



Upper Crust Cafe

CATERING MENU
FOR

OFFICE PARTIES AND MEETINGS
WE ALSO SPECIALIZE IN
PHARMACEUTICAL CATERING

**Please provide 24 hours notice
For parties of 10 or more**

**931 Franklin AVE.
Garden City, N.Y
11530**

Phone (516)248-5677

Fax (516)248-5714

LOOK US UPON THE WEB

WWW.UPPERCRUSTGC.COM



**UPPER CRUST
CATERING
FOR ALL OCCASIONS**



COLD HOR D' OEURVRES

***Smoked Salmon Mousse Stuffed Endive leaves**

-24-

***Scallop Seviche With lime, Cilantro & Tri Color Peppers**

-27-

***Ale & Old Bay Poached Shrimp With Lemon & Cocktail Sauce**

-25-

****Mini Lobster Rolls In Potato Bread**

-24-

***Tuna Tartare w/Scallions & Sesame Aioli**

-21-

***Tomato Fresh Mozzarella bruschetta w Basil and E.V.O**

-18-

***Prosciutto Di Parma Wrapped Cantalope**

-21-

***Filet Mingnon, Stella Blue Cheese & Tomato Salad Bruschetta**

-24-

***Spring Lamb Chops with Cucumber And Mint Salad**

-33-

***Deviled Eggs With Whole Grain Dijon Mustard**

-18-

***Crispy Pita Wedge w/ Roasted garlic hummus & Lemon Parsley Salad**

-18-



**UPPER CRUST
CATERING
FOR ALL OCCASIONS**



**HOT HOR D' OEURVRES
2 Dozen Minimum**

***Smoked Bacon Wrapped Sea Scallops**

-27-

***Coconut Crusted Shrimp With Orange Basil Dip**

-27-

***Baked Clams With Lemon, Parmesan & Pesto**

-18-

***Classic Oysters Rockefeller With Spinach And bacon**

-27-

***Crab Stuffed Cramini mushrooms**

-24-

Mini Long Island Blue Claw Crab Cakes w/ Old Bay Ailoi

-27-

***Mini Quiche With Broccoli, Cheddar & Bacon**

-24-

***Spinach And Artichoke Stuffed Cramini Mushrooms**

-18-

***Classic Pigs In A Blanket With a Mustard Dip**

-18-

***Three Cheese Quesadilla With Ancho Chili Sour Cream**

-18-

***Coconut Chicken With Orange Basil Dip**

-21-



UPPER CRUST CATERING FOR ALL OCCASIONS



Party Platters

All Platters Serve 8-10 guests

***Chips & Dip, From Scratch Sour Cream & Onion Dip & Chips**

40

***Garlic & Basil Hummus With Toasted Pita Points**

48

***Assorted Fruit & Fresh Berry Platter**

45

***Crudités Platter With Assorted Dips**

40

***Tortilla Chips With Guacamole, Salsa & Sour Cream**

50

Salads

Hudson Valley Salad, Field Greens, Apples, Toasted Almonds, Mushrooms, Cheddar

35

Goat Cheese Salad, Field Greens Crasins, Beets, Granola, Tomatoes

48

Classic Caesar Salad, Crisp Romaine, Croutons, Creamy Parmesan Dressing

25

Mediterranean, Mixed Greens, Olives, Chic Peas, Feta, Tomato, cucs, Balsamic Dressing

35

Sicilian Mixed Greens, Fresh Mozz, Raisins, Sundried Tomatoes, Almonds, Balsamic Dressing

35

Mixed Field Greens Cherry Tomato & Cucumber

23



**UPPER CRUST
CATERING
FOR ALL OCCASION**



New York Deli Catering

Cold Cut Platter

**House Cooked Roast Top Round
Roasted Fresh Turkey breast
Black Forest Ham
Corned Beef
Salami
Swiss Cheese
American Cheese
Provolone Cheese**

Salads

(choose 3)

**Red Potato Salad With Whole Grain Mustard
Classic Cole Slaw**

**Summer String Bean & Red Bliss Potato Salad
Bowtie & Grilled Vegetable Salad With Basil Aioli**

Mediterranean Cous-Cous Salad With Olives, Capers, Feta, Lemon & Basil

**Baby Field Green Salad With Choice Of Dressing
Classic Caesar Salad With homemade Croutons**

**Assorted Rolls
Mayo & Mustard**

\$9.99 Per Person Includes All Paper Goods & Soda

PARTY UP GRADES

Seasonal Fresh Fruit Display

1.99 Per Person

Fresh Baked Cookies And Brownies

1.99 Per Person



UPPER CRUST CATERING FOR ALL OCCASION



Party Heroes

Available in 2 - 6 Foot Sizes Serves 4-6 People Per Foot

All American

Roast Beef, Fresh Turkey Breast, Virginia Ham, Lettuce & Tomato

\$11.99 Per foot

Served With Mayo & Deli Mustard

\$11.95

Italian Sand-Gwich

**Salami, Proscuitto, Pepperoni, Soppersata, Hot Cherry Peppers,
Provolone, Virgin Olive Oil & aged Balsamic, Romaine & Tomatoes**

