

ARTISTICALLY INSPIRED, PASSIONATELY CRAFTED

CORPORATE MENU

MINIMUM OF 15 PEOPLE

www.theuptowncateringco.com | 704-332-5521

Pricing is valid until 12.31.25 at which time the menu will be reevaluated and updated.

BREAKFAST MENU

MINIMUM OF 15 PEOPLE

Pricing does not include tax, gratuity & delivery

CONTINENTAL	14	BISCUIT BREAKFAST	17	BACON FRITTATA	8
Bakery Fresh Pastries, Muffins, Scones, & Croissants with Fresh Seasonal Fruit and Mini Bagels with Butter, Jams & Jellies, and Cream Cheese		Freshly Baked Biscuits with Ham, Applewood Smoked Bacon, Sausage, Black Pepper Gravy, and House-made Pimento - Choice of Cheddar Grits or Home Fries		Applewood Smoked Bacc Tomato, Cheddar & Gree	
				BREAKFAST CASSEROL Eggs, Bacon, Potatoes, Pe	
BREAKFAST SANDWICH 17 BUFFET		FRESH SLICED FRUIT 6 DISPLAY		Onions and Cheddar Che	
Breakfast Sandwiches	ncluding	with Creamy Dip		SAUSAGE OR BACON	3
Applewood Smoked Bacon Egg & Cheese, Sausage Egg & Cheese, Ham Egg & Cheese, Egg & Cheese Served on Variety of Breads Including Biscuits, Croissants & English Muffins. With Seasonal Fruit & Condiments		BUILD YOUR OWN YOGURT PARTAIT Greek Yogurt with Granola, Berries and Dried Fruit	7 Fresh	TURKEY SAUSAGE OR BACON	4
		VEGATABLE FRITTATA Baby Spinach, Portobello Mushrooms, Green Onions,	8 and	GRITS	2.50
BREAKFAST	18	Tomatoes with Feta			
Applewood Smoked Bacon & Sausage Patties, Scrambled Eggs, Home Fries, Seasonal Fruit, and Fresh Biscuits		PANCAKE & FRENCH 16-18 TOAST BREAKFAST			
		Fluffy Buttermilk Pancakes French Toast with Sausage Or Applewoo Smoked Bacon Butter & Warm Maple Syru Add Fruit Topping Selection	od D		
		Beverages		1	
ASSORTED JUICE BOT	TLES 3	GALLON OF ORANGE JUICE	13	BOX OF COFFEE GOURMET COFFEE SERVICE PER PERSON	25 2.75

SALADS MINIMUM OF 15 PEOPLE

Pricing does not include tax, gratuity & delivery

12

Chef's Selection of Seasonal Fresh Toppings over a Bed of Mixed Greens with Choice of Dressing

CHICKEN CAESAR SALAD 12

Crisp Romaine, Shaved Parmesan, and Herb Croutons with Cherry Tomatoes and House-Made Caesar Dressing

BRUSCHETTA SALAD 16

Fresh Mozzarella, Roasted Tomatoes, Cucumber with Pesto & Balsamic Reduction, Served over a Bed of Mixed Greens

CHEF SALAD

17

2.50

Traditional Chef Salad with Turkey, Ham, Egg, Cheddar & Swiss Cheese, Cucumber, Tomatoes & Herb Croutons. With Choice of Dressing

SOUTHWEST COBB SALAD 17

Zesty Grilled Chicken, Cherry Tomato, Cheddar, Applewood Smoked Bacon, Hard Boiled Egg, Avocado, Roasted Corn, Peppers & Onions. With Avocado Vinaigrette

Can Sodas or Bottled

Water

PROTEIN OPTIONS

Herb Grilled Chicken	5
Lemon Pepper Shrimp	7
Bistro Steak	9
Blackened Salmon	9
Honey Walnut Chicken Salad	6

House Made Dressings: Ranch, Bleu Cheese, Golden Italian , Honey Mustard, Avocado Vinaigrette & Balsamic Vinaigrette

