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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, Sweetened and Unsweetened Tea with Ice, Cups and include Styrofoam Plates and Cutlery Kits

Set-up Fee for Chaffers, Sternos, Buffet Linens and Clean-up - \$50.00

*Clear Plastic with Silver-like Knife and Fork and Paper Napkins
\$2.00 Upcharge per person*

*Upscale Plastic-Variety of Colors and Styles Available with Pre-rolled Silver-like Knife and Fork in White Paper Napkin
\$3.00 Upcharge per person*

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

Appetizers

~Cheese Display~

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

~Cheese Board~

*Eclectic Array of
Local and Import Cheeses and Crackers
Garnished with Grapes and Strawberries*

~Charcuterie Board~

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

*Seasonal Crudités with Homemade
Garden Dipping Sauce (GF) (V)*

*Grilled Chilled Vegetables with Red
Pepper Hummus (GF) (V)*

*Seasonal Fruit Tray with Raspberry
Dipping Sauce (GF) (V)*

*Spinach and Artichoke (GF) (V) with
Pita Chips (Pita contains Gluten)*

*Roasted Red Pepper and Artichoke
Dip (GF) (V) with Pita Points (Pita
contains Gluten)*

*Red Pepper Hummus (GF) (V) with
Baguettes or Pita Points (Baguettes
and Pita contain Gluten)*

*Vidalia Onion Dip (GF) (V) with
Crostinis (Crostinis contains Gluten)*

*Cajun Crab Dip (GF) with Pita Points
(Pita contains Gluten)*

*Handcrafted Black Bean and Jalapeno
Pinwheels served with Fresh Salsa (V)*

Southwestern Quesadilla Roll

Open Faced Cucumber Sandwiches (V)

Bacon Cheese Straws

Mini Country Ham Biscuits

*Chicken Caprese Bites on Focaccia
Bread*

*Mini Shrimp and Grits (Contains Tasso
Ham)*

Caprese Skewers (GF without glaze) (V)

Cheeseburgers Sliders

Grilled Pork Loin Crostinis

**Grilled Beef Tenderloin Crostinis*

Bacon Cheese Stuffed Mushrooms (GF)

Bar-B-Que Stuffed Hush Puppies

Traffic Jam Biscuits (V)

Vegetable Spring Rolls (V) (GF)

Thai Pepper Chicken Bites

Coconut Shrimp

Shrimp Cocktail Shooters (GF)

**Ahi Tuna Wonton*

*Mini Tomato Pie with Apple Wood
Bacon*

Sesame Ginger Chicken Strips

Candied Pecan and Brie Bites (V)

Sweet and Sour Meatballs

Mini Chicken and Waffles

*Tomato Basil Soup Shooter with Cheese
Crostinis (V)*

Chicken

(Some can be made Gluten Free)

Oven Roasted Chicken: Our
Signature Chicken (GF)

Parmesan Encrusted Chicken
(Boneless Breast)

Chicken Kabobs (Upcharge)

Chicken Pot Pie with Puff Pastry
Topping (Not suggested for large
groups)

Boneless or Bone-in Chicken Breast
Styles:

Lemon Pepper, Teriyaki, Rosemary
Garlic, Bar-B-Que, Bourbon Glazed,
Caribbean, 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 - Caper Baked White Fish (GF)

Honey Mustard Sway (GF)

Shrimp Skewer (GF)

Other Seafoods Available upon
Request at Market Price

Beef

(Some can be made Gluten Free)

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

*Beef Tenderloin with Red Wine
Reduction (Upcharge)

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

*Prime Rib and
other Carved Beef Cuts
Available at Market Price
With Au Jus and Horsey Sauce

Pork

*Pulled Pork in Our Signature Sauce
(GF)*

Maple Glazed Ham (GF)

*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 (V)

Chicken Santa Fe

Broccoli and Alfredo Penne (V)

Baked Spaghetti

Lemon Florentine Bow Tie (V)

Roasted Red Pepper Tortellini (V)

Creamy Vegetable Primavera (V)

Vegetarian Selections

Grilled Portabella Mushroom (GF)

Grilled Cauliflower Steak (GF)

Vegetable Kabobs (Can be GF)

*Mediterranean Orzo or Couscous
Salad (Served Cold)*

*Our other pasta dishes can be adapted for
vegetarians.*

Soup

Creamy Chicken and Wild Rice

Tomato Basil (V)

Vegetable - with or without Beef

*Black Bean - with or without
Chorizo*

Chicken Noodle

*Loaded Potato - with or without
Bacon*

Broccoli and Cheese (V)

\$5.00 Per Person

\$3.00 Per Person if Added to a Meal.

Soup and Salad

*Mixed Organic Greens Topped with
Carrots and Cucumbers*

*One Soup Selection per 10 people
Sweetened and Unsweetened Tea*

\$9.00 Per Person

Upgrade to a Salad Bar \$4.00

*Add Baked Potato with Butter and
Sour Cream on Side \$3.00*

Whole Sandwich \$6.00

Whole Executive Sandwich \$9.00

Add Grilled Chicken Strips \$6.00

Add Grilled Shrimp Skewer \$8.00

Add Chilled Beef Tenderloin \$8.00

Add Salmon \$8.00

Fresh Fruits and Vegetables

Roasted Vegetables with Balsamic
(GF) (V)

Vegetable Medley in Lemon Butter
(GF) (V)

Grilled Vegetables (V)

Southern Style Green Beans with Onions (GF) (V)

French Style Green Beans with Almonds (GF) (V)

