

High Pointe Catering

Catering and Banquet Menu Selections

Wake Up Service

Continental Breakfast Buffet

Bountiful Fresh Baked Selections

*Specialty Bagels and Breads
Fruit and Cheese Danish's
Croissants and Scones
Pastries and More Pastries*

*Fresh Fruit Preserves
Whipped Honey Butter
Assorted Schmears*

*The Fantastic Fruit Spread with Special Dips
All of your favorite Cereals
Kettle Oats with Brown Sugar and Stovetop Apples*

Fresh Squeezed Juice Bar

*Brewed Columbian Coffee
and
Specialty Tea's*

All American Breakfast Buffet

All of the Continental Breakfast Buffet Selections
And then some.....

*Homemade Buttermilk Pancakes
And
Grand Marnier French Toast served with
Real Vermont Maple Syrup and Whipped Butter*

Fluffy Scrambled Eggs

*Hickory Smoked Slab Bacon
and
Country Sausage*

Iron Skillet Home Fries

Additional Selections

These items are priced individually so you may customize your buffet.

Classic Eggs Benedict

*Poached Eggs atop an English Muffin,
with thick sliced Canadian Bacon and
Sauce Hollandaise*

California Benedict

*Poached Eggs atop an English Muffin,
with Avocado, sliced Tomato and
Dungeness Crab Topped with Sauce
Béarnaise*

High Sierra Benedict

*Poached Eggs atop an English Muffin,
with our fresh Smoked Salmon and Red
Onion Confit topped with Sauce
Hollandaise*

Eggs Florentine

*Poached Eggs served atop a Puff
Pastry Shell filled with Fresh Sautéed
Spinach and topped with Sauce
Béchamel*

Mini Quiche's

*A variety of flavors mixed with eggs and
cream to form a light airy soufflé in fresh
pastry*

Seafood Scramble

*Shrimp, Scallops, and Salmon sautéed
with fresh garlic and chives then
scrambled in an egg batter and finished
with sour cream*

Veggie Scramble

*Assorted Veggies sautéed with fresh
herbs and garlic then scrambled in an
egg batter and finished with
Cream Cheese*

Grilled Pork Chop and Eggs

*Our specially marinated French Cut
Pork Chops grilled to perfection and
served with pan fried eggs*

Filet Mignon and Eggs

*Aged Prime Cut Filet Mignon
served with eggs any style.*

New York Steak and Eggs

*Aged Prime Cut New York Steak
served with eggs any style*

The Machaca Burrito

*A blend of shredded beef and peppers
scrambled with herbs and garlic, a
Chipotle Chili Sauce and shredded
cheese. All wrapped in a flour tortilla
with Mexican Beans*

Huevos Rancheros

*Pan fried eggs atop corn tortilla's and
Mexican Beans. Smothered in shredded
Cheddar and Monterey Jack Cheeses.
Topped with sour cream, Pico d' Gallo
and guacamole*

Tofu Scramble

*Assorted Veggies scrambled with fresh
herbs and tofu. Seasoned with Chipotle
Chili Sauce*

Cajun Breakfast

*Red Beans and Rice served with
Andouille Sausage and eggs seasoned
with our own blend of Cajun spices*

Spanish Breakfast

*Spanish Style pan fried rice seasoned
with saffron served with eggs and
sautéed Plantains*

Fresh Trout and Eggs

*Fresh local Trout sautéed with
Chardonnay and fresh lemon juice.
Served with eggs scrambled with chives
and sour cream*

The High Sierra Grille Brunch Buffet

For Starters

*Fresh Squeezed Juice Bar
Brewed Columbian Coffee
Assorted Soft Drinks and Beverages*

And don't forget about the Mimosa's & Bloody Marys

Next

*Seasonal Fruit Display with Creamy Orange Dip
Assorted Pastries and Breakfast Breads
Kettle Oats with Brown Sugar and Stovetop Apples*

The Main Spread

*Thai Grilled Chicken Salad
Chunky Chicken Salad
Selection of Deli Meats and Condiments
Marinated Vegetable Crudités*

