



ENTERTAINING COMPANY

Up Market Catering

Summer Cocktail Buffet

2017

Timing Restrictions May Apply



MEZZE PRESENTATION

mixture of grilled vegetables and seasonal raw vegetables, hummus, feta olive salsa
with toasted pita chips, flat breads, baguettes and lavosh

CHEESE & CHARCUTERIE PRESENTATION

Brie Cheese, White Cheddar and Sharp Cheddar and Smoked Gouda

Selection of Italian Meats accompanied by:

Entertaining Company Artisanal Breads, Cheddar Stars, Pumpkin Seed Lavosh

Garnished with Strawberries, Dried Apricots, Abundant Green and Red Grapes, and Fresh Herbs

BITE SIZED HORS D'OEUVRES:

(served buffet style)

SHRIMP ASIAN SPRING WRAPS

Shrimp, Rice Paper Rolled *with* Fresh Herbs, Scallions,
Frisee, Carrots, Red Peppers and Daikon
(Served Chilled/Room Temp)

WATERMELON CUP

Filled *with* Fresh Peach, Jicama, Red Onion, Jalapeño
Drizzle of Cilantro Creme Fraiche
(Served Chilled/Room Temp)

WARM COCKTAIL TARTLETS

Fig and Toasted Pignoli and Chevre Tartlet
Asparagus, Chevre, Truffle Tartlet
(served warm)

CHORIZO STUFFED BACON WRAPPED DATE

Stuffed with Herbed Goat Cheese
topped *with* piquillo pepper sauce
(served warm)

"PALEO" CRAB CAKE

topped *with* Mango Succatosh
(served warm)

GRILLED FILET MIGNON "RIBBONS"

rolled up filet mignon, skewered
(Served Chilled/Room Temp)

\$32.00 per guest



ENTERTAINING COMPANY

Up Market Catering

Summer Barbeques

2017

MAIN DISHES

HAND-PRESSED BLACK ANGUS
6oz. CHAR BURGERS AND
CHEESE BURGERS
with sesame seed buns

POLISH DOGS
with poppyseed buns

ALL NATURAL
GRILLED CHICKEN
with sesame seed buns

VEGETABLE BURGERS
with sesame seed buns

SIDES

SUMMER CORN AND TOMATO SALAD
with lime vinaigrette

SUMMER SLAW
red cabbage, fennel, jicama,
apple coriander vinaigrette

SLICED RED POTATO SALAD
*with roasted peppers,
green beans, scallion puree,
sherry vinaigrette*

WATERMELON SLICES



CONDIMENTS

<i>Warm Sauerkraut</i>	<i>Crisp Onion Strings</i>	<i>Relish</i>
<i>Sweet Caramelized Onions</i>	<i>Sliced Beefsteak Tomatoes</i>	<i>Stout Stone Ground Mustard</i>
<i>Wisconsin Cheddar Cheese</i>	<i>Red Onions</i>	<i>Persian Cucumber Pickles</i>
<i>Sautéed Mushrooms</i>	<i>Lettuce</i>	<i>Housemade Sriracha Ketchup</i>

\$23.00 per guest



ENTERTAINING COMPANY

Up Market Catering

Traditional Dinner Buffet

2017

WAITER PASSED HORS D'OEUVRES

BEEF SHORT RIB ON CRISPY GNOCCHI
tomato ragout

LEMON CHICKEN VESUVIO
in tiny chive tied crepe

MICHIGAN APPLE BRUSCHETTA
*herbed goat cheese, creamy ricotta,
crushed walnuts, touch of lavender and honey*

TOMATO TARTE TATIN
basil pesto mascarpone mousse



BUFFET DINNER

CHEF CARVED GRILLED NEW YORK STRIP STEAKS
*With a choice of sauce: bernaise, roquefort,
peppercorn, triple mustard,
red wine or barbecue sauce
· and ·*

ROASTED BUTTER FISH IN BANANA LEAF
braised lemon leek herb jus

GRILLED VEGETABLE MOSAIC
mustard vinaigrette

ROASTED FINGERLING POTATO TRILOGY
*fresh summer herbs and Vidalia onions, mustard
vinaigrette*

