

## extraordinaire catering co．

## event meny

## what we fring to the table

## 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.


## what's inside

```
page 3 all-day packages
page 7 breakfast
page 12 sandwiches + salads
page 16 buffets
page 24 receptions
page 28 beverages + desserts
```


## QUALITY IS OUR COMMITMENT

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



HAND MADE MAKES A DIFFERENCE


ROOTED IN HEALTH AND WELLNESS

## DIETARY INFORMATION

v vegetarian (1) 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 certain medical conditions.

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 (7) of these three (3) packages to sustain you throughout the day.

## ALL DAY DELICIOUS <br> $\$ 4699$

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
assorted scones
fresh seasonal sliced fruit
assorted juice
bottled water
signature blend coffee, decaf and hot tea

## EASY DOES IT

granola bars
assorted individual yogurt cups iced tea
bottled water
signature blend coffee, decaf and hot tea
$400-510$ Cal each
$430-470$ Cal each
40 Cal/2.5 oz. serving
$110-170$ Cal each
0 Cal each
0 Cal/8 oz. serving

190 Cal each
$50-150$ Cal each
5 Cal/8 oz. serving
0 Cal each
0 Cal/8 oz. serving


FRESH FOCUS

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

## MEETING WRAP UP $\$ 4379$

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



## MORNING BITES

| donut holes | 45-90 Cal each |
| :--- | ---: |
| bananas | 110 Cal each |
| iced tea | $5 \mathrm{Cal} / 8 \mathrm{oz}$. serving |
| bottled water |  |
| signature blend coffee, decaf and hot tea | 0 Cal each |

## 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 wrapv | 620 Cal each |
| fresh seasonal sliced fruit | $40 \mathrm{Cal} / 2.5$ oz. serving |
| select one (1) salad: |  |
| traditional garden salad | $50 \mathrm{Cal} / 3.5$ oz. serving |
| grilled vegetable pasta salad | $130 \mathrm{Cal} / 3$ oz. serving |
| individual bag of chips* | 100-160 Cal each. |
| assorted craveworthy cookies (v) | 250-310 Cal each |
| bakery-fresh brownies | $250 \mathrm{Cal} / 2.25 \mathrm{oz}$. serving |
| iced tea | $5 \mathrm{Cal} / 8 \mathrm{oz}$. serving |
| iced water | $0 \mathrm{Cal} / 8$ oz. serving |
| DIPS + CHIPS |  |
| tortilla chips* | $90 \mathrm{Cal} / 7 \mathrm{Oz}$. serving |
| select two (2) salsas: |  |
| salsa roja | $20 \mathrm{Cal} / 1 \mathrm{oz}$. serving |
| salsa verde | $20 \mathrm{Cal} / 1 \mathrm{oz}$. serving |
| pico de gallo | $10 \mathrm{Cal} / 1 \mathrm{oz}$. serving |
| assorted fruit | 50-110 Cal each |
| assorted craveworthy cookies(v) | 250-310 Cal each |
| bottled water | 0 Cal each |
| signature blend coffee, decaf and | $0 \mathrm{Cal} / 8 \mathrm{oz}$. serving |

# 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 |
| :--- | ---: |
| assorted bagels $v$ | $170-360 \mathrm{Cal}$ each |
| orange juice | $120 \mathrm{Cal} / 8 \mathrm{oz}$. serving |
| bottled water | 0 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 ciabattav | 530 Cal each |
| individual bag of chips $\boldsymbol{0}$ | $100-160$ Cal each |
| assorted craveworthy cookies | 250-310 Cal each |
| bottled water | 0 Cal each |

## DIPS + CHIPS

| tortilla chips $v$ | $90 \mathrm{Cal} / 1 \mathrm{oz}$. serving |
| :--- | ---: |
| select two (2) salsas: | $20 \mathrm{Cal} / 1 \mathrm{oz}$. serving |
| salsa roja | $20 \mathrm{Cal} / 1 \mathrm{oz}$. serving |
| salsa verde | $10 \mathrm{Cal} / 1 \mathrm{oz}$. serving |
| pico de gallo | $50-110$ Cal each |
| assorted fruit | $250-310$ Cal each |
| assorted craveworthy cookies $v$ | 0 Cal each |
| bottled water | 0 Cal/8 oz. serving |

