



# high point EVENTS & CATERING

## 2022 Wedding Packages

Our package menus offer flexibility, variety, and value!

Each package price includes the listed menu options plus disposable tableware, lap length seating table linens, floor length serving table linens, soda and water with cups and ice, and our complimentary cake cutting and serving services.

### Traditional Package

*Appetizer (Choice of Two): Select any items below PLUS any items from the Standard Package*

- Caprese Skewers (GF|V)
- Fried Mac-N-Cheese Bites (V)
- Fruit and Cheese Platter (V)
- Falafel Bites w/Tzatziki (V)
- Spanakopita (V)
- Vegetable Crudités (V)
- Wings (Hot or Mild)
- Brisket Flat Bread
- Meatballs (Choice of Meat: Turkey or Beef/Pork; Choice of Sauce: BBQ, Italian, or Orange-Glazed)
- Chicken Empanada

*Entrée (Choice of Two): Select any items below PLUS any items from the Standard Package*

- Lemon & Herb Boneless Chicken (GF)
- Grilled Bone-In BBQ Chicken (GF)
- Pit Beef w/Horseradish Dill Sauce (GF)
- Pork Tenderloin w/Bourbon Mustard Sauce
- Roasted Red Pepper Stuffed with Pearled Couscous (V)
- Four Cheese Ravioli
- Baked Lemon Butter Tilapia

*Package Also Includes: (See Options On Next Page)*

- Side Dishes (Choice of Two)
- Bread (Choose One)
- Salad (Choose One)

### Silver Package

*Appetizer (Choice of Three): Select any items below PLUS any items from the Traditional Package*

- Bratwurst Canape
- Brisket Egg Roll
- Pulled Pork Canape
- Pesto Chicken Crostini
- Asian Chicken Satay
- Watermelon Feta Cup (V)
- Sliders (Choice of: Pulled Pork, Pulled Chicken, Beef Burger, or Fried Green Tomato(V))

*Entrée (Choice of Three): Select any items below PLUS any items from the Traditional Package*

- Peruvian Chicken w/Green Sauce (GF)
- Penne Pasta w/Cauliflower in a Spicy Sauce (V)
- Grilled Stuffed Portobello (V)
- Chicken Florentine
- Chicken Marsala
- Texas Beef Brisket (GF)
- Dry-Rub Pork Spareribs (GF)
- Red Wine Braised Short Ribs

*Package Also Includes: (See Options On Next Page)*

- Side Dishes (Choice of Three)
- Bread (Choose One)
- Salad (Choose One)

### Gold Package

*Appetizer (Choice of Four): Select any items below PLUS any items from the Traditional & Silver Packages*

- Bacon-Wrapped Scallops (GF)
- Mini Crab Cakes
- Shrimp Canape
- Steak au Poivre Skewers
- Mini Beef Wellington
- Pear & Goat Cheese Crostini

*Entrée (Choice of Two): Select any items below PLUS any items from the Traditional & Silver Packages*

- Brazilian Flank Steak (GF)
- Bistro Filet Medallions
- Maryland Crab Cake
- Mushroom Risotto Cake (V)
- New York Strip Steak (8oz) (GF)
- Chicken Chesapeake
- Grilled Salmon w/Lemon Dill Butter (GF)
- Blackened Salmon (GF)

*Package Also Includes: (See Options On Next Page)*

- Side Dishes (Choice of Four)
- Bread (Choose One)
- Salad (Choose One)

\*This package comes with floor length seating table linens instead of lap length.

