



THE UPTOWN CATERING CO.



ARTISTICALLY INSPIRED, PASSIONATELY CRAFTED

CORPORATE MENU

MINIMUM OF 20 PEOPLE

www.theuptowncateringco.com | 704-332-5521

Pricing is valid until 12.31.25 at which time the menu will be reevaluated and updated.

BREAKFAST BUFFETS

MINIMUM OF 20 PEOPLE

Pricing does not include tax, service charges or tip

CONTINENTAL 14

Bakery Fresh Pastries, Muffins, Scones, & Croissants with Fresh Seasonal Fruit and Mini Bagels with Butter, Jams & Jellies, and Cream Cheese

BREAKFAST SANDWICH BUFFET 17

Breakfast Sandwiches Including Applewood Smoked Bacon Egg & Cheese, Sausage Egg & Cheese, Ham Egg & Cheese, Egg & Cheese Served on Variety of Breads Including Biscuits, Croissants & English Muffins. With Seasonal Fruit & Condiments

PANCAKE & FRENCH TOAST BREAKFAST 16-18

Fluffy Buttermilk Pancakes or French Toast with Sausage Or Applewood Smoked Bacon Butter & Warm Maple Syrup Add Fruit Topping and Whipped Cream for \$2 per person

HEARTY BREAKFAST 18

Applewood Smoked Bacon & Sausage Patties, Scrambled Eggs, Home Fries, and Bowl of Seasonal Fruit

BISCUIT BREAKFAST 17

Freshly Baked Biscuits with Ham, Applewood Smoked Bacon, Sausage, Black Pepper Gravy, and House-made Pimento - Choice of Cheddar Grits or Home Fries

BACON FRITTATA 8

Applewood Smoked Bacon, Cherry Tomato, Cheddar & Green Onions

BREAKFAST CASSEROLE 7

Eggs, Bacon, Potatoes, Peppers & Onions and Cheddar Cheese

VEGATABLE FRITTATA 8

Baby Spinach, Portobello Mushrooms, Green Onions, and Tomatoes with Feta

A La Carte Options

FRESH SLICED FRUIT DISPLAY 6

with Creamy Dip

BUILD YOUR OWN YOGURT PARTAIT 8

Greek Yogurt with Granola, Fresh Berries, Dried Fruit, and Honey

PORK SAUSAGE OR BACON 3

TURKEY SAUSAGE OR BACON 4

YELLOW STONE GROUND GRITS 3

Add shredded cheeses and bacon cumbles for another \$2 per person

OATMEAL BAR 5

Oatmeal with Granola, Fresh Berries, Dried Fruit, Brown Sugar, Cinnamon, and Honey

Beverages

ASSORTED JUICE BOTTLES 3

ASSORTED SPARKLING WATERS 3

GALLON OF TEA 12

GALLON OF ORANGE JUICE 19

GALLON OF APPLE JUICE 10

GALLON OF LEMONADE 12

BOX OF COFFEE 28

GOURMET COFFEE SERVICE PER PERSON 3.25

BOXED SALADS & SANDWICHES

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GARDEN SALAD 12

Chef's Selection of Seasonal Fresh Toppings over a Bed of Mixed Greens with Choice of Dressing

CAESAR SALAD 12

Crisp Chopped Romaine, Shaved Parmesan, and Herb Croutons with Cherry Tomatoes and House-Made Caesar Dressing

SOUTHWEST COBB SALAD 14

Chopped Romaine, Cherry Tomato, Cheddar, Applewood Smoked Bacon, Hard Boiled Egg, Avocado, Roasted Corn, Peppers & Onions. With Avocado Vinaigrette

BRUSCHETTA SALAD 16

Fresh Mozzarella, Roasted Tomatoes, Cucumber with Pesto & Balsamic Reduction, Served over a Bed of Mixed Greens

CHEF SALAD 17

Traditional Chef Salad with Turkey, Ham, Egg, Cheddar & Swiss Cheese, Cucumber, Tomatoes & Herb Croutons. With Choice of Dressing

ADD PROTEIN TO YOUR SALAD

Herb Grilled Chicken	5
Lemon Pepper Shrimp	7
Bistro Steak	9
Blackened Salmon	9
Honey Walnut	6
Chicken Salad	

