



MAKE FRIENDS



MEET FRIENDS

# MAKEFIELD'S

PUBLIC HOUSE

CATERING





CORPORATE EVENTS • TEAM BUILDING • BIRTHDAYS • ANNIVERSARIES • BAR/BAT MITVAHS  
SPORTS BANQUETS • BRIDAL & BABY SHOWERS • WEDDINGS • MEMORIAL LUNCHEONS

**A**t Makefield's Public House we know how important your special occasions, celebrations, and group gatherings are, and we know how to make them successful and memorable.

We offer a variety of options, complemented by our knowledgeable and attentive staff of professionals who are committed to creating a beautiful event for you and your guests. Please contact our Event Sales Team with any questions you may have.

We look forward to serving you.

Makefield's Public House  
Management & Staff

*Please Note: ALL packages require a 25 person minimum.*

## BREAKFAST & BRUNCH

**Lite Fare (Business Meetings and Golf Events Only) \$15/pp**

Fresh fruit display, individual yogurts & granola  
Bagels and Muffins accompanied by cream cheese, butter, and preserves  
Orange juice, cranberry juice, freshly brewed coffee, & tea

**HIGHLANDS SUNRISE**

**Two Hour Event \$25/pp**

Bagels and Muffins accompanied by cream cheese, butter, & preserves  
Scrambled eggs, French toast with warm maple syrup, bacon, sausage, home fries, & sliced fresh fruit  
Orange juice, cranberry juice

**BRUNCH**

**Three Hour Event**

**\$39/pp**

Fresh Fruit and Cheese,  
Bagels and Muffins  
House salad or tomato, basil, mozzarella salad  
Scrambled eggs, bacon, sausage, rustic home fries  
French toast with warm maple syrup  
Fresh Herb Seared Chicken or Salmon with Honey Teriyaki Glaze  
Penne with Tomato Basil cream sauce  
Cookies and Brownies  
Orange juice, cranberry juice

All packages are served with dinner rolls & butter, soft drinks, freshly brewed coffee, and tea • Packages subject to 21% service fee and PA state tax.

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# BUILD YOUR OWN BUFFET

\$39/pp - 2 proteins\* | \$48/pp - 3 proteins

Prices based on three hours.

## SALADS *SELECT ONE*

Classic Caesar	Red Bliss Potato Salad
Fresh Fruit Salad	Garden Salad
Spinach Salad	Pasta Salad
Tomato, Basil, Mozzarella	

## MEATS *SELECT ONE*

Sliced Sirloin with peppercorn sauce  
Sausage with peppers and onions  
Italian Meatballs Marinara  
Roast pork chops pan jus

## ORGANIC CHICKEN *SELECT ONE*

Francaise or Piccata  
Marsala mushroom  
Burnt Lemon and basil  
Parmesan - grana padana and tomato  
Roasted garlic and fresh herbs  
House smoked bourbon BBQ

## FISH *SELECT ONE*

Seared Mahi Mahi with pineapple salsa  
Salmon with honey teriyaki glaze  
Trout almondine with brown butter

## PASTA, POTATOES, VEGETABLES *SELECT TWO*

Roasted Red Bliss Potatoes	Fresh Seasonal Vegetables
Green Beans Almondine	Penne Pasta Primavera
Broccoli Raabe with Roasted Peppers, Garlic & Oil	Baked Ziti
Balsamic Grilled Vegetables	Eggplant Rollatini
Mashed Red Potatoes	Three Cheese Macaroni

## DESSERT

Cookies and Brownies

**PLEASE NOTE:** TENT FEES ARE \$250 FOR DAY AND AFTER 3 PM, \$500

# COCKTAIL PARTY PACKAGE

\$49/pp for 3 hours • \$59/pp for 4 hours

## FIRST HOUR

**PASSED HORS D'OEUVRES** *SELECT FOUR FROM PAGE 6.*

## CHILLED DISPLAYS *SELECT ONE*

Gourmet Cheese Display • Grilled Marinated Vegetables  
Fresh Seasonal Fruit

## HOT APPETIZER STATION *SELECT TWO PRESENTED IN CHAFING DISHES*

Swedish Meatballs  
Sausage Stuffed Mushrooms  
Pork Potstickers  
Chicken Satay with Bourbon Glaze  
Beef Satay with Teriyaki Glaze  
Egg Rolls

