

UPSTAIRS DOWNSTAIRS

Catering For All Occasions

... a step above the rest

Special Events Menu

A Division of Movin North LLC
1617 N. Stoughton Road, Madison, WI 53704

Phone: (608) 256-4600

Fax: (608) 256-5029

www.updowncatering.com

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 private functions (weddings, family reunions, etc.) require a \$300.00 non-refundable deposit with a signed contract. The remaining balance is due seven days prior to the event when the final guest count is guaranteed.

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
Includes Lunch Plate, Silverware & Linen Napkins	
Full China for Hors D'oeuvres Parties	\$0.75 per person
Includes Hors D'oeuvres Plates & Silverware	
Full China for Dinner.....	\$3.00 per person
Includes Dinner Plate, Salad Plate, Silverware, Coffee Cups & Saucers, & Water Glasses	
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. Skirting is available in white or black. 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 cancellation with 47 hour to 24 hour notice will be assessed a \$25.00 charge. We are sorry, but all cancellations 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 cancellation without a 30 day notice will be assessed a \$100.00 charge.

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

Style Enhancements

- Chef carving can be added to any buffet for \$50.00 an hour per chef (2 hour minimum)
- Pre Plated Salads \$1.00 per person (buffet menus)
- Pre Plated Desserts \$1.00 per person (buffet menus)
- Votive Candles \$1.00 each
- Mirror Tiles \$5.00 each
- Flower Centerpiece \$100.00-\$150.00
- Bud Vases \$10.00-\$15.00

Menu and Prices are subject to Change without Notice

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Sit Down Dinners

Dinner entrees are served with Salad, Fresh Vegetable, Starch & Bread Baskets

SALADS

Marinated Tossed Salad

Mixed Greens with Dill Cucumbers,
Tomato Slices, Black Olives &
Parmesan Cheese

Caesar Salad

Romaine Lettuce tossed with Tomatoes,
Red Onions, Croutons, Parmesan Cheese,
Anchovies & Caesar Dressing

Step Above Salad

Mixed Greens & Spinach with Fresh Pears,
Gorgonzola Cheese & Toasted Walnuts with
Raspberry Vinaigrette Dressing

UpDown Salad

Mixed Greens & Spinach with Candied Pecans, Blue
Cheese & Strawberries with Raspberry Vinaigrette
Dressing

Greek Salad

Mixed Greens with Feta Cheese, Kalamata Olives,
Dill Cucumbers & Tomato Slices

Capresi Salad

Fresh Mozzarella, Basil & Roma Tomatoes Laced
with Extra Virgin Olive Oil
\$1.50 additional per person

Dressing

Balsamic Vinaigrette, Raspberry Vinaigrette, Blue Cheese, Caesar, French, Ranch

Beef

Prime Rib Au Jus..... \$22.95pp

Slow Roasted Prime Rib Au Jus served with Smashed Potatoes & Sautéed Seasonal Vegetables

New York Strip..... \$26.95pp

Broiled New York Strip topped with a Caramelized Shallot & Chive Butter served with Garlic Roasted Potatoes and Sautéed Seasonal Vegetables

Filet of Tenderloin.....Market

Herb Crusted and pan seared Tenderloin Filet topped with a Three Mushroom Demi-Glace served with Smashed Potatoes and Sautéed Seasonal Vegetables

Bacon Wrapped Filet Mignon.....Market

Tenderloin Filet wrapped in Hickory Bacon topped with a Red Wine Demi-Glace served with Smashed Potatoes & Sautéed Seasonal Vegetables

Whiskey Ribeye Steak.....22.95pp

Broiled Ribeye Steak topped with a Whiskey Peppercorn Sauce served with Parsley Boiled Baby Red Potatoes and Sautéed Seasonal Vegetables

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Sit Down Dinners

Chicken

Chicken Marsala..... \$16.95pp
Sautéed Chicken Breast served over Linguine and topped with a Wild Mushroom Marsala Sauce served with Sautéed Seasonal Vegetables

