

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 Grilled Marinated Vegetables Italian Antipasto

International Cheese Board (Stilton, Brie, Chevre & Fontina)

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**

2011 Banquet & Party Pricing **\$23.00 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