[^0]


## breakfast

## CONTINENTAL BREAKFAST

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

TINY TREATS
miniature muffins $\boldsymbol{\bullet}$
miniature danish
miniature bagels
fresh seasonal sliced fruit
bottled water
signature blend coffee, decaf and hot tea

## JUMP START

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

80-120 Cal each
140-170 Cal each
110-160 Cal each
$40 \mathrm{CaI} / 2.5$ oz. serving
0 Cal each
0 Cal/8 oz. serving

120-530 Cal each
400-510 Cal each
430-470 Cal each
170-360 Cal each
$40 \mathrm{Cal} / 2.5$ oz. serving
110-170 Cal each
0 Cal each
$0 \mathrm{Cal} / 8 \mathrm{oz}$. serving

## A LA CARTE BREAKFAST

| assorted bagels $\$ 24.99 \mathrm{dz}$ | 170-360 Cal each |
| :--- | ---: |
| cinnamon rolls $\$ 20.99 \mathrm{dz}$. |  |
| assorted scones $\$ 24.99 \mathrm{dz}$ Cal each |  |
| 430-470 Cal each |  |

fresh seasonal sliced fruit \$3.89 pp.
$40 \mathrm{Cal} / 2.5$ oz. serving
granola bars \$1.99 ea. 190 Cal each
assorted breakfast breads $\$ 15.69$ siv. $12 \quad 110-280$ Cal each

## breakfast

## HOT BREAKFAST

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

## CLASSIC BREAKFAST \$14.49

| assorted danish | 120-530 Cal each |
| :---: | :---: |
| assorted muffins $v$ | 400-510 Cal each |
| assorted scones | 430-470 Cal each |
| assorted bagels | 170-360 Cal each |
| breakfast potatoes* | 130-150 Cal/3 oz. serving |
| bacon | 45 Cal each |
| breakfast sausage | 130-220 Cal each |
| scrambled eggs $v$ | $180 \mathrm{Cal} / 4$ Oz. serving |
| bottled water | 0 Cal each |
| signature blend coffee, decaf and hot tea | $0 \mathrm{Cal} / 8 \mathrm{oz}$. serving |

## SIGNATURE BREAKFAST SANDWICH BUFFET \$13.99

```
fresh seasonal sliced fruit
breakfast potatoesv
\(40 \mathrm{Cal} / 2.5\) oz. serving
130-150 Cal/3 oz. serving
select two (2) signature breakfast sandwiches:
```

egg + cheese english muffin $\vee$
egg + cheese croissant v
sausage, egg + cheese biscuit
ham, egg + cheese biscuit
bacon, egg + cheese bagel
spicy bacon, egg, potato + cheese burrito
spicy veggie sausage biscuitvo
spicy southern chicken biscuit
bottled water
signature blend coffee, decaf and hot tea

260 Cal each
370 Cal each
520 Cal each
450 Cal each
370 Cal each
590 Cal each
370 Cal each
640 Cal each
0 Cal each
0 Cal/8 oz. serving

## TACOS FOR BREAKFAST \$14.29

Spice up your breakfast

```
seasonal fresh fruit platter
```

flour tortilla- $6^{\prime \prime}$
corn tortilla- 6"
scrambled eggs
bacon + eggs scramble
sauteed peppers + onions
diced hash browns
shredded cheddar cheese
guacamole
salsa verde
salsa roja
pico de gallo
sour cream
bottled water
signature blend coffee, decaf and hot tea

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

[^1]


## breakfast

## ENHANCEMENTS

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

## OMELET STATION



## 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
$400 \mathrm{Cal} / 4.5$ oz. serving
BREAKFAST MEATS

```
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\mathrm{ Cal each
turkey sausage link 60 Cal each
đurkey sausage patty 90 Cal each
```