CHOICES OF SALAD DRESSINGS

Ranch
Bleu Cheese
Golden Italian
Honey Mustard
Avocado Vinaigrette
Balsamic Vinaigrette

CLASSIC DELI SANDWICH 12

Choice of Ham and Swiss or Turkey and Provolone with Lettuce & Tomato

PREMIUM DELI SANDWICH 14

Choice of Roast Beef and Cheddar or Pastrami and Swiss On a Sub Roll with Lettuce, Tomato, & Horseradish Cream Sauce or Spicy Brown Mustard

ITALIAN 14

Chef's Selection of Cured Meats with Provolone, & Roasted Peppers with Balsamic Reduction & Pesto on a Sub Roll

PIMENTO CHEESE BLT 13

House-made Pimento Cheese, Crisp Bacon, Mixed Greens, and Tomatoes on a Brioche Bun

UPTOWN CLUB CROISSANT 14

Ham, Turkey, Bacon, Swiss, Lettuce & Tomato

HONEY WALNUT CHICKEN SALAD CROISSANT 14

Our Legendary Chicken Salad Simply Paired with Lettuce and Tomato on a Fresh Croissant

CHICKEN CAESAR WRAP 14

Grilled Lemon Chicken, Crisp Romaine, Shaved Parmesan, Cherry Tomatoes

ROASTED VEGETABLES & HUMMUS WRAP 14

Portobello Mushrooms and Chef's Selection of Seasonal Vegetables with Balsamic Reduction and Mixed Greens

All boxed meals include a cookie and fruit cups for salads and chips for sandwiches.

Feeding a hungry crowd?

Upgrade your meal with additional sides to keep everyone satisfied:

Uptown Pasta Salad
Redskin Potato Salad
Cole Slaw
\$3 per person

Corn & Black Bean Salsa with Fresh Tortilla Chips
\$4 per person

Garden or Caesar Salad
\$5 per person

Not sure what direction to go?

Let Uptown Catering decide for you!

We offer custom sandwich platters that are as flexible as they are flavorful. Choose from an elegant display of premium meats and cheeses with fresh-baked breads and all the fixings, or let us put together an assortment of handcrafted sandwiches that showcase the very best of what Uptown has to offer. The possibilities are endless- and always delicious.

HOT BUFFETS

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FOUR CHEESE BAKED ZITI & ITALIAN MEATBALLS 15

Baked Ziti with Tomatoes, Peppers & Onions, and Tomato Cream Sauce, with Italian Meatballs Marinara

GRILLED CITRUS CHICKEN 17

Grilled Marinated Chicken Breast spiced with Lemon Pepper Seasoning

CHICKEN MARSALA 17

Chicken Breast with Portobello Mushrooms and Onions in a Rich Marsala Sauce

PARMESAN ENCRUSTED CHICKEN 17

Parmesan and Breadcrumbs Encrusted Baked Chicken Breast

PORK SCHNITZEL 17

Fried Center Cut Pork Cutlets served with Lemon Butter

HERB CRUSTED PORK LOIN 17

Roasted Herbed Pork Loin sliced into perfect cutlets

BRUSCHETTA CHICKEN 18

Pesto Marinated Grilled Chicken Served with Roasted Cherry Tomatoes, Fresh Basil, and Balsamic Reduction

MYKANOS CHICKEN 18

Marinated Grilled Chicken Served with Pepperoncinis, Feta Cheese, and a Greek Cream Sauce

NC PULLED PORK OR CHICKEN (Please Allow 48 Hours Notice) 18

Choice of Pork or Chicken served with Assorted BBQ Sauces, Cole Slaw, and Buns
50/50 Pork and Chicken for 20 pp
Substitute Beef Brisket for 5 pp

SOUTHERN FRIED CHICKEN TENDERS 18

Our Secret Recipe Fried Chicken Strips hand dredged and fried to perfection served with a variety of dipping sauces

ROASTED BEEF LOIN 19

tender, hand-trimmed cut of beef, expertly roasted and served with a rich red wine demi-glace