## Platinum Package

*Appetizer (Choice of Two Stations and 3 Passed) from any packages:*

*Action Station (Choice one from below)*

*Entrée (Choice of Two) from below or any package*

- Beef Tenderloin
- Salmon Imperial
- Surf and Turf
- Herb Crusted Pork Chop
- Queen Cut Prime Rib
- Chicken Oscar
- Chicken Marsala

*Package Also Includes: (See Options On Next Page)*

- Side Dishes (Choice of Two)
- Bread (Choose One)
- Salad (Choose One)

*Side Dishes - Hot Starches & Pasta:*

- Garlic Mashed Potatoes (GF|V)
- Mushroom Risotto (V)
- Traditional Mac-N-Cheese (V)
- Rice Pilaf (GF)
- Rosemary Roasted Potatoes (GF|VV)

*Side Dishes - Hot Vegetables: (All items are GF & V)*

- Grilled Vegetable Medley
- Roasted Brussel Sprouts
- Broccoli & Carrot Medley
- Green Beans
- Parmesan Asparagus
- Creamy Confetti Corn & Peppers
- Baked Leeks

*Side Dishes - Cold Sides:*

- Homemade Coleslaw (GF|V)
- Red Skin or Zesty Potato Salad (V)
- Curry Couscous
- Black Bean and Corn Salad (GF|VV)
- Roasted Sweet Potato and Mango Salad

*Upgraded Side Dishes: (per person)*

- Penne Pasta w/Pesto Sauce
- Fresh Fruit Salad (GF|VV)
- Gouda Mac-N-Cheese (V)
- Pesto Pasta Salad w/Veggies

*Premium Sides (per person) – Included in Platinum package*

- Potato Au Gratin
- Loaded Baked Potato
- Grilled Asparagus
- Risotto Cake
- Roasted Sweet Potato
- Cauliflower Au Gratin

*Bread: (Choose One)*

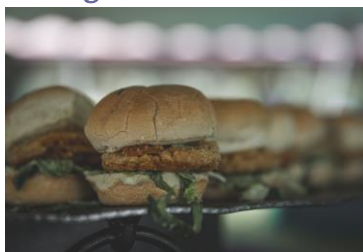
- Dinner Rolls w/butter (v)
- Garlic Bread (v)
- Corn Bread w/butter pats (v)

*Salad: (Choose One)*

- House Salad (GF|VV)
- Caesar Salad
- Fall Harvest Salad (Upgrade)
- Fresh Summer Salad (Upgrade)
- Tomato & Mozzarella Salad (GF|V)
- Kale Salad (Upgrade)

**Pricing has a minimum guest count of 70 for a 5 hour event (Cocktail Hour & 4 hour Reception)**

**Package Prices do not include 22% Service Charge, Sales Tax or Gratuity**



**Fried Green Tomato Sliders**



**Stuffed Portabella Mushroom**

## Beverage Add-Ons

### **Regular Coffee & Hot Tea Station**

Includes individually packaged assorted tea flavors, French vanilla and half-half creamer, Splenda, Equal, Sweet & Low, sugar and all paper supplies. Decaf coffee available upon request. (Pricing based on a minimum of 50 guests)

### **Ceremony Beverage Station**

Includes Self-serve CQ Beverage Dispenser with décor and two flavors, Black Raspberry Acai Infused Lemonade & Lemon Mint Infused Water.

### **Beer & Wine Bar Package\***

Includes 3 wine selections from our house list, 4 beer selections (2 domestic, 2 import/premium), cups and ice.

### **Beer, Wine & 2 Signature Drinks Bar Package\***

Includes 3 wine selections from our house list, 4 beer selections (2 domestic, 2 import/premium), 2 standard signature drinks (3 ingredients, not including garnish), cups and ice.

### **Beer, Wine & Liquor Bar Package\***

Includes 3 wine selections from our house list, 4 beer selections (2 domestic, 2 import/premium), Rum, Gin, Vodka, Whiskey, Scotch, Mixers, Garnishes, cups and ice.

*\*Pricing does not include bartender and is based on events in Maryland with a bar lasting for 4.5 hours. Ask us about DC or Virginia pricing.*

## Desserts & Late Night Snacks

Add any of the following options to your event to make it stand apart from all others!

### **Assorted Individual Desserts**

Choose three from the following: Mini Dessert Shooters, Mini Cheesecake Bites, Bread Pudding, Salted Caramel Brownies, Assorted Dessert Bars, Assorted Cookie Tray

### **Deep Fried Fun**

Includes funnel cake fries and deep fried Oreos with toppings such as chocolate sauce, raspberry sauce and powdered sugar



### **Carnival Combo**

Choose two from the following: Cotton Candy Station, Sno-Cone Station or Popcorn Station. Includes authentic machines and attendants.

