

UPSTAIRS DOWNSTAIRS

Catering For All Occasions

... a step above the rest

A Division of Movin North LLC
1617 N. Stoughton Road, Madison, WI 53704
Phone: (608) 256-4600
Fax: (608) 256-5029
www.updowncatering.com

Table of Contents

| | |
|-------------------------|------------|
| Catering Policies | Page 2-3 |
| Breakfast | Page 4 |
| Ala Carte | Page 5 |
| Box Lunches | Page 6 |
| Lunch Buffets | Page 7-8 |
| Picnic Menu | Page 9 |
| Hors D'oeuvres..... | Page 10-11 |
| Desserts | Page 12 |
| Bar Service | Page 13 |

Catering Policies

Upstairs Downstairs Catering strives to provide the finest food and service to ensure your event is a success

Guarantees

A guaranteed number of guests is required seven working days prior to the function. The number may not be decreased once it is confirmed. However, increases may be made up to two working days prior to your event.

Sales Tax

A 5.5% WI Sales Tax is added to all orders unless your company is tax exempt. Tax exempt groups must submit a copy of their tax exemption certificate prior to their function.

Service Charge

All events requiring service staff are subject to a 20% service charge. We reserve the right to determine the number of staff members to ensure quality service levels. Traveling fees will apply to areas outside of Madison.

An additional fee of 12% will be added to all Warner Park, Vilas Zoo & Monona Community Center events. An additional fee of 10% will be added to all Lussier Center, Fitchburg Community Center and Waunakee Village Center events. Turner Hall has an additional fee of 15%. An additional fee of 10% will be added and billed directly by The Brink Lounge.

Deliveries

Disposable deliveries will be charged \$15.00 per delivery. Returnable deliveries will be charged \$20.00 per delivery. Delivery is free for orders over \$450.00. No service charges are assessed for deliveries.

Minimums

Breakfast deliveries require a minimum of \$200.00 in food or beverage, not including delivery charge. Lunch deliveries require a minimum of \$120.00 in food or beverage, not including delivery charge. Plated Lunches & Dinners and Picnics require a minimum of 25 guests.

Deposits & Payments

All large corporate functions (company picnic, holiday party, etc.) require a 50% deposit with a signed contract. The remaining balance will be billed the first business day following your event. All payments are due 10 days after billed.

Prepayment is preferred for all deliveries. If an event is prepaid, an invoice will accompany your delivery. However, we are happy to electronically bill you the first business day after your event. All payments are due 10 days after billed.

We accept Check, Cash, Visa, MasterCard, American Express & Discover Cards.

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Catering Policies

Set Up Charges (Tables & Chairs)

Set up charge is \$100.00 for groups of 100 or less, \$150.00 for groups of 101 to 200, \$300.00 for all groups of 201 to 300. For groups exceeding 300 please ask for rates. This amount includes set up or break down of all tables & chairs.

China & Linen Rental

China is billed at the following rate:

| | |
|---|-------------------|
| Full China for Lunch | \$1.50 per person |
| This includes Lunch Plate, Silverware & Linen Napkins | |
| Full China for Hors D'oeuvres Parties..... | \$0.75 per person |
| Includes Hors D'oeuvres Plates & Silverware | |
| Individual China & Stemware..... | \$0.50 per piece |

Linen is billed at the following rate:

| | |
|---------------------|-------------|
| Table Linens..... | \$4.00 each |
| Linen Napkins | \$0.50 each |

Skirting is provided at no additional cost. Paper products are provided at no additional cost.

Leftover Food

The Health Department requires that food extended in temperature may not be released to you or your guests. Any extra food not past the extended time (4 hours after leaving the oven or refrigerator) may be packaged by our staff for an additional fee of \$25.00.

Cancellation Policy

A 48 hour notice is required for deliveries. Any cancelation with 47 hour to 24 hour notice will be accessed a \$25.00 charge. We are sorry, but all cancelations with less than 24 hour notice will be billed at full price minus any delivery fees.

A 30 day notice is required for contracted events. All cancelation without a 30 day notice will be accessed a \$100.00 charge.

