

# 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 48 hours notice, but understand when those last minute events come up. 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.*

## *Cheese Displays*

*Served with Assorted Crackers,  
Garnished with Grapes and  
Strawberries*

***Traditional-** Cheddar, Pepper Jack,  
and Swiss*

***Gourmet-** White Cheddar, Smoked  
Gouda, Dill Havarti,  
and Boursin*

***Cheese Board-** Eclectic Palate of  
Upscale Cheeses  
to Meet Your Needs*

*Herb Encrusted Goat Cheese  
Baked Brie with Mushroom Compote  
Baked Brie with Sticky Nuts  
Baked Brie with Dried Fruits*

## *Vegetable and Fruit Displays*

*Seasonal Crudités with Homemade  
Garden Dipping Sauce  
Grilled Vegetables  
Marinated Fresh Vegetables  
Prosciutto Wrapped Melon  
Fresh Fruit Bowl  
Fresh Fruit with Dip  
Whole Fruit*

## *Dips*

*Spinach and Artichoke  
Roasted Red Pepper and Artichoke  
Hummus  
Sun Dried Tomato and Feta  
Southwestern Black Bean  
Vidalia Onion  
Cajun Crab  
Black Bean and Corn Salsa  
Guacamole*

## *Bite Sized Sandwiches*

*Handcrafted Black Bean and  
Jalapeno Pinwheels  
Open Faced Cucumber Sandwiches  
Vegetable Bites  
Old Fashioned Ham Delights  
Mini Country Ham Biscuits  
Deli Stuffed Mini Croissants  
Build Your Own BLT  
Pineapple Cream Rounds*

## *Salads*

*Served as Finger Sandwiches,  
Bouchee Cups, or Dips*

*Pesto Chicken Salad  
Walnut and Grape Chicken Salad  
Seafood Salad  
Tuna Salad  
Egg Salad  
Pimento Cheese  
Ham and Cranberry Salad*

## *Snacks and Breaks*

*Assorted Snack Mixes  
Cheese and Crackers  
Vegetable Tray  
Whole Fruit  
Assorted Candies or Chips  
Cookie and Desserts Bar Tray*

## *Fried Appetizers*

*Wings Tossed in a Variety of Sauces*  
*Chicken Tenders*  
*Chicken Nuggets*  
*Cheese Mozza Luna*  
*Egg Rolls*  
*Spring Rolls*  
*Smoked Chicken Quesadilla*  
*Mushrooms*  
*Zucchini*  
*Bacon Cheese Skins*

## *Grilled Appetizers*

*Satay- Beef, Chicken, or Shrimp*  
*Mini Skewers- Vegetable, Shrimp,*  
*Beef, or Chicken*  
*Mini Cheeseburgers*  
*Tenderloin Lollipop*  
*Asparagus Wrapped in Prosciutto*  
*Grilled Pork Loin with Cranberry*  
*Aioli on Crostini*  
*Grilled Beef Tenderloin with*  
*Bleu Cheese and Tomato Spread*  
*on Crostini*

## *Baked Appetizers*

*Bacon Cheese Straws*  
*Bacon Cheese Stuffed Mushrooms*  
*Spinach and Cheese Stuffed*  
*Mushrooms*  
*Fig and Mascarpone Stuffed Crepes*  
*Mini Beef Wellington*  
*Mini Chicken Wellington*  
*Sausage Balls*  
*Spanikopita*  
*Mini Twice Baked Potatoes*

## *Seafood Appetizers*

*Shrimp Wonton with Asian Dressing*  
*Petite Crab Cake with Remoulade or*  
*Cusabi Sauce*  
*Petite Salmon Cakes with Corn*  
*Relish*  
*Shrimp Cocktail with Spicy Cocktail*  
*Sauce*  
*Citrus Seafood Cocktail*  
*Crab Fingers with Cocktail Sauce*  
*and Drawn Butter*  
*Assorted Dim Sum*  
*Shrimp Fritters with Dill Tarter*  
*Sauce*  
*Crab Stuffed Mushrooms*  
*Bacon Wrapped Scallops*

## *Antipasto*

*Lemony Marinated Antipasto*  
*Heirloom Tomatoes, Mozzarella, and*  
*Basil Salad*  
*Marinated Artichoke Hearts*  
*Marinated Mushrooms*  
*Marinated Olives*  
*Assorted Meat and Cheese Tray,*  
*Garnished with Roasted Red Peppers*  
*and Olives*  
*Bruschetta*  
*Caponata*

