



You provide the occasion; we'll set the scene. Whether you're organizing a rehearsal dinner or a business lunch presentation, we'll work with you to create a personalized, enjoyable, and memorable event. Our team of expert staff will do everything required to create a positive experience for your valued guests – from the warm greeting they receive on arrival to their last bite of dessert. View our Sample Dinner Menu. Customized lunches are also available for groups of 20 or more. Contact us today to start planning your event.

The Elizabeth I Room Accommodates up to 45 guests seated. The Private Dining Room has audio visual capabilities.

TJ's Highland semi private lounge the Tantallon Room is available for reception or sit down dinner for up to 30 guests.

The Tent at the Oshkosh Country Club can accommodate parties up to 275 guests.

In addition, we'll take care of any special requests with finesse and excellence. Anything from valet service and floral arrangements, to audio visual support, and specialty cakes or desserts – whatever you can imagine, we will deliver. We'll work with you to create a spectacular menu to meet all your event details. Whether it's an elegant private dinner or an exciting event for your guests, we look forward to helping you create something special. • Business Meetings • Sales Presentations • Holiday Parties • Anniversary Parties • Baby Showers • Bar and Bat Mitzvahs • Birthday Celebrations • Bridal Showers • Family Gatherings • Graduation Dinners • Luncheon Events • Rehearsal Dinners • Retirement Parties • Wedding Party

11 West Ripple Ave. Oshkosh, WI 54902

920-231-1076

Director of Events - Tabatha Jorgensen

Executive Chef - Michael England





PRIVATE DINING GUIDELINES:

- **MENU ITEMS NEED TO BE SELECTED AND CONFIRMED (5) BUSINESS DAYS PRIOR TO YOUR EVENT**
- **A FINAL GUEST COUNT IS DUE (3) BUSINESS DAYS PRIOR TO YOUR EVENT DATE**
- **PRIVATE DINING GROUPS WILL INCLUDE A WI SALES TAX & AND 22% SERVICE CHARGE**
- **A DEPOSIT WILL BE REQUIRED TO HOLD THE DATE OF YOUR EVENT**
- **PAYMENT IS DUE IN FULL AT THE CONCLUSION OF YOUR EVENT**
- **ALL ITEMS ON ANY MENU CAN BE SUBSTITUTED (SOME SUBSTITUTIONS WILL REQUIRE ADDITIONAL CHARGE)**

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www.tjshighlandsteakhouse.com

www.oshkoshcc.com





Tantallon Menu

\$60 per person

SALAD CHOICE

Highland Chop Salad
Classic Caesar Salad
Arugula Salad

ENTREE SECTIONS

Choice of (3)

Filet Mignon

center cut filet mignon

1/2 Roasted Chicken

organic chicken | roasted root vegetables | pan jus

Chicken Parmesan

marinara | muenster cheese | parmesan-reggiano

Cedar Plank Salmon

cedar plank smoked | crab meat | sun dried tomato cream sauce

Shrimp Tagliatelle Pasta

jumbo shrimp | tagliatelle | fresh cherry tomatoes | asparagus | basil | white wine garlic sauce

* Peperonata Pasta *

chickpea penne | eggplant | zucchini | roasted peppers | cherry tomato

Vegetables & Potatoes Served Family-Style

Choice of (2)

Szechuan Green Beans | Wild Mushrooms | Creamed Spinach |
Black Garlic Mashed Potatoes | Truffle Parmesan French Fries |
Three Cheese Potatoes Au Gratin | charred broccolini

DESSERT & COFFEE SERVICE

new york cheesecake | seasonal Fruit | flourless chocolate cake
regular coffee, decaffeinated coffee and hot tea



Not inclusive of tax or gratuity

17% service charge and 5% administrative fee

Consumption of raw or uncooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish may result in an increased risk of foodborne illness.



St. Andrews Menu

\$75 per person

Passed Hors d' Oeuvres

Choice of (3)

Watermelon & Feta Bites

Sliced Sirloin with Roquefort and Balsamic Onion Sauce

Ricotta Crostini with Soppresata

Chicken Parmigiana on Garlic Toast

Arancini Ricotta | Blistered Cherry Tomato Sauce

"Mini" Don Crab Cakes

Tomato & Mozzarella Bruschetta

Bacon Wrapped Scallops

SALAD CHOICE

Highland Chop Salad

Classic Caesar Salad

Arugula Salad

ENTREE SELECTION

Choice of (3)

Filet Mignon

center cut filet mignon

Delmonico

14oz. boneless center cut ribeye

1/2 Roasted Chicken

organic chicken | roasted root vegetables | pan jus

Veal Chop Milanese

14 oz. panko crusted veal chop | arugula & fresh mozzarella salad

Sesame Seared Tuna

sesame encrusted tuna | crunchy asian slaw | carrot ginger glaze

Shrimp Tagliatelle Pasta

jumbo shrimp | fresh tagliatelle | cherry tomatoes | asparagus | basil | white wine garlic sauce

