



Unique Culinary Expressions – Exceptional Service – Memorable Events

Medieval Renaissance

This feast is sure to bring pleasure to all who attend High Court in the style of the Renaissance. Festivities, Frivolity, and Feasting shall be yours for the taking!

Baked Brie Display

Large Brie Wheels wrapped in Pastry, stuffed with your choice of Basil Pesto, Berry Currant, Maple Walnut, or Cranberry Orange. Served with sliced baguettes and assorted crackers.



Grilled Herbed Breast of Chicken

Grilled Breast of Chicken served with Fresh Rosemary Sauce



French Onion Soup

Done in classic French style. Sautéed Onions with Shallots and Garlic in a Reduced Beef Consommé. Served with Cheesy Bread Croutons.

Leg of Roast Turkey

Turkey Legs are grilled over a raging fire to seal in the natural juices and flavors



Oven Roasted Potato Wedges

New Potatoes seasoned with Herbs and Spices to create delicious accompaniment

Beef Bordelaise

Slowly simmered Beef in Red Wine & Veal Stock with Shallots, Garlic, and Mushrooms served over a scoop of Rice



Wedge of Lettuce

Fresh-cut Quarter Wedges of Iceberg Lettuce dressed with your choice of Toppings including Dried Cranberries, Mandarin Oranges, Bacon Bits, Shredded Cheddar Cheese, and Chopped Sugared Pecans.

Served with Big City's Homemade Dressings including Hot Bacon, Russian, and Maytag Bleu Cheese.