Spinach & Feta Chicken Roulade..... \$17.95pp
Chicken Breast rolled with Fresh Spinach, Feta Cheese & Sun Dried Tomatoes topped with a Gorgonzola Cream Sauce served with Smashed Potatoes & Sautéed Seasonal Vegetables

Chicken Piccata..... \$16.95pp
Sautéed Chicken Breast served over Linguine topped with a White Wine Reduction Sauce with Lemon & Capers served with Sautéed Seasonal Vegetables

Crab Stuffed Chicken Breasts \$20.95pp
Chicken Breast stuffed with lump Crab Meat, Fresh Mozzarella Cheese & Basil topped with a Sun Dried Tomato Cream Sauce served with Wild Rice Pilaf & Sautéed Seasonal Vegetables

Italian Stuffed Chicken Breasts..... \$17.95pp
Chicken Breast stuffed with Prosciutto, Parmesan & Spinach topped with a Roasted Red Pepper Sauce served with Baby Red Potatoes & Sautéed Seasonal Vegetables

Chicken en Croute..... \$17.95pp
Chicken Breast wrapped in Puff Pastry with Spinach, Goat Cheese & Caramelized Onions set atop a Fresh Tomato Coulis served with Sautéed Seasonal Vegetables

Pork

Stuffed Pork Tenderloin..... \$19.95pp
Prosciutto & Apple stuffed Pork Tenderloin topped with a Cider Cream Sauce served with Wild Rice Pilaf and Sautéed Seasonal Vegetables

Cherry Pork Tenderloin..... \$20.95pp
Almond Crusted Pork Tenderloin topped with a Sour Cherry Reduction Sauce served with Wild Rice Pilaf & Sautéed Seasonal Vegetables

Sit Down Dinners

Seafood

Dijon Dill Salmon..... \$21.95pp

Grilled Salmon Steak topped with a Dijon Dill Sauce served with Baby Red Potatoes & Sautéed Seasonal Vegetables

Grilled Salmon & Salsa..... \$22.95pp

Grilled Filet of Salmon topped with a Mango Strawberry Salsa served with Citrus Rice and Sautéed Seasonal Vegetables

Grilled Mahi Mahi..... \$20.95pp

Grilled Mahi Mahi topped with a Roasted Corn Relish served with Wild Rice Pilaf and Sautéed Seasonal Vegetables

Wild Onion Halibut.....Market

Halibut Filet topped with a Wild Onion Cream Sauce served with Wild Rice Pilaf and Sautéed Seasonal Vegetables

Crab Stuffed Shrimp..... \$25.95pp

Five Baked Jumbo Shrimp with Crab Meat Stuffing topped with a Lemon Cream Sauce served with Baby Red Potatoes & Sautéed Seasonal Vegetables

Vegetarian

Portabella Wellington..... \$17.95pp

Marinated Portabella Mushroom and Gouda Cheese wrapped in Puff Pastry and set atop a Fresh Red Pepper Coulis served with Sautéed Seasonal Vegetables

Roasted Vegetable Crepes..... \$15.95pp

Roasted Vegetables wrapped in Homemade Crepes served over Jasmine Rice topped with a Saffron Cheese Sauce accompanied by Sautéed Seasonal Vegetables

Portabella Ravioli..... \$15.95pp

Portabella Ravioli topped with a Sun Dried Tomato Cream Sauce served with Sautéed Seasonal Vegetables

Mediterranean Primavera..... \$15.95pp

Roasted Red Peppers, Artichoke Hearts, Eggplant and Kalamata Olives tossed with Penne Pasta & topped with Feta Cheese

Curried Tofu & Vegetables..... \$14.95pp

Seared Tofu, Mushrooms, Broccoli, Red Peppers, Carrots & Pea Pods served over Linguine and topped with a Coconut Curry Sauce

