

...a step above the rest

BUSINESS MENU

Hors D' Oeuvres

Petite Sandwiches - Per Dozen

Turkey, Ham, Roast Beef - \$30.00 Served with Relish Tray & Condiments

Tenderloin & Horseradish Sauce - \$45.00 Served with Relish Tray

Dips & Spreads - Per Person

Spinach & Artichoke Dip - \$3.00pp Served with Tortilla Chips

Hummus - \$2.50pp (Plain, Lemon Garlic or Roasted Red Pepper)

Served with Pita Corners & Fresh Veggies

Fiesta Dip - \$2.00pp Served with Tortilla Chips

Snacks

Potato Chips & Onion Dip	\$2.00pp
Tortilla Chips & Salsa	\$2.00pp
Popcorn	\$1.00pp
Pretzels	\$1.50pp
Snack Mix	\$2.50pp
Trail Mix	\$3.00pp
Mixed Nuts	\$3.50pp

Hors D' Oeuvres

Platters - Per Person

Seasonal Sliced Fruit & Berries - \$3.75pp Served with Honey Yogurt Dip

WI Cheese Tray - \$3.25pp
With Sausage - \$4.50pp
Serve with Assorted Gourmet Crackers

Fresh Vegetable Tray - \$3.00pp Served with Creamy Herb Dip

Antipasto Tray - \$4.00pp

Salami, Prosciutto, Olives, Marinated Artichokes, Cherry Tomatoes & Pepperoncini served with Assorted Gourmet Crackers

Individual Vegetable Pizza - \$3.00pp

Pastry Crust covered in Dill Cream Cheese Spread & Topped with Broccoli, Cauliflower, Carrots, Black Olives, Cucumbers & Shredded Cheddar Cheese

Individual Fruit Pizza - \$4.75pp

Strawberries, Blueberries, Kiwi & Red Grapes set atop a Pastry Crust & Drizzled with a Sugar Glaze

Lunch

Readymade Sandwiches or Wraps

Minimum Order Of 4 Per Kind

Best Buy Box Lunch - \$12.00pp

Choice of Turkey & Cheddar, Ham & Swiss, Roast Beef & Provolone, Chicken Salad or California Vegetarian. Served on Assorted Deluxe Breads with an Individual Potato Chip Bag & Homemade Cookie

The Boss Box Lunch - \$13.00pp

Choice of: Fruit, Potato or Pasta Salad Homemade Cookie Included

Choice of: Turkey, Ham, Roast Beef, Tuna Salad, Chicken Salad, Egg Salad or Vegetarian Hummus Sandwiches. Served on Assorted Deluxe Breads with a Homemade Cookie

Executive Box Lunch - \$14.95pp

Choice of: Fruit, Potato or Pasta Salad

Homemade Cookie Included

Choice of: Grilled Tenderloin with

Provolone, Horseradish Sauce & Roasted

Vegetables

Grilled Chicken Pesto with Provolone &

Roasted Vegetables

Turkey Club with Dill Ranch

Italian Sub with Turkey, Ham, Salami, Swiss Cheese, Pepperoncini, Lettuce, Tomatoes &

Red Onions

Grilled Portabella Mushroom with Pepper Jack Cheese & Roasted Red Pepper Sauce

Or Mediterranean with Hummus, Olives, Feta Cheese & Cucumbers

Salads

Salads Include Homemade Cookie & Breadstick - Minimum Order Of 4 Per Salad

Chef Salad - \$11.00pp

Mixed Greens topped with Smoked Turkey, Ham, Hard Boiled Eggs, Tomato Wedges, Cheddar & Swiss Cheese. Served with Ranch Dressing

Chicken Caesar Salad - \$13.00pp

Romaine Lettuce topped with Grilled Chicken, Tomato Wedges, Red Onions, Shredded Parmesan Cheese & Croutons. Served with Caesar Dressing

Greek Salad - \$12.00pp

Mixed Greens topped with Cucumbers, Tomatoes, Feta Cheese, Kalamata Olives & Artichoke Hearts. Served with Balsamic Vinaigrette Dressing.