\$15.95

Alice's Chicken Cutlet

**Breaded Chicken Cutlets, Fresh Mozzarella, Lettuce Tomato
& Pesto Mayo**

\$14.95

The Veg

**Grilled Zucchini, Yellow Squash, Eggplant, Roasted Red Peppers
Arugula, Shaved Parmagino – Reggiano & Pesto**

\$16.95

Salad Choices

Add \$6.00 Fer Foot

Red Potato Salad With Whole Grain Mustard

Classic Cole Slaw

Summer String Bean & Red Bliss Potato Salad Toasted Garlic Oil

Bowtie & Grilled Vegetable Salad With Basil Aioli

Mediterranean Cous-Cous Salad With Olives, Capers, Feta, Lemon & Basil

Baby Field Green Salad With Choice Of Dressing

Classic Caesar Salad With homemade Croutons & Shaved Reggiano



UPPER CRUST CATERING FOR ALL OCCASION Hot Entrees



1/2 tray feeds 8-12 Guests
Full tray Feeds 16-20 Guests

Poultry

Chicken With Lemon, Toasted Garlic, Chardonnay Broth

Chicken With Wild Mushrooms, Marsala Wine Sauce

Chicken Parmesan

Chicken Scarpriello With, Roasted, Potatoes, Sausage, Cherry Pepper

Chicken With Spinach, Eggplant, Prosiutto & Mushroom Demi Glace

Chicken Fingers With Clover Honey and Mustard Dip

Roasted Whole Fresh Turkey With Gravy and Stuffing

\$45 Half Chaffing Dish

\$85 Full Chaffing Dish

BEEF & PORK

Ale, Cracked Black Pepper & Clover Honey Flank Steak

Ginger Soy Flank Steak

Corned Beef & Cabbage

Braised Beef Brisket

Pot Roast

Sausage & Peppers

Mustard & Herb Crusted Pork Loin

Corn Bread & Sage Stuffed Pork Loin

\$50 Half Chaffing Dish

\$90 Full chaffing Dish

VEAL

Veal Francaise

Veal Marsala

Veal Parm

Panko Parmegiana Crusted Veal Cutlets

\$65 Half Chaffing dish

\$125 Full Chaffing Dish



UPPER CRUST CATERING FOR ALL OCCASION Hot Entrees



1/2 tray feeds 8-12 Guests
Full tray Feeds 16-20 Guests

SEAFOOD

Grilled Atlantic Salmon With Citrus Basil Emulsion

Miso Grilled Salmon

Tilapia Francese

Shrimp Parmesan

Coconut Crusted Shrimp

Mixed Seafood & Saffron Jasmine Rice

\$60 Per Half Chaffing Dish

\$110 per Full Chaffing Dish

Add \$15 Per half Chaffing Dish For Shrimp Dishes

PASTA

Bowties With Peas, Carrots, Caramelized Onions In Parmesan Broth

Penne Kettle One

Penne With Broccoli, Grilled Chicken, Sun Dried Tomatoes Garlic & Oil

Baked Ziti

Cheese Tortellini With Carbanara Sauce

Tortellini pomodoro tossed With Fresh Mozzarella & Basil

\$40 Half Chaffing Dish

\$70 Full Chaffing Dish

SIDE DISHES

Saffron Rice

Fried Rice

Herb Roasted Red Potatoes

Smashed Red Potatoes

Sautéed String Beans And Carrots

Broccoli & cauliflower With Garlic & Olive Oil

\$30 Per Half Chaffing Dish

\$50 per Half Chaffing Dish

**Chaffing Dish Rentals Available
Full Rental Services & Wait staff Available**

OFFICE MEETING AND PARTY PACKAGES

CONTINENTAL BREAKFAST

8.95 pp

AN ASSORTMENT OF
MINI FRESH BAKED MUFFINS
SCONES
BAGELS
FLAKY CROISSANTS
AND OTHER DANISH

INCLUDES

ALL PAPER GOODS
FARMLAND FRESH O.J.
MILK FOR COFFEE & TEA
COFFEE AND TEA SERVICE

UPGRADE YOUR PARTY OR MEETING

YOGURT PARFAIT WITH FRESH FRUIT & GRANOLA

3 POUNDS (FEEDS 5-10) \$23.95

5 POUNDS (FEEDS 10-15) \$34.95

LOX PLATTER (CLASSIC PREPARATION)

1 POUND SERVES ABOUT 15 PEOPLE \$34.95

QUICHE

VIRGINIA HAM AND SWISS

.....

SMOKED BACON AND FARMHOUSE CHEDDAR

.....

THREE CHEESE AND SMOKED TURKEY

8 slices 23.95

HOT BREAKFAST

10.95 pp

GETS YOUR MEETING ROLLING WITH A NICE HOT BREAKFAST OF?

