

UPTOWN

— CATERING & EVENTS —

Dinner

15 meal minimum

DINNER COMBOS 32.00 per person

MEXICAN BBQ

Corn & Black Bean Salad
Red Rice
Mexican Street Corn
Tacos
Chipotle Pulled Pork, Blackened Haddock, Chili Chicken
Pickled Veg, Mango Chili Sauce, Guac & Tortillas
Churros with Chocolate Drizzle

INDIAN

Butter Chicken and Chickpea Masala
Garden Salad
Coconut Basmati Rice
Naan Triangles
Assorted Sweets

GREEK

Chicken Souvlaki and Pork Gyro
Lemon Roasted Potatoes
Greek Salad
Spanakopita
Pita, Tzatziki, Kopanisti
Baklava

HONEY GARLIC CHICKEN

Roasted Chicken Legs
Spinach Salad
Potato and Rice
Bourbon Bread Pudding

GOURMET DINNER

ATLANTIC HADDOCK 33.00

Baked Haddock in Lemon Caper Butter Sauce
Rice Pilaf
Ceasar Salad
Apple Crisp with Whipped Cream

CHICKEN & SALMON DINNER 45.00

Chipotle Maple BBQ Chicken, Crispy Onion
Salmon Teriyaki, Asian Slaw
Herb Roasted Potatoes and Rice Pilaf
Garden Salad
Chocolate Pecan Pie

PRIME RIB DINNER 65.00

Prime Rib with Red Wine Demi-Glaze
Roasted Root Vegetables
Garlic Mashed Potato
Quinoa & Arugula Salad
Apple Crumble Pie

TURKEY DINNER 34.00

Roasted Turkey with Chorizo & Apple Stuffing
Roasted Garlic Mashed Potatoes
Buttered Peas & Carrots
Quinoa & Arugula Salad
Gravy & Cranberry Sauce
Pumpkin Pie

CATERING FEES

Drop off, Setup 35.00
Pickup 25.00
Gratuity 18%