

ENCHANTED MEMORIES at the HIGHLANDER INN

Our 'Enchanted Memories' wedding package includes:

CHAMPAGNE TOAST | WELCOME RECEPTION DISPLAY | THREE PASSED HORS D'OEUVRES
FOUR COURSE MEAL | WEDDING CAKE | FLORAL CENTERPIECES
CHAIR COVERS AND SASHES | JACUZZI SUITE FOR THE BRIDE & GROOM

\$66 per person

There is no minimum requirement of attendees. Please see specific food choices below. Wedding cake, floral centerpiece and chaircovers provided by our vendor partners, please contact them personally to make your choices.

WELCOME RECEPTION DISPLAY:

FRESH VEGETABLE CRUDITE

A display of fresh seasonal vegetables served with spinach garlic dip and fresh dill dip

FRESH FRUIT PLATTER

A display of sliced fresh seasonal fruit

CHEESE DISPLAY WITH CRACKERS

A display of imported and domestic cheeses served with crackers

PASSED HORS D'OEUVRES:

(Select three of the following)

STUFFED MUSHROOMS

Choose from vegetable, spinach and feta, or sausage stuffing

SPANIKOPITA

A blend of spinach and feta wrapped in phyllo dough and baked to a golden brown

CURRIED ROOT VEGETABLE PANCAKE WITH HOISIN GINGER SAUCE

Shredded sweet potato, carrot and parsnip pan-fried and served with a hoisin ginger sauce

MINI MANICOTTI

Hand stuffed with spinach and ricotta and bathed in our own roasted tomato marinara

GRILLED JUMBO SHRIMP COCKTAIL

Jumbo shrimp served with a traditional cocktail sauce and a honey chipotle sauce

CRAB CAKES WITH REMOULADE

Fresh crab cakes served with our own remoulade sauce

CHICKEN MARSALA "POPS"

Tender chicken medallions skewered with a button mushroom bathed in rich Marsala sauce

PORK OR CHICKEN SATAY WITH PEANUT SAUCE

Curried pork or chicken skewers served with a spicy peanut sauce

HERBED BEEF

Bites of chilled tenderloin of beef wrapped with herbed cream cheese and fresh red pepper

BEEF ROLLS WITH SCALLION SAUCE

Marinated beef wrapped around scallions and red peppers served with a scallion soy dipping sauce

SHRIMP AND CUCUMBER CANAPES

Canapés topped with a dill sauce, shrimp and sliced cucumber

SCALLOPS WRAPPED IN BACON

Handmade with maple black pepper drizzle

APPETIZER COURSE

(Select one of the following)

Seasonal Vegetable Soup
Potato Leek Soup
Roasted Tomato Bisque
Sherried Mushroom Cream Soup
Lemon or lime sorbet
Fresh fruit salad cup

SALAD COURSE

(Select one of the following)

Tossed Garden Salad
Cesar Salad

ENTRÉE COURSE

(Select one or two of the following)

Eggplant and Tomato Stack
Chicken Piccata
Chicken Marsala
Chicken Saltimbocca
Parmesan Crusted Chicken with Fresh Tomato Salsa
Grilled Chicken with a Raspberry Crème Sauce
Maple Glazed Boneless Pork Tenderloin with Apple Compote
Roast Pork Tenderloin with Wild Mushroom and Leek Compote
London Broil with a Port Wine Demi Glace
Roasted Sliced Sirloin with Bleu Cheese Crumble
Baked Stuffed Cod or Haddock
Prime Rib with Compound Butter
Maple Glazed or Blackened Salmon
Grilled Salmon with a Dill Vodka Crème Sauce
Baked Stuffed Chicken:
(choose one of the below stuffing styles)
Parmesan Style
Wild Mushroom and Gruyere
Smoked Gouda with Maple Bacon
Apple Cheddar
Broccoli and Cheddar
Cranberry Corn Bread
Italian Meat and Cheese

Entrees are served with choice of grilled, roasted or steamed fresh seasonal vegetable.
Choice of garlic smashed potatoes, roasted potatoes, rice pilaf or orzo pilaf.

WEDDING CAKE ACCOMPANIMENT

Vanilla or chocolate ice cream