





extraordinaire catering co.

event menu





OUR PROMISE TO YOU

We all expect our food to taste good, but we want it to do more than that. We want to know where it came from. How it's made. Who prepared it. We want it to tell a story.

SHARE OUR CULINARY STORY WITH 100% TRANSPARENCY

We use fresh, vibrant, responsibly-sourced ingredients to create exciting flavors from down the street and around the globe.

STAY TRUE TO THE WAY

World-class chefs, hospitality teams, and food enthusiasts are ready to create dishes and experiences that meet every need.

GROW ROOTS IN YOUR COMMUNITY THROUGH FOOD

We do more than serve the community—we become a part of it.

We are built on a food-first philosophy with a focus on authentic, personalized and collaborative food experiences.

MARY THORNTON, FOUNDER & PRESIDENT, HARVEST TABLE CULINARY GROUP

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QUALITY IS OUR COMMITMENT

our chefs go beyond technique + flavor development—they stay true to the Harvest Table culinary commitments from sourcing to preparation.



SIMPLE, CLEAN **AND HONEST**



INGREDIENTS WITH INTEGRITY



COMMITTED TO THE COMMUNITY



HAND MADE MAKES A DIFFERENCE



ROOTED IN HEALTH AND WELLNESS

DIETARY INFORMATION





vegetarian vegan vegan 2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have

WE ARE PROUD TO DO BUSINESS WITH THESE LOCAL VENDORS.

Little Leaf Farm - Sid Wainer & Sons

Jansal Valley Farms - Plainville Farm





all-day packages

Choose one (1) of these three (3) packages to sustain you throughout the day.

ALL DAY DELICIOUS \$46.99

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person + available for 12 guests or more.

BREWED AWAKENINGS

assorted muffins V 400-510 Cal each assorted scones V 430-470 Cal each fresh seasonal sliced fruit 40 Cal/2.5 oz. serving assorted juice 110-170 Cal each bottled water O Cal each signature blend coffee, decaf and hot tea 0 Cal/8 oz. serving

EASY DOES IT

190 Cal each granola bars V assorted individual yogurt cups V 50-150 Cal each 5 Cal/8 oz. serving iced tea bottled water O Cal each signature blend coffee, decaf and hot tea 0 Cal/8 oz. serving

MOLTO BENE

tomato + cucumber couscous salad. 120 Cal/3.75 oz. serving orange fennel spinach salad® 210 Cal/3.2 oz. serving bakery-fresh rolls with butter v 160 Cal each green beans gremolata 70 Cal/3 oz. serving three pepper cavatappi with pesto 310 Cal/7.5 oz. serving grilled chicken with a lemon tarragon white wine sauce 200 Cal/5.75 oz. serving new york cheesecake♥ 440 Cal/slice iced tea 5 Cal/8 oz. serving iced water 0 Cal/8 oz. serving

FRESH FOCUS

chilled spinach dip with tortilla chips♥ 230 Cal/2.25 oz. serving grilled vegetable tray• 70 Cal/3 oz. serving bakery-fresh brownies♥ 250 Cal/2.25 oz. serving bottled water 0 Cal each signature blend coffee, decaf and hot tea 0 Cal/8 oz. serving

MEETING WRAP UP \$43.79

Serve these favorites + success is a wrap! This all-day package includes the following four (4) delights. All prices are per person + available for 12 guests or more.

MORNING MINUTE

miniature muffins 🗸	80-120 Cal each
miniature danish	140-170 Cal each
miniature scones♥	110-120 Cal each
yogurt parfait cups♥	370-400 Cal each
bottled water	0 Cal each
signature blend coffee, decaf and hot tea	0 Cal/8 oz. serving

MORNING BITES

donut holes♥	45-90 Cal each
bananas	110 Cal each
iced tea	5 Cal/8 oz. serving
bottled water	0 Cal each
signature blend coffee, decaf and hot tea	0 Cal/8 oz. serving

WRAP 'N TWIST

chicken caesar wrap	540 Cal each
pepper jack tuna wrap	590 Cal each
cran-apple turkey wrap	650 Cal each
grilled vegetable wrap♥	620 Cal each
fresh seasonal sliced fruit •	40 Cal/2.5 oz. serving
select one (1) salad:	
traditional garden salad •	50 Cal/3.5 oz. serving
grilled vegetable pasta salad •	130 Cal/3 oz. serving
individual bag of chips♥	100-160 Cal each
assorted craveworthy cookies 🕏	250-310 Cal each
bakery-fresh brownies♥	250 Cal/2.25 oz. serving
iced tea	5 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving

DIPS + CHIPS

tortilla chips 🕏	90 Cal/1 oz. serving
select two (2) salsas:	
salsa roja 🕕 💮 💮 💮	20 Cal/1 oz. serving
salsa verde 🕕	20 Cal/1 oz. serving
pico de gallo •	10 Cal/1 oz. serving
assorted fruit •	50-110 Cal each
assorted craveworthy cookies 🕏	250-310 Cal each
bottled water	0 Cal each
signature blend coffee, decaf and hot tea	0 Cal/8 oz. serving

^{*}All packages include necessary accompaniments and condiments

all-day packages

SIMPLE PLEASURES \$33.49

Easy does it-casually tasteful fare. This all-day package includes three (3) of our favorites. All prices are per person + available for 12 guests or more.