* Peperonata Pasta *

chickpea penne | eggplant | zucchini | roasted peppers | cherry tomato

Vegetables & Potatoes Served Family-Style

Choice of (3)

Szechuan Green Beans | Wild Mushrooms | Creamed Spinach |

Black Garlic Mashed Potatoes | Truffle Parmesan French Fries |

Three Cheese Potatoes Au Gratin | Charred broccolini

DESSERT & COFFEE SERVICE

Cheesecake | Seasonal Fruit | Flourless Chocolate Cake

Regular Coffee, Decaffeinated Coffee and Hot Tea

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King James Menu

\$90 per person

Passed Hors d' Oeuvres

Choice of (4)

Watermelon & Feta Bites
Sliced Sirloin with Roquefort and Balsamic Onions sauce
Ricotta Crostini with Soppressata
Chicken Parmigiana on Garlic Toast
Arancini Ricotta | Blistered Cherry Tomato Sauce
"Mini" Don Crab Cakes
Tomato & Mozzarella Bruschetta
Bacon Wrapped Scallops

SALAD CHOICE

Choice of (3)

Highland Chop Salad
Classic Caesar Salad
Arugula Salad
Lobster Bisque
Wedge Salad

ENTREE SECTIONS

Choice of (3)

NY Strip
30 Day dry-aged
Surf & Turf
center cut filet | Lobster Tail
1/2 Roasted Chicken
organic chicken | roasted root vegetables | pan jus
Veal Chop Milanese
14 oz. panko crusted veal chop | arugula & fresh mozzarella salad
Chilean Seabass
sous-vide seabass | miso glazed | dashi broth | asparagus | mushrooms
Shrimp Tagliatelle Pasta
jumbo shrimp | tagliatelle | fresh cherry tomatoes | asparagus | basil |
white wine garlic sauce
*** Peperonata Pasta ***
chickpea penne | eggplant | zucchini | roasted peppers | cherry tomato

Vegetables & Potatoes Served Family-Style

Choice of (4)

Szechuan Green Beans | Wild Mushrooms | Creamed Spinach |
Black Garlic Mashed Potatoes | Truffle Parmesan French Fries |
Three Cheese Potatoes Au Gratin | Charred broccolini

DESSERT & COFFEE SERVICE

new york cheesecake | seasonal Fruit | flourless chocolate cake
regular coffee, decaffeinated coffee and hot tea

Not inclusive of tax or gratuity

17% service charge and 5% administrative fee

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Queen Elizabeth Menu

\$105 per person

Passed Hors d' Oeuvres

Choice of (5)

Watermelon & Feta Bites
Sliced Sirloin with Roquefort and Balsamic Onions sauce
Ricotta Crostini with Soppressata
Chicken Parmigiana on Garlic Toast
Arancini Ricotta | Blistered Cherry Tomato Sauce
"Mini" Don Crab Cakes
Tomato & Mozzarella Bruschetta
Bacon Wrapped Scallops

SALAD CHOICE

Choice of (3)

Highland Chop Salad
Classic Caesar Salad
Roasted Beet Salad
Lobster Bisque
Wedge Salad

ENTREE SECTIONS

Choice of (3)

Bone-In Ribeye
30 Day dry-aged 20 oz. bone in ribeye
Surf & Turf
center cut filet | 1/2 3lb. lobster
1/2 Roasted Chicken
organic chicken | roasted root vegetables | pan jus
Lobster Tail
10 oz. cold water tail | tarragon infused butter
Chilean Seabass
sous-vide seabass | miso glazed | dashi broth | asparagus | mushrooms
Halibut
blackened halibut | crab meat mango & avocado salsa | burnt lime
*** Peperonata Pasta ***
chickpea penne | eggplant | zucchini | roasted peppers | cherry tomato

Vegetables & Potatoes Served Family-Style

Choice of (4)

Szechuan Green Beans | Wild Mushrooms | Creamed Spinach |
Black Garlic Mashed Potatoes | Truffle Parmesan French Fries |
Three Cheese Potatoes Au Gratin | Charred broccolini

DESSERT & COFFEE SERVICE

new york cheesecake | seasonal Fruit | flourless chocolate cake
regular coffee, decaffeinated coffee and hot tea

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Hors d'Oeuvres

Sliced Sirloin with Roquefort and Balsamic Onions

Tuna Tartar Canape

Shrimp Cocktail

Watermelon and Feta Bites

Arancini Ricotta | Blistered Cherry Tomato Sauce

Brats Pigs in the Blanket

Bourbon Candied Bacon Skewers

Ricotta Crostini with Soppresata

Hamachi Tartare | Yuzu Dashi | Potato Crisp

"Mini" Don Crab Cakes

Tomato Bruschetta

Beef Sliders | Horseradish Cream | Bourbon Bacon Jam

American Wagyu Meatballs

Bacon Deviled Eggs

Bacon Wrapped Scallops

Lollipop Lamb Chops | Shishito Chimchurri

Tomato & Mozzarella Caprese Skewer

Harvest Vegetable Tempura | agrodolce sauce

Display Platters

Imported Antipasti & Cheese Platter | \$6 per person

Chef's Artisanal Cheese Selection | Soppresata | Calabrian Salami Selections | Shaved Prosciutto | Roasted Peppers | Marinated Olives | Artichokes | Tomatoes | Seasonal Accompaniment Crostinis & Crackers | \$6.00 per person

