

High Horse

18  98

WINTER CATERING

Salad Course Options

The Corral Salad

A bed of local grown, organic chopped romaine topped with our signature brussel chipotle slaw, sliced apples & crumbled feta

High Horse Shaved Brussel & Kale Salad

with a sprinkle of fresh shredded parmesan and a citrus Dijon dressing

The Wedge

with smoked bacon, cherry tomatoes, bleu cheese crumbles and ranch dressing

Caprese Bruschetta

fresh chiffonade basil, marinated cherry tomatoes and fresh mozzarella served on a garlic baguette with a balsamic reduction

Soup Options

Tomato Basil Soup with Parmesan and Smoked Bacon

Seasonal Soup

Bread Options

Soft Yeast Rolls

Jalapeno Cornbread

with honey butter

Baguette Rolls

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CHICKEN / PORK OPTIONS

Hot Honey Fried Chicken Breast

Tuscan Chicken

an airline breast of chicken seasoned, pan roasted
finished in the oven with parmesan

Chicken Fajitas

with all the fixings

Double Cut Pork Chop

grilled and topped with jalapeno mustard cream sauce

BEEF OPTIONS

Angus Beef Ground Steak

with a caramelized onion, beef gravy

Beef Fajitas or Beef Tacos

with all the fixings

Seasoned Flat Iron Steak

with a chimichurri

Roasted Beef Tenderloin

horseradish cream

10 – 14 oz. Grilled Ribeye

Peppercorn demi glaze

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FISH OPTIONS

Grilled Salmon
lemon beurre blanc

Blackened Red Fish

Sea Bass
Sauce Vierge

Oven Crisp Catfish

STARCH & VEGETABLES

Fresh Seasoned Whole Green Beans
Crispy Brussels with Parm and Balsamic
Roasted Squash & Zucchini
Succotash

Whipped Yukon Potatoes
Lemon Risotto
Herbed or Spanish Style Rice
Baby Bakers
Au Gratin Potatoes

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DESSERT

Peach Cobbler
Chocolate Cake

“By Design”

we'll put the pastry chefs to work with your special order

MENUS INCLUDE

Tea, Water, Coffee
Alcohol / Bar Service Available

TABLEWARE

Buffet Service Includes Chafing Dishes & Staffed Buffet

Additional Charges

White Plastic (silver or gold accent)

Plastic Ware to Match

Linen Like Paper Napkins

Plastic Drinkware as Needed

\$2.50 per person

Or

China Tableware (white)

Silver Flatware

Footed Water / Tea Glasses

Barware as Needed

\$7.00 per person (standard place settings)

All Table Linens procured & priced through event / venue coordinator

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SUGGESTED BUFFET OPTIONS WITH STANDARD PRICING

High Horse Night Out

The Wedge Salad
Jalapeno Cornbread
Choice of Double Cut Pork Chop or Seasoned Flat Iron Steak
Squash Gratin & Baby Red Potatoes

\$55.00 per person

High Horse Fiesta

Mexican Style Salad – iceberg with diced tomatoes & cheese
Chips & Salsa
Chicken Fajita and Beef Tacos with flour & corn tortillas
Grilled Peppers & Onions
Black Beans & Spanish Style Rice

\$25.00 per person

High Horse Special

Caprese Bruschetta
Baguette with olive oil cruets at table
Roasted Beef Tenderloin or Sea Bass
Lemon Risotto
Seasoned Green Beans

\$60.00 per person

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High Horse Ranch

The Corral Salad & Soft Yeast Rolls

Fried Chicken Breast or Angus Beef Ground Steak

Whipped Potatoes

Roasted Squash & Zucchini

\$30.00 per person

35% deposit required (on estimated event size) to secure High Horse Culinary Services upon menu selection.

35% of total due with minimum guest guarantee no less than 12 days prior to event and dependent upon menu selections, specialty procured items, minimum guest guarantee may be required earlier.

Total remaining balance must be paid on or before the event date.

Events canceled less than 30 days prior to date of event High Horse will retain 15% of the original deposit.

No deposit refund will be given if events are cancelled less than 15 days prior to the date of event.

Additional Event Specific Menus created per client request

All prices subject to local sales tax rate 8.25%

All prices subject to 25% kitchen / staffing charge

Desserts "By Design" quoted by request

Prices subject to change *