## SECOND HOUR

**PASTA STATION** *SELECT ONE PASTA PRESENTED IN CHAFING DISHES*

Rigatoni in a Tomato Basil Cream Sauce  
Penne Primavera  
Cavatelli with Broccoli Garlic and Oil  
Penne Marinara  
Accompanied by Caesar Salad & Garlic Bread

## CARVING STATION *SELECT ONE*

\* Chef attendant fee \$100

Roasted Turkey with cranberry and orange glaze  
Roast Sirloin with horseradish cream sauce  
Asian BBQ Glazed Porkloin  
Served with Dinner Rolls and Butter

## THIRD HOUR

## DESSERT

Cookies and Brownies

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## MEMORIAL LUNCHEON

**\$45/pp** / Prices based on three hours

### SALADS *SELECT ONE*

Classic Caesar	Coleslaw
Fresh Fruit Salad	Garden Salad
Spinach Salad	Pasta Salad
Tomato, Basil, Mozzarella	Tomato and Cucumber Salad
Red Bliss Potato Salad	

### ENTREES *SELECT TWO FROM THE THREE PROTEINS*

#### CHICKEN

Francaise or Piccata  
Marsala  
Lemon Pepper  
Parmesan  
Roasted Rosemary  
Bourbon BBQ

#### MEATS

Braised Beef Tips with Mushrooms  
Sliced Sirloin with Peppercorn  
Sauce  
Sausage with Peppers and Onions  
Italian Meatballs Marinara

#### FISH

Grilled Mahi Mahi with Pineapple Salsa  
Seared Salmon with Honey Teriyaki Glaze  
Panko Crusted Tilapia with Lemon Thyme Salsa

### SANDWICHES *SELECT TWO*

Ham & Swiss Cheese	Turkey Club
Chicken Salad	Roasted Veggie Wrap

### PASTA, POTATOES, VEGETABLES *SELECT ONE*

Roasted Red Bliss Potatoes  
Green Beans Almondine  
Broccoli with Garlic and Oil  
Mashed Red Potatoes  
Fresh Seasonal Vegetables  
Penne Pasta Primavera  
Baked Ziti  
Eggplant Rollatini  
Three Cheese Macaroni

### DESSERT

Cookies and Brownies

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## BABY & BRIDAL SHOWERS

**\$35/pp** / Prices based on three hours

### *SELECT TWO*

Fresh Fruit and Cheese Display  
Fresh Vegetable Crudite with Ranch Dressing  
Local Green Salad with fresh berries and goat cheese, citrus vinaigrette

### *SELECT TWO SANDWICHES*

Roasted Veggie Wrap  
Ham and Swiss Wrap  
Honey Roast Turkey club sandwich  
Tuna Salad sandwich on croissant  
Toasted Walnut/Apricot Chicken Salad sandwiches

### CARVING STATION

\* *Chef attendant fee \$100*

Roast Ham carving station with club rolls

### DESSERT OPTIONS

Assorted Cookies and Brownies

## PLATED MEAL

**Lunch \$45/pp / Dinner \$55/pp**

Prices based on three-hour event; preordered menu sections due 10 business days prior to event • 40 people or less

Chefs Selection of Seasonal Soup Du Jour or House Salad

### *SELECT ONE*

#### **Flat Iron Steak Pan Jus**

**Chicken Francaise** served with Sherry and Lemon Sauce

**Seared Salmon Filet** with Gojuchang Sauce

*All entrees served with garlic mashed potatoes and chef's seasonal vegetables*

Seasonal Cheesecake with Fresh Berries



# MITZVAH BANQUET

Children ages 5-12 \$45/pp / Adults \$90/pp / Based on 4 hours

## CEREMONIAL CHALLAH BREAD

## CHILDREN APPETIZERS

Salsa & Guacamole with Tortilla Chips  
Fresh Fruit Display

## HOT APPETIZER STATION (SELECT 3 PRESENTED IN CHAFING DISHES)

Egg Rolls  
Pizza Bagels  
Mac and Cheese Bites  
Mozzarella Sticks  
Mini Quesadillas  
Cocktail Franks in Puff Pastry  
Buffalo Chicken Pot Stickers

