



# 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.

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### **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.

### **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

Choose two of the following: Traditional, Baked Ziti, Gouda or White Cheddar. Accompanied 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  
& Busses
- Valet Parking
- Security Staff

