

Special Event Pricing Sheet – Highland Retreat Food Service

Base price includes table set-up for guests (including black round tablecloths on each table), buffet line set-up (including black tablecloth with skirting), plate ware, and clean-up (as needed).

Other services available upon request for an additional fee (centerpieces, dessert options).

Choose one main course, one bread option, and three picnic side dishes (hot or cold) for your special event.

Main Course (Choose 1) - Price is per person attending

1. Pork BBQ \$15.00
2. Seasoned Pork Loin with Apricot Glaze \$18.00
3. Marinated BBQ Chicken Breast \$17.00

Bread Options (Choose 1)

Sandwich Rolls, Dinner Rolls, or French Bread

Picnic Side Dishes (Choose 3)

Meals are served with your choice of 3 sides OR choose 2 sides and reduce the main course price by \$1.50.

Choose any combination from the hot or cold sides.

(v) Vegetarian Option

Cold Sides

Rainbow Pasta Salad (v)

Spiral macaroni, combined with a variety of fresh vegetables, tossed in Italian vinaigrette

Mandarin Almond Salad (v)

Mandarins, glazed almonds, green onion, and house made red wine vinaigrette

Traditional Cole Slaw (v)

Cabbage, carrots, onion, and a house made dressing

Oriental Cole Slaw (v)

Cabbage, green onion, sesame seeds, ramen noodles, with house made oriental vinaigrette

Vegetable Platter (v)

Four varieties of veggies, served with ranch and hummus dip

Zesty Bean Salad (v)

Tomatoes, green chilies, black beans, onion and corn, tossed in an Italian vinaigrette

Glazed Fruit Salad (v)

Tropical fruits mixed with seasonal fresh fruit served in a vanilla citrus glaze

Hot Sides

Calico Beans (v, if requested)

Kidney beans, lima, green beans, pork and beans, cooked in a smoky sweet sauce

Sweet and Sour Broccoli and Cauliflower

Steamed broccoli and cauliflower tossed with a sweet and sour bacon glaze

Glazed Carrots (v)

Carrots glazed in a sweet honey sauce served with fresh parsley

French Blend

Green beans served with bacon and slivered almonds

Baked Macaroni and Cheese (v)

Macaroni baked with cream and a variety of cheeses

Mashed Party Potatoes (v)

Mashed potatoes mixed with cream cheese, sour cream and a variety of seasonings

Scalloped Potatoes (v)

Sliced potatoes cooked in a cheesy cream sauce

Baked Potatoes (v)

Baked potatoes with the fixings, sour cream, butter, salt and pepper

Drinks (Both Included)

Lemonade, Sweet Tea