

# Above & Beyond

CATERING

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*At Above and Beyond Catering, we are committed to providing affordable catering while never sacrificing quality of food or service. All meals are prepared in our kitchen daily using only the freshest ingredients available. We offer a wide selection of hors d'oeuvre, breakfast, lunch, and dinner options; however, we will always try to accommodate any special requests or dietary needs. We request at least a 48-hour notice but understand when those last-minute events come up unexpectedly; please note that in such cases, menu options may be limited. Whether you are having a corporate meeting, wedding, church banquet, or a family reunion, each event is unique, so please contact us to design your individual menu. We will always strive to exceed your every expectation and are looking forward to working with you.*

*All Entrée Meals unless otherwise stated Include:*

*Salad, Entrée, Starch, Vegetable, Bread, Dessert, Sweetened and Unsweetened Tea with Ice, Cups and include Styrofoam Plates and Cutlery Kits*

*Clear Plastic with Silver-like Knife and Fork and Paper Napkins  
\$1 Upcharge per person*

*Upscale Plastic-Variety of Colors and Styles Available with Pre-rolled Silver-like Knife and Fork in White Paper Napkin  
\$2 Upcharge per person*

*China and Linen Rentals can be arranged and priced according to your needs*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

# **Appetizers**

## **Cheese Display**

*White Cheddar, Smoked Gouda,  
Cheddar, Pepper Jack and Crackers  
Garnished with Grapes and  
Strawberries*

## **Cheese Board**

*Eclectic Palate of  
Local and Import Cheeses Garnished  
with Grapes and Strawberries*

## **Charcuterie Board**

*Assortment of Meats and Cheeses  
Accompanied by Olives, Nuts, Fruit and  
Crackers*

*Seasonal Crudité's with Homemade  
Garden Dipping Sauce*

*Grilled Chilled Vegetables with Red  
Pepper Hummus*

*Seasonal Fruit Tray with Raspberry  
Dipping Sauce*

*Spinach and Artichoke with Pita Chips*

*Roasted Red Pepper and Artichoke Dip  
with Pita Points*

*Red Pepper Hummus with Baguettes or  
Pita Points*

*Vidalia Onion Dip with Crostini*

*Cajun Crab Dip with Pita Points*

*Handcrafted Black Bean and Jalapeno  
Pinwheels*

*Southwestern Quesadilla Roll*

*Open Faced Cucumber Sandwiches*

*Vegetable Arums*

*Bacon Cheese Straws*

*Mini Country Ham Biscuits*

*Chicken Caprese Bites on Focaccia Bread*

*Mini Shrimp and Grits*

*Caprese Skewers*

*Cheeseburgers Sliders*

*Grilled Pork Loin Crostini*

*\*Grilled Beef Tenderloin Crostini*

*Bacon Cheese Stuffed Mushrooms*

*Fig and Mascarpone Stuffed Crepes*

*Spanikopita*

*Bar-B-Que Stuffed Hush Puppies*

*Traffic Jam Biscuits*

*Vegetable Spring Rolls*

*Thai Pepper Chicken Bites*

*Coconut Shrimp*

*Shrimp Cocktail Shooters*

*\*Ahi Tuna Wonton*

*Mini Tomato Pie*

*Sesame Ginger Chicken Strips*

*Candied Pecan and Brie Bites*

*Sweet and Sour Meatballs*

*Mini Chicken and Waffles*

*Tomato Basil Shooter with Cheese  
Crostini*

## *Chicken*

*Oven Roasted Chicken: Our  
Signature Chicken*

*Parmesan Encrusted Chicken  
(Boneless Breast)*

*Southern Fried Chicken - White and  
Dark Meat*

*Chicken and Dumplings*

*Chicken Kabobs (Upcharge)*

*Chicken Pot Pie with Puff Pastry  
Topping*

*Boneless or Bone-in Chicken Breast  
Styles:*

*Lemon Pepper, Teriyaki, Rosemary  
Garlic, Bar-B-Que, Bourbon Glazed,  
Caribbean, Apricot, Sage Cream  
Sauce, and Bechamel*

*Chicken Marsala (Upcharge)*

*Bryan Chicken (Up Charge)*

*Spinach, Feta and Sundried Tomato  
Stuffed Chicken (Up Charge)*

*Chicken Cordon Bleu (Up Charge)*

## *Turkey*

*Sliced Turkey Breast  
Styles: Whiskey Roasted or Slow  
Roasted Turkey with Natural Gravy*

