



Off Premise Catering Menu

Banquet Hors D'oeuvres

All Hors D'oeuvres are 40 pieces unless otherwise specified.

Cold

Imported and Domestic Cheeses with Assorted Crackers-\$85.00

Fresh Vegetable Tray with House Ranch Dip-\$55.00

Fresh Seasonal Fruit Tray-\$68.00

Assorted Roasted Vegetable Antipasto with Feta and Fresh Basil-\$75.00

Chilled Shrimp with Cocktail Sauce-\$18.95/Dozen

Greek Relish Bruschetta-\$42.50

Jalapeno and Blue Corn Tortilla Chips with Roasted Tomato Chipotle Salsa-\$22.00

Mini Caprese Crostini-\$60.00

Black Mission Figs stuffed with Sweet Gorgonzola, Pear, Cured Italian Ham and Spiced Candied Pecan with Balsamic Reduction-\$125.00

Smoked Salmon Rolled with Angel Hair Pasta Scented with Lemon, Chive and White Truffle Oil-\$150.00

Chilled Herb Roasted Veal served on toasted Italian Bread with Tuna, Kalamata Olive, Anchovy and Extra Virgin Olive Oil-\$110.00

Brandied Apple and Craisin™ Croustade with Bleu Cheese and Arugula-\$42.50

Watercress and Cucumber Tea Sandwiches with Roasted Pepper Aioli-\$49.50

Trio of Assorted Hummus and Warmed Pita Bread-\$50.00

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Hot

Hot Artichoke and Asiago Cheese Dip with Toasted Garlic Beer Bread-\$59.95

Roasted Corn and Black Bean Tartlets with Jack Cheese and Avocado Ranch-\$40.00

Oven Toasted French Bread topped with Garlic Alfredo Cream and Mozzarella Cheese with House Marinara-\$52.50

Smoked Cheese Ravioli with Roasted Garlic Cream, Sun-Dried Tomatoes and Spinach-\$52.50

Bacon Wrapped Roasted Shrimp with Apricot Ginger Glaze-\$82.50

Peanut Encrusted Chicken Skewers with Blackberry Habanero Sauce-\$52.00

Hoison Glazed Beef Satay-\$54.00

Lemon Pepper Sesame Chicken Skewers with Curry Sauce-\$52.00

Spicy Chicken and Mushroom Quesadillas with Cumin Sour Cream and Roasted Corn Salsa-\$61.95

Pork Pot Stickers with Sesame Dipping Sauce-\$78.00

Chicken Wings with Spicy Herb Marinade and Bleu Cheese Dressing-\$48.50

Jalapeno Cheddar Poppers with Southwestern Ranch Dressing-\$59.50

Mini Pretzels with Black Forest Ham, Gouda Cheese, Grain Mustard and Honey Mustard-\$49.50

Fried Tender Artichoke Hearts with Provolone and Roasted Red Pepper Cream-\$59.95

Italian Sausage and Grilled Polenta with Sun Dried Tomato and Basil-\$58.00

Green Curry Seared Gulf Shrimp with Lime-Coconut Aioli-\$180.00

Mini Maryland Blue Crab Cakes with Mango Relish and Cayenne Tartar Sauce-\$75.00

Wild Mushroom Mini Pretzels with Taleggio Cheese, Madeira Cream and Ratatouille Vegetables-\$49.50

Scallop Souvlaki with Oregano Vinaigrette-\$65.00

Mini Falafel with Cucumber Yogurt Sauce-\$42.50

Boursin, Granny Smith Quesadilla with Mango-Apple Salsa-\$65.00

Pot Roast Fritters with Beef Gravy-\$42.50

Grilled Cheese Lollipops with Tomato Basil Parmesan Soup Shooter-\$62.50

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Plated Meals

Includes choice of soup or salad below and dinner rolls with butter, coffee/tea service

Starter Courses

Soup

Smoked Gouda and Beer Soup

Tomato Basil Parmesan Soup

Scotch Ale and Potato Soup with Cheddar Cheese & Scallions

Additional soups available ask your Catering Manager

Salads

Upstream Pub Salad

Assorted Greens with Sunflower Seeds, Craisins™, Thinly Sliced Sweet Red Onion

Caesar Salad

Crisp Romaine with House Made Caesar Dressing, Croutons, Parmesan and Cherry Tomatoes

Greek Salad

Crisp Romaine, Kalamata Olives, Feta Cheese, Banana Peppers, Cherry Tomatoes and Basil Oregano Dressing

Premium Salads

Grilled Peach and Arugula Salad-\$5.95

with Goat Cheese and Honey Balsamic Vinaigrette (*Seasonal*)

