

exceptional
EVERY TIME.



high point
EVENTS & CATERING



THE FORMAL MENU



SAMPLE menus

These menus provide a sampling of what our chefs at High Point Events & Catering can produce for a variety of upscale event types. Pricing is dependent on the size of the group as well as the specific items on the menu. We specialize in creating custom menus to your specific tastes and budget. Your event planner will help you adapt any of these sample menus or create a menu that will best meet your needs.

SPRING SAMPLE BUFFET DINNER

Passed Hors D'oeuvres

Mini Crab Cakes

garnished with Lemon Zest, Parsley and Old Bay Aioli

Crudité Cup

*Carrot and Cucumber sticks, Asparagus Spears and Colorful Pepper Strips,
served with Red Pepper Hummus & Ranch*

Pesto Chicken Crostini

Chopped Grilled Chicken, Roma Tomatoes and Mozzarella on a Toasted Baguette

Stationed Hors D'oeuvres

Cheese and Fruit Display

*Smoked Gouda, Sharp Cheddar, Havarti Dill, Swiss and Sriracha Cheddar Crumbles
accompanied by fresh strawberries, cantaloupe, melon and pineapple,
served with assorted crackers*

Plated First Course

Avocado Strawberry Caprese Salad

*Sliced Avocados and Cherry Heirlooms drizzled with Balsamic Glaze, Extra Virgin Olive Oil,
finished with Pink Himalayan Salt & Chiffonade Basil*

On The Buffet

Bistro Filet Medallions

served with Horseradish Dill

Roasted Red Pepper Salmon

Fresh Salmon Fillet with Red Pepper Pesto

Sautéed Haricot Vert

with Ginger, Shallot & Toasted Sesame Seeds

Rice Pilaf

with Orzo, Garlic & Fresh Herbs

Brioche Dinner Rolls



SUMMER SAMPLE BUFFET DINNER

Passed Hors D'oeuvres

Fig and Mascarpone Phyllo Purse
served with a Strawberry Vanilla Ricotta puree

Wild Mushroom and Truffle Arancini
Sautéed Mushrooms, Black Truffle Oil, & Herbed Risotto

Shrimp Canapé
Chilled Sautéed Shrimp, served with a Homemade Cocktail Cream Sauce

Stationed Hors D'oeuvres

Assorted Slider Station
*Pulled Chicken, Pulled Pork & Fried Green Tomatoes served on Petite Brioche Rolls;
includes Condiments, BBQ sauces, Onion straws, & Green Sauce*

Plated First Course

Grilled Artisan Romaine Caesar Salad
Petite Romaine, Shaved Parmesan, Garlic Croutons, & Creamy Caesar Dressing

On The Buffet

Pan-Seared New York Strip (8oz.)
with Fresh Thyme & Brown Butter

Chicken Florentine Roulade
served with a Parmesan Garlic Cream

Ratatouille with Goat Cheese
*Vine-Ripe Tomatoes, Eggplant, Peppers, Onion, Zucchini & Garlic Sautéed in Extra Virgin Olive Oil,
garnished with Fresh Basil, Lemon Zest and Goat Cheese Crumbles*

Rosemary Roasted Potatoes

Brioche Dinner Rolls

FALL SAMPLE BUFFET DINNER

Passed Hors D'oeuvres

Steak au Poivre Skewers

Seasoned Flank Steak, served with Peppercorn Cream Sauce

Pear and Goat Cheese Crostini

*Bosc Pears Braised in Balsamic Vinegar and Honey,
garnished with Goat Cheese Crumbles & Toasted Almond Slivers*

Bratwurst Canapes

Grilled sweet bratwurst atop toasted pumpernickel rounds with smoked sauerkraut and caramelized apple wedges.

Stationed Hors D'oeuvres

Mac-N-Cheese Bar

*Traditional Cheddar & Chef's Choice Mac,
served with Chives, Parmesan, Sun dried Tomatoes, Bacon and Grilled Chicken*

Plated First Course

Mesclun Green Salad

*Mesclun greens with red onions, goat cheese & candied walnuts,
drizzled with a Raspberry Vinaigrette*

On The Buffet

Pork Tenderloin with Smoked Sauerkraut

*Herb-Crusted Tenderloin served with smoked sauerkraut,
garnished with a Bourbon Mustard Sauce*

Red-Wine Braised Boneless Beef Short Ribs

with Fresh Rosemary and Microgreens



Garlic Mashed Potatoes

Baked Leeks

garnished with Crusty French Bread and Gruyere

Focaccia Bread Basket



BBQ SAMPLE BUFFET DINNER

Passed Hors D'oeuvres

Pulled Pork Canape

*Smoked Pork, Apples, Honey and Shredded Cheddar,
garnished with Fresh Chives*

Fried Mac-N-Cheese Bites

Homemade Mac & Cheese rolled in seasoned bread crumbs

Island Grilled Shrimp Skewers

*Marinated Shrimp, Pineapple, & Caribbean Seasoning
Served with a Cilantro-Lime Sauce*

