



Uptown Catering Sales Office

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Traverse City, MI 49686

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Beverage Service

All beer, wine and liquor are to be provided by the caterer, host or hostess and must be purchased in the state of Michigan, and will also need to be removed from the event space at the end of the night.

Beverage Service includes:

Mixes (pop, soda, tonic, juices, and Bloody Mary mix)
Wine/Champagne glassware
Wine or Champagne served at tables is an additional \$5.00 per table corkage fee.
Condiments
Glassware, straws, ice
Bartender (additional Bartender is additional charge)

Uptown Catering beverage service regulations:

All liquor must be in fifths
All alcoholic beverages must be consumed in the building of the catering site
Host/Hostess must provide beer tappers

Uptown Catering HAS A NO SHOT POLICY.

Uptown Catering reserves the right to refuse service to:

Anyone who is less than 21 years of age
Anyone who does not have proper identification
Anyone who appears to be intoxicated/impaired

Uptown Catering reserves the right to close the bar at management's discretion.

Additional bar with bartender available, additional charges apply.

A Pop and Juice bar is available upon request for special functions, additional charge will apply.

Non Alcoholic Beverages

Infused Water Options

(strawberry, lemon and basil)
(orange and blueberry)
(citrus and cucumber)
(watermelon and mint)
(strawberry, lime, cucumber & mint)
(citrus & cilantro)

Soft Drink Bar

iced tea, lemonade & soda (unlimited) plus charge per hour (minimum 3 hours) per bartender



All menus include the following level of service

Tablecloths (white)

Napkins (white)

China tableware

Water glasses

Flatware

Linen Skirting for

head table, buffet table, gift table & cake table.

Our team will set tables with the tableware, serve plated items when included in the menu choice, clear plates and release tables for the buffet

Premium Reception Package

Dinner Buffet Includes

Bread rolls with butter & coffee station

Choice of two (2) appetizers

Marinara meatballs with Asiago, artichoke bruschetta, sausage, pepper & onions gorgonzola or feta dip with pita chips bar-b-q meatballs, hummus (choice of garlic, sweet red pepper, zesty lemon or sundried tomato)

Choice of two (2) entrées

Roast beef bordelaise, seasoned bone-in chicken, chicken marsala, peach glazed ham, chicken picatta, turkey & gravy or sliced pork loin with demi-glace

The Roast Beef, Turkey or Pork Loin can be chef carved on site for an additional cost

Choice of two (2) sides

Garlic mashed redskins with gravy, seasoned baked red skins, baked potato with butter & sour cream, au gratin potatoes, vegetarian rice, veggie garden blend (green beans, white & red onion, carrot & red cabbage), buttered corn, steamed broccoli buds, fresh cut fruit salad, potato salad, pasta salad or coleslaw

Choice of one salad

Tossed Garden Salad

Mixed greens, cucumber, tomato, onion & red cabbage topped with our creamy house dressing

Caesar Salad

Romaine, croutons, Asiago cheese & Caesar dressing

Greek Salad

Mixed greens, tomato, onion, garbanzo beans, beets, pepperoncini peppers, Kalamata olives, Feta cheese & topped with creamy Greek dressing

Traverse City Salad

Mixed greens, cucumber, onion, dried cranberry, walnuts & Gorgonzola cheese topped with cherry vinaigrette dressing

Bar Service Includes

Mixes (pop, soda, tonic, juices, and bloody mary mix)

Wine/Champagne glassware

Wine or Champagne served at tables is an additional \$5.00 per table corkage fee.