Cancelations made without proper notice will be the customer's responsibility

Menu and Prices are subject to Change without Notice

Breakfast Menu

Gold Continental Breakfast..... \$4.50pp

Assorted Bagels & Fresh Baked Muffins
Served with Cream Cheese, Butter & Fruit Preserves
Regular & Decaffeinated Coffee
Assorted Juices

Diamond Continental Breakfast \$6.25pp

Assorted Bagels & Fresh Baked Muffins
Served with Cream Cheese, Butter & Fruit Preserves
Seasonal Fruit Salad
Assorted Granola Bars
Regular & Decaffeinated Coffee
Assorted Juices

Country Breakfast..... \$8.25pp

Choice of Scrambled Eggs or Denver Scramble
Choice of Hickory Bacon, Pork Sausage or Honey Glazed Ham
Oven Bronzed Potatoes topped with Sautéed Onions & Peppers
Seasonal Fruit Salad
Regular & Decaffeinated Coffee

Quiche De Jour..... \$8.25pp

Choose Two Varieties:
Ham & Cheese, Lorraine, Spinach & Feta or Garden Vegetarian
Oven Bronzed Potatoes with Sautéed Onions & Peppers
Seasonal Sliced Fruit & Berries
Regular & Decaffeinated Coffee

Chef Assisted Omelets (Minimum of 25 Guests) \$6.95pp

Omelets made to order with (1) Chef per 25 guests
Includes Fresh Eggs, Ham, Bacon, Sausage, Cheddar Cheese, Swiss Cheese, Bleu Cheese, Green & Red Peppers, Onions, Spinach, Tomatoes, Mushrooms, Fresh Herbs, Sour Cream & Salsa

Southwest Breakfast Burrito (Minimum of 4) \$3.95pp

Scrambled Eggs, Scallions, Red Pepper, Black Olives, Green Chiles & Cheddar Cheese in a Flour Tortilla served with Salsa & Sour Cream

Add Sausage, Bacon or Ham \$1.25pp

Breakfast Sandwiches (Minimum of 4 per Kind)..... \$3.50pp

Choice of Bagel or English Muffin, Choice of Bacon, Sausage or Ham
Served with Egg & Cheddar Cheese

**Add Assorted Juice & Milk to any Breakfast Menu for \$1.00 per person
Add Seasonal Fruit & Berries to any Breakfast Menu for \$1.95 per person
A \$200.00 Minimum is Required for All Breakfast Deliveries.**

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Ala Carte Items

Breakfast Items

| | | | | | |
|--------------------------|--------|--------------------|--------|----------------------|--------|
| Individual Yogurts | \$1.50 | Danish | \$1.65 | Donut Holes | \$0.85 |
| Whole Fruit..... | \$1.00 | Donuts | \$1.65 | Cold Cereal..... | \$1.50 |
| Fruit Salad | \$2.95 | Muffins..... | \$1.65 | Cocktail Quiche..... | \$1.75 |
| Granola Bars..... | \$1.00 | Croissants | \$2.00 | Pork Sausage..... | \$1.75 |
| Scones..... | \$2.00 | Mini Muffins | \$0.85 | Bacon | \$1.75 |
| Bagel/Cream Cheese..... | \$1.65 | Potatoes | \$1.50 | Sliced Ham | \$1.75 |

Beverages

| | |
|---|--------------------|
| Regular & Decaffeinated Columbian Coffee..... | \$17.00 per gallon |
| Flavored Coffee (Hazelnut, Vanilla, Irish Cream or Cinnamon Pecan | \$20.00 per gallon |
| Tea Station (Assorted Tea Bags with Hot Water & Honey, serves 15)..... | \$15.00 each |
| Milk Cartons (Skim & 2%) | \$1.00 each |
| Sparkling Fruit Punch | \$16.00 per gallon |
| Lemonade | \$16.00 per gallon |
| Iced Tea..... | \$16.00 per gallon |
| Bulk Fruit Juice (Orange, Cranberry or Apple)..... | \$16.00 per gallon |
| Bottled Fruit Juice..... | \$1.50 each |
| Hot Chocolate..... | \$1.00 per packet |
| Canned Soda..... | \$1.25 each |
| Bottled Water | \$1.25 each |

