

U P T W N

E N T E R T A I N M E N T

SPECIALTY STROLLING RECEPTION

Stations served by themselves or by a choice of multiple stations at a per guest price.
All food stations require \$50.00 chef's attendant fee each – 1 attendant per 75 guests.
*50 Guests Minimum 1 ½ hour presentation.

CHILLED SALAD STATION

Classic Caesar Salad with Shaved Parmesan and Garlic Croutons
Spring Mix w/Goat Cheese, Sun-dried Cherries, Pine Nuts and Maple Balsamic Vinaigrette
Small Iceberg Lettuce Wedges, Tomatoes, Chopped Bacon, Eggs and Thousand Island Dressing
Caribbean Salad of Papaya, Mango, Peppers, Black Beans, Fresh Mozzarella, and Avocado
topped with Light Poppy Seed Dressing
\$7.95 One Choice
\$8.50 Two Choices

QUESADILLA STATION

Chicken or Skirt Steak Served with Soft Flour Tortillas
Colorful Grilled and Roasted Vegetables,
Shredded Cheeses, Jalapenos, Sour Cream, Pico de Gallo, Salsa and Guacamole
\$10.95 One Choice
\$12.50 Two Choices

PASTA STATION

Penne or Bow-tie made to order
Prosciutto, Mushrooms, Vegetables, Freshly Chopped Herbs and Garlic, and Parmesan
Choice of Basil & Roasted Garlic Marinara and Alfredo Regiano
\$8.95
Add Grilled Chicken \$2.00
Add Sweet Italian Sausage \$1.50

CARVING STATION

Tenderloin of Beef or
Rosemary Garlic Crusted Pork Loin
Rolls and Accompaniments
\$11.50

CARVING STATION

Steamship Round of Beef Au Jus
Lightly Smoked Turkey Breast
Rolls and Accompaniments
\$8.50

SWEET ENDINGS

Chocolate Bar with Assorted Miniature Pastries
Fresh Cut Fruit and Tuxedo Strawberries
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
Whipped Cream and Shaved Chocolate
Cinnamon and Nutmeg
\$7.95 with hors d'oeuvres service
\$9.95 without hors d'oeuvres service

All food and beverage is subject to six percent sales tax and twenty percent service charge.

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SPECIALTY TRAYS AND DISPLAYS

Specialty bruschetta display requires \$50.00 chef's attendant fee.

*1 ½ hour presentation.

CRUDITE TRAY

Raw Vegetables with Herbed Dip

(Small 25-50) \$60.00

(Large 75-100) \$150.00

GARDEN VEGETABLE TABLE

Array of Fresh Vegetables, Roasted Red Pepper Hummus, Ranch & Curry Dips,
Tomatoes w/Fresh Basil and Fresh Mozzarella, Garlic Salt Bagel Chips and Rustic Breads

(Small 25-50) \$95.00

(Large 75-100) \$225.00

FRESH FRUIT TRAY OR CHEESE TRAY

Freshly Sliced Fruit and Seasonal Berries or

Variety of Domestic Cheeses with Grapes and Assorted Crackers

(Small 25-50) \$75.00

(Large 75-100) \$200.00

BRUSCHETTA DISPLAY

Green Olive and Artichoke Tapenade

Plum Tomato, Fresh Basil and Red Onion Salsa

White Bean Puree with Roasted Garlic

On Garlic Rubbed Crostini, Baguettes and Assorted Flat Boards

(Small 25-50) \$75.00

(Large 75-100) \$200.00

ANTIPASTO PLATTER

Grilled and Roasted Vegetables

Fontina Cheese and Salami and Prosciutto

Garnished with Marinated Artichokes Hearts, Olives and Pepperoncinis

(Small 25-50) \$125.00

(Large 75-100) \$300.00

MEDITERRANEAN TRIO

Pita Points arranged with

Garlic Hummus, Baba Ghanoush and Tabbouleh

Tomatoes, Feta Cheese, Klamath Olives, Cucumbers and Bell Peppers

Grilled Stuffed Eggplant Roll Ups

(Small 25-50) \$125.00

(Large 75-100) \$300.00

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SPECIALTY STATIONS

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CHILLED SEAFOOD STATION

Jumbo Chilled Shrimp with Tangy Cocktail Sauce
(Served by the dozen only)

\$ Market price

THE CARVING STATION

Carving stations require \$50.00 chef's attendant fee each – 1 attendant per 75 guests.

Steamship Round of Beef Au Jus \$400.00

Served with Creamy Horseradish and Assorted Rolls
(Serves 40-50)

Tenderloin of Beef \$325.00

Served with Béarnaise Sauce, Creamy Horseradish, and Assorted Rolls
(Serves 25-30)

Ancho Roasted Pork Loin \$275.00

Served with mango Cilantro Salsa and Assorted Rolls
(Serves 25-30)

Lightly Smoked Turkey Breast \$150.00

Served with Cranberry Relish, and Assorted Rolls
(Serves 20-25)

Roasted Honey Glazed Ham \$300.00

Served with Honey Glaze, Dijon Mustard and Assorted Rolls
(Serves 40-50)

Scottish Smoked Salmon \$165.00

Served with Sour Cream Dill Sauce, Capers, Chopped Egg and Red Onion
Cream Cheese and Miniature Bagels
(Serves 25-30)

CHOCOLATE FOUNTAIN

Fancy Milk Chocolate Fountain \$550.00

Includes Dipping Items:

Oreos, Rice Krispy Treats, Strawberries, Pineapple, Marshmallows, and Pretzels
(Serves 50)

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