Salad of Baby Frisee and Rocket-\$6.95

with Cured Cherry Smoked Cherry Tomatoes, Humbolt Fog Cheese and Micro Basil Verjus "Vinaigrette" and Root Vegetable Sticks

Spinach Salad-\$5.50

with Roasted Peppers, Feta Cheese, Bermuda Onion and Warm Apple Wood Smoked Bacon Vinaigrette

Poached Pear and Baby Frisee Salad-\$5.95

with Gorgonzola and Red Wine Vinaigrette

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Premium Entrees

Grilled Tenderloin of Beef and Shrimp

with Prosciutto Wrapped Asparagus, Truffled Goat Cheese Whipped Yukon Gold Potatoes
Black Mission Fig Reduction and Natural Juices, Mango-Poblano Chutney

\$25.95

Six Ounce *Omaha Steaks™* Top Sirloin Cap Steak and Chicken Piccata

Roast Shallot Demi & Lemon Caper Cream
with Garlic Smashers and Seasonal Vegetables

\$17.95

Entrees

(Includes choice of starch and vegetable. Priced per person)

Chipotle BBQ Glazed Atlantic Salmon with Roasted Corn Salsa

\$20.95

Raspberry Glazed Chicken Breast with Pine Nuts and Feta Cheese

\$15.95

Eight Ounce *Omaha Steaks™* Filet with Portobello Mushroom Demi

\$28.50

Twelve Ounce *Omaha Steaks™* Filet

\$37.50

Salmon Rockefeller

with Crabmeat-Spinach Stuffing and Mornay Sauce

\$20.95

Omaha Steaks™ Petite Filet with Mushroom Demi-Glace and Chipotle Barbeque Salmon Fillet

\$25.95

Starch and Vegetables

Asiago Yukon Gold Smashed Potatoes

Herb Roasted Yukon Gold Potatoes

Seasonal Steamed Vegetables

Steamed Broccoli Florets with Feta Cheese, Toasted Pine Nuts and Olive Oil

Squash Medley - Zucchini, Yellow Squash, Onions and Roasted Tomatoes

House Rice Pilaf

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Dinner Buffets

*(Include Bread or Rolls, Coffee/Tea Service. Priced per person.)
(\$5.00 per person fee applicable for buffets fewer than 40 guests.)*

Package A:

(Choose three items plus three side dishes below)

Jackson Street Jambalaya with Shrimp, Chicken and Andouille Sausage

Smoked Cheese Ravioli with Garlic Alfredo Cream, Sun-Dried Tomatoes and Spinach

Beer Braised Pot Roast with Beef Gravy

Raspberry Glazed Chicken with Feta and Pine Nuts

Sautéed Chicken Breast with Piccata Sauce

Jamaican Jerk Chicken with Pineapple-Cilantro Relish

Cheese Rigatoni with Roasted Tomato Cream, Mushrooms and Peppers

\$19.95

Package B:

(Choose three items plus three side dishes below)

Beef Tenderloin Tips with Cracked Pepper Brandy Demi Glace or Roasted Shallot Demi-Glace

Sautéed Medallions of Pork Loin with Apricot Glaze and Mandarin Orange Salsa

Sautéed Chicken with Leek and Pecan Cream

Penne Pasta with Spicy Broccoli Sauce and Mushrooms with Chicken or Shrimp

Chicken Breast Saltimbocca, Topped with Prosciutto, Cheese, Lemon Aioli and Basil Chiffonade

Sautéed Medallions of Turkey Breast with Apple Walnut Beer Bread Stuffing

Almond Encrusted Tilapia with Lemon Chive Cream

\$23.50

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Package C:

(Choose three items plus three side dishes below)

Chipotle BBQ Glazed Atlantic Salmon with Roasted Corn Salsa

Parmesan Encrusted Cod with Basil Pesto Cream

Medallions of Strip Sirloin with Gorgonzola Cream

or Whiskey Marinated with Horseradish Chive Crème Fraiche

Chicken Cordon Bleu with Sauce Supreme

Bacon Wrapped Turkey Medallions with Shallot Jus Lie, Garnished with Craisins™, Apples and Walnuts

Char-Grilled Ancho-Rubbed Pork Medallions with Cilantro Pesto

Blackened Chicken with Penne Pasta, Peppers, Mushrooms and Cajun Cream

\$25.50

Buffet Side Dishes

(Please choose three items. Additional side dishes available at \$2.50 per person/each)

