Package #1 - \$79.95 per person

Ceremony on patío Cocktail Hour on síde of patío/downstairs ballroom Sít-Down Dinner grand ballroom Champagne Toast Dessert

Package #2 - \$69.95 per person

Ceremony on patio

Cocktail Hour on side of patio/downstairs ballroom

Buffet Dinner grand ballroom

Champagne Toast

Dessert

Package #3 - \$74.95 No ceremony Cocktail Hour(s) on side of patio Sit-Down Dinner patio Champagne Toast Dessert

<u>Package #4 - \$64.95</u>

No ceremony

Cocktail Hour(s) on side of patio

Buffet Dinner patio

Champagne Toast

Dessert

All packages can be accommodated to meet your needs.

<u>High Point Buffet</u>

| <u>Cold Items (píck 1)</u> | |
|--|---|
| Garden Salad | Classic Caesar |
| <u>Add:</u> Antípasto #3.00 Fresh mozzarella & tomato \$3.00 | |
| <u>Fresh Seasonal Vegetal</u> | ble or Chefs Choice |
| <u>Starch (pick one)</u> | |
| Red Roasted potatoes | \square Jasmin rice with butter & parsley |
| ☐ Boiled potatoes with butter & parsley | Ríce Pílaf |
| Garlic Mashed potatoes | |
| <u>Chicken (pick one)</u> | |
| Chicken Cacciatore | Chicken Piccata |
| Chicken Francaise | (lemon, capers & artichokes) |
| (egg battered & lemon sauce) | Chicken Marsala |
| ☐ Chicken Provencale (Egg battered &lemon sauce) | (mushrooms demí- glace) |

<u>High Point Buffet (Cont'd)</u> <u>Roast Top Sirloin (pick one)</u>

| Mushroom Demí Glace | | |
|--|--|--|
| Demí Glace | | |
| □ Au Jus | | |
| Horseradish Cream Sauce | | |
| <u>Pasta (píck one)</u> | | |
| \square Penne Vodka \square Stuffed Shells | | |
| 🗌 Pasta Primavera 🔲 Rigatoni Pomodoro | | |
| ☐ Baked Zítí | | |
| Served Dessert | | |
| Cookies | | |
| Brownies | | |
| <u>Add:</u> - Salmon \$4.95 | | |
| - Stuffed flounder \$5.00 | | |
| - Baked Zítí wíth chícken or meat \$1.00 | | |
| - Lasagna \$2.00 | | |
| -with meat \$3.00 | | |
| -veggie \$3.00 | | |
| - Cookie and Brownie \$1.00 | | |

<u>Hígh Point Sít Down Dinner</u>

| <u>Salad (píck one)</u> | | |
|---------------------------------------|--|--|
| Garden Salad with Italian Vinaigrette | | |
| 🗌 Classic Caesar Salad | | |

Guest Choice of:

12 oz Príme Ríb or Chicken Marsala/Francaise [Físh & Vegetarian options available upon request]

Fresh Vegetable & potato

Dessert & Freshly brewed Coffee & Tea

| Add to existing meal fresh mozzarella and tomato or grilled portabella mushrooms | \$5.00 per person* |
|--|---------------------|
| Substitute Prime Rib for Filet Mignon | \$8.00 per person* |
| Surf & Turf (Filet & Tail) | \$16.00 per person* |

<u>Additional Items</u>

| ☐ Displays of Fruit, Cheese & crudités | \$3.95 per person* |
|---|--------------------|
| Seafood Farfalle - Bow tie pasta sautéed with scallops, shrimp & crab | \$6.95 per person* |
| Filet of Salmon or seasonally selected fish | \$4.95 per person* |

Additional Carved Items

| Roast Pork, turkey breast or glazed ham | \$4.95 per person* |
|---|--------------------|
| Sesame seared pork loin | \$5.95 per person* |
| Shell steak (in place of top sirloin) | \$6.95 per person* |

Additional Desserts

| Assorted deserts (pastries, cookies, pies, cakes) | \$7.95 per person* |
|---|--------------------|
| \square Platter of cookies per table | \$9.95 each* |

Cocktail Hour Hors D'oeuvres

Stationary Hors D'oeuvres (Choice of 3):

Assorted Fruits and Cheeses Antipasto Platter - \$2/pp Grilled Vegetable Platter Swedish or Marinara Meatballs Vegetable Platter Wings (Hot, Medium, Mild, Garlic Parm, Buffalo Garlic Parm, Sweet Thai Chili)

Butler Style Hors D'oeuvres (Choice of 3*):

Asparagus Wrapped in Bacon/Prosciutto - \$1/pp BBQ Bacon Wrapped Chicken Clams Casino

Crostini:

Goat Cheese and Sautéed Onion Chunky Grilled Eggplant and Asparagus Fresh Tomato Basil and Mozzarella Caprese

High Point Banging Shrimp

Pigs in a Blanket

Pot stickers (Fried or Steamed with Sweet Thai Chili)

Mini Crab Cakes with Remoulade Sauce

Sliders - Buffalo Chicken, Pulled Pork, Burger (choice of toppings)

Shrimp Cocktail Shooters

Stuffed Mushrooms:

Italian Sausage and Peppers Artichoke and Boursin Cheese Crabmeat Stuffed

*May select two seafood items, a third will cost additional.

Beer and Wine

Selection of bottle beer and our house wines for five hours
(Bud, Bud Light, Coors Light, Yuengling, etc., Merlot, Cabernet, Pinot Noir, White Zinfandel, Pinot Grigio, Chardonnay) \$15.95/person

<u>Open Bar</u>

Selection of bottle beer, our house wines, and mixed drinks for five hours (Bacardi, Jack Daniels, Stoli, Tanqueray, etc.) \$20.95/person

<u>Premíum Open Bar</u>

Selection of bottle beer, our house wines, mixed drinks, martinis, and rocks drinks for five hours (Grey Goose, Hennessey, Johnny Walker, Glenlivet, Bombay Sapphire, etc.)
\$24.95/person

Additional Hours

Beer and Wine - 1 Hour \$3.00, 2 Hours \$5.00, 3 Hours \$7.00 Open Bar - 1 Hour \$4.00, 2 Hours \$6.00, 3 Hours \$8.00 Premium Open Bar - 1 Hour \$5.00, 2 Hours \$7.00, 3 Hours \$9.00