

appetizers

Pate au Choux
pastry puffs with ham or chicken
20.00/dz (2 dozen minimum)

* **Stuffed Mushrooms**
with crab, **15.00/dz**
with sausage, **14.00/dz**
(2 dozen minimum)

Bruschette
toasted rounds of French bread with roasted garlic/cream cheese and spicy ham
12.00/dz (2 dozen minimum)

Pork Pot Stickers
with Oriental citrus sauce
12.00/dz (3 dozen minimum)

Chicken Satay
skewered chicken tenders with oriental peanut sauce
16.50/dz (2 dozen minimum)

* **Cajun Chicken Tenders**
skewered and grilled with Cajun spices
16.50/dz (2 dozen minimum)

Egg Rolls
10.00/dz

Cocktail Pasties
flaky crust, tasty beef
15.00/dz

Beef Skewers
marinated with garlic and teriyaki
24.00/dz

Mexican Meatballs
with jack cheese and enchiladas sauce
4.00/dz (3 dozen minimum)

Crab Cakes
with tartar or cocktail sauce
22.50/dz (3 dozen minimum)

Clams Maison
baked in white wine with chives and butter
15.00/dz, plus shell deposit
20.00/qt, without clamshells

* **Coquille St. Jacques**
tender baked scallops with Gruyere cheese and mushrooms
24.00/dz, plus shell deposit

Smoked Salmon Tart
16.50/dz (3 dozen minimum)

* **Jumbo Shrimp Cocktail**
18.00/dz

Shrimp Bites
with dill, cream cheese, horseradish and lemon
15.00/dz (3 dozen minimum)

Bacon-wrapped Jumbo Shrimp (2 dozen minimum) with honey-mustard glaze
20.00/dz

* **Jumbo Marinated Shrimp**
with dill, capers
18.00/dz (3 dozen minimum)

Caramelized Onion Tart
caramelized onion focaccia
18.00/dz (3 dozen minimum)

Tarragon Egg Tarts
13.50/dz (3 dozen minimum)

Swiss Mushroom Tarts
16.50/dz (3 dozen minimum)

Chicken Apple Sausage Skewers
8.00/dz (2 dozen minimum)

Chicken Pineapple Bacon Sausage Skewers
8.00/dz (2 dozen minimum)

platters

	serves 10	serves 25	serves 50
* Vegetable with blue cheese, ranch or Caesar dips	15.95	38.95	74.95
* Fruit seasonal, fresh	26.50	62.50	117.50
* Meat and Cheese choose from Genoa salami, ham, roast beef, turkey breast, and provolone, cheddar, mozzarella, pepper jack, Swiss, American	24.95	56.25	99.95
* Antipasti gourmet meats, cheeses, vegetables, toppings	<i>please inquire</i>		

dips with tortilla chips

- * **Seven Layer Dip**
50.00 serves 30
- * **Hummus**
chick pea and garlic spread
20.00 serves 20
- * **Artichoke Dip**
artichokes, chilies and Parmesan cheese
40.00 serves 30

dressings

- * **Poppy Seed, Caesar Balsamic Vinaigrette**
8 oz **2.75**
12 oz **3.95**
32 oz **10.75**
- * **Italian, Ranch Oriental Vinaigrette**
8 oz **3.95**
12 oz **5.50**
32 oz **15.00**
- * **Blue Cheese**
8 oz **4.95**
12 oz **7.00**
32 oz **19.00**

breakfast suggestions

- Quiche**
10 inch pies with Jarlsberg Swiss cheese.
Artichoke, Sausage Mushroom, or Quiche Lorraine
15.00
- Muffins**
berry, corn, apple
15.00/dz (2 dozen minimum)
- Mini Scones**
12.00/dz (2 dozen minimum)
- Strata**
made with eggs, Jarlsberg Swiss cheese and French bread. **Choose from:** Vegetable, Sausage, Ham or Bacon.
serves 12 **37.50**
serves 20-25 **75.00**
- Croissants**
24.00/dz (2 dozen minimum)

salads

in three quart containers

- * **Fresh Fruit Compote**
50.00
- * **Cole Slaw**
Creamy or vinaigrette dressing
25.00
- * **Garden Salad**
with 2 dressings, serves 10
30.00
- * **Caesar Salad**
30.00
- Mediterranean Cous Cous Salad**
25.00

- Pasta Salads:**
- Cheddar Vegetable **25.00**
 - Greek **25.00**
 - Greek Chicken **25.00**
 - Tortellini **35.00**
 - Mediterranean **25.00**
 - Shrimp **35.00**
 - Tuna **25.00**
 - Muffuletta **25.00**
 - Ham and Cheese **25.00**
 - Pork Oriental **25.00**
 - Chicken Oriental **25.00**
 - Chicken Sundried Tomato **25.00**

lasagnas

- Italian or Vegetarian**
in foil pans
serves 9—12 **37.50**
serves 20—24 **75.00**

side dishes in three quart containers

- * **Steamed Vegetables**
30.00
- * **Rice Pilaf**
30.00
- * **Roasted Red Potatoes**
30.00
- Cheesy Potatoes**
30.00
- * **Whipped Potatoes**
~ **Parmesan**
~ **Cheddar & Chili**
~ **Red Potato**
30.00

UPTOWN CAFE



Uptown Cafe 47 East Broadway
406-723-4735 please call for all your catering needs

* **Gluten-Free, or can be made Gluten-Free; please inquire**