



high point
EVENTS

The Holiday Menu

23730 NORTH FREDERICK ROAD, CLARKSBURG, MD 20871

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WWW.HIGHPOINTCATERING.COM


 Chicken Florentine

HOLIDAY PRIX FIXE MENUS

ALL HOLIDAY PRIX FIXE MENUS INCLUDE ASSORTED SEASONAL DESSERT BARS AND ASSORTED BEVERAGES.

*20 PERSON MINIMUM ON ALL PRIX FIXE MENUS UNLESS OTHERWISE NOTED

TRADITIONAL FAMILY THANKSGIVING FEAST

\$21.99 PER PERSON

Smoked turkey breast and honey-baked ham; served with homemade gravy, traditional stuffing, whipped garlic potatoes, seasoned green beans, cranberry sauce and freshly baked dinner rolls with butter.

BLACKENED SALMON

\$18.25 PER PERSON

Four-ounce blackened salmon filet topped with garlic cream sauce; served with pearled couscous and a broccoli & carrot medley seasoned with fresh herbs.

MARYLAND CRAB CAKE

\$20.45 PER PERSON

A four-ounce seasoned homemade crab cake, lightly pan fried and topped with an old bay remoulade; served with rosemary roasted potatoes and asparagus.

HERB-CRUSTED CHICKEN ***(OUR BEST SELLER)**

\$15.68 PER PERSON

Herb-crusted chicken with mustard sauce on top of penne pasta; served with the high point house salad and fresh baked dinner rolls with butter.

PENNE PASTA WITH PESTO AND CHICKEN

\$14.45 PER PERSON

Grilled chicken breast, penne pasta, homemade pesto, and julienned sun-dried tomatoes topped with fresh herbs and parmesan cheese; served with Caesar salad.

AN ITALIAN CLASSIC (16 person minimum)

\$15.89 PER PERSON

Hearty Italian homemade meat lasagna; served with Caesar salad and freshly baked garlic bread. (Vegetarian Lasagna available)

SMOKED TURKEY BREAST

\$15.99 PER PERSON

Smoked turkey breast; served with garlic mashed potatoes, and roasted brussels sprouts.

BEEF STEW IN RED WINE

\$14.99 PER PERSON

Classic beef stew simmered in red wine to produce a tender, mouth-watering meal; served with baked leeks and the high point house salad.

BREAKFAST FOR LUNCH OR DINNER

\$14.45 PER PERSON

Scrambled eggs with cheddar cheese; served with country home fries, maple sausage links, crispy pan-fried bacon, fresh fruit salad, and country biscuits with sausage gravy.



UPSCALE YOUR EVENT!

For an additional **\$7.99** per person, your guests will enjoy being served on “almost china” place settings, as well as a crudité display and assorted slices of cheesecake for dessert.

BUILD YOUR OWN MENU...

CUSTOMIZE YOUR SELECTIONS TO FIT YOUR BUDGET



APPETIZERS

BRAISED PEAR & GOAT CHEESE CROSTINI

Braised Bosc pears, toasted almond pieces, soft goat cheese, and clover honey on thinly sliced baguettes. **V|N**

CAPRESE SKEWERS

Cherry tomato, sliced mozzarella and fresh basil on a bamboo skewer; drizzled with a balsamic reduction. **V**

CARROT FRIES WITH LEMON-MINT DIP (NEW)

Fresh cut carrot sticks breaded and deep-fried until golden brown and crispy; served with a lemon-mint dip. **V**

CHEESE AND CRACKER PLATTER

Smoked Gouda, Havarti Dill, Swiss and Cheddar cheeses; accompanied by assorted crackers and grapes. **V**

FIG & MASCARPONE PHYLLO BEGGAR'S PURSE (NEW)

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

PRETZEL BITES WITH BEER CHEESE SAUCE AND MARINARA (NEW)

Soft pretzel pieces; served with a beer cheese sauce and marinara. **V**

SPANAKOPITA

Sautéed spinach and feta cheese wrapped in filo dough and baked until golden brown. **V**

SPINACH AND ARTICHOKE DIP

A blend of Parmesan and Swiss cheese with sautéed spinach, artichoke hearts, and fresh herbs; served with toasted pita points. **V**

VEGETABLE CRUDITÉ DISPLAY

Buttermilk ranch, traditional hummus, and red-pepper hummus; served with warm pitas alongside a bed of fresh veggies. **V**

WILD MUSHROOM AND TRUFFLE ARANCINI (NEW)

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

VEGETARIAN

ASIAN CHICKEN SATAY

Grilled marinated chicken skewered on a bamboo skewer; served with a traditional peanut sauce. **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.