*Pulled White and Dark Meat with  
Traditional Gravy*

## *Seafood*

*~All Market Price~*

*Bourbon Glazed Salmon*

*Pecan Encrusted Sway*

*Lemon and Caper Baked White Fish*

*Honey Mustard Sway*

*Shrimp Skewer*

*Crab Cakes*

*Other Seafoods Available upon  
Request*

## *Beef*

*Beef Tips in Mushroom Gravy*

*Teriyaki Beef*

*Caribbean Style Flank Steak*

*Slow Roasted Pot Roast*

*Beef Kabobs (Upcharge)*

*London Broil with Mushrooms and  
Onion Gravy*

*Smoked Beef Brisket*

*\*Beef Tenderloin with Red Wine  
Reduction (Upcharge)*

*Carved on Site Beef (Upcharge)  
(Requires Onsite Chef Charge)*

*\*Steamship Round of Beef*

*\*Carved Roast Beef*

*\*Prime Rib*

*With Au Jus and Horsey Sauce*

## *Pork*

*Pulled Pork in Our Signature Sauce*

*Maple Glazed Ham*

*Whiskey Roasted Pork Loin  
with Fiji Apples*

*Stuffed Pork Loin with Apricot  
Glaze (Up Charge)*

## *Pasta*

*Pasta Meals come with Salad, Fruit,  
Bread and Beverage*

*Lasagna (Italian Sausage and Beef)*

*Vegetable Lasagna*

*Chicken Santa Fe*

*Broccoli and Alfredo Penne*

*Baked Spaghetti*

*Lemon Florentine Bow Tie*

*Roasted Red Pepper Tortellini*

*Creamy Vegetable Primavera*

## *Vegetarian Selections*

*Grilled or Stuffed Portabella  
Mushroom*

*Vegetable Kabobs*

*Assorted Orzo Salad or  
Couscous Salad*

*Our pasta dishes can be adapted for  
vegetarians.*

## *Soup*

*Creamy Chicken and Wild Rice*

*Tomato Basil*

*Vegetable - with or without Beef*

*Black Bean - with or without  
Chorizo*

*Chicken Noodle*

*Italian Wedding*

*Loaded Potato - with or without  
Bacon*

*Broccoli and Cheese*

*Potato and Corn Chowder*

*\$5.00 Per Person*

*\$3.00 Per Person if Added to Meal*

## *Soup and Salad*

*Mixed Organic Greens Topped with  
Carrots and Cucumbers*

*One Soup Selection per 10 people  
Beverage and Cookie*

*\$10*

*Upgrade to a Salad Bar \$2*

*Add Baked Potato \$1*

*Add Baked Potato Bar \$2*

*Add Half Sandwich \$3*

*Add Grilled Chicken Strips \$4*

*Add Grilled Shrimp Skewer \$5*

*Add Chilled Beef Tenderloin \$6*

*Add Salmon \$6*

## *Fresh Fruits and Vegetables*

*Roasted Vegetables in a Balsamic  
Glaze*

*Vegetable Medley in White Wine  
Lemon Butter*

*Grilled Vegetables*

*Southern Style Green Beans*

*French Style Green Beans with  
Almonds*

*Haricot Verts with Cran Raisins*

*Green Bean Casserole*

*Honey Glazed Carrots*

*Squash Casserole*

*Sugar Snap Peas*

*Grilled Asparagus*

*Braised Cabbage*

*Fresh Collards*

*Stir Fry Vegetables*

*Fresh Fruit*

*Cole Slaw*

*Asian Slaw*

*Cucumber and Onion Salad*

*Steamed Broccoli in Lemon Butter*

## *Starches*

*Buttermilk Mashed Potatoes*

*Red Skinned Mashed Potatoes*

*Gouda Mashed Potatoes*

*Bacon Ranch Mashed Potato Bake*

*Potatoes Au Gratin*

*Parsley Potatoes*

*Roasted Potatoes*

*Sweet Potato Casserole*

*Rice Pilaf*

*Wild Rice*

*Basmati Rice*

*Hash Brown Casserole*

*Homemade Macaroni and Cheese*

*Whole Kernel Corn*

*Bourbon Baked Beans*

*Loaded Baked Potato Salad*

*Mustard Potato Salad*

*Tri Colored Rotini Pasta Salad*

*Bow Tie Pasta Salad*

*Black Eye Pea Salad*

## ***Deli Tray***

*Choice of Three:*

*Medium Rare Roast Beef, Ham,  
