



AN INN TO REMEMBER

High Hampton Inn & Country Club

Banquet Menu

High Hampton Inn Favorites

Time-tested, Set Menus Making the Selection Experience Easy!

LAKE HAMPTON BRUNCH

\$35.00++ per person

Includes:

- ✧ Assortment of Danishes, Freshly Baked Muffins and Cinnamon Rolls
- ✧ Seasonal Fruits
- ✧ Chef-manned Build Your Own Omelet Station:
- ✧ Ingredients to include; Cheddar Cheese, Ham, Tomatoes, Onion, Baby Spinach, Mushrooms, Tri Color Bell Peppers and Feta Cheese
- ✧ Pancakes, Whipped Cream and Fresh Berries
- ✧ Crispy Country Bacon and Nantahala Sausage Patties
- ✧ Potatoes O'Brien and Creamy Stone Ground Yellow Grits
- ✧ Flaky Home Style Buttermilk Biscuits with Sausage Gravy

LAUREL GARDEN

\$35.00++ per person

Includes:

- ✧ Soup du Jour
- ✧ Mixed Baby Greens Salad Bar, Choose Salad Bar Options
- ✧ Choose (1) Salad from Prepared Salad Selection
- ✧ Sliced Deli Meat and Cheese Platter to include; Honey Baked Ham, Roasted Buttermilk Turkey, Aged Roast Beef, American, Swiss and Provolone Cheeses
- ✧ Assorted Gourmet Sandwich Breads
- ✧ Potato Chips
- ✧ Assorted Freshly Baked Cookies and Brownies

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SOUTHERN SUPPER

\$38.00++ per person

Includes:

- ✧ Mixed Greens or Baby Spinach Salad Bar; See Salad Bar Options for Toppings and Dressings
- ✧ Choose (2) Salad from Prepared Salad Selection
- ✧ High Hampton's Famous "Family Recipe" Fried Chicken
- ✧ Molasses Baked Beans
- ✧ Freshly Baked Buttermilk Biscuits with Whipped Butter
- ✧ Assorted Freshly Baked Cookies & Brownies

ROCK MOUNTAIN

\$30.00++ per person

Includes:

- ✧ Choose (2) Salad from Prepared Salad Selection
- ✧ Grilled Angus Beef Hamburgers and All-Beef Hotdogs
- ✧ Lettuce, Sliced Tomatoes, Red Onion and Pickles
- ✧ Kaiser Rolls, Hot Dog Buns and Condiments
- ✧ Potato Chips
- ✧ Assorted Freshly Baked Cookies & Brownies

CHIMNEY TOP COCKTAIL PARTY

\$40.00++ per person

Includes:

- ✧ Artisan Gourmet Cheeses served with a Variety of Crackers
- ✧ Seasonal Fruits Display
- ✧ Vegetable Crudité Served with Cucumber Wasabi Dip
- ✧ Choice of (2) Items from the Hors d'oeuvre Menu
- ✧ Choice of (2) Items from the Hors d'oeuvre Menu

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THE SMOKEHOUSE

\$38.00++ per person

Includes:

- ✧ Mixed Greens or Baby Spinach Salad Bar; See Salad Bar Options for Toppings and Dressings
- ✧ Creamy Southern Coleslaw
- ✧ Baked Potato Salad
- ✧ Choice of 1: BBQ St. Louis Pork Ribs or BBQ Pulled Chicken
- ✧ Choice of 1: BBQ Pulled Pork or BBQ Pulled Chicken
- ✧ Molasses Baked Beans
- ✧ Corn on the Cob
- ✧ House made Peach Cobbler with Vanilla Ice Cream

THE FRAZIER FIR

\$58.00++ per person

Includes:

- ✧ Mixed Greens or Baby Spinach Salad Bar; See Salad Bar Options for Toppings and Dressings
- ✧ Freshly Baked Dinner Rolls with Whipped Butter
- ✧ Chef-Carved Prime Rib of Beef with Au Jus and Horseradish Sauce
- ✧ Pecan-encrusted Mountain Trout with Mango and Pineapple Salsa
- ✧ Wild Rice Stuffed Cornish Game Hen with Apricot Brandy Glaze
- ✧ Roasted Garlic Mashed Potatoes
- ✧ Broccoli & Cheese Casserole
- ✧ Warm Bread Pudding with a Bourbon Sauce