SUMMER HEIRLOOM TOMATO SALAD
cucumber, feta, oregano vinaigrette

ROASTED FARM PICKED BEET SALAD
goat cheese, balsamic vinaigrette

**ENTERTAINING COMPANY
FRESHLY BAKED BREADS**
fresh herbed olive oil

DESSERT

FRESH SEASONAL SLICED FRUIT

DECONSTRUCTED PIE BAR

Guests to grab a pie shell and fill with their favorite fillings and toppings
Fillings to include apple pie, Michigan summer cherry, chocolate mousse and fresh peach
Whipping cream, crushed graham crackers, fresh vanilla bean ice cream
Chocolate sauce, caramel sauce, caramelized pecans, shaved chocolate

\$45.00 per guest



ENTERTAINING COMPANY

Up Market Catering

Skewer Bar Dinner

2017

SKEWER SELECTION

Choose four of your favorite skewer combinations

TANDOORI CHICKEN

CHIPOTLE HONEY BEEF

LEMON ROSEMARY CHICKEN

ASIAN LEMONGRASS SHRIMP

PARMESAN ENCRUSTED CHICKEN
*with artichokes, roasted tomatoes,
and mushrooms*

TROPICAL GRILLED SHRIMP AND PINEAPPLE

DILLED SALMON AND CUCUMBER

SPICED BEEF TENDERLOIN
green pepper and mushrooms

BLACKENED GROUPEL

SUMMER SKIRT STEAK

GRILLED SUMMER VEGETARIAN ANTIPASTO
*carrots, mushrooms, zucchini,
summer squash, tomato*



CONDIMENTS | *chimichurri, guava mango chutney, garlic yogurt, coconut curry,
tomato basil chutney, demi barbeque sauce*



SIDES

ARTICHOKE SALAD

*with braised artichokes, hearts of palm,
summer greens, parmesan crisps,
lemon vinaigrette*

MACARONI AND CHEESE

with panko bread crumb crust

SUMMER CORN SALAD

tomatoes, cilantro and beans

FIVE TOMATO SALAD

*spritzed with herbed olive oil vinaigrette,
sprinkled with four salts*

CHIVE WHIPPED POTATOES

RISOTTO CAKES
*blended with parmesan cheese
and sundried tomatoes*

CAVATELLI PASTA SALAD
*green beans, feta, zucchini, chives,
and parsley, lemon vinaigrette*

GRAIN POWER

*red and white quinoa, Beluga lentils,
avocado, shaved fennel, radish, mushrooms,
citrus vinaigrette*

GRILLED SUMMER VEGETABLES

balsamic vinaigrette

BRAISED BRUSSEL SPROUTS
with bacon

*please select your
favorite three sides*

DESSERT

MAKE YOUR OWN ICE CREAM BUFFET:

*Vanilla, Chocolate and Strawberry Ice Cream
chocolate and caramel sauces, M&M's, oreos, marshmallows, sliced bananas,
sliced pineapple, sliced strawberries, walnut pieces, whipped cream and cherries*

\$34.00 per guest



ENTERTAINING COMPANY

Up Market Catering

Nautical Barbeque

2017

PASSED HORS D'OEUVRES

SUMMER LOBSTER ROLLS

FETA AND WATERMELON

Summer herb dust



SUMMER CRABCAKES

herbed aioli

FINGER BLT SALAD

in waffle scooper

BUFFET

GRILLED CHICKEN

stuffed with girolles (mushrooms)
new potatoes *and* spring onions
Dijon Mustard Sauce

BRAISED SUMMER SHORT RIBS

without bone, sweet demi barbeque sauce

GRILLED SHRIMP (3 PIECES PER PERSON)

citrus marinade

POTATOES DAUPHINOISE

parmesan and asiago cheeses

GARDEN LETTUCES

roasted farm picked beets, walnuts,
feta cheese, mustard vinaigrette

GRILLED SUMMER ASPARAGUS

lemon gremolata

FRESH BAKED SUMMER BISQUITS

honey butter and jam

PASSED DESSERTS

BITESIZED CUPCAKES

chocolate *and* lemon,
buttercream frosting

CHOCOLATE TRUFFLE
LOLLIPOPS

TASTINGS OF

SALTED CARMEL ICE CREAM

KEY LIME PIES

meringue tops, lime zest

\$43.00 per guest



ENTERTAINING COMPANY

Up Market Catering

Light Summer Fare Buffet

2017



ALL AMERICAN MANGO CHICKEN WRAPS

chopped pecans, golden sun kissed raisins, dried cranberries, baby spinach leaves, sweet chili sauce

