



Continental Breakfast

Juices
(Please select two)

*Orange Juice, Cranberry Juice,
Tomato Juice and Grapefruit Juice*

Breakfast Pastry

(Please select three)

*An Assortment of Bagels
with Plain, Chive and Strawberry Cream Cheese
Butter Croissant, Assorted Muffins, Scones
Breakfast Breads, Coffee Cake,
Sticky "Wicked" Buns and Danish
Sweet Butter & Preserves*

Coffee Service

*Freshly Brewed Coffee
Decaffeinated Coffee and Select Teas Served with
Milk, Half & Half, Sugar, Diet Sweetener,
Lemon and Honey*

*\$6.50 per person
Minimum 12 guests*

Continental Breakfast Enhancements

Pricing for the items below are based on a minimum of 15 guests. Please consult your sales manager for pricing.

*An Assortment of Bagels
served with Plain, Chive and Strawberry Cream Cheese
\$3.50 per person*

*Composed Fresh Fruits and Berries
\$3.75 per person*

*Fresh Cut Fruit Salad
\$2.50 per person*

*Scrambled Eggs
\$2.25 per person*

*Roasted Vegetable or Sausage Frittata
\$2.75 per person*

*Make your own Belgium Waffle
\$2.75 per person*

*Assorted Individual Cereals with Milk
\$1.75 each*

*4 oz Individual Fruit Yogurts
\$1.50 each*

*8 oz Individual Fruit Yogurts
\$2.50 each*

*Colossal Strawberries Served with Chantilly Cream
\$20.00 per dozen*

*Yogurt Parfait in Martini coupe
Honey yogurt, granola and fresh berries
\$3.25 each*

*Build a Bagel
Plain and Veggie Cream Cheese, Smoked Salmon
Smoked Trout, Shaved Red Onions, Lettuce and Sliced Tomatoes
\$6.95 per person*

Alternative Diet Breakfast Options

*Pricing for the items below are based on a minimum of 15 guests.
Please consult your sales manager for pricing for less than 15 guests.*

*Nova Salmon Platter with Lettuce, Tomato, Capers,
Chopped Egg Yolk, Whites,
Bermuda Onion, Parsley, Sour Cream
Regular & Chive Cream Cheeses
\$7.50 per person*

*Hard Boiled Eggs with Sea Salt, Lemon Aioli,
Fresh Tomato Salsa and Tiny Red Onions
\$2.25 per person*

*Smoked Fish Platter
Smoked Salmon/Smoked Trout/Smoked Herring
Orange Marmalade, Whipped Butter, Sliced Tomatoes,*

Scallions, Rye and White Toasts

\$8.95 per person

**Sausage Links, Canadian Bacon,
And Hickory Smoked Bacon
\$4.00 per person*

**Sausage, Egg & Cheese Casserole
\$3.50 per person*

*Keto Flakes Cereal & Soy Milk
\$4.50 per person*

*High Protein Breakfast Bars
\$4.50 each*

*Items with an * will require cooking equipment on site. Additional charges may apply. Please
consult your event planner for additional information.*

Uptowns Casual Menu

The following dishes are served with House or Caesar Salad and fresh Rolls and Butter

Groups of 10 or more

Beef & Basil Deep Dish Lasagna – Our most popular lasagna, made with fresh pasta, homemade sauce, ground sirloin & our three-cheese blend.

\$8.95 pp

Roasted Vegetable Deep Dish Lasagna – Our deep dish lasagna, layered with roasted zucchini, summer squash, Spanish onions, mushrooms & eggplant, fresh pasta, homemade sauce & our three-cheese blend

\$8.95 pp

Five Layer Cheese Lasagna – For the cheese & pasta lovers, this lasagna is made with fresh pasta, homemade sauce and lots of our three-cheese blend. Perfect for the non-meat lovers.

\$7.95 pp

Spinach Lasagna – Fresh spinach sautéed & layered with homemade sauce, fresh pasta & our three-cheese blend.

\$8.95 pp

Mushroom Garlic & Chicken Lasagna – Poached chicken breast, layered & sautéed with imported & domestic mushrooms, fresh pasta, our three-cheese blend & a rich garlic white wine cream sauce.

\$9.95 pp

Eggplant or Chicken Parmesan – We sauté breaded fresh eggplant or chicken breast & layer with homemade sauce, with our three cheese blend, served with penne pasta.

\$9.95 pp

Uptown Pizza

Cheese Pizzas \$ 7.99 additional toppings \$1.25

Toppings – Please select from the list below.