*Carved Rib Eye with Fresh Horseradish
Grand Marnier French Toast with Real Vermont Maple Syrup
High Sierra Eggs Benedict
Scrambled Eggs with Sour Cream and Fresh Herbs
Thick Sliced Slab Bacon
Country Sausage
Iron Skillet Home Fries*

To Finish it Off

*Strawberries dipped in Chocolate and Injected with Grand Marnier
Chocolate Pecan Pie with a Rich Jack Daniels Sauce
New York Style Cheesecake
And More.....*

The Box Lunch

High Sierra's Items To-Go can range from the ordinary to the exotic. Box lunches will be packaged in sturdy containers for easy transport and presentation. Special needs can always be accommodated.

Pair a sandwich of your choice with a side salad, potato chips, fresh fruit, home baked dessert, and beverage.

The Basic's

The Sandwich Choice of:
Roast Beef and Swiss with Horseradish
Smoked Turkey Breast and Cranberry
Baked Honey Ham with Dijon
Avocado, Sprouts, and Cream Cheese

All Served on a Garlic Sourdough Roll
with Lettuce, Tomato, and Assorted
Condiments

Salads
Southwestern Cole Slaw, Red Bliss
Potato Salad, or Thai Marinated
Vegetable Salad

Home Baked Dessert
Choice of Chocolate Chunk Cookie or a
Double Fudge Brownie

Slightly More Than Basic Sandwich's

Grilled Chicken with Roasted Red
Peppers and Goat Cheese
Served on a Focaccia Roll

Sliced Sirloin with Onion Confit and
Horseradish Spread
Served on a Ciabata Roll

Seared Ahi with Wasabi Dressing and
Baby Greens
Served on Sliced Honey Wheat

Sierra's Grilled Portobello with baby
greens, tomato, feta and our Vinaigrette
Served on a Wheat Bun.

Box Salads

Grilled Salmon Caesar
Regular or Cajun Style sliced Salmon Filet served on crisp Romaine Lettuce with our Caesar
Dressing on the Side. Accompanied by a French Roll and shredded Parmesan Cheese

Thai Grilled Chicken Salad
Marinated Grilled Chicken breast sliced and served over succulent Asian Veggies tossed with
Orange Ginger Vinaigrette and topped with a Chipotle Peanut Sauce and Fried Wontons

Chunky Chicken Salad
Large cuts of chicken breast mixed in a special dressing with chopped pecans. Accompanied by
Fresh Fruit, sliced Tomato's and Home Baked Banana Bread

Lunch Time

These are some suggested Themes. Choose 1 Entrée from our Carvery or Seafood Sections. 2 sides, 1 salad, and a dessert.

Carvery

Your choice of meat cooked to perfection, freshly carved and served with an array of enhancements specially made to compliment your selection.

Roasted Sirloin of Beef
With fresh Horseradish

Roast Turkey Breast
With Cranberry Sauce and Giblet Gravy

Herbed Tenderloin of Beef
With Sauce Béarnaise

Braised Corn Beef
With Whole Grain Mustard

Honey Baked Ham
With an array of Mustards and Honey Glaze

Macadamia Nut and Coffee Crusted
Pork Loin
With Mango Chutney

Seafood

Heaping portions of your favorite fish's cooked to perfection.

Grilled Alaskan Salmon
With a Saffron Buerre Blanc

Seared Ahi
With a Wasabi Cream

Sautéed Trout
With butter and Fresh Herbs

Grilled Shrimp
With our Chipotle BBQ Sauce

Sides

Fresh Steamed vegetables
High Sierra Fries
Cowboy Baked Beans
Roasted Garlic Smashed Potatoes
Red Bliss Potato Salad

Stovetop Apples
Southwestern Cole Slaw
Long Grain and Wild Rice
Loaded Bake Potato
Angle Hair Pasta

Salads

Caesar Salad
Thai Marinated Vegetables

Sierra Greens
Freshest Fruit

Dessert

Bourbon St Chocolate Pecan Pie
with a Rich Jack Daniels Sauce
New York Style Cheesecake
Fresh Fruits
dipped in Grand Marnier Chocolate

7 Layer Chocolate Ganache
Key Lime Pie
Classic Banana Cream
Apple, Cherry, or Peach Pie
Strawberry Rhubarb Pie

Fajita Station

The Authentic Mexican Style with peppers, onions, and tomatoes to be assembled as you like with the most desirable toppings for your enjoyment.

