



High Point Events & Catering

50+ years of
experience
serving the
DMV

"Create
Your Own
Menu"
Options!

Traditional Banquet Menu

Appetizers - Vegetarian

Charred Brussel Sprout Crostini

Toasted baguette slices topped with ricotta cheese & roasted brussel sprouts. Garnished with dried cranberries, sliced almonds & toasted sesame seeds (V|N)

Braised Pear & Goat Cheese Crostini

Braised Bosc pears, toasted almond pieces, soft goat cheese & clover honey on thinly sliced baguettes.

Caprese Skewers

Grape tomatoes, sliced mozzarella & fresh basil on a bamboo skewer. Drizzled with a balsamic reduction.

Mini Wild Mushroom Tart

These delicious mini tarts are filled with portobello, shitake & oyster mushrooms, red pepper, shredded Swiss cheese, herbs & spices.

Mini Pan Fried Risotto Cakes

Served with a homemade smoked tomato cream sauce. Garnished with micro greens.

Spanakopita

Sauteed spinach & feta cheese wrapped in phyllo dough & baked until golden brown.

Sweet & Savory Dip Stations

- Spinach & Artichoke Dip served with toasted crostini (V)
- Pumpkin Pie Dip served with ginger snaps & graham crackers (V)
- Loaded Baked Potato Dip served with waffle chips & celery

Vegetable Crudité Display

An assortment of baby carrots, cherry tomatoes, broccoli florets, pepper strips & sliced cucumbers. Served with Ranch (GF|VV)

exceptional
EVERY TIME

Gluten Free,
Vegetarian,
Kosher-style, &
Vegan Friendly
options!

Appetizers - Seafood

Bacon Wrapped Scallops

Bay scallops tossed in Old Bay seasoning, wrapped in smoked applewood bacon & roasted to perfection (GF)

Chesapeake Crab Dip

Fresh lump crabmeat combined a three-cheese blend combined with fresh garlic, herbs & spices. Served with assorted crackers, tortilla chips & celery sticks (GF)

Coconut Butterfly Shrimp

36/20 Butterfly Shrimp are dredged in flour, spices, salt & pepper, then dipped in egg & coated with a touch of Japanese breadcrumbs & long shredded coconut.

Mini Crab Cakes

A traditional Maryland staple in miniature size - a blend of lump Blue Crab meat & seasonings. Garnished with Lemon.

Shrimp Canapé

Chilled sauteed shrimp atop a pastry cups; filled with spicy cocktail mayonnaise.

Appetizers - Beef

Mini Steak Fajita Triangles

Marinated steak, heavy cream, cheddar cheese vegetables and spices wrapped in a flour tortilla shell.

High Point Meatballs

Traditional BBQ style or our Italian style with marinara.

Chopped Brisket Flatbread

Chopped smoked brisket with crispy onion straws & chipotle aioli sauce. Served on an herb flatbread.

Mini Beef Wellington

A savory piece of beef tenderloin with a delicious mushroom duxelle wrapped in a french-style puffed pastry.

Peppercorn Steak Skewers

Grilled marinated flank steak on bamboo skewer, Served with a spicy peppercorn cream sauce. (GF)

Appetizers - Poultry & Pork

Peking Duck Roll

Marinated & roasted duck breast, rolled in leafy napa cabbage, julienned green onions, Asian herbs & spices inside a thin, crispy spring roll.

Thanksgiving Bites

Chopped roasted turkey on top of a bite-size, homemade stuffing. Garnished with Cranberry Aioli.

Asian Curry Satay

Skewered, grilled marinated chicken, served with a curry mango dipping sauce.

Pulled Pork Canapé

Barbecued pulled pork with sautéed onions, topped with warm cheddar cheese in delicate pastry cups.

Chicken Cordon Bleu Bites

A mouth-watering classic! Encased in a butter puff pastry, chicken combined with Swiss cheese, ham, heavy cream & spices.

Moroccan Meatballs with Pomegranate Glaze

A blend of ground lamb & fresh herbs stuffed with feta crumbles. Garnished with fresh mint & pomegranate seeds.

Pesto Chicken Crostini

Chopped grilled chicken with roma tomatoes, mozzarella, fresh herbs & our homemade pesto on a thinly, toasted baguettes. Garnished with fresh oregano & a balsamic drizzle.

Stuffed Cremini Mushrooms

Whole mushroom caps stuffed with mild Italian sausage. Topped with parmesan cheese.

Bratwurst Canapé

Grilled bratwurst atop a toasted pumpernickel round with smoked sauerkraut & a caramelized apple wedge.

