



Catering Menu

Pricing Effective 1/1/2010

Catering Menu

Dinner Buffets

For a plated meal add \$1.00 per person. For a two meat buffet add \$5.00 per plate to highest price entrée option, for a three meat buffet add \$10.00 per plate to highest price entrée option. All items are subject to 18% service charge and 7% Sales Tax.

20 People Minimum for Buffet Style Meals. The \$1.00 plated charge will be waived if less than 20 people.

Dinner Buffets are served with your choice of 1 Starch, 1 Vegetable and 2 Salads, Fresh Baked Dinner Rolls, Coffee, Water & Iced Tea. Plated Meals are served with your choice of 1 Starch, 1 Vegetable and 1 Salad, Fresh Baked Rolls, Water, Iced Tea and Coffee.

See our "Monthly Menu Feature" at www.highlandconferencecenter.com

Poultry

Bacon Wrapped Stuffed Chicken Breast	\$12.95
Grilled Chicken Breast	\$12.95
Fettuccine Alfredo with Chicken Breast	\$12.95
Maryland Style Chicken Breast Dusted in Bread Crumbs	\$12.95
Chicken Parmesan	\$13.95
Stuffed Cornish Game Hen with Chestnut Dressing	\$14.95

Beef

Slow Roasted, Thinly Sliced Roast Beef	\$12.95
Marinated Beef Kabobs with Tomatoes, Peppers, Onions and Mushrooms	\$12.95
Slow Roasted Swiss Steak in Sauce and Vegetables	\$12.95
Grilled Sirloin Tips	\$12.95
Braised Beef Short Ribs	\$14.95
Mesquite Smoked Barbecue Brisket	\$15.25
Beef Roulades	\$15.95
10 oz. Ribeye (medium to medium rare)	\$18.95
Filet of Oscar	\$20.95
10 oz. Roasted Prime Rib with Brandied Au Jus	\$20.95
Beef Wellington	\$21.95

Pork

Virginia Pit Ham	\$12.95
Thinly Sliced Roasted Pork Loin	\$13.95
Center Cut Pork Chop, Grilled or Broiled	\$13.95
Breaded Pork Tenderloin	\$14.95
Smothered Pork Chop	\$15.25
Herb Stuffed Pork Chop	\$15.25
Half Rack Smoked Baby Back Ribs	\$16.75

Seafood/Fish

Pan Fried or Broiled Walleye	\$16.95
Baked Salmon Filet	\$16.95
Gulf Shrimp, Broiled or Fried	\$16.95
Shrimp Scampi with Linguine	\$16.95

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Carved Items

Pineapple Glazed Virginia Ham	\$14.25
Cajun Fried Turkey Breast with Cranberry/Orange Relish	\$14.25
Roasted Pork Loin with Cinnamon Apple Sauce	\$14.25
Juicy Baked Turkey Roast	\$14.25
Baron of Beef with Brandied Au Jus	\$15.75
8-10 oz. Slow Roasted Prime Rib	\$22.95

Smoked Items

Smoked 1/2 Chicken	\$12.95
Beef Tenderloin	\$14.95
Mesquite BBQ Brisket	\$15.25
Cornish Game Hens	\$15.95
10-12 oz. Smoked Prime Rib with Brandied Au Jus	\$22.95
Smoked Suckling Pig	FMP

Signature Items- Served Plated

London Broil served plated with Baby Red Potatoes and Baby Carrots	\$16.95
Shrimp and Crab Stuffed Walleye Filet	\$18.95
Chateau Brion	\$22.95
Maryland Crab Cake with 10 oz. Ribeye	\$23.95
Surf & Turf, 10 oz Ribeye and Three Jumbo Fried Gulf Shrimp	\$23.95
Half Roasted Pheasant with Cream Sauce	FMP
12 oz. Buffalo Ribeye	FMP
Alaskan King Crab Legs	FMP
Snow Crab Legs	FMP

Breakfast Buffets

*Breakfast Buffets are served with Coffee and Ice Water.
Add \$.50 per person to add milk or Orange Juice or \$1.00 per person for both.*

<i>American Breakfast</i>	\$9.95
Scrambled eggs, hash browns, choice of bacon, ham or sausage, biscuit or muffin, fresh fruit and coffee	