SWEET + SAVORY AM

assorted donuts V 190-490 Cal each 170-360 Cal each assorted bagels V 120 Cal/8 oz. serving orange juice bottled water O Cal each signature blend coffee, decaf and hot tea 0 Cal/8 oz. serving

BOX LUNCH

select one (1) sandwich: tuna salad ciabatta 540 Cal each ham + swiss sub 380 Cal each turkey + swiss sandwich 490 Cal each roasted pepper + mozzarella ciabatta 😵 530 Cal each individual bag of chips V 100-160 Cal each assorted craveworthy cookies 250-310 Cal each bottled water O Cal each

DIPS + CHIPS

tortilla chips♥ 90 Cal/1 oz. serving select two (2) salsas: salsa roja 20 Cal/1 oz. serving 20 Cal/1 oz. serving salsa verde pico de gallo• 10 Cal/1 oz. serving assorted fruit • 50-110 Cal each 250-310 Cal each assorted craveworthy cookies 😯 O Cal each bottled water signature blend coffee, decaf and hot tea 0 Cal/8 oz. serving

^{*}All packages include necessary accompaniments and condiments





breakfast

CONTINENTAL BREAKFAST

All prices are per person + available for 12 guests or more.

TINY TREATS \$12.39

miniature muffins V miniature danish® miniature bagels♥ fresh seasonal sliced fruit. bottled water signature blend coffee, decaf and hot tea

80-120 Cal each 140-170 Cal each 110-160 Cal each 40 Cal/2.5 oz. serving O Cal each 0 Cal/8 oz. serving

JUMP START \$11.79

select three (3) breakfast pastries: assorted danish V assorted muffins V assorted scones♥ assorted bagels V fresh seasonal sliced fruit assorted juice bottled water signature blend coffee, decaf and hot tea

120-530 Cal each 400-510 Cal each 430-470 Cal each 170-360 Cal each 40 Cal/2.5 oz. serving 110-170 Cal each O Cal each 0 Cal/8 oz. serving

A LA CARTE BREAKFAST

assorted bagels ♥ \$24.99 dz. 170-360 Cal each cinnamon rolls♥ \$20.99 dz. 350 Cal each assorted scones \$24.99 dz. 430-470 Cal each

granola bars \$1.99 ea.

assorted breakfast breads♥ \$15.69 srv. 12

fresh seasonal sliced fruit • \$3.89 pp.

190 Cal each

40 Cal/2.5 oz. serving

110-280 Cal each

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breakfast

HOT BREAKFAST

All prices are per person + available for 12 guests or more.

CLASSIC BREAKFAST \$14.49

fresh seasonal sliced fruit

signature blend coffee, decaf and hot tea

select one (1) breakfast pastry: assorted danish V 120-530 Cal each assorted muffins V 400-510 Cal each assorted scones V 430-470 Cal each assorted bagels V 170-360 Cal each breakfast potatoes♥ 130-150 Cal/3 oz. serving 45 Cal each breakfast sausage 130-220 Cal each scrambled eggs V 180 Cal/4 oz. serving bottled water O Cal each signature blend coffee, decaf and hot tea 0 Cal/8 oz. serving

SIGNATURE BREAKFAST SANDWICH BUFFET \$13.99

40 Cal/2.5 oz. serving

0 Cal/8 oz. serving

130-150 Cal/3 oz. serving breakfast potatoes V select two (2) signature breakfast sandwiches: egg + cheese english muffin V 260 Cal each egg + cheese croissant V 370 Cal each sausage, egg + cheese biscuit 520 Cal each 450 Cal each ham, egg + cheese biscuit bacon, egg + cheese bagel 370 Cal each spicy bacon, egg, potato + cheese burrito 590 Cal each spicy veggie sausage biscuit♥ 370 Cal each 640 Cal each spicy southern chicken biscuit bottled water O Cal each

TACOS FOR BREAKFAST \$14.29

Spice up your breakfast	
seasonal fresh fruit platter •	40 Cal/2.5 oz. serving
flour tortilla- 6"•	90 Cal each
corn tortilla- 6"	40 Cal each
scrambled eggs♥	140 Cal/4 oz. serving
bacon + eggs scramble	270 Cal/4 oz. serving
sauteed peppers + onions •	40 Cal/2 oz. serving
diced hash browns	120 Cal/3 oz. serving
shredded cheddar cheese♥	110 Cal/1 oz. serving
guacamole	40 Cal/1.25 oz. serving
salsa verde •	10 Cal/1 oz. serving
salsa roja •	10 Cal/1 oz. serving
pico de gallo •	10 Cal/1 oz. serving
sour cream	10 Cal/1 oz. serving
bottled water	0 Cal each
signature blend coffee, decaf and hot tea	0 Cal/8 oz. serving

Egg Whites, Turkey Bacon + Turkey Sausage are Available Upon Reguest - Nominal Fee May Apply

^{*}All packages include necessary accompaniments and condiments





breakfast

ENHANCEMENTS

All prices are per person + available for 12 guests or more.

