

# BREAKFAST

(10 PERSON MINIMUM)

## “BOUNTIFUL AND FRESHLY BAKED” CONTINENTAL BUFFET

SPECIALTY BAGELS AND BREADS

FRUIT AND CHEESE DANISHES

CROISSANTS AND SCONES

MUFFIN VARIETY

FRESH FRUIT PRESERVES, WHIPPED HONEY BUTTER, AND ASSORTED SMEARS

FRESH FRUIT PLATTER WITH SPECIAL DIPS

CEREAL FAVORITES INCLUDING KETTLE OATS W/ BROWN SUGAR AND STOVETOP APPLES

## “ALL AMERICAN BREAKFAST” BUFFET

THE ENTIRE CONTINENTAL BUFFET ITEMS PLUS...

HOMEMADE BUTTERMILK PANCAKES

OR

GRAND MARNIER FRENCH TOAST SERVED WITH REAL VERMONT MAPLE SYRUP AND WHIPPED BUTTER

FLUFFY SCRAMBLED EGGS

HICKORY SMOKED SLAB BACON AND COUNTRY SAUSAGE

IRON SKILLET HOME FRIES

## BREAKFAST A LA CARTE

THESE ITEMS MAY BE ADDED TO THE BUFFET AT AN ADDITIONAL CHARGE FOR A MORE CUSTOMIZED MENU...

**CLASSIC EGGS BENEDICT** - POACHED EGGS ATOP AN ENGLISH MUFFIN WITH THICK SLICED CANADIAN BACON AND SAUCE HOLLANDAISE

**CALIFORNIA BENEDICT** - POACHED EGGS ATOP AN ENGLISH MUFFIN WITH AVOCADO, SLICED TOMATO AND DUNGENESS CRAB, TOPPED WITH SAUCE BÉARNAISE

**HIGH SIERRAS BENEDICT** - POACHED EGGS ATOP AN ENGLISH MUFFIN WITH FRESH SMOKED SALMON AND RED ONION CONFIT, TOPPED WITH SAUCE HOLLANDAISE

**EGGS FLORENTINE** - POACHED EGGS ATOP A PUFF PASTRY SHELL FILLED WITH FRESHLY SAUTÉED SPINACH, TOPPED WITH SAUCE BÉCHAMEL

**SCRAMBLES** - YOUR CHOICE OF VEGETABLE, SEAFOOD, MEAT OR TOFU SCRAMBLES, PREPARED WITH FRESH HERBS AND GARLIC, AND FINISHED IN AN ASSORTMENT OF SAUCES ACCORDING TO YOUR SELECTION

**GRILLED PORK CHOP AND EGGS** - YOUR CHOICE OF OUR SPECIALTY MARINATED OR HOUSE SMOKED FRENCH CUT PORK CHOP GRILLED TO PERFECTION AND SERVED WITH PAN FRIED EGGS

**FILET MIGNON AND EGGS** - AGED, PRIME CUT FILET MIGNON SERVED WITH EGGS ANY STYLE

**NEW YORK STEAK AND EGGS** - AGED, PRIME CUT NEW YORK STEAK, SERVED WITH EGGS ANY STYLE

**CAJUN BREAKFAST** - RED BEANS AND RICE, SERVED WITH ANDOUILLE SAUSAGE AND EGGS SEASONED WITH OUR OWN BLEND OF CAJUN SPICES

**SPANISH BREAKFAST** - SPANISH STYLE PAN FRIED RICE SEASONED WITH SAFFRON AND SERVED WITH EGGS AND SAUTÉED PLANTAINS

**HUEVOS RANCHEROS** - PAN FRIED EGGS ATOP CORN TORTILLAS AND MEXICAN BEANS, SMOTHERED IN SHREDDED CHEDDAR AND MONTEREY JACK CHEESES, TOPPED WITH SOUR CREAM, PICO D' GALLO, AND GUACAMOLE

**MACHADO BURRITO** - A BLEND OF SHREDDED BEEF AND PEPPERS, SCRAMBLED WITH HERBS AND GARLIC, A CHIPOTLE CHILI SAUCE AND SHREDDED CHEESE, ALL WRAPPED IN A FLOUR TORTILLA WITH MEXICAN BEANS

**FRESH TROUT AND EGGS** - FRESH LOCAL TROUT SAUTÉED WITH CHARDONNAY AND FRESH LEMON JUICE, SERVE WITH SCRAMBLED EGGS, CHIVES AND SOUR CREAM