<i>Southern Breakfast</i>	\$9.95
Biscuits and sausage gravy, hash browns, scrambled eggs, fresh fruit and coffee	

<i>Continental Breakfast</i>	\$8.95
Assorted rolls and muffins, fresh fruit, yogurt and coffee	

<i>Breakfast Sandwiches</i>	\$4.50
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Catering Menu

Specialty and Themed Buffets

<i>American Style Buffet</i>	\$15.95
Tender Roast Beef and Ham, Mashed Potatoes with Home-style Gravy, Green Beans with Toasted Almonds, Mixed Greens with Assorted Dressings, Fresh Fruit Salad	
<i>Assorted Sandwiches and Salads</i>	\$12.95
Roast Beef, Ham or Turkey Sandwiches made with homemade buns, Leaf Lettuce, Cheese with condiments, Pasta Salad, Potato Salad and a fresh Vegetable Display with Dips	
<i>Italian Feast</i>	\$15.25
Cheese stuffed manicotti in marinara sauce and melted mozzarella, meat lasagna, fettuccini alfredo, choice of two salads, and garlic breads	
<i>Fiesta Buffet</i>	\$13.95
Beef & Chicken enchiladas, taco salad, refried beans, chipotle corn, corn chips with homemade salsa and queso	
<i>Fajita Bar</i>	\$15.25
Chicken Breast and Sirloin sautéed with onions and peppers, guacamole, salsa, shredded cheese, sour cream, flour tortillas, chipotle corn and Spanish rice	
<i>Western Barbecue</i>	\$15.25
Smoked BBQ Brisket and Pulled Pork with mild and spicy barbecue sauce on the side, baked beans, potato salad, coleslaw and rolls with butter	
<i>The Koe Down</i>	\$15.95
Fried Chicken, Smoked BBQ Brisket, whipped sweet potatoes, corn on the cob, coleslaw, sliced rolls with butter and butter, BBQ sauce on the side with corn bread	
<i>Make Your Own Sandwich Bar Sandwich Bar</i>	\$10.95
Assorted Breads, Roast Beef, Ham, Turkey, American Cheese, Swiss Cheese, Choice of Soup, Relish Tray, Condiments	
<i>Hamburger Bar</i>	\$10.95
Hamburgers, with Homemade Buns, American Cheese, Swiss Cheese, Relish Tray, Condiments and choice of two salads	
<i>Taco Bar</i>	\$11.95
Taco Meat, Chimichangas, Spanish Rice, Refried Beans, Homemade Tortilla Chips, Soft & Hard Shells, Nacho Cheese, Condiments and Homemade Cinnamon Chips	
<i>Make Your Own Chef Salad Bar</i>	\$10.95
Mixed Greens, Turkey, Ham, Hard Boiled Eggs, Cheese, Tomato, Croutons served with Chef's Choice of two salads and fresh baked rolls Add choice of soup for \$1.00	
<i>Baked Potato Bar</i>	\$9.95
Large Baked Potatoes, Chili, Ham, Broccoli, Cheese Sauce, condiments and fresh baked rolls	

Catering Menu

Lunch Buffets

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Roasted Pork Loin served with Dressing	\$10.95
Virginia Pit Ham	\$10.95
Swiss Steak	\$10.95
Swedish Meatballs	\$10.95
Meatloaf	\$10.95
Meat Lasagna	\$10.95
Maryland Style Chicken	\$10.95
Beer Battered Cod	\$10.95
Beer Battered Cod	\$10.95
Baked Tilapia	\$10.95
Stuffed Pork Chop served with Sage Dressing	\$11.95
BBQ Country Style Ribs	\$11.95
Marinated Pork Kabobs	\$11.95
Thinly Sliced, Slowly Roasted Beef	\$11.95
Grilled Sirloin Tips	\$11.95
Bacon Wrapped Stuffed Chicken Breast	\$12.95
Chicken Cordon Bleu	\$11.95
Southern Fried Chicken	\$11.95
Smoked Chicken	\$11.95
Shrimp Scampi	\$11.95
Southern Catfish	\$11.95
Baked Salmon	\$11.95
Bacon Wrapped Stuffed Chicken Breast	\$12.95

Specialty Lunch Sandwiches

All Sandwiches served with Choice of 1 Salad, Vegetable Try and Potato Chips, Coffee, Iced Tea and Water