THE COPPER BEECH

\$65.00++ per person

Includes:

- ✧ Caesar Salad Station
- ✧ Freshly Baked Dinner Rolls with Whipped Butter
- ✧ Chef-Carved Tenderloin of Beef served with Béarnaise & Horseradish Sauce
- ✧ Maple & Brown Sugar Glazed Salmon served with Mandarin Oranges and Citrus Vinaigrette
- ✧ Chicken Chasseur; Stuffed Boneless Skinless Chicken Breast served with Mushroom Stuffing and Hunter Sauce
- ✧ Wild Rice Blend with Dried Cranberries
- ✧ Steamed Haricot Vert topped with Slivered Almonds
- ✧ Key Lime Tart served with Chantilly Cream

High Hampton Build-Your-Own Menu

These tiered packages are designed to be versatile to accommodate wedding receptions, rehearsal dinners, cocktail parties, corporate functions, or any other gatherings.

Platinum package priced at \$75.00++ per person

Gold package priced at \$69.00++ per person

Silver package priced at \$61.00++ per person

++refers to 22% service charge & applicable taxes

PLATINUM package includes:

- 2 Selections from the hors d'oeuvre Menu
- 3 Selections from the Main Entrée Menu Halstead or Thorp
- 1 Selection from the Salad Bar Menu
- 1 Selection from the Vegetables or Prepared Salads
- 1 Selection from the Sides Menu (sides and vegetables can be substituted for each other)
- 1 Selection from the Dessert Menu (desserts may be substituted by an Hors D'oeuvres, Vegetable, or Side)

GOLD package includes:

- 1 Selection from the hors d'oeuvre Menu
- 2 Selections from the Main Proteins Menu Halstead or Thorp
- OR
- 3 Selections from the Main Proteins Menu Thorp
- 1 Selection from the Salad Bar Menu
- 1 Selection from the Vegetables or Prepared Salads
- 1 Selection from the Side Menu (sides and vegetables can be substituted for each other)
- 1 Selection from the Dessert Menu (desserts may be substituted by an hors d'oeuvres, vegetable, or side)

SILVER package includes:

- 1 Selection from the hors d'oeuvre Menu
- 2 Selections from the Main Proteins Menu Thorp
- 1 Selection from the Salad Bar Menu
- 1 Selection from the Vegetables or Prepared Salads
- 1 Selection from the Sides Menu (sides and vegetables can be substituted for each other)
- 1 Selection from the Dessert Menu (desserts may be substituted by an hors d'oeuvres, vegetable, or side)

Hors D'oeuvre Selections

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|---|---|
| <i>Fried Coconut Shrimp
with Orange Horseradish Sauce</i> | <i>Vidalia Onion Cheese Puffs</i> |
| <i>Fig and Goat Cheese in Phyllo Pastry</i> | <i>Mushroom Vol au Vent Pastry</i> |
| <i>Mini Crab Cakes with Remoulade</i> | <i>Spinach and Feta Phyllo Triangles</i> |
| <i>Crab-stuffed Artichoke Bottoms
with Lemon Dill Aioli</i> | <i>Smoked Salmon and Tomato Bruschetta</i> |
| <i>Crab Stuffed Mushrooms</i> | <i>Sausage Stuffed Mushrooms</i> |
| <i>Bacon Wrapped Scallops</i> | <i>Bacon Wrapped Water Chestnuts</i> |
| <i>Bacon Wrapped Quail Breast
with Red Currant Sauce</i> | <i>Vegetable Spring Rolls
with Sweet Thai Chili Sauce</i> |
| <i>Mini Beef Tenderloin Kabobs</i> | <i>Pork Pot Stickers with Ponzu Sauce</i> |
| <i>Artichoke Heart Boursin Beignets</i> | <i>Truffle Macaroni and Cheese in Phyllo Cups</i> |
| <i>Shrimp and Andouille Skewers</i> | <i>Mini Chicken Cordon Bleu</i> |
| <i>Roasted Duck and Corn Quesadillas with
Cilantro Sour Cream</i> | <i>Chicken Drumettes</i> |
| <i>Smoked Norwegian Salmon on Crostini
Topped with Boursin Cheese</i> | <i>Sweet and Sour Swedish Meatballs</i> |
| <i>Cocktail Crab Claws with Dill Mustard Sauce</i> | <i>Smoked Trout Pate on a Carr Wafer</i> |
| <i>Assorted Canape Selection</i> | <i>Bleu Cheese Stuffed Dates</i> |
| <i>Lobster or Shrimp Salad atop of Belgium
Endive</i> | <i>Deviled Eggs with Caviar</i> |
| | <i>Vegetable Crudit  with assorted Dips</i> |
| | <i>Assorted Finger Sandwich</i> |
| | <i>Fruit and Cheese Display with Carr Wafers</i> |

