



2011 Holiday Menu

September 1, 2011, through February 29, 2012

Prices and availability subject to change

www.HighPointCatering.com

www.facebook.com/highpointcatering

Order now!

Phone (301) 428-0650

Fax (301) 428-0820

E-mail sales@highpointcatering.com

Please ask us how easy it is to set up a Corporate Account.

There's a High Point to every event

Holiday Prix Fixe Menus

BLACKENED SALMON

Four-ounce blackened salmon filet, red pepper polenta cake with garlic cream sauce, classic Caesar salad, dessert and a beverage

\$14.39 per person

A SMASHING STEAK

Marinated and grilled flank steak, garlic smashed potatoes, rustic vegetable medley, dessert and beverage

\$15.29 per person

SLICED ROAST BEEF AU JUS

Perfectly cooked beef in its own juice, garlic mashed potatoes, vegetable medley, assorted dinner rolls, freshly baked brownies, assorted beverages

\$12.99 per person

CHICKEN LOVERS' SPECIAL

Herb-crusted chicken with mustard sauce, farfalle pasta with crimini mushrooms, Caesar Supreme salad (contains bacon), freshly baked dinner rolls, assorted seasonal desserts, assorted beverages

\$13.98 per person

FANTASTIC FAJITAS

Grilled chicken and beef fajitas with bell peppers and onions, guacamole, sour cream, refried beans, black bean and corn salad, tortilla chips, fresh salsa, jalapeño peppers, and warm flour tortillas; Las Cruces Southwestern salad; churros with honey, assorted beverages

\$17.98 per person

HOLIDAY SURF AND TURF

Grilled salmon and London broil, garlic mashed potatoes, seasonal vegetable medley, garden salad with assorted dressings, freshly baked rolls, gourmet cheesecake with fruit toppings, assorted beverages

\$18.89 per person

CHICKEN TERIYAKI

Succulent chicken breast marinated in teriyaki sauce, steamed brown rice, sesame vegetable sauté, freshly baked cookies, assorted beverages

\$12.21 per person

MOM'S MEATLOAF

Old-fashioned meatloaf, mashed potatoes, house salad, dessert, beverage

\$11.89 per person

AN ITALIAN CLASSIC

Hearty Italian meat lasagna, Caesar or Greek salad, fresh fruit salad, freshly baked dinner rolls and butter, cookies and brownies, assorted beverages (Vegetarian lasagna available)

\$15.61 per person

A FRENCH CLASSIC

Chicken cordon bleu in dijon cream sauce, seasonal vegetable medley, scalloped potatoes, freshly baked dinner rolls and butter, assorted seasonal desserts, assorted beverages

\$16.88 per person

There's a High Point to every event!

www.HighPointCatering.com

Deluxe Holiday Menus

TRADITIONAL THANKSGIVING FEAST

Honey pit ham and smoked turkey breast, homemade gravy, Chesapeake stuffing, sweet potatoes with brown sugar glaze, green beans with almonds, cranberry sauce, freshly baked rolls and butter, pumpkin and apple pie, assorted sodas and bottled water

\$19.55 per person (\$14.79 for one meat)

FORMAL HOLIDAY DINNER

New York strip steak, grilled Chicken Oscar, salmon filets in garlic butter sauce, grilled Mediterranean vegetables, classic Caesar salad, garlic mashed potatoes, freshly baked rolls and butter, assorted sodas and bottled water

\$29.63 per person

Beautiful Beginnings

A BAKER'S ASSORTMENT

\$11.79 per person

Assorted pastries and muffins; variety of bagels with cream cheeses, butter, and fruit spreads; fresh baked donut assortment; orange juice, apple juice, cranberry juice, bottled water, coffee and tea

TRADITIONAL MORNING BREAKFAST

\$15.69 per person

Scrambled eggs with cracked peppercorns and Wisconsin sharp cheddar; country home fries; smoked maple sausage links and crispy pan-fried bacon; buttermilk pancakes with maple syrup and sweet butter; honeydew slices; wheat toast and country biscuits; orange juice, cranberry juice, bottled water, coffee and tea