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

[^2]
# sandwiches \& 

## SANDWICH BUFFETS

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

## salads

## DELI BAR $\$ 13.99$

| select two (2) side salads | 25-330 Cal each |
| :---: | :---: |
| individual bags of chips* | 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) | $110 \mathrm{Cal} / 1 \mathrm{Oz}$. serving |
| relish tray (lettuce, tomato, |  |
| onion, pickles + pepperoncini) | $20 \mathrm{Cal} / 1 \mathrm{oz}$. serving |
| assorted craveworthy cookies ( v | 250-310 Cal each |
| select two (2) beverages: |  |
| lemonade | $90 \mathrm{Cal} / 8 \mathrm{oz}$. serving |
| iced tea | $5 \mathrm{Cal} / 8 \mathrm{oz}$. serving |
| iced water | $0 \mathrm{Cal} / 8 \mathrm{oz}$. serving |

## THE GRAD BOX LUNCHES

asiago roast beef focaccia \$18.49
roast beef, asiago, kale spring mix, tomato
590 Cal each
grilled vegetable pasta salad
individual bag of chips $v$
bakery-fresh browniev
(30 cal/3 Oz. serving
100-160 Cal each $250 \mathrm{Cal} / 2.25 \mathrm{oz}$. serving bottled water

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

O Cal each
sesame tofu garden salad \$17.99
grilled tofu, bell pepper, carrot + cucumber
on greens with balsamic vinaigrette $v$
bakery-fresh roll with butter v
fresh fruit cup
lemon cheesecake bar $\vee$ bottled water

290 Cal each
160 Cal each
$40 \mathrm{Cal} / 2.5 \mathrm{oz}$. serving $300 \mathrm{Cal} / 2.75 \mathrm{oz}$. serving

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

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
select three (3) undergrad sandwiches
0 Cal/7 oz. serving
100-160 Cal each
140-750 Cal each
assorted craveworthy cookies 250-310 Cal each
select two (2) beverages:
lemonade
$90 \mathrm{Cal} / 8$ oz. serving
iced tea $5 \mathrm{Cal} / 8$ oz. serving
iced water 0 Cal/8 oz. serving

## 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
610 Cal each
*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.



# sandwiches \& <br> <br> SANDWICH BUFFETS <br> <br> SANDWICH BUFFETS <br> All prices are per person + available for 12 guests or more. <br> <br> salads 

 <br> <br> salads}

## 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: |  |
| $\quad$ lemonade | $90 \mathrm{Cal} / 8 \mathrm{oz}$. serving |
| iced tea | $5 \mathrm{Cal} / 8 \mathrm{oz}$. serving |
| iced water | $0 \mathrm{Cal} / 8 \mathrm{oz}$. 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 |  |
| spicy grilled vegetable wrap bruschetta + black |  |
| olives | 580 Cal each |
| gourmet turkey sandwich with baby arugula, | 600 Cal each |
| creamy brie and cranberry |  |

430 each

## SIDE SALAD SELECTIONS

(Included with deli bar, the undergrad + the grad luncheon buffet) traditional garden salad with a balsamic $\quad 50 \mathrm{Cal} / 3.5 \mathrm{oz}$. serving vinaigrette dressing
spinach salad with bacon, egg, 60 Cal/2.15 oz. serving:
mushroom + tomato
red-skinned potato salad with egg, celery $\quad 240 \mathrm{Cal} / 4 \mathrm{oz}$. serving

+ spanish onion in a seasoned
mayonnaise dressing $v$
asian slaw with red peppers, carrots,
$70 \mathrm{Cal} / 3$ oz. serving
scallions, minced fresh mint + cilantro in
a sesame teriyaki dressing
traditional coleslaw finely shredded with 170 Cal/3.5 oz. serving
carrots in a mayonnaise + celery seed
dressing
fresh fruit salad $40 \mathrm{Cal} / 2.5$ oz: serving
ranch pasta salad
$120 \mathrm{Cal} / 3 \mathrm{oz}$. serving
herbed quinoa side salad $100 \mathrm{Cal} / 3.5 \mathrm{oz}$. serving
chickpea salad with fresh cucumbers, $\quad 130 \mathrm{Cal} / 3.5$ oz. serving
red onions, green + red peppers, celery +
garlic with a hot pepper sauce + lemon
seasoning
roasted corn + black bean salsa with
spanish onions, red peppers, jalapenos,
fresh cilantro + fresh garlic


