

Take Home Catering & Dessert Menu



cookies

Chocolate Chip
Oatmeal Raisin
Peanut Butter
12.00/dz

Keith's Cookies 2.50

toppings

- * Cranberry
- * Hot Fudge
- * Raspberry
- * Caramel
- * Sabayon
Italian rum custard,
great with fresh fruit
8oz 6.00
12oz 9.00
32oz 24.00

UPTOWN CAFE



BUTTE, MONTANA

406-723-4735
47 East Broadway

please call for all your catering needs

desserts

Ultimate Chocolate Lover Cake
laced with Gran Marnier, iced with
chocolate butter cream and glaze
50.00

German Chocolate Cake
moist chocolate cake, coconut pecan
icing, rich chocolate butter cream.
40.00

* **Chocolate Soufflé Cake (gluten-free!)**
flourless chocolate cake layered with
sweet Italian cream cheese and
fresh raspberries.
45.00; Tarts (2 dz) 50.00

Chocolate Pound Cake
drizzled with rum and chocolate glaze
28.00

Poppy Seed Cake
with orange glaze and butter cream
rosettes
28.00

Carrot Cake
three layers with vanilla butter cream
40.00

Red Velvet Cake
with butter cream or sweet cream cheese
32.00

Petit Fours
bite-sized cakes
48 pieces 50.00

Cup Cake of the Month
4.50/ea

Other Cup Cakes
54.00/dz (2 dz minimum)

New York Style Cheesecake
with melba, hot fudge, caramel or
cranberry 28.00
Cheesecake Tarts 18.00/dz

New Orleans Cake
one layer chocolate cake with whipped
cream, caramel, Heath bar, chocolate
28.00

Hawaii Cake
one layer white cake with whipped cream,
caramel, coconut, pineapple
28.00

White Wine Cake
layered with fruit.
Iced with coconut icing, or
with pastry cream and butter cream.
38.00

White Mousse Pie
with melba or hot fudge for topping
35.00

Peanut Butter Pie
with hot fudge for topping
35.00

Trifle
layers of seasonal fruit, angel food cake,
rum, pastry cream, whipping cream
25.00

Cream Puffs
raspberry, mocha or pastry cream
20.00/dz (2 dz minimum)

Bavarian Apple Tart
shortbread crust, sweet cream cheese,
Granny Smiths, almonds
28.00

create-a-cake

Basic Cake
two layers with vanilla butter cream icing
10 inch serves 16
Vanilla 28.00
Chocolate 30.00

& for an additional charge use your imagination

start with a basic cake, then pick another flavor of butter cream icing
chocolate lemon mocha raspberry huckleberry apricot
cranberry hazelnut banana orange

and add your favorite toppings and fillings

candied almonds chopped walnuts hazelnuts coconut lemon curd
chocolate glaze raspberry glaze apricot glaze decorative bow

Sheet Cake (serves 50)
Half sheet

one layer
from 40.00

appetizers

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

Bruschette
toasted rounds of French bread
with roasted garlic/cream cheese
and Italian salami
18.00/dz (2 dz minimum)

Pot Stickers
with oriental citrus sauce
15.00/dz

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

* **Italian Chicken Tenders**
skewered and grilled
with Italian spices
18.00/dz (2 dz minimum)

* **Ancho Chicken Tenders**
skewered and grilled
with ancho chili rub
18.00/dz (2 dz minimum)

Egg Rolls
with oriental citrus sauce
10.00/dz

Cocktail Pasties
flaky crust, tasty beef
18.00/dz

Beef Skewers
marinated with
garlic and teriyaki
24.00/dz

Meatballs
Mexican ~with jack cheese and
enchilada sauce
Italian ~with mozzarella and
marinara sauce
5.00/dz (3 dz minimum)

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

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

Smoked Salmon Tart
18.00/dz (3 dz minimum)

Tarragon Egg Tarts
13.50/dz (3 dz minimum)

* **Shrimp Cocktail**
24.00/dz

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

Bacon-wrapped Shrimp
with oriental citrus sauce
26.00/dz (2 dz minimum)

* **Marinated Shrimp**
~ with dill, capers
~ tequila lime
24.00/dz (3 dz minimum)

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

Swiss Mushroom Tarts
16.50/dz (3 dz minimum)

**Chicken Apple Sausage
Skewers**
12.00/dz (2 dz minimum)

**Chicken Pineapple Bacon
Sausage Skewers**
12.00/dz (2 dz minimum)

platters

serves 10 serves 25 serves 50

* **Vegetable** **25.00** **50.00** **85.00**
with blue cheese, ranch or Caesar dips

* **Fruit** **35.00** **75.00** **125.00**
seasonal, fresh

* **Meat and Cheese** **40.00** **87.50** **162.50**
choose from Genoa salami, ham, roast beef, turkey breast, pastrami,
Cotto salami, and provolone, cheddar, mozzarella, pepper jack,
Swiss, American

* **Antipasti 5.00/person** (minimum order for 25)
gourmet meats, cheeses, vegetables, toppings

UPTOWN CAFE



BUTTE, MONTANA

47 East Broadway
406-723-4735

please call for all your catering needs

salads in three quart containers

* **Potato Salad**
traditional, cobb,
lemon dill, or tomato basil
35.00

* **Wild Rice Salad**
35.00

* **Artichoke Rice Salad**
35.00

Rice & Orzo Salad
with fruit and nuts
35.00

* **Carrot Waldorf Salad**
35.00

* **Wheatberry Waldorf
Salad**
35.00

* **Cole Slaw**
Creamy or vinaigrette
dressing
25.00

* **Garden Salad**
with 2 dressings
30.00

* **Caesar Salad**
30.00

**Mediterranean
Cous Cous Salad**
35.00

* **Broccoli Salad**
35.00

Pasta Salads:
Cheddar Vegetable **30.00**
Chicken Oriental **35.00**
Chicken Pesto **35.00**
Chicken Sundried Tomato
35.00
Greek **30.00**
Greek Chicken **35.00**
Ham and Cheese **35.00**
Mediterranean **30.00**
Muffuletta **35.00**
Pork Oriental **35.00**
Shrimp **45.00**
Spaghetti **30.00**
Tortellini **45.00**
Tuna **35.00**
Turkey Cheddar Vegetable
35.00

dressings

* **Blue Cheese, Caesar, Italian,**
* **Poppy Seed, Ranch,**
* **Maple Balsamic Vinaigrette,**
* **Oriental Vinaigrette,**
8 oz **5.00**
12 oz **7.50**
32 oz **20.00**

lasagnas

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

breakfast suggestions

Quiche
10 inch pies with
Jarlsberg Swiss cheese,
Artichoke, Veggie,
Sausage Mushroom,
or Quiche Lorraine
18.00

Muffins
berry, corn, apple
18.00/dz (2 dz minimum)

Mini Scones
15.00/dz (2 dz minimum)

Strata
baked with eggs, Jarlsberg
Swiss cheese and French
bread.
Choose from Veggie, Ham,
Sausage or Bacon.
serves 12 **47.50**
serves 20-25 **85.00**

Croissants
42.00/dz (2 dz minimum)

side dishes in three quart containers

**Cheesy
Potatoes**
35.00

* **Steamed
Vegetables**
35.00

* **Rice Pilaf**
35.00

* **Roasted
Red Potatoes**
35.00

* **Whipped
Potatoes**
~ **Traditional**
~ **Parmesan**
~ **Cheddar &
Chili**
~ **Reds**
40.00

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