Haricot Verts with Cran Raisins (GF) (V)

Green Bean Casserole (V)

Honey Glazed Carrots (GF) (V)

Squash Casserole

Sugar Snap Peas (GF) (V)

Grilled Asparagus (GF) (V)

Fresh Collards (Can be made GF)

Stirfry Vegetables (V)

Cole Slaw (GF) (V)

Cucumber and Onion Salad (GF) (V)

Brussel Sprouts with Apple Smoked Bacon (GF)

Starches

Buttermilk Mashed Potatoes (GF) (V)

Red Skinned Mashed Potatoes (GF) (V)

Gouda Mashed Potatoes (GF) (V)

Bacon Ranch Mashed Potato Bake

Potatoes Au Gratin

Parsley Potatoes (GF) (V)

Roasted Potatoes (GF) (V)

Baked Potato or Baked Sweet Potato
(GF) (V)

Maple Whipped Sweet Potatoes (GF)
(V)

Sweet Potato Casserole with Granola and Pecan Topping (V)

Rice Pilaf (V)

Wild Rice (V)

Fiesta Rice (GF) (V)

Hash Brown Casserole (V)

Homemade Macaroni and Cheese (V)

Bourbon Baked Beans

Loaded Baked Potato Salad

Tri Colored Rotini Pasta Salad (V)

Black Eye Pea Salad (GF) (V)

Deli Tray

Medium Rare Roast Beef, Ham, and Turkey

(Add or Sub Chicken Breast for additional charge)

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

*Sweetened and Unsweetened Tea
\$11 per person*

Uptown Deli Tray

*Sweetened and Unsweetened Tea
\$14 per person*

Same as Deli Tray with a few additions!

Additional Items:

Pepperoni and Salami

Provolone and Cheddar

Banana Peppers and Jalapenos

Herbed Mayonnaise

Honey Mustard

Horseradish Cream (for Roast Beef)

Mini Croissants

(with the Deli Tray breads)

Assorted Chips

Choice of One:

*Cucumber and Onion Salad (GF & V),
Black Bean Salad (GF & V), Fresh
Fruit (GF & V), Tri Color Rotini
Pasta Salad (V), or Loaded Baked
Potato Salad*

Boxed Lunch

*Sandwich with Chips and Choice of
a Side: Baked Potato Salad, Pasta
Salad, or Fresh Fruit*

OR

*Salad with Dressing, Fresh Fruit
and Crackers*

*Sweetened and Unsweetened Tea
\$10.00 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*

Veggie Wrap

Salads

*Chef Salad - Ham, Turkey, Cheese,
Croutons and Egg*

*Grilled Chicken Salad - Mixed
Greens with Cucumbers, Croutons
and Cheese*

*Chicken Oriental Salad - Mixed
Greens with Mandarin Oranges,
Chow Mein Noodles and Cheese*

*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

Sweetened and Unsweetened Tea
\$13.00 per person

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, Cucumbers, Roasted Red Pepper Slices and Sprouts Piled High on Croissant with 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

Served with Chips and Choice of a Side for All Executive Sandwich Orders:

Cucumber and Onion Salad, Fresh Fruit, Pasta Salad, Loaded Baked Potato Salad, and Black Eye Pea Salad

Executive Salads

Sweetened and Unsweetened Tea
\$10.00 per person

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 Seeds with Citrus Vinaigrette

Caprese Salad

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

Add Sliced Chicken Breast
\$6 .00 per person

Add Shrimp Skewer \$8.00 per person

Add Steak \$8.00 per person

Add Salmon \$8.00 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 \$12.00 per person
Choice of 2 Meats \$14.00 per person

Add Grits \$2.00 per person

Add White Pepper Gravy
\$1.50 per person

Add Sausage Gravy \$2.00 per person

Continental Breakfast

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

\$8.50 per person

Add Krispy Kreme Doughnuts
\$2.00 per person

Add Individual Yogurts
\$2.00 per person

Add Greek Vanilla Yogurt and
Granola 3.00 per person

Add Yogurt Parfait Bar \$5.00

Quiche Me

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

\$9.50 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

\$10.00 per person

Omelet Station and Waffle Bar

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

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

Bacon
Hash Brown Casserole
Fruit
OJ

\$16.00 per person
~ PLUS, Onsite Chef Charge

\$12.50 per person without Waffle Bar
~ PLUS, Onsite Chef Charge

Snacks

- Snack Mix - Traditional or Spicy*
\$2.50
- Granola Bars*
\$2.00
- Individual Peanuts or Assorted Nuts*
\$3.00
- Whole Fruit*
\$2.50
- Candy and Candy Bars*
\$2.50
- Cookies 2 per person*
\$1.50
- Cheese Tray garnished with grapes
and strawberries with crackers*
\$4.00
- Vegetable Tray with Creamy
Vegetable Dip*
\$3.50

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 Cake*

Chocolate on Chocolate

Reece's Pieces Cake

*Seasonal Flavors and Specialty Cakes are
Available ~ Call for pricing*

Beverages

*Assorted Canned Soft Drinks and
Bottled Water \$2.00*

Tea - Gallon \$7

Lemonade - Gallon \$8

~Coffee and Tea~

*Coffee with Disposable Dispenser
\$18.00
(96 oz. approximately 12 - 8oz. Cups)*

*Coffee Service with Cream, Sugar,
and Cups
\$3.00 per person
ADD Hot Tea
\$4.00 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
\$5.00
(Minimum of 20 people)*

**These items may be served rare. Consuming
raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your
risk of food borne illness.*