Sides

- Classic Macaroni & Cheese (V)
- Mushroom Risotto
- Pearled Couscous with Fresh Herbs (V)
- Penne Pasta with Pesto (V)
- Potatoes Au Gratin (GF|V)
- Rice (Spanish, jasmine or brown)
- Baked Leeks (GF|VV)
- Broccoli & Carrot Medley (GF|VV)
- Creamy Confetti Corn & Peppers (GF|V)
- Grilled Vegetables (GF|VV)
- Classic Baked Ziti (V)
- Rice Pilaf (GF|VV)
- Roasted Sweet Potatoes with Brown Sugar (GF|VV)
- Rosemary Roasted Red Potatoes (GF|VV)
- Mashed Potatoes (Red Skin, Sweet or Garlic)
- Smoked Gouda Mac-N-Cheese (V)
- Roasted Fingerling Potatoes
- Green Beans with Almonds (GF|VV)
- Parmesan Asparagus (GF|V)
- Roasted Brussel Sprouts (GF|VV)

Salad

Roasted Sweet Potato & Mango Salad

Roasted sweet potatoes & fresh mango blended together with serrano peppers, dried cranberries & sugared walnuts in a sweet homemade agave dressing (VV|N)

Harvest Salad

Fresh mesclun greens, tarragon, roasted butternut squash, sweet potatoes, parsley, candied pecans, heirloom tomatoes & chopped figs. Served with a Sherry Vinaigrette (V|N)

Grilled Romaine Caesar salad

Grilled petite heads of romaine, topped with croutons & parmesan cheese. Served with a creamy Caesar dressing.

High Point House Salad

A mixture of freshly chopped romaine & mesclun greens, grape tomatoes, red onions, cucumbers & red pepper. Served with Ranch & Balsamic Vinaigrette (VV)

Tomato & Mozzarella Salad

An Italian Favorite – Fresh grape tomatoes & mozzarella drizzled with extra virgin olive oil & a Balsamic reduction. Topped with fresh basil (V)

Greek Panzanella Salad

Heirloom tomato wedges, cucumbers, red onions, kalamata olives, red & yellow peppers cubes, crumbled feta, fresh herbs, tossed in light olive oil and red wine vinegar.

Cous Cous Salad

Cous Cous tossed with chickpeas, cucumbers, red bell peppers, feta cheese, chopped mint, red onions, in a lemon vinaigrette dressing and topped with sun-dried tomato and toasted almonds.

Fried Green Tomato Salad

Fried green tomatoes arranged with fresh mozzarella on top of a bed of romaine lettuce and drizzled with a balsamic glaze.

California Pasta Salad

Rotelli pasta tossed in a house-made balsamic vinaigrette dressing with cucumber, yellow & red peppers, onion, carrots, mushrooms and tomatoes.

Entrees

Coconut Chicken

Marinated boneless chicken thighs tossed with fresh ginger, pineapple, cilantro, chili garlic sauce, lime juice, garlic, and garnished with toasted coconut.

Sausage Baked Ziti

Ziti noodles tossed and baked with ricotta cheese, red sauce, fresh mozzarella and mild Italian crumbled sausage.

Creamy Vegan Pasta with Roasted Tomatoes

Penne pasta tossed with shallots, garlic, almond milk, vegan cheese, topped with roasted grape tomatoes.

Kabobs

Choice of steak, chicken, shrimp or vegetable kabobs served over white or brown rice.

Chicken Valentino

A plump chicken breast, stuffed with parmesan & mozzarella cheeses, roasted red peppers & Italian seasoning.

Maryland Lump Crab Cakes

A Maryland classic, if you don't know ask somebody.

Guinness Beef Stew

Cubed top sirloin, roasted with onions, garlic, carrots, celery, rosemary, thyme, served in a Guinness stout gravy.

Entrees cont.

Four Cheese Ravioli

Ravioli stuffed with mozzarella, romano, parmesan & ricotta cheeses. Tossed with prosciutto & pea shoots.

Pork Tenderloin with Bourbon Mustard Sauce

Slow-roasted, marinated pork tenderloin, seared to perfection. Served with our homemade Bourbon-Mustard sauce.

Chicken Dijonnaise

Tender chicken breast medallions simmered in a light Dijon cream sauce with scallions & mushrooms.

Chicken Florentine

Seasoned chicken breast stuffed with feta cheese, red onions, sun-dried tomatoes & spinach. Served with a garlic parmesan cream sauce over egg noodles.

