

Hors d'Oeuvres Packages

Standard Package

Designed for a 1-2 hour event Minimum 50 guests

\$35 pp

(Plus 10% tip & service fee)

Premium Package

Designed for a 3-4 hour event Minimum 50 guests

\$48 pp

(Plus 10% tip & service fee)

Includes:

Choice of one Cold Hors d'Oeuvres Display consisting of:

- Domestic and Imported Cheese Display with European Crackers
- Seasonal Sliced Fresh Fruit Cascades
- Fresh Vegetable Crudité with Housemade Ranch Dip and Hummus Dip

PLUS:

Select One "Standard" Cold Hors d'Oeuvres (see "Hors d'Oeuvres" options)

PLUS:

Select One "Standard" Hot Hors d'Oeuvres (see "Hors d'Oeuvres" options)

PLUS:

Select One "Premium" Hot Hors d'Oeuvres (see "Hors d'Oeuvres" options)

Delivery and Setup

Includes:

Choice of two Cold Hors d'Oeuvres Display consisting of:

- Domestic and Imported Cheese Display with European Crackers
- Seasonal Sliced Fresh Fruit Cascades
- Fresh Vegetable Crudité with Housemade Ranch Dip and Hummus Dip

PLUS:

Select Three "Standard" Hot or Cold Hors d'Oeuvres (see "Hors d'Oeuvres" options)

PLUS:

Select Two "Premium" Hot or Cold Hors d'Oeuvres (see "Hors d'Oeuvres" options)

PLUS:

Assorted Dessert Platter

(Mix of Cookies, Brownies, Bars, Cannolis, Puffs, etc)

Delivery and Setup

Includes:

Premium Single-Use Appetizer Plates in Solid White, Silver Banded, or Gold Banded Banded. Matching Single-Use Cutlery

Cocktail Napkins

China Appetizer Plates and Stainless Flatware available for an additional \$5/pp

Beverages:

Sweetened & Unsweetened Iced Tea & Water Single Use 8 oz. cups

Beverage Goblets available for additional \$3/pp

Includes:

Premium Single-Use Appetizer Plates in Solid White, Silver Banded, or Gold Banded Banded. Matching Single-Use Cutlery Cocktail Napkins

China Appetizer Plates and Stainless Flatware available for an additional \$5/pp

Beverages:

Sweetened & Unsweetened Iced Tea & Water Single Use 8 oz. cups

Beverage Goblets available for additional \$3/pp



Hors d'Oeuvres

| Cold Hors d'Oeuvres | Hot Hors d'Oeuvres |
|---|---|
| Standard Roasted Garlic Hummus Spread Balsamic Tomato Bruschetta Southern Pimento Cheese Spread Tuscan Caprese Skewers Heirloom Avocado Crostini (VE) | Standard Golden Spinach Stuffed Mushrooms (VG) Greek Spinach Fold (VG) Savory Sausage en Croûte Bavarian Pretzel Bites Citrus-Kissed Lemongrass Potstickers |
| Cold Hors d'Oeuvres | Hot Hors d'Oeuvres |
| Premium Cold Dip Trio and Pita Points (Pimento Cheese, Hummus, Bruschetta) Southern Salad Tartlets (Pimento Cheese, Chicken Salad, Egg Salad) Sweet & Savory Date Pillows (VG) Bloody Mary Shrimp Shooters (GF) | Premium Crimson Shrimp Parcel Gulf Fire Skewer (GF) Savory Pesto Arancini (VG) Petite Coastal Crab Cakes Buffalo Chicken Dip Warm Spinach & Artichoke Dip |
| Cold Hors d'Oeuvres | Hot Hors d'Oeuvres |
| Elite Seared Tuna Tataki (GF) Chilled Gulf Shrimp with House Cocktail Sauce Rustic Antipasti Skewers Seven Layer Southwest Dip | Elite Crab Rangoon Dip Seared Tuna Tataki (GF) Carolina Kissed Brisket Wraps Scandinavian Salmon Rusk with Citrus Crema |

Additional Hors d'Oeuvres Package Information

Want to add more items than what comes on Want to add a grazing table or charcuterie your package? board to your package?

Want to upgrade from one tier to another? Want to add specialty drinks to your package?

You can! Contact us to fully customize your event menu and experience. We look forward to helping you create a one of a lifetime event today!