## PASTA & SUCH SELECT ONE

Rigatoni Vodka  
Pasta with Broccoli, Garlic, and Oil  
*Accompanied by House Salad and Garlic Bread*

## STATIONS (SELECT ONE TO COMPLETE YOUR BUFFET)

Chicken Fingers & French Fries  
Taco Bar with all the Fixings  
Hamburger Bar  
Philly Cheesesteak Station

## ADULT

### Chilled Displays SELECT TWO

Gourmet Cheese Display  
Fresh Fruit Display  
Smoked Seafood with Mini Bagels  
Grilled Marinated Vegetable Display

### Butler Passed Hors D'oeuvres SELECT FIVE FROM PAGE 5

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## ADULT BUFFET

### SALADS SELECT TWO

Classic Caesar  
Fresh Fruit Salad  
Spinach Salad  
Tomato, Basil, Mozzarella  
Garden Salad

### ENTREES SELECT TWO

#### CHICKEN

Francaise or Piccata  
Marsala  
Lemon Pepper  
Parmesan  
Bourbon BBQ

#### MEATS

Braised Beef Tips with Mushrooms  
Sliced Sirloin with Peppercorn Sauce  
Sausage with Peppers and Onions  
Italian Meatballs Marinara

#### FISH

Grilled Mahi Mahi with Pineapple Salsa  
Seared Salmon with Honey Teriyaki Glaze  
Panko Crusted Tilapia with Lemon Thyme Salsa

### PASTA, POTATOES, VEGETABLES SELECT TWO

Roasted Red Bliss Potatoes	Penne Pasta Primavera
Green Beans Almondine	Baked Ziti
Broccoli with Garlic and Oil	Eggplant Rollatini
Mashed Red Potatoes	Three Cheese Macaroni
Fresh Seasonal Vegetables	

## DESSERT

Cookies and Brownies



# BANQUET ENHANCEMENTS

## PASTA STATION *SELECT ONE PASTA PRESENTED IN A CHAFING DISH* \$8/pp

- Ravioli Alfredo
- Baked Ziti
- Penne Marinara
- Accompanied by Caesar Salad & Garlic Bread
- Add Sausage or Meatballs for **\$5/pp**

## HOT APPETIZER STATION \$12/pp

*SELECT TWO PRESENTED IN CHAFING DISHES*

- Swedish Meatballs
- Sausage Stuffed Mushrooms
- Egg Rolls
- Calamari Marinara
- Pork Potstickers
- Chicken Satay with Bourbon Glaze
- Beef Satay with Teriyaki Glaze

## CARVING STATION\*

*ALL SERVED WITH ASSORTED ROLLS & BUTTER*

\* Chef attendant fee \$100

- Sirloin served with Horseradish Cream Sauce **\$14/pp**
- Roasted Turkey Breast served with Cranberry + Orange Chutney **\$12/pp**
- Asian BBQ Glazed Porkloin **\$12/pp**
- Prime Rib served with Au Jus **\$18/pp**
- Roasted Tenderloin of Beef served with a Bordelaise Sauce **\$22/pp**

## TACO STATION **select one \$9/pp select two \$12/pp**

- Warm White Corn Tortillas Choice of Steak, Roasted Chicken, Shrimp, or Fish, Vegetarian available
- Served with pickled cabbage, jalapenos, queso fresco, pico de gallo, guacamole, jalapeno, and assorted sauces

## HORS D'OEUVRES

Combination of hot & cold hors d'oeuvres passed for 1 hour  
**Select 5 for \$20/pp - 7 for \$25/pp**

## STICKS + PICKS

- Coconut Chicken Skewers with Orange Ginger Glaze
- Teriyaki Beef Skewers with Sweet Chili Sauce
- Chicken Satay with Bourbon Barbeque