**MINI QUICHES** - A VARIETY OF FLAVORS MIXED WITH EGGS AND CREAM TO FORM A LIGHT AIRY SOUFFLÉ IN FRESH PASTRY

HIGH POINTE EVENT CATERING 12036 DONNER PASS RD. TRUCKEE, CA 96161  
PHONE - 530.414.3357 FAX - 530.582.4506  
WWW.HIGHPOINTECATERING.COM

# HIGH POINTE BRUNCH BUFFET

(25 PERSON MINIMUM)

## **FOR STARTERS...**

SEASONAL FRUIT DISPLAY WITH CREAMY ORANGE DIP  
ASSORTED FRESHLY BAKED PASTRIES AND BREAKFAST BREADS  
KETTLE OATS WITH BROWN SUGAR AND STOVETOP APPLES

## **THE MAIN SPREAD...**

ROASTED VEGETABLE AND PASTA SALAD  
CHUNKY CHICKEN SALAD WITH APPLES AND WALNUTS  
SELECTION OF HOUSE SMOKED MEATS AND CONDIMENTS  
MARINATED VEGETABLE CRUDITÉS  
  
CARVED RIB EYE WITH FRESH HORSERADISH  
GRAND MARNIER FRENCH TOAST WITH REAL VERMONT MAPLE SYRUP  
HIGH SIERRA EGGS BENEDICT  
COUNTRY STYLE QUICHE WITH SOUR CREAM AND FRESH HERBS  
THICK SLICED SLAB BACON AND COUNTRY SAUSAGE  
IRON SKILLET HOME FRIES

## **TO FINISH IT OFF...**

STRAWBERRIES DIPPED IN CHOCOLATE AND INJECTED WITH GRAND MARNIER  
CHOCOLATE PECAN PIE WITH A RICH JACK DANIELS SAUCE  
NEW YORK STYLE CHEESECAKE

# LUNCHEON TRAYS AND SALADS

(10 PERSON MINIMUM)

HIGH POINTE PREPARES TRAYS OF WRAPS WHICH CAN BE SERVED WITH A SELECTION OF SOUPS OR AS AN ADDITION TO A LUNCHEON BUFFET

## **GRILLED SALMON CAESAR WRAP**

REGULAR OR CAJUN STYLE SALMON FILET WRAPPED WITH A CRISP ROMAINE CAESAR SALAD IN A SPINACH TORTILLA

## **THAI GRILLED CHICKEN SALAD WRAP**

MARINATED GRILLED CHICKEN BREAST WRAPPED WITH SUCCULENT ASIAN VEGGIES, TOSSED IN ORANGE GINGER VINAIGRETTE, WITH CHIPOTLE PEANUT SAUCE AND FRIED WONTONS

## **GRILLED PORTOBELLO WRAP**

PORTOBELLO MUSHROOMS, GRILLED AND TOSSED WITH BABY GREENS, TOMATOES, FETA AND CROUTONS, WRAPPED IN A SPINACH TORTILLA

## **SMOKED PORK WRAP**

HOUSE SMOKED PORK, SMOTHERED IN HOMEMADE BBQ SAUCE, WRAPPED WITH SOUTHWESTERN COLESLAW AND STOVETOP APPLES

## **SOUPS**

CHICKEN AND ANDOUILLE GUMBO

HIGH SIERRA CHOCOLATE CHILI

TOMATO BASIL

CANADIAN CHEESE

TORTILLA SOUP

MACADAMIA NUT

DUNGENESS CRAB CHOWDER

ESSENCE OF SUN DRIED TOMATO

AVOCADO BISQUE

SWEET POTATO

LOBSTER BISQUE

PHILADELPHIA PEPPER POT

# HIGH POINTE'S LUNCH BUFFET

(25 PERSON MINIMUM)

SELECT ONE ENTRÉE FROM OUR CARVERY OR SEAFOOD SECTIONS, TWO SIDES, ONE SALAD AND A DESSERT. MAY BE SERVED PLATED AT AN ADDITIONAL CHARGE.

