

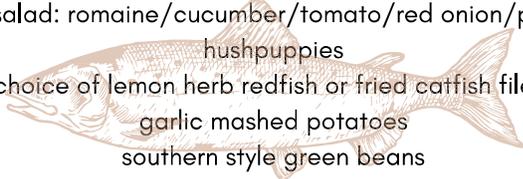


HIGH HORSE

★ 1898 ★

CATERING MENU BUFFET STYLE

HIGH HORSE CATCH



house salad: romaine/cucumber/tomato/red onion/parmesan
hushpuppies
choice of lemon herb redfish or fried catfish filets
garlic mashed potatoes
southern style green beans

\$20 PER PERSON

HIGH HORSE FIESTA



mexican salad: iceberg/diced tomatoes/cheese
chips & salsa
choice of chicken fajita or beef fajita tacos on flour tortillas
grilled peppers/onions
refried beans
spanish rice

\$25 PER PERSON

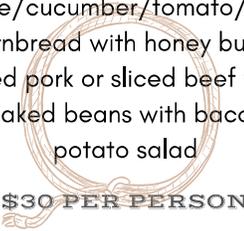
HIGH HORSE STOCKYARD



chopped wedge salad: chopped iceberg/tomato/red onion/bacon/bleu cheese
texas toast
choice of grilled sirloin with garlic butter or bourbon peppercorn flat iron
roasted buttered corn
steakhouse hatch mac

\$30 PER PERSON

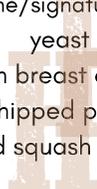
HIGH HORSE SMOKEHOUSE



house salad: romaine/cucumber/tomato/red onion/parmesan
cornbread with honey butter
choice of pulled pork or sliced beef with house bbq
baked beans with bacon
potato salad

\$30 PER PERSON

HIGH HORSE RANCH



the corral salad: romaine/signature chipotle brussel slaw/feta
yeast roll
choice of fried chicken breast or angus beef ground steak
whipped potatoes
roasted squash and zucchini

\$35 PER PERSON

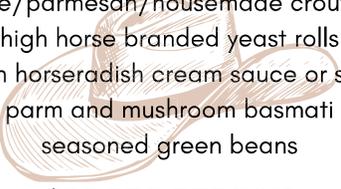
HIGH HORSE PRIME



wedge salad: iceberg/bleu cheese/bacon/ranch
cheddar jalapeno corn muffins
choice of double cut pork chop with creole mustard cream sauce or flat iron steak with chimichurri
roasted baby baker potatoes
crispy brussels

\$45 PER PERSON

HIGH HORSE 1898



caesar salad: romaine/parmesan/housemade croutons/caesar dressing
high horse branded yeast rolls
choice of roasted beef tenderloin with horseradish cream sauce or sea bass with white wine beurre blanc
parm and mushroom basmati
seasoned green beans

\$55 PER PERSON



HIGH HORSE

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CATERING MENU FAMILY STYLE

COMFORT MEALS

	HALF PAN	FULL PAN
baked penne	\$55	\$110
spaghetti bolognese	\$55	\$110
chicken spaghetti	\$60	\$120
hamburger steaks with gravy	\$65	\$130
high horse meatloaf	\$65	\$130

COMFORT SIDES

	HALF PAN	FULL PAN
high horse branded rolls	\$15	\$30
cornbread muffins	\$20	\$40
garlic mashed potatoes	\$25	\$50
succotash	\$25	\$50
southern style green beans	\$25	\$50
hatch mac and cheese	\$30	\$60

HALF PAN FEEDS 10
FULL PAN FEEDS 20



HIGH HORSE

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CATERING MENU BOOKING DETAILS

TO ENSURE THE HIGHEST LEVEL OF SERVICE, THE FOLLOWING
POLICIES APPLY TO ALL HIGH HORSE CATERING EVENTS:

DEPOSITS AND PAYMENTS

To reserve your event date with High Horse 1898, a 35% deposit based on the estimated event total is required at the time of booking.

An additional 35% of the estimated total is due once the final guest count and menu selections are confirmed, no later than 12 days prior to the event.

The remaining balance is due on or before the event date.

All payments are applied toward the final invoice, which may adjust based on final selections and guest count.

CANCELLATIONS

We understand that plans may change. Due to the advance preparation required for our menus, staffing, and sourcing, the following cancellation policy applies:

More than 30 days prior to the event: Your deposit will be refunded, less a 15% administrative fee.

15-30 days prior to the event: Your deposit becomes non-refundable. No additional payments will be required.

Less than 15 days prior to the event: All payments are non-refundable, as food preparation, staffing, and scheduling will already be underway.

Final guest counts serve as the guaranteed minimum, and charges will be based on that confirmed number.

ADDITIONAL INFORMATION

Additional event-specific menus are available by request.

Desserts are available by design and quoted separately.

All prices are subject to 8.25% local sales tax.

All prices are subject to a 18% kitchen and staffing service charge.

Prices are subject to change.

WE CAN'T WAIT TO WORK WITH YOU AND HELP MAKE
YOUR EVENT UNFORGETTABLE.

Chef Donald Armstrong