Salad Bar Options

Mixed Greens or Baby Spinach

Includes greens or spinach, cherry tomatoes, sliced cucumbers, sliced red onions, and any (4) of the items below with a choice of (3) dressings.

Items

Herbed Croutons
Real Bacon Bits
Cheddar Cheese
Shredded Parmesan
Baby Corn
Pepperoncini
Feta Cheese
Marinated Mixed Olives
Sliced Banana Peppers
Chopped Egg
Pickled Okra
Pickled Beets
Candied Pecans
Roasted Sunflower Seeds
Dried Cranberries

Dressings

Ranch
Italian
Bleu Cheese
Raspberry Maple Vinaigrette
Lemon Thyme Vinaigrette
Balsamic Vinaigrette
Honey Dijon Vinaigrette
Honey Mustard
Parmesan Peppercorn
Low Fat Toasted Sesame
Thousand Island
Apple Cider Vinaigrette
Fat-free Ranch
Oil & Vinegar
Warm Bacon Dressing

Caesar Salad Station

Includes crisp Romaine Lettuce with a selection of shredded parmesan, herb croutons, anchovies, cherry tomatoes, bacon bits, pepperoncini, homemade Caesar dressing.

A station attendant is recommended for better service at \$50.00 per man hour

Main Entrée Selections

Halstead Choices

Chef-carved Roasted Beef Tenderloin accompanied by Béarnaise and Horseradish Sauces
Beef Wellington, Port Wine and Mushroom Demi Glaze
Grilled Baby Lamb Chops, Minted Au Jus (\$2.50 upcharge)
Lump Crab Cakes, Dill Mustard Sauce
Coconut Fried Shrimp, Orange Horseradish Sauce
Lobster Newburg
Broiled Crab Stuffed Flounder, Lemon Butter Sauce
Fried Butterfly Shrimp with Cocktail and Tarter Sauces
Fried Cornmeal Dusted Oysters, Remoulade Sauce
Shrimp and Grits with Tasso Cream Sauce
Wild Rice Stuffed Cornish Game Hen, Apricot Brandy Sauce
Baked Chicken Wellington
(Boneless Skinless Chicken Breast with Mushroom Duxelle Wrapped in a Puff Pastry)

Thorp Choices

Chef-carved Roasted Prime Rib, Au Jus and Horseradish Sauce
Braised Beef Short Ribs, Port Wine and Demi Glaze
Chef-sliced Grilled London Broil, Mushroom Sauce
Orange and Soy Grilled Pork Tenderloin, Five Spice Demi Glaze
Roasted Pork Loin stuffed with Cornbread, Dried Cranberries, Walnuts, Apricot Sauce
Baked Virginia Ham, Pineapple Raisin Sauce
Chef-carved Roasted Leg of Lamb, Minted Au Jus
Broiled or Grilled Fresh Fish Selection of (1): Mountain Trout, Salmon, or Flounder
Pecan-encrusted Mountain Trout, Pineapple Mango Salsa
Penne Pasta with Shrimp in a Tomato Vodka Sauce
Maple and Brown Sugar Glazed Salmon
Chef-carved Roasted Free-Range Turkey Breast, Cranberry Orange Relish
Pecan-encrusted Chicken Breast
High Hampton's Legendary Fried Chicken
Chicken Cordon Bleu, Supreme Sauce
Smoked Chicken with Penne Pasta in a Tomato Basil Cream Sauce
Chicken and Artichoke Casserole, Sun-dried Tomatoes
Chicken Pot Pie
Herb-baked Chicken, Lemon and Thyme
Southern Living's Margarita Chicken
Chicken Chasseur
(Stuffed Boneless Skinless Chicken Breast with Mushroom Stuffing & Hunter Sauce)

