



CATERING GUIDE

Upper Crust Food Service is pleased to present catering options for all of your upcoming events. We know that planning a special occasion is a lot of work so we have created special catering menu options to make your next event a big success! Please keep in mind that the following menu items are our most popular options but that we are willing to customize a menu to fit your exact needs and budget.

Booking an event with Upper Crust Food Service is easy! Simply speak with your chef or campus manager about your interest and we can handle the rest. Billing of your event can be added to your regular food service invoices or billed separately if needed. We look forward to making your next event memorable.

To get started take a moment to think about the following questions:

1. What is the Date of the Event?
2. What is the Time of the Event?
3. How Many People will be Attending the Event?
4. Is there a Theme or Tradition for the Event?
5. What is the Budget for the Event?

These answers will allow us to understand your needs and to ensure that your event meets and exceeds your expectations.

BREAKFAST/BRUNCH MENUS

Breakfast and Brunch menus are perfect choices for Founders Day and Mom's Weekend!

CONTINENTAL BREAKFAST

Fresh Assorted Pastries, Bagels and Cream Cheese, Fresh Cut Fruit Display, Coffee, and Assorted Juice.

DELUXE CONTINENTAL BREAKFAST:

Fresh Assorted Pastries, Bagels and Cream Cheese, Fresh Cut Fruit Display, Yogurt and Granola Parfaits, Coffee, and Assorted Juice.

THE UPPER CRUST FIX

Mix and match to make the perfect spread for your guests.

Includes: Fresh Assorted Pastries, Fresh Cut Fruit Display, Breakfast Potatoes, Coffee, and Assorted Juice. Choose one from each of the following:

Bacon or Sausage

Quiche (Meat or Veggie), French Toast, Biscuits and Gravy, or Buttermilk Pancakes

BRUNCH BUFFET

Mix and match to create a brunch your guests will remember!

Includes: Fresh Assorted Pastries, Fresh Cut Fruit Display, Coffee, and Assorted Juice. Choose one from each of the following:

Fresh Garden Salad or Caesar Salad

Bacon or Sausage

Quiche (Meat or Veggie), French Toast, Biscuits and Gravy, or Buttermilk Pancakes

Marinated Grilled Chicken Breast, Buttermilk Fried Chicken, Roasted Turkey Breast, Maple Glazed Pork Loin, or Pasta Primavera

A LA CARTE TRAYS

Small (Serves 10-15) Large (Serves 20-25)

Fresh Fruit Tray: Small/Large

Assorted Mini Muffin Tray: Small/Large

Assorted Pastry Tray: Small/Large

Bagels and Cream Cheese Tray: Small/Large

BOXED MEALS/TRAYS

Cold options can be individually boxed or placed on trays for service. Feel free to mix and match quantities for variety. Individually boxed lunches will be labeled and trays will be assorted based on your selections.

Choice of Salad/Sandwich and side

Add Cookie Dessert Add Beverage (Bottled Water/Can Soda)

SALAD CHOICES: Served with fresh bread side

SALAD CHOICE 1 Grilled Chicken Caesar Salad - Crisp romaine leaves, Marinated tender breast of chicken, grated parmesan cheese, herb croutons, Caesar dressing

SALAD CHOICE 2 Garden Salad - Tossed mixed greens, tomatoes, red onion slices, cucumber, herb croutons, and choice of dressing

SALAD CHOICE 3 Cobb Salad - mixed Greens, hard-boiled egg, avocado, tomato, onion, baby corn, diced turkey, black olives choice of dressing

DRESSING CHOICES: Ranch, Italian, 1000 Island, Balsamic Vinaigrette

BOXED MEALS/TRAYS

Cold options can be individually boxed or placed on trays for service. Feel free to mix and match quantities for variety. Individually boxed lunches will be labeled and trays will be assorted based on your selections.

SANDWICH CHOICES: Served with choice of fruit salad, potato salad, or chips

SANDWICH CHOICE 1: Smoked Turkey & Swiss Croissant topped with spinach leaves, slices of tomato, sweet honey mustard

SANDWICH CHOICE 2: Roast Beef & Cheddar on a Kaiser Bun topped with a Zesty Chipolte Mayo

SANDWICH CHOICE 3: Baked Virginia Ham & American Cheese on Thick Sliced Wheat Berry Bread

WRAP CHOICE 4: Veggie Wrap with herb cream cheese spread, Grilled Zucchini slices, tomato & black olive Tapenade

PITA CHOICE 5: Honey Basil Chicken Salad Pita- Creamy chicken salad folded with honey, sliced grapes, mayo and fresh herbs

BUFFET MENUS

BAR-B-QUE BUFFET

Pick your favorites to create a crowd pleasing BBQ! All BBQ meals come with choice of Lemonade or Iced Tea.

One Entrée: Two Entrees:

Bread (Choose 1): Texas Toast, Cornbread

Sides (Choose 2): Coleslaw, Baked Beans, Macaroni and Cheese, Fried Okra, Green Beans, Mashed Potatoes and Gravy, Kettle Chips, Potato Salad, Corn on the Cob

Entrée (Choose 1 or 2): Roasted BBQ Chicken, Beef Brisket, Pulled Pork, BBQ Ribs (Add \$2.00)

Dessert (Choose 1): Apple Cobbler, Peach Cobbler, Cherry Cobbler, Chocolate Chip Cookies, Banana Pudding, Sheet Cake

ALL AMERICAN BUFFET

Choose from a variety of time tested event favorites! Each meal comes complete with all necessary condiments.