Fresh Carved Fruit Display | \$4 per person

Carved Melons | with the Season's Freshest Fruit | Yogurt dipping sauce |

Grilled Marinated Vegetables Platter | \$4 per person

An assortment of vegetables infused with garlic and marinated with a balsamic vinegar served with artisan breads and an exotic olive salad

Chilled Seafood Tower | \$ MKT

Jumbo Shrimp | Oysters | Colossal Crab Meat | Clams | Chilled Lobster | Atomic Cocktail Sauce | Mustard Sauce | Ginger Sauce | Jalapeno-Lime Mignonette

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Action Stations

Add Any Station to Enhance Your Cocktail Hour for an Additional Fee

Carving Station

Tenderloin of Beef \$16.95, | Cognac Peppercorn Sauce | Creamy Horseradish Sauce | Prime Rib of Beef \$16.95 | Au Jus, Horseradish Sauce | London Broil \$9.95, Thirteen-spiced marinated | Smoked Turkey with Cranberry Chutney and Honey Mustard | Stuffed Pork loin \$8.95 with roasted garlic, pine nuts, asiago cheese and spinach served with natural jus

Mashed Potato Mac & Cheese Bar | \$7 pp

Creamy Red Bliss Garlic Mashed Potatoes |
Velvety Orecchiette Mac & Cheese | Mac & Cheese Bites
Cheddar | Smoked Bacon | Chorizo | Parmesan Bread Crumbs | Onion Frizzle | Green Onions | Sour Cream | Blue Cheese Crumbles | Whipped Butter

Street Tacos Bar | \$9 pp

(Choice of two)

Grilled Chicken | Flank steak | Pork | Fish Tacos served with a variety of toppings for your guest to customize the way they wish. Toppings including Soft tacos | Diced Tomatoes | Black Olives | Cilantro | Guacamole | Shredded Lettuce | Jalapenos | Cojita Cheese | Sour Cream | Mexican Street Corn

French Fry Bar | \$6 pp

All Three Included

Curly Fries | Steak Fries | Waffle Fries
Accompanied by Cheese Sauce | Truffle Salt | Assortment of Spices and Dipping Sauces

Tour of Asia | \$10 pp

Authentic Wok Presentation

Served in Oriental Take-Out Boxes Along with Chopsticks and Fortune Cookies Asian Vegetables and Your Selection of Steamed White, Fried Rice or Lo Mein

Selection of Two:

Chicken Lo Mein | Szechuan Beef | Teriyaki Pork | Orange Ginger Shrimp

Gourmet Slider Station | \$8 pp

Selection of Two:

All Sliders are served on brioche buns
Wagyu Beef with bourbon bacon sauce, cheese | Tenderloin, arugula, horseradish sauce | Pulled Pork with Tangy Coleslaw | Crab cakes with pickled vegetables and chipotle tarter | Italian Sausage, Peppers, Onions and Marinara

Condiments to include:

Fresh Crisp Lettuce | Tomatoes | Caramelized Onions | Jalapeno Peppers | Variety of Dipping Sauces

Pasta Station | \$8 pp

Selection of Two in House Made Pasta and Sauces:

Chef Attended | Tagliatelle | Penne | Rigatoni | Gnocchi | Ravioli |
Vodka Sauce | Alfredo | Pesto Cream | Bolognese | Marinara |
Garlic & Oil

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Viennese Dessert Table

Pastry Chef Samantha Fischer

**Viennese Dessert Table | \$7 per person
Assorted Cakes, Miniature French and Italian
Pastries and Mousses**

**International Coffee Display | \$12 per person
Silver Samovars of Rich Coffees and Teas Presented
with Assorted Cordials and Brandies Including:
Baileys Irish Cream | Jacques Bonet Brandy |
Chambord | Frangelico | Grand Marnier | Hennessey
Whiskey | Sambuca White | Kahlúa | Amaretto
Disaronno | Godiva Chocolate Liqueur | Jameson Irish
Whiskey | Drambuie | Tia Maria Whipped Cream |
Chocolate Shavings | Cinnamon Sugar | Orange and
Lemon Peels**

**Custom Wedding Cake
Elegant Cake Created and Provided by the bakery
team**

**Flambé Station | \$6
Bananas Foster and Cherries Jubilee Served Over
Vanilla Ice Cream**

**Cheesecake Martini Bar Station | \$6
Homemade Cheesecake Served in Elegant Martini
Glasses Toppings to Include: Blueberries | Straw-
berries | Cherries | Fresh Whipped Cream | Graham
Cracker**

**• Seasonal Fresh Fruit Display | \$5
Watermelon, Cantaloupe, Honeydew, Pineapple,
Grapes and Berries**

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15% service charge and 5% administrative fee**

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illness.**

