

# ***Banquets & Parties*** **@ HIGHPOINT**

*We've successfully built our reputation and our business by consistently providing our customers with **great food & beverage services at very moderate prices**. We invite you to join our list of happy, loyal customers.*

*Your meal will be prepared fresh on-site, under the direction of talented **Culinary Institute of America Chef, Mark Wagner** using the area's best food purveyors. The perfect combination for a great meal and a great event.*

## **There is no "Room Charge"**

**Our Banquet & Party package includes four hours of exclusive use** in our **Penthouse Ballroom** (100+ guests) or **New Britain Room** (40 – 100 guests)

The room will be dressed with formal length white linen under lays and your choice of white, navy or mauve toppers with white linen napkins and we'll provide a **bud vase of fresh flowers on each guest table**

## **Beverage service**

**An open soda bar** featuring Coca Cola brand Products and iced tea is included for the entire event

### ***We can also offer the following bar options:***

***Cash or "Host paid tab" bar - (Add \$100.00 fee per bartender)***

### ***Open Bar options***

***(3 ½ hour open bar - Professional Bartenders are included)***

***Domestic draft beer & house wines only add \$10.00 per guest***

***Domestic draft beer & premium wines only add \$12.00 per guest***

***House liquors, domestic draft beer & house wines add \$14.00 per guest***

***Call brand liquors, domestic draft beer & house wines add \$16.00 per guest***

***Call brand liquors, domestic draft beer & premium wines add \$18.00 per guest***

***Premium liquors, domestic draft beer & premium wines add \$20.00 per guest***

### **Stationary Hors D'oeuvres options**

*Add \$2.00 per guest for any of the following items:*

**Cheese & Cracker tray    Fresh Vegetable Crudités  
Hummus with Pita Chips    Assorted Olive Tray  
Fresh Fruit Tray or Fruit Salad Bowl\***

*(\*based on seasonal availability)*

*Add \$3.50 per guest for any of the following items:*

**Hot Crab Dip with French Bread    Marinated & Grilled Vegetables  
Italian Antipasto    International Cheese Board with Crackers**

**Any selection from the list below may be served as a stationary display**

*Standard selections add \$100.00 / 100 pieces*

*Premium selections add \$175.00 / 100 pieces*

### **Butlered hors d'oeuvres options**

*During cocktail hour our Servers will butler an assortment of six different  
Items of your choice (six pieces per guest) from the following list:*

*Add \$8.00 per guest for standard selection or \$10.00 to include our premium\*  
selections.*

#### **BEEF**

**All beef weiner wraps    Beef & mushroom turnovers    Mini beef Wellingtons  
Beef & Cheddar stuffed mushroom caps    \*Mini skewered beef kabobs**

#### **PORK**

**Andouille Sausage in puff pastry    Chinese potstickers  
Sausage stuffed mushroom caps**

#### **CHICKEN**

**Buffalo bites    Mini quiches    Mini chicken Wellington  
Chicken tenders    Chinese potstickers    \*Mini skewered chicken kabobs**

#### **SEAFOOD**

**Salmon dill puffs    Crab stuffed mushroom caps    \*Jumbo shrimp cocktail  
\*Coconut jumbo shrimp    \*Scallops wrapped in bacon    \*Mini crab cakes**

#### **VEGETARIAN**

**Broccoli & cheddar Filo cups    Italian bruschetta pomodora  
Mozzerella Sticks    Mini potato latkes    Potato knishes  
Spanikopita    Stuffed mushroom caps    Jalapeno poppers**

## **Freshly Baked Rolls**

### **Salad Selections**

*(Choose one)*

#### **Colorful Garden Salad**

Your choice of two dressings and fresh made garden salsa

#### **Mixed Baby Greens**

Raspberry or Balsamic vinaigrette

#### **Classic Caesar Salad**

Our own baked croutons

### ***Salad Station Option***

*Choose two salads to be served on a distinctively dressed station,  
Includes dressings, condiments and a basket of dinner rolls  
Add \$2.50 per guest*

## **Entree Selections**

*Included are three (3) entrees, one being a pasta /  
Vegetarian option, from the standard adult and / or kid's menus.  
Additional entrees add \$2.50 each*

## **Standard Adult Entrees**

### **Roast Breast of Turkey**

served with stuffing and cranberry sauce

### **Baked Stuffed Chicken Breast**

with a traditional bread stuffing or wild rice blend (*plated service*)