## buffets

## THEMED BUFFETS

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

```
SUMMER PICNIC $22.49
```

traditional potato salad $\vee$ fresh country coleslaw home-style kettle chips v grilled hamburgers with buns hot dogs with buns
garnish tray (lettuce, onions pickles + tomatoes)
assorted craveworthy cookies $\sqrt{*}$ bakery-fresh brownies $\boldsymbol{v}$ select two (2) beverages:
lemonade
iced tea
iced water
add on vegetarian burgers
for an additional feev
add on grilled chicken breast
for an additional fee

240 Cal/4 oz. serving $170 \mathrm{Cal} / 3.5 \mathrm{oz}$. serving 240 Cal/1.25 oz. serving 330 Cal each 310 Cal each
$0-10 \mathrm{Cal} / 1 \mathrm{oz}$. serving 250-310 Cal each $250 \mathrm{Cal} / 2.25$ oz. serving

90 Cal/8 oz. serving
$5 \mathrm{Cal} / 8$ oz. serving
$0 \mathrm{Cal} / 8 \mathrm{oz}$. serving

450 Cal each
$160 \mathrm{Cal} / 3 \mathrm{oz}$. serving

## RIO GRAND GRILLIN' $\$ 21.49$

| tortilla chips | $90 \mathrm{Cal} / 1 \mathrm{oz}$. serving |
| :--- | ---: |
| mexican rice | $130 \mathrm{Cal} / 3 \mathrm{oz}$. serving |
| charro beans | $90 \mathrm{Cal} / 3 \mathrm{oz}$. serving |

select one (1) entrée
beef fajitas with tortillas,
shredded cheddar + sour cream
$590 \mathrm{Cal} / 5$ oz. serving
chicken fajitas with tortillas,
shredded cheddar + sour cream 580 Cal/5 oz. serving
select two (2) salsas:

| pico de gallo | $10 \mathrm{Cal} / 1 \mathrm{oz}$. serving |
| :--- | ---: |
| salsa verde | $10 \mathrm{Cal} / 1 \mathrm{oz}$. serving |
| salsa roja | $20 \mathrm{Cal} / 1 \mathrm{oz}$. serving |
| cinnamon crisps | 20 Cal each |

select two (2) beverages:
lemonade
iced tea
$90 \mathrm{Cal} / 8$ oz. serving
$5 \mathrm{Cal} / 8 \mathrm{oz}$. serving
$0 \mathrm{Cal} / 8 \mathrm{oz}$. serving

ITALIA AL DENTE $\$ 24.49$
mediterranean salad
with a greek vinaigrettev
garlic breadsticks v
roasted mushrooms
lemon rosemary chicken
shrimp scampi
vermicelli pasta
berry panna cottav
select two (2) beverages:
lemonade
iced tea
iced water
$120 \mathrm{Cal} / 3.25$ oz. serving
110 Cal each
$90 \mathrm{Cal} / 3 \mathrm{oz}$. serving
$130 \mathrm{Cal} / 3 \mathrm{oz}$. serving
$100 \mathrm{Cal} / 3 \mathrm{oz}$. serving
$150 \mathrm{Cal} / 3.25 \mathrm{oz}$. serving
$330 \mathrm{Cal} / 5 \mathrm{oz}$. serving
$90 \mathrm{Cal} / 8$ oz. serving
$5 \mathrm{Cal} / 8$ oz. serving
$0 \mathrm{Cal} / 8 \mathrm{oz}$. serving