## STREET FOOD

- Miniature Meatballs Marsala
- Chicken and waffles - Maple Syrup
- Buffalo Chicken Spring Rolls - Bleu Cheese
- Franks in Puff Pastry - Yellow Mustard
- Miniature Reubens - Thousand Island

## LOCAL FAVORITES

- Grilled Lamb Chops with Pesto Sauce
- Sweet Sausage Stuffed Mushroom

## SEAFOOD SPECIALTIES

- Mini Crab Cakes - House Tartar
- Shrimp Cocktail - Jumbo White Shrimp - House Cocktail
- Tuna Tartar on Wonton - Sesame, Sweet Soy, Pickled Jalapeno
- Sea Scallops wrapped in Bacon

## VEGAN + VEGETARIAN

- Cherry Tomato, Basil, Mozzarella Skewers
- Olive Tapenade on Crostini

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# CHILLED DISPLAYS

## ANTIPASTO BAR

\$12/pp

Garlic Sautéed Broccoli Rabe, Artichoke Hearts, Roasted Red Peppers, Tomato Basil Mozzarella, Italian Meats and Cheeses, Assorted Olives, Hot Peppers, Crostini and Italian Bread

## RAW BAR

Mkt\$/pp

Local Clams and Oysters, Shrimp, Crab Cocktail, Miniature Tabasco Bottles, Lemon, and Lime

## FRESH FRUIT

\$5/pp

Fresh Seasonal Fruit with Honey Lime Yogurt Dipping Sauce

## CHEF'S SELECTION FROM THE SMOKEHOUSE

\$15/pp

Chef's Selection of Sausages and Meats from Our Smokehouse

## CHEESE DISPLAY

\$5/pp

An Assortment of Cheeses Garnished with Grapes, Crackers, Jams, and Mustard

## MEDITERRANEAN

\$8/pp

Grilled Marinated Vegetables, Eggplant Dip, Hummus, Olives, Crumbled Feta, and Pita Bread

OR

Fresh Vegetables Lightly Seasoned with Garlic and Balsamic Vinegar, served chilled

\$5/pp

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# BEVERAGE SERVICE

## HOURS

## OPEN BAR

## BEER & WINE ONLY

1 Hour

\$26/pp

\$20/pp

2 Hours

\$28/pp

\$22/pp

3 Hours

\$30/pp

\$24/pp

4 Hours

\$32/pp

\$26/pp

**Open Bar Includes:** house and premium brand spirits, imported beer, domestic beer, craft beer, and house wine

**Open Bar packages include** soft drinks, coffee, and tea

**Cash Bar** (guests pay for drinks) or

**Host Sponsored Bar** (event host pays tab)

(\$125 bartender fee per bartender)

\*\* No shots or doubles served during events

Mimosa Bar

\$15/pp

Bloody Mary Bar

\$15/pp

Mimosa and Bloody Mary Bar

\$25/pp

Sangria Bar

\$15/pp

## BAR BRANDS

**Open Bar Brands:** Dewar's, Tito's, Jameson, Captain Morgan, Bacardi, Tanqueray, Jack Daniel's, Seagram's V0, Jose Cuervo, Svedka, Calico Jack, Jim Beam, Seagram's 7, Sauza, Cutty Sark, Beefeater, Southern Comfort, Myers Rum

**Selected Domestic Beer:** Budweiser, Bud Lite, Coors Lite, Miller Lite, Yuengling, Michelob Ultra

**Selected Imported Beer:** Corona, Stella

**House Wine (Robert Mondavi Woodbridge):** Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, Merlot, Sauvignon Blanc

**Ask about our craft beer selections**

**Premium wines available**

Please ask us about our signature drink stations

Makefield Highlands is the only licensed authority to sell and serve liquor on the premises therefore, liquor is not permitted to be brought onto the property. Last call will be announced 30 minutes prior to the end of each event. All packages are subject to a 21% service fee



## CORPORATE AFFAIRS & EVENTS OF ALL KINDS

All Food & Beverage Prices are Subject to Prevailing Pennsylvania State Sales Tax and 21% Service Charge

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