## Chicken

*Roasted Chicken: Our Signature Item*  
*Lemon Pepper Chicken*  
*Rosemary and Garlic Chicken*  
*BBQ Chicken*  
*Honey Mustard Chicken*  
*Sage Chicken*  
*Teriyaki Chicken*  
*Herb Chicken*  
*Cajun Chicken*  
*Apricot Glazed Chicken*  
*Sweet and Sour Chicken*  
*Baked Chicken with Béchamel Sauce*  
*Chicken Kabobs*  
*Chicken Cordon Bleu*

*\$10 per person for lunch*  
*\$14 per person for dinner*

## Turkey

*Bacon Wrapped Turkey Tenderloin*  
*Whiskey Roasted Turkey*  
*Polynesian Turkey*  
*Oven Roasted Turkey in Natural*  
*Gravy*  
*Apricot Glazed Turkey Cutlet*

*\$10 per person for lunch*  
*\$14 per person for dinner*

## Seafood

*Salmon, Yellowfin Tuna, Ahi Tuna,*  
*Swordfish, Mahi Mahi, Grouper,*  
*Halibut, Shrimp, Crab Cakes*

*Prepared to Accommodate Your*  
*Tastes*

*Market Price*

## Beef

*Beef Tips in Mushroom Gravy*  
*Beef Burgundy*  
*Teriyaki Beef*  
*Caribbean Style Flank Steak with*  
*Corn and Red Pepper Salsa*  
*Traditional Roast Beef*  
*Slow Roasted Pot Roast*  
*Beef Kabobs*  
*Beef Medallions with Portabella*  
*Mushroom Sauce*  
*Chopped Sirloin with Onions and*  
*Mushrooms*  
*Smoked Beef Brisket*  
*Black Angus Hand Patted Burgers*  
*Black Angus Hot Dogs*

*\$10 per person for lunch*  
*\$14 per person for dinner*

*Beef Wellington*  
*Steamship Round*  
*Prime Rib*  
*Market Price*

## Pork

*Grilled or Fried Center Cut Pork*  
*Chop*  
*Pulled Pork in Our Signature Sauce*  
*Glazed Ham*  
*Roasted Pork Loin with Fiji Apples*  
*Herb Encrusted Pork Loin with*  
*Peach Chutney*  
*Whiskey Roasted Pork Loin*  
*Cajun Pork Medallions*  
*Stuffed Pork Loin with Apricot*  
*Glaze*

*\$10 per person for lunch*  
*\$14 per person for dinner*

*All the above entrees come with salad, starch, vegetable, bread, dessert,*  
*sweetened, and unsweetened tea.*

## *Pasta*

*Lasagna*  
*Vegetable Lasagna*  
*Santa Fe Chicken*  
*Sage Chicken*  
*Baked Spaghetti*  
*Ravioli Florentine with Cream Sauce*  
*Pasta alla Salsiccia*  
*Vegetable Primavera*

*\$9 per person for lunch*  
*\$13 per person for dinner*

## *Vegetarian Selections*

*Grilled or Fried Eggplant*  
*Grilled Portabella Mushrooms in a*  
*Balsamic Glaze*  
*Mushroom Stroganoff*  
*Creamy Herbed Pasta*  
*Tortellini with a Roasted Red*  
*Pepper Sauce*  
*Rotini and Sweet Pepper Primavera*  
*Lemon Cream Sauced Bowtie Pasta*  
*with Asparagus and Squash*

*\$9 per person for lunch*  
*\$13 per person for dinner*

## *Comfort Foods*

*Chicken and Broccoli Casserole*  
*Brunswick Stew*  
*Chicken Pot Pie*  
*Fried Chicken*  
*Chicken and Dumplings*  
*BBQ Glazed Meatloaf*  
*Stuffed Peppers*  
*Baked Spaghetti*  
*Shepherd's Pie*

*\$9 per person for lunch*  
*\$13 per person for dinner*

## *Soup*

*Creamy Chicken and Wild Rice*  
*Vegetable Beef*  
*Chicken Noodle*  
*Italian Wedding*  
*Bean and Bacon*  
*Beer and Cheese with Bacon*  
*Black Bean and Sausage*  
*New England Clam Chowder*  
*Oyster Stew*

### *Vegetarian Options*

*Tarragon and Tomato Tortellini*  
*Broccoli and Cheese*  
*Vegetable*  
*Captain's Corn Chowder*  
*Tomato Basil*

*\$3 per person*

## *Soup and Salad*

*Mixed Organic Greens Topped with*  
*Grape Tomatoes and Cucumbers*  
*One Soup Selection*