Tenderloin Asada
Marinated Chicken

Chilean Sea Bass
Grilled Shrimp

Served with
warmed flour or corn tortilla's. Pico d' Gallo, guacamole, jalapeno dressing, sour cream, shredded cheddar and jack cheese's, diced onion and tomato, sliced olive, and all the hot sauces you can handle.

Sierra Greens with Avocado Vinaigrette
Mexican Rice and Beans

Orange Scented Flan

Pacesetter Pastas

House specialties designed to pleasure the palate.

Oriental Chicken & Vegetable Fettuccini
Blackened Chicken Breast Penne
Tortellini al Pesto

Shrimp Portofino
Primavera Penne
Fettuccini al Carbonara

Caesar Salad
Reggiano Garlic Bread
Double Chocolate Brownie Deluxe

Off The Grille

½ Pound Angus Burgers
Jumbo Beef Hot Dogs
Citrus Marinated Chicken Breast

Marinated Portobello Mushroom
Bratwurst and Sauerkraut
Polish Sausage

Accompaniments:

A variety of cheeses, sautéed onions and mushrooms, lettuce and tomato, gourmet pickles dill and sweet, roasted peppers, Black Label Sauce and Chipotle BBQ Sauce. and all of the condiments you can think of for your grilled experience.

Served on a variety of fresh baked buns.

High Sierra Fries
Southwestern Cole Slaw
Freshest Fruit

Apple and Peach Pie
A la Mode

New York Deli

The full array of sliced meats and cheeses, fresh baked breads and condiments can be served platter style if you like or you can order one or more of our sandwich varieties.

Grilled Chicken with Roasted Red Peppers and Goat Cheese
Served on a Focaccia Roll

Seared Ahi with Wasabi Dressing and Baby Greens
Served on Sliced Honey Wheat

Sliced Sirloin with Onion Confit and Horseradish Spread
Served on a Ciabata Roll

The Club
Honey Baked Ham, Smoked Turkey, and Smokehouse Bacon
Served on Honey Wheat.

Sierra's Grilled Portobello with baby greens, tomato, feta and our Vinaigrette. Served on a Wheat Bun.

Fiery Buffalo Chicken
A hand battered chicken breast dipped in Buffalo Sauce and served on a sesame bun with Blue Cheese Dressing.

Red Bliss Potato Salad
Southwestern Cole Slaw
Freshest Fruit

Home Baked Cookies and Double Fudge Brownies

Salads and Such

Lunch on the lighter side. Choose a salad and soup combo.

Grilled Salmon Caesar

Regular or Cajun Style sliced Salmon Filet served on crisp Romaine Lettuce with our Caesar Dressing on the Side. Accompanied by a French Roll and shredded Parmesan Cheese

Thai Grilled Chicken Salad

Marinated Grilled Chicken breast sliced and served over succulent Asian Veggies tossed with Orange Ginger Vinaigrette and topped with a Chipotle Peanut Sauce and Fried Wontons

Chunky Chicken Salad

Large cuts of chicken breast mixed in a special dressing with chopped pecans. Accompanied by Fresh Fruit, sliced Tomato's and Home Baked Banana Bread

Sierra Greens

A scrumptious house salad with your choice of dressing.
Dijon Honey Mustard, Ranch, Blue Cheese, High Sierra Vinaigrette, Orange Ginger Vinaigrette, Sesame Ginger Vinaigrette, Fat Free Italian.
A grilled Chicken Breast or Salmon Filet regular or Cajun Style can be added.