OMELET STATION \$11.79

Omelets cooked fresh to order with eggs or egg whites + choice of cheeses + toppings. Attendant required, additional fees will apply.

eggs♥	180 Cal/4 oz. serving
egg whites♥	80 Cal/4 oz. serving
shredded cheddar cheese♥	120 Cal/1 oz. serving
crumbled feta cheese 🕏	80 Cal/1 oz. serving
crumbled bacon	90 Cal/0.5 oz. serving
diced ham	30 Cal/1 oz. serving
mushrooms•	50 Cal/1.5 oz. serving
tomatoes•	10 Cal/2 oz. serving
onions •	10 Cal/1 oz. serving
green peppers •	10 Cal/1.5 oz. serving
spinach•	15 Cal/2 oz. serving

EUROPEAN BREAKFAST CHARCU \$58.09

charcuterie

european breakfast charcuterie: platter of gruyere, blue cheese, genoa salami, prosciutto, orange marmalade, fig cranberry jam, whole grain mustard, hard-boiled egg, red grapes crostini 400 Cal/4.5 oz. serving

BREAKFAST MEATS \$3.79

add bacon, sausage or ham to your breakfast

bacon	60 Cal each
turkey bacon	60 Cal each
grilled ham steak	60 Cal each
sausage link	180 Cal each
sausage patty	180 Cal each
turkey sausage link	60 Cal each
turkey sausage patty	90 Cal each

Egg Whites, Turkey Bacon + Turkey Sausage are Available Upon Request - Nominal Fee May Apply

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sandwiches & salads SANDWICH BUFFETS

All prices are per person + available for 12 guests or more.

DELI BAR \$13.99

select two (2) side salads 25-330 Cal each individual bags of chips V 100-160 Cal each assorted baked breads + rolls♥ 110-160 Cal each deli platter (turkey, roast beef, ham + tuna) 25-80 Cal/1 oz. serving cheese tray (cheddar + swiss)♥ 110 Cal/1 oz. serving relish tray (lettuce, tomato, onion, pickles + pepperoncini) • 20 Cal/1 oz. serving assorted craveworthy cookies V 250-310 Cal each select two (2) beverages: 90 Cal/8 oz. serving temonade iced tea 5 Cal/8 oz. serving iced water 0 Cal/8 oz. serving

THE GRAD BOX LUNCHES

asiago roast beef focaccia \$18.49 roast beef, asiago, kale spring mix, tomato + onion on focaccia with spicy mayonnaise 590 Cal each grilled vegetable pasta salad • 130 Cal/3 oz. serving individual bag of chips♥ 100-160 Cal each bakery-fresh brownie 250 Cal/2.25 oz. serving bottled water O Cal each

blackened chicken ciabatta \$17.49 grilled blackened chicken breast, spring salad mix + cucumber raita on ciabatta 390 Cal each spiced sweet potato salad. 120 Cal/4 oz. serving individual bag of chips 100-160 Cal each bakery-fresh brownie V 250 Cal/2.25 oz. serving bottled water O Cal each

sesame tofu garden salad \$17.99 grilled tofu, bell pepper, carrot + cucumber on greens with balsamic vinaigrette 290 Cal each bakery-fresh roll with butter 160 Cal each fresh fruit cup • 40 Cal/2.5 oz. serving lemon cheesecake bar♥ 300 Cal/2.75 oz. serving bottled water O Cal each

Additional premium box lunch options available upon request! Please contact your catering professional.

THE UNDERGRAD BOX LUNCH \$10.59

select one (1) undergrad sandwich	140-750 Cal each
individual bag of chips♥	100-160 Cal each
assorted craveworthy cookies♥	250-310 Cal each
bottled water	0 Cal each

THE UNDERGRAD LUNCHEON \$18.79

Choice of three (3) undergrad sandwiches + two (2) side salads accompanied by chips, mayo + mustard, pickles, assorted craveworthy cookies + choice of two (2) beverages

select two (2) side salads	25-330 Cal each
dill pickle slices •	0 Cal/1 oz. serving
individual bags of chips♥	100-160 Cal each
select three (3) undergrad sandwiches	140-750 Cal each
assorted craveworthy cookies♥	250-310 Cal each
select two (2) beverages:	
lemonade	90 Cal/8 oz. serving

5 Cal/8 oz. serving iced tea. 0 Cal/8 oz. serving iced water

THE UNDERGRAD SANDWICH OPTIONS

(Available sandwich choices for the undergrad box lunch + the undergrad luncheon)

honey mustard ham + swiss cheese with lettuce + pickles on a sub roll	380 Cal each
roast beef with tarragon horseradish spread on wheatberry bread	450 Cal each
turkey, bacon + garlic aioli ciabatta	400 Cal each
mediterranean chicken ciabatta roasted red pepper hummus, cucumber, arugula, red peppers + feta	550 Cal each

grilled vegetable wrap with grilled vegetables, provolone, tomato, lettuce + pesto mayo V 610 Cal each

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

^{*}All packages include necessary accompaniments and condiments





sandwiches & salads **SANDWICH BUFFETS**

All prices are per person + available for 12 guests or more.

