

Banquet Menu

Thank you for considering The Highland Grille to cater your function. All of our menus have been developed to provide you and your group with the greatest variety & flexibility. Our Culinary Arts Program is a hand's on learning environment by the students in the Culinary Arts Program at Westerly High School. The chef instructor will be happy to assist you in tailoring menus to fit any budget or theme. We are here to serve, and provide you with an unparalleled culinary experience.



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Our Mission Statement

Westerly High School's Culinary Arts program is committed to integrity, professionalism and recognized industry competencies in the development of the educational process to students by providing them with entry level career skills, as well as academic and life skills necessary for employment and/or further education.

The program is to challenge students to a higher level of learning by mentoring and growing other people within the Food and Beverage Industry.

Highland Grille

We Would Like To Make You Aware That:

- *All dates are subject to change due to previously scheduled school events.*
- *The event to be catered must be approved by school superintendent, principal, and department head of the allied arts.*
- *A copy of homeowners insurance must be provided for the location of the event.*
- *The program will only accept six scheduled events per year.*

Highland Grille

Breakfast (Continental/Buffer) Menu

The Highland Classic

Chilled Orange Juice
Sliced Seasonal Fruits & Berries
Assorted Bagels or Assorted Muffins
Assorted Jams and Butter
Coffee (Reg./Decaf) and Teas, Hot Cocoa
\$5-

The Highland

Chilled Orange & Apple Juice
Sliced Seasonal Fruit & Berries
Assorted Bagels
Assorted Muffins
Assorted Jams and Butter
Cream Cheese
Coffee (Reg./Decaf) and Teas, Hot Cocoa
\$6-

Breakfast - Buffet

The Highland

Chilled Orange & Apple Juice
Seasonal Sliced Fruits & Berries
Assorted Bagels
Assorted Muffins
Assorted Jams and Butters
Choose any Three (3) Items

- Scrambled Eggs
- Crisp Bacon Strips
- Country Link Sausages
- Buttermilk Pancakes with Breakfast Syrup
- Hash Brown Potatoes
- Home Fried Potatoes

Coffee (Reg./Decaf) and Teas, Hot Cocoa
\$8-

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Breakfast Enhancements

- Hot Oatmeal with Raisins and Brown Sugar
\$1.50
- Granola & Cold Cereal served with Milk
\$1.50
- Plain & Fruit Yogurts
\$1.50
- Bagels with Cream Cheese
\$1.50
- Strawberries and Whipped Cream
\$2.00

Beverages

- Regular and Decaffeinated Coffee by the 20 Cup Urn
\$15.00
- Assorted Fruit Juices (individual)
\$1.50
- White or Chocolate Milk (individual)
\$1.50
- Assorted Soft Drinks
\$1.50
- Bottle Water (individual)
\$1.00
- Hot Chocolate
\$1.50

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Fruits and Treats

- Assortment of Seasonal Sliced Fruit
\$2.00 per person
- Seasonal Melon Kebobs Served with a Honey/Yogurt Dipping Sauce
\$2.00 per person
- Warm Soft Pretzels
\$1.50 per person
- Individual Yogurts
\$1.50 per person
- Individual bags of chips
\$1.00 per person
- Chewy Granola Bars
\$1.00 per person
- Chocolate Dipped Strawberries
\$
- Assorted Whole Fruit
\$1.00 per person

From the Bakery

- Assorted Breakfast Pastries
\$10 per dozen
- Assorted Breakfast Breads
\$5.00 per loaf
- Assorted Bagels and Cream Cheese
\$1.50 per person
- Assorted Custom Made Cookies
\$10 per dozen
- Chocolate Fudge Brownie
\$10 per dozen

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Afternoon Break

For Chocolate

Lovers Only

Jumbo Chocolate Chip Cookies

Chocolate Fudge Brownies

Chocolate Dipped Strawberries

Chocolate & White Milk

\$6

Junk Food Junkie

Baskets of Potato Chips, Popcorn & Pretzels

Selection of Soft Drinks

\$5

The Cookie Jar

Custom Made Cookies

Chocolate & White Milk

Coffee (Reg./ Decaf) and Teas

\$4

At The Fair

Warm Soft Jumbo Pretzels served
with Assorted Mustards

Individual Bags of Buttered Popcorn

Selection of Soft Drinks

\$5

Something Healthy

Crudities with Seasonal Dips & Hummus

Seasonal Melon Kebobs

Chewy Granola Bars

Bottled Water

\$6

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Lunch Menu

Salad Buffet

Tossed mixed seasonal greens served with Cherry Tomatoes, Cucumber Slices, Croutons, and Carrots on the side. Choose from home made dressing: Ranch, Raspberry Vinaigrette, or Italian. This lunch buffet is served with seasonal whole fruit, and home made knot bread. - \$5 per person