Turkey or Chicken Breast*

*American and Swiss Cheeses*

*Pickles, Lettuce, Tomatoes, Onions,  
Mayonnaise and Mustard*

*White, Wheat Berry, Brioche Buns*

*Choice of One:*

*Pasta Salad, Potato Salad, or Fresh  
Fruit*

*Assorted Chips*

*Cookies*

*Sweetened and Unsweetened Tea  
\$10 per person*

## ***Uptown Deli Tray***

*Our Deli Tray with a Little Extra*

*Additional Items:*

*Pepperoni and Salami  
Provolone and Cheddar*

*Banana Peppers and Jalapenos*

*Herbed Mayonnaise*

*Honey Mustard*

*Horseradish Cream (for Roast Beef)*

*Mini Croissants (in addition to Deli  
Tray breads)*

*Assorted Dessert Bars*

*Choice of One:*

*Cucumber and Onion Salad, Fresh  
Fruit, Bow Tie Pasta Salad, Tri Color  
Rotini Pasta Salad, or Loaded Baked  
Potato Salad*

*Sweetened and Unsweetened Tea  
\$13 per person*

## ***Boxed Lunch***

*Sandwich and a Choice of Side:*

*Baked Potato Salad, Pasta Salad, or  
Fresh Fruit with Chips and Cookie*

*OR*

*Salad with Fresh Fruit, Crackers  
and Cookie*

*Sweetened and Unsweetened Tea  
\$9.50 per person*

### ***Sandwiches***

*Turkey and Provolone in a Whole  
Wheat Wrap with Side of Ranch*

*Ham and Swiss on a Brioche Bun*

*Beef and Cheddar on a Brioche Bun*

*Club on White*

*Chicken Salad Croissant*

*Chicken Caesar in a Whole Wheat  
Wrap*

*Chicken Oriental in a Whole Wheat  
Wrap*

### ***Salads***

*Chef Salad - Ham, Turkey and Egg*

*Grilled Chicken Salad - Grilled  
Chicken strips*

*Chicken Oriental Salad*

*Accompanied by Your Choice of One  
of the Following Dressings: Ranch,  
Herbed Italian, Asian Ginger,  
Raspberry Vinaigrette, Whole Grain  
Honey Mustard, Bleu Cheese,  
Thousand Island and Poppyseed*

## **Executive Sandwiches**

*With Dessert Bars  
Sweetened and Unsweetened Tea*

*Grilled Chicken with Smoked Gouda, Lettuce, and Tomato on Brioche Bun with Whole Grain Honey Mustard on side*

*Sliced Beef Tenderloin with Blue Cheese Spread, Bruschetta Topping on Focaccia Bread*

*Black Pepper Turkey and Sprouts Piled High on Croissant with Cucumber Slices and Herbed Cheese Spread*

*Italian - Shaved Prosciutto, Salami, Pepperoni, Ham, Provolone, Lettuce, Tomato on Focaccia with Herbed Italian and Pepperoncini on side*

*Grilled Salmon, Lettuce and Tomato with a Dill Dijon Cream, on Wheat Berry Bread*

*Grilled Vegetable Box with Pita Wedges and Red Pepper Hummus*

*Choice of Two Sides for All Executive Sandwich Orders:*

*Cucumber and Onion Salad, Fresh Fruit, Bow Tie Pasta Salad, Pasta Salad, Loaded Baked Potato Salad, Black Eye Pea Salad or Chips*

\$12

## **Executive Salads**

*With Dessert Bars  
Sweetened and Unsweetened Tea*

### **Greek Salad**

*Perfect Blend of Romaine and Leaf Lettuces, Olives, Feta Cheese, Banana Peppers, and Greek Dressing*

### **Summer Salad**

*Mixed Organic Greens Topped with Seasonal Berries, Asiago Cheese, and Toasted Almonds, Served with Raspberry Vinaigrette*

### **Winter Salad**

*A Bed of Mixed Organic Greens, Dried Apricots, Dried Cranberries, Walnuts, and Gorgonzola Cheese with Choice of Dressing*

### **Popeye Salad**

*Fresh Organic Spinach with Crumbled Bacon, Sliced Eggs, and Red Onion served with Poppy Seed Dressing*