VEGETARIAN INDIAN KHATI ROLLS

spiced potatoes, roasted eggplant, spicy chutney, wrapped in naan

FRENCH VIETNAMESE BANH MI

pate, daikon relish, mini torpedoes

MEATS AND LOCAL CHEESES

oven dried tomatoes, dried apricots, pear, apricot, cherry kirsch compotes, grainy and Dijon mustards, cornichons, French olives, green and red grapes, fresh strawberries, crispy baguettes, flatbreads

ASSORTED GLOBAL DIPS AND CHIPS WITH FARM GARDEN VEGETABLES

lotus, tortilla, beet, carrot and kale chips, pumpkin seed lavosh, pappadums, olive savory cookies, savory biscotti, cheese straws, pretzel nuggets, artichoke spinach curry, roasted garlic onion, sundried tomato hummus, bacon maple mustard dips

QUINOA SALAD

grilled zucchini, feta, chickpeas, cumin, tumeric, smoked paprika, lemon parsley vinaigrette

ASSORTED ENTERTAINING COMPANY BARS, COOKIES & TREATS



\$25.00 per guest



ENTERTAINING COMPANY

Up Market Catering

Sail Away

2017

PASSED HORS D'OEUVRES

FRESH FRUIT AND FETA STACK
balsamic syrup, fresh farmed herb leaf

V MATCHSTICK MANGO 'SALAD'
grilled pineapple, jicama, cashews,
lime vinaigrette, mini endive leaves, vegan

BRIE EN CROUTE
jalapeño apricot chutney

CHICKEN VESUVIO
lemon caper aioli

V SMASHED AVOCADO CRISP
summer tomatoes, sliced radish, micro scallion,
Calabrian pistou on tortilla chip, vegan

RADICCHIO TRUFFLE PIZZETTAS
shaved asparagus, goat cheese whip, balsamic syrup

BURRATA PATE
candied summer tomatoes and arugula pesto

ROASTED TENDERLOIN
horseradish whip, chive, fingerling potato

SESAME SEED ENCRUSTED TUNA
lemon aioli drizzle, wonton crisp

ROMAN GNOCCHI BITE
roasted tomato pesto, fresh basil chiffonade,
Buffalo mozzarella

• Please select your favorite 4 types • Proposal is based on 4 pieces per person

BUFFET

Please Pick Your Favorite Two Proteins

ROASTED AMISH CHICKEN
leeks, brioche, romanesco, rosemary butter sacue

TUSCAN-STYLE CHICKEN BREAST
artichokes, red peppers, capers, parslied tomato

"BISTECCA FIORENTINA" GRILLED SKIRT STEAK
arugula, olive oil, fresh oregano, basil,
garlic, house steak sauce

ROASTED HALIBUT
lemon vinaigrette

GRILLED SUMMER PORK TENDERLOIN
apple and celery slaw

**HORSERADISH CRUSTED
GRILLED TENDERLOIN OF BEEF**
spinach beurre blanc

SEABASS SERVED IN A BANANA LEAF
fresh herbs de provence tomato relish

SEARED TUNA STEAKS
lime wasabi

Please select your favorite 3 sides

- Grilled Peaches, balsamic glaze, summer greens, crumbled goat cheese, raspberry vinaigrette •
- Michigan Wild Blueberries, brie, butter and red leaf lettuces, sour cherry vinaigrette •
- Farro and Edamame Salad, toasted almonds, crumbled chevre, torn mint, champagne vinaigrette •
- Grilled Asparagus, grapefruit gremolata •
- Global Sweet Potatoes scented with global spices •
- Whipped Mashed Potatoes •
- Farro Salad, crumbled bacon, wedges of baby iceberg, summer grape tomatoes, bacon vinaigrette •
- Burrata & Heirloom Tomatoes, figs, basil, balsamic, extra virgin olive oil •
- Roasted Cauliflower, Summer corn and tomatoes, sweet peas, carrots, onions and lemon mustard vinaigrette •
- Baby Kale and Spinach Salad, cucumber, watermelon radish, pickled daikon, roasted grape tomatoes, toasted pine nuts, lemon yoghurt dressing •
- Summer Squash, quinoa and goat cheese, oven roasted tomatoes, smoked Portobello mushrooms, cannellini beans, sautéed spinach, sweet corn sauce •

