



THE VENUE

UPTOWN



Catering Menus

PLATED BREAKFAST

THE SMART START

FLORIDA ORANGE JUICE
FRESH FRUIT SALAD WITH BERRIES
LOW-FAT BLUEBERRY MUFFIN
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE
ASSORTMENT OF TEAS



THE ALL AMERICAN

FLORIDA ORANGE JUICE
FRESH SCRAMBLED EGGS
SELECT ONE: SMOKED BACON, PORK OR TURKEY SAUSAGE
BREAKFAST POTATOES
MUFFIN WITH BUTTER AND FRUIT PRESERVES
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE
ASSORTMENT OF TEAS

THE SAVORY START

FLORIDA ORANGE JUICE
BAKED QUICHE LORRAINE WITH BACON, ONION AND SWISS CHEESE
SELECT ONE: SMOKED BACON, PORK OR TURKEY SAUSAGE
BREAKFAST POTATO
FRESH FRUIT SALAD WITH BERRIES
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE
ASSORTMENT OF TEAS

All food, beverage, meeting room rental & audio/visual arrangements are subject to a 20% taxable service charge and 8% tax.

All prices shown are per person, unless otherwise noted, and subject to change.

Note: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk food borne illness, especially if you have certain medical conditions

THE VENUE UPTOWN WWW.THEVENUEUPTOWN.COM 845-802-7007

BUFFET BREAKFAST

BUFFETS ON THIS PAGE REQUIRE A MINIMUM OF 30 PERSONS

BREAKFAST BREADS & PASTRIES

ASSORTMENT OF BREAKFAST BREADS AND PASTRIES
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE
ASSORTMENT OF TEAS

THE CONTINENTAL

ORANGE, GRAPEFRUIT AND CRANBERRY JUICES
SLICED FRESH FRUIT DISPLAY GARNISHED WITH FRESH BERRIES
ASSORTED DANISH PASTRIES, MUFFINS AND BAGELS BUTTER, PRESERVES
AND CREAM CHEESE
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE
ASSORTMENT OF TEAS



THE LOW-CARB

ORANGE, GRAPEFRUIT AND CRANBERRY JUICES
SLICED FRESH FRUIT DISPLAY WITH FRESH BERRIES
COTTAGE CHEESE WITH FRESH FRUIT COMPOTE
ASSORTED LOW-CARB YOGURTS
ASSORTED SLICED CHEESES
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE
ASSORTMENT OF TEAS

THE HEALTHY CONTINENTAL

ORANGE, GRAPEFRUIT AND CRANBERRY JUICES
SLICED FRESH FRUIT DISPLAY GARNISHED WITH FRESH BERRIES
ASSORTED SLICED FRUIT BREADS AND WHOLE GRAIN BREADS
ASSORTED GRANOLA BARS AND LOW FAT YOGURTS
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE
ASSORTMENT OF TEAS

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BUFFET BREAKFAST

THE MORNING MARKET REQUIRES A MINIMUM OF 50 PERSONS

THE MORNING MARKET

ORANGE, GRAPEFRUIT AND CRANBERRY JUICES
SLICED FRESH FRUIT DISPLAY GARNISHED WITH FRESH BERRIES
FRESH SCRAMBLED EGGS
CHOICE OF BACON, PORK OR TURKEY SAUSAGE
BREAKFAST POTATOES
ASSORTED CEREALS WITH LOW FAT AND SKIM MILK
CHEF'S SELECTION OF ASSORTED DANISH PASTRIES, MUFFINS AND BAGELS
BUTTER, PRESERVES AND CREAM CHEESE
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE
ASSORTMENT OF TEAS



BUFFET ENHANCEMENTS

CINNAMON FRENCH TOAST
OATMEAL
SMOKED SALMON WITH CREAM CHEESE, BAGELS, DICED ONIONS, CAPERS AND LEMONS
PANCAKES WITH WHIPPED CREAM, MAPLE SYRUP AND FRUIT TOPPING
WAFFLES WITH WHIPPED CREAM, MAPLE SYRUP AND FRUIT TOPPING
MINI CROISSANT FILLED WITH SCRAMBLED EGGS, BACON AND CHEESE
OMELET STATION: EGGS MADE TO ORDER BY OUR CHEFS. FARM FRESH EGGS AND EGG BEATERS, DICED HAM, BACON, SAUSAGE, PEPPERS, ONION, TOMATOES, MUSHROOMS & GRATED CHEESE*
CREATE YOUR OWN BELGIAN WAFFLE STATION: WITH FRUIT COMPOTE, WARM MAPLE SYRUP, FRESH BERRIES, WHIPPED CREAM, CHOCOLATE CHIPS AND PECANS

