

Cocktail 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 Cocktail 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

Butler served hors d'oeuvres

An assortment of six hot *and / or* cold hors d'oeuvres, your choice from the following list, served butler style over a (90) minute period
Add \$2.00 per guest for 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**

Stationary hors d'oeuvres options

Two selections are included, add \$2.00 per guest for additional 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:

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

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

Mini hot sandwich station

choose two, served with rolls and appropriate condiments for one hour

Roast Beef

Thinly sliced, in a light gravy served with fresh horseradish

Roast breast of turkey

Served in a turkey gravy with a side of cranberry sauce

Italian sausage, peppers & onions

Served with Italian rolls and provolone cheese

Meatballs

In tomato sauce with Italian rolls and grated parmesan cheese

Pork Loin

Thin sliced roasted pork loin with a natural gravy

Dessert

Create your own sweet table

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

**Chocolate Mousse - Cookies & Brownies – Rice Pudding
Bread Pudding - Warm Peach Cobbler - Warm Apple Crisp**

Additional 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

Chocolate Fountain Station add \$7.00 per guest

Skewered fresh seasonal fruits, cookies and pretzel sticks for dipping

Coffee & tea station

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

2010 Pricing

\$30.00 per guest

***All dates are reserved on a first contract basis.
Prices are plus a 20% service charge and 6% PA sales tax.***