Stationed Hors D'oeuvres

Chesapeake Crab Dip

*Seasoned Crab Meat, Shallots, Vermouth, Garlic & Cheeses
Served with Toasted Pita, Tortilla Chips & Celery*

On The Buffet

Texas Beef Brisket

*Cooked Low --n-- Slow Over Hickory Wood
Finished with our Smokey BBQ Sauce*

Chicken & Waffles

*Crispy Fried Chicken on a Homemade Belgian Waffle
Served with a Bourbon Maple Syrup*

Old Bay Sausages

Served on a Beer Pub Roll



Homemade Coleslaw

Grilled Vegetable Medley

Tortellini Pasta Salad

Corn bread



CREATE YOUR OWN MENU...

To help you get started, our experienced event planners put together a guide to help you along the way. Don't hesitate to ask us questions and remember to have fun along this process.





HIGH POINT MENU GUIDE

Don't know where to start? No worries, we created this guide to help you along the way. Ask your event planner if you have any questions.

Passed Hors D'oeuvres

Let us serve you as you mingle with your guests. Our rule of thumb is to pick three (3) or four (4) appetizers to start off your event.

We recommend three proteins (beef, chicken, pork or seafood) and one veggie for our servers to pass.

Our best seller are the [Mini Crab Cakes](#) – with an ode to Maryland

Stationed Hors D'oeuvres

As your guests trickle in, we will display these appetizers for your guests to grab freely at any time. We recommend dishes like a skewer, dip or veggie/cheese displays.

Plated First Course

A plated first course gives your event an elegant & sophisticated feel without spending your whole budget. We recommend picking from one of our fresh salads.

On The Buffet

Now onto the good stuff...the main course, sure to satisfy the most demanding guests. For those select few who have food allergies or are vegetarian/vegan, we can provide an a la carte option.



Our recommendations are:

Choose two (2) or three (3) entrees. (beef, chicken, pork or seafood) and no more than three (3) sides.

Finally, pick a delicious dessert.

Congrats! You've created your menu!

Ask about our add-ons & action stations and give your guests an experience.



HORS D'OEUVRES

Poultry

Asian Chicken Satay

grilled marinated chicken skewered on a bamboo skewer, served with a traditional peanut sauce

Chicken Empanada (shown above)

spicy chicken with cheddar cheese, jalapenos and spices folded in a cheese flavored corn pastry

Southwestern Chicken Egg Rolls

a hearty blend of chicken, cheese, and vegetables wrapped in a golden brown tortilla



Meats

BBQ Meatballs (shown above)

a blend of ground beef, pork and seasoned breadcrumbs, served in a smoky barbecue sauce

Bratwurst Canapé

grilled, sweet bratwurst atop toasted pumpernickel rounds with whole grain mustard and caramelized apple wedge

Mini Beef Wellington

tender beef, seasoned with a mushroom duxelle, served in a delicate puff pastry

Pulled Pork Canapé

barbecued pulled pork with sautéed onions and warm cheddar cheese in delicate pastry cups

Steak Au Poivre Skewers

tender grilled steak with a peppercorn cream sauce, served on skewers



HORS D'OEUVRES

Seafood

Bay Scallops Wrapped in Center Cut Bacon

bay scallops tossed in Old Bay seasoning and wrapped in smoked apple-wood bacon; roasted to perfection

Chesapeake Crab Dip

*eastern shore crab and cheeses combined with fresh garlic, herbs and spices;
served with tortilla chips, toasted pita points and celery sticks*

Mini Crab Cakes

a traditional Maryland staple in miniature size: a blend of lump blue crab meat and seasonings; garnished with lemon.

Salmon Meatballs (shown above)

fresh salmon molded into bite sized seasoned meatballs; served with an Asian BBQ sauce

Shrimp Canapé

chilled baby shrimp with celery, mayo and Old Bay seasoning; served in a pastry cup

Flatbreads / Crostini

Brisket Flatbread

chopped smoked brisket topped with crispy onion straws and chipotle aioli sauce; served on flatbread

Pear and Goat Cheese Crostini

braised Bosc pears, toasted almond pieces, soft goat cheese, and clover honey on thinly sliced baguettes

Pesto Chicken Crostini

*chopped grilled chicken tossed with Roma tomatoes, mozzarella, fresh herbs and homemade pesto;
served on a toasted baguette w/ oregano and balsamic drizzle*