Snacks

| | | | |
|------------------------------------|------------------|-------------------------------|-----------|
| Potato Salad | \$3.95 per pound | Popcorn..... | \$3.95/Lb |
| Italian Pasta Salad | \$4.95 per pound | Pretzels | \$4.95/Lb |
| Broccoli Raisin Salad | \$5.95 per pound | Potato Chips & Onion Dip..... | \$4.95/Lb |
| Cole Slaw..... | \$3.95 per pound | Snack Mix..... | \$4.95/Lb |
| Fruit Salad | \$6.95 per pound | Tortilla Chips & Salsa..... | \$4.95/Lb |
| Asian Noodle Salad | \$4.95 per pound | Trail Mix | \$7.95/Lb |
| Pesto Cheese Tortellini Salad..... | \$4.95 per pound | Mixed Nuts | \$8.95/Lb |
| Ranch BLT Pasta Salad..... | \$4.95 per pound | Mixed Candies | \$7.95/Lb |

Box Lunches Sandwiches & Salads

*All Sandwiches & Wraps include lettuce & tomato and are served with a Variety of Potato Chips,
Choice of Fruit, Potato or Pasta Salad & a Homemade Cookie
Minimum Order of 4 Per Kind*

Best Buy Box Lunch \$6.95pp
Choice of Turkey, Ham, Roast Beef or Vegetarian Sandwich served on Assorted Breads with Cheddar Cheese

Deli Wrap Box Lunch..... \$7.95pp
Choice of Smoked Turkey & Cheddar, Ham & Swiss, Roast Beef & Provolone, Chicken Salad, Grilled Chicken Club, Chicken Caesar, Chicken Ranch, or California Roll

The Boss Box Lunch..... \$8.95pp
Choice of Turkey, Ham, Roast Beef, Tuna Salad, Chicken Salad, Egg Salad or Vegetarian Hummus (Garlic or Sundried Tomato) served on Assorted Artisan Gourmet & Deluxe Breads with Cheddar, Swiss & Provolone Cheese

Executive Box Lunch (served cold)..... \$9.95pp
Choice of Grilled Tenderloin, Chipotle Chicken, Summer Chicken, Italian Sub, Mediterranean Veggie or Grilled Portabella served with Assorted Cheese on Deluxe Breads & Rolls

Executive Deli Wrap Box Lunch \$9.95pp
Choice of Grilled Tenderloin with Provolone, Horseradish Sauce & Roasted Vegetables, Grilled Chicken Pesto with Provolone & Roasted Vegetables, Turkey Club with Dill Ranch, Chipotle Grilled Portabella with Pepper Jack Cheese, Mediterranean with Hummus, Olives, Feta Cheese, & Cucumbers

Artisan Gourmet Breads

Berry Wheat
Thick Cut Italian
Ciabatta Bun

Deluxe Breads & Rolls

Milano Roll
Focaccia Bread
Croissant

Wraps

Sun Dried Tomato
Spinach
Wheat

All Salads include a Homemade Cookie & a Hard Roll

Chef Salad..... \$7.95pp
Mixed Greens topped with Smoked Turkey, Ham, Hard Boiled Eggs, Tomato Wedges, Cheddar & Swiss Cheese served with Ranch Dressing

Chicken Caesar Salad..... \$8.95pp
Romaine Lettuce topped with Grilled Chicken, Tomato Wedges, Red Onions, Shredded Parmesan Cheese & Croutons served with Caesar Dressing

Thai Peanut Chicken Salad..... \$7.95pp
Mixed Greens topped with a Grilled Chicken Breast, Tomatoes, Pineapple, Red Peppers, Cucumbers, Cheddar Cheese & Crunchy Chow Mein Noodles served with Thai Peanut Dressing

Greek Salad..... \$8.95pp
Mixed Greens topped with Cucumbers, Tomatoes, Feta Cheese, Kalamata Olives & Artichoke Hearts served with a Balsamic Vinaigrette

Walnut Chicken Salad \$8.95pp
Mixed Greens topped with a Grilled Chicken Breast, Candied Walnuts, Craisins, Feta Cheese, Tomatoes, Red Peppers and served with Raspberry Vinaigrette

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Lunch Buffets

All Lunch Buffets Include Assorted Homemade Cookies & Dessert Bars
Add Homemade Soup du Jour or an Additional Side to any menu for \$1.50 per person

