

Dinner Buffets or Plated Dinners

First Course

Garden, Caesar Salad or Spinach Salad	Cracked Crab Claws and Shrimp Martini
Stuffed Mushrooms Mediterranean	Sliced Fruit and imported Cheese Plate
Tortellinini in Cream w/ prosciutto	Maryland Style Crabcakes
Penne Al Vodka	Sushi / Sashimi
California Shrimp Cocktail Martini	Tapas Sampler
Smoked Salmon Sampler	Tex / Mex and Mexican Specialties

Entrees (all served 3 courses w/ salad, entrée w/ vegetable, starch and dessert)

Grilled Filet Mignon or Tenderloin of Beef	Chicken Scallopini Marsala , Piccata, Francese
Classical Beef Wellington	Chicken Cordon Bleu
Roast Prime Ribs of Beef Au Jus	Pecan Crusted Chicken with Stone Ground Dijonaise
Pan Seared NY Strip w/ wild mushrooms	Sauteed Breast of Chicken "Bolognese"
Roast Baron of Beef (Hunter Sauce)	Stuffed Breast of Chicken Gourmandine
Carolina Ribeye	Baked Chicken w/ Rosemary and Fennel
Mixed Grille—select 3 items	
Pan Seared Maple Glazed Salmon	Cajun Rubbed Roast Loin of Pork - Jus Lie
Grilled, Sauteed or Baked Salmon	Italian Pork Loin Abruzza
Grilled or Blackened Mahi – Mahi (Lobster Lemon Crème)	Stuffed Loin of Pork
Crab Stuffed Filet of NC Flounder	
Jumbo Stuffed Shrimp (Sweet Basil & Garlic sauce)	Authentic NC Pulled Pork Barbecue Eastern or Western Style (with all the fixins)
Seared Diver Scallops	Smoked Chicken
Mixed Seafood Grille	
Low Country Shrimp and Grits	Various Selections of Veal, Pasta and other culinary temptations available
Catch of the Day	
"Surf & Turf" (lobster tail & Filet Mignon)	

Desserts

Listed below is just a sampling of the items we have to offer:

Petit Fours	Canoli
Assorted Mini European Pastries	Eclairs, Cream Puffs
Cheesecake (several different varieties)	Berries, Fruit and Chocolate Fondue
Apple Crisps and Cobblers	Classical Wedding Cake
Assorted Bars / Ganache Nougat	Chocolate covered strawberries

For more information and catering menus, please visit our website at

www.uptowncateringco.com

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Wedding Receptions ■ Rehearsal Dinners
Bridal Showers ■ On or Off Site

Complimentary Full Service Event Planning



Hors D'oeuvres

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| Petite Beef or Chicken Wellingtons | Coconut Fried Shrimp |
| Chicken or Beef Yakitori (satay)
En Brochette | Smoked Salmon Mousse
(Cumberland Sauce) |
| Stuffed Chicken Roulade (galantine) | Crisp Fried Crab Puffs (Remoulade) |
| Grilled assorted Vegetable Brochettes
(Balsamic Vinegarette) | Stuffed Shrimp (Lobster Lemon Crème) |
| Mushroom Caps stuffed with
Shrimp and Crabmeat or Sweet Italian
Sausage, roasted peppers and broccolini | Assorted Mini Quiche |
| Scallops wrapped in Bacon
(Saffron Creme) | Fresh Fruit Brochettes
(Chocolate or Yogurt Sauce) |
| Smoked Salmon Cornucopias | Honey Chicken Walnut Mousse Puff Pastry |
| Swedish or Italian style Meatballs | Baked Oysters Roc-a-billy (our specialty) |
| Baked Brie in Phyllo with toasted
almonds & raspberries | Oysters on ½ Shell (in season) |
| Shrimp and Crabcakes | Mozzarella Caprese on Crostini |
| Maryland Style Crabcakes | Baked Mozzarella and basil puffs |
| Shrimp and pesto in a blanket of pastry | Carpaccio of Beef crustade |
| Seafood Puffs (Mushroom Cream) | Grilled Pita Points w/ Hummus and
Tapenade |
| Grilled Vegetable and Jarsberg Vol au
Vents | Cajun Chicken or Shrimp Potstickers |
| Country Style Chicken Tidbits | Smoked Turkey aioli pinwheels |
| Southwestern Chicken Egg Rolls | Assorted Classic Finger Sandwiches |
| "Angels on Horseback" Shrimp wrapped
with Bacon | Lamb Chop Lollipops |
| Chef's Assorted Canapés
(10 dozen minimum) | Pulled pork BBQ OR Beef Potroast Sliders |
| Crab Dip Au Gratin (sauce Mornay) | Bacon Wrapped Figs w/ Goat Cheese |
| Black Bean Queso Dip with
tri color corn tortillas | Stuffed Hearts of Artichokes |
| Three Cheese Spinach Dip with
Blue Corn Chips | |

Complimentary Event Planning
with all receptions. Preferred ven-
dor list for all services: cake,
DJ, linens, limo's, florists etc.



Displays and Mirrors

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| Colossal Shrimp Tree Display | Grilled Vegetable Crudite with seasonal dip |
| Fresh Fruit Display with
Marinated Fruit
(Macedoine di frutta) | Imported or Domestic Cheeses with Fresh
Fruit Garni, Crackers and assorted mustards
Featuring honey walnut baked brie |
| Antipasto
(assorted Italian meats, cheeses,
vegetables and peppers with
vinaigrette) | Classical Smoked Salmon with
tomato, capers, onion & egg, and olive |
| Pepper-Crusted Tenderloin of Beef
with Cajun Horseradish Sauce | Seafood Display
Shrimp, Cocktail Crab Claws, Oysters, Clams,
Mussels, and your choice of many other
items |

Specialty and Action Stations

Seafood and Raw Bar

Shrimp, Clams on ½ shell, Steamers,
Oysters on ½ shell, Lemon
and Cocktail Sauce

Carving Station

Choice of: Prime Rib of Beef, Au Jus,
Tenderloin of Beef, Roast Saddle of Turkey,
Pecan Crusted Smoked or Fresh
Pork Loin, Honey Baked Ham
Maple Glazed Salmon
Seared Ahi Tuna

Pasta Station

Assorted Pastas with your choice of sauc-
es, Chicken, Beef, Seafood, customized
with all the items you enjoy

Fajita Station

Grilled Chicken, Steak or Shrimp with Roast-
ed Peppers, Onions, Sour Cream, Shred-
ded Cheese, Lettuce, Tomato,
Pico di Gallo and Flour Tortilla

Asian Stir Fry

Shrimp, Chicken, Beef w/ assorted Oriental
Vegetables, Sauces and Steamed Rice

Dip Station / Display

Bruschetta, Spinach Artichoke Dip, Crab
Dip, Black Bean Queso, Hummus,
Tapenade, Smoked salmon Mousse, grilled
pita points, crostini, tri color Tortilla Chips

Mediterranean Tapas Station

Olive and Vegetable Tapenade, Hummus,
Baba ghanoush, Varietal Roasted Peppers,
Imported Varietal Olives, Pickled Vegeta-
ble Medleys, and other Mediterranean
favorites

Grilled Pita Points, Crostini, Flatbreads,
Lavash

Mashed Potato Bar

Yukon Gold and or Sweet Potatoes with
abundant toppings .
For dinner or dessert!

Other Custom Menus available.

FULL Beer, Wine and Liquor Bar packages available— We hold All NC ABC Per-
mits, Insurance for On and Off Premise Beer, Wine and Liquor