THE GRAD LUNCHEON \$20.39

Choice of three (3) grad sandwiches + two (2) side salads accompanied by chips, mayo + mustard, pickles, assorted craveworthy cookies + choice of two (2) beverages

select two (2) side salads	25-330 Cal each
dill pickle slices •	0 Cal/1 oz. serving
individual bags of chips♥	100-160 Cal each
select three (3) grad luncheon sandwiches	370-760 Cal each
assorted craveworthy cookies ♥	250-310 Cal each
select two (2) beverages:	
lemonade	90 Cal/8 oz. serving
iced tea	5 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving

THE GRAD SANDWICH OPTIONS

(Available sandwich choices for the grad luncheon buffet)

ham + swiss ciabatta with a red onion apricot	
relish	530 Cal each
salmon, cucumber + cilantro coleslaw ciabatta	380 Cal each
roast beef + fontina sub	650 Cal each
chicken teriyaki ciabatta with pineapple salsa on a ciabatta	510 Cal each
turkey, ham + ranch club with bacon, lettuce + tomato	580 Cal each
spicy grilled vegetable wrap bruschetta + black olives♥	600 Cal each
gourmet turkey sandwich with baby arugula, creamy brie and cranberry	430 Cal each

SIDE SALAD SELECTIONS

fresh cilantro + fresh garlic.

(Included with deli bar, the undergrad + the grad luncheon buffet)

traditional garden salad with a balsamic vinaigrette dressing •	50 Cal/3.5 oz. serving
spinach salad with bacon, egg, mushroom + tomato	60 Cal/2.15 oz. serving
red-skinned potato salad with egg, celery + spanish onion in a seasoned mayonnaise dressing ♥	240 Cal/4 oz. serving
asian slaw with red peppers, carrots, scallions, minced fresh mint + cilantro in a sesame teriyaki dressing •	70 Cal/3 oz. serving
traditional coleslaw finely shredded with carrots in a mayonnaise + celery seed dressing ♥	170 Cal/3.5 oz. serving
fresh fruit salad •	40 Cal/2.5 oz. serving
ranch pasta salad 😯	120 Cal/3 oz. serving
herbed quinoa side salad♥	100 Cal/3.5 oz. serving
chickpea salad with fresh cucumbers, red onions, green + red peppers, celery + garlic with a hot pepper sauce + lemon seasoning •	130 Cal/3.5 oz. serving
roasted corn + black bean salsa with spanish onions, red peppers, jalapenos,	120 Cal/4 oz. serving

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THEMED BUFFETS

All prices are per person + available for 12 guests or more. Includes choice of beverages.

SUMMER PICNIC \$22.49

traditional potato salad 240 Cal/4 oz. serving fresh country coleslaw V 170 Cal/3.5 oz. serving home-style kettle chips V 240 Cal/1.25 oz. serving grilled hamburgers with buns 330 Cal each 310 Cal each hot dogs with buns garnish tray (lettuce, onions, pickles + tomatoes) • 0-10 Cal/1 oz. serving assorted craveworthy cookies V 250-310 Cal each bakery-fresh brownies 250 Cal/2.25 oz. serving select two (2) beverages: lemonade 90 Cal/8 oz. serving iced tea 5 Cal/8 oz. serving 0 Cal/8 oz. serving iced water add on vegetarian burgers for an additional fee 450 Cal each

ITALIA AL DENTE \$24.49

add on grilled chicken breast for an additional fee

mediterranean salad with a greek vinaigrette V garlic breadsticks roasted mushrooms lemon rosemary chicken shrimp scampi vermicelli pasta berry panna cotta select two (2) beverages: lemonade iced tea

iced water

120 Cal/3.25 oz. serving 110 Cal each 90 Cal/3 oz. serving 130 Cal/3 oz. serving 100 Cal/3 oz. serving 150 Cal/3.25 oz. serving 330 Cal/5 oz. serving