DESSERTS

Summer Fruit Tarts
pear, old fashioned apple,
berry clafoutis

Mini Banana Splits
chocolate ice cream, sliced bananas,
whipped cream, cherry

Retro Chocolate Crème Pies
Chantilly cream

\$48.00 per guest



ENTERTAINING COMPANY

Up Market Catering

Indian Cocktail Reception

2017

GRILLED PANEER TOMATOES AND CILANTRO

Indian bruschetta

TANDOORI CHICKEN SKEWERS

yogurt raita

POTATO AND PEA SMALL FOUR CORNER SAMOSA

yogurt raita

INDIAN STYLE COCKTAIL FISH CAKES

tomato-ginger sauce

BIRYANI RICE CROQUETTES

VEGETABLE CURRY OKRA

tomatoes and potatoes

SMALL INDIAN-SPICED BABY LAMB CHOPS

sweet ginger glaze *(please add 7.50 per person)*

WARMED WHOLE NAAN

WITH A SELECTION OF:

garlic yogurt, mango relish, cucumber coriander, sweet ginger chutney



Indian Truffles to include

Chili and curry (hard chocolate truffle) *and* Jasmine tea (dusted with cocoa on the outside)

Cardamom Scented Rice Cream served in little shooter glasses

Mango Brulée

• *please add 6.00 per person* •

DESSERTS

\$26.00 per guest



ENTERTAINING COMPANY

Up Market Catering

The Global Cocktail Buffet Bites

2017

6" TANDOORI SESAME CHICKEN SKEWERS

chunky tomato-curry sauce

CURRIED BEEF SAMOSAS

mango-papaya chutney

THAI CRAB CAKE

green curry-minted cucumber salsa

6" GREEK SHISH KEBOB

grilled chicken marinated in yogurt, flavored *with* crushed garlic

SPICY BLACK BEAN AND CHAR-GRILLED EMPANADAS

avocado salsa *and* ancho crème

VEGETARIAN NAAN KHATI ROLLS

filled with eggplant *and* potato

FALAFEL AND JERUSALEM YOGURT RAITA

folded into small pita pockets



\$28.00 *per guest*



ENTERTAINING COMPANY

Up Market Catering

Mexican Taco Stand

2017

TACOS

SHREDDED CHICKEN TACO

TILAPIA TACO

KOREAN BEEF (SHORT RIBS) TACO

BLACK BEAN, JICAMA AND SPICED SWEET POTATO TACO
vegetarian

ACCOMPANIMENTS

corn tortillas, flour tortillas, lettuce wrappers, avocado, guacamole, salsa, sour cream, grated Chihuahua cheese, grated pepper jack cheese, chopped onion, chopped tomatoes, shredded lettuce, and chopped cilantro

BUFFET TO INCLUDE

HANDMADE GUACAMOLE

HANDMADE MULTICOLOR TORTILLA CHIPS
with fresh salsa

WARM POTATO CHORIZO EMPANADAS
avocado salsa and ancho cream

MEXICAN CHOPPED SALAD
with tomato, corn, jicama, black beans, grated Chihuahua cheese, lime vinaigrette and topped with crispy tortilla strips



DESSERT

CINNAMON DUSTED CHURROS

APPLE EMPANADAS

BANANA EMPANADAS *with chocolate sauce*

\$25.00 *per guest*



ENTERTAINING COMPANY

Up Market Catering

Dessert Cruise

2017

All waiter passed desserts. Timing Restrictions May Apply. Based on 3 pieces per person.

