

Hors D'Oeuvres

Large Jumbo Cocktail Shrimp

Served with cocktail sauce and lemon wedges. 2.50 Per piece

Stuffed Mushrooms

Choice of Florentine, Ham and Cheese, Sausage or Crab. 2.50 Per piece

Crab Cakes

Served with sauce Remoulade. 3.00 Per piece

Chicken Satay

Asian marinated skewered chicken is served with a Thai Peanut sauce. 2.50 Per piece

Mini Beef Wellingtons

Beef and mushroom duxelle is stuffed in puffpastry. 3.00 Per piece

Chicken Cornucopias

Chicken mixture is rolled in miniature tortillas. 2.50 Per piece

Spring Rolls

Served with Sweet Chili Thai Glaze. 2.00 Per piece

Egg Rolls

Served with soy sauce. 2.50 Per piece

Tomato Bruschetta

Marinated tomatoes are topped with Mozzarella cheese on a toasted croustade. 1.50 Per piece

Chicken Brochettes

Kabobs of chicken, peppers, onions, and tomatoes. 3.00 Per piece

Meatballs

Tossed with your choice of sauce. Swedish, BBQ, or Thai glazed. 1.50 Per Piece

Southwest Eggrolls

These are filled with chicken, beans, corn and seasonings. 2.50 Per piece

Pigs in a Blanket

Mini hotdogs rolled in puffpastry served with yellow mustard. 1.50 Per piece

Platters and Displays

Fruit and Cheese

Seasonal sliced fruits are artistically displayed with assorted cheeses. Served with assorted crackers. 4.00 per person

Vegetable Crudité

Small bite size vegetables are displayed and served with a ranch dipping sauce. 3.50 per person

Anti-Pasta

Assorted meats, cheeses, and marinated vegetables. 6.00 per person

Brie En Croute

Whole wheel of brie cheese, wrapped in puffpastry. Ornately decorated then baked to a golden brown. Served with fresh berries and toasted croustades. 125.00

Mini Dessert

Assorted bite size mini desserts. 6.00 per person



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Banquet Menus & Selections

High St. Cafe is dedicated to catering to your needs and requests. We look forward to catering your special events, weddings, and parties with the utmost professionalism and best quality of ingredients, along with superb, gracious employees. That is our dedication to our patrons and to our company.

Thank you and enjoy!

Simple Morning Selections

Continental

Assorted fresh Danish and muffins. Served with fresh fruit display, coffee, and orange juice. 10.00 per person

Quick Start

Assorted fresh Danish and muffins, fresh fruit display, scrambled eggs, home-style potatoes, choice of bacon, ham, or sausage, with coffee and orange juice. 15.00 per person

Morning Glory

Assorted fresh Danish and muffins, fresh fruit display, scrambled eggs, home-style potatoes, choice of bacon, ham or sausage, pancakes or French toast accompanied with Maplesyrup whipped butter and powdered sugar 17.00 per person

Luncheons

Deli Buffet

Choice of two meats roasted turkey, ham, and roast beef, assorted breads, condiments, cheese tray, lettuce, tomato, onion, pickle, tray(LTOP), potato salad or coleslaw, potato chips or pretzels.

13.00 per person **add additional meat for 1.50 pp* **additional salad for 1.00 pp*

Cincy Style Chili Buffet

Cincy style chili, hot dogs, diced yellow onion, yellow mustard, shredded cheddar cheese, hot dog buns, spaghetti and oyster crackers. 14.00 per person

Grilled All American Buffet

Chargrilled hamburgers, choice of hot dogs, Metts, Italian sausage, or grilled chicken breasts, assorted buns, condiments, cheese tray, LTOP, choice of baked beans, potato salad or coleslaw, brownies. 15.00 per person

BBQ Pulled Pork

Fork tender pulled pork, is tossed with bbq sauce, served with baked beans, potato salad, coleslaw, buns. 15.00 per person

**add additional protein for 2.00/pp* **add additional brownies for 1.50/pp*

**add additional salad for 1.50/pp* **add w edges of watermelon for 1.00/pp*

Santa Fe Buffet

Choice of seasoned taco meat, or chicken. Served with tex mex rice, refried beans, 6 inch tortillas, salsa, sour cream, guacamole, diced onions, diced tomatoes, shredded lettuce,

shredded cheddar cheese, and black olives. 15.00/pp **add cinnamon churros for 1.00/pp*

Salads a Plenty

House salad, Caesar salad, assorted dressings, fruit salad, tuna salad, chicken salad, and mini croissants. 14.00/pp

Entree selections

Each selection is accompanied by a choice of salad and dressings, choice of two side dishes, choice of breadsticks or rolls, and whipped butter.