Extra Cheese, Pepperoni, Artichokes, Green Peppers, Pineapple, Eggplant, Mushrooms, Sun-dried Tomatoes, Hamburger, Onions, Black Olives, Sliced Tomatoes, Broccoli, Sausage, Ham, B.B.Q. Chicken, Feta Cheese and Buffalo Chicken

Beverages

Soft Drinks and assorted waters \$2.25 pp

Coffee and Tea Service \$2.50 pp

Desserts

Cookie and Brownie Display \$2.75 pp



Uptown Calzone's

*Our fresh crust Calzone's are filled with homemade sauce & our famous three-cheese blend
Served with choice of House or Caesar Salad*

\$7.95 pp

Groups of 6 or more

Create Your Own Calzone from the following Items

Sausage, Pepperoni, Onions, Mushrooms, Olives, Tomatoes, Peppers, Artichokes, Hot Peppers, Grilled Chicken, Chicken Parmesan, Eggplant Parmesan, Pineapple, Ham, Grilled Vegetables

Our Specialty Calzone's

Italian Meat Calzone – Imported Salami, Pepperoni & Spicy Italian Sausage

Eggplant Calzone – Fresh Eggplant, breaded and sautéed, added with our three-cheese blend & homemade sauce

Chicken Breast Calzone – All breast meat is breaded & sautéed, added with our three-cheese blend & homemade sauce

Italian White Calzone - Caramelized onions & imported Prosciutto with our three cheeses blend & white Parmesan sauce

Hot & Sweet Italian Sausage – Pan seared hot & sweet Italian sausage with our homemade marinara & three-cheese blend

Uptown Platters

The Uptown Deli – Choose six of or fresh roasted meats or vegetables and we'll add assorted cheeses, fresh tomatoes, lettuce, onions, pickles, condiments & fresh breads & rolls to make a great sandwich just the way you like it. Selection included: Roast Turkey Breast, Smoked Turkey, Virginia Baked Ham, Roast Sirloin, and Grilled Marinated Chicken Breast, Tuna Salad, House Specialty Chicken Salad, Grilled Vegetables, Curry Chicken Salad. Served with choice of one side salad, and pickles. \$10.95 p/guest

Uptown Sandwich Platter – Take out all the work and let us make your gourmet sandwiches.

All sandwiches are served on fresh baked breads, rolls, Focaccia & Wraps & come with lettuce, tomato & assorted cheeses with condiments on the side. Selection includes: Roast Turkey Breast, Smoked Turkey, Virginia Baked Ham, Roast Sirloin, and Grilled Marinated Chicken Breast, Tuna Salad, House Specialty Chicken Salad, Grilled Vegetables & Curry Chicken Salad. Served with choice of one side salad, and pickles. Order by the number of guests. \$9.95 p/guest

Specialty Wrap Platter – Fresh wraps which include: Buffalo Chicken Wrap with bleu cheese dressing, House special blackened chicken Caesar wrap, Grilled vegetable wrap with hummus & Tabouli, and the NY Sirloin Wrap with roasted red peppers & Boursin. Served with choice of one side salad, and pickles \$10.95 p/guests



Theme Menus

Grilled Tips

Grilled Marinated Turkey Tips
Rice Pilaf
Grilled Vegetables Balsamic
Tossed Salad with Choice of Dressing
Fresh Rolls and Butter
Assorted Cookies
Assorted Sodas and Waters
\$14.95 pp

Substitute Sirloin Tips for Chicken Tips add \$2.00 pp

Pasta Night

Five-Layer Cheese Lasagna or Eggplant Parmesan
Penne Marinara
Meatballs
Tossed Salad with two dressings
Fresh Rolls and Butter
Assorted Cookies
Assorted Sodas and Waters
\$13.95 pp

Holy Moly's BBQ

Pulled Pork with Texas Toast
BBQ Chicken Quarters
Baby Back Ribs
Tossed Salad with Two Dressings
Mashed Potatoes
Macaroni and Cheese
Corn Bread
BBQ Beans
Assorted Cookies
Assorted Sodas and Waters
\$14.95 pp

Mexican Night

Blackened Chicken Quesadillas with Salsa de Alex and Sour Cream

Cheese Enchiladas

Beef Tacos

Spanish Rice

Tossed Salad with two dressings

Corn Bread

Assorted Cookies

Assorted Sodas and Waters

\$14.95 pp

Kabob Night

Grilled Marinated Chicken Kabobs

Grilled Marinated Swordfish Kabobs

Rice Pilaf

Grilled Vegetables Balsamic

Tossed Salad with two dressings

Fresh Rolls and Butter

Assorted Cookies

Assorted Sodas and Waters

\$14.95 pp

Substitute Choice of Apple Crisp, Chocolate Bread Pudding, Tiramisu or Cheesecake, for cookies and brownies for additional \$2.00 pp

All of the above include paper products and wire chaffing dishes

Additional Charges

<i>Delivery</i>	<i>\$30.00</i>
<i>Linen</i>	<i>\$10.00 each</i>
<i>Wait Staff</i>	<i>\$28.00 per hour</i>
<i>Chef</i>	<i>\$30.00 per hour, minimum 4 hours</i>
<i>China and Glassware</i>	<i>\$4-10 pp depending on event</i>