



HIGHLAND CREEK GOLF CLUB

COLD HORS D'OEUVRES

PRICING PER PIECE (MINIMUM 20 PIECES)

TUNA POKE \$3.50

TUNA TARTARE | POKE SAUCE | SRIRACHA AIOLI
BELGIAN ENDIVE CUP

CAPRESE SKEWERS \$2.50

FRESH MOZZARELLA | BASIL | GRAPE TOMATOES
BALSAMIC GLAZE

DEVILED EGGS \$2.50

BACON | AVOCADO | TOMATO
WHITE TRUFFLE OIL

HUMMUS CUPS \$2.50

ROASTED RED PEPPER
OR

ROASTED GARLIC-LEMON-DILL
FRESH VEGETABLES

WATERMELON-FETA SKEWERS \$2.50

FRESH WATERMELON | FETA CHEESE
FRESH MINT | BALSAMIC GLAZE

ITALIAN PINWHEELS \$3.00

PROSCIUTTO | PEPPERONI | GENOA SALAMI
CREAM CHEESE | PROVOLONE | ROMAINE
ROASTED RED PEPPERS | BANANA PEPPERS
FLOUR TORTILLA

FRUIT & CHEESE SKEWERS \$2.50

SEASONAL FRUIT | ARTISAN CHEESE
HONEY-CINNAMON YOGURT DIP

BRUSCHETTA CROSTINI \$2.00

TOASTED BAGUETTE | ROMA TOMATOES | BASIL
RED ONIONS | ROASTED GARLIC | OLIVE OIL
BALSAMIC GLAZE

HOT HORS D'OEUVRES

PRICING PER PIECE (MINIMUM 20 PIECES)

STUFFED MUSHROOMS \$2.00

BUTTON MUSHROOMS | HERB CHEESE
TOASTED BREAD CRUMBS | PARMESAN

CHICKEN SATAY \$3.00

SESAME CRUSTED TENDERS | PEANUT SAUCE

PIMENTO CHEESE POPPERS \$2.50

SEASONED BREADING | PIMENTO CHEESE
RANCH

TOSTONES \$3.00

DOUBLE FRIED PLANTAINS | CREOLE SHRIMP
MOJO SAUCE

CRAB CAKES \$3.50

CHARLESTON-STYLE CRAB CAKES
CAJUN REMOULADE

PHILLY CHEESESTEAK EGGROLLS \$3.00

SHAVED RIBEYE | AMERICAN CHEESE | WONTON
SWEET CHILI SAUCE | CHINESE MUSTARD

JERK CHICKEN DRUMSTICKS \$3.00

JAMAICAN JERK MARINADE
MANGO HABANERO GLAZE
SPICE LEVEL ADJUSTED BY REQUEST

BEEF TENDERLOIN CROSTINI \$4.00

TOASTED BAGUETTE | SEARED TENDERLOIN
BOURSIN CHEESE | CARAMELIZED ONION
BLACK TRUFFLE OIL

CHEESEBURGER SLIDERS \$3.00

CAB PATTY | AMERICAN CHEESE | MUSTARD
PICKLES | BRIOCHE BUN

CATERING MENU



HIGHLAND CREEK GOLF CLUB

APPETIZER PLATTERS

PRICING PER PLATTER

CHARCUTERIE BOARD

SMALL (8-12 PEOPLE) \$100

REGULAR (15-25 PEOPLE) \$150

CHEF'S SELECTION ARTISAN MEATS & CHEESE
GRAIN MUSTARD | HONEY | JAM | FRUIT
OLIVES | PICKLED VEGETABLES

SHRIMP COCKTAIL

SMALL (25 PIECES) \$50

REGULAR (50 PIECES) \$90

CHILLED SHRIMP | OLD BAY | LEMON WEDGES
COCKTAIL SAUCE | CAJUN REMOULADE

HAM & CHEESE SLIDERS

SMALL (25 PIECES) \$65

REGULAR (50 PIECES) \$120

DELI HAM | SWISS CHEESE | HAWAIIAN ROLL
BROWN SUGAR-MUSTARD GLAZE

FRESH VEGETABLE CRUDITÉ

SMALL (25 PEOPLE) \$60

REGULAR (50 PEOPLE) \$110

FRESH VEGETABLES | RANCH DIP | HUMMUS

SEASONAL FRUIT TRAY

SMALL (25 PEOPLE) \$75

REGULAR (50 PEOPLE) \$135

SEASONAL FRUIT | SWEET CREAM DIP

CHEESE & CRACKER TRAY

SMALL (25 PEOPLE) \$75

REGULAR (50 PEOPLE) \$135

CHEF'S SELECTION ARTISAN CHEESES
ARTISAN CRACKERS

CATERING MENU



HIGHLAND CREEK GOLF CLUB

BUFFETS

PRICING PER PERSON (MINIMUM 20 PEOPLE)

STARTER BUFFET

PAR 3 \$11

CHOICE OF 3 STARTER OPTIONS

PAR 4 \$14

CHOICE OF 4 STARTER OPTIONS

PAR 5 \$17

CHOICE OF 5 STARTER OPTIONS

STARTER OPTIONS

BUFFALO CHICKEN DIP | PRETZEL STICKS
BEER BATTERED CHICKEN TENDERS
ITALIAN PINWHEELS | CAPRESE SKEWERS
CHEESEBURGER SLIDERS | BUFFALO CHICKEN
SLIDERS | JAMAICAN JERK DRUMSTICKS
PIMENTO CHEESE POPPERS
HUMMUS (ROASTED RED PEPPER OR LEMON DILL)

TACO BAR \$16

BARBACOA | CHICKEN TINGA | TORTILLA CHIPS
QUESO | SALSA | GUACAMOLE | BLACK BEANS
CILANTRO LIME RICE | PICO DE GALLO
CILANTRO CREMA | JALAPENOS | LETTUCE
CHEDDAR JACK CHEESE | FLOUR TORTILLAS

GREENS FEES \$18

FRESH VEGETABLE CRUDITÉ | IMPOSSIBLE
BURGER SLIDERS | GRILLED VEGETABLE
SKEWERS | BALSAMIC ROASTED BRUSSEL
SPROUTS
CHOICE OF CAESAR OR GARDEN SALAD

GRILLIN' OUT \$20

BURGERS | HOT DOGS | BBQ CHICKEN LEGS
BRATWURST | SOUTHERN STYLE POTATO SALAD
MACARONI SALAD | SLAW
CHOICE OF CAESAR OR GARDEN SALAD

DRUNKEN HOG \$23

PULLED PORK | PORK SAUSAGE
SLOW ROASTED BABY BACK RIBS
BROWN SUGAR IPA BAKED BEANS
MUSTARD ALE COLLARD GREENS | CINNAMON
HONEY RUM GLAZED CORNBREAD | BOURBON
BBQ SAUCE

LOW COUNTRY BOIL \$25

SHRIMP | ANDOUILLE SAUSAGE | RED POTATOES
CORN ON THE COB | DRAWN BUTTER
COCKTAIL SAUCE | TARTAR SAUCE
HONEY BUTTER YEAST ROLLS

HIGHLAND CREEK SIGNATURE \$25

BLACK FOREST & GRUYERE STUFFED CHICKEN
POBLANO CREAM SAUCE | MAPLE GLAZED
SALMON | YUKON GOLD MASHED POTATOES
BALSAMIC ROASTED BRUSSEL SPROUTS
HONEY BUTTER YEAST ROLLS