



Highland Meadows
Bridal Packages

Highland Meadows Golf Club would like to thank you for considering us for your special occasion. You need not be a member to take advantage of our beautiful setting. We are a full service facility with experienced staff to assist you in planning your wedding day. From the moment you walk through the door until your departure, our dedicated staff will assist you in making your stay a memorable one with every detail fully executed. Let our Chef delight your taste buds with his culinary expertise in creating a perfect menu just for you and your guests. Contact Lisa Silva, Food and Beverage Manager for further details.

Highland Meadows Golf Club
7455 Erie Street • Sylvania, Ohio 43560
419.882.7153 • www.hmgolfclub.org

Wedding Packages

Ruby • Tier One Selections

White Linens
Two Hors d'oeuvres
Salad Selection with Fresh Baked Dinner Rolls
Two Entrées
One Starch and One Vegetable

Bar Service • Keg of Domestic Beer, House Wines, Soft Beverages Including Tea and Coffee

Buffet: \$35.00 Plated Dinner: \$38.00

Emerald • Tier One and Two Selections

White Linens, Chair Cover and Sash
Two Hors d'oeuvres
Salad Selection with Fresh Baked Dinner Rolls
Two Entrées
One Starch and One Vegetable
Champagne for the Bridal Table

Bar Service • Bottled Domestic Beers, House Wines, Soft Beverages Including Tea and Coffee. House Vodka, Gin, Rum, Bourbon, Whiskey, Scotch, Amaretto, Peach Schnapps

Buffet: \$42.00 Plated Dinner: \$45.00

Diamond • All Tier Selections

White Linens, Chair Cover and Sash
Three Hors d'oeuvres
Salad Selection with Fresh Baked Dinner Rolls
Two Entrées
One Starch and One Vegetable
Champagne for the Bridal Table and Guests

Bar Service • Bottled Domestic and Imported Beer, House Wines, Soft Beverages Including Tea and Coffee. Smirnoff and Absolut Vodka, Beefeater Gin, Barcardi Rum, Jack Daniels and Jim Beam Bourbon, Seagram's 7 and Canadian Club Whiskey, Cutty Sark and J & B Scotch, DiSaronno Amaretto, Peach Schnapps

Buffet: \$49.00 Plated Dinner: \$54.00

All Packages:

Bar Service • The allotted time for all packages is a Four Hour Service Time.

Additional Package options are available. Contact the Highland Meadows Food and Beverage Office.

All prices are subject to a 20% Service Charge and 6.75% Sales Tax. Select prices are subject to change.

Appetizers

Tier One

Pizza Wheels
Chicken Pesto Skewers
Oriental Pot Stickers
Egg Rolls
Fresh Vegetable Crudités with Dipping Sauce
Meatballs with choice of sauce •
Swedish, Sweet and Sour, Italian, or Teriyaki
Chicken Drumettes
Chili Lime Chicken Wings
Lawash with choice of topping •
Italian, Greek, Mexican, or Carne
Wild Mushroom Tarts en Phyllo
Ratatouille en Phyllo
Domestic Cheese Tray with Crackers
Fried Cheese Ravioli with Roasted Tomato Sauce
Fresh Seasonal Fruit Tray

Tier Two

Antipasto Skewer
Warm Brie with Fruit Compote
Teriyaki Beef Skewers
Chicken Lettuce Wraps
Chicken Satay with Peanut Sauce
Artichoke, Spinach and Feta en Phyllo
Black Bean and Chicken Rolls
Pancetta Chicken Rolls
Imported Cheese Display with Cracker Assortment
Cheese Fondue
Brie en Phyllo with Pecans and Berries
Zucchini and Chevre Fritters
Beef Canapé with Horseradish Sour Cream Sauce
Smoked Salmon Paté

Tier Three

Miniature Crab Cakes
Shrimp Cocktail
Crab Rangoon's
Tuna Tartar with Sesame, Ponzu and Wonton Chips