Soup Varieties

New England Style Clam Chowder
Chicken and Andouille Gumbo
High Sierra Chocolate Chili
Tortilla Soup
Black Bean
Split Pea
Baked Potato
Tomato Basil
Canadian Cheese
Macadamia Nut

Chicken Noodle
Cream of Broccoli
Cream of Asparagus
French Onion
Essence of Sun dried Tomato
Dungeness Crab Chowder
Avocado Bisque
Lobster Bisque
Sweet Potato
Philadelphia Pepper Pot

All Soup and Salad Combos are served with fresh baked bread.

HORS D'OEUVES

Hot

Chicken and Beef Satay
With A Coconut Peanut Sauce

Grilled Baby Lamb Chops
With A Mint Glaze

Baby Back Ribs
Basted With Chipotle BBQ sauce

Stuffed Mushroom Caps
With Smoked Trout and Boursin Cheese

Baked Brie
With Fresh Blueberry Puree

Marinated Vegetable Skewers

Shrimp Fondue

Garlicky Tomato Brie Bruschetta

Sautéed Polenta
With Wild Mushroom Ragout

Pepper Jack, Reggiano, Spinach &
Artichoke Dip

Nantucket Clam Fritters
With Tartar Sauce

Hot and Spicy Grilled Shrimp
With Jalapeno Marmalade

Chesapeake Bay Blue Crab Cakes
With Papaya Salsa

Boston Seafood Medley
in Puff Pastry

Escargot
in Walnut and Garlic Butter

Island Spring Rolls
With Plum Sauce

COLD

Cerviche And Avocado Cocktail

Smoked Oysters
on Tomato Basil Crostini

Brie and Berries
on Pumpnickel

Thin Sliced Pork Tenderloin
with Herbed Mayonnaise

Smoked Salmon Pinwheel

Smoked Duck with Pommory Mustard

Assorted Stuffed Cherry Tomatoes and
Olives

Chicken Roll Santa Fe

Hickory Smoked Salmon Dip
With Seasoned Crostini

Giant Shrimp Cocktail
With Thai Cocktail Sauce

Blackened Tenderloin
With Dijon and Honey

Seared Ahi
With Wasabi Cream

Salmon Carpaccio
With a Green Aioli

COLD DISPLAYS

International Cheese Experience

A selection of imported and domestic cheeses presented with crostini, fresh breads, and assorted fresh fruits. To round out your experience a cheese fondue featuring Gruyere with a touch of Kirsch Liqueur.

Marinated Vegetable Crudités

An arrangement of fresh vegetables and marinades which includes vine ripened tomatoes with fresh basil, steamed Artichoke leaves and garlic aioli, assorted beans and Olives, roasted elephant garlic, and a selection of Fresh vegetables and dips.

Seafood Extravaganza

Your experience should start with New England Clam Chowder and oyster crackers followed the bountiful cold bar of raw clams and oysters on the half shell, jumbo shrimp cocktail, cracked Dungeness crab and a variety of smoked fish.

Country Style

An array of cold meats, sliced cheese and pate's accompanied by mustards and sauces chosen to compliment a variety of tastes. Of course plenty of fresh baked breads and rolls shall be part of this bountiful spread.

Dinner Meals Plated

Three and Four Course Meals

The Eagles Nest

Mediterranean Salad with a Roast Garlic Vinaigrette

Boneless Breast of Duck with a Red Current Sauce
Long Grain and Wild Rice
Asparagus Spears

Fresh Berries with Grand Marnier and Cream

Newport

Classic Caesar Salad

Filet of Salmon with an Herb Buerre Blanc
Spanish Style Saffron Rice
Green Bean and Sweet Pepper Julienne

New York Cheesecake with Strawberry Puree

Mainline Pocket

Bibb Lettuce Salad with a Citrus Vinaigrette

Pepper Roast Tenderloin of Beef with a Wild Mushroom Madeira Sauce
Rosemary Roast Potatoes
Stuffed Tomato with Herbed Panada and Gruyere

