



Silver Buffet \$17.99 / Person

Entrée – Choice of Two

Baked Cod

Basted with White wine lemons, and butter

Fried Chicken

Double breaded and fried crispy

Swiss Steak

Braised top sirloin with tomatoes, onions, carrots and a natural gravy

Sliced Ham

Baked with Dijon mustard and brown sugar

Chicken and Biscuits

Pulled chicken in natural gravy Topped with chive baking soda biscuits

Beef Stroganoff

Sirloin tips baked in natural gravy with onions, mushrooms, dijon mustard and sour cream

Salads – Choice of Two

Mixed Greens Salad

Choice of one dressing

Coleslaw

House made cream style slaw

Kidney Bean Salad

House made traditional style with onions

Macaroni Salad

House made traditional style with peas, ham, and cheese

Starch and Vegetable – Choice of Two

Vegetable Medley

Carrots, broccoli, and peas

Garlic Mashed Potatoes

Made with Wisconsin russets and heavy cream.

Roasted Baby Carrots

Oven roasted baby carrots with a sweet butter

Baked Potato

Served with chives and sour cream

Baked Rice

Baked with chicken broth, onions celery, and heavy cream

Steak Fries (On-Site Only)

Wide style



Gold Buffet \$20.99 / Person

Entrée – Choice of Two

Sirloin Tips

Slow cooked Beef Tips with red wine, onions, and button mushrooms

Oven Roasted Top Sirloin

Garlic and peppercorn crusted sirloin served with a red wine cracked peppercorn sauce

Roasted Pork Loin

Garlic and herb seasoned loin, roasted whole and topped with our bourbon cream sauce

Oven Roasted Chicken Breast

Boneless breast served over savory bread stuffing and topped with a sherry cream sauce

Salads – Choice of Two

Mixed Greens Salad

Choice of two dressings

Coleslaw

House made cream style slaw

Cottage Cheese

Potato Salad

House made traditional style with onions, egg, and mustard

Starch and Vegetable – Choice of Two

Broccoli

Steamed Crowns with lemon butter

Garlic Mashed Potatoes

Made with Wisconsin russets and heavy cream

Roasted Baby Carrots

Oven roasted baby carrots with a sweet butter

Baked Potato

Served with chive sour cream

Sweet Peas

Served with onion strips

Egg Noodles

Extra wide gourmet style

Sweet Corn

Seasonal dish

Rice Pilaf

Wild brown and white rice blend



Platinum Buffet \$23.99 / Person

Entrée – Choice of Two

Oven Roasted Salmon

Basted with lemon, butter, and topped with a white wine dill cream sauce

Tenderloin Tips

Beef Tips with roasted onions, mushrooms, and rich natural beef sauce

Sauteed Chicken Breast

Boneless breast filled with spinach and ricotta parmesan cheeses topped with Alfredo sauce

Wild Gulf Shrimp

Wild gulf shrimp tossed with butter, white wine, garlic, parsley, and lemon. Served with lemon and cocktail sauce.

Roasted Prime Rib

A Hi Point favorite slow roasted and served with natural Au Jus (add \$3.00 per person)

Salads – Choice of Two

Mixed Greens Salad

Choice of three dressings

Fruit Salad

Seasonal fresh fruits mixed with lime and honey

Italian Pasta Salad

Pasta with red onions, sweet peppers, cheese, pepperoni, and Italian vinaigrette

Steakhouse Potato Salad

A traditional creamy potato salad with chives, bacon, and cheddar cheese

Starch and Vegetable – Choice of Two

Green Beans Almondine

Clipped fresh beans tossed with sweet cream butter and toasted almonds

Asparagus (Seasonal)

Whole spears basted with sweet cream butter

Roasted Baby Red Potatoes

Garlic Mashed Potatoes

House Macaroni and Cheese

Brussel Sprouts

Tossed with a balsamic glaze



Additional Menu Information

- All Hi Point meals are served with rolls and butter.
- Salad dressing choices include:
 - o Ranch, French, Thousand Island, Bleu Cheese or Balsamic Vinaigrette
- Buffet Service is priced for a single trip for each guest.
- Attended carving station may be added for \$1.49 per person, highly recommended with our Prime Rib.
- The option to include another protein, salad, or starch and vegetable is available for additional cost, but not to exceed three.

Common Questions:

Do you offer vegan or vegetarian dishes?

Yes, it is a vegetable-based dish.

Some guests have allergies or intolerances, what can they eat?

Most dishes can be prepared to accommodate allergies if made known in advance. We cannot guarantee dishes are 100% allergy friendly.

How do I secure the date?

Payment of the service fee secures the date and/or space. As a courtesy to all guests, we do not hold dates. Service fee payment(s) can be made in the form of check, cash, debit card or credit card. Credit card products include a 3.5% processing fee. You may call in a debit card or credit card payment over the phone.

What are the next steps?

We will send you our contract to review, sign, and return. Often the next point of contact will be closer to the event date when finalizing event details. You are always welcome to contact us with questions or updates related to the event.