CELEBRATION BREAKFAST

\$18.89 per person

Scrambled eggs with cracked peppercorns and Wisconsin sharp cheddar; grilled sirloin steaks; breakfast potatoes; smoked maple sausage links and hickory bacon; seasonal fruit salad with fresh berries; country biscuits; orange juice, cranberry juice, bottled water, coffee and tea

There's a High Point to every event!

www.HighPointCatering.com

Holiday Party Fare

\$19.89 per person (includes soda and bottled water)

PICK 3

BRIE AND PEAR PURSES Warm melted Brie with Anjou pear, wrapped in light, crunchy phyllo dough

BREADED PARMESAN ARTICHOKE HEARTS
Artichoke heart, breaded with our homemade Parmesan tempura batter, deep fried and topped with goat cheese

GORGONZOLA, APPLE AND WALNUT CROSTINI
A warm and delightful mixture of Gorgonzola cheese, walnuts, apple, and honey on a toasted slice of baguette

STUFFED BABY PORTOBELLO MUSHROOMS
Baby Portobello mushroom caps stuffed with bell peppers, spinach, chorizo sausage and cheese

ASIAN CHICKEN SATAY Marinated and grilled chicken, served on bamboo skewers, with a spicy peanut sauce

CURRIED CHICKEN CROSTINI Our blended curried chicken, served with mango chutney on warm savory crostini

SPANAKOPITA Sautéed spinach and feta cheese wrapped in phyllo dough and baked until golden brown

BARBECUED MEATBALLS A blend of ground beef, seasoned bread crumbs, served with our homemade barbecue sauce

CLASSIC SHRIMP COCKTAIL Steamed jumbo Gulf shrimp, served chilled and accompanied by spicy cocktail sauce and lemon wedges

SOUTHWEST CHICKEN EGGROLLS A hearty blend of chicken, cheese and vegetables in a golden brown, crispy tortilla

ASSORTED MINI QUICHES From Lorraine and Spinach Herb to Three Cheese and Mushrooms

BACON-WRAPPED BAY SCALLOPS Bay scallops tossed in Old Bay Seasoning, wrapped in smoked apple-wood bacon

RASPBERRY AND BRIE PUFF PASTRY Warm, melted Brie with a raspberry reduction, wrapped in light, crunchy phyllo dough

PHYLLO-WRAPPED ASPARAGUS Fresh green spears of asparagus wrapped in phyllo dough, topped with Asiago cheese

BEEF WELLINGTON Beef tenderloin with a mushroom duxelle and wrapped in dough

PICK 2

VEGETABLE CRUDITÉS STATION Fresh garlic hummus; buttermilk ranch and blue cheese sauces served with warm pita points alongside a bed of fresh veggies

CHEESE AND FRUIT COMBINATION International and domestic cheese selection accompanied by an arrangement of fresh fruit

BUFFALO WINGS Traditional hot wings and spicy Italian wings served hot with celery, carrot sticks, and chunky blue cheese dressing

CHESAPEAKE CRAB PRETZELS Warm soft pretzels topped with crab imperial and melted cheddar and jack cheese served with gourmet crackers

WARM SPINACH AND ARTICHOKE DIP (Add jumbo lump crab for an additional charge) Eastern Shore crab and California artichoke simmered in creamy cheese, fresh garlic, spinach, and herbs, with assorted crackers, grilled bread, and vegetables

www.HighPointCatering.com

Holiday Luncheon Menus

OKTOBERFEST

\$18.55 per person

Meats (*choice of 3*): German knockwursts with sauerkraut, charcoal-grilled bratwursts, grilled sausages, pit beef sandwiches, all-beef hot dogs, and deluxe grilled hamburgers

Sides (*choice of 2*): green beans with almonds, orange-glazed carrots, cinnamon-stewed apples, zucchini and carrot sauté, freshly baked rolls and butter

Salads (*choice of 2*): German potato salad, red cabbage cole slaw, red skin potato salad, three bean salad

A SOUTHERN HOLIDAY

\$24.79 per person

Meats (*choice of 3*): Cajun deep fried turkey, barbecued grilled chicken, Memphis style pork spareribs, Carolina pulled chicken, Tennessee pulled pork, Maryland pit ham, fried cod