HORS D'OEUVRES

Vegetables & Cheeses

Brie and Pear Purse

warm, melted Brie cheese with Anjou pear; wrapped in a light, crunchy phyllo dough

Caprese Skewers

cherry tomato, sliced Mozzarella, fresh basil with a balsamic reduction; served on a bamboo skewer

Fig & Mascarpone Phyllo Purse (shown above)

a harmonious sweet and savory pairing of Calimyrna figs and Mascarpone; wrapped in a light buttery phyllo purse

Fruit and Cheese Display

smoked Gouda, Havarti Dill, Swiss and Cheddar cheeses accompanied by an arrangement of fresh strawberries, cantaloupe, melon and pineapple; served with assorted crackers

Spanakopita

sautéed spinach and Feta cheese wrapped in phyllo dough and baked until golden brown

Spinach and Artichoke Dip

a blend of Parmesan, Swiss, Cheddar, and Mozzarella cheeses and baked until golden brown

Tomato and Mozzarella Bruschetta

plum tomatoes chopped with Mozzarella, red onion, basil, extra virgin olive oil and balsamic vinaigrette; served with toasted baguettes

Vegetable Crudités

an assortment of baby carrots, cherry tomatoes, broccoli florets, pepper strips and sliced cucumbers; served with house dipping sauce



ENTREES

Beef

Bistro Filet Medallions (shown above)

served with a Mushroom Merlot Sauce

Pan-Seared New York Strip Steak (8oz.)

garnished with Fresh Thyme & Brown Butter

Red-Wine Braised Boneless Short Ribs

garnished with Fresh Rosemary and Microgreens

Tender Sliced Roast Beef

served with Au Jus & Horseradish Dill Sauce

**** High Point Chefs cook ALL beef entrées to medium rare, unless otherwise specified ****

Poultry/Pork

Chicken Chesapeake

Lump crabmeat, Lemon & Fresh Parsley

Chicken Florentine Roulade

served with a Parmesan Garlic Cream Sauce

Chicken Saltimbocca Roulade

Prosciutto, Mozzarella & Fresh Sage

Herb-Crusted Chicken Breast

served with a Creamy Mustard Sauce

Lemon Sage Chicken Cutlets

served with a White Wine Butter Sauce

Pork Tenderloin with Smoked Sauerkraut

served with a Bourbon Mustard Sauce



ENTREES

Seafood

Blackened Salmon

served with Lemon-Dill Butter Sauce

Maryland Lump Crab Cake

served with Old Bay Aioli and garnished with Lemon Zest & Fresh Parsley

Roasted Red Pepper Salmon (shown above)

served with a Red Pepper Pesto Sauce



VEGETARIAN

Eggplant and Mozzarella Stack with Tomato Tarragon Sauce

Red Pepper Stuffed with Toasted Couscous

Stuffed Grilled Portobello (shown above)



SALADS

Caprese Salad with Balsamic Reduction

Fresh Greens Salad with Apples, Feta Cheese, Roasted Walnuts, and Citrus Vinaigrette (shown above)

Grilled Artisan Romaine Caesar Salad with Romaine, Parmesan and Caesar Dressing

High Point House Salad with Ranch and Balsamic Vinaigrette Dressing

Mesclun Greens Salad with Red Onion, Goat Cheese, Candied Walnuts, and Raspberry Vinaigrette



SIDES

Pasta

Four-Cheese Ravioli

in a Tomato Vodka Sauce

Linguini

in a Lemon-Caper Butter Sauce

Penne Pasta

in a Creamy Pesto Sauce

Starches

Garlic Mashed Potatoes

Mushroom Risotto

Potatoes Au Gratin

Rice Pilaf

Rosemary Roasted Potatoes

Smoked Gouda Mac-N-Cheese (shown above)

Vegetables

Baked Leeks

Broccoli with Herbs and Butter

California Vegetable Medley

Glazed Carrots

Grilled Asparagus with Parmesan

Sautéed Haricot Vert



DESSERTS

Assorted Individual Cheesecakes

Assorted Mini Cheesecake Bites

Gourmet Dessert Bars

Mini Dessert Shots

Prestige Petit Fours

And ask about our Fun Dessert Options! (shown above - Summer Berry Cones)

Ice Cream Sundae Bar, Mini Cookies and Cupcakes, Fried Funnel Fries and Oreos & much more...

CALL TODAY

High Point Events & Catering is dedicated to making your event the most memorable day for you and your guests. Contact your event planner for any questions and to start a proposal. We cater either at our beautiful 150-acre farm located in Clarksburg, MD or at one of many locations in the MD-DC-VA area.

301.428.0650

