

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 unexpectantly; 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

Clear Plastic with Silver-like Knife and Fork and Paper Napkins

\$1.00 Upcharge per person

Upscale Plastic-Variety of Colors and Styles Available with Pre-rolled Silver-like Knife and Fork in White Paper Napkin

\$2.00 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 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 Soup 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 a Meal.

Soup and Salad

*Mixed Organic Greens Topped with
Carrots and Cucumbers*

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

\$10.00 Per Person

Upgrade to a Salad Bar \$3.00

*Add Baked Potato with Butter and
Sour Cream on Side \$2.00*

*Add Baked Potato with Topping Bar
\$4.00*

Add Half Sandwich \$3.00

Add Grilled Chicken Strips \$4.00

Add Grilled Shrimp Skewer \$6.00

Add Chilled Beef Tenderloin \$7.00

Add Salmon \$8.00

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

Brussel Sprouts with Apple Smoked Bacon

Starches

Buttermilk Mashed Potatoes

Red Skinned Mashed Potatoes

Gouda Mashed Potatoes

Bacon Ranch Mashed Potato Bake

Potatoes Au Gratin

Parsley Potatoes

Roasted Potatoes

Baked Potato or Baked Sweet Potato

Mashed Sweet Potatoes

Sweet Potato Casserole with Topping

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

*Sweetened and Unsweetened Tea
\$11 per person*

Uptown Deli Tray

*Sweetened and Unsweetened Tea
\$13 per person*

~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)*

Choice of One:

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

Boxed Lunch

Sandwich and a Choice of Side:

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

OR

*Salad with Fresh Fruit and Crackers
Sweetened and Unsweetened Tea*

\$10.00 per person

*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, 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

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

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

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
\$4.00 per person

Add Shrimp Skewer \$6.00 per person

Add Steak \$7.00 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 \$9.00 per person
Choice of 2 Meats \$10.00 per person*

Add Grits \$1.50 per person

*Add White Pepper Gravy
\$1.00 per person*

Add Sausage Gravy \$1.50 per person

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 per person*

*Add Individual Yogurts
\$1.50 per person*

*Add Greek Vanilla Yogurt and
Granola \$2.50 per person*

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*

\$8.00 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

\$14.00 per person

~ PLUS, Onsite Chef Charge

*\$10.50 per person without Waffle Bar
~ PLUS, Onsite Chef Charge*

Snacks

- Snack Mix - Traditional or Spicy*
\$1.50
Granola Bars
\$1.50
Individual Peanuts or Assorted Nuts
\$2.00
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 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 \$1*

Tea - Gallon \$7

Lemonade - Gallon \$8

~Coffee and Tea~

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

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