



Holiday Catering Menu



WWW.HIGHPOINTCATERING.COM

(301)428-0650



HOLIDAY CONTINENTAL BREAKFAST

Holiday Breakfast Buffet

ALL HOLIDAY BREAKFAST BUFFETS INCLUDE PAPER PRODUCTS, BUFFET SETUP & BOTTLED WATER
20 guest minimum on breakfast buffets, unless otherwise noted

HOLIDAY CORPORATE BRUNCH \$20.89 PER GUEST

- bagel breakfast casserole
(eggs scrambled with spinach, tomatoes, feta, provolone, cheddar & pieces of bagels) V
- autumn sausage skillet hash
(skillet-fried potatoes with crumbled sausage, onion, peppers, apples & fresh herbs) GF
- country-fried chicken and waffles; served with peppercorn gravy or maple syrup
- a selection of mini beignets, mini muffins and pastries VV
- fresh berry salad GF|VV

HOLIDAY BREAKFAST BUFFET \$13.79 PER GUEST

- scrambled eggs with cheddar V
- red-skin potatoes roasted with onions and bell peppers GF|VV
- pork sausage links and center-cut bacon (turkey substitute available) GF
- fresh fruit salad GF|VV
- buttermilk biscuits V

HOLIDAY CONTINENTAL BREAKFAST \$9.89 PER GUEST

- an assortment of Danishes, breakfast breads, mini muffins and bagels with cream cheese and fruit spreads VV
- fresh fruit salad GF|VV
- assorted mini beignets VV

GF - Gluten Free | N - Contains NUTS | V - Vegetarian | VV - Vegan

UPGRADE YOUR DRINKS FOR \$1.99

**assorted juices and hot chocolate with mini marshmallows*



High Point Menu Guide

Don't know where to start? No worries; we created this guide to help you along the way.
Ask your account manager 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.

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 vegetarian/vegan, we have an a la carte menu just for you.

Our recommendations are:

Choose two (2) or three (3) entrees (beef, chicken, pork, or seafood) and up to three (3) sides.



Finally, pick a delicious dessert.

Congrats! You've created your menu!

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

APPETIZERS

GF - gluten free
 N - contains NUTS
 VV - vegan
 V - vegetarian

•NEW• AUTUMN FRITTO MISTO (SHOWN NEXT PAGE)

fall produce (cauliflower, crimini mushrooms, onions, zucchini & apples) fried in a light batter; served in a paper cone V

•NEW• CHARRED BRUSSEL SPROUT CROSTINI (SHOWN ABOVE)

toasted baguette slices topped with ricotta cheese & roasted Brussel sprouts; garnished with dried cranberries, sliced almonds & toasted sesame seeds V|N

•NEW• SWEET POTATO PUREE & SPICY CORN RELISH

a delicious blend of sweet potato puree and spicy corn relish; served on an edible spoon V

•NEW• SWEET & SAVORY DIP STATION

three delicious, sweet & savory dips that will wow your guests!

spinach and artichoke dip served with toasted bread V | pumpkin pie dip served with ginger snaps & graham crackers V | loaded baked potato dip served with waffle fries & celery sticks

BRAISED PEAR & GOAT CHEESE CROSTINI

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

CAPRESE SKEWERS

grape tomato, sliced mozzarella and fresh basil on a bamboo skewer; drizzled with a balsamic reduction GF|V

FIG & MASCARPONE PHYLLO BEGGAR'S PURSE

harmonious sweet and savory pairing of Calimyrna fig and mascarpone wrapped in a light, buttery phyllo beggar's purse V

SPANAKOPITA

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

VEGETABLE CRUDITÉ DISPLAY

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

WILD MUSHROOM AND TRUFFLE ARANCINI

blend of wild mushrooms, accented with black truffle oil, paired with a creamy parmesan and herb risotto; rolled in panko bread crumbs V

VEGETARIAN

APPETIZERS (CONT.)