ATLANTIC SALMON 22

Choice of Cajun Spiced Salmon with a Creamy Low Country Sauce or Mediterranean Spiced Salmon with a Lemon Buerre Blanc

BEEF SHORT RIBS 22

Tender short ribs, slow-braised in a rich red wine demi-glace

GRILLED BISTRO STEAK 22

Marinated and Grilled Flank Steak Served with your choice of Garlic Rosemary Butter or in-house made Chimichurri

Build-Your-Own Experiences

LOADED BAKED POTATO BAR 17

Russet Potatoes with Bacon, Grilled Chicken, Ham, Broccoli, Cheddar Cheese, Sour Cream, Butter, Green Onions, Roasted Peppers & Onions, and Broccoli
Substitute Sweet Potatoes \$1

LOW COUNTRY GRIT BAR 19

stone-ground yellow grits with your choice of toppings: grilled Gulf shrimp, applewood smoked bacon, peppers, onions, cheddar cheese, and a rich Cajun cream sauce

SOUTHWEST STATION 20

Marinated and Grilled Steak & Chicken with Peppers & Onions, Cilantro Lime Rice, Black Beans, Cheese Blend, Sour Cream, Salsa, and Flour & Corn Tortillas

All Buffets-excluding BYOE-come with choice of two sides.

Side Selections

Vegetarian Rice Pilaf
Roasted Green Beans
Grilled Zucchini & Squash
Mashed Redskin Potatoes
Maple Dijon Sweet Potatoes
Creamy Mac & Cheese
Roasted Broccoli & Cherry Tomatoes
Chef's Selection of
Roasted Vegetables
Beer-Braised Cabbage
with Bacon & Onions
Crispy Brussels Sprouts
with Balsamic Reduction



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BITES & BOARDS

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Southern Pimento Cheese Spread 5

A bold, creamy blend of three cheeses and just the right kick of spice, served with crisp tortilla chips and assorted crackers for dipping and sharing

Housemade Chunky Guacamole 5

Freshly mashed avocados with vibrant lime, tomato, and herbs, served with crisp in house fried tortilla chips for a bright and flavorful bite

Balsamic Tomato Bruschetta 6

A vibrant mix of halved cherry tomatoes, garlic, and fresh basil finished with a balsamic reduction, served with crisp crostini and warm pita points for the perfect bite

Warm Spinach & Artichoke Dip 6

A creamy, savory blend of spinach and artichoke hearts served warm with crisp crostini and fresh tortilla chips. A timeless crowd favorite

Roasted Garlic Hummus Spread 6

Creamy hummus infused with slow-roasted garlic, served with crisp crostini and soft pita points makes this a rich, Mediterranean-inspired starter

Buffalo Chicken Dip 6

Shredded chicken blended with spicy buffalo sauce and creamy cheeses, served warm with crisp crostini and fresh tortilla chips. A bold, crowd-pleasing favorite

Crab Rangoon Dip 7

A creamy blend of crab, cream cheese, scallions, and ginger, inspired by the classic takeout favorite and served warm with crisp wonton chips for dipping

Build your own Charcuterie Board

Mix and Match your Favorite Items to Create a One-of-a-Kind Platter for your event!

DOMESTIC CHEESES	3	CURED MEATS	3	OLVIE MEDLEY	3
IMPORTED CHEESES	4	IMPORTED SALAMIS	4	PICKLED PEPPEROCINIS	2
LOCAL CAROLINA CHEESES	5	LOCAL NC SALAMIS	5	PICKLE MEDLEY	3
BAKED BRIE	3	EUROPEAN CRACKER MIX	3	GRILLED MARINATED VEG	3
MARINATED MOZZARELLA BALLS	2	ASSORTED DOMESTIC CRACKERS	2	ASSORTED BERRY JAMS	2
FRESH SEASONAL BERRIES	3	PRETZEL PIECES	3	FIG PRESERVES	2
SEASONAL MELON SLICES	2	YOGURT DIPPED PRETZELS	3		
DRIED TROPICAL FRUIT	3	ASSORTED NUTS	4		
NC WILDFLOWER HONEY	2	CANDIED PECANS	4		