 -

## buffets

## 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
egg rolls
select two (2) dipping sauces
```



```
steamed brown
general tso's chicken
teriyaki salmon with lemon green beans
fortune cookiesv
select two (2) beverages
\begin{tabular}{lr} 
lemonade & \(90 \mathrm{Cal} / 8 \mathrm{oz}\). serving \\
iced tea & \(5 \mathrm{Cal} / 8 \mathrm{oz}\). serving \\
iced water & \(0 \mathrm{Cal} / 8 \mathrm{oz}\). serving
\end{tabular}
```

FARMSTEAD FEAST \$18.29
baby spinach salad with bacon bakery-fresh rolls with butter $\boldsymbol{v}$ roasted new potatoes fresh herbed vegetables
grilled lemon rosemary chicken
oreo blondies v
select two (2) beverages
lemonade $90 \mathrm{Cal} / 8$ oz. serving
ced tea $5 \mathrm{Cal} / 8 \mathrm{oz}$. serving
iced water 0 Cal/8 oz. serving
$60 \mathrm{Cal} / 2.15 \mathrm{oz}$. serving
160 Cal each
110 Cal/2.75 oz. serving
$100 \mathrm{Cal} / 3.5 \mathrm{oz}$. serving
130 Cal/3 oz. serving
$270 \mathrm{Cal} / 1.75$ 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.

[^3]
## buffets

## 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
italian dressingv
sliced grilled chicken
diced ham
roasted chickpeas
sliced red onions
shredded cheesev
tomatoes
cucumbers
shredded carrots
croutons*
bakery-fresh rolls with butterv
soup dujour
assorted craveworthy cookiesv
select two (2) beverages:
    temonade
    iced tea
    iced water
```

```
    15 Cal/3 oz. serving
```

    15 Cal/3 oz. serving
    200 Cal/2 oz. serving
    200 Cal/2 oz. serving
        80 Cal/2 oz. serving
        80 Cal/2 oz. serving
        160 Cal/3 oz. serving
        160 Cal/3 oz. serving
    6 0 ~ C a l / 2 ~ o z . ~ s e r v i n g ~
    6 0 ~ C a l / 2 ~ o z . ~ s e r v i n g ~
    210 Cal/2 oz. serving
    210 Cal/2 oz. serving
            10 Cal/1 oz. serving
            10 Cal/1 oz. serving
        6 0 ~ C a l / 0 . 5 ~ o z . ~ s e r v i n g ~
        6 0 ~ C a l / 0 . 5 ~ o z . ~ s e r v i n g ~
            5 Cal/1 oz. serving
            5 Cal/1 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
            1 6 0 \text { Cal each}
            1 6 0 \text { Cal each}
    80-420 Cal/8 oz. serving
80-420 Cal/8 oz. serving
250-310 Cal each
250-310 Cal each
90 Cal/8 oz. serving
90 Cal/8 oz. serving
5 Cal/8 oz. serving
5 Cal/8 oz. serving
0 Cal/8 oz. serving

```
            0 Cal/8 oz. serving
```

TUSCAN TABLETOP \$18.39
italian house salad
$50 \mathrm{Cal} / 3.5 \mathrm{oz}$. serving
110 Cal each
home-style lasagna
with parmesan cheese
$330 \mathrm{Cal} / 7.25 \mathrm{oz}$. serving
select one (1) vegetarian lasagna
cauliflower lasagnav
vegetable alfredo lasagnav
chocolate dipped biscottiv
$430 \mathrm{Cal} / 8.375$ oz. serving
460 Cal/11 Oz. serving
190 Cal each
select two (2) beverages
lemonade
$90 \mathrm{Cal} / 8$ oz. serving
iced tea
5 Cal/8 oz. serving
$0 \mathrm{Cal} / 8 \mathrm{oz}$. serving

FARMSTEAD FEAST \$16.29
baby spinach salad with bacon
$60 \mathrm{Cal} / 2.15 \mathrm{oz}$. serving
bakery-fresh rolls with butterv roasted new potatoes
fresh herbed vegetables
grilled lemon rosemary chicken
oreo blondies
select two (2) beverages:
lemonade $90 \mathrm{Cal} / 8$ oz. serving
iced tea $5 \mathrm{Cal} / 8 \mathrm{oz}$. serving
iced water 0 Cal/8 oz. serving

[^4]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.