Vegetable Selections

Squash Medley (Zucchini, Yellow Squash, Carrots, Red Onion, Red Bell Pepper)
Broccoli Cauliflower Medley (Carrots, Red Bell Pepper)
Roasted Fall Vegetable Medley (Butternut Squash, Beets, Rutabaga, Carrots)
Steamed Asparagus tossed in Olive Oil, Garlic, and White Wine
Steamed Broccoli tossed in Olive Oil, Garlic, and White Wine
Steamed Haricot Vert tossed in Olive Oil, Garlic, and Slivered Almonds
Country Style Green Beans with Country Ham
Collard Greens with Country Ham
Creamed Spinach
Honey and Ginger-glazed Carrots
Buttered English Peas with Pearl Onions
Harvard Beets
High Hampton Eggplant Casserole
Green Bean Casserole, Crispy Onions
Summer Squash Casserole
Broccoli and Cheese Casserole

Prepared Salad Selections

Marinated Tomato, Onion, and Cucumber Salad
Ambrosia Salad
Broccoli and Cheese Salad with Bacon
Black-eyed Pea Salad
Creamy or Amish Coleslaw
Macaroni Salad
Baked Potato Salad
Pesto Pasta Salad with Garden Vegetables
Three-Bean Salad
Anti-pasta Salad
Pickled Beets
Fresh Fruit Salad
Five Grain Salad with Dried Fruit and Nuts
Southern Potato Salad

Side Selections

Roasted Rosemary New Potatoes

Potatoes au Gratin

Pesto Mashed Potatoes

Baked Potatoes with Toppings; cheddar cheese, chives, sour cream, bacon bits

Coriander Mashed Sweet Potatoes with Pecans

Boiled Parsley Red Potatoes

Wild Rice Blend with Almonds

Steamed White Rice

Brown Rice Pilaf with Mushrooms

Basmati Rice with Pine Nuts

Corn on the Cob

Creamed Corn

Sweet Corn Pudding

Macaroni and Cheese

Baked Beans

Black-Eyed Peas

Creamy Cheese Grits

Savory Mushroom Bread Pudding

Cornbread and Andouille Stuffing

Traditional Stuffing

Dessert Selections

Build Your Own Dessert Station

You can select up to (8) desserts for \$16.00 per person

Apple Crisp

Peach Cobbler

Blueberry Cobbler

Strawberry Rhubarb Crisp

Warm Bread Pudding with Bourbon Sauce

Chocolate Bread Pudding with Chocolate Sauce

Banana Pudding

Brownie Squares

Assorted Cookies

Lemon Squares

Chocolate or Vanilla Sheet Cake

Key Lime Tarts

Red Velvet Cake

Coconut Cream Pie

Assorted Crème Brule

Assorted Dessert Bars

Fresh Fruits

Coconut Custard Tarts

Tiramisu

Build-Your-Own Station Options

Build-Your-Own Pasta or Build-Your-Own Omelet Stations will replace (2) of the Main Proteins in the Packaged Menus. Also, you can add a station to your already selected menu for \$10.00 per person.

Additional Charges will apply for Station Attendant.

Pasta Station Includes

*Linguini or Whole Wheat Penne Pasta, Marinara or Alfredo Sauces—
and the following options:*

Steamed Shrimp, Smoked Chicken, Parmesan Cheese, Zucchini, Yellow Squash, Pine Nuts, Tomatoes, Pesto, Onions, Peppers, Pancetta, Mushrooms, and Fresh Basil

Omelet Station Includes

Farm Fresh Eggs prepared any style (to order) with a choice of:

Ham, Cheddar Cheese, Onions, Tomatoes, Bell Peppers, Mushrooms, Feta Cheese, and Baby Spinach

Coffee Station Includes

\$24.00 per person

Regular and Decaf Coffee,

Condiments include; Cream, 2% milk, whipped cream, assorted spices,

Spirits include; Baileys Irish Cream, Kahlua, Brandy

High Hampton Grazing Options

Perfect for small get-togethers, pre-wedding bites, spa snacks, after-parties—these items can be delivered to your cottage, the spa, or one of our venues

Platters

Fresh Assorted Fruit Platter: slices of cantaloupe, honeydew, pineapple, grapes, and strawberries
\$7.00++ per person

Gourmet Fruit and Artisan Cheese Display: a beautiful and colorful display of five different cheeses to include Havarti, Gouda, Cheddar, Swiss, Brie, arranged with red and green grapes, fresh berries, and gourmet Carr's Wafers
Small Tray (feeds 10-15 persons): \$110++
Medium Tray (feeds 15-20 persons): \$135++
Large Tray (feeds 20-30 persons): \$170++

