



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

At 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

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.



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

1 Hour

2 Hours

3 Hours

4 Hours

OPEN BAR

\$26/pp

\$28/pp

\$30/pp

\$32/pp

BEER & WINE ONLY

\$20/pp

\$22/pp

\$24/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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