



Catering Menu

HIGHTOPPS



BACKSTAGE

GRILLE

Rockin Food with Star Service

410.560.7101



Appetizers

Prices and services are based on a minimum selection of 3 buffet items, 3 hour buffet, 4 hour room service and based on groups of 25 or more. Prices and services are subject to change until events are reserved and do not include tax, service charge/gratuity. These options are setup buffet style with linen table cloths, chaffing dishes, stainless silverware, chinaware and disposable dinner napkins. Beverage packages available with pre-ordered food selections.

Maryland Crab Soup

Served with side of crackers - \$1.75 pp

Cream of Crab Soup

Served with crackers - \$2 pp

Maryland Crab Dip

A creamy dip full of crab meat, topped with Monterey Jack cheese, served with pita wedges or tortilla chips - \$4 pp

Buffalo Chicken Dip

Chunks of chicken in a creamy base hot sauce, served with bread slices and tortilla chips - \$3 pp

Spinach Artichoke Dip

Served with a side of bread points and tortilla chips - \$3 pp **Served Hot or Cold**

Hightopps Jambalaya

Blackened chicken, shrimp and jalapeño sausage, sauté of peppers, mushrooms, tomatoes and rice mixed in HIGHTOPPS homemade spicy sauce and topped with green onions - \$6 pp

Shrimp Cocktail

Served with cocktail sauce
12/16 count - or - 21/25 count - Market Price

Crab Balls

HIGHTOPPS award winning crab balls, served with a side of cocktail sauce - Market Price

Chipotle Scallops

Pan seared jumbo scallops in a spicy chipotle cream sauce, served over rice - \$7 pp

Hummus

A Mediterranean favorite!

Mediterranean bean dip with spicy red peppers, served with a side of carrots, celery and bread points - \$2 pp

All Access Wings

Fresh, plump and meaty

Choice of Hightopps House Wing Sauce, Mild, Honey Mustard, Old Bay, BBQ, Parmesan Garlic, Dry Rub, Thai Chili or Teriyaki, served with celery, carrot sticks and bleu cheese dressing - \$3pp
This option can be ordered as a cold platter

Chips and Dip

Fresh potato chips and French onion dip - \$2 pp
-OR-

Fresh tortilla chips and salsa - \$2 pp

Southwestern Egg Rolls

Black beans, corn, chicken and Monterey Jack cheese, wrapped and fried in a golden brown wonton, served with spicy Thai chili sauce - \$3.75 pp

Mini Burgers

Served with homemade Thousand Island dressing, grilled onions and a side of sliced pickles - \$5 pp
Add cheese - 75¢ pp

Turkey Pot Stickers

Naturally lean turkey wrapped in wontons, served with spicy Asian sweet and sour sauce - \$3.75 pp

Gourmet Pizzas

Hand tossed and freshly baked pizzas - \$4 pp
Southwestern, White, Spicy Sausage and Cheese

Hand Rolled Meatballs

Ground veal and beef with your choice of marinara, BBQ, Swedish or sweet & sour sauce - \$5 pp

Turkey Meatballs

served in a cranberry chili sauce - \$6 pp

Stuffed Mushroom Caps

Button mushrooms stuffed with our house crab dip - \$9 pp

Prices subject to change

Appetizers

Cheese Crudités

A variety of cubed cheeses with assorted crackers and mustard dip - \$3 pp

Add Baked Brie - \$1.5 pp

Add Jalapeño Sausage bites - \$2.5 pp

Vegetable Crudités

Array of fresh seasonal vegetables served with ranch dip - \$2.75 pp **Add Hummus - \$15 per 25**

Fruit Crudités

Array of fresh seasonal fruits - \$2.75 pp

Add Caramel Marshmallow Sauce - \$1.5 pp

Spanakopita

A flaky triangle phyllo pastry filled with spinach and feta cheese - \$6 pp

Parmesan Artichoke Hearts

Artichoke hearts topped with goat cheese and rolled in a parmesan breading - \$7 pp

