

HIGHLAND MANOR RECEPTION DINNER

RECEPTION STATIONS

PASTA STATION

choice of any pasta tossed in either:
tomato, alfredo, or vodka sauces

with choice of:

mushroom, tomato, peppers, southern ham, double smoked bacon, goat cheese,
marinated artichokes, black olives, pine nuts, parmesan, chicken breast or sausages
\$ per person

SOUTHERN FARMSTEAD CHEESE PLATTER

assorted cow, sheep and goat's milk cheeses, house-made chutneys, crackers, crisp and flatbreads

SALAD STATION

a variety of lettuces and bitter greens assorted dressings, condiments and croutons

SEAFOOD STATION

east or west coast oysters and littleneck clams on the half shell, sherry-pepper mignonette
jumbo shrimp cocktail, edy's spicy cocktail sauce
stone crab claws, lemon mustard dressing
classic oysters rockefeller, served over toasted black peppercorn
mixed seafood salad, lemon, oregano & arugula

CARVED ROAST BEEF

served on choice of mini rolls or rye bread
horseradish, grainy and dijon mustards and red wine shallot pan sauce

CARVED PORK LOIN

apple compote, onion marmalade, apple cider sauce

HERB ROASTED CHICKEN

roasted garlic pan gravy
add a chef for \$75 for three hours to any action station

DESSERT

chef's choice

freshly brewed regular and decaffeinated coffees,
and loose leaf hot or iced teas, and soft drinks are 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