Chocolate Mousse Torte

The Funnel

Pinwheel of Smoked Salmon

Hearts of Romaine with Rainbow Pepper Dressing

Rack of Lamb with a Dijon Walnut Crust
Garlic Mashed Potatoes
Mix Grilled Vegetables

Pecan Pie with Whipped Cream

Granite Chief

Dungeness Crab Cakes with Papaya Salsa

Jicama and Melon Salad with Lime Honey Dressing

Sliced Leg of Lamb with Minted Glaze and Chive Butter
Whole Roast Shallots and Forest Mushrooms
Long Grain and Wild Rice

Strawberry Rhubarb Pie

Siberia Express

Hickory Smoked Salmon Dip
With crostini

Sierra Greens with House Vinaigrette

Caribbean Ribeye with a Pineapple Ginger Sauce
Loaded Bake Potato
Fresh Steamed Vegetables

Caramel Cheesecake

West Face

Pepper Jack & Reggiano Spinach Artichoke Dip
With tortilla chips

Classic Caesar Salad

Petit Filet and Lobster Tail
Mandarin Rice
Honey Glazed Green Beans

7 Layer Chocolate Ganache

Headwall

Garlicky Tomato Brie Bruschetta Toasts

Curried Cabbage Salad

Grilled Pork Chop with Italian Herb Sauce
Stovetop Apples
Garlicky Smashed Potatoes

Wild Berry Cobbler

Dinner Buffet Themes

The Original New England Clambake

Little Neck Clams
Steamed in a Garlicky Broth
Jumbo Shrimp Cocktail
With a Jalapeno Remoulade

New England Clam Chowder
Boston Bibb Salad
High Sierra Orange Ginger Vinaigrette

Whole Live Maine Lobster
Served with drawn butter and don't forget the bibs

Steamed Corn on the Cob
With a lime and cilantro butter
Boiled Parsley and Herb Potatoes

Loaves of Fresh Baked Sourdough Bread

Fresh Strawberries served over Butter Pound Cake
With a Grand Marnier Crème

Old West Barbecue

Roasted Blue Point Oysters
Served with Chili Butter
Grilled Pineapple Prawn Skewers
Brushed with a honey mustard marinade

Southwestern Cole Slaw
Sliced beefsteak Tomatoes and Sweet Onions
Marinated in a honey vinaigrette

Ranch House Baby Back Ribs
&
Chipotle Barbecue Chicken

Tender ribs and chicken breast basted again and again in our house-made Chipotle BBQ sauce.

Cowboy Baked Beans
Grilled Portobello Mushrooms

Spicy Jalapeno Corn Bread

Wild Berry Cobbler
Served with Whipped Cream laced with Chambord Liquor

The High Sierra Buffet

Mint Glazed Baby Lamb Chops
Mushroom Caps stuffed with Smoked Trout
Topped with Boursin Cheese

Radicchio and Endive Salad
Served with Pommery and Dijon Dressing

Roast Prime Rib of Beef au jus

Our special aged Prime Beef with Fresh Horseradish Cream

Grilled Alaskan Salmon

Left with a touch of pink in the center and accompanied by a Three Onion Relish

House Roasted Garlic Smashed Potatoes
Steamed Asparagus
With a herbed butter medallion

Rosemary and Garlic French Rolls

Bourbon Street Chocolate Pecan Pie
Served with a Rich Jack Daniels Sauce

Island Style Buffet

Seared Ahi with Wasabi Cream
Coconut Prawns
with a Pineapple Marmalade

Oriental Vegetable and Wonton Salad
Sesame Ginger Vinaigrette
Freshest Fruit
Creamy Orange Dressing

Mauna Loa Chicken Breast
Our original Hawaiian specialty marinated in ginger, soy, and pineapple grilled and glazed with Teriyaki
Caribbean Ribeye
High Sierra Aged Ribeye marinated and grilled to perfection

Sweet Potato Puree
Sautéed Green Beans with Sesame Oil and Garlic

Hawaiian Rolls

Haupia
Island Style Coconut Custard