Sides (*choice of 2*): Chesapeake stuffing, grilled mixed vegetables, roasted red potatoes with garlic, cornbread

Salads (*choice of 2*): Red skin potato salad, creamy cole slaw, chipotle pasta salad, garden salad with assorted dressings, black bean and corn salad

HIGH POINT HOLIDAY CELEBRATION

\$29.10 per person

Meats (*choice of 3*): Smoked turkey, grilled beef tenderloin with Merlot sauce, pork rib roast, grilled lamb kabobs, honey-baked ham, flame-broiled prime rib, chicken cordon bleu

Sides (*choice of 2*): Green beans with almonds, corn with pimientos and peppers, orange-glazed carrots, brown sugar-glazed yams, baked potatoes with sour cream, wild rice pilaf

Salads (*choice of 2*): Tossed salad with assorted dressings, country potato salad, carrot and raisin salad, mozzarella and tomato salad

HOLIDAY SURF AND TURF

\$32.16 per person

Meats (*choice of 3*): Jumbo grilled shrimp, seared tuna in a citrus marinade, grilled New York strip steaks, smoked pork loin with apples, lemon herb rockfish, herbed chicken in mustard sauce

Sides (*choice of 2*): Grilled portobello mushroom caps, rice pilaf, garlic mashed potatoes, traditional Maryland crab soup, baked potatoes with sour cream and chives

Salads (*choice of 2*): California fruit salad; mozzarella and tomato salad; Asian-style green bean salad; classic Caesar salad; mixed field greens with strawberries, walnuts, blue cheese and raspberry vinaigrette

There's a High Point to every event!

www.HighPointCatering.com

About High Point Catering

For over 40 years, High Point Catering has been the "go-to" company for all your entertaining needs. Family owned and operated, High Point Catering offers a variety of services - at your venue, at a public venue, or at our own High Point Farm, a 150+-acre outdoor site in Clarksburg, Md., that even offers ropes courses and paintball. Here's a brief look at what we offer. And remember - if you don't see what you need on this list, just ask!

THE EXPRESS DIVISION specializes in drop-and-go catering at offices and other venues. If you need to provide breakfast or lunch for a meeting or event...give us a call. Our event planners will work with you to determine what foods and services best meet your needs. Be sure you're subscribed to our *EXPRESS* electronic newsletter, too, so that you can take advantage of our frequent specials for our best customers.

THE BARBECUE DIVISION has been in operation the longest. Corporate events, family or school reunions, informal receptions of all kinds - they're all made better with our wide selection of great food. What sets High Point apart from other caterers is that all our food is cooked on site to ensure that it's fresh, hot and delicious. We've been known to set up our firepits everywhere from office parking lots to local parks to the National Mall. Of course, one of our favorite places is our own High Point Farm. Regardless of where your event is set, we'll be there to make it the best ever.

THE PARTY DIVISION may be our least well known group, but that's changing fast. We handle all kinds of formal events, including weddings, bar and bat mitzvahs, anniversaries, celebration dinners, and pretty much everything else you can think of. Again, we cook on site, at venues around the central Maryland-National Capitol-northern Virginia area.

THE RENTAL DIVISION is an outgrowth of all our connections with the best suppliers in the area. What kind of chairs would you like? How about a dance floor? A DJ or a live band? China and glassware? Bartending services? A/V equipment? A stage? Decorations? The ever-popular chocolate fountain? If you can name it, we can probably provide it for you at a reasonable cost.

OUR EVENT PLANNERS boast years of experience in the design and execution of special events, including corporate outings, tradeshow, luncheons, galas, weddings, holiday parties, and all manner of events. We will be happy to assist you with all aspects of event planning, including venue selection, menu options, original theme ideas, entertainment and rental options, and even a timeline for the event.

Geoff Barker

geoff@highpointcatering.com
(301)428-0650

Erin Hagfors

erin@highpointcatering.com
(301)428-0650

Jocelyn Barker

jocelyn@highpointcatering.com
(301)428-0650

www.HighPointCatering.com