Upstream Pub Salad

Assorted Greens with Sunflower Seeds, Craisins™, Sweet Red Onion

Caesar Salad

Crisp Romaine Lettuce with House Made Dressing, Croutons and Parmesan Cheese

Yukon Gold Smashed Potatoes with Gravy

Herb Roasted Yukon Gold Potatoes

Seasonal Steamed Vegetables

Steamed Broccoli Florets

with Feta Cheese, Toasted Pine Nuts and Olive Oil

Squash Medley

Zucchini, Yellow Squash, Onions and Roasted Tomatoes

House Rice Pilaf

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Themed Buffets

(Priced per person)

BBQ

Tender Beef Brisket
Pulled Pork
House Made Buns
Corn on the Cob
Baked Beans
Creamy Cole Slaw or Country Potato Salad
Jalapeno Corn Bread or Buttermilk Biscuits

\$14.95

Oktoberfest

Upstream Beer Brats
Grilled Knockwurst
House Made Buns
Sauerkraut
Spaetzle
Braised Red and Green Cabbage

\$12.95

Mardi Gras

Jackson Street Jambalaya
Chicken Gumbo
Jalapeno Corn Bread with Butter
Dirty Rice
Corn Maque Choux
Braised Greens

\$14.95

Take Me Out to the Ballgame

Jumbo Kosher Dogs with Appropriate Condiments
House Made Buns
Chicken Wings with Spicy Herb Marinade and
Bleu Cheese Dressing
Artichoke Dip with Toasted Garlic Beer Bread
Jalapeno and Blue Corn Tortilla Chips with Roasted
Tomato Chipotle Salsa

\$10.95

Italian

Grilled Italian Sausage and Sweet Bell Peppers
Four Finger Lasagna
Grilled Vegetables
Caesar Salad
Garlic Bread

\$14.95

Fiesta

Chicken or Beef Fajitas
Chicken Enchilada
Spanish Rice
Refried Beans
Mixed Greens, Fresh Tomatoes, Cheddar Cheese,
Guacamole, Sour Cream, Roasted Tomato Salsa
Jalapeno and Blue Corn Tortilla Chips

\$14.95

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Action Stations

(Priced per person)

(Chef Attendant Fee of \$100.00)

Carving Station

Roasted Inside Round of Beef with Au Jus and Horseradish Chive Crème Fraiche

\$4.95

Mashed Potato Martini

Asiago Smashed Potatoes piped into a Martini Glass

with toppings to include Mushrooms, Beef Tips, Caramelized Onions, Cheddar Cheese and Beef Gravy

\$4.95

Antipasto Display

Assorted Italian Cured Meats and Cheese with Marinated Olives, Roasted Vegetables,
Artisan Breads and Grissini

\$5.95

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Desserts

(served buffet or plated)

Macadamia Nut, White Chocolate Chunk Brownie

With Crème Anglaise and Whipped Cream

\$14.50/dozen

Warm Fruit Crisp

\$122/pan (Serves 35 pieces)

Warm Caramel Bread Pudding

With Crème Anglaise and Whipped Cream

\$140/pan (Serves 35 pieces)

Raspberry Chocolate Layer Cake

Three layers of Chocolate Cake with two layers of Raspberry Preserve and Chocolate Mousse

\$66/cake (serves 12 slices)

Assorted Cheesecake Bites

Includes New York, Grasshopper, Death by Chocolate and Amaretto

\$13.00/dozen

Whole Cheesecakes (16 pieces per cake)

Assortment of flavors available

\$68.00/each

Decorated Petit Fours

Flavors-Chocolate, White, Yellow, Pink Champagne

Fillings-Raspberry, Lemon, Apricot and Strawberry

\$36.00/dozen

Assorted Fresh Baked Cookies

\$12.50/dozen

Carrot or Chocolate Carrot Cake Bars with Cream

Cheese Icing

\$13.00/dozen

Lemon Bars

\$12.50/dozen

Celebration Cakes

Standard Cakes

Flavors-White, Chocolate, Marble, Yellow or Pink Champagne

Frosting-White or Chocolate Butter Cream

Round Cakes

9" Serves 16-\$25.00

10" Serves 20-\$30.00

12" Serves 25-30-\$36.00

14" Serves 40-45-\$48.00

½ Sheet Cake Serves 30-40-\$39.00

Premium Cakes

Flavors-Red Velvet, Italian Cream, Carrot, Lemon Almond, and Chocolate

Frosting-White Chocolate Italian Butter Cream, Chocolate Ganache and Cream Cheese

Round Cakes

9" Serves 16-\$36.00

10" Serves 20-\$45.00

12" Serves 25-30-\$54.00

14" Serves 40-45-\$64.00

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