## buffets

## 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

BUFFET STARTERS

| seasonal garden salad with balsamic |  |
| :--- | ---: |
| vinaigrette | $50 \mathrm{Cal} / 3.5 \mathrm{oz}$. serving |
| classic caesar salad | $160 \mathrm{Cal} / 2.7 \mathrm{oz}$. serving |
| greek salad with crumbled fetavo | $120 \mathrm{Cal} / 3.25 \mathrm{oz}$. serving |
| crudités with tzatziki sauce | $40 \mathrm{Cal} / 5 \mathrm{oz}$. serving |
| traditional hummus with toasted pita | $130 \mathrm{Cal} / 1.75 \mathrm{oz}$. serving |
| seasonal fresh fruit salad | $40 \mathrm{Cal} / 2.25 \mathrm{oz}$. serving |

## BUFFET ENTRÉES

| asiago chicken in a roasted red pepper |  |
| :---: | :---: |
| sauce \$21.89 | $310 \mathrm{Cal} / 5 \mathrm{oz}$. serving |
| slow-roasted turkey breast rubbed with |  |
| sage + thyme \$18.09 | $130 \mathrm{Cal} / 3$ 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 | $180 \mathrm{Cal} / 3.75$ oz. serving |
| beef tenderloin + mushroom ragout |  |
| \$32.99 | 290 Cal/7.65 oz. serving |
| pesto flank steak \$22.99 | $250 \mathrm{Cal} / 3 \mathrm{oz}$. serving |
| maple dijon salmon \$24.99 | $270 \mathrm{Cal} / 3.25 \mathrm{oz}$. serving |

maple dijon salmon \$24.99

270 Cal/3.25 oz. serving

## BUFFET SIDES

| roasted vegetablesv | oz. serving |
| :---: | :---: |
| tomato caper ratatouille | $45 \mathrm{Cal} / 4.25 \mathrm{oz}$. serving |
| garlic roasted broccolio | $40 \mathrm{Cal} / 1.76$ oz. serving |
| buttermilk mashed potatoes* | $120 \mathrm{Cal} / 3.75$ oz. serving |
| macaroni + cheese | 260 Cal/4 oz. serving |
| oven-roasted fingerlings | $130 \mathrm{Cal} / 3.5$ oz. serving |
| balsamic bacon brussels | $130 \mathrm{Cal} / 2.6$ oz. serving |

## BUFFET FINISHES

| apple piev | 410 Cal/slice |
| :--- | ---: |
| new york-style cheesecakev | 440 Cal/slice |
| spiced carrot cakev | 370 Cal/slice |
| chocolate cakev | 270 Cal/slice |
| assorted craveworthy cookies $v$ | 250-310 Cal each |
| brownies | 230 Cal each |

[^5]
## receptions

## HORS D'OEUVRES

Hors d'oeuvres are priced per dozen

RECEPTION HORS D'OEUVRES (HOT)
bacon wrapped scallops \$38.89
black angus mini cheeseburgers (sliders) \$28.09
swedish meatballs \$25.89
chicken satay $\$ 28.09$
coconut shrimp $\$ 37.79$
crab.cakes \$38.19
mac $n^{\prime}$ cheese melts $\boldsymbol{\$} 28.09$
spanakopitavo $\$ 25.89$

RECEPTION HORS D'OEUVRES (COLD)

## 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 + crostiniv
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

house-made spinach dip served with fresh pita chips $\sqrt{*}$
$230 \mathrm{Cal} / 2.25$ oz. serving

## HUMMUS WITH PITA CHIPS $\$ 3.29 \mathrm{pp}$

hummus with pita chipsv

220 Cal/4.5 Oz. serving

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.