Our Specialty Salads Come with Fresh Fruit & Cookie

Beverages

Gallon of Tea (Sweet or Unsweet)	10	Gallon of Lemonade	10
Tea Service Per	2.25	Lemonade Service	2.25
Person		Per Person	
(Sweet or Unsweet)			

SANDWICHES

MINIMUM OF 15 PEOPLE

Pricing does not include tax, gratuity & delivery Boxed Lunch Sandwiches 19

UPTOWN CLUB CROISSANT

Ham, Turkey, Bacon, Swiss, Lettuce & Tomato

DELI SANDWICH

Choice of Ham, Turkey or Roast Beef – Cheddar, Swiss, or Provolone with Lettuce & Tomato

HOUSE ROASTED BEEF

On a Sub Roll with Cheddar Cheese, Lettuce, Tomato, & Horseradish Cream Sauce

ROASTED VEGETABLES & HUMMUS WRAP

Portobello Mushrooms and Chef's Selection of Seasonal Vegetables with Balsamic Reduction and Mixed Greens

CHICKEN CAESAR WRAP

Grilled Lemon Chicken, Crisp Romaine, Shaved Parmesan, Cherry Tomatoes

ITALIAN

Chef's Selection of Cured Meats with Provolone, & Roasted Peppers with Balsamic Reduction & Pesto on a Sub Roll

PIMENTO CHEESE BLT

House-made Pimento Cheese, Crisp Bacon, Mixed Greens, and Tomatoes on a Brioche Bun

HONEY WALNUT CHICKEN SALAD CROISSANT

Our Legendary Chicken Salad Simply Paired with Lettuce and Tomato on a Fresh Croissant

GREEK CHICKEN WRAP

Grilled Lemon Chicken with Housemade Hummus, Bell Peppers, Tomatoes, Pepperoncini, Kalamata Olives, and Feta with Green Leaf Lettuce

All Boxes Served with Choice of 2 Sides

Uptown Pasta Salad, Tomato Cucumber & Feta, Redskin Potato Salad, Cole Slaw, Garden or Caesar Salad, Mixed Fresh Fruit) and a Cookie

CORPORATE CRUNCH 18

An Artful Display of Fresh Sliced Deli Meats & Cheeses, an Assortment of Breads with Sandwich Toppings and Condiments – With Choice of Two Sides

Deli Trays

THE EXECUTIVE 19

Assorted Deli Sandwiches - With Choice of Two Sides and Served with Condiments

THE CHAIRMAN'S CHOICE 23

Choice of Assorted Deli Sandwiches or a Sandwich Bar – With Choice of Three Sides and Served With Assorted Desserts and Tea & Lemonade

All Deli Trays Served with Choice of 2 Sides

Redskin Potato Salad, Fresh Fruit Medley, Uptown Pasta Salad, Cole Slaw, Garden Salad, Caesar Salad, Tomato Cucumber & Feta Salad or Chips

Upgraded Sides – Avocado Salad +\$3, Corn & Black Bean Salas & Fresh Tortilla Chips +\$2

HOT ENTREES

Pricing does not include tax, gratuity & delivery

Add Garden or Caesar Salad for 3

17

LEMON PEPPER CHICKEN 17

Served with Roasted Broccoli & Tomatoes and Rice Pilaf with Fresh Rolls

BEEF SHORT RIBS

Slow Braised in Rich Red Wine Demi Glace - Side of Roasted Vegetables & Mashed Potatoes with Fresh Rolls

22

17

17

ROAST BEEF LOIN 19

Red Wine Demi Glace and Served with Rosemary Garlic Potatoes and Roasted Vegetables with Fresh Rolls

PORK SCHNITZEL

Fried Pork Cutlets with Lemon Butter and Served with Beer-Braised Cabbage with Bacon & Onion, and Roasted Green Beans with Fresh Rolls