Assorted Finger Sandwiches: Pimento Cheese, Cucumber and Dill Cream Cheese, and Chicken Salad on assorted Gourmet Breads
\$8.95++ per person

Deli Meat & Cheese Tray: Rolled Boar's Head Ham, Turkey, Roast Beef, & Genoa Salami with slices of cheddar, baby swiss, and provolone cheeses, mini rolls, bistro sauces and spicy mustard
Small Tray (feeds 10-15 persons): \$170++
Medium Tray (feeds 15-20 persons): \$240++
Large Tray (feeds 20-30 persons): \$350++

Vegetable Crudité: a selection of fresh garden vegetables to include broccoli, cauliflower, celery, carrots, cherry tomatoes, and seasonal roasted vegetables
Small Tray (feeds 10-15 persons): \$70++
Medium Tray (feeds 15-20 persons): \$90++
Large Tray (feeds 20-30 persons): \$110++

Smoked Salmon Pate: Salmon with Capers, Chopped Egg, Onions, and Cream Cheese with Toast Points
\$18.75++ per person

Assorted Freshly Baked Cookies, Brownies, & Lemon Squares
\$6.50++ per person

High Hampton Itemized Hors D'oeuvres

Hors D'oeuvres can be added to any menu at the following per person pricing (3-4 pieces each)

Chicken/Poultry

<i>Chicken Saté with Sweet Thai Chili Sauce</i>	<i>\$9.00++ per person</i>
<i>Chicken Quesadilla Cornucopia</i>	<i>\$9.00++ per person</i>
<i>Mini Chicken Cordon Bleu</i>	<i>\$7.50++ per person</i>
<i>Sesame Garlic Chicken Drumettes or Skewers</i>	<i>\$7.50++ per person</i>
<i>Chicken and Pineapple Skewer, Sweet Thai Chili Sauce</i>	<i>\$8.25++ per person</i>
<i>Pecan Encrusted Chicken Tender</i>	<i>\$8.50++ per person</i>
<i>Coconut Chicken</i>	<i>\$8.50++ per person</i>
<i>Pistachio Chicken Pinwheels</i>	<i>\$10.00++ per person</i>
<i>Smoked Chicken and Leek Turnover</i>	<i>\$11.00++ per person</i>
<i>Chicken Cashew Spring Roll</i>	<i>\$8.50++ per person</i>
<i>Duck Spring Roll</i>	<i>\$10.00++ per person</i>
<i>Chicken Tandoori Sate'</i>	<i>\$10.00++ per person</i>
<i>Bacon Wrapped Quail Breast, Cumberland Sauce</i>	<i>\$11.50++ per person</i>

Beef

<i>Mini Beef Tenderloin Kabobs, Horseradish Sauce</i>	<i>\$11.00++ per person</i>
<i>Mini Beef Wellington</i>	<i>\$11.00++ per person</i>
<i>Beef Sate', Sweet Thai Chili Sauce</i>	<i>\$10.50++ per person</i>
<i>Beef Fajita Cones, Cilantro Sour Cream</i>	<i>\$10.50++ per person</i>
<i>Filet of Beef with Gorgonzola Wrapped in Bacon</i>	<i>\$11.00++ per person</i>
<i>Franks in a Blanket</i>	<i>\$7.50++ per person</i>
<i>Mini Coney Island Dog</i>	<i>\$8.50++ per person</i>

Pork and Sausage

<i>Mini Country Ham and Cheese Biscuits</i>	<i>\$8.50++ per person</i>
<i>Sausage Stuffed Mushrooms</i>	<i>\$8.50++ per person</i>
<i>Bacon Wrapped Scallops</i>	<i>\$9.50++ per person</i>
<i>Bacon Wrapped Water Chestnuts</i>	<i>\$8.50++ per person</i>
<i>Mini BBQ Pork Sliders</i>	<i>\$9.00++ per person</i>
<i>Pork Dumplings with Ponzu Sauce</i>	<i>\$8.00++ per person</i>

High Hampton Grazing Options

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Tailgate Temptations, Sliders, Dips and Such

Hamburger Sliders: served with ketchup, yellow mustard, mayonnaise, cheese, pickle slices 50 pieces: \$160++