Entrées

Tier One

- Spiced Honey Glazed Ham
 - Carved Top Round
 - Mushroom Demi Glaze*
- Eggplant Parmesan
- Five Cheese Macaroni
 - Pancetta and Sun-dried Tomatoes*
- Cornmeal Catfish
 - Red Pepper Mayonnaise*
- Seasonal Quiche
- Flank Steak Pinwheels
 - Gorgonzola, Spinach and Natural Jus*
- Vegetable Paella
- Chicken Saltimbocca
- Mediterranean Stuffed Chicken
 - Chicken Portobello
 - Smothered Chicken
 - Chicken Paprikash
 - Chicken Etouffée
- Sage Butter Turkey Roulade
- Baked Penne Bolognese
- Fettuccini with Chicken,
 - Butternut Squash, Mushrooms, and Onion*
- Fettuccini with Caramelized Fennel,
 - Tomatoes, Roasted Garlic and Arugula*
- Farfalle Pasta
 - Roasted Vegetables, Feta and Basil*
- Cheese Tortellini
 - Pesto Cream, Tomatoes, Mushrooms and Spinach*
- Pasta Carbonara
 - Ham and Spring Peas*

Tier Two

- Roasted Prime Rib with Au Jus
 - Carved Pork Loin
 - Pork Tenderloin Milanese
 - London Broil
 - Seasonal Fresh Catch
 - Roasted Leg of Lamb
 - Roasted Garlic and Mint Jus*
 - Sweet Potato Crusted Salmon
 - Chicken Paella
 - Horseradish Crusted Salmon
 - Linguini with Roasted Garlic Clam Sauce
 - Fettuccini with Italian Sausage,
 - Roasted Peppers, Caramelized Fennel, Fresh Herbs*
 - Shrimp Linguini
 - Wild Mushrooms, Rosemary, Roasted Shallots, Garlic, Arugula and Extra Virgin Olive Oil*

Tier Three

Braised Short Ribs with Molasses Jus

Salmon Wellington

Leeks and Shitake Mushrooms

Salmon en Papillote

Tarragon and Seasonal Vegetables

Seafood Paella

Seafood Jambalaya

Grilled Salmon

Caramelized Squash and Beet Jus

Linguini Fruits de Mer

Saffron Boursin Cream or Roasted Tomato Sauce

Roasted Chicken Farfalla

Wild Mushrooms, Shallots,

Roasted Garlic and Truffle Butter

Accompaniments

Tier One

Michigan Corn Hash

Whipped Sweet Potatoes

Roasted Red Skin Potatoes

Horseradish Mashers

Polenta

Creamy Orzo

Cous Cous

Spaetzle

Dirty Rice

Rice Pilaf

Braised Lentils

Creamed Spinach

Steamed Redskins with Herb Garlic Oil

Green Beans/Haricots Vert

Garden Medley

Maple Glazed Carrots

Broccoli

Tier Two

Parsnip-Potato Hash

Roasted Fingerlings

Potato Onion Pie

Yukon Gold Mashed Potato

Sweet Potato Pave

Risotto

Three Grain Pilaf

Wild Rice

Potato Croquettes

Five Bean Hash

Brussel Sprouts

Ratatouille

Roasted Winter Root Vegetables

Braised Red Cabbage

Salads

Tier One

Spinach Salad

Chopped Egg, Bacon and a Bacon Mustard Vinaigrette

Caesar Salad

Greek Salad

Fattoush

Romaine, Red Onion, Pita Chips, Tomato and Herb Vinaigrette

Garden Salad

Tier Two

Roasted Beet Arugula and Goat Cheese

Bistro Salad

Grilled Pear and Arugula Salad

Gorgonzola, Candied Pecans

5 Bean Salad

Bacon and Caramelized Onions



PLEASE NOTE:

Children's Menus are available.

Dessert selections are available for an alternative or in addition to a traditional wedding cake.

Consuming Raw or Undercooked Meat May Increase Risk of Food Born Illness.

The Chef and staff at Highland Meadows prides themselves in their ability to adapt to your special requests and/or particular needs. Please let us know how we may be able to accommodate you and your guests.