PULLED PORK CANAPE

Barbecued pulled pork with sautéed onions and warm cheddar cheese in a delicate pastry cup.

POULTRY**SEAFOOD****BACON WRAPPED SCALLOPS**

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

CHEESAPEAKE CRAB DIP

Eastern shore crab and cheeses combined with fresh garlic, herbs and spices; served with assorted crackers, toasted pita points and celery sticks.

MINI CRAB CAKES

This perpetual Maryland favorite lightened with just a touch of citrus; served with Old Bay aioli.

SHRIMP CANAPÉ

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

CHOPPED BRISKET FLATBREAD

Chopped smoked brisket topped 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.

BEEF**Pretzel Bites**

ENTREES

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

Sautéed chicken breast crusted with savory herbs and spices; served with a mild, creamy mustard sauce.

SPICED PORK TENDERLOIN WITH APPLES (NEW)

Slow roasted pork tenderloin; topped with spiced caramelized apples.

HONEY PIT HAM

Sliced, slow baked pit ham; basted in cloves and honey.

BEEF TENDERLOIN

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

ROAST BEEF AU JUS

Well-seasoned beef roast slow-cooked to medium rare; served with Au Jus and prepared horseradish.

FRESH SALMON FILLET

A lightly seasoned 4-ounce salmon fillet roasted to a tender and flaky perfection; served with a sauce of your choosing.
Lemon Dill Sauce / Spiced Pumpkin Puree / Garlic-Soy Pan Sauce / Garlic Cream Sauce

PAN-SEARED ROCKFISH WITH LEMON BEURRE BLANC (NEW)

A fresh fillet of rockfish pan-seared and garnished with lemon beurre blanc.

PENNE PASTA WITH CAULIFLOWER IN A SPICY PINK SAUCE (NEW)

Cauliflower and penne pasta baked in a spicy tomato-cream sauce. ♡

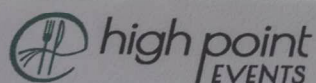
EGGPLANT & MOZZARELLA STACK WITH TOMATO TARRAGON SAUCE

Pan-fried panko eggplant slices stacked high with fresh mozzarella and topped with our homemade tomato tarragon sauce. ♡



Spiced Pork Tenderloin

SOUPS | SALADS



high point
EVENTS

Grilled Artisan Romaine Caesar Salad

- BROCCOLI AND CHEDDAR SOUP
- BUTTERNUT SQUASH AND CRAB BISQUE
- CREAMY TOMATO BISQUE
- HOMEMADE CHILI

FALL HARVEST SALAD

Fresh mesclun greens, tarragon, roasted butternut squash, sweet potato, parsley, chopped pecans, cherry tomatoes, and roasted pumpkin seeds; 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. **V**

HIGH POINT HOUSE SALAD

A mixture of freshly chopped romaine and mesclun greens, cherry tomatoes, red onion, cucumber, and red pepper; served with assorted dressings. **V**

SEASONAL FRESH FRUIT SALAD

A selection of seasonal fresh fruit. **V**

TOMATO AND MOZZARELLA SALAD

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

**Prices will be determined by selection of entrees.*

***All Holiday Buffets include freshly baked rolls with butter and an assortment of seasonal desserts.*

N - Contains NUT products | **V** - Vegetarian

STARCH | PASTA

- CHIPOTLE LIME RED QUINOA PILAF WITH FIRE ROASTED VEGETABLES
- GARLIC MASHED POTATOES
- MACARONI AND CHEESE
- MUSHROOM RISOTTO
- PEARLED COUSCOUS WITH FRESH HERBS
- PENNE PASTA WITH PESTO
- POTATO AU GRATIN
- RICE PILAF
- ROASTED SWEET POTATOES WITH BROWN SUGAR GLAZE
- ROSEMARY ROASTED RED POTATOES

VEGETABLES

- BAKED LEEKS
- BROCCOLI AND CARROT MEDLEY
- CAULIFLOWER MASH
- CREAMY CONFETTI CORN & PEPPERS
- GLAZED CARROTS
- PARMESAN ASPARAGUS
- ROASTED BRUSSEL SPROUTS
- RUSTIC VEGETABLE MEDLEY



Potatoes Au Gratin

DESSERTS

- ASSORTED INDIVIDUAL CHEESECAKES
DEVIL'S FOOD
NEW YORK PLAIN
RASPBERRY
- CRÈME BRULÉE BLOSSOM
- FRENCH SILK PIE
- 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



Crème Brulee Blossom

ACTION STATIONS

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

Ask a sales representative for more information and customize your station today.



CARVING STATION

OMELET STATION



**** ALL BARBECUE PACKAGES
AVAILABLE YEAR-ROUND ****