Condiments

Glassware, straws, ice

1 Bartender (additional bartender for fee)

Performance Buffet

Choice of One Appetizer

Marinara meatballs with Asiago, artichoke bruschetta, sausage, pepper & onions gorgonzola or feta dip with Pita Chips Bar-B-Q Meatballs, Hummus (Choice of garlic, sweet red pepper, zesty lemon or sundried tomato)

Choice of Two Entrées

Top round beef bordelaise, seasoned bone-in chicken, chicken marsala, peach glazed ham, chicken picatta, turkey & gravy or sliced pork loin demi-glace

The Roast Beef, Turkey or Pork Loin can be chef carved on site for an additional cost

Choice of One Starch

Garlic mashed redskins with gravy, seasoned baked red skins, baked potato with butter & sour cream, au gratin potatoes, vegetarian rice

Choice of One Vegetable

Veggie garden blend (green beans, white & red onion, carrot & red cabbage), buttered corn, steamed broccoli

Choice of Two Prepared Salads

Tossed garden salad with dressing, fruit salad, potato salad, pasta salad or coleslaw

Ultimate Buffet

Dinner Buffet Includes

Bread rolls with butter & coffee station

Choice of one appetizer

Marinara meatballs with Asiago, artichoke bruschetta, sausage, pepper & onions gorgonzola or feta dip with Pita Chips Bar-B-Q Meatballs, Hummus (Choice of garlic, sweet red pepper, zesty lemon or sundried tomato)

Choice of two (2) entrées

Top round beef bordelaise, seasoned bone-in chicken, chicken marsala, peach glazed ham, chicken picatta, turkey & gravy or sliced pork loin demi-glace

The Roast Beef, Turkey or Pork Loin can be chef carved on site for an additional fee

Choice of three (3) sides

Garlic mashed redskins with gravy, seasoned baked red skins, baked potato with butter & sour cream au gratin potatoes, vegetarian rice, veggie blend (green beans, white & red onion, carrot & red cabbage) buttered corn, steamed broccoli, fruit salad, potato salad, pasta salad, coleslaw

Choice of one salad

Tossed Garden Salad

Mixed greens, cucumber, tomato, and onion & red cabbage topped with our creamy house dressing

Caesar Salad

Romaine, croutons, asiago cheese & Caesar dressing

Greek Salad

Mixed greens, tomato, onion, garbanzo beans, beets, pepperoncini peppers, Kalamata olives, feta cheese & topped with creamy Greek dressing

Traverse City Salad

Mixed greens, cucumber, onion, dried cranberry, walnuts & gorgonzola cheese topped with cherry vinaigrette dressing

(Add On) Starters & Appetizers

The options below can be added to any menu but not available as a full menu.

May be added to any menu (PP=Per Person)

Marinara Meatballs with Asiago

Beer Marinated Char-Grilled Pork Skewers

Beer Marinated Char-Grilled Chicken Skewers

Artichoke Bruschetta

Sausage, Pepper & Onions

Chilled Jumbo Shrimp

Gorgonzola or Feta Dip with Pita

Bar-B-Q Meatballs

Hummus (Choice Garlic, Sweet Red Pepper, Zesty Lemon or Sundried Tomato)

Smoked Whitefish Pate

Leek Fritters

Caprese Skewers

Seafood Puffs

Boneless Chicken Wings (Mild or Bar-B-Q)

Bacon Wrapped Chicken

Add On Stations

These stations can be added to any menu but not available as a full menu.

Carving Station

Choice of bone-in peach glazed ham, whole boneless turkey & gravy, apricot stuffed pork loin with demi-glace or roast beef bordelaise. Or add a second (2) meat

Dessert Station Flights

Enjoy flights of white chocolate raspberry tiramisu, rice pudding, po-de-crème, baklava & mini crème puffs

Late Night Favorites Station

Coney bar, mini sliders, bone-in wings, mini pulled pork sliders, sausage, pepper & onions

Dry Snack Station

Goldfish crackers, peanuts or Chex mix
Assorted nuts
Potato chips & dip or tortilla chips & salsa
Pretzels

Gourmet Fruit, Vegetable & Cheese Platters

Gourmet Fruit & Cheese Tray

Grapes (red or green), cantaloupe, honeydew, strawberries, pineapple & seasonal fruits assorted cubed, and sliced & gourmet cheeses & assorted crackers

Appetizer Tray

Prosciutto, salami, ham, imported and domestic cheese, gorgonzola stuffed olives, olive cocktail (Mediterranean green and black olives, caper berries, sweet white garlic, cornichons, sweet red pepper tossed in extra virgin olive oil, garlic and herbs) & assorted crackers