[^6]


## 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 guests or more.

## TAILGATE TREATS \$19.29

chilled spinach dip served

| with pita chips | $230 \mathrm{Cal} / 2.25$ oz. serving |
| :--- | ---: |
| mini cheesesteaks | 170 Cal each |
| buffalo chicken tenders served |  |
| with blue cheese dip | $680 \mathrm{Cal} / 6.75$ oz. serving |
| assorted craveworthy cookies | $250-310$ Cal each |
| gourmet dessert bars | $300-370 \mathrm{Cal} / 2.75-3.25$ oz. serving |

## THE CARVERY-SLOW-COOKED BEEF \$20.09

bakery-fresh rolls
carved slow-cooked beef
roasted garlic aiol
tarragon horseradish
pesto mayonnaise

## MIX 'N MAC \$18.99

| chipotle macaroni + cheese <br> select three (3) proteins: | $460 \mathrm{Cal} / 8 \mathrm{oz}$. serving |
| :--- | ---: |
| grilled chicken breast | $160 \mathrm{Cal} / 3 \mathrm{oz}$. serving |
| sautéed shrimp | $130 \mathrm{Cal} / 4 \mathrm{oz}$. serving |
| pulled pork | $290 \mathrm{Cal} / 3 \mathrm{zz}$. serving |
| diced ham | $60 \mathrm{Cal} / 2 \mathrm{zz}$. serving |
| roasted mushrooms | $90 \mathrm{Cal} / 3 \mathrm{oz}$. serving |
| peas | $70 \mathrm{Cal} / 3 \mathrm{oz}$. serving |
| broccoli bits | $40 \mathrm{Cal} / 7.76 \mathrm{zz}$. serving |
| scallions | $0 \mathrm{Cal} / 0.25 \mathrm{oz}$. serving |

## BREAKS

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

## CLASSIC SNACKS $\$ 9.29$

individual bags of chips $\boldsymbol{\bullet}$
roasted peanuts
trail mix
assorted craveworthy cookies
bakery-fresh brownies
COFFEE BREAK \$7.49
assorted craveworthy cookies
signature blend coffee, decaf and hot tea

## EXECUTIVE BREAK \$8.49

lemon cheesecake bars $\boldsymbol{\bullet}$
raspberry coconut almond bars
bakery-fresh brownies
signature blend coffee, decaf and hot tea

100-160 Cal each $170 \mathrm{CaI} / 1$ oz serving

290 Caleach
250-310 Cal each
250 Cal/2.25 oz. serving

250-310 Cal each
0 Cal/8 oz. serving
$300 \mathrm{Cal} / 2.75$ oz. serving
370 Cal/3.25 oz. serving
250 Cal/2.25 oz. serving
0 Cal/8 oz. serving

# sips \& sweets 

## BEVERAGES

## bottled water $\$ .65$ ea

assorted canned sodas \$2.29 ea.
assorted individual fruit juices \$2.69 ea.
sparkling water \$2.99 ea.
regular coffee $\$ 26.99$ per gallon
decaf coffee $\$ 26.99$ per gallon
hot water with assorted tea bags
$\$ 26.99$ per gallon
iced tea $\$ 21.59$ per gallon
lemonade $\$ 21.59$ per gallon
iced water $\$ 5.99$ per gallon

0 Cal each
0-150 Cal each
110-170 Cal each
O Cal each
0 Cal/8 oz. serving
0 Cal/8 oz. serving

0 Cal/8 oz. serving
$5 \mathrm{Cal} / 8 \mathrm{oz}$. serving
$90 \mathrm{Cal} / 8$ oz. serving
$0 \mathrm{Cal} / 8 \mathrm{oz}$. serving

## DESSERTS

```
assorted craveworthy cookies*
$15.99 dz.
250-310 Cal each
250 Cal/2.25 oz. serving 300-370 Cal/2.75-3.25 oz. serving
40 Cal each
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.

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

## 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

[^7]

# 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

## (v) vegetarian vegan

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



[^0]:    *All packages include necessary accompaniments and condiments

[^1]:    *All packages include necessary accompaniments and condiments

[^2]:    *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

[^3]:    *All packages include necessary accompaniments and condiments

[^4]:    *All packages include necessary accompaniments and condiments

[^5]:    *All packages include necessary accompaniments and condiments

[^6]:    *All packages include necessary accompaniments and condiments

[^7]:    *All packages include necessary accompaniments and condiments