### **Beet Salad**

*Mixed Organic Greens, Crumbled Goat Cheese, Mandarin Oranges Pickled Beets and Toasted Sunflower Seed with Choice Citrus Vinaigrette*

### **Caprese Salad**

*Tomato, Basil, Mozzarella on a bed of Spring Mix with Balsamic and Ranch Dressings*

\$8

*Add Sliced Chicken Breast \$4.00*

*Add Shrimp Skewer \$5 per person*

*Add Steak \$6 per person*

*Add Salmon \$6 per person*

## *Farm Fresh Breakfast*

*Choice of:  
Country Ham, Ham, Sausage, Link  
Sausage, or Bacon  
(Substitute Turkey Bacon or Turkey  
Sausage for \$1.00 more)*

*Hash Brown Casserole  
Scrambled Eggs  
Fruit  
Biscuits  
Orange Juice*

*Choice of 1 Meat \$8.50 per person  
Choice of 2 Meats \$9.50 per person*

*Add Grits \$1.50*

*Add White Pepper Gravy \$1.00*

*Add Sausage Gravy \$1.50*

## *Continental Breakfast*

*Muffins and Danishes  
Assorted Bagels with Cream Cheese  
and Preserves  
Fresh Fruit  
Orange Juice*

*\$6.50 per person*

*Add Krispy Kreme Doughnuts \$1.50*

*Add Individual Yogurts \$1.50*

*Add Greek Vanilla Yogurt and  
Granola \$2.50*

*Add Yogurt Parfait Bar \$4.00*

## *Quiche Me*

*Choice of One Quiche per 15 People:  
Southwestern, Lorraine,  
Ham and Swiss, Florentine  
Or Mediterranean  
Potatoes O'Brien  
Fresh Fruit  
Orange Juice*

*\$7.50 per person*

## *Sweet and Savory*

*Frittata (Crustless Quiche)  
Choice of one per 15 people  
Southwestern, Lorraine,  
Ham and Swiss, Florentine  
Or Mediterranean  
Fresh Fruit  
Breakfast Bread Pudding  
Orange Juice*

*\$8*

## *Omelet Station and Waffle Bar*

*Made to Order Omelets, with  
Topping Choices of - Green Pepper,  
Onion, Tomato, Mushrooms, Ham,  
Bacon and Shredded Cheese*

*Waffle Toppings - Mix Seasonal  
Berries, Butter, Syrup, Whipped  
Cream and Cherries*

*Bacon*

*Hash Brown Casserole Fruit  
OJ*

*\$12 per person - Plus Onsite Chef  
Charge*



## ***Snacks***

- Snack Mix - Traditional or Spicy*  
\$1.50
- Granola Bars*  
\$1
- Individual Peanuts or Assorted Nuts*  
\$1.50
- Whole Fruit*  
\$2
- Candy and Candy Bars*  
\$1.50
- Cookies 2 per person*  
\$1.50
- Cheese Tray with Crackers*  
\$3
- Vegetable Tray with Creamy  
Vegetable Dip*  
\$3

## ***Desserts***

- Assorted Soft Baked Cookies*
- Assorted Dessert Bars*
- Strawberry Shortcake*
- Chocolate Truffle Cake*
- Lemon Layer Cake*
- Cherry Yum-Yum*
- Banana Pudding*
- Traditional Pound Cake with Fresh  
Strawberries*
- Butter Pecan*
- Honey Bun*
- Carrot*

*Chocolate on Chocolate*

*Reece's Pieces Cake*

*Seasonal Flavors and Specialty Cakes are  
Available at an Additional Cost*

## ***Beverages***

*Assorted Canned Soft Drinks and  
Bottled Water \$1*

*Tea - Gallon \$7*

*Lemonade - Gallon \$8*

*~Coffee and Tea~*

*Coffee with Disposable Dispenser \$12  
(Approximately 18 Cups)*

*Coffee Service with Cream, Sugar,  
and Cups  
\$2.00 per person  
Add Hot Tea \$3.00 person*

*~Gourmet Hot Beverage Bar~*

*Coffee with Assorted Flavored  
Creamers. Hot Water with Tea bags,  
Cider Mix and Coco Mix with Mini  
Marshmallows, Mini Kisses and  
Whipped Cream  
\$4.00  
(Minimum of 20 people)*

*\*Consuming  
raw or undercooked meats, poultry,  
seafood, shellfish, or eggs may  
increase your risk of food borne  
illness.*