160 Cal/3 oz. serving

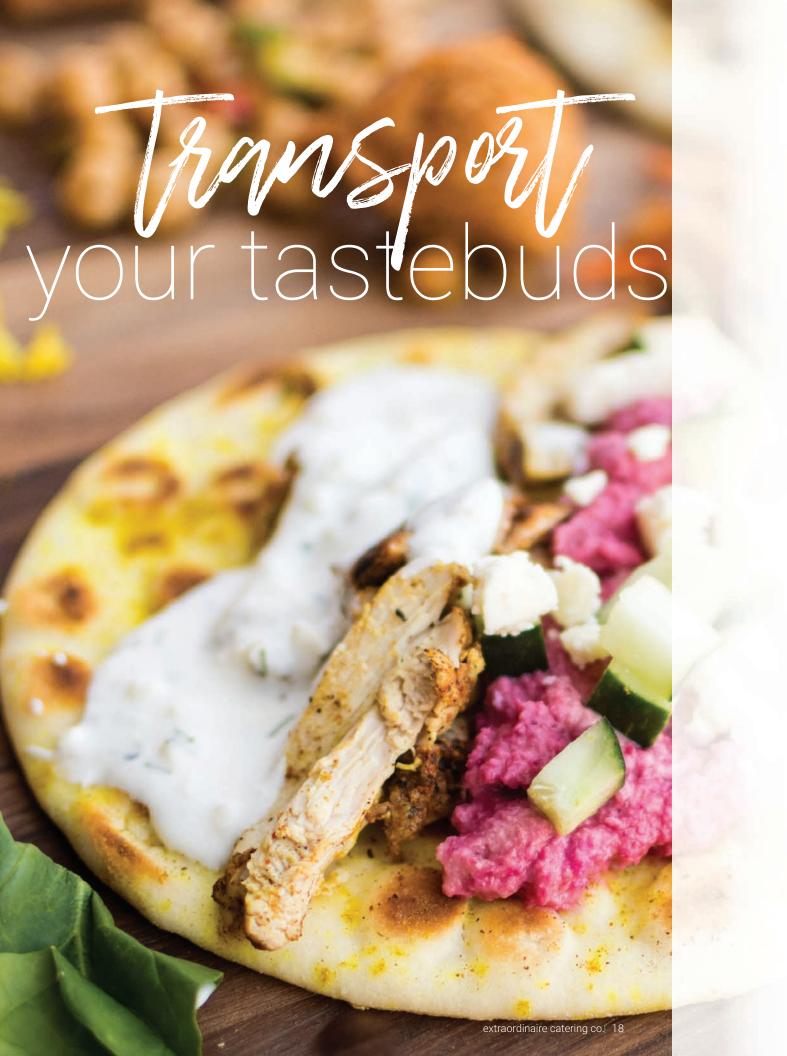
90 Cal/8 oz. serving 5 Cal/8 oz. serving 0 Cal/8 oz. serving

RIO GRAND GRILLIN' \$21.49

tortilla chips♥	90 Cal/1 oz. serving
mexican rice •	130 Cal/3 oz. serving
charro beans♥	90 Cal/3 oz. serving
select one (1) entrée: beef fajitas with tortillas,	
shredded cheddar + sour cream	590 Cal/5 oz. serving
chicken fajitas with tortillas,	
shredded cheddar + sour cream	580 Cal/5 oz. serving
select two (2) salsas:	
pico de gallo●	10 Cal/1 oz. serving
salsa verde •	10 Cal/1 oz. serving
salsa roja●	20 Cal/1 oz. serving
cinnamon crisps♥	20 Cal each
select two (2) beverages:	
lemonade	90 Cal/8 oz. serving
iced tea	5 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving

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THEMED BUFFETS

All prices are per person + available for 12 guests or more. Includes choice of beverages.

WOK 'N ROLLS \$22.39

peanut lime ramen noodles •	200 Cal/3 oz. serving
egg rolls	190 Cal each
select two (2) dipping sauces:	
sweet soy sauce ♥	50 Cal/1 oz. serving
sweet + sour sauce♥	40 Cal/ 1 oz. serving
chili garlic sauce ♥	45 Cal/1 oz. serving
steamed brown rice	210 Cal/5.5 oz. serving
general tso's chicken	370 Cal/8 oz. serving
teriyaki salmon with lemon green beans	100 Cal/3 oz. serving
fortune cookies♥	30 Cal each
select two (2) beverages:	
lemonade	90 Cal/8 oz. serving
iced tea	5 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving

60 Cal/2.15 oz. serving
160 Cal each
110 Cal/2.75 oz. serving
100 Cal/3.5 oz. serving
130 Cal/3 oz. serving
270 Cal/1.75 oz. serving
90 Cal/8 oz. serving
5 Cal/8 oz. serving
0 Cal/8 oz. serving

LOOKING TO CREATE YOUR OWN THEMED BUFFET **OR UNIQUE CUSTOM BUFFET?**

Contact us at catering@highpoint.edu / 336.841.9236 to explore more options + personalize your buffet to fit your event.

^{*}All packages include necessary accompaniments and condiments

THEMED BUFFETS

All prices are per person + available for 12 guests or more. Includes choice of beverages.

MIX 'N' MATCH SALAD \$22.39

garden fresh mixed greens ranch dressing V italian dressing V sliced grilled chicken diced ham roasted chickpeas sliced red onions shredded cheese tomatoes • cucumbers • shredded carrots croutons bakery-fresh rolls with butter♥ soup du jour assorted craveworthy cookies 90 select two (2) beverages: lemonade iced water

TUSCAN TABLETOP \$18.39

italian house salad ogarlic breadsticks home-style lasagna with parmesan cheese select one (1) vegetarian lasagna: cauliflower lasagna vegetable alfredo lasagna chocolate dipped biscotti select two (2) beverages: lemonade iced tea iced water

15 Cal/3 oz. serving
200 Cal/2 oz. serving
80 Cal/2 oz. serving
160 Cal/3 oz. serving
60 Cal/2 oz. serving
210 Cal/2 oz. serving
10 Cal/1 oz. serving
60 Cal/0.5 oz. serving
5 Cal/1 oz. serving
5 Cal/1 oz. serving
10 Cal/0.5 oz. serving
10 Cal/0.5 oz. serving
60 Cal/0.5 oz. serving
60 Cal/0.5 oz. serving
250-310 Cal each

