

Highland Banquet Menu

Choose from a variety of hors d'oeuvres hand made with the finest attention to detail. We suggest 3-5 pieces per person for pre dinner, 6-8 pieces per person for partial cocktail party with stationary presentations, 9-12 pieces per person for substantial cocktail party.

Add from our table presentations to enhance your cocktail party.

Hors d'oeuvres

Smoked salmon on a potato rösti with crème fraîche

Traditional shrimp cocktail with a ruby red cocktail sauce

Sweet soya glazed tuna on and Asian spoon with a wasabi mayo

Shaved beef tenderloin and hummus tart with creamy horseradish

Tempura vegetable sushi rolls with a sweet soya dip (warm)

Mini vegetable spring rolls with a sweet chili sauce (warm)

Honey sesame glazed shrimp skewer (warm)

Twice baked mini potato with asiago cheese (warm)

Curry chicken sâte with a spicy peanut sauce(warm)

Blue crab cake with a chipotle aioli (warm)

Ginger beef sâte with a spicy peanut sauce (warm)

Warm mushroom and leek tarts with melted brie (warm)

Spanikopita with a creamy tatziki sauce (warm)

Crispy potato perogy with melted smoked gouda (warm)

Vegetarian fresh rolls with julienne vegetables and mint, sweet chili sauce

Mini beef Wellington with a creamy horseradish (warm)

Miniature beef burgers with melted cheddar and tomato jam (warm)

“Trust Me” Chef’s selection of hors d’oeuvres

Minimum 4 dozen

Table Presentations

To enhance any party with our stylish presentations, guests can help themselves and mingle in a relaxed atmosphere.

Cheese & Fruit

A selection of imported and domestic cheese including French brie, smoked gouda, chevre, aged cheddar, havarti and English stilton
Offered with fresh fruit and a variety of biscuits

Poached Jumbo Shrimp

Poached jumbo shrimp presented over ice with fresh lemon rounds and traditional cocktail sauce
minimum 4 dozen

Peppercorn Pate

Artfully presented peppercorn pate with fresh grapes, dried fruit and toasted crostini

Fresh Garden Crudités

Seasonal vegetables served with a buttermilk herb dip

Vodka Smoked Salmon

Thin slices of smoked salmon with whipped cream cheese capers, lemons and pickled red onion offered with bagel toasts

Mediterranean Flatbreads & Dips

Grilled pita and flatbread offered with olive oil drizzled hummus, artichoke dip and babaganuoche

Smoked Beef Platter

Shaved Montréal smoked meat offered with grainy mustard, Dijon mustard, sauerkraut and fresh cocktail rolls for guests to make a miniature gourmet sandwich



Party Balls

Traditional meatballs in a rich mushroom red wine sauce
Served with sliced garlic baguette
minimum 4 dozen

Sushi Presentation

An assortment of maki and nigiri, displayed with pickled ginger, wasabi, soya sauce and chop sticks
minimum 4 dozen

Antipasto

Marinated artichokes, grilled zucchini and eggplant, Genoa salami, roasted cremini mushrooms, marinated olives and fresh focaccia wedges

Fresh Fruit Platter

Selection of seasonal fruit

Bite Size Pastries

A decadent selection of bite size sweets
minimum 4 dozen

BUFFET DINNERS

“Trust The Chef”

A full course buffet based on your budget created by our Chefs using the freshest market ingredients available

All buffets are offered with fresh bakery breads and whipped butter
Minimum 40 people

Salads

Organic greens with fresh cucumber, tomatoes and carrot offered with a selection of vinaigrettes

Classic caesar salad with a roasted garlic dressing, smoked bacon, croutons and fresh lemon

Creamy grainy mustard potato salad

Asian noodle salad with julienne of vegetables dressed with a sesame ginger vinaigrette

Marinated grilled vegetable salad of peppers, zucchini, eggplant and carrots

Broccoli and roasted red pepper salad with toasted almonds

Caprese salad, vine ripened tomatoes and marinated bocconcini drizzled with an aged Balsamic vinaigrette

Sides

Creamy garlic mashed potatoes

Herb roasted mini potatoes

Orange maple glazed yams

Buttered multi grain rice

Steamed basmati rice tossed with confetti vegetables and butter

Green beans almandine

Cauliflower gratin

Brussel sprout and bacon sauté (subject to market availability)

Seasonal vegetable medley (a selection of the freshest market vegetables)

Mains

Slow roasted baron of beef with natural jus

Lemon garlic marinated whole roasted chicken

Traditional roasted turkey with gravy, cranberry sauce and dressing

Loin of pork stuffed with apple rosemary dressing, caramelized apple jus

Mustard glazed, clove studded Virginia ham with gourmet mustards

Prime rib of beef with a red wine sauce \$6 premium charge

Lasagna Bolognese, layers of noodles and Bolognese sauce, topped with mozzarella (available in a vegetarian version)