**Chef Attendant Fee Required*

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BRUNCH BUFFET

THE BRUNCH BUFFET REQUIRES A MINIMUM OF 50 PERSONS

SLICED FRESH FRUIT DISPLAY WITH FRESH BERRIES
ASSORTED BREAKFAST PASTRIES
BAGELS AND FLAVORED CREAM CHEESE



SCRAMBLED EGGS
OVEN BROWNED POTATOES
BACON
COUNTRY SAUSAGE
SELECT ONE (1): BUTTERMILK PANCAKES OR CINNAMON FRENCH TOAST

MIXED GREEN GARDEN SALAD
PASTA SALAD
SELECT ONE (1): CHICKEN FRANCAISE, VIRGINIA HAM, ROAST BEEF OR ROASTED PORK LOIN
SELECT ONE (1): CHEESE TORTELLINI, SPINACH RAVIOLI WITH PINK VODKA SAUCE,
OR PASTA CARBONARA

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE
ASSORTMENT OF TEAS
FLORIDA ORANGE JUICE

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MEETING BREAKS

THE CONTINENTAL

ASSORTED MUFFINS, DANISH AND BAGELS WITH CREAM CHEESE AND PRESERVES
SLICED FRESH FRUIT DISPLAY
ORANGE, GRAPEFRUIT AND CRANBERRY JUICES
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE
ASSORTMENT OF TEAS

MID-MORNING BREAK

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE
ASSORTMENT OF TEAS
ICE TEA AND LEMONADE
WHOLE FRESH FRUIT
YOGURT AND GRANOLA

AFTERNOON BREAK

FRESHLY BAKED COOKIES
SWEET CHOCOLATE BROWNIES
SLICED FRUIT DISPLAY
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE
ICE TEA AND LEMONS

OR SELECT ALL THREE (ALL DAY BREAK)

THE FUN FARE

ASSORTMENT OF CANDY BARS BUTTERED POPCORN
SALTED PREMIUM COCKTAIL PEANUTS TRI-COLOR TORTILLA CHIPS WITH
TOMATO SALSA, GUACAMOLE AND SOUR CREAM ASSORTMENT OF SODAS AND ICE TEA

THE HIGH ENERGY

ASSORTMENT OF GRANOLA AND POWER BARS
ASSORTMENT OF ENERGY DRINKS
ASSORTMENT OF SPARKLING AND
NON-SPARKLING BOTTLED WATER
ICED COFFEE BAR

HOT BEVERAGE BREAK

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE
WITH ASSORTED TEAS

COLD BEVERAGE BREAK

ICED COFFEE, TEA AND LEMONADE



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A LA CARTE

A LA CARTE BREAK SELECTIONS

FRESHLY BAKED COOKIES, DOZEN
ASSORTMENT OF MUFFINS, DOZEN
ASSORTMENT OF DANISHES, DOZEN
MINI BUTTER CROISSANTS, DOZEN
ASSORTED BAGELS WITH CREAM CHEESE, DOZEN
DOUBLE FUDGE BROWNIES, DOZEN
POTATO & TORTILLA CHIPS, PRETZELS, DIP & SALSA (PER PERSON)
SLICED FRUIT **OR** VEGETABLE DISPLAY
SM (40 PPL) MED (80 PPL) LG (160 PPL)

BY THE POUND

FANCY ASSORTED MIXED NUTS
SALTED COCKTAIL PEANUTS
GOURMET SNACK MIX

ON CONSUMPTION

ASSORTED INDIVIDUAL GRANOLA OR ENERGY BARS, EACH
INDIVIDUAL ASSORTED FRUIT YOGURTS, EACH
WHOLE FRESH FRUIT, EACH

A LA CARTE BEVERAGE SELECTIONS

FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE, 10 CUPS
HOT OR ICED TEA WITH FRESH LEMONS, 10 CUPS
PINK LEMONADE, PER PITCHER
ASSORTMENT OF SOFT DRINKS, EACH
NON-SPARKLING BOTTLED WATERS, EACH
SPARKLING BOTTLED WATERS
ASSORTMENT OF ENERGY DRINKS, EACH
ORANGE, APPLE OR CRANBERRY JUICE, PER BOTTLE