Your Choice

Small (Approx. 35)

Medium (Approx. 75)

Large (Approx. 125)

Fresh Fruit Tray

Grapes (red or green), cantaloupe, honeydew, strawberries, pineapple & seasonal fruits

Vegetable Tray

Celery & carrot sticks, buds of broccoli & cauliflower, cherry tomatoes, pepperoncini peppers, cucumber slices & dip

Cheese Tray

Cubed cheddar, Colby jack, jalapeño, Havarti and cheese spread served with assorted crackers

Gourmet Cheese Tray

Havarti, Brie with cherry mint compote, Gouda, goat cheese, Feta cheese & Montoro

Your Choice

Small (Approx. 35)

Medium (Approx. 75)

Large (Approx. 125)

Add for Gourmet Cheese Tray

Plated Entrée Dinner

(Limit of two entrée choices) All plated dinners include choice of starch, choice of vegetable, tossed garden salad with dressings, bread rolls with butter and coffee.

Top Round Beef Bordelaise

(Bordelaise: veal stock reduction with red wine, sugar, mushrooms and butter)

Veal Marsala

Pan seared veal in a buttery sauce made with mushrooms, onions & marsala wine

Veal Picatta

Pan seared veal in a white lemon beurre blanc with capers

Chicken Picatta

Pan seared chicken in a white lemon beurre blanc and capers

Chicken Marsala

Pan seared chicken in a buttery sauce made with mushrooms, onions & marsala Wine

Stuffed Chicken Breast

Chicken breast stuffed with spinach, mushroom & cheese finished with our house cream sauce

Eggplant Asiago Stacks

Eggplant, polenta, tomato, smoked mozzarella, asiago & parmesan cheese

Penne Tre Formaggio

Penne pasta tossed in Romano, Mantoro and Asiago cream

Vegetarian Lasagna

Three (3) cheese blend (feta, ricotta & parmesan) layered with artichoke, lasagna pasta & garlic

Steak and Chicken

Seasoned bone-in baked chicken & flank steak bordelaise

Lemon Tilapia

Baked tilapia topped with white wine lemon beurre blanc & capers

Mediterranean Salmon

Baked salmon with lemon, sundried tomatoes, olive, capers and basil drizzled with a balsamic reduction

Pork Tenderloin w/ Demi-Glace

Apple marinated pork tenderloin complimented with red wine demi-glace

Plated Starch Options (pick one)

Garlic mashed redskins with gravy, seasoned baked red skins, baked potato with butter & sour cream, au gratin potatoes or butter rice

Plated Vegetable Options (pick one)

Veggie blend (green beans, white & red onion, carrot & red cabbage) buttered corn or steamed broccoli

Family Style Dinner

Platter service to each guest table by our professional service staff.

This Menu Includes

Bread rolls with butter, tossed salad with creamy dressings & coffee.

Choice of Two Entrées

Top round beef bordelaise, seasoned bone-in chicken, chicken marsala, peach glazed ham, chicken lemon ado, potato/cheese pierogi, turkey & gravy or sliced pork loin demi-glace

Choice of One Starch

Garlic mashed redskins with gravy, seasoned baked red skins, baked potato with butter & sour cream, au gratin potatoes or vegetarian rice

Choice of Hot One Vegetable

Veggie blend (green beans, white & red onion, carrot & red cabbage), buttered corn, steamed broccoli

Appetizer Party

Includes mixed fruit, cheese & crackers, fresh vegetable & dip

Pick Three (3) Appetizers

Beer Marinated Char-Grilled Pork Skewers
Beer Marinated Char-Grilled Chicken Skewers
Artichoke Bruschetta
Gorgonzola or Feta Dip
Hummus
(Choice of Garlic, Sweet Red Pepper, Zesty Lemon or Sundried Tomato)
Bar-B-Q Meatballs
Smoked Whitefish Pate
Sausage, Pepper & Onions
Mini Sliced Cold Cut Toppers
Tzatziki & Pita Chips
Potato/Cheese Pierogi
Spanakopita
Leek Fritters
Caprese Skewers
Marinara Meatballs with Asiago
Seafood Puffs
Bacon Wrapped Chicken
Bone-In Chicken Wings (Bar-B-Q, Mild)
Boneless Chicken Tenders (Bar-B-Q, Mild)