## **CARVERY**

HERBED TENDERLOIN OF BEEF WITH SAUCE BÉARNAISE

BRAISED CORN BEEF WITH WHOLE GRAIN MUSTARD

ROASTED SIRLOIN OF BEEF WITH FRESH HORSERADISH

HOUSE SMOKED HAM WITH AN ARRAY OF MUSTARDS AND HONEY GLAZE

MACADAMIA NUT AND COFFEE CRUSTED PORK LOIN WITH MANGO CHUTNEY

ROASTED TURKEY BREAST WITH CRANBERRY SAUCE AND GIBLET GRAVY

## **SEAFOOD**

LOCAL SAUTÉED TROUT WITH BUTTER AND FRESH HERBS

GRILLED SALMON WITH SAFFRON BUERRE BLANC

SEARED AHI WITH WASABI CREAM

GRILLED SHRIMP WITH OUR CHIPOTLE BBQ SAUCE

## **SIDES**

ROASTED GARLIC SMASHED POTATOES

SOUTHWESTERN COLESLAW

LEMON SPINACH RISOTTO

SOFT POLENTA W/ WILTED GREENS

RED BLISS POTATO SALAD

LONG GRAIN AND WILD RICE

STOVETOP APPLES

STILTON POTATO GRATIN

ROASTED ROOT VEGETABLES

FRESH CORN SCALLOP

SWEET POTATOES W/ PINEAPPLE SHERRY GLAZE

## **SALADS**

CAESAR SALAD

THAI MARINATED VEGETABLES

SIERRA GREENS

## **DESSERTS**

BOURBON ST. CHOCOLATE PECAN PIE

SEASONAL FRUIT PIES AND COBBLERS

NEW YORK STYLE CHEESECAKE

7 LAYER CHOCOLATE GANACHE

KEY LIME PIE

STRAWBERRIES W/ BUTTER POUND CAKE

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# BUTLER PASSED HORS D'OEUVRES

(PRICED PER PIECE, 25 PIECE MINIMUM)

**IN ADDITION TO PASSED HORS D'OEUVRES, CUSTOMIZED TRAYS MAY BE ORDERED**

## **HOT**

GRILLED BABY LAMB CHOPS, WITH A MINT GLAZE  
CHICKEN AND BEEF SATAY, WITH A COCONUT PEANUT SAUCE  
HOUSE SMOKED BABY BACK RIBS, BASTED WITH CHIPOTLE BBQ SAUCE  
STUFFED MUSHROOM CAPS, WITH HOUSE SMOKED TROUT AND BOURSIN CHEESE  
BAKED BRIE, WITH FRESH BLUEBERRY PUREE  
MARINATED VEGETABLE SKEWERS  
SAUTÉED POLENTA, WITH WILD MUSHROOM RAGOUT  
NANTUCKET CLAM FRITTERS, WITH TARTAR SAUCE  
HOT AND SPICY GRILLED SHRIMP, WITH JALAPENO MARMALADE  
ESCARGOT, IN WALNUT AND GARLIC BUTTER  
ISLAND SPRING ROLLS, WITH PLUM SAUCE  
GARLICKY TOMATO BRIE BRUSCHETTA  
SHRIMP FONDUE  
BOSTON SEAFOOD MEDLEY, IN PUFF PASTRY  
CHESAPEAKE BLUE CRAB CAKES, WITH PAPAYA SALSA

## **COLD**

CEVICHE AND AVOCADO COCKTAIL  
HOUSE SMOKED OYSTERS AND CLAMS, WITH RED PEPPER AIOLI  
BRIE AND BERRIES, ON PUMPERNICKEL  
HOUSE SMOKED DUCK, WITH POMMERY MUSTARD  
BLACKENED TENDERLOIN, WITH DIJON AND HONEY  
MACADAMIA CRUSTED SEARED AHI, WITH WASABI CREAM AND SHOYU MUSTARD  
HOUSE SMOKED SALMON CARPACCIO, WITH GREEN AIOLI  
HOUSE SMOKED LOMI SALMON ON SWEET POTATO CHIPS

# THE STATIONS AT HIGH POINTE

(PRICED PER PERSON, 50 PERSON MINIMUM, SURCHARGE APPLIED FOR LESS THAN 50)

## OCEANS AWAY

(SELECT **3** ENTRÉE ITEMS)

SMOKED SALMON

CLAMS- RAW OR SMOKED

OYSTERS — RAW OR SMOKED

SHRIMP COCKTAIL

STONE CRAB

AHI — RAW OR SMOKED

SERVED WITH:

WILD RICE, WASABI CREAM, FRESH GINGER, AND SPICY COCKTAIL SAUCE

*ACCOMPANIED BY ASIAN PEAR SALAD AND CRISPY WONTONS*

## CARVERY

(SELECT 2 ENTRÉE ITEMS, HOUSE SMOKED)

LUAU PIG

STEAMSHIP (LEG OF BEEF)

ASADA (LEG OF PORK)

TURKEY

PIT-HAM

SERVED WITH:

GARLIC MASHED POTATOES, ROASTED VEGETABLE PASTA SALAD, AND SPICY  
HORSERADISH SAUCE

*ACCOMPANIED BY SIERRA GREENS WITH STILTON AND GRAPES, AND FRESH SOUR DOUGH  
BREAD*

## ITALIAN

(SELECT 2 PASTA DISHES)

SHRIMP PORTOFINO (ADD \$4 PP)

BLACKENED CHICKEN BREAST PENNE

PRIMAVERA PENNE

FETTUCCHINI AL CARBONARA

TORTELLINI AL PESTO

SERVED WITH:

MARINATED OLIVES, ARTICHOKE AND MUSHROOMS, PEPPERS, ITALIAN MEATS, CHEESES,  
DRIED AND MARINATED TOMATOES

*ACCOMPANIED BY CAESAR SALAD AND REGGIANO GARLIC BREAD*

## FAJITA

(SELECT 2 ENTRÉE MEATS)

TENDERLOIN ASADA

MARINATED CHICKEN

GRILLED RED SNAPPER (ADD \$4)

DRUNKEN SHRIMP (ADD \$4)

SERVED WITH:

WARMED FLOUR OR CORN TORTILLAS, PICO D' GALLO, GUACAMOLE, JALAPENO  
DRESSING, SOUR CREAM, SHREDDED MEXICAN CHEESES, DICED ONION AND TOMATO,  
SLICED OLIVE AND A SELECTION OF HOT SAUCES

*ACCOMPANIED BY SIERRA GREENS WITH AVOCADO VINAIGRETTE AND MEXICAN RICE AND  
BEANS*

## **BBQ**

(SELECT 2 ENTRÉE ITEMS)

RANCH HOUSE BABY BACK RIBS

CHIPOTLE BARBECUE CHICKEN BREAST

MARINATED TRI-TIP

ROASTED PINEAPPLE PRAWN SKEWERS (ADD \$4)

ROASTED BLUE POINT OYSTERS (ADD \$4)

SERVED WITH:

COWBOY BAKED BEANS, GRILLED PORTOBELLO MUSHROOMS, SLICED BEEFSTEAK  
TOMATOES AND SWEET ONIONS

*ACCOMPANIED BY SOUTHWESTERN COLESLAW AND SPICY JALAPENO CORN BREAD*

## **DESSERT**

(OFFERED WITH 2 OTHER STATIONS, SELECT 3 ITEMS)

BOURBON CHOCOLATE PECAN PIE WITH RICH JACK DANIELS SAUCE

LOCAL SEASONAL SORBET

WILD BERRY COBBLER

CRÈME BRÛLE

TUACA APPLE CRISP

7 LAYER CHOCOLATE GANACHE

CARAMEL CHEESECAKE

CHOCOLATE MOUSSE TORTE

STRAWBERRY RHUBARB PIE (SEASONAL)

FRESH STRAWBERRIES SERVED OVER BUTTER POUND CAKE

# PLATED DINNERS

(PRICED PER PERSON, 50 PERSON MINIMUM, SURCHARGE APPLIED IF LESS THAN 50)