CHIMICHURRI BISTRO 22 STEAK

Roasted Peppers & Onions, Cilantro Lime Rice & Beans, Grilled Vegetables and Fresh Rolls

PORK SCHNITZEL

Fried Pork Cutlets with Lemon Butter and Served with Beer-Braised Cabbage with Bacon & Onion, and Roasted Green Beans with Fresh Rolls

BRUSCETTA CHICKEN 18

Pesto Marinated Grilled Chicken Served with Roasted Cherry Tomatoes, Fresh Basil, and Balsamic Reduction - with Rosemary Garlic Potatoes and Roasted Vegetables and Garlic Bread

CHICKEN MARSALA

Chicken Breast with Portobello Mushrooms and Onions in a Rich Marsala Sauce with Rosemary Garlic Potatoes, Roasted Green Beans and Fresh Rolls

FOUR CHEESE BAKED ZITI 15 & ITALIAN MEATBALLS

Baked Ziti with Tomatoes, Peppers & Onions, and Tomato Cream Sauce, with Italian Meatballs Marinara, Served with Cesar Salad & Garlic Bread

NC PULLED PORK OR 22 CHICKEN \$18 (Please Allow 48 Hours Notice)

Choice of Pork or Chicken - Served with Baked Beans, Cole Slaw, NC BBQ Sauce, Gold BBQ Sauce, and Choice of Slider Buns or Cornbread Mixed Pork & Chicken \$2 Substitute Texas Style Smoked Brisket \$5

BAKED POTATO BAR 16

Russet Potatoes with Bacon, Grilled Chicken, Ham, Broccoli, Cheddar Cheese, Sour Cream, Butter, Green Onions, Roasted Peppers & Onions, and Broccoli Substitute Sweet Potatoes \$1

SHRIMP & GRITS

Grilled Shrimp, Applewood Smoked Bacon, Peppers & Onions, Cajun Cream Sauce Served over Cheddar Grits

18

FAJITA BAR

19

Marinated and Grilled Steak & Chicken with Peppers & Onions, Cilantro Lime Rice, Black Beans, Cheese Blend, Pico de Gallo, Sour Cream, Salsa, Lettuce, and Flour & Corn Tortillas

SOUTHERN FRIED 18 CHICKEN (Please Allow 48 Hours Notice)

Our Secret Recipe Fried Chicken with Mac & Cheese, Green Beans with Bacon & Onions, and Cornbread

SHRIMP STIR FRY 18

Marinated Shrimp, Stir Fry Vegetables, Sweet & Savory Sauce. Served with White Rice & Fried Rice Add Mini Spring Rolls & Dipping Sauce \$3

HERB CRUSTED PORK 17 LOIN

Roasted Pork with Garlic Mashed Potatoes, Roasted Vegetables, and Fresh Rolls

UPTOWN CATERINGS 20 SIGNATURE GRILLED CHICKEN WINGS

With House Made Buffalo, BBQ and Teriyaki Sauce, Ranch & Bleu Cheese, Carrots & Celery, Kettle Chips

SIDES

MINIMUM OF 15 PEOPLE

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Sides Included

Fried Rice Pasta Salad Vegetarian Rice Pilaf Roasted Green Beans Grilled Zucchini & Squash Mashed Redskin Potatoes Maple Dijon Sweet Potatoes Roasted Broccoli & Cherry Tomatoes Chef's Selection of Roasted Vegetables Beer-Braised Cabbage with Bacon & Onions Crispy Brussels Sprouts with Balsamic Reduction Southern-Style Green Beans with Bacon & Onions

Upgraded Sides +3

Ziti Pomodoro Charred Asparagus White Wine & Herb Risotto Grilled Street Corn Cobs (Elote) Tomato Cucumber & Feta Salad Scalloped Potatoes with Gruyere Stone Ground Grits with Cheddar & Parmesan



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AFTERNOON SNACK 10

An assortment of sweet and salty treats for the afternoon pick-me-up with fresh fruit display

HUMMUS AND PITA 7

House-made roasted garlic hummus with fresh veggies and pita points

CRUDITE CRUNCHIES 6

Chef's selection of seasonal vegetables with ranch and house made hummus for dipping

CHILLED DIP TRIP 10

House made pimento cheese, guacamole and pico de gallo with tortilla chips and assorted crackers.