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BUFFET LUNCHEON

ALL BUFFET SELECTIONS INCLUDE ICE TEA WITH LEMON, FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE AND HOT TEA. BUFFETS REQUIRE A MINIMUM OF 50 PERSONS

THE DELI MARKET

CHOOSE THREE FROM THE FOLLOWING:

SOUP DU JOUR

TRADITIONAL COLE SLAW

SLICED FRUIT DISPLAY WITH FRESH BERRIES

BALSAMIC MARINATED MUSHROOM SALAD

SLICED BEEFSTEAK TOMATO AND RED ONION SALAD WITH HERB VINAIGRETTE

RED POTATO SALAD WITH BACON AND CARAMELIZED ONION

MIXED FIELD GREEN SALAD WITH CHOICE OF 2 DRESSINGS

TRI-COLOR TORTELLINI WITH ROASTED RED PEPPER, PARMESAN AND ARTICHOKE SALAD

PENNE PASTA SALAD WITH SUN-DRIED TOMATOES AND FRESH HERBS



THE DELI MARKET INCLUDES:

ROAST BEEF, TURKEY BREAST, BLACK FOREST HAM, SALAMI SWISS,
PROVOLONE, CHEDDAR AND AMERICAN CHEESES ASSORTMENT OF
DELI ROLLS AND SLICED BREADS

RELISH TRAY OF LETTUCE, TOMATOES, ONIONS, PICKLES AND CONDIMENTS

ASSORTMENT OF FRESHLY BAKED COOKIES

ADD EITHER BAKED ZITI OR LASAGNA FOR AN ADDITIONAL PER PERSON CHARGE

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THE ITALIAN

ANTIPASTO DISPLAY TO INCLUDE:

PROSCIUTTO
PEPPERONI
SALAMI
PROVOLONE
MOZZARELLA
SLICED ROMA TOMATOES
PEPPERONCINI PEPPERS
BLACK OLIVES
ROASTED RED PEPPERS
GRILLED BALSAMIC MARINATED EGGPLANT
MARINATED MUSHROOMS AND ARTICHOKE
VINAIGRETTE DRESSING

CLASSIC CAESAR SALAD WITH SHAVED PARMESAN
CHEESE AND HERB GARLIC CROUTONS

GRILLED CHICKEN OVER PENNE PASTA WITH
ALFREDO SAUCE

TRI-COLOR TORTELLINI WITH PESTO SAUCE

GARLIC BREAD

ASSORTED ITALIAN MINI DESSERTS



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THE SALAD AND POTATO BAR

SOUP DU JOUR

BAKED POTATOES SERVED WITH CHOICE OF:

SOUR CREAM, FRESH BUTTER, BACON BITS, SHREDDED CHEDDAR CHEESE,
CARAMELIZED SWEET ONIONS, BALSAMIC ROASTED PORTABELLO MUSHROOMS,
CRUMBLED GORGONZOLA CHEESE, TOMATO SALSA, PEPPER RANCH DRESSING AND
ARTICHOKE HEARTS



MIXED FIELD GREENS WITH
CHOICE OF:

DICED TOMATOES, BACON BITS,
ROASTED CORN, CHOPPED EGGS,
CRUMBLED GORGONZOLA CHEESE,
SHREDDED CHEDDAR CHEESE,
MANDARIN ORANGES,
CANDIED WALNUTS,
DICED RED ONIONS,
DICED MIXED PEPPERS,
JULIENNE CUT OF SMOKED TURKEY,
JULIENNE CUT OF SMOKED HAM,
SHREDDED PARMESAN CHEESE AND
CHOICE OF DRESSING

CHEF'S SELECTION OF DESSERTS

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THE MARKET PLACE

ADD A THIRD HOT SELECTION FOR AN ADDITIONAL CHARGE

COLD SELECTION – CHOICE OF THREE

TRADITIONAL COLE SLAW
RED POTATO SALAD WITH BACON
MIXED FIELD GREEN SALAD WITH TWO DRESSINGS
FRESH FRUIT SALAD WITH BERRIES
TRI-COLOR TORTELLINI WITH ROASTED RED PEPPER
AND ARTICHOKE SALAD

