HIGHLAND SPRINGS
COUNTRY CLUB

Specialty Hors d'Oeuvres

PRICED PER PLATTER • FEEDS 25

Baked brie & charcuterie station, lavosh, baguette, seasonal jam, nuts $185

Whipped feta green goddess dip and fresh vegetable platter $95

Butter board with pomegrante, rosemary, honey cashews, pecans $75

Almond and cranberry cheese ball with crackers, pretzels, red grapes $85

PRICED PER DOZEN • 2 DOZEN MINIMUM

Mini braised beef puff pastry canape caramelized onions and blue cheese drizzle $43

Parmesan fig gougers with proscuitto $34

Smoked salmon mousse on cucumber with chives $37

Mini wonton cups with tuna poke, edamame, soy pearls $44

Lamb lollipops with whipped goat cheese, balsamic & cherry glaze $72

Loaded deviled eggs with bacon, cheddar cheese, chive oil $39

Sweet potato croquettes with honey drizzle and feta crumbles $32

Prosciutto wrapped shrimp stuffed with crab, creole aioli, lemon $48

Chilled poached U13/15 shrimp platter with sauce louis, cocktail sauce, and lemon $45

Goat cheese stuffed dates wrapped with prosciutto, balsamic glaze $36

Fresh shucked oysters, lemons, cocktail sauce, horseradish, saltines $190 for 100 pcs.
1 WEEK PREORDER REQUIRED

PRICES SUBJECT TO CHANGE DUE TO MARKET VOLATILITY • SEPTEMBER 2026