90 Cal/8 oz. serving 5 Cal/8 oz. serving 0 Cal/8 oz. serving

50 Cal/3.5 oz. serving 110 Cal each

330 Cal/7.25 oz. serving

430 Cal/8.375 oz. serving 460 Cal/11 oz. serving 190 Cal each

> 90 Cal/8 oz. serving 5 Cal/8 oz. serving 0 Cal/8 oz. serving

FARMSTEAD FEAST \$16.29

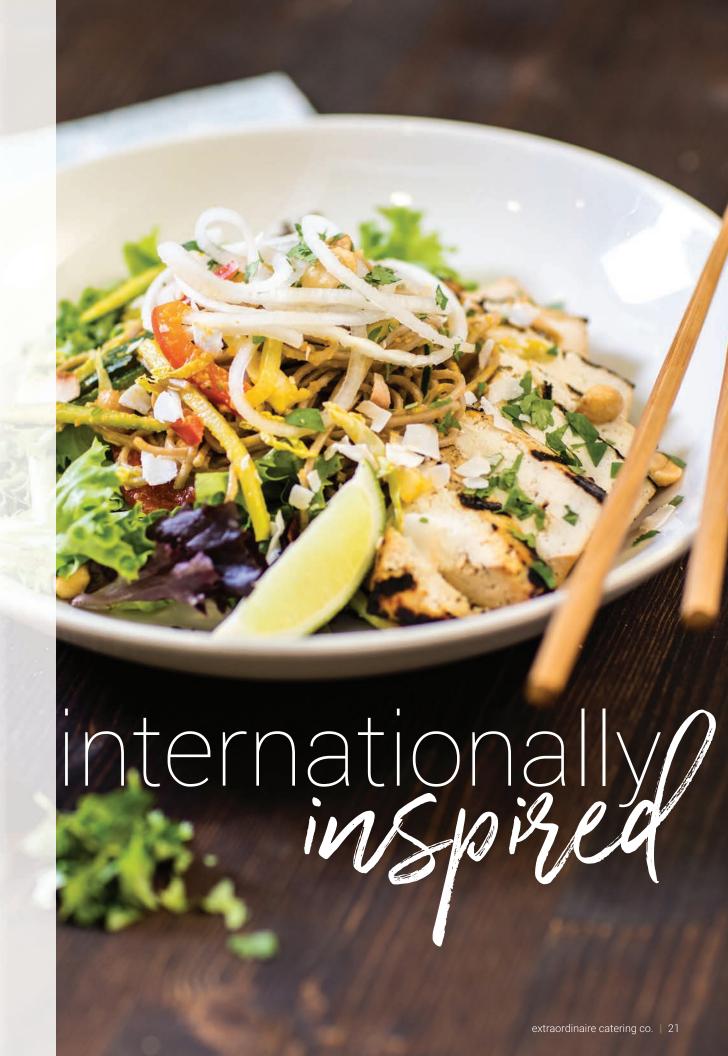
baby spinach salad with bacon bakery-fresh rolls with butter ♥ roasted new potatoes ● fresh herbed vegetables ● grilled lemon rosemary chicken oreo blondies ♥ select two (2) beverages: lemonade iced tea

iced water

60 Cal/2.15 oz. serving 160 Cal each 110 Cal/2.75 oz. serving 100 Cal/3.5 oz. serving 130 Cal/3 oz. serving 270 Cal/1.75 oz. serving

> 90 Cal/8 oz. serving 5 Cal/8 oz. serving 0 Cal/8 oz. serving

^{*}All packages include necessary accompaniments and condiments





CUSTOMIZE YOUR EXPERIENCE

Customize your own buffet: select (1) starter, (1) entrée, (2) sides + (1) dessert. Served with assorted rolls + butter + choice of beverages.

BUFFET STARTERS

seasonal garden salad with balsamic	
vinaigrette•	50 Cal/3.5 oz. serving
classic caesar salad	160 Cal/2.7 oz. serving
greek salad with crumbled feta 🕏	120 Cal/3.25 oz. serving
crudités with tzatziki sauce♥	40 Cal/5 oz. serving
traditional hummus with toasted pita 😯	130 Cal/1.75 oz. serving
seasonal fresh fruit salad●	40 Cal/2.25 oz. serving

crudités with tzatziki sauce♥	40 Cal/5 oz. serving
traditional hummus with toasted pita 🕏	130 Cal/1.75 oz. serving
seasonal fresh fruit salad 🕕	40 Cal/2.25 oz. serving
BUFFET ENTRÉES	
asiago chicken in a roasted red pepper sauce \$21.89	310 Cal/5 oz. serving
slow-roasted turkey breast rubbed with sage + thyme \$18.09	130 Cal/3 oz. serving
cavatappi with grilled chicken, chorizo, tomatoes, mushrooms, roasted peppers + beans \$21.89	770 Cal/18 oz. serving
chipotle pork loin topped with a pineapple salsa \$21.89	180 Cal/3.75 oz. serving
beef tenderloin + mushroom ragout \$32.99	290 Cal/7.65 oz. serving
pesto flank steak \$22.99	250 Cal/3 oz. serving
maple dijon salmon \$24.99	270 Cal/3.25 oz. serving