Sit Down Dinners

Duets

Prime Rib Au Jus & Crab Cakes \$26.95pp

Prime Rib au jus and two Crab Cakes topped with a Cream Mustard Sauce served with Sautéed Seasonal Vegetables

Beef Tenderloin & Stuffed ShrimpMarket

Bleu Cheese Crusted Beef Tenderloin and Three Crab stuffed Jumbo Shrimp drizzled with a Lemon Cream Sauce served with Sautéed Seasonal Vegetables

Salmon Piccata & Lamb Chops \$29.95pp

Grilled Salmon Steak with Piccata Sauce & Two Roasted Lamb Chops served with Sautéed Seasonal Vegetables

All Plated Dinners include a Salad & Assorted Artisan Rolls

Buffet Dinners

All Buffets are served with Artisan Dinner Rolls & choice of Salad, Vegetable & Starch

VEGETABLES

PREMIUM

Sautéed Mixed Vegetables
Honey Glazed Baby Carrots
Steamed Broccoli with Lemon
Green Bean Almondine
Whole Kernel Corn w/Red Peppers

DELUXE - \$0.50 additional per person

Sautéed Summer Squash Medley
Fresh Pea Pods & Pearl Onions
Sugar Snap Peas

EXECUTIVE - \$0.75 additional per person

Sautéed Strips of Red, Orange & Yellow Peppers
Steamed Asparagus
Risotto with Mushrooms & Asparagus

STARCHES

PREMIUM

Garlic & Herb Mashed Potatoes
Smashed Potatoes
Wild Rice Pilaf
Parsley Buttered Noodles
Parsley Boiled Baby Red Potatoes

DELUXE - \$0.50 additional per person

Garlic Roasted Baby Red Potatoes
Scalloped Potatoes
Jasmine Rice Pilaf

EXECUTIVE - \$0.75 additional per person

Whipped Sweet Potatoes
Bowtie Pasta with Herb Butter & Fresh Tomatoes
Penne Pesto Pasta with Parmesan

Buffet Options

Standard Buffet

\$12.95 per person

YOUR CHOICE OF **ONE** SALAD

YOUR CHOICE OF **ONE** ENTRÉE

~ 8OZ. PORTION ~

HERBED CHICKEN (BONE IN)

SPINACH & FETA STUFFED CHICKEN BREAST

HONEY GLAZED HAM

ROASTED PORK LOIN

BEEF BOURGUIGNON

ROASTED ROUND OF BEEF

BAKED ALASKAN COD with Lemon Butter

MEAT & VEGETARIAN LASAGNA

PORTABELLA RAVIOLI topped with Sun

Dried Tomato Cream Sauce

CURRIED TOFU & VEGETABLES Seared Tofu,

Broccoli, Red Pepper & Pea Pods topped

with a Coconut Curry Sauce

YOUR CHOICE OF **ONE** VEGETABLE

YOUR CHOICE OF **ONE** STARCH

Traditional Buffet

\$15.95 per person

YOUR CHOICE OF **ONE** SALADS

YOUR CHOICE OF **TWO** ENTRÉES

~ 4OZ. PORTION EACH ~

GRILLED CHICKEN BREAST with choice of sauce:

Wild Mushroom Marsala, Artichoke

& Roasted Red Pepper, Piccata

HONEY GLAZED HAM

HERBED CHICKEN (BONE IN)

ROASTED BEEF SIRLOIN

BAKED ALASKAN COD with Lemon Butter

PORTABELLA RAVIOLI topped with Sun

Dried Tomato Cream Sauce

CURRIED TOFU & VEGETABLES Seared Tofu,

Broccoli, Red Pepper & Pea Pods topped

with a Coconut Curry Sauce

GRILLED VEGETABLE PLATTER Grilled Seasonal
Vegetables over Rice with a Balsamic Reduction (Vegan)

