

WOLFGANG'S RESTAURANT & WINE BISTRO



*Past
Menus*

*Thank You
Letters*



ACCOLADES

Recipient of the Wine Spectator's "Best of Award of Excellence",
our wine list features over 1000 wines.

Voted the best place for dining in Highlands
by 'Southern Living'

Voted Best Restaurant & Best Wine List
in The Highlander's Reader's Choice Awards

'Our State' Magazine named Wolfgang's Restaurant and Wine Bistro
"The Place You Must Eat in Macon County"

Wolfgang's Restaurant & Wine Bistro

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Restaurant: 828.526.3807 • Cell: 828.421.2211

www.wolfgang.net • mindygreen@me.com

WORDS FROM FRIENDS

From Mother of the Groom after Rehearsal Dinner:

I cannot tell you how wonderful the Rehearsal Dinner was. From the tasting, to the menu planning, the endless coordination with Nancy Kuperberg at No Regrets Events and Kirk and Don at Oakleaf, your fabulous and attentive staff, the glorious location, and the absolutely amazing food, I just can't express how grateful we are to you for helping us create the most perfect Rehearsal Dinner of the year. The words we have heard from friends to describe the evening are: perfect, romantic, magical, fairytale, beautiful, flawless, "so very Highlands", electric, elegant, heavenly, one of a kind, and never seen anything like this before. Your staff was perfect: warm, professional, attentive, discreet, and there at every turn to anticipate our needs and ensure each and every guest felt that they were the guest of honor. What more could we have asked for? Even our vegan and special diet guests were so honored that their meals were delivered without any questions or by flustered servers and/or held up in the kitchen. They were so appreciative and grateful that, for once, they got to enjoy just being a part of the party!

Mindy, our new daughter-in-law Kelly had tears of joy when she thanked us that night. She was humbled by the work that your staff, No Regrets and Oakleaf had put toward the success of that evening for her. Cathy and Billy were equally impressed and taken aback. Billy kept saying "wow, just wow. I can't believe this. This is incredible." when he walked in that night. For a stoic Dallas Texan, that's high praise! And Cathy has not stopped talking about what an elegant and gracious evening it was and "the perfect start and introduction to a perfect wedding weekend."

As you can tell, we are grateful. Carrie

Credits:

Rehearsal Dinner: Wolfgangs, Highlands NC
Event Planner: No Regrets Events, Madison GA
Florals: Oakleaf Flower & Garden, Highlands NC
Photographer: Dear Wesleyann, Rosemary Beach FL
Pastry: Cream & Flutter, Highlands NC



WORDS FROM FRIENDS

This a fun story about a couple that had their rehearsal dinner with us, and what happened a year later.

From Mother of the Groom after Rhearsal Dinner:

We are finally back home, and have slowed down enough to jot you a note. I can't begin to tell you how wonderful it was working with you, how delicious the food was, and how many compliments we received on Dan and Brittany's rehearsal dinner, held at Wolfgang's.

When we started the process, you remember how anxious I was, living in California, and having to make virtual and remote plans. You quickly put my mind at ease, and if anything, you undersold your exquisite attention to detail, and quality of the food. In fact, from the time we arrived in Highlands, you treated us like family, and the one thing we never worried about was the rehearsal dinner. I was free to enjoy the rest of the weekend.

BTW, the cheering crowd, dining in your outdoor patio, and celebratory champagne delivered to the bride and groom, as they exited the church and descended the stairs to the street, was unbelievable!
Thanks again, Mary Ann



From Bride, One Year Later:

We thought, 'How fun! We'll do drinks and appetizers outside at Wolfgang's in hopes of seeing the festivities.' (Just like some friendly patrons did on our wedding day! I still remember standing at the top of the church stairs with my dad before the doors opened and hearing a full cheering section of people across the street :)

So we did exactly that, and as we were enjoying a major sampling of apps we started discussing baby-to-be's approaching arrival along with all the fun details we needed to button down.