Deluxe Build a Sandwich Buffet \$8.95pp

Select Three Meats: Smoked Turkey, Ham, Roast Beef, Chicken Salad, Egg Salad, Tuna Salad or Vegetarian Hummus (Garlic or Sundried Tomato)

Select Two Cheeses: Cheddar, Swiss, Provolone, Colby Jack or Pepper Jack

Select One Side: (see below)

Served with Assorted Breads & Rolls, Potato Chips, Relish Tray (Dill Spears, Lettuce, Tomato, Sliced Onions) & Condiments

Deli Wrap Buffet..... \$9.95pp

Select Three Readymade Wraps: Smoked Turkey & Cheddar, Ham & Swiss, Roast Beef & Provolone, Chicken Salad, Grilled Chicken Club, Chicken Caesar, Chicken Ranch, California Roll, or Vegetarian Hummus (Garlic or Sundried Tomato)

Select One Side: (see below)

Executive Deli Wrap Buffet \$10.95pp

Choice of Grilled Tenderloin with Provolone, Horseradish Sauce & Roasted Vegetables, Grilled Chicken Pesto with Provolone & Roasted Vegetables, Turkey Club with Dill Ranch, Chipotle Grilled Portabella with Pepper Jack Cheese, Mediterranean with Hummus, Olives, Feta Cheese, & Cucumbers

Select Two Sides or Soups: (see below)

Gourmet Sandwich Buffet \$10.95pp

Readymade Beef Tenderloin, Chicken & Vegetarian Sandwiches on Assorted Deluxe Breads & Rolls with Assorted Cheese, Lettuce & Tomatoes served with Regular & Chipotle Mayo, Yellow & Dijon Mustard

Select Two Sides or Soups: (see below)

Grilled Chicken Buffet..... \$10.95pp

Boneless Breasts of Chicken

Select One: Italian Marinated, Herb Roasted, Barbecue or Chipotle

Select Two Sides: (see below)

Served with Fresh Baked Kaiser Rolls, Relish Tray (Dill Spears, Lettuce, Tomato, Sliced Onions) & Condiments

Hot Sandwich Buffet \$10.95pp

Select One Meat: Shredded Beef, Roasted Turkey Breast or BBQ Pulled Pork

Select Two Sides: (see below)

Served with Fresh Baked Kaiser Rolls

Side Choices

Creamy Potato Salad, Italian Pasta, Tossed Greens, Garden Salad, Caesar Salad, Seasonal Fruit, Cole Slaw, Asian Noodle, Broccoli Raisin, Seven Layer, Pesto Cheese Tortellini, Ranch BLT Pasta Salad, Potato Chips or Vegetable Tray with Dip

Soups

Chicken Noodle, Chicken & Wild Rice, Mushroom & Wild Rice, Tomato Bisque, Cheesy Broccoli, Roasted Red Pepper, Chicken Fajita, Loaded Potato, Split Pea, Tomato Florentine or Chili

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All Lunch Buffets Include Assorted Homemade Cookies & Dessert Bars
Add Homemade Soup du Jour or an Additional Side to any menu for \$1.50 per person

Taste of Italy Buffet..... \$10.95pp

Select One:

Meat & Vegetarian Lasagna*

Meat Marinara & Alfredo Sauce with Penne & Fettuccine Pasta

Portabella, Cheese or Beef Ravioli with Garlic Cream Sauce or Marinara

Chicken, Spinach & Mushrooms with Penne Pasta & Sun Dried Tomato Cream Sauce

Includes:

Tossed Greens with Assorted Dressings

Fresh Baked Garlic Breadsticks

Assorted Homemade Cookies & Dessert Bars

The Hot Buffet \$12.95pp

Select One: Roasted Pork Loin, Beef Bourguignon, Herbed Chicken (bone in), Roast Turkey, Honey Glazed Ham, Roast Round of Beef, Stuffed Chicken Breasts (Spinach & Feta or Artichoke & Sun Dried Tomato), Chicken Cordon Blue or Chicken Dijonaise

Select One: Garlic Roasted Potatoes, Baby Red Potatoes, Garlic & Herb Mashed Potatoes, Smashed Potatoes, Au Gratin Potatoes or Wild Rice Pilaf

