

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)
Seered Diver Scallops	Smoked Chicken
Mixed Seafood Grille	
Low Country Shrimp and Grits	
Catch of the Day	
"Surf & Turf" (lobster tail & Filet Mignon)	

Various Selections of Veal, Pasta and other culinary temptations available

Desserts

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

Petit Fours / Berry and Mascarpone Tartlets	Cake Balls / Pops / Cannoli
Assorted Mini European Pastries	Eclairs, Cream Puffs
Cheesecake (several different varieties)	Berries, Fruit and Chocolate Fondue
Crisps and Cobblers	Ice Cream / Sundae Stations
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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Hors D'oeuvres / Appetizers

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 broccolini

Scallops wrapped in Bacon
(Saffron Creme)

Swedish or Italian style Meatballs

Shrimp and Crabcakes

Maryland Style Crabcakes

Shrimp and pesto in a blanket of pastry

Grilled Vegetable and Jarsberg Vol au
Vents

Country Style Chicken Tidbits

Southwestern Chicken Egg Rolls

"Angels on Horseback" Shrimp wrapped
with Bacon

Shrimp and 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 w/ Tri Color Tortillas, Crostini, Grilled
Pita Points)

Jumbo Lump Crab Cups—aioli
Stuffed Shrimp (Lobster Lemon Crème)
Baked Oysters Roc-a-billy (our specialty)
Classical European "Finger" Sandwiches
Baked Mozzarella and basil puffs
Lamb Chop Lollipops / Mint Jelly

SLIDERS: (Passed/build your own or station)

Pulled pork BBQ , BBQ Chicken Breast OR
BBQ Beef Pot roast , Pepper-crusted Tenderloin
of Beef w/ horseradish sauce

Chefs Assorted Canape's: (select 3/4)

Smoked Salmon Cornucoppia's
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 / Tapenade on Grilled Pita Points
Carpaccio of Beef Crustade
Devilled Eggs / Eggs Diabla w/ Chipotle
Shrimp Salad

Sausage Streudal Bites

Spanikopita / Grecian Chicken Brochettes

Pork mignons w bacon and Peach Chut-
ney

North Carolina "Pickler" Stations and Gour-
met Cheese Dip

She-Crab "Shooters" w/ Jarsberg Straws

Stuffed Mushrooms: shrimp and crabmeat
or "Arrabiata" w/ sausage, peppers and
broccolini

Mini Biscuits (many varieties)

**MANY MORE ITEMS AVAILABLE - AS WE are
constantly designing new culinary treats!!**

Complimentary Event Planning

**Preferred vendor list for all ser-
vices: Venue, Entertainment, lin-
ens, limo's, florists etc.**



Displays and Mirrors

Colossal Shrimp Tree Display

Cascades of Fresh Fruits and Berries with
Marinated Fruit and Fruit brochettes
(Macedoine di fruito)

Antipasto

(assorted authentic Italian meats, cheeses,
vegetables and peppers with vinaigrette)

Pepper-Crusted Tenderloin of Beef
with Cajun Horseradish Sauce

Gourmet POPCORN BAR

Grilled (or Raw) Vegetable Crudite with sea-
sonal dip

Imported or Domestic Cheeses with Fresh
Fruit Garni, Crackers and assorted mustards
Featuring honey walnut baked brie

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

PRETZEL BAR

Hot "ripped" NY style pretzels w/ horseradish
cheddar fondue / Beer and Ale Mustards

Specialty and Action Stations

Seafood and Raw Bar

Shrimp, Clams on ½ shell, Steamers, Crab
Claws , 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, Flat-
breads,

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