**THREE AND FOUR COURSE MEALS, SERVED WITH FRESHLY BAKED BREAD AND BUTTER**

## THE BANKS

ESSENCE OF SUNDRIED TOMATO AND BASIL SOUP

MEDITERRANEAN SALAD WITH ROASTED GARLIC VINAIGRETTE

BONELESS SMOKED BREAST OF DUCK WITH RED CURRENT SAUCE

LONG GRAIN WILD RICE

ASPARAGUS SPEARS

FRESH BERRIES WITH GRAND MARNIER AND CREAM

## THE COVE

DUNGENESS CRAB CHOWDER

CLASSIC CAESAR SALAD

FILET OF SALMON WITH AN HERB BUERRE BLANC

SPANISH STYLE SAFFRON RICE

GREEN BEAN AND SWEET PEPPER JULIENNE

NEW YORK CHEESECAKE WITH STRAWBERRY PUREE

## THE SUMMIT

AVOCADO BISQUE

PINWHEEL OF SMOKED SALMON

HEARTS OF ROMAINE WITH RAINBOW PEPPER DRESSING

HOUSE SMOKED RACK OF LAMB WITH A DIJON WALNUT CRUST

GARLIC MASHED POTATOES AND MIXED GRILLED VEGETABLES

BOURBON ST. CHOCOLATE PECAN PIE WITH JACK DANIELS SAUCE AND WHIPPED CREAM

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### THE MEADOW

BIBB LETTUCE SALAD WITH CITRUS VINAIGRETTE

PEPPER ROAST TENDERLOIN OF BEEF WITH A WILD MUSHROOM MADEIRA SAUCE

ROSEMARY ROAST POTATOES AND TOMATO STUFFED WITH HERBED PANADA AND GRUYERE

CHOCOLATE MOUSSE TORTE

### THE RIDGE

DUNGENESS CRAB CAKES WITH PAPAYA SALSA

JICAMA AND MELON SALAD WITH LIME HONEY DRESSING

HOUSE SMOKED AND SLICED LEG OF LAMB WITH MINTED GLAZE AND CHIVE BUTTER

WHOLE ROASTED SHALLOTS WITH FOREST MUSHROOMS AND SOFT POLENTA WITH WILTED GREENS

STRAWBERRY AND RHUBARB PIE WITH VANILLA BEAN WHIP CREAM

### THE PEAK

PEPPER JACK AND REGGIANO SPINACH ARTICHOKE DIP WITH TORTILLA CHIPS

BABY GREENS WITH WARM FRESH BERRY VINAIGRETTE

PETIT FILET AND LOBSTER TAIL

MANDARIN RICE AND HONEY GAZED GREEN BEANS

7 LAYER CHOCOLATE GANACHE

### THE PRAIRIE

GARLICKY TOMATO BRIE BRUSCHETTA

CURRIED CABBAGE SALAD

GRILLED PORK CHOP WITH ITALIAN HERB SAUCE

STOVETOP APPLES AND GARLICKY SMASHED POTATOES

WILD BERRY COBBLER

# HIGH POINTE DINNER BUFFETS

(PRICED PER PERSON, 50 PERSON MINIMUM, SURCHARGE APPLIED IF LESS THAN 50.

DINNER PERIODS ARE 2 HOURS, EXTENSION PERIODS ARE SUBJECT TO A SURCHARGE.)

## HIGH POINT BUFFET

MINT GLAZED BABY LAMB CHOPS

MUSHROOM CAPS STUFFED WITH SMOKED TROUT, TOPPED WITH BOURSIN CHEESE

RADICCHIO AND ENDIVE SALAD, WITH POMMERY AND DIJON DRESSING

ROAST AGED PRIME RIB OF BEEF AU JUS WITH HORSERADISH CREAM

GRILLED ALASKAN SALMON ACCOMPANIED BY A THREE ONION RELISH

HOUSE ROASTED GARLIC SMASHED POTATOES AND STEAMED ASPARAGUS

ROSEMARY AND GARLIC FRENCH ROLLS

BOURBON ST. CHOCOLATE PECAN PIE WITH JACK DANIELS SAUCE

## ISLAND BREEZES

SEARED AHI WITH WASABI CREAM

COCONUT PRAWNS WITH A PINEAPPLE MARMALADE

ORIENTAL VEGETABLE AND WONTON SALAD

FRESH FRUIT WITH AN ORANGE CREAM DRESSING

MAUNA LOA CHICKEN BREAST, MARINATED AND GRILLED, A HOUSE SPECIAL!

MACADAMIA RIB EYE, HIGH POINTE AGED AND MARINATED, GRILLED TO PERFECTION

SWEET POTATO PUREE AND SAUTÉED GREEN BEANS WITH SESAME OIL AND GARLIC

HAWAIIAN ROLLS

HAUPIA, ISLAND STYLE COCONUT CUSTARD

**(HOUSE SMOKED LUAU PIG AVAILABLE UPON REQUEST FOR ADDITIONAL CHARGE)**

**OLD WEST BARBECUE**

ROASTED BLUE POINT OYSTERS, SERVED WITH CHILI BUTTER

GRILLED PINEAPPLE PRAWN SKEWERS, BRUSHED WITH A HONEY MUSTARD MARINADE

SOUTHWESTERN COLESLAW

SLICED BEEFSTEAK TOMATOES & SWEET ONIONS, MARINATED IN A HONEY VINAIGRETTE

RANCH HOUSE BABY BACK RIBS

&

CHIPOTLE BARBECUE CHICKEN

BOTH BASTED AGAIN AND AGAIN IN OUR HOUSE-MADE CHIPOTLE BBQ SAUCE!