Bronze Package

Traditional Garden Salad One Entree Two Sides

Entree Selections:

Grilled Breast of Chicken Fillet (Lemon Pepper, Sweet Chili <u>or</u> BBQ)
Four Cheese Baked Ziti with Italian Meatballs
Slow Smoked Pulled Pork or Chicken
Traditional Italian or Vegetable Lasagna

Side Selections:

Roasted Rosemary Red Potatoes
Redskin Mashed Potatoes
Four Cheese Macaroni
Steamed Rice (White or Brown)
Roasted Street Corn
Grilled Seasonal Vegetables
Southern Green Beans
BBQ Baked Beans

Dinner Rolls with Butter and Fresh Garden Salad (Fresh Spring Greens, Cherry Tomatoes, Bell Pepper, Cucumbers), Ranch & Italian Dressings

\$49 pp

Dinnerware:

- Premium Single-Use Salad & Dinner Plates in your choice of White or Gold or Silver Banded. Matching Single-Use Dessert Plate included (if dessert purchased through UCC).
- Flatware: Premium Single-Use Flatware in either Silver or Gold.
- Napkins: Premium "Linen Look" Dinner Napkins and small cocktail napkins for Desserts.
- Cups: 12 oz. Clear Plastic Cups or upgrade to Stemmed Beverage Goblets for \$2 more
- Polished Stainless Chafing Dishes and Serving Pieces.
- Uniformed on-site UCC Servers.



Silver Package

Three Standard Appetizers
Choice of Salad
Two Entrees
Two Sides
Choice of Breads

Entree Selections:

Any choice from the Bronze Package or
Chicken Marsala
Pork Snitzel

Atlantic Salmon (Blackened or Mediterranean)
Herb Crusted Pork Medallions
Southern Shrimp and Grits
Vegetable Napoleon

Side Selections:

Any choice from the Bronze Package or Dijon Roasted Sweet Potatoes Scalloped Potatoes With Gruyere Charred Broccoli and Tomatoes Roasted Orange Ginger Carrots Sweet Chili Haricot Vert Haricot Vert Almondine

\$69 pp



Gold Package

Four Standard Appetizers
Choice of Salad
Two Entrees
Three Sides
Choice of Breads

Entree Selections:
Any choice from the Silver Package <u>or</u>
Bruschetta Chicken
Pecan Crusted Pork Loin
Maryland Style Crab Cakes
Charred Bistro Steaks
Roasted Beef Strip Loin
Blackened NC Trout

Side Selections:

Any choice from the Silver Package <u>or</u>
Asparagus & Tomato Parmesan Risotto
Greek Orzo Salad with Feta
Heirloom Tomato and Broccolini Pasta
Brussel Sprouts with Bacon and Parmesan

\$89 pp



Platinum Package

Four Standard Appetizers
(including up to Two Passed)
Choice of Salad
Three Entrees
Three Sides
Choice of Breads

Entree Selections:

Any choice from the Gold Package <u>or</u>

Pork Osso Bucco

Korean Style Beef Short Ribs

Roasted Lamb Loin

Filet Mignon

Pan Seared Sablefish

Side Selections:

Any choice from the Gold Package <u>or</u>

Blackened Cauliflower Steaks

Creamed Leeks

Squash Souffle

Loaded Baked Potatoes

\$109 pp



Special Events Package Pricing

All "Special Event" Packages include the following:

Tasting Sessions available before booking- tasting fee does apply, but incurred charge will be deducted from total invoice upon booking

Hors d'Oeuvres for Special Events Packages: Choose from the Standard Options on page 2 or upgrade to the Premium Options for an additional \$2 per person or Elite options for an additional \$4 per person.

Menu Package:

- Choice of Salad (Garden, Southern Cobb, Baby Kale Chopped, or Caesar Wedge)
 - Additional selections available with \$2 upgrade per person: (NC Made Burrata, Cornbread Panzanella)
- Choice of Cornbread, Assorted Artisan Rolls, or Brioche w/Butter
- Standard Beverage Service:
 - Sweetened & Unsweetened Iced Tea, Water, Sweeteners & Ice Lemonade, Infused Waters, Sodas available as well

Polished Stainless Chafing Dishes and Serving Pieces, Uniformed on-site UCC Servers to attend your buffet, clear tables and help where you need it.

China Package: China Salad Plate, China Dinner Plate, Stainless Flatware, Clear Glass Beverage Goblet, China Dessert Plate (if dessert purchased through Uptown Catering Company).

Upgrades to the standard china, flatware, and glassware are available, let us know what you're looking for and we'll provide it for an additional fee.

The above pricing is for our self-serve Buffet Service
-Plated Meal Service and Family Style Service available for an additional feeA 10% Service Charge and 15% Tip will be applied to all Special Event Proposals.
All prices are per person plus state sales tax.
All Tables, Chairs, Linens, Decorations (including Food and Beverage Tables)
will be provided by client unless requested otherwise
Pricing is available for quotes done before 12.31.2025,
at which time the menu will be reevaluated and updated.