HOT SELECTION – CHOICE OF TWO

“MEMPHIS STYLE” BARBECUED CHICKEN
HERB CRUSTED FILLET OF SALMON
CHICKEN MARSALA
FRIED CHICKEN
PULLED BBQ PORK
GRILLED SWEET ITALIAN SAUSAGE WITH SAUTÉED PEPPERS AND ONIONS
CHICKEN CORDON BLEU WITH CREAMY CHEESE SAUCE AND FRESH HERBS
FILLET OF SOLE WITH LEMON CAPER BUTTER CREAM SAUCE
BBQ RIBS

ROASTED PORK TENDERLOIN *
SLICED ROAST BEEF WITH BORDELAISE SAUCE*
MARINATED, GRILLED SIRLOIN SLICED STEAK WITH MERLOT REDUCTION*
**Only available as an optional third selection.*

ACCOMPANIMENTS – CHOICE OF ONE

HOMESTYLE MAC AND CHEESE
PENNE PASTA WITH TOMATO SAUCE
OVEN ROASTED HERB GARLIC MINI POTATOES
YUKON GOLD ROASTED GARLIC MASHED POTATOES
AU GRATIN POTATOES
BLENDED WILD AND WHITE RICE PILAF



VEGETABLES – CHOICE OF ONE

GARLIC BROCCOLI
SAUTÉED GREEN BEANS GLAZED
BABY CARROTS
CREAMED GARLIC SPINACH WITH PARMESAN CHEESE
SAUTÉED ITALIAN SPINACH ROASTED
GREEN ASPARAGUS

CHEF'S CHOICE OF ASSORTED DESSERTS

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BOXED LUNCHES TO GO

THE CLASSIC

CHOICE OF ONE SANDWICH:

- SANDWICH OF SLICED TURKEY BREAST AND DILL HAVARDI CHEESE
- SANDWICH OF BLACK FOREST HAM AND SWISS CHEESE
- SANDWICH OF ROAST BEEF AND MUENSTER CHEESE

IT'S A WRAP

GRILLED SLICED CHICKEN, CUT ROMAINE, SHREDDED PARMESAN WITH CREAMY CAESAR DRESSING IN A WRAP

THE COBB SALAD

ROMAINE AND ICEBERG LETTUCE WITH CRUMBLER GORGONZOLA CHEESE, BACON BITS, ROASTED CORN, DICED TOMATOES, CHOPPED EGGS, SHREDDED CHEDDAR CHEESE WITH RANCH DRESSING AND A GRILLED SLICED CIABATTA ROLL

INCLUDES:

- TRADITIONAL COLE SLAW
- POTATO CHIPS
- FRESHLY BAKED COOKIE
- WHOLE FRESH FRUIT
- BOTTLED WATER



ALL BOXED LUNCHES TO GO MENU ITEMS ARE AVAILABLE AS PLATED MENU ITEMS

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SMALL BUSINESS LUNCHEONS

Plated Lunches served with Soup du Jour, Chef's Choice Dessert, Rolls & Butter, Iced Tea & Coffee

ENTREES

SELECT TWO (2) OPTIONS FROM BIG BOWL SALADS OR SANDWICHES

"BIG BOWL" LUNCH SALADS

CLASSIC CAESAR SALAD

WITH HERB GARLIC CROUTONS AND SHREDDED PARMESAN CHEESE WITH GRILLED CHICKEN

SANTA FE SALAD

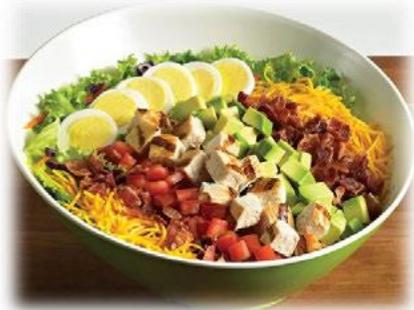
MIXED FIELD GREENS, BLACKENED SEASONED CHICKEN, BLACK BEANS, ROASTED CORN, DICED TOMATOES, TORTILLA CHIPS, DICED GREEN ONIONS SERVED WITH SALSA RANCH DRESSING

COBB SALAD

WITH DICED TOMATOES, ROASTED CORN, GORGONZOLA CHEESE, CHOPPED EGGS, SHREDDED CHEDDAR CHEESE AND BACON BITS, SERVED WITH RANCH DRESSING WITH GRILLED CHICKEN

ITALIAN CHEF SALAD

MIXED FIELD GREENS, TOMATOES, GREEN PEPPERS BLACK OLIVES ROLLED HAM, SALAMI AND PROVOLONE



SANDWICHES

ALL AMERICAN HAMBURGER

½ POUND BURGER SERVED ON A ROLL WITH PICKLE, LETTUCE, TOMATO, RED ONION AND CHOICE OF CHEESE. SERVED WITH FRENCH FRIES.