Chicken Valentino

A plump chicken breast, stuffed with parmesan & mozzarella cheeses, roasted red peppers & Italian seasoning.

Herb Crusted Chicken Breast

Pan-Fried chicken breast crusted with savory herbs & spices paired with a mild creamy mustard sauce over a bed of penne pasta.

Honey Baked Ham

Sliced slow baked ham basted in cloves & honey (GF)

Beef Tenderloin

Well-Seasoned beef tenderloin seared & roasted to a medium rare. Served with your choice of Béarnaise or Mushroom Merlot sauce (GF)

Roast Beef Au Jus

Well-Seasoned beef slow cooked to medium rare, served with Au Jus & a creamy Horseradish Dill Sauce (GF)

Fresh Salmon Fillet

A lightly seasoned 4oz salmon fillet, roasted to tender & flaky perfection, served with our choice of lemon dill sauce, red pesto sauce or blackened (GF)

Baked Penne Pasta with Cauliflower in a Spicy Pink Sauce

Cauliflower & penne pasta mixed with parmesan & ricotta, baked in a spicy jalapeno tomato cream sauce (V)

Eggplant & Mozzarella Stack with Tomato Tarragon Sauce

Pan-Fried panko encrusted eggplant slices stacked with fresh mozzarella. Topped with our homemade tomato tarragon sauce. (V)

Pan-Fried Risotto Cakes

Cooked with imported parmesan cheese, served with a homemade smoked tomato cream sauce & garnished with micro greens. (V)

Action Stations

Wow your Guests!

Maryland Oyster Bar

Served with Chesapeake cocktail sauce, horseradish, chilled cucumber vinaigrette & lemon wedge. **Station includes a staffed shucker.**

Street Taco Station

Carne Asada | Shredded Chicken | Spicy Shrimp | Roasted Sweet Potatoes | Brussel Sprouts | Carnitas

Mac-N-Cheese Bar

Includes our Traditional and Chef's Choice Mac-N-Cheese along with assorted toppings.

Blackened Chicken & Shrimp Bowls

Blackened Chicken (GF) or Spicy Shrimp (GF) with toppings & dressing included.

Smokehouse Rib Station

Dry Rub St. Louis Spareribs (GF) | Smoked Sweet Vidalia Onion Baby Ribs (GF) | Korean-Style Baby Back Ribs with Gochujang Sauce (GF)

Fried Wings Station

Hot Buffalo Sauce | Sweet Thai Chili Sauce | Old Bay Dry Rub | Smokehouse Kansas City | Traditional Naked

Slider Station

Fried Green Tomato (V) | Fried Chicken with spicy honey | Hamburgers | Salmon | Portobello Mushroom & Swiss | Pulled Chicken | Pulled Pork (GF) | Stuffed Cheeseburger

Classic Omelet Station

Carving Station

Baked/Mashed Potato Bar with Toppings

Hot Drink Bar

Hot apple cider & hot chocolate served with cinnamon sticks, whipped cream & marshmallows.

Infused Beverage Station

Self-Serve decorated CQ beverage dispensers with two flavors; Black Raspberry Acai infused lemonade & Lemon Mint infused water.

Desserts

Assorted Dessert Shooters

Strawberry Cheesecake | Triple Chocolate

Assorted Individual Cheesecakes

Devils Food | New York Plain | Raspberry

Freshly Baked Seasonal Pies

Cherry | Pumpkin | Apple | Pecan

French Pastry Tray

Cannoli's | Crème Puffs | Petite Fours | Eclairs
Cake Diamonds

Beignets

Plain | Chocolate | Hazelnut

Gourmet Dessert Bars

7 layer bar | classic lemon | raspberry rhapsody | Mt.
Caramel Oatmeal

Homemade Bread Pudding

Warm house-made bread pudding served with or without
chocolate chips.

Indoor S'mores Station

All of the fun of outdoor s'more roasting, inside! Served with
graham crackers, chocolate, and marshmallows for roasting.

High Point Services & Style

Formal Rentals

- China
- Glassware
- Flatware
- Greenware
- Linens
- Staging & Dance Floors
- Pipe & Drape
- Bar Equipment
- Audio-Visual Equipment

Decor

- Flowers
- Balloon Decor
& Arch
- Themed Decor
(Casino, Mardi
Grad, October
Fest, etc.)
- Firepits

Infrastructure

- Tents
- Marquees
- Tables (round or
rectangular)
- Chairs (Formal
& casual)
- High Top Tables

Services

- Event Planning
- Bartenders
- Photographers
- DJs
- Limousines, Vans &
Buses
- Valet Parking
- Security Staff