Includes:

Chef's Choice Vegetable or Tossed Greens with Assorted Dressings

Fresh Baked Dinner Rolls

Assorted Homemade Cookies & Dessert Bars

Build Your Own Fajita Bar \$10.95pp

Fajita Chicken & Beef with Sautéed Onions & Peppers

Includes:

Soft Tortillas, Refried Beans or Black Bean, Spanish Rice & Tortilla Chips

Lettuce, Tomatoes, Shredded Cheddar Cheese, Salsa & Sour Cream

Assorted Homemade Cookies & Dessert Bars

Build Your Own Taco Bar \$8.95pp

Seasoned Ground Beef (add Chicken for \$1.00pp)

Soft Tortillas & Hard Shells

Includes: All Fajita Bar Sides & Assorted Homemade Cookies & Dessert Bars

* Meat & Vegetarian Lasagna come in pans of 8, 12 & 24 pieces. If you have big eaters you may consider ordering additional pieces at \$4.00 per piece. 1/8 Pan @ \$32.00 – 1/2 Pan @ \$48.00 – Full Pan @ \$96.00.

Side Choices

Creamy Potato Salad, Italian Pasta, Tossed Greens, Garden Salad, Caesar Salad, Seasonal Fruit, Cole Slaw, Asian Noodle, Broccoli Raisin, Seven Layer, Pesto Cheese Tortellini, Ranch BLT Pasta Salad, Potato Chips or Vegetable Tray with Dip

Soups

Chicken Noodle, Chicken & Wild Rice, Mushroom & Wild Rice, Tomato Bisque, Cheesy Broccoli, Roasted Red Pepper, Chicken Fajita, Loaded Potato, Split Pea, Tomato Florentine or Chili

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Picnic Menu

All Picnic Menus Include Fresh Baked Buns, Relish Tray & Condiments
Serving Size is 1.5 Pieces Per Person
A Minimum of 25 Guest Required

Picnic Buffet Option 1..... \$7.99pp
Select Three Meat Choices, One Side & One Premium Side

Meats

1/3 Lb. Hamburgers (add cheese \$.25)
All Beef Hotdogs
Wisconsin Bratwurst
Chicken Breast (BBQ or Italian Marinated)
Bone in Chicken (Herb Roasted, BBQ or Jerk)

Veggie Burger
Marinated Portabella Mushroom
Italian Sausage
Shredded Beef
BBQ Pulled Pork

Sides

Potato Chips
Creamy Potato Salad
Cole Slaw
Tortilla Chips & Salsa
Tossed Greens with Assorted Dressings
Macaroni Salad
Baked Beans
Italian Pasta Salad
Additional Side \$1.00pp

Premium Sides

Pesto Cheese Tortellini Salad
Seven Layer Salad
Broccoli Raisin Salad
Asian Noodle Salad
Ranch BLT Pasta Salad
Corn on the Cob
Vegetable Tray w/Herb Dip
Fresh Fruit Salad
Additional Premium Side \$2.00pp

Picnic Buffet Option 2..... \$10.99pp
Select Two Meats, One Side & One Premium Side from the above menu. Select One Meat from the following choices:

Meats

Beef Tenderloin Kebobs (2pp)
Chicken Kebobs (2pp)
Shrimp Kebobs (2pp)

Angus Ribeye Steak (5-6oz.)
Salmon Steak (5oz.)
BBQ Pork Ribs

On Site Grilling is \$50.00 (two hour maximum)
Any additional grilling is \$30.00 per hour

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Hors D'oeuvres

2 Dozen Minimum

Skewers

| | |
|---|-------------|
| Marinated Beef Tenderloin Skewers with Horseradish Cream (hot) | \$2.25 each |
| Thai Peanut Chicken Skewers (hot) | \$1.75 each |
| Marinated Tofu Skewers with Summer Squash (cold) | \$1.50 each |
| Hawaiian Chicken Skewers (hot) | \$1.50 each |
| Caprese Skewer with Fresh Mozzarella, Basil & Balsamic Marinated Tomato (cold)..... | \$1.75 each |

