

Take Home Catering & Dessert Menu



cookies

Chocolate Chip
Oatmeal Raisin
Peanut Butter
12.00/dz

toppings

- *Cranberry
- *Hot Fudge
- *Raspberry
- *Caramel
- *Sabayon

Italian rum custard,
great with fresh fruit

8oz 6.00
12oz 9.00
32oz 24.00

holiday treats

Available Mar 1 - Mar 31
Blarney Stones 4.50/ea
Available Oct 1 - Dec 31
Pumpkin Rounds 3.00/ea

wedding cakes

please inquire

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 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)

create-a-cake

Basic Cake

two layers with vanilla butter cream
10 inch serves 16-20

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

UPTOWN CAFE



BUTTE, MONTANA

406-723-4735

47 East Broadway

please call for all your catering needs

appetizers

Pate au Choux
pastry puffs with
ham or chicken
24.00/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
20.00/dz (2 dz minimum)

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

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

Egg Rolls
with oriental citrus sauce
12.00/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
10.00/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

Shrimp Cocktail
24.00/dz

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)

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

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

salads in three quart containers

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

Wild Rice Salad
30.00

Artichoke Rice Salad
30.00

Rice & Orzo Salad
with fruit and nuts
30.00

Carrot Waldorf Salad
30.00

**Wheatberry Waldorf
Salad**
30.00

Cole Slaw
Creamy or vinaigrette
dressing
25.00

Garden Salad
with 2 dressings
30.00

Caesar Salad
28.00

**Mediterranean
Cous Cous Salad**
30.00

Broccoli Salad
30.00

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

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 **45.00**
serves 20—24 **85.00**

platters

	serves 10	serves 25	serves 50
Vegetable with blue cheese, ranch or Caesar dips	25.00	50.00	85.00
Fruit seasonal, fresh	35.00	75.00	125.00
Meat and Cheese choose from Genoa salami, ham, roast beef, turkey breast, pastrami, Cotto salami, and provolone, cheddar, mozzarella, pepper jack, Swiss, American	40.00	87.50	162.50
Antipasti 5.00/person (minimum order for 25) gourmet meats, cheeses, vegetables, toppings			

dips

Seven Layer Dip
40.00 serves 30, with chips

Hummus
chick pea and garlic spread
20.00 serves 20

Artichoke Dip
artichokes, chilies and
Parmesan cheese
40.00 serves 30, with chips

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

UPTOWN CAFE



BUTTE, MONTANA

47 East Broadway
406-723-4735

please call for all your catering needs

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