



Tier One

\$17 per person

(Choice of 3)

Tuscan Caprese Skewers	Greek Spinach Fold (VG)
Savory Leek & Chèvre Tarts (VG)	Fig & Applewood Bacon Toastettes
Golden Spinach Stuffed Mushrooms (VG)	Heirloom Avocado Crostini (VE)
Citrus-Kissed Lemongrass Potstickers	Balsamic Tomato Bruschetta
Savory Sausage en Croûte	Southern Pimento Cheese Spread
Bavarian Bites	Roasted Garlic Hummus Spread

Tier Two

\$20 per person
(Choice of Three)

\$25 per person
(Choice of Four)

Sweet & Savory Date Pillows (VG)	Savory Pesto Arancini (VG)
Bloody Mary Shrimp Shooters (GF)	Nashville Hot Turkey Meatballs (GF)
Buffalo Chicken Dip	Seasonal Fruit Display with Yogurt Dip
Warm Spinach & Artichoke Dip	Vegetable Crudite with House Ranch
Fresh Baked Giant Cookies & Brownies	Any Selection from Tier One



Tier Three

**\$26 per person
(Choice of Three)**

**\$31 per person
(Choice of Four)**

Seared Tuna Tataki (GF)	Scandinavian Salmon Rusk with Citrus Crema
Petite Coastal Crab Cakes	Gulf Fire Skewer (GF)
Carolina Kissed Brisket Wraps	Crimson Shrimp Parcel
Petite Coastal Crab Cakes	Artisan Fruit & Cheese Board with Crackers
Cold Dip Trio (Pimento, Hummus, Bruschetta) with Tortillas and Crackers	Any Selection from Tier One or Two

Curated Add-Ons for Any Package

Signature Culinary Presentations:

Curated Grazing Board - \$10 pp

Featuring fine Italian charcuterie, aged cheeses, and a colorful assortment of raw and pickled seasonal vegetables

Smoked & Shredded Meat Display - \$14 pp

Includes Slow Roasted Shredded Pork and Chicken with Cole Slaw, Pickled Red Onions, Pickle Chips & In-House Made BBQ Sauces (Add an additional \$5 for Beef Brisket)

Carolina Coastal Grit Experience - \$15 pp

Featuring Stone Ground Yellow Grits, Grilled Jumbo Gulf Shrimp, Roasted Peppers and Onions, Diced Bacon, Cajun Cream Sauce, Cheddar Cheese

Upscale Slider Showcase - \$14 pp

Includes mini Hamburgers, Grilled Chicken Tenders, Lettuce, Tomato, Onion, Mayonnaise, Mustard, Honey Mustard, BBQ Sauce with Locally Made Slider Rolls

Signature Sweets Selection:

Chocolate Mousse Cups - \$8 pp

Banana Pudding Cups - \$4 pp

Tiramisu Slices - \$5 pp



THE UPTOWN CATERING CO.



ARTISTICALLY INSPIRED, PASSIONATELY CRAFTED

Beer & Wine Service

\$18 per person

Two Domestics

One Imported

One White Wine

One Red Wine

\$24 per person

Three Domestics

Two Imported

Two White Wines

Two Red Wines

Additional Beverage Service:

Nonalcoholic Beverage Service - Tea, Lemonade, Dispensed Water- \$2.50 per person

Soft Drinks, Bottled Waters - Coke Products- \$2.50 per person

*Specialty cocktails and craft beers are available for an additional fee

Staffing & Service Charges

Staffing:

\$75/ Hour for one attendant for both Food and Beverage (may be limited by guest count/ menu)

\$65/ hour for bartender service only (only available when client provides alcohol)

\$55/ Hour for buffet attendant only (no bar, must be less than 50 guests)

Service Charges:

Includes: Chafing Dishes, Platters, Stands, Serving Utensils, Black Buffet Linens, Set Up /Break Down, Premium Disposable Plates, Rolled Cutlery, Plastic Cups & Beverage/ Cocktail Napkins.

\$2.50 per person