Shrimp Skewer

Steamed gulf shrimp, glazed with Old Bay and BBQ sauce - \$9 pp

Bacon Wrapped Scallops

Mouth watering combination of a plump white sea scallop wrapped in bacon, served on a toothpick - Applewood Bacon - \$9.25 pp | Pepper Bacon - \$9.75 pp | Jalapeño Bacon - \$10 pp

Bacon Wrapped Shrimp

Applewood Bacon - \$9.25 pp | Pepper Bacon - \$9.75 pp | Jalapeño Bacon - \$10 pp

Jalapeño Bacon Wrapped Scallops & Shrimp - Market Price

Marinated Beef Tips

In red wine vinaigrette with garlic and herbs - \$7 pp

Stuffed Mushroom Caps

Button mushrooms stuffed with our house crab dip - \$9 pp

Pigs in a Blanket

Mini hot dogs wrapped in puff pastry - \$6 pp

Mozzarella Sticks

Served with homemade marinara sauce - \$3.75 pp

Teriyaki Beef Sate

Sliced skirt steak on a skewer, brushed with teriyaki glaze - \$6.75 pp

Chicken Sate

Sliced chicken on a skewer - \$6.5 pp
Peanut Sauce | Cajun | Blackened

Chicken Cordon Bleu Wheels

Black Forest ham and melted Swiss cheese wrapped around seasoned chicken - \$6 pp

Crab Stuffed Jalapeños

Plump jalapeño stuffed with crab dip and wrapped in applewood bacon - \$7.5 pp

Cajun Style Catfish Strips

Served with a side of blackened tartar sauce - \$6 pp

Tomato Mozzarella

Sliced tomatoes, fresh mozzarella and basil with balsamic glaze - \$5 pp

Chicken Strips

Plain, Italian or Teriyaki style with dipping sauces - \$6.5 pp

Bent Arm Fries

With sriracha ketchup - \$5 pp

Potbelly Pops

Pork on a stick with a side of honey teriyaki - \$6 pp

Porkbelly Tacos

Soft tacos stuffed with shredded pork and topped with broccoli slaw - \$7 pp

Duck Wontons

A delectable filling of duck bacon, charred sweet corn and cream cheese inside a wonton wrapper - \$9 pp

Shrimpanadas

Tender shrimp infused with sweet mango, red bell peppers, red onions and lime - \$9 pp

Prices subject to change

Bagged Lunches

Comes with a sandwich, piece of fruit, cookie, bag of potato chips, bottled water and napkin, individually bagged - \$9 each Minimum of 50

Choose one:

Ham • Corned Beef • Roast Beef • Turkey Sandwich

Choose one:

White • Wheat • Rye Bread • Kaiser Roll

Choose one: Banana • Apple • Orange

Choice of Cookie:

Chocolate Chip • Peanut Butter • Sugar

Cheese available upon request 75¢ additional

Peanut Butter and Jelly is always an option

Deli Buffet

Build your own Deli:

Hightopps Roasted Beef

Smoked Turkey Breast • Pit Ham

Relishes to include: American cheese, provolone cheese, lettuce, tomato, sliced red onion, pickles, mustard and mayonnaise with a variety of fresh breads - \$200

Five Foot Subs

Italian Style with side of house Italian dressing and pepper relish - \$200

Roast Beef with cheese - \$200 • Fresh Roasted Turkey with cheese - \$200

Pit Ham with cheese - \$200

Select one Cheese: American, Cheddar or Swiss

All 5 subs are made with lettuce, tomato and red onion with a side of pickles, mayonnaise or garlic mayo, mustard or honey mustard

**Deli
Buffet
Additions**

One Salad - \$50 • Two Salads - \$75

Choice of Salads: Garden Salad with 2 side dressings, Caesar Salad, Pasta Salad, Cole Slaw, Red Potato Salad, Santa Fe Potato Salad, Broccoli Salad, Cucumber Tomato Salad

Homemade Potato Chips and French Onion Dip - \$50

Celery and Carrot Sticks with Ranch Dip - \$50

Prices subject to change

Healthier Deli

Tuna Salad • Chicken Salad

Roasted Vegetables & Chick Peas

(squash, zucchini, button mushrooms),

Side of lettuce, tomato, red onion, pickles and a variety of fresh breads - \$10 pp

