



THE
HIGHLANDER
HOTEL

Catering Menu

Breakfast

FRESH START

yogurt bar with fresh berries & granola
muffins/pastries | coffee & juice
\$15/person

RISE & SHINE

breakfast casserole or pizza | yogurt & oatmeal bar
muffins/pastries | coffee & juice
\$20/person

THE WORKS

waffles with fresh strawberries, whipped cream & maple syrup | scrambled eggs | black beans | pico de gallo
breakfast potatoes | bacon or sausage | yogurt & oatmeal bar | muffins/pastries | coffee & juice
\$25/person



Appetizers

crudite with ranch GF & hummus

meatballs (swedish/
korean bbq)

spinach artichoke
dip in pastry cups

jumbo shrimp with
cocktail sauce GF

bacon-wrapped
chestnut skewers

crostini with fresh
tomato relish

crostini with wild
mushrooms & goat cheese

pretzel bites with
cheese fondue

fresh fruit with GF
french cream

stuffed mushrooms

asian chicken skewers

tortilla chips with five
different dips GF *

chocolate/cheese
fondue station
/+2 per person

charcuterie station GF *
/+2 per person

\$5/person per item

*Can be modified to dietary restrictions



Catering Menu

Sides are client choice*

Lunch/Dinner

IOWA CLASSIC

bbq pulled pork sandwiches with cole slaw
fruit salad or pasta salad | fresh pie

\$20/person

SOUP & SAMMY

broccoli cheese & chicken noodle soup
build your own sandwich | chips | cookie

\$20/person

PASTA

pasta with marinara or alfredo sauces
meatballs or chicken breast | romaine salad with
tomatoes & fresh balsamic italian dressing
ciabatta or baguette ^{GF}*

\$25/person

CHICKEN

chicken with lemon & white wine sauce
gourmet mac & cheese | petite green beans
romaine salad with strawberries & poppyseed dressing ^{GF}

\$30/person

PORK

pork medallions with sauteed apples | scalloped
potatoes | glazed carrots with peas | wedge salad
with bacon, ranch & blue cheese crumbles

\$35/person

*Buffet meals are offered at the above prices. Additional fee for plated meals. All other food selections/menus are welcome and quoted at market price. Tax and 20 percent gratuity are in addition to the above pricing. *Prices are subject to change without notice*

SALMON

salmon with butter wine dijon pan sauce | rice pilaf
wild mushrooms with petite green beans | romaine salad
with mangos & citrus vinaigrette ^{GF}

\$40/person

BEEF

top loin steak (similar to NY Strip) | chimichurri or
horseradish sauce | roasted root vegetables
mashed potatoes | romaine salad with roasted
beets & roquefort dressing

\$45/person

Dessert

seasonal fruit crisp ✓

crème brulée ✓

cupcakes ✓

cheesecake/chocolate mousse parfait ^{GF} ✓

bread pudding ✓

\$5/person

