

sample  
menu  
more items  
available

## Dinner Buffets

(Separate Menus)

Carolina Cookout  
Cajun Bayou

South of the Border Fiesta  
Feast of San Gennaro

## Dinner A la Carte

### *Appetizers*

Soup du Jour  
Garden or Caesar Salad  
"Wilted" Spinach Salad  
Stuffed Mushrooms Mediterranean

Penne Ai Duo Liquori  
Melone con Prosciutto  
Tortellini en Panne  
California Shrimp Cocktail

Smoked Salmon or Gravlax

### *Entrees*

Poached Salmon En Brodetto  
Grilled or Blackened Mahi – Mahi  
(Lobster Lemon Crème)  
Jumbo Stuffed Shrimp  
(Sweet Basil & Garlic sauce)  
Mixed Seafood Grille  
Sautéed Salmon al Pesto with Crème  
Catch of the Day  
"Surf & Turf" (Lobster Tail & Filet Mignon)  
Grilled Filet Mignon or Tenderloin of Beef  
Roast Prime Ribs of Beef Au Jus  
Pan Seared NY Strip with wild mushrooms  
Roast Baron of Beef (Hunter Sauce)  
Carolina Ribeye  
Chicken Marsala en Champignon

Pecan Crusted Chicken with  
Stone Ground Dijonaise  
Roast Cornish Game Hen  
with Apple Stuffing  
Sautéed Breast of Chicken "Bolognese"  
Stuffed Breast of Chicken Gourmandine  
Roast Duckling Montmorency  
Roast Rack of Lamb Persille  
(Currant & Mint Demi Glace)  
Roast Loin of Pork with Peach and Walnuts  
(Demi Glace)  
Veal Oscar  
Veal Rollantine  
Grilled Double Veal Chop with  
Rosemary, Sage & Portobellos

### *Desserts*

All our desserts are custom selected and made for your event  
Listed below is just a sampling of the items we have to offer:

NY Cheesecake  
Caramel Apple Cake  
Peanut Butter Pie

Cappuccino Mousse Cake  
Assorted European Pastries  
Triple Chocolate Layer Cake

For additional information and catering menus, please visit our web site at:  
<http://www.uptowncateringco.com> • E-mail us at: [info1@uptowncateringco.com](mailto:info1@uptowncateringco.com)

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## *Hors d'oeuvres*

Grilled Assorted Vegetable Brochettes  
(Balsamic Vinaigrette)

Beef Rouladen (Pinwheels)

Wild Mushroom Profiterole

Mushroom Caps stuffed with  
Shrimp and Crabmeat

Beef Tenderloin with Sherried  
Mushroom en croute

Chicken or Beef Yakitori (K-Bobs)  
(Teriyaki)

Marinated Steak Brochettes  
(Hunter Mushroom Sauce)

Stuffed Chicken Roulade (Galantine)

Scallops wrapped in Bacon  
(Saffron Crème)

Smoked Salmon Cornucopias

Swedish or Italian style Meatballs  
(Classical or Marinara)

Baked Brie in Phyllo with toasted  
almonds & raspberries

Jumbo Lump Crab Cups (Bechamel)

Shrimp in a blanket of pastry

Polynesian Ham and Pineapple Bro-  
chettes (Sweet & Sour)

Seafood Puffs (Mushroom Cream)

Coconut Fried Lobster Tail K-Bobs

Clams Casino or Oreganata  
(Scampi Butter)

Buffalo Style Chicken Drumettes

Southwestern Chicken Egg Rolls

Jumbo Shrimp on Ice  
(Spicy Tomato Horseradish)

Chef's Assorted Canapés  
(10 dozen minimum)

Crab Dip Au Gratin (Sauce Mornay)

Black Bean Queso Dip with  
Tri-dolor corn tortillas

Three Cheese Spinach Dip with  
Blue corn Chips

Coconut Fried Shrimp with  
Orange Papaya Sauce

Assorted Mini Tartlets

Smoked Salmon Mousse  
(Cumberland Sauce)

Crisp Fried Crab Puffs (Remoulade)

Stuffed Shrimp (Lobster Lemon Crème)

Assorted Mini Quiche

Fresh Fruit Brochettes  
(Chocolate or Yogurt Sauce)

Chicken Walnut Salad in Puff Pastry

Oysters Rockefeller

Oysters on 1/2 Shell (in season)

## *Displays & Mirrors*

Colossal Shrimp Tree and Village

Fresh Fruit Display with Marinated Fruit  
(Macedoine di fruitto)

Antipasto (assorted Italian meats, cheeses,  
vegetables and peppers with vinegarett)

Pepper-Crusted Tenderloin of Beef  
with Cajun Horseradish Sauce

Fresh Vegetable Crudite with seasonal dip

Imported or Domestic Cheeses with Fresh  
Fruit Garnish, Crackers and Assorted  
Mustards

Classical Smoked Scottish Salmon with  
tomato, capers, onion & egg, and olive

All hors d'oeuvres served complete with any and all sauces.

## *Specialty Stations*

### *Seafood and Raw Bar*

Shrimp, Clams on a 1/2 shell, Steamers, Oys-  
ters on a 1/2 shell, lemon and cocktail sauce.

### *Pasta Station*

Assorted Pastas of your choice with your  
choice of sauces.

### *Carving Station*

Choice of: Prime Rib of Beef, Au Jus, Ten-  
derloin of Beef, Roast Saddle of Turkey, Pe-  
can Crusted Smoked or Fresh Pork Loin,  
Honey Baked Ham.

### *Fajita Station*

Grilled Chicken, Steak or Shrimp with  
Roasted Peppers, Onions, Sour Cream,  
Shredded Cheese, Lettuce, Tomato, Pico di  
Gallo and Flour Tortillas.

### *Asian Stir Fry*

Shrimp, Chicken, Beef with assorted Orien-  
tal Vegetables, Sauces and Steamed Rice.

### *Please Inquire*

This is a sample of our menu,  
many more items are available.