### **Grilled Herbed Chicken Breast**

served over traditional bread stuffing or wild rice blend (*buffet service*)

### **Chicken Pot Pie**

A classic comfort dish (*buffet service*)

### **Chicken Marsala**

sautéed mushroom and Marsala wine sauce

### **Chicken Pierre**

sautéed shallots, mushrooms and tomato in a white wine cream sauce

### **Chicken Italiano**

with onions, peppers, mushrooms and a red wine tomato sauce

### **Chicken Chasseur**

sautéed shallots, mushrooms and tomato in a white wine brown sauce

### **Roast Beef**

sliced thin and served au jus with horseradish cream sauce or;  
sandwich style in a light gravy served with fresh horseradish

### **Pot Roast**

slow roasted beef in brown gravy

### **Corned Beef & Cabbage**

A traditional Irish comfort dish (*buffet service*)

### **Italian Meatballs**

served with Italian rolls with grated parmesan cheese

### **Pork Loin**

boneless roasted pork loin with a natural sauce or brandied plum sauce (*seasonal*)

### **Pork Loin Chasseur**

sautéed shallots, mushrooms and tomato in a white wine brown sauce

### **Italian Sausage, Peppers & Onions**

served with Italian rolls

### **Baked Ziti**

served plain, with sautéed vegetables, meat sauce or Italian sausage

### **Pasta Primavera**

medium shells with an Alfredo sauce and fresh vegetables

### **Tortellini Marco**

with fresh basil, garlic, sun dried tomatoes in a parmesan cream sauce

### **Baked Flounder**

with a lemon butter sauce

## **Kid's Entree Selections**

*(includes French Fries)*

**Chicken tenders   Assorted hoagies**  
**Italian meatballs   Macaroni & Cheese**  
**Philly Cheesesteaks   Individual sized Pizza**  
**Hot dogs or Hamburgers**

### *Premium Entrée options*

*(Replace two mid-level entrees with two premium entrees - add \$7.50 per guest)*

#### **Chicken Francaise**

*encrusted in an egg batter with a white wine, lemon butter sauce*

#### **Baked Salmon Filet**

*with a lemon butter or dill cream sauce*

#### **Stuffed Flounder**

*baked with a shrimp & crabmeat stuffing*

#### **Filet Mignon**

*served with sauce béarnaise or wild mushroom sauce*

#### **Seafood Newburg**

*(\*market priced, 50 guest minimum)*

## **Side Dishes**

**Choose one vegetable & one starch**

*(Extra side dishes - add \$1.00 each, per guest)*

**Sugar snap peas & baby carrot medley**  
**Green beans (*plain, with almonds or mushrooms*)**  
**Broccoli, cauliflower and baby carrot medley**  
**Glazed baby carrots   Corn, peas & mushrooms medley**

**Boiled red skin potatoes   Herbed roasted red skin potatoes**  
**Au Gratin potatoes   Plain mashed potatoes   Buttered noodles**  
**Roasted garlic mashed potatoes   Rice Pilaf   Wild rice blend**

## **Dessert**

**Choose one item from the following dessert list**

**OR... Create your own sweet table**

*by adding one or more dessert items at \$2.00 per additional selection*

**Rice Pudding   Bread Pudding**  
**Chocolate Mousse   Cookies & Brownies**  
**Warm Apple Crisp   Warm Peach Cobbler**  
**Dish of ice cream with chocolate sauce**

### **Dessert options**

*Custom decorated sheet cake add \$2.50 per guest*

*Mini French pastry assortment add \$3.50 per guest*

*Assortment of sliced cakes & or pies add \$3.50 per guest*

*"Make your own" Ice Cream Sundae Bar add \$3.50 per guest*

*Chocolate Fountain Station add \$7.00 per guest*

*Skewered fresh seasonal fruits, pretzel sticks and our own cookie sticks for dipping*

### **Coffee & Tea**

**Freshly brewed Ellis Presidential coffee,**  
both regular & decaf, along with assorted **herbal teas**

## **2010 Banquet & Party Pricing** **\$22.50 per guest**

*Prices are per guest and subject to a 20% service charge and 6% PA sales tax*

*Gratuities for excellent service are optional*

*All dates are reserved on a first contract basis*

*Children 10 and under will be charged at half price after removing bar costs*

*No charge for children 4 and under*

*Children's pricing not to exceed 25% of total guest count*

1.5.10