This brings me to the Name Debate! We had been making lists of our favorites for months but nothing had yet to stick. On top of that, we didn't find out 'boy or girl' in order to be surprised; so not only did we need one name -- we needed two!

Serendipitously, as we were discussing our favorite names the guests were starting to arrive for the wedding across the street. One of the servers called out, "congratulations, Callaway" (they had there rehearsal dinner with Wolfgang's the night before). Just like that we both stopped and said -- I love that name!

There was no debating, our girl name was practically set in stone from the moment we heard it.

At 9:26pm on October 19 our baby arrived and the doctor announced, "Surprise, it's a GIRL!" A moment later our friendly nurse asked, "So do you have a girl name!?"

We didn't have to hesitate... "Yes we do: Callaway!" -Brittany





REHEARSAL DINNER OPTIONS

Trip Advisor Review on Event

"Great food, great venue, great people, great memories!!!"

Reviewed October 14

We hosted a wedding Rehearsal Dinner for 72 followed by a Welcome Reception for 175 last week. We could not be more pleased. The management team of Mindy and Wolfgang Green (Owners / Chef) helped us every step of the way, from planning to execution. The venue is perfectly located for an "in-town" Highlands dining and entertainment experience and the facility itself is charming. The food was absolutely delicious.....we received compliments from everyone (a surprising number said it was the best filet they ever had). However, what we will remember most from our experience was the service. Every single person on the staff was polite, well dressed, and incredibly attentive.....it seemed like there was always someone at our guests side making sure they had everything they needed. We don't usually don't write reviews, but we were so pleased with every aspect of every detail of our special evening that we made this exception. As hosts we received the compliments, but the team at Wolfgang's deserve them and our sincere thanks. We could not be happier.....it was everything we hoped and planned for, but better!

Mac & Ann

REHEARSAL DINNER

FRIDAY, OCTOBER 4

72 GUESTS FOR REHEARSAL DINNER

175 GUESTS FOR AFTER PARTY

RECEPTION

Pecan Crusted Shrimp

Puff Pastry Wrapped Andouille Sausage

Caprese – Mozzarella and Tomatoes

SALAD COURSE

Seasonal Greens Walnut Salad

Field Greens Dressed with Balsamic Vinaigrette, Walnuts and Garnished with Orange and Grapefruit Segments

MAIN COURSE – ONE PLATE

Filet, Crab Cake

With Mashed Potatoes, Marinated Tomatoes and Vegetable Bundles

Reception – 5:30 pm on Deck

Start Seating for Dinner at 6 pm on Pavilion

AFTER PARTY

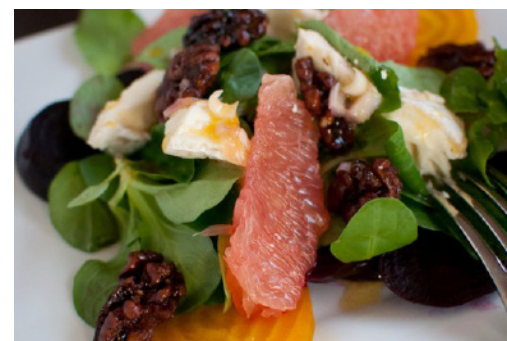
Cheeses and Fruits

Pecan Tarts

Cheesecake

Chocolate Cake

REHEARSAL DINNER OPTIONS



Trip Advisor Review on Event

“Perfect Rehearsal Dinner!”