Additional Stations can be added for additional cost

Polish Feast Buffet

Dinner buffet includes bread rolls with butter & coffee station

Appetizer

Grilled Polish kielbasa & sauerkraut

Starch

Potato cheese pierogi grilled with butter, onion & bacon and let's not forget the sour cream

Vegetable

Green beans with melted butter & bread crumbs

Salad

Carrot salad or cucumber salad with sour cream

Entrée

Golabki (stuffed cabbage) Baked cabbage leaves rolled with seasoned ground sirloin, rice & tomato

Greek Buffet OPA!

Dinner buffet includes bread rolls with butter & coffee station

Dinner Buffet Includes

Choice of one appetizer

Spanakopita, tzatziki with pita wedges, feta dip or hummus

Choice of One Starch

Vegetarian rice or roasted redskin lemon potatoes

Vegetable

Green beans with tomato red wine sauce

Greek Salad

Mixed greens, tomato, onion, garbanzo beans, beets, pepperoncini peppers, Kalamata olives, feta cheese & topped with creamy Greek dressing

Choice of 2 Entrees

Moussaka, pastitsio, baked bone-in lemon chicken or souvlaki kabobs(pork or chicken)

Dessert

Rice pudding add baklava for additional cost

Italian Pasta Buffet

Dinner buffet includes bread rolls with butter & coffee station

Dinner Buffet Includes

Pick (2) Two Entrée Choices

Spaghetti and Marinara

Spaghetti pasta tossed in marinara

Vegetarian Lasagna

Three (3) cheese blend (feta, ricotta & parmesan layered with artichoke, lasagna pasta & garlic

Tre Formaggio (Fettuccini Alfredo)

Fettuccini pasta tossed in Romano, Mantoro and Asiago cream

One Vegetable Choice

Veggie blend (green beans, white & red onion, carrot & red cabbage) buttered corn or cheesy broccoli

Choice of One Salad

Tossed Garden Salad

Mixed greens, cucumber, tomato, and onion & red cabbage topped with our creamy house dressing

Caesar Salad

Romaine, croutons, asiago cheese & Caesar dressing

Greek Salad

Mixed greens, tomato, onion, garbanzo beans, beets, pepperoncini peppers, Kalamata olives, feta cheese & topped with creamy Greek dressing

Add diced chicken for Tre Formaggio or meatballs for Spaghetti

Pasta Exchange Opportunity

Swap out a pasta for any chicken below for an additional cost per person

Chicken Asiago

Asiago crusted chicken breast fried till golden with smoked mozzarella & marinara

Chicken Picatta

Pan seared Chicken in a white lemon beurre blanc with capers

Chicken Marsala

Pan seared chicken in a buttery sauce made with mushrooms, onions & Marsala Wine

Lunch Americana

Cold Deli Buffet

Includes

Sliced ham, turkey & salami sliced Swiss, American & Cheddar cheese, white, wheat, rye bread & gourmet buns, lettuce, tomato, onion, mayo & mustard, vegetables with dip or hummus, house made spiral potato chips & fruit salad. Choice of lemonade, iced tea, soda or coffee

Add chicken lemon rice soup, tossed salad or chili

Salad Bar

Includes

Iceberg & Romaine lettuce, diced tomatoes, cucumbers, red or white onions, shredded cheddar cheese, croutons, feta cheese garbanzo beans, beets, peppers, olives, Greek, Ranch and French Dressings. Includes pita bread Choice of lemonade, iced tea, soda or coffee

Add diced chicken or ham for or gyro

Add chicken lemon rice soup or chili

Lunch Greek

add chicken lemon rice soup or chili

Build your own gyro buffet

Includes

Spanakopita

Spinach, onions & feta cheese wrapped and baked in phyllo

Greek Salad

Lettuce, tomato, onion, feta cheese, garbanzo beans, beets, olives, cucumbers & Opa creamy dressing