BUFFET SIDES

pan roasted vegetables 🕏	45 Cal/3 oz. serving
tomato caper ratatouille •	45 Cal/4.25 oz. serving
garlic roasted broccoli	40 Cal/1.76 oz. serving
buttermilk mashed potatoes♥	120 Cal/3.75 oz. serving
macaroni + cheese	260 Cal/4 oz. serving
oven-roasted fingerlings	130 Cal/3.5 oz. serving
balsamic bacon brussels	130 Cal/2.6 oz. serving

BUFFET FINISHES

apple pie♥	410 Cal/slice
new york-style cheesecake♥	440 Cal/slice
spiced carrot cake♥	370 Cal/slice
chocolate cake ♥	270 Cal/slice
assorted craveworthy cookies 🗸	250-310 Cal each
brownies	230 Cal each

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receptions

HORS D'OEUVRES

Hors d'oeuvres are priced per dozen.

RECEPTION HORS D'OEUVRES (HOT)

20 Cal each bacon wrapped scallops \$38.89 black angus mini cheeseburgers (sliders) 120 Cal each swedish meatballs \$25.89 110 Cal each chicken satay \$28.09 20 Cal each coconut shrimp \$37.79 45 Cal each crab cakes \$38.19 30 Cal each mac n' cheese melts♥ \$28.09 80 Cal each spanakopita \$25.89 70 Cal each

RECEPTION HORS D'OEUVRES (COLD)

assorted petit fours \$39.49

mediterranean antipasto skewers♥ \$38.89	70 Cal each
veggie hummus cup € \$27.49	190 Cal each
shrimp cocktail market price	70 Cal each
tuna poke crisp market price	80 Cal each
smoked salmon mousse cucumber rounds \$39.49	100 Cal each

60-140 Cal each

RECEPTION PLATTERS + DIPS

All prices are per person + available for 12 guests or more.

CLASSIC SLICED CHEESE TRAY \$4.59 pp.

classic sliced cheese tray with swiss, cheddar + pepper jack cheeses, pita chips + crostini

290 Cal/2.75 oz. serving

ANTIPASTO PLATTER \$7.49 pp.

antipasto platter with marinated vegetables, italian meats + cheese

250 Cal/5 oz. serving

CHEF'S SELECTION CHARCUTERIE BOARD

market price pp.

Calories vary per assortment

HOUSE-MADE SPINACH DIP \$3.29 pp.

house-made spinach dip served with fresh pita chips V

230 Cal/2.25 oz. serving

HUMMUS WITH PITA CHIPS \$3.29 pp.

hummus with pita chips V

220 Cal/4.5 oz. serving

UNSURE OF HOW MANY ITEMS + HOW MUCH TO ORDER FOR YOUR RECEPTION?

Contact your catering events specialist to discuss the proper amounts needed for a reception

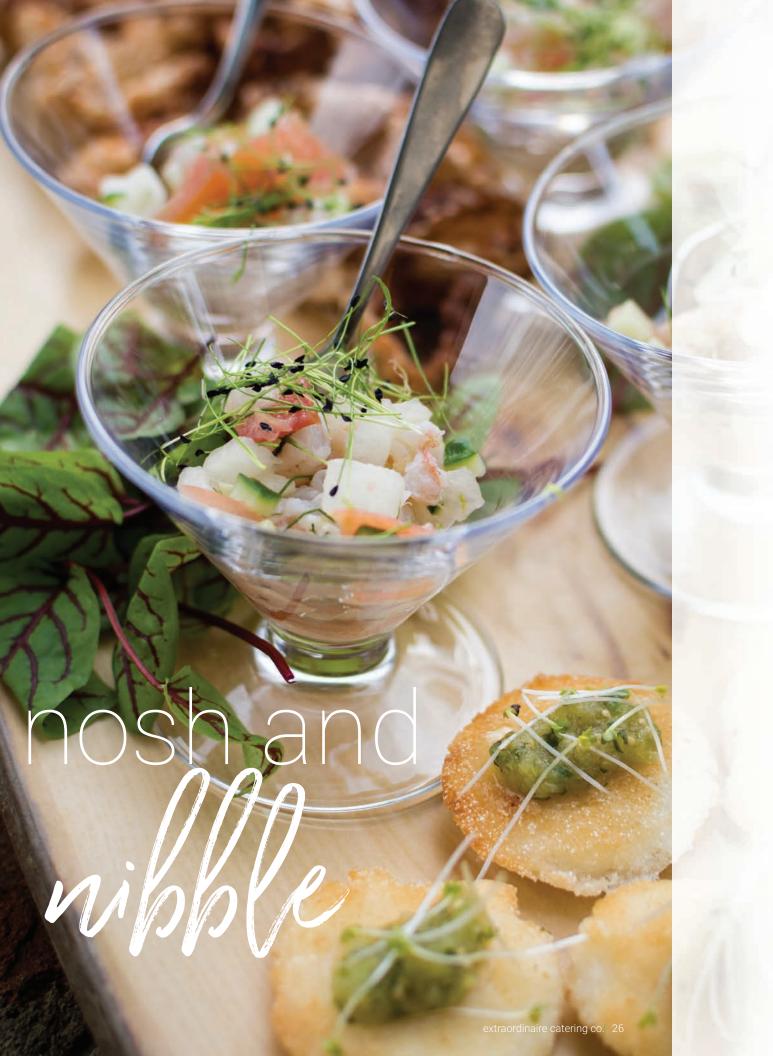
MAY WE SUGGEST A SERVED MEAL OR RECEPTION?