Build Your Own Sandwich Buffet

Build your own sandwich. Choose from turkey, ham, or roast beef and pile it high on Focaccia, Italian, Wheat, Bulky or White bread. The sandwich buffet is served with homemade potato chips, honey mustard dressing, and mayonnaise compound. With the chef's selection of dessert and a garden salad. - \$6 per person

Lunch on a Go

Choose from turkey sandwich with a mayo cranberry chutney, and or slow roasted roast beef sandwich which is smothered with a horseradish spread, piled high on a bulky roll. The sandwich will be served with potato chips, a granola bar, and a whole seasonal fruit. - \$5- per person

Pasta Anyone

Create your own pasta buffet by choosing from one of the following pasta's: bow tie, ziti, penne, linguini or spaghetti. Choose a sauce to put over you pasta: alfredo, meat sauce or marinara also known as gravy. The pasta buffet is served with a garden salad, chef selection of dessert, and garlic bread. - \$5 per person

It's A Wrap

Tortilla Soup
Mexican Salad with Citrus Vinaigrette Dressing
Build Your Own Soft Flour Tortilla Wrap
with Spiced Beef, Zesty Chicken Strips
Shredded Lettuce, Grated Cheese
Jalapeno Peppers & Diced Tomatoes
Accompanied by Sour Cream & Salsa
Key Lime Tartlets
Selection of Soft Drinks
\$7 per person

The Sportsman

Toasted Garlic Bread
Pepperoni & Cheese Pizza
Vegetable Calzone
Chocolate Fudge Brownies & Mini Fruit Tartlets
Selection of Soft Drinks and Bottled Water
\$7 per person

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Dinner Buffet

International

Freshly Baked Rolls & Butter
Chef's Garden Greens with Assorted Dressings, and Classic Caesar Salad

Choose from one of the following entrée's

Hot Entrée Selections

- Carved Roasted Sirloin with a Peppercorn Sauce
- Oriental Chicken Supreme or Citrus Herb Chicken Supreme
 - Penne with Tomato Basil Cream Sauce
 - Tortellini Primavera
 - Angus Beef Stir Fry
- Salmon with Lemon Caper Cream Sauce
- Pork Loin with Oyster Mushroom Sauce
- Veal Parmesan with Provolone Cheese

All buffets are accompanied with Chef's Choice of Seasonal Vegetables & Starch
Chef selection of dessert Table
\$10 per person

**Prices are subject to change

Chef's Special Buffet

Create and customize your own menu with the chef. Design your own menu with your flare of food, design the menu toward your party theme. The buffet includes Freshly Baked Rolls & Butter, your creation of Garden Greens with Assorted Dressings. All buffets are accompanied with Your Choice of Seasonal Vegetables & Starch and your selection of a dessert Table.

Prices are determined by your menu creation.

**Price available upon request.

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Additional Items to Enhance Your Reception

- Domestic Cheese Board & Crackers - \$3 each
- Imported Cheese Board & Crackers \$3 each
- Seasonal Sliced Fruits & Berries \$3 each
- Deluxe Antipasto Presentation \$4 each
- Seasonal Melon Kebobs (6" Skewers) \$3 each
- Assorted Sandwich Dainties (4 Quarters/Person) \$3 each
- Open Faced Sandwiches with Assorted Mustards (2/Person) \$3 each
- Ham & Swiss Cheese on French Bread \$3 each
- Crudités with Seasonal Dips and Hummus \$3 each
- Beef on a Bun with Assorted Mustards \$3 each
- Carved Beef Tenderloin with Assorted Mustards (Serves 18-20) – Market Price
- Jumbo Shrimp on Ice (Minimum 50 Pieces) – Market Price

Premium Hot/Cold Canapés

- Goat Cheese Crostini with Grilled Vegetables - \$2 each
- Tandoori Chicken on Pita - \$2 each
- Vegetable Samosa - \$2 each
- Mini Cashew Chicken Spring Roll - \$2 each
- Cheese Quesadilla Trumpets - \$2 each
- Feta Cheese & Sundried Tomato Filo - \$2 each
- Breaded Shrimp - \$2 each
- Three Cheese & Roasted Pepper Quiche - \$2 each
- Grilled Vegetable & Mushroom Focaccia - \$2 each
- Chicken Tikka - \$2 each
- South Western Spring Rolls - \$2 each
- Bacon Wrapped Scallops - \$2 each
- Bacon Wrapped Date - \$2 each
- Beef Wellington - \$2 each
- Thai Beef with Garlic Ginger Sauce - \$2 each

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