Reviewed March 27

My husband and I had our Rehearsal Dinner at Wolfgang's in early March. We had 97 guests so we took over the entire restaurant/bar and fit perfectly. We were able to have pre-dinner cocktails both outside and in the back bar area. We then moved into the restaurant/main bar for dinner. The atmosphere was ideal for a Rehearsal Dinner in the mountains - romantic, intimate and elegant - which was impressive considering our number of guests! More importantly, the food was phenomenal. Our friends/family are still taking about how amazing the food was - from the delicious appetizers (pecan-crusted shrimp, lamb pops) to the entrées (perfectly cooked filet - medium rare is what we requested and fresh fish topped with crab meat and Bearnaise sauce) to the dessert (strawberries Romanoff - first time most guests tried this and it was a huge hit!). The food and service we received were both off the charts. My husband and I have been to a ton of weddings and rehearsal dinners (as have our guests). Everyone thought our Rehearsal Dinner was one of, if not the, best Rehearsal Dinners they've experienced. It's never easy to pull off a group meal - but Wolfgang's did it flawlessly. The evening was just what we wanted and we couldn't be happier. Plus we loved working with Mindy and Wolfgang! The 3 of them were amazing in helping create a perfect evening for us. I've planned a ton of events so I'm not the easiest customer (high expectations) - but they were great and went above and beyond in helping create the evening we wanted. Many thanks to Wolfgang, Mindy and all of the staff!

REHEARSAL DINNER

FRIDAY, MAY 20

90 – 100 GUEST

RECEPTION

Pecan Crusted Shrimp

Caprese – Mozzarella and Tomatoes

Lamb Pops

SALAD COURSE

Seasonal Greens Gorgonzola

Walnut Salad

Field Greens dressed with Balsamic Vinaigrette. Topped with Gorgonzola Cheese, Walnuts and Garnished with Orange and Grapefruit Segments

MAIN COURSE – ONE PLATE

Filet and Fish Du Jour

Topped with Crab Meat
and Bearnaise Sauce

Mashed Potatoes

Marinated Tomatoes and Asparagus

DESSERT

Strawberries Romanoff

Reception – 6 pm on Deck
Start Seating for diner at 7 pm



REHEARSAL DINNER OPTIONS

Mindy-

Thank you so much once again for all that you and your team did to make our rehearsal dinner such a special evening! Our friends and family are still raving about the food and wine! Andrew and I look forward to stopping by on our next trip!

Carolyn

Trip Advisor Review on Event

"Excellent Food, Atmosphere, and Staff!!!"

Reviewed June 13

Wolfgang's hosted our rehearsal dinner and we could not be more pleased with how the evening turned out. We have had so many comments from our guests about how amazing the food was. We were very impressed on how efficient and professional all of the staff members were. It put our entire family at ease to know that Mindy and her team were handling our needs behind the scenes up to the event date with their vast experience in event management. This is one of our favorite spots in Highlands due to the atmosphere, food, and wine selection and we were so happy we could share this gem with our friends and family on our special weekend!

REHEARSAL DINNER

FRIDAY, MAY 20

90 – 100 GUEST

RECEPTION

Spanakopita with Spinach and Feta Cheese
Lamb Pops with Ancho Chili Mint Sauce
Pecan Crusted Shrimp
served with Spicy Orange Lime Marmalade Sauce

SALAD COURSE

Mixed Greens with Roasted Corn, Dried Cherries, Crispy Bacon and Tomatoes in a White Balsamic Vinaigrette,
Topped with Goat Cheese

MAIN COURSE – ONE PLATE

Roasted Duck Breast, Topped with Black Truffle Jus Over Wild Rice, Paired with Plum, Blueberry and Dark Cherry Compote
Pesto Brushed Aged Warm Goat Cheese Tart
Fresh Mountain Trout Fillets topped with Crabmeat and Béarnaise Wild Rice and Grilled White Asparagus with Carrots

DESSERT

Chocolate Dipped Strawberries
Groom's Cake

WINES

Viognier, Lambert Bridge, Bevill Vineyard, Dry Creek '09
Pinot Noir, W.H. Smith, Sonoma Coast '08