Please Select your Favorite 4 Items



MANGO CHEESECAKE BITES

cashew crust, cream cheesecake, mango

CHOCOLATE TRUFFLES

Indian spice, edible silver dust

CANNOLI

passionfruit mousse

LEMON MASCARPONE BERRY TARTLETS

BANANA CUSTARD TART

chocolate pastry shell, fresh whipped cream

MINI WINDOWSILL KEY LIME PIE

S'MORES TACO

waffle shell dipped in chocolate, marshmallow fluff,
toasted marshmallows

SUMMER MINI FRUIT PIES

Michigan cherry, South Haven blueberry pie,
Southern peach pies

S'MORES BROWNIE BARS

scorched marshmallows, graham cracker crust

MASCARPONE STUFFED DOUGHNUT HOLES

warm caramel dipping sauce

PASSION FRUIT TARTLETS

fresh passionfruit, passionfruit mousse, served in chocolate shell

DECADENT STRAWBERRIES

sweetened mascarpone, hazelnut dust

MINIATURE HOT FUDGE SUNDAES

cherry, hot fudge sauce

LOLLIPOPS OF TRUFFLE, CHEESECAKE, MACAROON

CHOCOLATE AND PEANUT BUTTER DREAM BARS

chocolate bean on top

CHEESECAKE POPS

dipped in dark chocolate

HANDMADE MINI WARM POPTARTS

Blueberry with Almond Vanilla Glaze
Strawberry with Vanilla Glaze
Nutella with Brown Sugar Glaze

HANDMADE TWIX BARS

shortbread cookie, layered with caramel,
covered in milk chocolate

MINI MILK CHOCOLATE TARTS

salted caramel sauce, candied peanuts, pretzel crust

NUTELLA PRETZEL BREAD PUDDING

caramel whipped cream

STRAWBERRY SHORTCAKE SHOOTERS

starting at **\$12.00** per guest



ENTERTAINING COMPANY

Up Market Catering

Cocktail Reception

2017

• Please select your 6 favorite bites •
• Proposal is based on 6 pieces per person •



PASSED HORS D'OEUVRES

PETIT BEEF WELLINGTONS

parsley crème

BURRATA PATE

fresh mozzarella burrata, truffle,
fresh basil pesto, garlic crouton

GARLIC OREGANO SHRIMP

crispy risotto cake

CAJUN CRAB CAKES

jalapeño aioli

PEAR AND BRIE QUESADILLAS

summer fruit chutney

MINI HAMBURGERS

blue cheese, cornichons

**WOODLAND WILD MUSHROOM
PHYLLO PURSES**

MANGO AVOCADO BRUSCHETTA

MINIATURE TILAPIA TACOS

smoked tomato aioli

COCKTAIL TUNA NICOISE

haricot vert, tuna,
shrunk tomato, caper aioli

LITTLE CAESAR SALAD

handmade savory scooper

SWEET SUMMER CORN SOUP

served in shot glasses

RED AND GOLD BEET STACK

blue cheese, micro green

VEGETABLE MANGO SALAD ROLLS

hoisin dipping sauce

PULLED BARBEQUE CHICKEN

cornbread crouton
raspberry-pear preserves



\$20.00 per guest



ENTERTAINING COMPANY

Up Market Catering

Sweet Home Chicago

2017



ALL TIME CHICAGO FAVORITE PIZZERIA

Deep dish or thin crust

RIB TIPS (WITHOUT BONES)

finger lickin good...but we will give you a fork

Chicago's Robinson's Rib Sauce

ITALIAN BEEF

mini handheld torpedo buns, sauteed onions and peppers, au jus

WRIGLEY FIELD VIENNA ALL BEEF HOT DOGS

Pup sized, ketchup, mustard, relish, onions

TATER TOTS

Dusted with parmesan

OVERSIZED BALLPARK PRETZELS

grainy mustard

CHINATOWN STYLE VEGETARIAN POTSTICKERS

soy sauce, spicy mustard

PILSEN STYLE VEGETARIAN EMPANADAS

Summer dried barbeque cherry sauce

ASSORTED ELI'S CHEESECAKE

accompanied by favorite toppings, strawberry sauce, chocolate sauce, caramel sauce

\$35.00 per guest