TURKEY STACK CLUB

TURKEY WITH SWISS, LETTUCE, TOMATO AND BACON ON TOASTED BREAD WITH GARLIC MAYONNAISE. SERVED WITH FRENCH FRIES.

GRILLED CHICKEN SANDWICH

GRILLED CHICKEN BREAST TOPPED WITH AVOCADO, LETTUCE AND TOMATOES AND A SEASONED MAYONNAISE. SERVED WITH FRENCH FRIES

FRIED FISH SANDWICH

SERVED ON A ROLL WITH CHOICE OF CHEESE, LETTUCE AND TOMATO ACCOMPANIED BY FRENCH FRIES

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PLATED LUNCHEON

All Plated Lunch Entrees served with Chef's Choice of Salad or Soup, Vegetable, Potato, Dessert, Rolls & Butter, Iced Tea & Coffee

ENTRÉES (select two (2))

CHICKEN

CHICKEN MARSALA

TENDER BONELESS BREAST OF CHICKEN SAUTÉED IN MARSALA WINE SAUCE WITH SLICED MUSHROOMS

CHICKEN FRANCAISE

EGG BATTERED SAUTÉED LEMON WINE BUTTER

CHICKEN PARMESAN

BREADED, PAN FRIED AND BAKED BREAST OF CHICKEN TOPPED WITH HOMEMADE TOMATO BASIL MARINARA AND MOZZARELLA CHEESE. SERVED OVER PENNE PASTA.

SEAFOOD

HERB CRUSTED FILLET OF SALMON

WITH WARM BASIL AND TOMATO VINAIGRETTE

BAKED COD FILLET

TOPPED WITH PICO DE GALLO

FILLET OF FLOUNDER

WITH LEMON CAPER BUTTER



PASTA

PENNE ALA VODKA PASTA MARINARA VODKA CREAM

RAVIOLI CHOICE OF: FOUR CHEESE OR BEEF

SHRIMP SCAMPI OVER LINGUINI*



BEEF

GRILLED SLICED GARLIC STEAK*

MERLOT BRAISED POT ROAST*

**Additional per person charge applies*

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HORS D'OEUVRES

HOT SELECTIONS

MINI BURGER SLIDERS

ON MINIATURE KAISER ROLLS WITH DILL PICKLES

PIGS IN A BLANKET

ASPARAGUS WRAPPED IN PHYLLO DOUGH

WITH MASCARPONE CHEESE

SWEET & SOUR MEATBALLS

POTSTICKERS

SESAME CRUSTED CHICKEN SKEWERS

WITH INDONESIAN PEANUT SAUCE

FRIED RAVIOLI

FRIED CHICKEN TENDERS

WITH BBQ SAUCE

CHICKEN TERIYAKI

WITH WARM SESAME SOY MUSTARD VINAIGRETTE

CRAB RANGOON

FRIED VEGETABLES

BONELESS OR TRADITIONAL SPICY BUFFALO WINGS

WITH BLEU CHEESE DRESSING

STUFFED MUSHROOMS

ASIAN SPRING ROLLS

WITH SOY AND SESAME DIPPING SAUCE

FRIED MOZZARELLA

WITH MARINARA



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COLD HORS D'OEUVRES

COLD SELECTIONS

RAINBOW OF FRESH SEASONAL SLICED FRUIT AND BERRIES DISPLAY

ASSORTMENT OF DOMESTIC AND INTERNATIONAL CHEESES
GARNISHED WITH FRESH FRUIT, CRACKERS AND SLICED FRENCH BREAD

FRESH VEGETABLE CRUDITE DISPLAY
WITH ASSORTED DIPPING SAUCES

ASSORTED CHIPS AND DIPS

GOURMET ADD-ONS

FRUIT & CHEESE KABOBS
WITH YOGURT DIP

SHRIMP COCKTAIL
WITH SPICY COCKTAIL SAUCE

SELECTION OF SMOKED SEAFOOD DISPLAY
SALMON, WHITE FISH AND TROUT WITH TRADITIONAL GARNISH

ANTIPASTO DISPLAY
PROSCIUTTO, PEPPERONI, SALAMI, PROVOLONE, MOZZARELLA, SLICED TOMATOES, PEPPERONCINI, BLACK AND GREEN OLIVES, GRILLED EGGPLANT, MARINATED ARTICHOKE HEARTS, ROASTED RED PEPPERS AND MARINATED MUSHROOMS WITH ITALIAN BREADS



