

DESSERTS

(Just a sampling of some of the items we have to offer)

Petit Fours
Berry and Mascarpone Tartlets
Assorted Mini European Pastries
Cheesecake (several different varieties)
Crisps & Cobblers
Assorted Bars
Ganache Nougat
Cake Balls & Pops
Cannoli
Eclairs & Cream Puffs
Berries, Fruit & Chocolate Fondue
Ice Cream & Sundae Stations
Chocolate Covered Strawberries



BANQUETS RECEPTIONS CORPORATE PRIVATE EVENTS



OVER 30 YEARS
**CREATIVELY
CATERING**
THE FINEST EVENTS



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SERVING THE CHARLOTTE AREA SINCE 1988

UPTOWN
CATERING
COMPANY

HORS D'OEUVRES

Petite Beef or Chicken Wellingtons
 Chicken or Beef Yakitori (*Satay*)
 En Brochette (*Thai Peanut Sauce*)
 Stuffed Chicken Roulade (*Galantine*)
 Mushroom Caps (*Stuffed with Shrimp and Crabmeat or Sweet Italian Sausage, Roasted Peppers and Brocolini*)
 Scallops Wrapped in Bacon
 (*Saffron Creme*)
 Swedish or Italian Style Meatballs

Shrimp & Crabcakes
 Maryland Style Crabcakes
 Shrimp & Pesto in a blanket of pastry
 Grilled Vegetable & Jarsberg Vol au Vents
 Country Style Chicken Tidbits
 Southwestern Chicken Egg Rolls
 Angels on Horseback
 (*Shrimp wrapped with Bacon*)
 Shrimp & Grits Station
 (*Deconstructed Shrimp and Grits*)

DIPS

Crab Dip Au Gratin (*sauce Mornay*)
 Black Bean Queso Dip with Tri Color Corn Tortillas
 Three Cheese Spinach Dip with Blue Corn Chips
 B.L.T Dip
 Bruschetta, Tapenade & Hummus served with Tri Color Tortillas, Crostini, Grilled Pita Points

Jumbo Lump Crab Cups (*Aioli*)
 Stuffed Shrimp (*Lobster Lemon Creme*)
 Baked Oysters Roc-a-billy (*Our Specialty*)
 Classical European Finger Sandwiches
 Baked Mozzarella & Basil Puffs
 Lamb Chop Lollipops with Mint Jelly

SLIDERS

(Passed/ build your own or station)

Pulled pork BBQ, BBQ Chicken
 Breast or BBQ Beef Potroast
 Grilled Breast of Chicken

Peppercrusted Tenderloin of Beef with horseradish sauce
 Grilled Teriyaki Tofu w/ ginger veg

CHEFS ASSORTED CANAPES

(select 3/4)

Salmon Cornucoppias
 Mozzarella Caprese on Crostini
 Grilled Vegetable Mousse
 Honey Ginger Vegetable Tartlets
 Chicken Walnut Mousse Vol au Vent
 Nicoise
 Shrimp Creole (Cajun Shrimp)
 Salmon Mousse in Cucumber Shell
 Cajun Chicken
 Smoked Turkey Aoli Pinwheels
 Hummus or Tapenade on Grilled Pita Points
 Carpaccio of Beef Crustade
 Devilled Eggs (Eggs Diable) w/Chipolte
 Shrimp Salad
 Sausage Streudal Bites
 Spanikopita (Grecian Chicken) Brochettes

Pork Mignons w/ Bacon & Peach Chutney
 North Carolina Pickler Stations & Gourmet Cheese Dip
 She-Crab Shooters w/ Jarsberg Straws
 Stuffed Mushrooms *shrimp and crabmeat or "Arrabiata" w/ sausage, peppers and brocolini*
 Mini Biscuits (many varieties)
 Fresh Mozzarella, Tomato and Basil
 Pipettes
 Steamed Colossal Shrimp w/Cocktail
 Sauce Pipettes
 Grilled Vegetables & Balsamic
 Vinaigrette Pipettes

MANY MORE ITEMS AVAILABLE

We are constantly designing new culinary treats!