Sundried tomato and chevre stuffed chicken breast with a chive butter sauce

Pan seared salmon, baked in banana leaves topped with julienne root vegetables and served with a citrus sauce

2 salads 2 sides 1 main course

3 salads 3 sides 2 main courses

4 salads 3 sides 3 main courses

Marche Presentations

Interesting stations to add to a cocktail party or pick a few for an unforgettable buffet
Meal

Minimum 40 people

Pad Thai

Highland's own Pad Thai prepared before your guests eyes by one of our Chefs

Highland Strip Carvery

Slow roasted striploin exclusively butchered for Highland

Served with cocktail rolls for mini sandwiches and a variety of gourmet mustards and
creamy horseradish

Sâté, Sâté, Sâté

Selection of sâtés grilled before your eyes on a traditional Asian iwatani grill

Curry chicken sâté with peanut sauce, garlic shrimp with a sweet chili sauce,

Sesame ginger beef with a Indonesian sweet soya

Pan Seared

Seared to order jumbo scallops and bite size salmon morsels

Honey Dijon sauce and white wine sauce

Dessert, Dessert

Extravagant display of cakes and pies to tempt any sweet tooth

Continental Breakfast Selections & Day Meeting Breaks

Assorted muffins
Assorted danish
Mini butter croissants
Sliced fruit loaves
Fresh fruit salad
Selection of whole fruit
Granola bars
Fresh baked scones and preserves
Bagels and cream cheese
Fresh baked cookies

Coffee and tea
Fresh fruit juices

Breakfast Buffet (Also available plated)

The Traditional

Scrambled eggs, hash browns, bacon, farmer's sausage, toast with preserves
Fresh brewed coffee or tea

The Hearty Highland

Pancakes or French toast with butter and syrup
Scrambled eggs, hash browns, bacon, farmer's sausage, toast with preserves
Fresh brewed coffee or tea

The Executive

Brie and caramelized onion frittata
Sliced peameal bacon, hash browns, butter croissants and preserves
Fresh fruit display
Fresh brewed coffee and tea

Lunch Buffet

“Trust The Chef”

A full course buffet based on your budget created by our Chefs using the freshest market Ingredients available

Hot Lunch

Fresh baked warm rolls and butter
Soup of the day
Classic mixed greens with a selection of vinaigrettes
Corned beef and cabbage
Selection of gourmet mustards
Creamy mashed potatoes
Seasonal market fresh vegetables
Fresh baked pies

Hot Italian

Fresh baked warm rolls and butter
Highland’s signature caesar salad
Lasagna Bolognaise
Tiramisu and berry compote

Build Your Own Sandwich

Fresh baked kaisers
Honey smoked ham, slow roasted beef, tuna salad, egg salad
Lettuce, tomato, sliced cheeses and assorted condiments
Fresh baked cookies and squares

Deli Sandwiches

Assorted fillings such as
Ham, roast beef, egg salad, tuna salad and salmon salad
On fresh baked bread
Fresh baked cookies and squares
soup and salad

Chili Hot

Mild spiced chili
Served with shredded cheese, hot peppers and garlic toast
Mixed greens salad
Assorted fresh baked pies

Burger Builder

Garden fresh greens and assorted vinaigrettes
Grilled 8 oz burger
Selection of assorted condiments and fresh buns
Fresh baked cookies

Chicken & Chips

Fresh baked bread & butter
Lemon & garlic marinated whole roasted chicken
Roasted cajun potato wedges
Garden greens salad with assorted vinaigrettes
Warm apple pie

Meat Loaf

Fresh baked bread & butter
Mile high meat loaf smothered in rich gravy
Mashed potatoes
Seasonal vegetables
Selection of seasonal pies

Plated Lunch

First Course or a Light Lunch

Organic Greens Salad

With a maple balsamic vinaigrette and julienne vegetables

Soup of the Day

Made with the freshest market ingredients

Chilled soups available seasonally

Traditional Soups

Tomato & oregano

Chicken noodle

Beef & barley

Turkey & rice

Lobster bisque

New England clam chowder

Manhattan clam chowder

Mulligatawny

French onion

Creamy mushroom

Gazpacho (chilled)

Vichyssoise (chilled)

Cucumber dill (chilled)

Baby Spinach & Crab Cake

Sherry vinaigrette

Antipasto Presentation

Sliced Genoa salami

Marinated olives, fresh bocconcini

Marinated mushrooms and roasted peppers

Fresh baked bread

(available individual or family style)

Chicken or Salmon Greek

Grilled chicken breast or seared salmon & Greek salad

Tomato & Chevre Tower

Layered ruby red tomato and chevre
Dressed with a balsamic reduction
Organic greens

Tradition Caesar Salad

Crisp romaine leaves dressed with our house made caesar dressing
Tossed with croutons, bacon and parmesan