Walnut Chicken Salad - \$13.00pp

Mixed Greens topped with Grilled Chicken Breast, Candied Walnuts, Craisins, Feta Cheese, Tomatoes & Red Peppers. Served with Raspberry Vinaigrette Dressing.

Lunch

Includes Assorted Homemade Cookies & Dessert Bars Add Homemade Soup Du Jour or an Additional Side for \$2.50 per person.

Build Your Own Sandwich Buffet......\$12.50pp Choose Three Meats: Smoked Turkey, Ham, Roast Beef, Chicken Salad, Egg Salad, Tuna Salad or Vegetarian Hummus. **Choose Two Cheeses:** Cheddar, Swiss, Provolone or Pepper Jack Served with Assorted Breads & Rolls, Dill Pickle Spears, Lettuce, Tomato, Mayo & Mustard **Choose One Side (See Next Page)** Deluxe Build Your Own Sandwich Buffet.....\$13.50pp Choose Three Meats: Grilled Tenderloin, Grilled Chicken Pesto, Grilled Portabella, Smoked Turkey, Ham, Roast Beef, Chicken Salad, Egg Salad, Tuna Salad or Vegetarian Hummus. **Choose Two Cheeses:** Cheddar, Swiss, Provolone or Pepper Jack. Served with Assorted Breads & Rolls, Dill Pickle Spears, Lettuce, Tomato, Mayo & Mustard **Choose One Side (See Next Page)** Hot Sandwich Buffet.....\$14.95pp Choose One: Grilled Tenderloin, Shredded Beef, Roasted Turkey Breast or BBQ Pulled Pork, Italian Marinated Chicken Breasts, Herb Roasted Chicken Breasts, Barbeque Chicken Breasts or Grilled & Marinated Portabella Mushrooms. Served with Fresh Baked Kaiser Rolls & Relish Tray (Dill Pickle Spears, Lettuce, Tomato, Mayo & Mustard Choose One Side (See Next Page)

The Hot Buffet.....\$15.95pp

Select One: Roasted Pork Loin, Bone—In Herbed Chicken, Roast Turkey, Honey Glazed Ham, Roast Round of Beef, Beef Brisket, Stuffed Chicken Breasts (Spinach & Feta or Italian)

Select Two: Garlic Roasted Baby Red Potatoes, Garlic & Herb Mashed Potatoes, Roasted Sweet Potatoes with Rosemary, Wild Rice Pilaf, Sautéed Vegetables, Green Bean Almondine, Whole

Kernel Corn & Steamed Broccoli with Lemon Includes: Fresh Baked Dinner Rolls

Side Choices

Creamy Potato Salad, Italian Pasta Salad, Garden Salad, Caesar Salad, Fruit Salad, Cole Slaw, Broccoli Raisin Salad, Pesto Cheese Tortellini, Ranch BLT Pasta Salad or Potato Chips

Soup Choices

Chicken Noodle, Tomato Bisque, Beef Vegetable, Chicken Vegetable, Chicken & Wild Rice, Cheese Broccoli, Beef Barley, French Onion, Beer Cheese, Clam Chowder Or Tomato Florentine

Lunch

Includes Assorted Homemade Cookies & Dessert Bars.

Taste of Italy Buffet.....\$15.95pp

Select One:

Meat & Vegetarian Lasagna

Meat Marinara & Alfredo Sauce with Penne & Fettuccini Pasta

Spaghetti with Marinara & Meatballs

Includes: Garden Salad with Assorted Dressings and Fresh Baked Garlic Breadsticks

Taste of Mexico Buffet

Taco Bar.....\$15.00pp

Seasoned Ground Beef & Chicken, Soft Tortillas & Hard Shells

Fajita Bar.....\$16.95pp

Seasoned Fajita Beef & Chicken with Sautéed Onions & Peppers,

Soft Tortillas

Both Include: Refried OR Black Beans, Spanish Rice, Tortilla Chips, Lettuce, Tomatoes,

Shredded Cheddar Cheese, Salsa & Sour Cream.

