

# Stations

Requires Minimum 50 ppl  
3 Station Minimum or Buffet Purchase

## Carving

\$50 Attendant Fee  
Served with Warm Rolls  
and Butter

**Filet of Beef**  
Red Wine Demi Glace  
25 per person

**Prime Ribeye**  
Horseradish Cream  
23 per person

**Glazed Ham**  
Honey, Brown Sugar  
12 per person

**Turkey Breast**  
Spice Rubbed  
11 per person

**Flank Steak**  
Horseradish Cream  
13 per person

Addition of two sides required to accompany any carving station

## Pasta

16 per person  
Choice of Two Sauces and  
Two Pastas  
One Protein

**Pasta**  
Penne, Farfalle, Rotini, Linguine,  
Macaroni

**Sauces**  
Marinara, Alfredo,  
Pesto Cream,  
Vodka, 3-Cheese

**Accompaniments**  
Spinach, Onions, Parmesan, Grape Tomato, Broccoli,  
Spring Peas, Roasted Red Peppers,  
Herbed Breadcrumbs, Grilled Chicken, Shrimp,  
Andouille Sausage, Meatball

## Salad

12 per person  
Choice of Two  
Dressings

**Ruffage**  
Artisan Greens, Spinach,  
Chopped Mix

**Accompaniments**  
Grape Tomatoes, Red Onions, Parmesan, Broccoli, Chopped Bacon, Roasted Red  
Peppers, Shaved Carrot, English Cucumber, Almonds, Feta, Cheddar, Fresh Croutons

## Taco

16 per person  
Choice of Two  
Proteins

**Tortilla**  
Flour, Corn, or  
Tostada

**Protein**  
Grilled Chicken, Seasoned Potato,  
Carnitas, Flank Steak (\$2),  
Jumbo Shrimp(\$2)

**Accompaniments**  
Lettuce, Grilled Onions, Cilantro, Tomato, Guacamole,  
Shredded Cheese, Limes, Chipotle Crema,  
Queso Fresco, Pico de Gallo, Bacon, Jalapeno

## Mac & Cheese Bar

13 per person

**Toppings**  
Bacon, Herbed Breadcrumbs, Parmesan,  
Scallions, Mushrooms, Broccoli, Pesto,  
Sicilian Crunch, Sundried Tomatoes, Spring Peas,  
Crushed Flaming Hot Cheetos

**Proteins**  
Fried Chicken (\$5), Shrimp (\$7), Lobster(\$13),  
Ground Beef (\$6), Shredded Pork (\$7),  
Meatballs (\$6), Diced Ham (\$5), Lump Crab (\$12)

## Sides

12 per person  
Choice of Two

**Starches**  
Mashed Red Bliss Potatoes, Baked Three Cheese Mac,  
Risotto, Scalloped Potatoes, Honey Sweet Potato Mash,  
Roasted Red Bliss Potatoes

**Vegetables**  
French Green Beans, Roasted Zucchini and Squash,  
Honey Glazed Carrots, Blistered Corn and Tomatoes,  
Roasted Asparagus, Herbed Chefs Choice Mixed  
Vegetables

Menu prices subject to change based on guest needs and quantity of guests.  
A customary 22% service charge and current sales tax will be added to all prices.

SCHEDULE YOUR VISIT



# DINNER



## Plated Dinner

Includes house salad with choice of 2 dressings, fresh bread, Puroast coffee and iced tea. If multiple entree choices are made the cost will reflect the higher priced item.

Requires a minimum of 25 guests. Maximum number of 60 guests for plated dinners.





### STARTERS [Choose One]

Garden Salad, Artisan Greens Salad  
Caesar Salad

### Salad Dressing Selection [Choose Two]

House Champagne Vinaigrette, Caesar Dressing,  
Housemade Ranch,  
Balsamic Vinaigrette, Honey Mustard, Bleu Cheese