Plated Lunch Mains

Chicken Parmesan

Lightly breaded chicken breast
Fried golden brown
Topped with our rich tomato sauce, mozzarella and Parmesan
On a bed of penne pasta tossed with roasted vegetables and tomato sauce

Grilled Steak Sandwich

Grilled New York 6-ounce steak
Topped with onions, peppers and Swiss cheese
On a grilled French stick
Served with a garden salad, assorted vinaigrettes

Seared Salmon Nicsiose

Seared Atlantic salmon
Marinated green beans, olives, tomato and mini potatoes
Red wine vinaigrette

Chicken & Chips

Lemon & garlic marinated whole roasted chicken
Roasted Cajun potato wedges, seasonal vegetables

Meat Loaf

Mile high meat loaf smothered in rich gravy
Mashed potatoes
Seasonal vegetables



Lasagna

Highland's signature caesar salad
Lasagna Bolognese

Chicken Pot Pie

Tender chicken breast
Mushrooms and leeks in a creamy white wine sauce
Baked in a puff pastry crust

Penne Primavera

Roasted vegetables tossed in a garlic olive oil white wine sauce with penne noodle and fresh herbs, topped with fresh Parmesan
(Add grilled chicken)

Shrimp Pad Thai

Rice noodles jump fried with vegetables and shrimp
In the Highland's secret sauce

Plated Dinner Appetizers

Organic Greens Salad

With a maple balsamic vinaigrette and julienne vegetables

Soup of the Day

Made with the freshest market ingredients
Chilled soups available seasonally

Traditional Soups

Tomato & oregano
Chicken noodle
Beef & barley
Turkey & rice
Lobster bisque
New England clam chowder
Manhattan clam chowder
Mulligatawny
French onion
Creamy mushroom
Gazpacho (chilled)
Vichyssoise (chilled)
Cucumber dill (chilled)

Baby Spinach & Crab Cake

Sherry vinaigrette

Antipasto Presentation

Sliced Genoa salami
Marinated olives, fresh bocconcini
Marinated mushrooms and roasted peppers
Fresh baked bread
(Available individual or family style)

Tomato & Chevre Tower

Layered ruby red tomato and chevre
Dressed with a balsamic reduction
Organic greens

Tradition Caesar Salad

Crisp romaine leaves dressed with our house made caesar dressing
Tossed with croutons, bacon and Parmesan

Pan Seared Scallop & Shrimp

Dill butter sauce and Asian slaw

Pallet Refreshments

House made sorbets to add that sophistication and a fresh beginning to a great meal

Lemon sorbet
Raspberry sorbet
Passion fruit sorbet
Champagne & grapefruit sorbet
Red wine poached pear sorbet

Plated Dinner Mains

Seasonal vegetables and potatoes accompany all dinner mains
(Requests are possible, fees may apply due to market price)

Slow roasted baron of beef with natural jus
Lemon garlic marinated whole roasted chicken
Traditional roasted turkey with gravy, cranberry sauce and dressing
Loin of pork stuffed with apple rosemary dressing, caramelized apple jus
Prime rib of beef with a red wine sauce
Slow roasted tenderloin of beef with a mushroom sauce
(Add seared shrimp)
Sun dried tomato and chevre stuffed chicken breast with a chive butter sauce
Pan seared salmon baked in banana leaves topped with julienne root vegetables and served with a citrus sauce
Herb and garlic studded Highland cut striploin with a peppercorn sauce
Mushroom brie stuffed chicken supreme, natural pan jus
Lemon thyme marinated chicken breast, Mediterranean tomato chutney

Plated Deserts

Traditional Madagascar vanilla crème brulée
Molten chocolate cake with raspberry sauce
Chocolate brownie and vanilla ice cream
Lemon curd tart
Caramelized banana and rum crêpe with whipped heavy cream
Grand Marnier cheese cake
Strawberry shortcake
Apple tart with caramel
Traditional carrot cake
Seasonal pie
White chocolate cheesecake



Barbeque

Minimum 15 people

Classic BBQ

Grilled 8 oz hamburgers, jumbo all beef hotdogs and all the fixings
Traditional potato salad, creamy coleslaw and organic greens with a red wine vinaigrette
Mile high strawberry short cake

BBQ Feast

Fresh baked breads & butter
Grilled striploin of beef, grain feed chicken breast & fresh Atlantic salmon
Accompanied by BBQ sauce and peach salsa
Assorted dips and crudités
Tomato salad drizzled with pesto vinaigrette, Asian noodle salad,
Balsamic marinated grilled vegetable salad
Baked potato with sour cream, chives and bacon
Fresh baked seasonal fruit pies with whipped cream

Slow Cooker BBQ

Fresh baked breads & butter
Tender pork back ribs
Smoked beef brisket and mustards
Corn on the cob
Traditional potato salad, creamy coleslaw and organic greens with a red wine vinaigrette
Fresh baked seasonal fruit pies with whipped cream