Our talented chefs are delighted to create special menus that accommodate your culinary preferences and budget. Please contact our Catering Office at (336) 841-9236 to arrange a personal consultation.

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receptions

RECEPTION STATIONS

Reception stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person + available for 12 quests or more.

TAILGATE TREATS \$19.29

chilled spinach dip served with pita chips V 230 Cal/2.25 oz. serving mini cheesesteaks 170 Cal each buffalo chicken tenders served with blue cheese dip 680 Cal/6.75 oz. serving assorted craveworthy cookies 250-310 Cal each gourmet dessert bars♥ 300-370 Cal/2.75-3.25 oz. serving

THE CARVERY-SLOW-COOKED BEEF \$20.09

bakery-fresh rolls♥ 160 Cal each carved slow-cooked beef 200 Cal/3 oz. serving roasted garlic aioliv 190 Cal/1 oz. serving tarragon horseradish V 190 Cal/1 oz. serving pesto mayonnaise V 190 Cal/1 oz. serving

MIX'N MAC \$18.99

chipotle macaroni + cheese 👽 460 Cal/8 oz. serving select three (3) proteins: grilled chicken breast 160 Cal/3 oz. serving 130 Cal/4 oz. serving sautéed shrimp pulled pork 290 Cal/3 oz. serving diced ham 60 Cal/2 oz. serving roasted mushrooms 90 Cal/3 oz. serving peas 70 Cal/3 oz. serving broccoli bits 1 40 Cal/1.76 oz. serving scallions 0 Cal/0.25 oz. serving

BREAKS

All prices are per person + available for 12 guests or more.

CLASSIC SNACKS \$9.29

individual bags of chips V 100-160 Cal each roasted peanuts V 170 Cal/1 oz. serving 290 Cal each trail mix V assorted craveworthy cookies V 250-310 Cal each bakery-fresh brownies 250 Cal/2.25 oz. serving

COFFEE BREAK \$7.49

assorted craveworthy cookies 250-310 Cal each signature blend coffee, decaf and hot tea 0 Cal/8 oz. serving

EXECUTIVE BREAK \$8.49

lemon cheesecake bars 300 Cal/2.75 oz. serving raspberry coconut almond bars V 370 Cal/3.25 oz. serving bakery-fresh brownies 250 Cal/2.25 oz. serving signature blend coffee, decaf and hot tea 0 Cal/8 oz. serving

^{*}All packages include necessary accompaniments and condiments

sips & sweets

BEVERAGES

bottled water \$.65 ea. O Cal each assorted canned sodas \$2.29 ea. 0-150 Cal each assorted individual fruit juices \$2.69 ea. 110-170 Cal each sparkling water \$2.99 ea. O Cal each regular coffee \$26.99 per gallon 0 Cal/8 oz. serving decaf coffee \$26.99 per gallon 0 Cal/8 oz. serving hot water with assorted tea bags \$26.99 per gallon 0 Cal/8 oz. serving iced tea \$21.59 per gallon 5 Cal/8 oz. serving lemonade \$21.59 per gallon 90 Cal/8 oz. serving iced water \$5.99 per gallon 0 Cal/8 oz. serving

DESSERTS

assorted craveworthy cookies \$15.99 dz. 250-310 Cal each bakery-fresh brownies® \$17.89 dz 250 Cal/2.25 oz. serving gourmet dessert bars \$20.49 dz. 300-370 Cal/2.75-3.25 oz. serving chocolate covered strawberries \$29.99 dz. 40 Calleach multi-layer chocolate cake \$17.69 srv. 8 320 Cal/slice

ORDERING INFORMATION

LEAD TIME

Notice of 3 business days is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function + will do whatever it takes to exceed your expectations.

EXTRAS

If rental equipment, linens, or service staff are needed, we can take care of it for you with necessary charges. We are delighted to assist you with all of your event needs from rental equipment, linens, florals to service staff + everything in between. - additional fees may apply

WE ARE HAPPY TO ACCOMMODATE SPECIAL DIETARY REQUESTS, PLEASE CONTACT THE OFFICE TO DISCUSS THE OPTIONS THAT WE HAVE AVAILABLE.

*All packages include necessary accompaniments and condiments

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



your Table is waiting



CONTACT US TODAY

336.841.9236

catering@highpoint.edu hpu.catertrax.com

Prices effective until 07/01/2024 Prices may be subject to change





The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/ bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.