DISPLAYS & MIRRORS

COLOSSAL SHRIMP TREE DISPLAY

Cascades of Fresh Fruits & Berries w/ Marinated Fruit & Fruit brochettes
 (*Macedoine di fruitto*)

Antipasto / Charcuterie (*assorted authentic Italian meats, cheeses, vegetables and peppers with vinaigrette*)

Pepper-Crusted Tenderloin of Beef w/ Cajun Horseradish Sauce

GOURMET POPCORN BAR

Grilled (or Raw) Vegetable Crudite w/ seasonal dip
 Imported or Domestic Cheeses w/ Fresh Fruit Garni, Crackers and assorted mustards (*featuring honey walnut baked brie*)

Classical Smoked Salmon, Pastrami Salmon w/ tomato, capers, onion, egg & olive

PRETZEL BAR

Hot "ripped" NY style pretzels w/ horseradish cheddar fondue

Beer & Ale Mustards



SPECIALTY & ACTION STATIONS

SEAFOOD AND RAW BAR

Shrimp, Clams on 1/2 shell, Steamers, Crab Claws, Oysters on 1/2 shell, Lemon & Cocktail Sauce

CARVING STATION

Prime Rib of Beef, Au Jus,
 Tenderloin of Beef,
 Roast Saddle of Turkey,
 Pecan Crusted Smoked or Fresh Pork
 Loin
 Beef Wellington

Honey Baked Ham
 Maple Glazed Salmon
 Blackened Salmon (or herb grilled)
 Seared Ahi Tuna Loin (or
 Blackened
 Salmon En Croute
 Specialty Loins / sides of fresh fish

PASTA STATION

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

FAJITA STATION

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

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, BLT Dip, Smoked Chicken
 Dip
 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 Vegetable Medleys, and other
 Mediterranean favorites
 Includes Grilled Pita Points, Crostini,
 Flatbreads

MASHED POTATO BAR

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

DINNER BUFFETS OR PLATED DINNERS

FIRST COURSE

Garden, Caesar Salad or Spinach Salad
 Stuffed Mushrooms Mediterranean
 Tortellinini in Cream w/ prosciutto
 Penne Al Vodka
 California Shrimp Cocktail Martini
 Smoked Salmon Sampler

Cracked Crab Claws and Shrimp Martini
 Sliced Fruit and imported Cheese Plate
 Maryland Style Crabcakes
 Sushi / Sashimi
 Tapas 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
 Classical Beef Wellington
 Roast Prime Ribs of Beef Au Jus
 Pan Seared NY Strip w/wild mushrooms
 Roast Baron of Beef (*Hunter Sauce*)
 Carolina Ribeye
 Mixed Grille (*select 3 items*)
 Pan Seared Maple Glazed Salmon
 Grilled, Sautéed or Baked Salmon
 Grilled or Blackened Mahi-Mahi
 (*Lobster Lemon Creme*)
 Crab Stuffed Filet of NC Flounder
 Jumbo Stuffed Shrimp
 (*Sweet Basil & Garlic Sauce*)
 Seared Diver Scallops
 Mixed Seafood Grille
 Low Country Shrimp and Grits
 Catch of the Day
 Surf & Turf (*lobster tail & Filet Mignon*)

Chicken Scallopin Marsala, Piccata or Francese
 Chicken Cordon Bleu
 Pecan Crusted Chicken w/Stone Ground
 Dijonaise
 Sautéed Breast of Chicken Bolognese
 Stuffed Breast of Chicken Gourmandine
 Baked Chicken w/ Rosemary and Fennel
 Cajun Rubbed Roast Loin of Pork Jus Lie
 Italian Pork Loin Abruzza
 Stuffed Loin of Pork
 Authentic NC Pulled Pork Barbecue Eastern or Western Style (*with all the fixins*)
 Smoked Chicken

Various Selections of Veal, Pasta and other culinary temptations available

PLEASE SEE BACK PANEL FOR DESSERTS