The Tailgater

Your choice of two meats and two sides - \$17 pp

Choose one:

Hamburgers

Pit Turkey with side of cranberry chili sauce

Pit Beef with side horseradish sauce

BBQ Chicken Breast

The above all come with a side platter of lettuce, tomato, red onion, mayonnaise and mustard

Choose one:

¼ lb. Hot Dogs with sides of relish, chopped onion and hot dog buns

Jalapeño Sausage with sauerkraut and side of onions and hot dog buns

Natty Boh Sausage with a side of sautéed peppers & onions and pretzel buns

Chesapeake Sausage with pretzel buns on the side

Choose two of either option:

Hightopps Baked Beans • Cole Slaw

Cucumber Salad • Red Skin Potato Salad

- or -

Macaroni & Cheese • Santa Fe Potato Salad

Pasta Salad • Fresh Vegetable Salad

Country Picnic

Roasted Beef & Roasted Fried Chicken

With side of mashed red skin potatoes and side beef gravy, steamed string beans, yeast biscuits and butter patties - \$15.5 pp

**Party
Package
Additions**

One Salad - \$45 • Two Salads - \$75

Choice of Salads: Garden Salad with 2 side dressings, Caesar Salad, Pasta Salad, Cole Slaw, Red Skin Potato Salad

Homemade Potato Chips and French Onion Dip - \$50

Celery and Carrot Sticks with Ranch Dip - \$50

Prices subject to change

Buffets

Teriyaki Chicken

Marinated teriyaki chicken, grilled and served over seasonal rice - \$8 pp

Pasta Primavera

Sauté of seasonal vegetables tossed in parmesan cheese, olive oil and roasted garlic sauce - \$7 pp

Chicken Alfredo

Grilled chicken breast topped with our creamy cheese Alfredo sauce over fettuccini - \$8 pp

Seafood Pasta Alfredo

Scallops, shrimp and crab - \$16 pp

HIGHTOPPS Original Baked Ziti

Mixed with our marinara and topped with parmesan and mozzarella cheeses and side shakers of crushed red pepper and parmesan - \$7 pp

Baked Macaroni and Cheese

Made with penne pasta and topped with Hightopps cheese sauce - \$7 pp

Add Chicken - \$1.5 pp | Jalapeño Bacon - \$1 pp

Buffalo Chicken Mac 'n Cheese

\$8 pp

Crab Macaroni and Cheese

\$9 pp

Carving Station

Your own personal Carver. \$25 an hour minimum 2 hours
Carving station is served with Fresh Rolls and condiments as noted

Top Round of Beef

Cooked medium with sides of mayonnaise, BBQ sauce and mustard - \$14 pp

Beef Tenderloin

Cooked medium-rare with sides of mayonnaise, horseradish sauce and au jus - \$17 pp

Prime Rib

Cooked medium-rare with sides of horseradish, horseradish sauce and mayonnaise - \$18 pp

Fresh Roasted Turkey Breast

Sides of mayonnaise, mustard and cranberry sauce - \$14 pp

Country Baked Ham

Baked with pineapples and cloves with sides of mayonnaise and Dijon mustard - \$11 pp

Spiral Honey Ham

with sides of honey mayonnaise and mustard - \$11 pp

Side Dishes

\$2 each pp

Herb Bliss Potatoes

Roasted baby red potatoes tossed with olive oil, garlic and fresh herbs

Vegetable Medley

A medley of sautéed vegetables cooked in olive oil and white wine

Steamed Broccoli

Florets lightly drizzled with butter salt & pepper

Green Bean Almondine

Fresh cooked string beans with sautéed almonds and fresh squeezed lemon juice

Mashed Red Skin Potatoes

Add Gravy - 75¢ pp

Prices subject to change

Plated Entrées

Food prices and services are based on pre-ordered menu selection, seated and based on groups of 25 or more.

Food prices and services are subject to change until events are reserved and do not include tax, service charge/gratuity.

HIGHTOPPS plated menus include salad of choice, fresh baked bread and butter, entrée of choice, Fresh seasonal vegetable medley, herb rice, dessert of choice and beverages (sodas, coffee and hot tea).

