

## FRESH DISPLAYS

*Small Serves up to 25 - Large up to 50*

### Fresh Vegetable Tray

Celery, Carrots, Broccoli, Cucumbers & Red Peppers served with Ranch Dressing

Small \$30 Large \$55

### Fresh Seasonal Fruit Tray

Ask our planning specialist what is in season and perfect for serving

Small \$45 Large \$90

### Cheese & Meat Tray

Cheddar, Swiss & Pepper Jack Cheeses Accented with  
Pepperoni, Salami, Hot Peppers & Oil

Small \$50 Large \$100

## APPETIZER SELECTIONS

*Price Per 25 Pieces*

### Bruschetta

Marinated Tomatoes, Basil, Onion & Garlic  
served with a Homemade Crustini  
\$30

### Water Chestnuts Wrapped in Bacon

Hand Rolled and Baked Crispy  
\$35

### Stuffed Mushrooms

Stuffed with house Sausage and Baked  
\$42

### Crab Stuffed Mushrooms

Served with a Sherry Lemon Wine Sauce  
\$60

### Stuffed Hungarian Hot Peppers

Ground Beef, Rice Pastina, Pine Nuts,  
Onions & Romano Cheese  
\$45

### Deviled Eggs

Upstairs Style  
\$30

### Chicken Skewers

with Onions & Peppers  
\$50

### Mini Maryland Crab Cakes

Grilled and set on a Sherry Lemon Wine Sauce  
\$65

### Upstairs Grape Leaves

Stuffed with Ground Beef, Rice, Onions & Herbs  
\$32

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## QUARTS

Tabbouleh \$28

Hummus \$18

Hot Peppers & Oil \$18

*\*Quarts are Served with Flat Bread*

### BREAKFAST BUFFET

*Minimum of 25 Guests are Required for Breakfast Buffet*

Scrambled Eggs

Bacon or Sausage

*(have both for \$1 per person)*

Home Style Fried Potatoes

Croissants

Orange Juice

Freshly Brewed Coffee, Iced & Hot Tea

**\$12.5**

Per Person

Add Homemade French Toast with Warm Maple syrup \$2.25 per Person

### BRUNCH BUFFET

*Minimum of 25 Guests*

Fresh Sliced Fruit

Scrambled Eggs

Bacon & Sausage

Mix Garden Salad with Upstairs' House Dressing

Fresh Croissants

Orange Juice

Freshly Brewed Coffee

Iced & Hot Tea

#### Select 1 Entrée

Pasta Broccolini

Smoked Pork Loin

Chicken Francaise

Roast Beef Au Jus

#### Select 1 Side

Pasta Marinara

Roasted Redskin Potatoes

Steamed Vegetable Medley

Roasted Breakfast Vegetables

**\$16.5**

Per Person

*Ask about having a  
**Mimosa Punch Bowl**  
at your next event!!*

### BUFFET OPTIONS

*Minimum of 25 Guests are Required*

#### Lunch Buffet

*(Served between 11am & 2pm)*

Served with Mixed Garden Greens Salad, Choice of 2 Entrees & 1 Side

\$16.5 Per Person

#### Dinner Buffet

Served with Choice of 1 Salad, 2 Entrees & 2 Sides

\$21.5 Per Person

### SALADS

Classic Cesar Salad

Mixed Greens with Fresh Vegetables,  
with Upstairs' House Dressing

### ENTREES

#### Chicken L.A.

Sauté Chicken Breast with Moonlight  
Mushrooms in a Dijon Cream Sauce

#### Chicken Francaise

Chicken Breast in a Light Egg Batter Sauté  
Golden in a Sherry Lemon Wine Sauce

#### Rosemary Chicken

Chicken, Portabella Mushrooms & Plum  
Tomatoes in Rosemary Red Vermouth

#### Eggplant Rollatini

Eggplant Wrapped around Herb Ricotta,  
Breaded and Baked with Marinara

#### Pasta Broccolini

Sauté Broccoli & Red Peppers  
in a Garlic Romano Sauce

#### Pasta & Meatballs

Pasta with Homemade Meatballs  
& our Sunday Sauce

#### Broiled Whitefish

North Atlantic Whitefish in a Sherry  
Lemon Wine Sauce

#### Roast Beef au jus

Slow Roasted Sliced Roast Beef

#### Italian Sausage

Sweet or Spicy Sausage with Sauté  
Peppers & Onions

#### Pork Loin

Pork Loin smoked over a Cherry Wood Fire

### SIDES

Rice Pastina

Pasta Marinara

Steamed Vegetable Medley

Fresh Grilled Vegetables

Roasted Redskin Potatoes in Herb Butter

Fresh Green Beans with Toasted Almonds

*All Buffets Accompanied by Fresh Rolls, Freshly Brewed Coffee, Hot & Iced Tea & Soda*

#### Enhance Your Dinner Buffet

Additional Entrée add \$3.25 Per Person

Additional Sides add \$2.25 Per Person