*\$7 per person*

*Add Baked Potato \$1.50 per person*

*Add Baked Potato Bar \$3 per person*

*Add Half Sandwich \$3 per person*

*Add Grilled Chicken \$3 per person*

*Add Grilled Shrimp Skewers \$4 per*  
*person*

*Add Steak \$6 per person*

*Add Salmon \$6 per person*

*Pasta, comfort foods, and vegetarian selections come with salad, bread, dessert, sweetened, and unsweetened tea.*

## *Fresh Fruits and Vegetables*

*Roasted Vegetables in a Balsamic  
Glaze*  
*Vegetable Medley*  
*Southern Style Green Beans*  
*French Style Green Beans with  
Almonds*  
*Haricot Verts*  
*Green Bean Casserole*  
*Sugar Snap Peas*  
*Peas and Pearl Onions*  
*Squash Casserole*  
*Steamed Broccoli in Lemon Butter  
Sauce*  
*Honey Glazed Carrots*  
*Grilled Asparagus*  
*Braised Cabbage*  
*Fresh Collards*  
*Creamed Spinach*  
*Roasted Roma Tomatoes with Feta  
Cheese*  
*Broccoli and Bacon Salad*  
*Fresh Fruit*  
*Tropical Fruit*  
*Cole Slaw*  
*Asian Slaw*  
*Cucumber and Onion Salad*  
*Carrot and Raisin Salad*

## *Starches*

*Buttermilk Mashed Potatoes*  
*Red Skinned Mashed Potatoes*  
*Bacon Ranch Mashed Potato Bake*  
*Potatoes au Gratin*  
*Parsley Potatoes*  
*Roasted Potatoes*  
*Baked Potatoes*  
*Baked Sweet Potatoes*  
*Sweet Potato Casserole*  
*Rice Pilaf*  
*Red Beans and Rice*  
*Wild Rice*  
*Basmati Rice*  
*Homemade Macaroni and Cheese*  
*Whole Kernel Corn*  
*Corn on the Cob*  
*Baked Beans*  
*Baked Potato Salad*  
*Mustard Potato Salad*  
*Pasta Salad du Jour*

## *Bread*

*Yeast Rolls*  
*Cornbread*  
*Assorted Artisan Rolls*  
*Southern Style Biscuits*  
*Bread Sticks*  
*Mini Croissants*

## *Delì Tray*

*Medium Rare Roast Beef, Ham, and Turkey*  
*American and Swiss Cheeses*  
*Pickles, Lettuce, Tomatoes, Onions, Mayonnaise and Mustard*  
*Assorted Breads*  
*Choice of Pasta Salad du Jour, Potato Salad, or Fresh Fruit*  
*Chips*  
*Bite Sized Dessert*

*\$8.50 per person*

## *Uptown Delì Tray*

*Our Delì Tray with a Little Extra*

*Pepperoni and Salami*  
*Provolone and Pepper Jack Cheeses*  
*Banana Peppers, Olives, and Jalapenos*  
*Artisan Breads*  
*Herbed Mayonnaise, Whole Grain Mustard, Horseradish Cream Sauce, Onion Jam*  
*Choice of Broccoli and Bacon Salad, Cucumber and Onion Salad, Tropical Fruit, Fresh Fruit, Carrot and Raisin Salad, Pasta Salad du Jour, or Baked Potato Salad*  
*Chips*  
*Bite Sized Dessert*

*\$10 per person*

## *Preconstructed Tray or Boxed Lunch*

*Choice of Sandwich or Salad in an Individual Box or Tray*  
*Choice of Baked Potato Salad, Pasta Salad du Jour, or Fresh Fruit*  
*Chips*  
*Bite Sized Dessert*

### *Sandwiches*

*Turkey and Provolone in a Whole Wheat Wrap*  
*Ham and Swiss on a Kaiser Roll*  
*Beef and Cheddar on a Kaiser Roll*  
*Club on White*  
*Chicken Salad Croissant*  
*Tuna Salad Croissant*  
*Chicken Caesar in a Whole Wheat Wrap*  
*Chicken Oriental in a Whole Wheat Wrap*

### *Salads*

*Chef Salad*  
*Grilled Chicken Salad*  
*Chicken Oriental Salad*

*Accompanied by Your Choice of one of the Following Dressings:*  
*Buttermilk Ranch, Herbed Italian, Asian Ginger, Raspberry Vinaigrette, Whole Grain Honey Mustard*