Nathan Hot Dog Sliders: served with ketchup, yellow mustard, pickle relish 50 pieces: \$160++

Pork Tenderloin Sliders: served with whole grain mustard sauce, sweet pepper relish 50 pieces: \$170++

Beef Tenderloin Sliders: served with horseradish sauce, caramelized onions 50 pieces: \$185++

Chicken Tender Sliders: served with honey mustard sauce and pickle slices 50 pieces: \$160++

Pork Barbeque Sliders: served with barbeque sauce and coleslaw 50 pieces: \$160++

Grilled Chicken Quesadillas: served with salsa, sour cream, guacamole 75 pieces (serves 30-40 persons): \$195++

Fried Chicken Tenders: served with honey mustard sauce 75 pieces (serves 30-40 persons): \$195++

Sweet & Sour Meatballs: (serves 30-40 persons): \$160++

Pigs in a Blanket: accompanied with deli mustard (serves 30-40 persons): \$155++

Spinach and Artichoke Dip: Small (10-15 persons) \$55++, Large (15-30 persons) \$125++ Creamy Crab Dip: Small (10-15 persons) \$95++, Large (15-30 persons) \$200++ Queso Dip with Chipotle: Small (10-15 persons) \$55++, Large (15-30 persons) \$125++ 5-Layer Bean Dip: Small (10-15 persons) \$55++, Large (15-30 persons) \$125++ Lemon Garlic Hummus: Small (10-15 persons) \$30++, Large (15-30 persons) \$65++

**all dips include toasted pita chips or tortilla chips*

High Hampton Itemized Hors D'oeuvres

Hors d'oeuvres can be added to any menu at the following per person pricing
(3-4 pieces each)

Seafood

<i>Mini Crab Cakes, Cajun Remoulade</i>	<i>\$13.50++ per person</i>
<i>Grilled Shrimp and Andouille Skewers</i>	<i>\$9.50++ per person</i>
<i>Bacon Wrapped Scallops</i>	<i>\$9.50++ per person</i>
<i>Fried Coconut Shrimp, Orange Horseradish Sauce</i>	<i>\$9.50++ per person</i>
<i>Crab Stuffed Artichoke Bottoms, Lemon Aioli</i>	<i>\$9.50++ per person</i>
<i>Crab Stuffed Mushrooms</i>	<i>\$9.50++ per person</i>
<i>Smoked Salmon and Tomato Bruschetta</i>	<i>\$9.50++ per person</i>
<i>Cozy Shrimp Roll, Cajun Remoulade</i>	<i>\$11.00++ per person</i>
<i>Shrimp Casino, Applewood Bacon</i>	<i>\$11.00++ per person</i>
<i>Potato String Encrusted Shrimp</i>	<i>\$11.00++ per person</i>
<i>Lobster and Shrimp Spring roll</i>	<i>\$11.00++ per person</i>
<i>Crab Rangoon</i>	<i>\$9.75++ per person</i>

Vegetable and Cheese

<i>Fig and Mascarpone Cheese in Phyllo Pastry</i>	<i>\$8.50++ per person</i>
<i>Vidalia Onion Cheese Puffs</i>	<i>\$7.00++ per person</i>
<i>Mushroom Vol Au Vent Pastry</i>	<i>\$8.00++ per person</i>
<i>Fried Green Tomatoes, Dijon Dill Aioli</i>	<i>\$7.50++ per person</i>
<i>Spinach and Phyllo Triangles (Spanakopita)</i>	<i>\$8.50++ per person</i>
<i>Mini Quiche (Assorted)</i>	<i>\$8.50++ per person</i>
<i>Raspberry and Almond Brie in Phyllo</i>	<i>\$9.50++ per person</i>
<i>Peach and Brie Tarts</i>	<i>\$9.50++ per person</i>
<i>Tomato, Basil and Goat Cheese Tarts</i>	<i>\$9.50++ per person</i>
<i>Wild Mushroom Tartlet</i>	<i>\$8.50++ per person</i>
<i>Truffle Macaroni and Cheese in Phyllo Cup</i>	<i>\$7.50++ per person</i>
<i>Vegetable Spring Rolls, Sweet Thai Chili Sauce</i>	<i>\$8.00++ per person</i>
<i>Artichoke and Boursin Beignets</i>	<i>\$9.00++ per person</i>

CONTACT

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Cashiers, NC

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