Reception – 7:30pm deck

Start Seating for diner at 8:00pm

Dinner – 8:15pm pavilion and Bistro

Slide show before dessert

Salad to be pre set on table, Orchid on plate



REHEARSAL DINNER OPTIONS

OPTION ONE

RECEPTION

Spanakopita with Spinach and Feta Cheese

Lamb Pops with Ancho Chili Mint Sauce

Pecan Crusted Shrimp served with Spicy Orange Lime Marmalade Sauce

SALAD COURSE

Mixed Greens with Roasted Corn, Dried Cherries, Crispy Bacon
and Tomatoes in a White Balsamic Vinaigrette, Topped with Goat Cheese

MAIN COURSE – ONE PLATE

Rosemary and Lemon Marinated Chicken Breast, Whole Grain Mustard Demi

Fresh Mountain Trout Fillets topped with Crabmeat and Béarnaise

Wild Rice and Grilled White Asparagus with Carrots

DESSERT

Chocolate Dipped Strawberries

OPTION TWO

RECEPTION

Spanakopita with Spinach and Feta Cheese

Lamb Pops with Ancho Chili Mint Sauce

Pecan Crusted Shrimp served with Spicy Orange Lime
Marmalade Sauce

SALAD COURSE

Mixed Greens with Roasted Corn, Dried Cherries,
Crispy Bacon and Tomatoes in a White Balsamic
Vinaigrette, Topped with Goat Cheese

MAIN COURSE – ONE PLATE

Breast of Chicken filled with Spinach and Ricotta,
Sliced into Medallions,

With a Mushroom Champagne Sauce

Fillet of Lemon Sole

The Lemon Sole will be rolled and poached in
Chardonnay and Herbs

DESSERT

Groom's Cake

Chocolate Dipped Strawberries

OPTION THREE

RECEPTION

Spanakopita with Spinach and Feta Cheese

Lamb Pops with Ancho Chili Mint Sauce

Pecan Crusted Shrimp served with Spicy
Orange Lime Marmalade Sauce

SALAD COURSE

Mixed Greens with Roasted Corn,
Dried Cherries, Crispy Bacon and Tomatoes
in a White Balsamic Vinaigrette,
Topped with Goat Cheese

MAIN COURSE – ONE PLATE

Roasted Duck Breast,
Topped with Black Truffle Jus Over Wild Rice,
Paired with Plum,

Blueberry and Dark Cherry Compote
Pesto Brushed Aged Warm Goat Cheese Tart

Fillet of Lemon Sole

The Lemon Sole will be rolled and poached in
Chardonnay and Herbs



TRIP ADVISOR REVIEWS

"Unbelievable, Amazing, Best Restaurant in Town!"

Reviewed June 8

I had my rehearsal dinner at Wolfgang's. I cannot tell you how amazing the folks at Wolfgang's are, Mindy, Wolfgang and everyone. They worked so hard with us leading up to the dinner to establish the perfect menu, table decor, cocktail hour, etc. On the day of the event, the staff was incredible and the food was amazing. The atmosphere of the restaurant was so lovely, making it one of the most special nights of my life. Everyone was raving for days afterwards about them. I cannot thank them enough! So needless to say, if you are looking for a place to just have dinner, you must go!!!

"We held our daughter's Rehearsal Dinner at Wolfgang's and it was perfect in every way."

Reviewed June 12

Our daughter's rehearsal dinner was held in the main dining room. From start to finish, Mindy and Wolfgang made sure that everything would exceed our expectations, and they did. The food was exquisite and the service was exceptional. Analise was also invaluable in the planning and serving of the event from set up to wine selections. I am in the hospitality business and it was a sheer pleasure to work with such professionals. By the way, dinner for a non wedding event is outstanding, as I can attest from many visits to this fine restaurant. This is a MUST if you're in Highlands. Thanks again, Wolfgang's, for a memorable experience.