*\$8.50 per person*



## *Executive Boxes*

*Served with Fresh Fruit, Marinated Vegetable Salad, and Bite Sized Dessert*

*Grilled Chicken with Smoked Gouda on Whole Wheat Croissant with Cranberry Aioli*

*Black Pepper Turkey and Sprouts Piled High on Ciabatta Bread with Roasted Red Pepper and Boursin Cream Spread*

*Sliced Beef Tenderloin and Shaved Asiago Cheese, with Onion Jam on a Hoagie Roll*

*Thinly Sliced Pork Loin and Apple Slaw on a Dusted Corn Kaiser*

*Grilled Salmon with a Dill Dijonaise on Sour Dough*

*Double Grilled Portabella Mushroom and Fresh Spinach, with Balsamic Glaze on Rosemary Focaccia*

*\$10 per person*

## *Signature Salad*

### *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 Choice of Citrus or 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*

*Signature Salads \$6 per person*

*Add Grilled Chicken Breast \$3 per person*

*Add Shrimp Skewer \$4 per person*

*Add Steak \$6 per person*

*Add Salmon \$6 per person*



## *Beverages*

*Assorted Canned Soft Drinks \$1*  
*Le Bleu Water \$1.50*  
*Fiji Water \$2.50*  
*Monster Java Energy Drink \$3*  
*Monster Green Energy Drink \$3*  
*Gallon Tea \$7*  
*Gallon Lemonade \$8*  
*Coffee (Air Pot) \$7*  
*Hot Tea Service with Assorted Tazo*  
*Teas \$10*

*Assorted specialty drinks available,  
call for current selection*

### *Alcoholic Beverages*

*We will be happy to accommodate  
your needs for alcoholic beverages at  
your location or ours. Please contact  
us for additional information as we  
have much more to offer than can be  
named here.*

#### *Beer*

*Domestic Cans \$2.50*  
*Domestic Bottle \$3.00*  
*Import Bottle \$3.50*

#### *Wine*

*We proudly offer La Terra as our  
house brand in the following  
varieties for \$12 per bottle:*  
*Chardonnay*  
*Pinot Grigio*  
*White Zinfandel*  
*Cabernet Sauvignon*  
*Merlot*

## *Desserts*

*Strawberry Shortcake*  
*Chocolate Truffle Cake*  
*Lemon Layer Cake*  
*Reece's Pieces Cake*  
*Pound Cake with Fresh Strawberries*  
*Carrot Cake*  
*Cake Sampler du Jour*  
*Assorted Cheesecakes*  
*Brownies*  
*Assorted Dessert Bars*  
*Assorted Soft Baked Cookies*  
*Cobblers: Apple, Pear, Peach, or  
Cherry*  
*Cherry Yum Yum*  
*Honey Bun Cake*  
*Fruit Trifle*  
*Pistachio Cream*  
*Assorted Pies Available*

## *Farm Fresh Breakfast*

*Country Ham, City Ham, Sausage,  
Link Sausage, or Bacon  
Hash Browns  
Scrambled Eggs  
Biscuits*

*Choice of 1 Meat \$8 per person  
Choice of 2 Meats \$9 per person*

## *Beyond Bagels*

*Assorted Sweet Breads  
Specialty Bagels  
Caviar and Lox  
Preserves and Cream Cheese  
Fresh Fruit*

*\$7 per person*

## *Out of the Box*

*Assorted Cereal  
Cereal Bars  
Assorted Yogurt  
Assorted Fresh Fruit  
Milk*

*\$7 per person*

## *Totally Glazed*

*Fresh Fruit  
Krispy Kreme Doughnuts  
Assorted Sweet Breads*

*\$6 per person*

## *Biscuits and More*

*Biscuits Filled with Your Choice of  
the Following:  
Cheese, Sausage, Egg, Bacon, Country  
Ham, or City Ham  
Hash Brown Casserole  
Fresh Fruit*

*\$7 per person*

## *Twisted Continental*

*Puffed Pastries filled with Scrambled  
Eggs and Bacon  
Fresh Fruit  
Assorted Breakfast Breads*

*\$7 per person*

## *Quiche Me*

*Fresh Fruit  
Assorted Sweet Breads  
Choice of One of the Following:  
Florentine  
Lorraine  
Mediterranean  
Southwestern*

*\$7 per person*

## *Omelet Station and Waffle Bar*

*Ask About Our Omelet Station with  
Personal Chef and Waffle Bar*

## *Coffee and Candles*

*Assorted Gourmet Coffees  
Enhanced by Scented Candles*

*Coffee and orange juice included in all breakfast menus*