Petite Sandwiches

| | |
|---|-------------|
| Turkey, Ham & Roast Beef | \$1.25 each |
| Tenderloin & Horseradish Cream Sauce..... | \$2.75 each |
| Chicken & Seasonal Chutney & Walnuts..... | \$2.25 each |

Dips & Spreads

| | Serves 25 | Serves 50 |
|--|---------------|---------------|
| Hot Dip with Rye Bread & Crackers (Clam, Artichoke or Spinach) | small \$35.00 | large \$65.00 |
| Hummus (roasted garlic, herb or roasted red pepper) | small \$30.00 | large \$55.00 |
| Fiesta Dip..... | small \$30.00 | large \$55.00 |
| Blended Cream Cheese & Spices topped with Tomatoes, Shredded Cheddar, Black Olives and Green Onions served with Tortilla Chips | | |

Hot

| | | |
|---|-----------------------------|---------------------|
| Stuffed Mushrooms (please choose)..... | \$1.50-\$2.25 each | |
| Sun Dried Tomato & Goat Cheese | Roasted Red Pepper & Walnut | |
| Italian | Crab Meat & Parmesan | |
| Cajun Crab | Blue Cheese, Pecans & Basil | |
| Bacon Wrapped (please choose)..... | \$1.50-\$3.00 each | |
| Water Chestnuts | Scallops | Jumbo Shrimp |
| Cocktail Meatballs (please choose)..... | \$0.75 each | |
| Cream Sherry | Sweet & Sour | BBQ |
| Empanadas (please choose) | \$1.75 each | |
| Chicken | Spinach & Feta | Pork & Sweet Potato |
| Sautéed Jumbo Shrimp (Garlic Butter or Cajun) | \$2.25 each | |
| Duck, Pear & Brie Mini Pizzas | \$2.50 each | |
| Sausage Mini Pizzas..... | \$1.50 each | |
| Mini Portabella Wellington with Roasted Red Pepper Dipping Sauce..... | \$1.75 each | |
| Black Bean & Shrimp Quesadillas with Pico de Gallo & Sour Cream | \$2.00 each | |
| Spinach & Feta Phyllo Triangles | \$1.75 each | |
| Buffalo Wings (hot or mild) served with Bleu Cheese Dressing..... | \$1.50 each | |
| Coconut Shrimp with Mango Chutney | \$2.00 each | |
| Pork Pot Stickers with Sesame Sauce | \$1.50 each | |
| Mini Chicken Quesadillas with Salsa & Sour Cream..... | \$1.75 each | |
| Brie & Raspberry en Croute..... | \$1.75 each | |
| Mini Open Faced Reuben Sandwiches..... | \$1.75 each | |
| Assorted Cocktail Quiche..... | \$1.75 each | |
| Stuffed Artichoke Hearts Parmesan | \$1.75 each | |
| New Potatoes stuffed with Cream Cheese, Bacon & Green Onions | \$1.50 each | |
| Mini Crab Cakes with Cream Mustard Sauce | \$1.75 each | |
| Mini Pork Egg Rolls with Sweet & Sour Sauce..... | \$1.25 each | |

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Hors D'oeuvres

2 Dozen Minimum

Cold

| | |
|---|-------------|
| Bruchetta with Fresh Tomatoes, Mozzarella Cheese & Basil | \$1.50 each |
| Spanish Bruchetta with Roasted Red Peppers, Black Beans, Corn & Cilantro | \$1.50 each |
| Assorted Canapés | \$2.50 each |
| Tea Sandwiches (Cucumber, Salmon or Goat Cheese & Watercress)..... | \$2.25 each |
| Grilled Beef Tenderloin on Focaccia Toast..... | \$2.25 each |
| Salmon & Mango Parmesan Crisps | \$2.00 each |
| Wild Mushroom Crostini with Balsamic Reduction..... | \$2.00 each |
| Grilled Asparagus & Goat Cheese Crostini..... | \$1.75 each |
| California Sushi Rolls with Wasabi & Soy Sauce | \$1.75 each |
| Asparagus wrapped in Prosciutto..... | \$1.75 each |
| Crab & Shrimp Phyllo Cups | \$1.75 each |
| Smoked Salmon & Herbed Cream Cheese on Pumpnickel..... | \$1.75 each |
| Melon Balls wrapped in Prosciutto | \$1.75 each |
| Tartlets (please choose)..... | \$1.75 each |
| Pancetta, Leek & Goat Cheese / Bacon, Caramelized Onion & Bleu Cheese / Pear & Gorgonzola / Grilled Chicken & Peach / Italian Sausage, Spinach & Green Olive | |
| Chicken Salad Canapés | \$1.50 each |
| Stuffed Pepperocini..... | \$1.50 each |
| Pinwheels (Mexican, Greek or Turkey) | \$1.50 each |
| Deviled Eggs (Traditional, Bacon Cheddar or Cajun) | \$1.25 each |