### **Ice Cream Sundae Bar**

Includes Vintage Ice Cream Cart, Chocolate, Vanilla, and Strawberry Ice Cream, Raspberry Sorbet, and toppings to include rainbow and chocolate sprinkles, chopped Oreos, chocolate and caramel syrup, whipped cream, and maraschino cherries. Available upgrades include Ghirardelli Sauces and waffle cones.

### **Pretzel Station**

Includes pretzel bites and soft Bavarian pretzels served on a copper display with mustard, beer cheese, marinara and ranch sauces.

## Street Taco Action Station

Choose two from the following: Carne Asada, Shredded Chicken, Spicy Shrimp, Roasted Sweet Potatoes or Brussel Sprouts as well as toppings of Purple Cabbage, Lettuce, Shredded Cheddar, Sour Cream, Jalapeños, Fresh Limes and Boom Boom Sauce. Accompanied by Tri-Color Chips with Mild Salsa and Salsa Verde.



## Mac-N-Cheese Bar

Includes our Traditional and Chef's Choice Mac-N-Cheese with toppings to include chives, sun-dried tomatoes, parmesan cheese, bacon bits and grilled chicken

## Slider Station

Choose two from the following: Pulled Chicken, Pulled Pork, Hamburger or Fried Green Tomatoes accompanied by seasoned French Fries and sauces.

## Ask Us About Our

- Brunch Menu
- Additional Vegan & Vegetarian Options
- Carving Stations
- Action Stations

## Formal Rentals & Equipment



### Formal China Package

Includes solid white dinner plate, salad or appetizer plate, dessert plate, water goblet, silver salad fork, dinner fork, knife, spoon, and solid color linen napkin.

### Greenware Package

Includes dinner plate, salad or appetizer plate, dessert plate, Biodegradable fork, knife, and spoon, cup, and paper napkin.

### Barware Package

Includes Wine Glass (12oz), Beer Pilsner (10oz), and Standard Bar Glass (12oz)  
(Lowball/Highball glasses available for rent for bars serving liquor)

### Other Available Rentals Include:

- Table linens (Varying fabrics, colors, and sizes)
- Overlays
- Runners
- Tables
- White Resin Folding Chairs
- Black Plastic Folding Chairs
- Tents (various sizes)
- Sidewalls for Tents



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- Tent Lighting
- Marquees
- Outdoor Lighting
- Restroom Trailers

### Common Q&A:

**Q: What can I expect from my Event Specialist as I go through the contract process?**

**A:** Once your Event Specialist has all of your information, they will put a quote together that you should have access to in about 1 week. Your Event Specialist is available Monday-Friday from 9am-5pm via phone or email and can provide you with up to 3 revisions to your original quote. After you've signed your contract, your Event Specialist will touch base with you on important dates such as deposits due, rental deadlines, walkthrough (if applicable), and final headcount.

**Q: When is my final guaranteed guest count and payment due?**

**A:** Final guest count is due fourteen (14) days prior to your event date and your final payment is due ten (10) days prior to your event date.

**Q: What if I need more than just the Food & beverage for my wedding?**

**A:** High Point Events & Catering does reserve the right to manage formal rentals such as linens, dinner ware and serving ware. We are also able to assist with other equipment rentals including tents, tables, chairs, restroom trailers and more.

**Q: Is gratuity included anywhere on my contract?**

**A:** Gratuity is always your choice, so it is not included on our contracts.

**Q: Can we do a tasting?**

**A:** Absolutely! Tastings are typically offered Tuesday-Thursday at our Clarksburg Office Location. You can select two (2) appetizers and five (5) menu items from your menu. The cost for a tasting is \$75 for up to 3 people with payment being applied towards the balance of your event once you have a signed contract.

GF - Gluten Free, V - Vegetarian, VV - Vegan, N - Contains Nuts