Build Your Own Gyro

A mixture of gyro meat (80%beef/20% lamb) & sliced chicken breast with tomato, onion, feta & tzatziki (creamy shredded cucumber dip) to be placed on a 7" pita bread

Rice pudding for dessert or Baklava

Choice of lemonade, iced tea, soda or coffee

Breakfast

Available until 11 AM

European Breakfast

Bagels, muffins, croissants, fruit salad, cream cheese, preserves & assorted cold cuts & cheese, coffee & orange Juice

Breakfast Buffet

Breakfast strata (choice of veggie, 3 meat, Polish, Greek), bacon & sausage links, biscuits & gravy, hash browns, muffins, Danish rolls, fruit salad, orange juice & coffee

Add an Omelet Station to your Breakfast

Include bacon, ham, sausage, mushrooms, and onions, diced tomato, green pepper & shredded cheese

Brunch

Available 9:00 AM to 2:00 PM

Brunch Buffet

Includes

Egg station for omelets, bacon, sausage, biscuits and gravy & hash browns, fruit tray, assorted pastries, orange juice and coffee

Choice of one entrée

Top round beef bordelaise, baked chicken or peach glazed baked ham

Choice of one potato

Garlic mashed redskins with gravy, seasoned baked red skins

Choice of one vegetable

Veggie blend (green beans, white & red onion, carrot & red cabbage), buttered corn, steamed broccoli

Desserts

Sweets always brighten up your event!

Home Made Cheesecakes

New York Style with Strawberry, Blueberry or Cherry Sauce

Specialty European Cakes & Desserts

Tiramisu, white chocolate raspberry tiramisu, crème filled cannoli, baklava, crème puffs

Ice Cream

Vanilla bean (4oz) with topped strawberries
Assorted ice cream cups (4oz) chocolate, strawberry & vanilla

Chocolate dipped strawberries

Fresh Baked Cookies

Chocolate chunk, peanut butter, oatmeal raisin, snicker doodle, sugar cookie, white chocolate macadamia nut

Fresh Baked Frosted Brownies

Ghirardelli chocolate
Traverse city cherry
Blueberry brownie
Nuts about you

Desserts Cont.

Sheet Cakes

Carrot Cake, Chariot (cherry carrot cake) Chocolate, Vanilla or German Chocolate

Dessert Station Flights

Enjoy flights of white chocolate raspberry tiramisu, rice pudding, po-de-crème, baklava & mini crème puffs, mini cream filled cannoli

Chocolate Exotica

Currently being developed

Policies

All food and Alcohol prices are subject to 6% sales tax and 18% service fee.

The balance in full is due **PRIOR** to the event. We accept check or all major credit cards.

A guaranteed guest count is required 10 days prior to your scheduled event. This guarantee is understood to be a minimum and may not be decreased. If we are unable to obtain the guaranteed count from you, we will use the estimated number of guests provided at the time of deposit.

Buffet lines can be maintained up to a total of two hours of service upon request for open house style events. Arrangements must be made when finalizing. Each additional hour over the two hour serving time will incur a \$50.00 fee.

If serving time of any menu is more than 30 minutes off from the scheduled time Uptown Catering cannot be held responsible for quality or temperature of food. There may be an additional charge of \$50.00 for each half-hour serving time is delayed.

All menu options have a 50 person minimum.

Uptown Catering will make every effort to accommodate special dietary requirements. Arrangements must be made in advance.

Cake service is \$1.00 per person and includes the cutting and serving of the cake, china plates and forks.

All menus include white linen tablecloths and skirting, linen napkins in choice of 10 colors, china tableware, water pitchers and flatware.

Prices subject to change due to market conditions. Menu prices will be guaranteed 90 days prior to your event.

Throughout the menu you will find Items marked with an *. These items may contain raw or undercooked ingredients; or can be cooked to order. Notice: Consuming raw or undercooked meat, poultry, eggs or seafood may increase your risk of food borne illness.

Bar service will end at 12:00 am. Bartenders exercise caution in serving and will require valid ID.

Regulations specify that alcoholic beverages may not be removed from the premises. NO outside beverages are allowed to be brought into our facilities.