Platters

Smaller or Larger Portions are available on request

| | Serves 25 | Serves 50 |
|--|-----------|---------------|
| Seasonal Sliced Fruit & Berries with Honey Yogurt Dip | \$60.00 | \$120.00 |
| Sliced Pineapple, Honeydew, Cantaloupe, Watermelon, Strawberries & Red Grapes | | |
| Wisconsin Cheese Tray with Crackers..... | \$60.00 | \$120.00 |
| Cheddar, Swiss, Pepper Jack, Colby Jack, Provolone & Assorted Crackers | | |
| Add Sausage..... | | |
| | \$85.00 | \$170.00 |
| Fresh Vegetable Crudités with Creamy Herb Dip..... | \$45.00 | \$90.00 |
| Broccoli, Carrots, Cauliflower, Celery, Cherry Tomatoes, Cucumbers & Black Olives | | |
| Antipasto Tray..... | \$85.00 | \$170.00 |
| Salami, Prosciutto, Olives, Marinated Artichokes, Cherry Tomatoes & Pepperocini served with Crackers | | |
| Vegetable Pizza | \$45.00 | \$90.00 |
| Pastry Crust covered in a Dill Cream Cheese Spread topped with Broccoli, Cauliflower, Carrots, Black Olives, Cucumbers & Shredded Cheddar Cheese | | |
| Fruit Pizza..... | \$60.00 | \$120.00 |
| Strawberries, Blueberries, Kiwi & Red Grapes set atop a Pastry Crust and drizzled with a Sugar Glaze | | |
| Smoked Salmon & Condiments | | \$150.00 |
| Beautifully Garnished Whole Smoked Salmon served with Diced Red Onions, Capers, Olives, Eggs, Lemons & Crackers | | |
| Jumbo Shrimp & Cocktail Sauce..... | | \$25.00/Dozen |
| Tier Top (50 person Minimum, Service required)..... | | \$8.95pp |
| Cascading Fresh Fruits, Cheeses & Vegetables served with Gourmet Dips & Crackers. Includes a Fresh Flower Centerpiece | | |

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Desserts

(48 hour Notice Required)

Desserts \$2.95pp

Ultimate Chocolate- a Foundation of Chocolate Decadence, a layer of Chocolate Mousse & a Layer of Chocolate Butter Cake iced with a rich Chocolate Ganache

Lemon Layer Cake- Lemon Custard, Yellow Cake & Whipped Cream Frosting

Carrot Cake- Carrots & Walnuts in Moist Cake with a Cream Cheese Frosting

Bourbon Pecan- Toasted Pecans & Goopy Filling Laced with Kentucky Bourbon

Key Lime- Refreshing Light Pie with Key Lime Juice in a Graham Cracker Crust

Vanilla Cheesecake- New York Style in a Graham Cracker Crust with Fruit Toppings

Desserts \$3.95pp

Chocolate Spoon Cake- Chocolate Pudding between layers of Dark Chocolate Cake

Tiramisu- Mascarpone Cheese filling, Espresso soaked Lady Fingers & Cocoa Powder

Turtle- Vanilla Cheesecake on a layer of Fudge topped with a Carmel Sauce & Pecans

Chocolate Raspberry- Layer of Chocolate Fudge topped with Raspberry Swirled Cheesecake on a Chocolate Cookie Crust

Dulce de Leche- Cheesecake swirled with Carmel in a Graham Cracker Crust

Lava Cakes (served warm) - Dark Chocolate Cakes with a liquid center. Choice of Chocolate, Dark Cherry Chocolate, Black Raspberry Chocolate or Turtle Chocolate