Beverage packages available with pre-ordered food selections.

SALAD

Fresh Field Green Salad

Topped with shredded carrots, red onions, grape tomatoes, homemade croutons with our house balsamic vinaigrette

Caesar Salad

Romaine lettuce, shaved Parmesan cheese, homemade croutons and classic Caesar dressing

ENTRÉE

BEEF cooked Medium unless ordered otherwise.

Grilled Peppered Skirt Steak - \$18

Grilled Dry Rub New York Strip - \$27

Hand Rubbed Prime Rib

Cooked to mid-rare, served with au jus and horseradish sauce - \$27

FISH

Blackened Salmon \$18

Pecan Crusted Salmon \$19

Baked Cod

Choice of one salsa: pineapple-jalapeño, watermelon or mango - Market Price

House Specialty Lump

Crab Cakes (2) Market Price

CHICKEN

Jerk Chicken

with seasonal salsa - \$14

Blackened Chicken

with raspberry BBQ sauce - \$15

Seared Chicken Breast

with a honey Bourbon sauce - \$14

Chicken Cordon Bleu

 - \$15

PASTA

Spaghetti and Meatballs \$14

Chipotle Chicken Pasta \$16

Seafood Scampi

Crab, shrimp and scallops sautéed in a scampi sauce and served over penne pasta - 20 pp

Dessert

Homemade Apple Pie • **HIGHTOPPS Bomber**

Fruit Salad with a side of fresh whipped cream

Prices subject to change

Desserts

Fruit Kabobs

Honeydew, cantaloupe, pineapple, strawberries
\$3 pp

Fruit Salad

Small chunks of honeydew, cantaloupe
and pineapple, mixed with red grapes,
blueberries and sliced strawberries - \$2.75 pp
Add Homemade whipped cream - 50¢ pp

Assorted Brownie Tray - \$3 pp

Cookie Tray

Assorted flavor fresh baked cookies - \$3 pp

Variety Pack

Cookies and Brownies - \$3 pp

Cheesecake Bites - \$75

HIGHTOPPS Bomber - \$4 pp

Homemade Apple Pie - \$3.75 pp

Assorted Slices of Cakes and Pies - \$3.75 pp

Beverage Packages

Prices and services are based on pre-ordered menu selection, based on 3 hours and on groups of 25 or more.
Additional costs available for longer durations. Prices and services are subject to change until events are reserved
and do not include tax, service charge/gratuity.

Drink packages are only available with pre-ordered food packages.

Shots and Shooters are not available with any drink packages

Private Bartender \$25 per hour minimum 2 hours | Keg Packages \$275 per Domestic Keg
Copper Ridge House Wines \$30 per bottle

Basic Package \$3.95 per person
Sodas, Coffee and Hot Tea

Level I Standard

\$18.95 per person

Rail Liquors

Domestic Draft Beer

Miller Lite, Coors Light, Blue Moon

House Wine:

Copper Ridge Merlot,
Cabernet & Chardonnay,
Gabianno Pinot Grigio & Beringer

Sodas, Coffee & Hot Tea

Level II

Enhanced/Premium

\$23.95 per person

Top Shelf Liquors:

Jack Daniels, Makers Mark,
Glen Levitt, Hendrick Gin

Malibu Rum, Bombay Sapphire Gin,
Pyrat Rum, Baileys Irish Cream,
Seagram's 7 & V.O., Jameson Irish
Whiskey, 3 Olives Vodka (all flavors),
Kahlua, Wild Turkey, Sailor Jerry,
Southern Comfort and Dobel

**Domestic Draft Beer and House
Wines as in Level I package**

Level III Superior

\$28.95 per person

**Domestic Draft Beer, House
Wines and Top Shelf Liquors in
Level II package**

Domestic Bottled Beer

Bud, Bud Light, Coors Light,
Michelob Ultra, Miller Lite,
Redds Apple Ale, Sol and
Yuengling Light

Sodas, Coffee & Hot Tea

A VALID LOCAL GOVERNMENT PHOTO ID OVER THE AGE OF 21 YEARS IS REQUIRED FOR THE PURCHASE OF ALCOHOL BEVERAGES

Prices subject to change