YOUR CHOICE OF **TWO** VEGETABLES

YOUR CHOICE OF **TWO** STARCHES

Add an additional Entrée for \$2.00 per person
Add an additional Starch or Vegetable for \$1.00 per person

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Buffet Dinners

Deluxe Buffet

\$18.95 per person

YOUR CHOICE OF **TWO** SALAD

YOUR CHOICE OF **THREE** ENTRÉES

~ 4OZ. PORTION EACH ~

SPINACH & FETA CHICKEN ROULADE Chicken

Breast rolled with Fresh Spinach, Feta Cheese & Sun Dried Tomatoes topped with a

Gorgonzola Cream Sauce

CHICKEN EN CROUTE Chicken Breast wrapped in

Puff Pastry with Spinach, Goat Cheese & Caramelized Onions set atop a Fresh Tomato Coulis

STUFFED PORK TENDERLOIN Prosciutto & Apple

Stuffed Pork Tenderloin with a Cider Cream Sauce

FILETS OF TENDERLOIN Herb Crusted an Pan Seared

Tenderloin Filet topped with a Mushroom Demi-Glaze

DIJON DILL SALMON Grilled Salmon Steak

topped with a Dijon Dill Sauce

GRILLED MAHI MAHI Grilled Mahi Mahi

topped with a Roasted Corn Relish

PORTABELLA WELLINGTON Marinated Portabella

Mushroom and Gouda Cheese Wrapped in Puff Pasty set atop a Fresh Red Pepper Coulis

ROASTED VEGETABLE CREPES Roasted Vegetables

wrapped in Homemade Crepes

MEDITERRANEAN PRIMAVERA Roasted Red Peppers,

Artichoke Hearts, Eggplant & Kalamata Olives tossed with Penne & topped with Feta Cheese

GRILLED VEGETABLE PLATTER Grilled Seasonal

Vegetables over Rice with a Balsamic Reduction (Vegan)

YOUR CHOICE OF **TWO**

PREMIUM OR DELUXE VEGETABLES

YOUR CHOICE OF **TWO**

PREMIUM OR DELUXE STARCHES

Executive Buffet

\$26.95 per person

One Hour Tray Passed Hors D'oeuvres

YOUR CHOICE OF **TWO** SALADS

YOUR CHOICE OF **THREE** ENTRÉES

~ 4OZ. PORTION EACH ~

CRAB STUFFED CHICKEN BREASTS Chicken Breast stuffed with Lump Crab Meat, Fresh Mozzarella Cheese & Basil with a Sun Dried Tomato Cream Sauce

ITALIAN STUFFED CHICKEN BREASTS Chicken Breast stuffed with Prosciutto, Parmesan & Spinach topped with a Roasted Red Pepper Sauce

ROASTED LAMB CHOPS

WILD ONION HALIBUT Halibut Filet topped with a Wild Onion Cream Sauce

CRAB STUFFED SHRIMP Five Baked Jumbo Shrimp Stuffed with Crab Meat Stuffing topped with a Lemon Cream Sauce

ROASTED PRIME RIB OF BEEF with an Au Jus sauce

GRILLED SALMON FILLET topped with a Dijon Dill Glaze

BEEF TENDERLOIN

PORTABELLA WELLINGTON Marinated Portabella Mushroom and Gouda Cheese Wrapped in Puff Pasty set atop a Fresh Red Pepper Coulis

ROASTED VEGETABLE CREPES Roasted Vegetables wrapped in Homemade Crepes

GRILLED VEGETABLE PLATTER Grilled Seasonal Vegetables over Rice with a Balsamic Reduction (Vegan)

YOUR CHOICE OF **TWO**

PREMIUM, DELUXE OR EXECUTIVE VEGETABLES

YOUR CHOICE OF **TWO**

PREMIUM, DELUXE OR EXECUTIVE STARCHES

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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

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 Service

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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