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FRESH BAKED COOKIES 4

Chocolate Chip, Oatmeal, Peanut Butter, White Chocolate Macadamia or S'mores

FRESH BAKED GIANT COOKIES & BROWNIES 5

A Delicious Mixture of Our Giant Cookies and Double Chocolate Brownies

DESSERT BITES 7

Chefs Selection of Gourmet Dessert Bars & Bites

CHURROS BARS 8

Chocolate, Caramel, Nutella, Strawberry Sauces, Nuts, Sprinkles, Candy Bits, and Whipped Cream

CANNOLIS 9

Served with Chocolate, Caramel, Nutella, and Strawberry Sauces

S'MORES 9

Toast Your Own Marshmallows, with an Array of Chocolate, Crackers, and Toppings

CHOCOLATE LOVERS DREAM 10

A Selection of Premium Chocolate, Truffles, Mousse, Chocolate Covered Strawberries, Cookies, and Pretzels



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PIMENTO CHEESE 5

Nicely Spiced with Three Cheeses Served with Fresh Tortilla Chips & Crackers

CHUNKY GUACAMOLE 4

Served with Fresh Tortilla Chips

SEVEN LAYER DIP 6

Grilled Chicken, Black Beans, Avocado, Pico de Gallo, Sour Cream, Roasted Corn, Lettuce Served with Tortilla Chips & Pita Points

SPINACH & ARTICHOKE 5

Served with Crostini & Fresh Tortilla Chips

ROASTED GARLIC HUMMUS 6

Served with Crostini & Pita Points

BUFFALO CHICKEN 6

Served with Crostini & Tortilla Chips

CRAB RANGOON DIP 7

Crab & Cream Cheese with Ginger and Scallions Served with Wonton Chips



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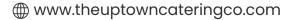
House-made roasted garlic hummus with fresh veggies and pita points

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HORS D'OEUVRES

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BACON WRAPPED BRISKET 9

With Pickled Jalapeno & Peach Glaze

GOAT CHEESE & LEEK TARTLET 5

STUFFED MUSHROOMS 4

Creamed Spinach and Crispy Buttery Top

MINI VEGETARIAN SPRING ROLLS 6

With Sweet Chili Dipping Sauce

BITE-SIZED LUMP CRAB CAKES 8 With Cajun Remoulade

COLOSSAL COCKTAIL SHRIMP 11

With House Made Cocktail Sauce and Fresh Lemon

SEARED TUNA TATAKE 9

Ahi Tuna on Cucumber with Sesame Seeds, Green Onion, Wasabi Aioli and Sriracha

SMOKED SALMON CROSTINI 8

With Lemon Crema and Fresh Dill & Capers

AVOCADO TOAST 5

With Cherry Tomato & Everything Bagel Seasoning

STEAK CANAPE 8

Seared Steak, Caramelized Onion, Horseradish Cream, Cherry Tomato

FIG & BACON CRISPS 6

Fig Jam, Applewood Smoked Bacon, Caramelized Onions on Toast Points

SPANAKOPITA 5

Spinach & Feta Wrapped In Crispy Phyllo Pastry

DATE & GOAT CHEESE PUFFS 6

CLASSIC BRUSCETTA 4

Marinated Tomatoes, Garlic, Fresh Basil, Balsamic Reduction on Toast Point

CAPRESE SKEWER 8

Marinated Fresh Mozzarella, Cherry Tomato, Fresh Basil, Balsamic Reduction



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Chocolate Chip, Oatmeal, Peanut Butter, White Chocolate Macadamia or S'mores

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