REHEARSAL DINNER MENU ON MAY 27 FOR 70 GUESTS

RECEPTION

Salmon Mousse on Cucumber
Puff Pastry Wrapped Andouille Sausage
Bruschetta

SALAD COURSE

Seasonal Greens Gorgonzola Walnut Salad
Field Greens Dressed with Balsamic Vinaigrette,
Topped with Gorgonzola Cheese,
Walnuts and Garnished with Orange
and Grapefruit Segments

MAIN COURSE – ONE PLATE

6oz. Atlantic Salmon Lavender Crusted
Over a Syrah Reduction
Chicken Roulade Stuffed with Prosciutto,
Spinach and Sun-Dried Tomatoes
With Mashed Garlic Potatoes And Vegetables

DESSERT

Strawberries Romanoff

WINES

Swanson Pinot Grigio Annabella
Pinot Noir Riando Prosecco

REHEARSAL DINNER OPTIONS

FAMILY REUNION DINNER SATURDAY, APRIL 23

RECEPTION

Salmon Mousse on Cucumber Puff Pastry
Wrapped Andouille Sausage
Bruschetta

SALAD COURSE

Seasonal Greens Gorgonzola Walnut Salad Field
Greens Dressed with Balsamic Vinaigrette,
Topped with Gorgonzola Cheese, Walnuts and
Garnished with Orange and Grapefruit Segments

MAIN COURSE

Filet Mignon on Bordelaise Sauce
Served with Potato Wedges, Wild Rice, Broccolini,
Carrots and Portabella Mushroom

DESSERT

Strawberries Romanoff

WINES

Chardonnay, Truchard, Carneros, Napa '08'
Pinot Noir, W.H. Smith, Sonoma Coast '08
Cain Cuvee, Napa Valley, NV '07



Trip Advisor Review

We had a party of 19. Mindy worked closely with us over the phone and internet to develop a menu. Our hostess, Kinsley, was cheerful and efficient. The waiters were attentive, but unobtrusive. The food was of excellent quality and of generous portion.

Physician's Alliance Board Of Directors Dinner

REHEARSAL DINNER

Friday, August 12

Dear Wolfgang and Mindy,

It has been a week since our son Chris's wedding and we have finally found the time to tell you what a wonderful job you did on our rehearsal dinner. We cannot thank you enough. The service was outstanding and all of our guests continue to rave about the meal. I also must say that Annelize was extremely helpful in assisting us with the seating plan and wine selections. It is apparent that they really enjoy their work and are true professionals. Finally, the Highland's is difficult to find a venue for 65 guests, but your room was perfect. The decor was beautiful and the layout of the room allowed for all the guests to enjoy dinner comfortably. Your suggestion to host the reception on the back patio was perfect. I think our guests really enjoyed the cool mountain air after the summer we have had in Georgia. Thank you again, you truly helped make a very special night for us even nicer.

Best Regards,
Rhett and Pam



REHEARSAL DINNER OPTIONS

Dear Mindy and Wolfgang,

The rehearsal dinner was nothing short of fabulous! Honestly, it was the nicest wedding dinner of the whole weekend! Everything about it was perfect, from the reception on the deck to the intimate and beautifully set dining room (aglow with candles in that gorgeous room with all the newly refinished wood) to the absolutely "off the charts" dinner. The service was first rate and sensitive to needs of all the guests. We especially loved the touch of Wolfgang coming in and giving a toast. Pam and Chase can't stop thanking us for the occasion, and we can't thank you enough for all the effort and time you put into putting on something that spectacular for us.

Thank you!

Much love, Patsy

REHEARSAL DINNER

FRIDAY, JUNE 3

RECEPTION

Salmon Mousse on Cucumber Puff Pastry

Wrapped Andouille Sausage

Bruschetta

SALAD COURSE

Seasonal Greens Gorgonzola Walnut Salad Field Greens

Dressed with Balsamic Vinaigrette,

Topped with Gorgonzola Cheese, Walnuts and
Garnished with Orange and Grapefruit Segments