COWBOY BAKED BEANS

GRILLED PORTOBELLO MUSHROOMS

SPICY JALAPENO CORN BREAD

WILD BERRY COBBLER, SERVED WITH WHIP CREAM LACED WITH CHAMBORD LIQUOR

**THE ORIGINAL NEW ENGLAND CLAMBAKE**

LITTLE NECK CLAMS, STEAMED IN A GARLICKY BROTH

JUMBO SHRIMP COCKTAIL, WITH A JALAPENO REMOULADE

NEW ENGLAND CLAM CHOWDER

BOSTON BIBB SALAD, WITH HIGH POINTE ORANGE GINGER VINAIGRETTE

WHOLE LIVE MAINE LOBSTER, SERVED WITH DRAWN BUTTER AND BIBS!

STEAMED CORN ON THE COB, WITH A LIME AND CILANTRO BUTTER

BOILED PARSLEY AND HERB POTATOES

LOAVES OF FRESH BAKED SOURDOUGH BREAD

FRESH STRAWBERRIES, SERVED OVER BUTTER POUND CAKE, WITH A GRAND MARNIER  
CRÈME

# HIGH POINTE EVENT CATERING POLICIES

BOOKING YOUR EVENT: A 10% NON-REFUNDABLE DEPOSIT IS REQUIRED TO SECURE THE DATE OF YOUR EVENT. 50% OF THE EVENT TOTAL WILL BE DUE 30 DAYS PRIOR TO THE EVENT. FINAL PAYMENT WILL BE DUE 72 HOURS PRIOR TO THE EVENT ALONG WITH THE FINAL GUEST COUNT. THIS NUMBER CAN BE INCREASED, BUT THIS FINAL COUNT WILL BE USED AS THE BASELINE FOR THE MINIMUM CHARGED FOR THE EVENT.

FINAL INVOICE: YOUR ITEMIZED PROPOSAL AND SPREADSHEET WILL BE CONSIDERED YOUR CONTRACT ONCE YOUR DEPOSIT HAS BEEN PAID. UPON COMPLETION OF THE EVENT, A FINAL INVOICE WILL BE SUBMITTED WITH ANY OUTSTANDING BALANCE DUE. THIS WILL ONLY APPLY TO OVERTIME CHARGES, AN EXCESS IN FINAL COUNT AFTER PAYMENT, OR DAMAGE TO RENTAL ITEMS.

RENTAL EQUIPMENT: WE HAVE AN EXTENSIVE INVENTORY OF RENTAL ITEMS AVAILABLE FOR YOUR EVENT. OUR CLIENTS RECEIVE A DISCOUNTED RENTAL RATE ON ALL ITEMS. IF OUR RENTAL INVENTORY IS EXCEEDED AND EXTRA RENTAL ITEMS ARE REQUIRED, WE WILL COORDINATE THE RENTAL OF THESE ITEMS WITH A LOCAL PROVIDER FOR 15% OF THE TOTAL RENTAL COST. AN ADDITIONAL DEPOSIT MAY BE REQUIRED BY THE RENTAL COMPANY AND WILL BE COLLECTED AT THE TIME OF BOOKING. IT IS THE CLIENT'S RESPONSIBILITY FOR THE CONDITION OF RENTAL ITEMS UPON RETURNING THEM TO THE RENTAL COMPANY.

SERVICE CHARGE AND TAX: THERE IS A 20%, PRE-TAX, SERVICE CHARGE ADDED TO THE FINAL COST. ANY ADDITIONAL GRATUITY IS AT YOUR DISCRETION AND NOT EXPECTED. EVENTS WHICH EXTEND BEYOND 6 HOURS FROM STAFF ARRIVAL WILL INCUR AN OVERTIME FEE OF \$40/HR PER SERVER.

EVENT COORDINATION: IN THE EVENT YOU DO NOT HAVE, OR WISH TO HAVE, A SEPARATE EVENT COORDINATOR, HIGH POINTE CAN ARRANGE ALL COORDINATION FOR AN HOURLY FEE OR FLAT RATE, DETERMINED UPON CONSULTATION.