One Entrée: Two Entrees:

Sides (Choose 2): Potato Chips, Baked Beans, Sweet Potato Fries, Fresh Fruit Salad, Pasta Salad, Potato Salad

Entrée (Choose 1 or 2): Hamburgers/Cheeseburgers, Brats, 100% Beef Jumbo Hot Dogs

Dessert (Choose 1): Assorted Cookies, Chocolate Brownies, Sheet Cake

DELI BUFFET

Build your own Deli Sandwich Bar with a variety of Sliced Meats, Cheeses, and Breads, Fresh Garden Salad with choice of two dressings, Assorted Cookies, and Lemonade.

BUFFET MENUS

MEXICAN FIESTA BUFFET

Head South of the Border with these Mexican themed buffet options.

One Entrée: Two Entrees:

Sides (Choose 2): Chips and Salsa, Chips and Queso, Black Beans, Refried Beans, Pico de Gallo, Latin Rice, Guacamole

Entrée (Choose 1 or 2): Chicken/Cheese Quesadillas, Taco Bar, Beef Burritos, Chicken Enchiladas

Dessert (Choose 1): Sugar Cookies, Empanadas, Sopapillas

TOUR OF ITALY BUFFET

Nothing says special event like the tastes of Italy!

One Entrée: Two Entrees:

Bread (Choose 1): Garlic Bread Sticks, Fresh Italian Bread, Cheesy Garlic Bread, Parmesan and Garlic Rolls

Salad (Choose 1): Classic Caesar Salad, Tomato and Mozzarella Salad,

Sides (Choose 2): Steamed Broccoli, Sautéed Zucchini, Fried Eggplant, Antipasto Display, Imported and Domestic Cheese Display, Pasta Salad,

Entrée (Choose 1 or 2): Fettucine Alfredo, Meat/Cheese Lasagna, Spaghetti and Meatballs, Chicken Parmesan, Shrimp Scampi, Baked Ziti,

Dessert (Choose 1): Tiramisu, Cannoli's, Angel Food Cake, Chocolate Mousse

PLATED MEALS

When you are looking to impress your guests or for that truly special occasion nothing beats a plated meal from Upper Crust!

PLATED DINNER

Our plated steak dinner includes assorted breads and spreads, choice of salad, choice of starch, choice of vegetable, choice of entrée(s), choice of dessert, and iced tea and water.

One Entrée - Two Entrees -

Salad (Choose 1): Caesar Salad, Spinach Salad, Fresh Garden Salad.

Starch (Choose 1): Roasted red skin mashed potatoes, baked potato, angel hair pasta, scalloped potatoes, sweet potato mash, wild rice pilaf, creamy risotto.

Vegetable (Choose 1): Steamed asparagus, steamed broccoli, baby carrots, roasted cauliflower, green beans, sautéed zucchini and squash, medley of fresh vegetables.

Entrée (Choose 1 or 2): New York Strip, Prime Rib, Petite Filet, Grilled Salmon, Sautéed Parmesan Chicken, Chicken Cordon Bleu, Pork Tenderloin.

Dessert (Choose 1): Chocolate Cake, Assorted Pie, Chocolate Mousse, Brownie Sundae, Banana Pudding Parfait.

CHEF ATTENDED ACTION STATIONS

Add some excitement to your event with our chef attended action stations. These are great compliments to any of the menus above and a great option for a special finals week late night meal! Action stations have a set Chef set-up fee of \$50.00 per chef. It is recommended to have 2 chefs for any count over 50 people.

OMELET BAR Custom Omelets made to order with a variety of meats, cheeses, and vegetables.

PASTA BAR STATION Choose from a variety of pastas, sauces, proteins, cheeses, and vegetables to create your own customized pasta dish cooked to order.

CARVING STATION Our chefs will carve your choice of Parisian Ham, Roasted Turkey, or Beef Tenderloin. Served with fresh bread and sauces.

DESSERT FLAMBÉ STATION Choose from Bananas Foster or Cherries Jubilee. Served with Ice Cream.

APPETIZER EVENT MENU

Appetizers are a fun way to throw a party! With options from light to heavy appetizers you can customize your menu to fit your exact needs and budget.

APPETIZER PRICING PER PERSON

Light Appetizers (Choice of 4 Items)

Medium Appetizers (Choice of 7 Items)

Heavy Appetizers (Choice of 10 Items)

Individual Trays (36 pieces per tray, Serves 20-25 people)

APPETIZER CHOICES

COLD

Grilled Jumbo Shrimp, Fresh Fruit Skewers,
Veggie/Crudite Display, Veggie Wraps, Mini
Gourmet Sandwiches, Pita Chips and Hummus,
Assorted Mini Desserts

HOT

Stuffed Mushroom Caps, BBQ Meatballs, Mini Crab
Cakes, Mini Gourmet Pizza, Chicken and Pineapple
Skewers, Chicken Tenders, Pretzel Bites, Spinach
Artichoke Dip with Chips,

We look forward to the opportunity to work with you on your next event!

www.UpperCrustFoodService.com