Caprese

MAIN COURSE

Braised Beef Short Ribs

Served with Mashed Potatoes and Collard Greens

DESSERT

Strawberries Romanoff

WINES

Sauvignon Blanc, Lambert Bridge,

Bevill Vineyard, Dry Creek '08

Cain Cuvee, Napa Valley, NV '07

Mindy, Wolfgang and Staff,

We cannot thank you enough for the superb job you did hosting our Rehearsal Dinner. The food was amazing, the wine was delicious, the service was top-notch and the atmosphere was absolutely perfect. We couldn't imagine having it anywhere else. It was truly a pleasure planning the event with you and am so appreciative of the unparalleled level of service you provided for us. Since the wedding, all of our guests have raved about what an amazing time they had at Wolfgang's and how they can't wait to go back. You exceeded all of our expectations and will definitely recommend you to anyone wanting to plan the perfect evening in Highlands. Thanks again and we look forward to seeing you all soon.

Kim and Tyson

REHEARSAL DINNER - 60 GUESTS

RECEPTION

Salmon Mousse on Cucumber

Bruschetta

SALAD COURSE

Seasonal Greens Gorgonzola Walnut Salad Field Greens

Dressed with Balsamic Vinaigrette,

Topped with Gorgonzola Cheese, Walnuts and Garnished
with Orange and Grapefruit Segments

MAIN COURSE

Three Shrimp and New York Strip Loin 8oz

Served Over a Cabernet Sauce With a Potato and
Vegetable

DESSERT

(Choice Of)

Strawberries Romanoff

Chocolate Mousse Made Fresh with Egg Yolks, Sugar,
Triple Sec, Chocolate and Whip Cream

Served in a Chocolate Shell

AFTER PARTY

9 pm – 11pm

120 Guests

Sandwiches, Cheese, Hand Desserts

Wine and Beer

WORDS FROM FRIENDS



“Wedding Welcome Dinner - 5 star excellence!”

Reviewed June 15

Wolfgang's recently hosted our 119 person Wedding Welcome dinner. They absolutely knocked a grand slam. We had the perfect evening. Pre-planning with Mindy was great. Wolfgang prepared the absolute best meal you could imagine. Jackie and her staff provided the best service we have ever received. I highly highly recommend you experience Wolfgang's if you are in the Highlands, North Carolina area. This is a first class restaurant with outstanding food and outstanding service. - Roy H.

“Wine Dinner with Kirk Venge (Venge Vineyards) - AWESOME!!”

Reviewed June 20

This was our first wine dinner at Wolfgang's. In a word, it was AWESOME! Kirk Venge, owner and winemaker at Venge Vineyards was in attendance and did a great job explaining the 5 wines we enjoyed throughout the evening. The appetizers and 5 course dinner Chef Wolfgang and he team served was amazing! The pairings with the wines was perfect, and it was great experiencing dishes that aren't featured on the regular menu. Wolfgang's has perfected great service, libations, and culinary delights. YUM!! - Mike M.

“Fantastic experience for our group!”

Reviewed June 25

We had a group of 25 staying in Highlands for a corporate retreat. I arranged with Mindy, the owner, for us to have a group dinner at Wolfgang's, and every element was perfect! Sometimes when you book a private room at a restaurant they give you a horrible room with no windows or character. Not so at Wolfgang's, where we had a charming room with a fireplace which was cozy but not at all cramped - it felt more like being in someone's private home than being at a restaurant. The food was delicious, and we were able to choose in advance from a nice selection of wines. Their short ribs are to die for, and the chef paired them with mountain trout rather than their customary crab cakes because someone in our group had a severe shellfish allergy. I also appreciate that they offered to print menu cards for our dinner at no additional charge. The service was impeccable, too! Mindy and her staff are professionals in every respect, and this is one of the best group dinners I've attended. This was my first trip to Highlands, and based on the lively crowds filling the restaurant, this is a very popular dinner spot. With great food, service, and atmosphere, I can certainly see why, and Wolfgang's will top my list of restaurants when I return to Highlands.

- Cindy S.

WORDS FROM FRIENDS

“What a Magical Night!”