Shaved Prime Rib Sandwich	\$10.95
Mesquite BBQ Brisket Sandwich	\$10.95
Grilled Chicken Club	\$10.95
Cuban, Seasoned Pork Loin sliced thin with smoked turkey, cheese on Ciabatta bread.	\$10.95
Box Lunch, included Sandwich, Chips, Fruit, Cookie and Soda	\$9.95
Smoked Turkey and Swiss on Croissant	\$9.95
BLT	\$9.95
Chicken Salad Croissant	\$9.95

Add soup to any Sandwich for \$1.00 per person

Chili, Cream of Potato, Vegetable Beef, Chicken Noodle, Tomato

Highland Conference Center
2000 Highland Way ~ Mitchell, SD 57301
Phone: 605-990-1575 ~ Fax: 605-990-1573 ~ www.highlandconferencecenter.com

Catering Menu

Side Selections & Meal Enhancements

Starches - Choose One:

Parsley Buttered Red Potatoes
Home Style Mashed Potatoes with Gravy
Scalloped Potatoes
Rice Pilaf
Cheesy Hash Brown Casserole
Garlic Buttered Rotini

Loaded Mashed Potatoes
Baked Potato with Butter & Sour Cream
Sweet Potato Casserole
Oven Roasted New Potatoes
Herb Dressing
Baked Macaroni and Cheese

Upgrade to the following Starch Enhancements to your meal for \$.50 per person.

Baked Sweet Potato with Butter and Brown Sugar
Twice Baked Potatoes
Savannah Red Rice

Vegetable - Choose One:

Grilled California Vegetables
Buttered Corn
Honey Glazed Carrots
Green Beans with Toasted Almonds
Steamed California Vegetables with Cheese Sauce
Steamed Broccoli with Cheese Sauce
Green Bean Casserole with Mushroom Soup and Fried Onions
Monaco Blend (Waxed Beans, Green Beans & Baby Carrots)
Whole Baby Green Beans

Upgrade to the following Vegetable Enhancements to your meal for \$.50 per person.

Montego Bay Blend (Broccoli Florets, Mango Chunks, Sugar Snap Peas, Diced Red Peppers and Baby Carrots),
Roasted Mediterranean Blend (Squash, Zucchini, Baby Carrots, Green Beans, Red, Green & Yellow Peppers)
Steamed Asparagus with Hollandaise Sauce

Salads - Choose Two With Buffet Style, One With Plated Meals:

Potato Salad
Italian Pasta Salad
Fresh Fruit Salad
Mixed Greens
Cookies & Cream Salad
Caesar Salad with Garlic Croutons

Macaroni Salad
Pasta BLT Salad
Coleslaw
Cucumber & Tomato Salad
Strawberry Fluff
Fresh Vegetable Tray with Dip

Upgrade to the following Salad Enhancements to your meal for \$.50 per person.

Spinach Salad with Hard Boiled Eggs & Croutons served with Hot Bacon Vinaigrette Dressing

Want to add Grilled Onions and/or Mushrooms to your entrée?

\$1.00 for 1 or \$1.50 for both

Catering Menu

Hors d' Oeuvres

Priced per 100 pieces serves approximately 50 guests

Cold Hors d' Oeuvres

Seafood Display	FMP
Crab & Shrimp Dip	\$140.00
Cubed or Sliced Meat and Cheese Tray	\$160.00
Canapés	\$125.00
Large Cocktail Shrimp	\$170.00
Chocolate Dipped Strawberries	\$130.00
Fresh Vegetable Display with dip	\$130.00
Fresh Fruit Display	\$145.00
Herb Tortilla Wrap	\$125.00
Deviled Eggs	\$65.00
Assorted Mini Sandwiches	\$125.00
Homemade Chips & Salsa	\$100.00
Potato Chips & Dip	\$100.00
Chex Mix	\$100.00

Hot Hors d' Oeuvres

Crab Stuffed Mushrooms	\$100.00
Nacho Bar with chips, cheese sauce, pico de gallo, salsa jalapenos	\$140.00
Stuffed Potato Skins	\$165.00
Chocolate Dipped Strawberries	\$130.00
Spinach and Artichoke Dip	\$140.00
Chicken Drumsticks	\$165.00
Hot Wings	\$165.00
BBQ Meatballs	\$130.00
BBQ Smokies	\$130.00
Chislic	\$165.00
BBQ Baby Back Ribs	\$165.00