POULTRY

•NEW• BRATWURST CANAPE

grilled sweet bratwurst atop toasted pumpernickel round with smoked sauerkraut and a caramelized apple wedge

•NEW• THANKSGIVING BITES

chopped roasted turkey atop bite-sized homemade stuffing; garnished with cranberry aioli

ASIAN CHICKEN SATAY

grilled marinated chicken on a bamboo skewer; served with a curry mango dipping sauce *GF/N*

PESTO CHICKEN CROSTINI

chopped grilled chicken tossed with Roma tomatoes, mozzarella, fresh herbs and our homemade pesto on thinly toasted baguettes; garnished with fresh oregano and a balsamic drizzle

SEAFOOD

BACON WRAPPED SCALLOPS

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

CHEESAPEAKE CRAB DIP

fresh lump crab and a three-cheese blend, combined with fresh garlic, herbs, and spices; served with assorted crackers, tortilla chips, and celery sticks *GF*

MINI CRAB CAKES

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

SHRIMP CANAPÉ

chilled sautéed shrimp atop a pastry cup; filled with a spicy cocktail mayonnaise sauce

CHOPPED BRISKET FLATBREAD

chopped smoked brisket with crispy onion straws & chipotle aioli sauce; served on an herbed flatbread

MINI BEEF WELLINGTON

a savory piece of beef tenderloin with a delicious mushroom duxelle wrapped in a French-style puff pastry

STEAK AU POIVRE

grilled marinated flank steak on a bamboo skewer; served with a spicy peppercorn cream sauce *GF*

BEEF



AUTUMN FRITTO MISTO



SOUPS & SALADS

- ***NEW*** New England clam chowder
- ***NEW*** pasta e fagioli
- broccoli and cheddar soup
- butternut squash and crab bisque
- creamy tomato bisque

•NEW• ROASTED SWEET POTATO & MANGO SALAD

roasted sweet potatoes & fresh mango are blended with serrano peppers, dried cranberries, sugared walnuts; tossed in a sweet homemade agave dressing **VVIN**

FALL HARVEST SALAD (SHOWN ABOVE)

fresh mesclun greens, tarragon, roasted butternut squash, sweet potato, parsley, candied pecans, heirloom tomatoes, and chopped figs; served with Sherry Vinaigrette **VIN**

GRILLED ROMAINE CAESAR SALAD

petite heads of Romaine seared and topped with croutons and parmesan cheese; served with creamy Caesar dressing

HIGH POINT HOUSE SALAD

a mixture of freshly chopped Romaine and Mesclun greens, grape tomatoes, red onion, cucumber, and red pepper; served with assorted dressings **VV**

SEASONAL FRESH FRUIT SALAD

a selection of seasonal fresh fruit **VV**

TOMATO AND MOZZARELLA SALAD

an Italian favorite – fresh grape tomatoes and mozzarella drizzled with extra virgin olive oil and a balsamic reduction; topped with fresh basil **V**



•NEW• **FOUR CHEESE RAVIOLI**

a blend of four Italian cheeses stuffed in a pastry with prosciutto, pea shoots & brown butter

•NEW• **SKILLET PORK CHOPS** (SHOWN ABOVE)

tender boneless pork chop seared and baked to perfection; served atop a bed of caramelized apples and onions then topped with a sweet spicy cherry sauce

•NEW• **SMOKED CHICKEN PAPRIKASH**

tender chicken thighs in an unforgettable, rich, flavorful, and creamy paprika-infused sauce; served over egg noodles

CHICKEN FLORENTINE

seasoned chicken breast stuffed with feta cheese, red onions, sun-dried tomatoes & spinach; served with a garlic parmesan cream sauce

CHICKEN VALENTINO

a plump chicken breast stuffed with parmesan and mozzarella cheese, roasted red peppers, and Italian seasoning