FLUFFY SCRAMBLED EGGS
MAPLE WOOD SMOKED BACON
BREAKFAST SAUSAGE
THICK SLICED FRENCH TOAST (TEXAS TOAST)
BUTTER MILK PANCAKES

AND A PLATTER OF

MINI MUFFINS, CROISSANTS, BAGELS
SCONES, BREAKFAST CAKES, AND DANISH

1.95 pp

INCLUDES

ALL PAPER GOODS
FARMLAND FRESH O.J.
MILK FOR CEREAL AND COFFEE
COFFEE AND TEA SERVICE

Upgrade your party or meeting

Omelet station (chef manned)

WOW YOUR GUESTS
ASK ABOUT PRICING

YOGURT PARFAIT WITH FRESH FRUIT & GRANOLA

3 POUNDS (FEEDS 5-10) \$23.95

5 POUNDS (FEEDS 10-15) \$34.95

LOX PLATTER (CLASSIC PREPARATION)

1 POUND SERVES ABOUT 15 PEOPLE \$34.95

LUNCH PACKAGES

PACKAGE #1

CHOICE OF 3 WRAPS
CHOICE OF 3 SANDWICHES
POTATO SALAD AND COLESLAW
10.95 pp

PACKAGE #2

CHOICE OF 3 WRAPS
CHOICE OF THREE SANDWICHES
POTATO SALAD AND COLESLAW
CHOICE OF 2 GOURMET SALADS
11.95 pp

PACKAGE #3

CHOICE OF 3 WRAPS
CHOICE OF THREE SANDWICHES
POTATO SALAD END COLESLAW
CHOICE OF 2 GOURMET SALADS
CHOICE OF CASEAR SALAD OR GARDEN SALAD
12.95 pp

NO FRILLS PACKAGE

CHOICE OF 3 WRAPS
CHOICE OF 3 SANDWICHES
NICELY PRESENTED IN BASKETS
8.95pp

MAKE SELECTIONS FROM FOLLOWING PAGE

INCLUDES

ALL PAPER GOODS
COKE, DIET COKE & SPRITE
ICE
ALL CONDIMENTS

• WRAP SELECTIONS

GRILLED CHICKEN CAESAR

Marinated grilled chicken, romaine, smoked bacon, creamy parmesan dressing

GRILLED ITALIAN CHICKEN WRAP

Marinated grilled chicken, fresh mozzarella, sun dried tomatoes, romaine, spring mix, balsamic vinaigrette

COUNTRY CHICKEN SALAD WRAP

Chicken salad, apples, golden raisins, field greens, raspberry vinaigrette

HUDSON VALLEY WRAP

Grilled chicken, farm house cheddar, sliced mushrooms, field greens, ranch dressing

STEAK HOUSE WRAP

Rare roast beef, Maytag blue cheese, horseradish mayo, and iceberg

TUNA PLATTER WRAP

Homemade tuna salad, hard boiled egg, tomato cucumber, potato salad, mixed greens

LOW FAT ITALIAN TUNA WRAP (NO MAYO)

OVER STUFFED SANDWICH SELECTIONS

ROAST BEEF

Slow roasted top round, beefsteak, tomatoes, romaine, horse radish mayo, farmhouse cheddar, 7 grain bread

FRESH TURKEY

Fresh roasted young turkey breast, yellow tomatoes, field greens, cranberry mayo

CHICKEN SALAD

Homemade all white meat chicken salad, water cress, honey mustard, croissant

HAM SAMMIE

Black forest ham, Finlandia Swiss, watercress, Dijon mayo, marble rye

TUNA

Chunky white tuna salad, lettuce tomato, on country wheat bread

PASTRAMI

A little fatty pastrami, coleslaw, spicy brown mustard, rye

GOURMET SALAD SELECTIONS

BEET

Oven roasted beets, sliced white onions, fresh dill, red wine vinegar and olive oiled

COUS COUS

Calamata olives, cucumbers, chic peas, tomatoes, yogurt dressing

BOWTIE

Fresh mozzarella, sun dried tomatoes, roasted garlic, olives, and pesto

RED POTATO

String beans, parsley, whole grain mustard

SUMMER STRING BEAN

Plum tomatoes, string beans, red onions, fresh basil, olive oil and red wine vinegar

SOUTHWEST THREE BEAN SALAD

Black beans, white beans, pinto beans, roasted corn, tomatoes, peppers, chili vinaigrette, cilantro

GREEN SALAD SELECTION

Choose one

CLASSIC CAESAR

Romaine, parmesan, classic caesar dressing, croutons

GARDEN SALAD

Baby field greens, tomatoes, cucumbers, balsamic vinaigrette

HUDSON VALLEY SALAD

Mixed greens, green apples, sliced mushrooms, farmhouse cheddar, toasted almonds, raspberry vinaigrette

MEDITERRANEAN SALAD

Romaine lettuce, black olives, cucumbers, chic peas, feta, balsamic vinaigrette