

HIGHLAND MANOR BANQUET

CORPORATE DINNER MENU

PLATED DINNER

please choose one appetizer

APPETIZERS

SOUPS

two potato and leek soup
garlic bread and tomato soup with goat cheese crouton
split green pea and ham soup
roasted pepper, fennel and saffron soup with gulf shrimp

SEASONAL MIXED GREENS

toasted pecans, sliced pears, dried currants,
pt. reyes bleu cheese and sherry shallot vinaigrette

HEIRLOOM TOMATO SALAD

buffalo mozzarella, basil, balsamic

CLASSIC CAESAR SALAD

sourdough croutons and shaved parmesan

ENTREÉS

GRILLED TENDERLOIN STEAK

roasted garlic whipped potato, onion marmalade and our highland steak sauce

“GIN & TONIC” CURED-GRILLED SALMON

caramelized cauliflower, citrus emulsion and coarse herbs

ROASTED ORGANIC CHICKEN BREAST

vegetable medley, baby potatoes and red wine jus

SAUTÉED ORGANIC CHICKEN

pearl onions, bacon, mashed potatoes and red wine jus

ROASTED PORK LOIN

cane syrup laced sweet potato mash, green beans, apple cider sauce

ROASTED BEEF

wild mushrooms, baby vegetables and “our” highland steak sauce

ROASTED AND GRILLED VEGETABLE LASAGNA

crispy onion, romesco sauce

DESSERT

chef's choice

freshly brewed regular and decaffeinated coffees,
loose leaf hot or iced teas soft drinks based upon consumption

BRUNCH : 11 AM - 3 PM LUNCH : 11:30 AM - 2:30 PM DINNER : SUN - WED 5 PM - 9 PM THURS - SAT 5PM - 10PM

Highland Manor is closed on Mondays • Please note, menu is subject to seasonal change