HORS D'OEUVRES

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Golden Spinach Stuffed Mushrooms (VG)

Tender Mushroom Caps filled with fresh Spinach Filling with a buttery Golden Topping
5

Citrus-Kissed Lemongrass Potstickers

Chicken and Lemongrass nestled in a pan-seared dumpling with Citrus Ponzu
4

Bloody Mary Shrimp Shooters (GF)

Cocktail Shrimp dusted with Blackened Creole Seasoning Served with a Dill Pickle & Celery Straw with a shot of Spicy Bloody Mary Mix
5

Scandinavian Salmon Rusk with Citrus Crema

Smoked salmon layered atop crisp toasted bread, with a citrus crema, capers, and dill
7

Tuscan Caprese Skewers

Cherry tomatoes, mozzarella balls, and fragrant basil skewered and drizzled with a balsamic reduction
6

Savory Leek & Chèvre Tarts (VG)

Tartlets filled with creamy goat cheese and gently sautéed leeks
5

Heirloom Avocado Crostini (VE)

Topped with Heirloom Cherry Tomato & Everything Bagel Seasoning
5

Greek Spinach Fold (VG)

Flaky Puff Pastry Triangles filled with Feta Cheese and Sauteed Spinach
4

Sweet & Savory Date Pillows (VG)

Dates nestled in flaky golden pastry, filled with tangy goat cheese and baked til golden
6

Fig & Applewood Bacon Toastettes

Crostini topped with fig jam, smoky applewood bacon, and caramelized onions
6

Gulf Fire Skewer (GF)

with Cajun Shrimp, Smoked Sausage & Rustic Potatoes
6.5

Carolina Kissed Brisket Wraps

Chunks of Slow Roasted Brisket wrapped in Bacon and coated in a Peach BBQ Glaze
8

Bavarian Bites

Baked Pretzel Pieces served with Assorted Mustards and In-House Made Beer Cheese
5

Crimson Shrimp Parcel

Chinese Sausage and Pacific Shrimp wrapped in Flaky Pastry served with Sweet Chili Sauce
7

Nashville Hot Turkey Meatballs (GF)

Served with a Pickle Slice and topped with halved Petite Heirloom Tomatoes
7

Savory Pesto Arancini (VG)

Fried Pesto Rice Balls topped with Fresh Marinara and Shaved Parmesan Cheese
6

Petite Coastal Crab Cakes

Miniature pan seared crab cakes, served with a zesty Cajun remoulade and finished with a fresh microgreens
7

Seared Tuna Tataki (GF)

Seared ahi tuna served atop crisp cucumber rounds, finished with wasabi mayo, sriracha, and a sprinkle of toasted sesame seeds
8

Savory Sausage en Croûte

Mini Franks nestled in a Flaky Puff Pastry Served with our In-House Made Honey Mustard and Sriracha Aioli
4

DESSERTS

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UPTOWN GIANT COOKIE ASSORTMENT 4

Chocolate Chip, Oatmeal, Peanut Butter,
White Chocolate Macadamia or S'mores

FRESH BAKED GIANT COOKIES & BROWNIES 5

A Delicious Mixture of Our Giant Cookies
and Double Chocolate Brownies

CHEF'S GOURMET DESSERT BITES 7

Chef's Selection of Gourmet Dessert Bars & Bites

DULCE CHURROS 8

Golden churros with an array of sauces including chocolate, caramel,
Nutella, and strawberry, with toppings like nuts, sprinkles, candy bits,
and whipped cream

CANNOLI DIPPING BAR 9

Crisp, creamy cannoli shells paired with a selection of indulgent
sauces like chocolate, caramel, Nutella, and strawberry

CHOCOLATE SILK CUPS 6

Whipped chocolate mousse served in petite cups

SOUTHERN BANANA PUDDING CUPS 4

Layers of fresh banana slices, vanilla-banana pudding, fluffy whipped
cream, and classic Nilla Wafers

FRUIT COBBLERS 5

Slow-baked cobblers featuring seasonal fruits and a golden, buttery
crust

TIRAMISU DELIGHTS 6

Espresso-soaked ladyfingers layered with rich mascarpone cream and
dusted with cocoa (individual cupped servings)