Catering Menu

Morning Breaks

Carmel Rolls	\$15.00 per dozen
Cinnamon Rolls	\$15.00 per dozen
Assorted Rolls & Pastries	\$15.00 per dozen
Assorted Breakfast Breads	\$15.00 per dozen
Assorted Muffins	\$15.00 per dozen
Assorted Granola Bars	\$1.95 each
Fresh Fruit Pieces	\$1.50 each
Fresh Fruit Tray	\$130.00
Assorted Yogurts	\$1.95 each
Bagels with assorted Cream Cheese	\$15.00 per dozen

Afternoon Breaks

Popcorn	\$2.00 per person
Homemade Caramel Corn	\$2.50 per person
Chex Miz	\$2.00 per person
Gourmet Rice Krispy Bars	\$15.00 per dozen
Assorted Cookies	\$15.00 per dozen
Brownies	\$15.00 per dozen
Assorted Candy Bars	\$15.00 per dozen
Petit Fours	\$15.00 per dozen
Assorted Dessert Bars	\$2.35 each
Ice Cream Buffet (minimum of 20 people)	\$3.95 each
Assorted Homemade Pie	\$2.95 per piece
Assorted 100 Calories Packs	\$1.95 each
Apple, Cherry, Blueberry, Pumpkin, Pecan, Strawberry/Rhubarb, Chocolate Cream, Coconut Cream, Lemon Cream, Strawberry Cream	

Refreshments

Orange Juice	\$15.00 per gallon
Assorted Fruit Juices	\$1.50 each
Regular Coffee	\$13.00 per gallon
Decaf Coffee	\$13.00 per gallon
Hot Chocolate	\$15.00 per gallon
Hot Cider	\$15.00 per gallon
Iced Tea	\$15.00 per gallon
Lemonade	\$15.00 per gallon
Fruit Punch	\$14.00 per gallon
Assorted Bottled Soda	\$1.50 each
Bottled Water	\$1.50 each

Catering Menu

Desserts

Peach, Apple or Cherry Cobbler	\$1.95
Chocolate, White or Marble Cake	\$1.95
Lemon Bars	\$1.95
Brownies, served with Chocolate Sauce	\$1.95
Sheet Cake, White, Chocolate or Marble	\$1.95
Assorted Dessert Bars	\$2.25
Homemade Mini Cheesecake, served with assorted sauces	\$2.25
Apple, Cherry and Peach Crisp	\$2.50
Homemade Carrot Cake	\$2.95
Strawberry Shortcake	\$2.95
Carmel and Snicker Cake	\$2.95
Assorted Homemade Pie	\$2.95
Apple, Cherry, Blueberry, Pumpkin, Pecan, Strawberry/Rhubarb, Chocolate Cream, Coconut Cream, Lemon Cream, Strawberry Cream	
Triple Layer Parfait	\$2.95
Yogurt & Fruit Parfait	\$2.95
Ice Cream Buffet (minimum of 20 people)	\$3.95
Baked Alaska	\$3.95
Cherries Jubilee	\$3.95
Homemade New York Style Cheesecake, served with assorted sauces	\$3.95

Food Requirements and Guarantees:

All food must be supplied through the Highland Conference Center.

Health Department Regulations prohibit us from allowing guests to take leftover food or beverages out of the facility.

Menu prices are subject to change due to fluctuating market prices.

All items are subject to 7% South Dakota Sales Tax and an 18% Service Charge. There is also sales tax on the service charge required by the State of South Dakota. In order for the Highland Conference Center to ensure the availability of chosen items, your menu selection should be submitted to the Event Coordinator three weeks prior to the function date. The number of guests attending must be confirmed with the Event Coordinator by noon five business days prior to the function. This number will be considered the guarantee, not subject to reduction. You will be responsible for the payment of the final guaranteed number even if fewer guests actually attend. If no guarantee is received, the original number expected will be used as the guaranteed number of guests. We will set the room for 10% over your count and will try to accommodate any extra people with a menu that is as close as possible for any attendees over the guaranteed count.

The Highland Conference Center will to be as accommodating as possible in the case of cancellation due to weather however you may be responsible for any perishable food if rescheduling is not possible.

If you have any questions about the Food Requirements and Guarantees, please contact the Events Coordinator at the Highland Conference Center.