Picnic Buffet

Side Choices

Includes Fresh Baked Buns, Relish Tray & Condiments

1.5 Servings Per Person. Minimum of 25 Guests

Grill on Site Available for \$60 for Two Hours

Picnic Buffet.....\$13.95pp

Select Three Meats: 1/3 lb. Hamburgers (Add Cheese \$0.25), Beef Hotdogs, Wisconsin Bratwurst, BBQ or Italian Marinated Chicken Breasts, BBQ Pulled Pork, Veggie Burgers, Marinated Portabella Mushroom, Italian Sausage; Herb Roasted, BBQ or Jerk Bone-In

Chicken

Select One Side & One Premium Side

Additional Meat Options Available Upon Request.

Sides

Potato Chips Creamy Potato Salad Cole Slaw

Garden Salad Baked Beans

Corn on the Cobb

Italian Pasta Salad

Additional Side \$2.50pp

Premium Sides

Pesto Cheese Tortellini Salad Seven Layer Salad Broccoli Raisin Salad Ranch BLT Pasta Salad Fresh Fruit Salad

Additional Side \$3.00pp

Desserts

Pie Slices - \$4.50

Minimum order of 8

Apple, Cherry, Key Lime, Berry, Pecan, Strawberry Rhubarb and Pumpkin Pie

Mini Gourmet Desserts (2pp) - \$4.00pp

Truffles, Cream Puffs, Raspberry Mousse Filled Chocolate Cups, Assorted Tarts, Mini Cheesecake Bites (Including Turtle, Chocolate Raspberry, Salted Caramel or Vanilla)

Cupcakes - \$3.00pp

Chocolate, Red Velvet, Lemon, Vanilla, Spice and Carrot Cake with Buttercream, Whipped Cream or Cream Cheese Frosting in Your Choice of Colors

Homemade Cookies - \$1.75pp

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

Dessert Bars & Brownies - \$2.25pp

Seven Layer, Grasshopper, Frosted Pumpkin, Lemon, Raspberry Crumple, Chocolate, Turtle Brownies or Scotcharoos

Beverages

Regular & Decaf Coffee\$20.00 per
gallon
Served with Cream, Sugar & Sweetener
Hot Tea Station (Serves 15)\$16.00
Served with Hot Water, Assorted Tea Bags,
Honey, Sugar & Sweetener
Hot Apple Cider\$22.00 per gallon
Served with Cinnamon Sticks
Hot Chocolate\$24.00 per gallon
Served with Whipped Cream
Ind. Milk Cartons\$2.00 per carton
Chocolate, Skim and 2%
Iced Tea\$16.00 per gallon
Served with Lemons, Sugar & Sweetener
Lemonade\$16.00 per gallon
Ind. Bottled Fruit Juice\$2.00 per bottle
Assorted Canned Soda\$2.00 per can

Bottled Water.....\$2.00 per bottle

Catering Policies

Deliveries - Deliveries will be charged \$25.00 per delivery.

Minimums - All deliveries require a minimum of \$150.00 in food and beverage, not including the delivery charge.

Cancellation Policy - A 24-hour notice is required for cancellation. Any cancellations without a 24-hour notice will be billed at full price, minus delivery. (Exceptions include reasonable circumstances such as inclement weather.)

Menu – Due to fluctuating wholesale prices and supply chain issues, Upstairs Downstairs Catering cannot guarantee menu prices until 30 days in advance of any function.

Deposits, Payments & Sales Tax - All large corporate functions (company picnic, holiday party, ect.) require a 50% deposit with signed contract. A 5.5% Sales Tax is added to all orders unless your company is tax exempt. Tax exempt groups must submit a copy of their tax-exempt certificate or certificate number prior to their function. All invoices will be sent electronically when the order is placed and are due by the date of event. If other billing arrangements are required, please contact our sales office. We accept check, cash, Visa, MasterCard, AMEX and Discover.

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

Venue Fees - Due to venue policies an additional fee of 12% will be added to the Madison Children's Museum & Aldo Leopold Center Deliveries. An additional fee of 10% will be added to Fitchburg Community Center, The Field's Reserve, Warner Park, The Brink Lounge, The Orpheum and Waunakee Village Center. Turner hall fee is 15%, East Side Club is 17%.

Upstairs Downstairs Catering strives to provide the finest food and service to ensure every event

is a success.

If you aren't finding what you are looking for, please call our sales associates for more options we have available.

608-256-4600

sales@updowncatering.com