HERB-CRUSTED CHICKEN BREAST

pan-fried chicken breast crusted with savory herbs and spices; served with a mild, creamy mustard sauce

HONEY PIT HAM

sliced, slow baked pit ham; basted in cloves and honey *GF*

BEEF TENDERLOIN

well-seasoned beef tenderloin seared and roasted to medium rare; served with your choice of a béarnaise or mushroom merlot sauce *GF*

ROAST BEEF AU JUS

well-seasoned beef roast slow-cooked to medium rare; served with Au Jus and a creamy horseradish dill sauce *GF*

FRESH SALMON FILLET

a lightly seasoned 4-ounce salmon fillet roasted to a tender and flaky perfection; served with a sauce below *GF*

Lemon Dill Sauce | Spiced Pumpkin Puree | Garlic Cream Sauce

BAKED PENNE PASTA WITH CAULIFLOWER IN A SPICY PINK SAUCE

cauliflower and penne pasta mixed with parmesan and ricotta; baked in a spicy jalapeno tomato-cream sauce
VEGETARIAN DISH

EGGPLANT & MOZZARELLA STACK WITH TOMATO TARRAGON SAUCE

pan-fried panko eggplant slices stacked high with fresh mozzarella and topped with our homemade tomato tarragon sauce *VEGETARIAN DISH*

STARCHES & PASTAS

- Garlic Mashed Potatoes *GF/V*
- Macaroni and Cheese *V*
- Mushroom Risotto
- Pearled Couscous with Fresh Herbs *V*
- Penne Pasta with Pesto *V*
- Potato Au Gratin *GF/V*
- Rice Pilaf *GF*
- Roasted Sweet Potatoes with Brown *GF/VV*
- Rosemary Roasted Red Potatoes *GF/VV*
- Smoked Gouda Mac-N-Cheese *V*

VEGETABLES

- Baked Leeks *GF/V*
- Broccoli and Carrot Medley *GF/VV*
- Creamy Confetti Corn & Peppers *GF/V*
- Glazed Carrots *GF/V*
- Green Bean Casserole *GF/V*
- Parmesan Asparagus *GF/V*
- Roasted Brussel Sprouts *GF/VV*
- Rustic Vegetable Medley *GF/VV*



- ***NEW*** Maple Bourbon Banana Pudding Cake (*shown above*) *N*
- ***NEW*** Assorted Dessert Shooters
Strawberry Cheesecake | Triple Chocolate
- Assorted Individual Cheesecakes
Devil's Food | New York Plain | Raspberry
- Freshly Baked Seasonal Pies
Cherry | Pumpkin | Pecan | Apple
- Gourmet Dessert Bars
- Holiday & Seasonal Cookies
- Homemade Bread Pudding
- Hot Cocoa Station
- Indoor S'mores Station
- Salted Caramel Brownies

Food Allergy Disclaimer: High Point Events & Catering makes every attempt to identify ingredients that may cause an allergic reaction for those with food allergies. However, there is always risk of cross-contamination as we use products such as milk, eggs, gluten, nuts, etc. in our kitchen. We cannot guarantee that our bakery items have not been exposed to such products. If you have any further questions, please contact sales@highpointcatering.com.

ACTION STATIONS

Whether it's a hot station serviced by one of our chefs or a make-your-own bar, these action stations will surely elevate your event.

Ask an account manager for more information and customize your station today.

OMELET STATION

CARVING STATION

MAC-N-CHEESE BAR

MASHED POTATO BAR

RAW OYSTER BAR

SALAD BAR

***NEW* TACO STATION**

HOT DRINK STATION

(hot apple cider & hot chocolate w/ mini marshmallows)

INFUSED BEVERAGE STATION

**ALL BARBECUE
PACKAGES AVAILABLE
YEAR-ROUND**

EMAIL: SALES@HIGHPOINTCATERING.COM

WWW.HIGHPOINTCATERING.COM

(301)428-0650

SERVING DC, MD & VA