

U P T W N

E N T E R T A I N M E N T

ASSEMBLY STATIONS

Assembly stations served by themselves or by a choice of multiple stations at a per guest price.

All food stations require \$50.00 chef's attendant fee each – 1 attendant per 75 guests.

*50 Guests Minimum 1 ½ hour presentation.

SALAD BAR

Classic Caesar Salad OR

Greek Isles Salad OR

Spinach Salad w/ Bacon Red Onion, Mandarin Orange Segments and
Sweet & Sour Vinaigrette

\$5.95 one choice

\$7.50 two choices

SUB STATION

Classic Italian OR Philly Cheese Steak OR Meat Balls OR Tuna Salad

Garden Salad with Ranch and Italian Dressings, Potato Chips,

Sliced Tomato, Red Onion, Provolone Cheese, Mild Banana Pepper Rings, Black Olives,
Pickles, Marinara Sauce, Mayo, and 6 inch Sub Rolls

\$13.50 one choice

\$15.95 two choices

TEX-MEX GRILL

Shredded Chicken OR Seasoned Ground Beef

Yellow Rice, Bean Burritos, Colorful Grilled and Roasted Vegetables

Cheddar-Jack Cheese, Shredded Lettuce, Tomatoes, Scallions, Jalapenos, Sliced Black Olives
Sour Cream, Guacamole, Salsa, Soft Flour and Corn Tortillas

\$14.95 one choice

\$16.50 two choices

STIR FRY BUFFET

Cashew Chicken OR Teriyaki Beef

Fried Rice, Pot Stickers, Crispy Spring Rolls, Stir Fried Vegetables, Sweet and Sour Sauce,
Chow Mein Noodles and Fortune Cookies

\$14.50 one choice

\$16.95 two choices

FRUIT SMOOTHIE STATION

Fruit and Yogurt Based Smoothies:

Mango Raspberry, Strawberry Banana, Blueberry Peach OR
Orange Creamsicle

\$4.95 one choice

\$6.50 two choices

All food and beverage is subject to six percent sales tax and twenty percent service charge.

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AFTER GLOW STATIONS

After-glow stations served by themselves or by a choice of multiple stations at a per guest price.

All food stations require \$50.00 chef's attendant fee each – 1 attendant per 75 guests.

*50 Guests Minimum 1 ½ hour presentation.

MASHED POTATO BAR

Mashed Garlic Potatoes and Mashed Sweet Potatoes with toppings:

Shredded Cheddar, Crumbled Feta, Bacon, Butter, Sour Cream and Chives

Butter, Caramelized Onions, Chopped Candied Walnuts, Brown Sugar and Cinnamon

Served in Long Stem Martini Glasses

\$10.50

MINI SLIDERS & CONEY BAR

Black Angus Sliders Brushed with Cherry Mopping Sauce, Smoked Cheddar Cheese,

Caramelized Onions, Garlic Aioli and Spring Greens on Fresh Baked Roll

Detroit Inspired Coney Island Hot Dogs with a Flint Chili Sauce, Spicy Mustard and Diced

Onions Served on a Fresh Steamed Bun

Smothered Shoe String Potatoes with Pulled Pork, Jalapenos and Chili Con Queso

\$15.00

SALSA AND FRESH GUACAMOLE BAR

Tri-colored Corn Chips, Pico De Gallo, Grilled Pineapple Salsa, Roasted Tomato Cilantro Salsa,

Cantaloupe Red Onion Mint Salsa, Roasted Tomatillo Salsa, Watermelon Habanero Salsa,

Roasted Corn Black Bean Salsa, Fresh Made Guacamole and Sour Cream

\$12.50

CHIPS, FRIES AND SKINS

Gourmet Kettle Chips, Waffle Fries, and Red Skin Potato Skins with

Sour Cream, Bacon and Blue Cheese Dip, Roasted Garlic Dip, Green Onion Dip, Parmesan

Cheese Dip, Chili Con Queso Dip, Crushed Black Peppercorn Ranch Dip and Ketchup

\$9.00

CUPCAKE STATION

Bumpy Cake, Samoa, Red Velvet, Carrot, Lemon Crunch and Strawberry Dream Cupcakes

Frosted with Rich White Chocolate or Cream Cheese Butter Cream ~ Coffee Service

\$8.95 with hors d'oeuvres service

\$9.95 without hors d'oeuvres service

UTIMATE INDULGENCE

Featuring Decadent Banana Splits, Hot Fudge Sundaes, Warm Brownie Sundaes or Customize

Your Own Creations by Choosing from our Selection of Gourmet Toppings including: Fresh Berries, Cookies, Brownies, Candies, Nuts, Syrups, Sauces & Whipped Cream ~ Coffee Service

\$7.95 with hors d'oeuvres service

\$9.95 without hors d'oeuvres service

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