## Entrees

Chicken Parmesan	\$32
Herb Breadcrumb Crusted Chicken, House-Made Marinara, Parmesan Cheese, Basil.	
Pork Tenderloin 	\$34
24hr Marinated Pork, Slow Roasted and Topped with Brown Gravy.	
Blackened Seabass 	\$45
Pan Seared topped with Shallot Lemon Beurre Blanc.	
Salmon Scampi 	\$35
Herb Seasoned Fresh Salmon in a Classic Scampi Sauce with Wilted Spinach.	
Filet of Beef 	\$45
Grilled 6oz Filet of Beef with Mushroom Demi-Glace.	
Crab Cakes	\$38
Jumbo Lump Crab Cakes, Sundried Tomato and Corn Cream Sauce.	
Duet Plate <span style="background-color: #8B4513; color: white; padding: 2px;">Most Popular</span>	\$49
Duet Plates will Come with Your Choice of One Starch and One Vegetable and Two Entrées.	

All Plated Entrees Come with Choice of One Starch and Vegetable to ensure the speed of service.

Please ask for other entrée options. Gluten-free 



## Plated Children's Menu

Children under the age of 12. Children's menu includes one entree, one side and drink. \$12 per child

### ENTREES

Chicken Fingers	Grilled Cheese
Hamburger/Cheeseburger	Buttered Noodles

### SIDES

Mac and Cheese	Fruit
French Fries	Seasonal Veggie of the Day



All plated entrees paired with the same two side items. Your guests must pre select entrees. We recommend providing your guests with 2-3 options. Each place setting must have a place card with a distinguishing mark for each entree selection. We will require the final guest count along with a seating chart 2 weeks before the event date. This way the catering team can quickly and easily distribute entrees.

# Dinner Buffet

Includes house salad with choice of 2 dressings, fresh bread, Puroast coffee and iced tea.  
Requires a minimum of 25 guests.



## STARTERS [Choose One]

Garden Salad, Artisan Greens Salad  
Caesar Salad

## Salad Dressing Selection [Choose Two]

House Champagne Vinaigrette, Caesar Dressing,  
Housemade Ranch,  
Balsamic Vinaigrette, Honey Mustard, Bleu Cheese

## Entrees

Choose One \$34

Choose Two \$42

Choose Three \$48

Chicken Milanese  
with Spinach & a Lemon  
Cream Sauce

Most Popular

House-made Jumbo Meatballs  
House-made Marinara

Teriyaki Glazed Salmon  
with White Sauce

Rice and Vegetable  
Stuffed Peppers  
with Sundried Tomato Cream

Marinated Flank Steak  
with Red Wine Demi Glace

Most Popular

Chicken Picatta  
on a Bed of Spinach

Crab Stuffed Salmon  
Finished with a Lemon Tomato  
Cream Sauce

Most Popular

Spinach, Bacon & Parmesan  
Stuffed Chicken Breast  
with Sundried Tomato  
Cream Sauce

Shrimp & Grits  
Creamy Guilford Grits with Jumbo  
Shrimp in a Creole Sauce

Herb Grilled Chicken  
with a Herb Au Jus



Grilled Pork Loin  
24hr Marinated Pork, Slow Roasted  
and Topped with Brown Gravy



Grilled Portobello  
with a Vegetable Ragout  
and Pesto drizzle



## Carving Station Options

Please See Starters Page for Station Options

### SIDES [Choose Two]

#### Starches

- » Mashed Red Bliss Potatoes
- » Baked Three Chesse Mac
- » Risotto
- » Scalloped Potatoes
- » Honey Sweet Potato Mash
- » Roasted Red Bliss Potatoes

#### Vegetables

- » French Green Beans with  
White Wine and Butter
- » Roasted Zucchini and Squash  
with Balsamic Glaze
- » Honey Glazed Carrots
- » Blistered Corn and Tomatoes
- » Roasted Asparagus with  
Garlic Butter
- » Herbed Chefs Choice Mixed  
Vegetables

### DESSERTS [\$7 Per Person]

- » Lemon Blueberry Mascarpone Cake
- » Flourless Chocolate Torte
- » Pecan Turtle or Strawberry  
Lace Cheesecake
- » Apple or Peach Cobbler  
with Ice Cream
- » Bourbon Pecan Pie
- » Key Lime Pie with Raspberry Coulis

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ADAMS INN

TRADEMARK<sup>®</sup>  
COLLECTION BY WYNDHAM

JH ADAMS INN  
CATERING MENU

SCHEDULE YOUR VISIT

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