Reviewed June 24

Oh what a magical night! Mindy, I don't know where to begin!!! Watching friends and family in awe as they walked through the magic lights to the fabulous deck set up in such a warm and inviting atmosphere and then walking into the beautiful dining room filled with flowers and the amazing staff thinking of everyone's wishes! The food was beyond what we could imagine. All the appetizers were served in such a beautiful way and I have never seen such a group of caring and attentive staff members. Jacquie was on top of everything and was constantly checking to make sure everything was the way we had wanted it! What a treasure Jacquie was to us on Elizabeth and Cole's special dinner!

Wolfgang's is John and my favorite restaurant and it was such a joy to hear all the comments about not having to

use a knife to cut their filet to another who was gluten free and how one of your amazing staff finding her to show the special deserts you had for her! I could go on and on about the fabulous night filled with fabulous food, plenty of great spirits and amazing Welcome Party in such another amazing from filled with delicious deserts and beautiful meat and cheese spread!

It was such a pleasure to work with you and appreciate all the patience and guidance you had! I will miss talking with you! John and I are so thankful that we were able to host Elizabeth and Cole's rehearsal dinner at Wolfgang's! Please tell Wolfgang thank you for the amazing dinner and appreciate all working with such a talented group of people.

Feeling blessed! - Allene N.



“Wonderful Rehearsal Dinner!”

Reviewed June 5

My son's rehearsal dinner (for 82) and Welcome Party (for 170) were held at Wolfgang's restaurant May 13. It started with a cocktail party outside, dinner was held inside, and the welcome party was both inside and outside. The food (pecan crusted shrimp, caprese, and andouille puff pastry for the cocktail party, filet and crab cake for the sit-down dinner, and strawberries romanoff for dessert) was

spectacular. Chef Wolfgang outdid himself! My friends are talking about the food, but also the spectacular service. Every need was anticipated and handled. Mindy, Annelize and Jacque were a pleasure to work with. They helped me pick the wines, got the kinds of beer that my son wanted, and used good liquor for the cocktails. A wonderful experience. I highly recommend them. - Linda D.

WORDS FROM FRIENDS

Wolfgang's
P. O. Box 1282
Highlands, NC 28741

Dear Mindy:

I am seldom at a loss for words but I cannot find language to convey my pleasure, delight and appreciation of our wedding dinner with you.

We had already enjoyed the superb cuisine at Wolfgang's. The surprise was your marvelous staff. They were as happy and celebratory as all of us. Your decision to have them meet us along your entrance walk with glasses of wine was absolutely inspired, lovely and very welcoming. From that moment on the evening absolutely flowed with everything happening when it should and in the most charming way. Your guidance on wines, the menu, etc. resulted in a dinner that was delightful at the time and is still being talked about. The gratitude and praise is expressed to me but you are the one who deserves accolades.

Sincerely,

Margaret K. Burlingame

Margaret K. Burlingame

Wolfgang and Mindy,

Ricky and I loved our dinner last night at mine and Amanda's birthday celebration. The setting is so warm and friendly, and inviting to anyone who wants to celebrate and enjoy the company of their friends and loved ones. We have had so much fun there over the last 2 weekends, and cannot wait to have more time there over the winter

months you are open. As much as we appreciated our dinner (which was delicious), we are even more appreciative of the two of you and the generous and loving spirit with which you give to all of us and our community. Thank you for your friendship and gifts of kindness.

Love you guys!

Rick and Helene



SPECIAL NOTES



Dear Mindy and Wolfgang,
Thank you so very much for
the perfect Rehearsal Party.
It was absolutely everything
the Guy family hoped for.
You handled our crowd of
200 with ease. The food was
outstanding and the restaurant

looked beautiful.

You now know that if you
can handle our party, you
can handle anything.

Hope to see you again
real soon. A group of us
are thinking about spending
New Years in Highlands.

Sincerely,

Becky Guy