**add another 1.50 pp for an additional salad*

**add additional side dish for 2.00/pp*

Choice of salads

House salad, Caesar salad, or Greek salad

Dressings: Ranch, Caesar, Greek, Honey Mustard, Honey Poppyseed, Raspberry vinaigrette, and Balsamic vinaigrette.

Choices of Side Dishes

Home-style potatoes
Scalloped Potatoes
Garlic Mashed Potatoes
Vegetable Medley
Corn Cobbett's
Wild Rice

Potatoes Au Gratin
Mashed Potatoes
Roasted New Potatoes
Broccoli and Carrots
Roasted Asparagus (1.00 extra pp)
Tex-Mex Rice

Baked Potatoes
Mini Baked Potatoes
Baked Beans
Glazed Carrots
White Rice
Rice Pilaf

Add Additional Side Dish to any Entrée Selection for 2.50/pp

Entrees

Chicken Cacciatore

Seasoned chicken with onions, peppers, tomatoes and fresh herbs. Served best over white rice. Simply tasty! 16.00/pp

Chicken Marsala

Pan seared breast of chicken is topped with mild mushroom, Marsala wine sauce! 16.00/pp

Chicken Piccata

This zesty, flavorful pan seared chicken, is infused by lemons, white wine, and capers! 16.00/pp

Chicken Florentine

Seared chicken breast is adorned with a sautéed spinach cream sauce! 16.00/pp

Chicken Mornay

Seasoned and seared chicken is topped with a delicate Gruyere cheese sauce! 16.00/pp

Chicken Caprese

Grilled chicken breasts are topped with marinated tomatoes and melted mozzarella cheese! 17.00/pp

Chicken A la King

Hearty combination of chicken, mushrooms, roasted red peppers in a rich cream base sauce! 16.00/pp

Asian Chicken and Broccoli

Stir fried chicken and Broccoli in a ginger, bourbon soy glaze! 16.00/pp

Quarter Roasted Chicken

Our famous seasoned rotisserie chicken is quartered and served with BBQ sauce! 16.00/pp

BBQ Ribs

Fork tender, fall of the bone baby back ribs, new King in town! 18.00/pp

Beef Lasagna

Layers of seasoned beef, cheeses, and homemade marinara sauce, baked to perfection! 17.00/pp

Carved Roasted Prime Rib of Beef

Succulent and flavorful prime rib is slow roasted to perfection! Served with Au Jus and Cream of Horseradish. Market Cost

Beef Stroganoff

Braised and slow cooked for hour, this dish consists of beef, onion, mushrooms, in a brown sauce flavored with sour cream!

Served best on top of buttered pasta 20.00 / pp

Braised Beef Tips

These tender morsels of beef tenderloin and cooked with onions and mushrooms, in a port wine demi glaze! 20.00

Asian Style Beef and Broccoli

Stir fried beef tips and broccoli are tossed with ginger and a soy bourbon glaze! 20.00

Home-style Meatloaf

Better than moms! The perfect combination of meat, peppers, onions, and seasonings is oven baked and topped with demi glaze. Have it once, you will have it again! 17.00

Roasted Breast of Turkey

This large double lobed turkey breast is roasted for hours, served with homemade turkey gravy! 16.00

Carved Spiral Ham

This ham is spiral sliced, and is brown sugar glaze, for a mouthwatering experience! 16.00

Roasted Pork Loin

Large pork loin is seasoned and roasted, sliced, then topped with a caramelized onion demi glaze! 16.00

Stuffed Pork Loin

Seasoned and stuffed with your favorite choice selections! Choice of fillings are primavera, ham broccoli and cheddar, or seasoned stuffing. 17.00

Oven Baked Tilapia

This tender, mild fish is oven baked and topped with your choice of sauce! Choices of sauces are lemon dill cream, lemon butter, butter, shrimp cream sauce. 17.00

Pan Seared Salmon

Seared Salmon fillets are topped with a lemon beurre blanc, or your choice of sauce! 20.00/pp

Blackened Mahi Mahi

These fillets are seasoned and blackened to perfection, topped with a citrus, pineapple salsa! Market Cost