Strawberry La Bomba- Strawberries & Amaretto Cream in flecked Almond Cake

Cupcakes (minimum order 12 per kind) \$1.95pp

Choice of Chocolate, Vanilla, Carrot, Lemon Poppy or Pumpkin with Butter Cream, Whipped Cream or Cream Cheese Frosting

Cookies \$1.35pp

Chocolate Chunk, M& M, Peanut Butter, Oatmeal Raisin, Sugar & Molasses

Dessert Bars..... \$1.75pp

Seven Layer, Grasshopper, Frosted Brownies, Turtle Brownies, Scotcheroos, Frosted Pumpkin, Lemon, Raspberry Crumble

Tarts (minimum order 12 per kind) \$4.50pp

Choice of Strawberry Lemon, Chocolate Hazelnut, Raspberry Truffle, Carmel Nut, White Chocolate Cream & Fruit, Chocolate Peanut Butter or Strawberry Rhubarb

Mini Tarts..... \$2.50pp

Mini Gourmet (minimum order of 24)..... \$2.50pp

Assortment of Truffles, Cream Puffs, Raspberry Mousse filled Chocolate Cups, Chocolate Covered Strawberries, Cheesecakes, Petit Fours & Mini Tarts

Bar

Hosted Bar

The host is responsible for all costs. Drinks are charged on consumption. A \$300.00 minimum in sales is required. If the minimum is not met, the host will be billed the difference. Hosted bars are subject to a bartending fee and all sales are subject to 5.5% sales tax and a 20% service charge

| | | | |
|----------------------------|-------------|-----------------------|-------------|
| Top Shelf Mixed Dinks..... | \$4.50/each | Wine (9oz)..... | \$4.00/each |
| Domestic Bottled Beer..... | \$3.50/each | Soda (12oz) | \$1.50/each |
| Premium Bottled Beer | \$4.50/each | Bottled Water | \$1.50/each |
| | | NA Bottled Beer | \$4.00/each |

Cash Bar

Guests purchase their own drinks. A \$300.00 minimum in sales is required. If the minimum is not met, the host will be billed the difference plus a 20% service charge on the unmet balance. Cash bars are subject to bartending fees. All sales tax and service fees are included in the below pricing.

| | | | |
|----------------------------|-------------|-----------------------|-------------|
| Top Shelf Mixed Dinks..... | \$5.25/each | Wine..... | \$4.25/each |
| Domestic Bottled Beer..... | \$4.25/each | Soda (12oz) | \$1.50/each |
| Premium Bottled Beer | \$4.75/each | Bottled Water | \$1.50/each |
| | | NA Bottled Beer | \$4.25/each |

Hosted Beer & Wine Bar

The host is responsible for all costs. Hosted Beer & Wine bars are subject to a bartending fee, a 20% service charge and 5.5% sales tax. Hosted Beer & Wine bars require a minimum purchase of \$300.00.

Half Barrels

(Other options available, prices may vary)

| | |
|---|---------------|
| Domestic..... | \$250.00/each |
| MGD, Miller Light, Miller High Life, Bud, Bud Light, Busch, Busch Light | |
| Premium..... | \$300.00/each |
| Berghoff, Capital Brewery, New Glarus, Heineken, Molson, Leinenkugels | |

Wine by the Bottle

| | |
|--|--------------|
| White Zinfandel • Sycamore Lane (California) | \$20.00/each |
| Riesling • Turn Me Riesling (Germany) | \$24.00/each |
| Pinot Grigio • Citra (Italy) | \$24.00/each |
| Chardonnay • Penfolds (Australia)..... | \$24.00/each |
| Cabernet • Columbia Crest 2 Vines (Washington) | \$24.00/each |
| Pinot Noir • Arrogant Frog (France)..... | \$24.00/each |
| Malbec • Kaiken Estate (Argentina) | \$24.00/each |

Other wines are available on request

Champagne by the Bottle

| | |
|--|--------------|
| William Wycliff (California) | \$16.00/each |
| Asti Spumante (Italian) | \$20.00/each |
| Korbel (California) Brut or Extra Dry..... | \$30.00/each |

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