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CREATIVE STATIONS

PASTA STATION

SERVED WITH WARM FOCACCIA BREAD AND GARLIC BREAD

CHOICE OF TWO PASTA SELECTIONS

*PENNE PASTA
CHEESE TORTELLINI
RIGATONI
LINGUINI*

CHOICE OF TWO SAUCE SELECTIONS

*CLASSIC ALFREDO
VODKA SAUCE
SPICY MARINARA
WHITE CLAM
OLIVE OIL AND GARLIC*

ENHANCEMENT: ADD: CHICKEN, SHRIMP OR SCALLOPS FOR AN ADDITIONAL CHARGE



TACO STATION

*SPICED BEEF TACO MEAT SERVED WITH SHREDDED LETTUCE,
DICED TOMATOES, CHOPPED ONIONS, GRATED JACK CHEESE,
GUACAMOLE, SOUR CREAM, TOMATO SALSA
AND TACO SHELLS*

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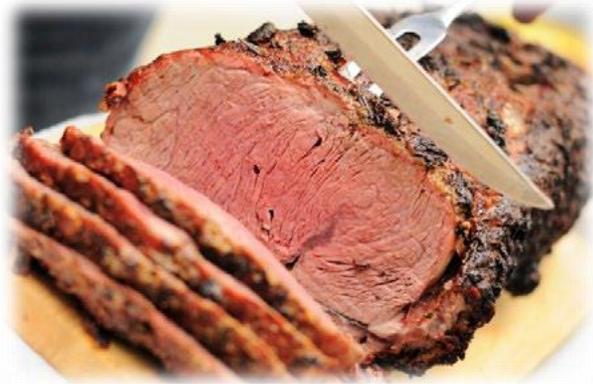
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CARVING STATIONS

MARKET PRICE



STEAMSHIP OF BEEF

*FRESH HORSERADISH AND AU JUS WITH SILVER DOLLAR ROLLS
75 PERSON MINIMUM*

PEPPER CRUSTED WHOLE ROASTED PRIME RIB OF BEEF

*FRESH HORSERADISH AND AU JUS WITH SILVER DOLLAR ROLLS
30 PERSON MINIMUM*

WHOLE ROASTED TURKEY

*COUNTRY GRAVY, CRANBERRY COMPOTE, TRADITIONAL STUFFING AND
MINI SILVER DOLLAR ROLLS
30 PERSON MINIMUM*

BOURBON AND HONEY GLAZED HAM

*WITH DIJON MUSTARD, HAWAIIAN PINEAPPLE SALSA AND MINI SILVER DOLLAR ROLLS
50 PERSON MINIMUM*

HERB ROASTED PORK LOIN

30 PERSON MINIMUM

ROASTED BEEF TENDERLOIN

*WITH BEARNAISE SAUCE, HORSERADISH CREAM AND MINI SILVER DOLLAR ROLLS
25 PERSON MINIMUM*

WHOLE ROASTED CAFÉ ROUND

*FRESH HORSERADISH AND AU JUS WITH SILVER DOLLAR ROLLS
75 PERSON MINIMUM*

CHEF ATTENDANT FEE REQUIRED FOR ALL CARVING STATIONS

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THE VENUE UPTOWN WWW.THEVENUEUPTOWN.COM 845-802-7007

PLATED DINNER

ALL PLATED DINNERS INCLUDE ONE (1) SOUP OR ONE (1) SALAD

STARTERS

SOUPS

ROASTED CORN AND CHICKEN CHOWDER
CHIPOTLE BLACK BEAN
CHILLED GAZPACHO
CREAMY TOMATO BASIL BISQUE
POTATO LEEK
PASTA FAGIOLI
BEEF BARLEY
CREAM OF BROCCOLI
CHICKEN & WILD RICE



~OR~

SALADS

CLASSIC CAESAR SALAD WITH HERB GARLIC CROUTONS AND SHAVED PARMESAN CHEESE
SPINACH SALAD WITH GARLIC AND HERB VINAIGRETTE
CALIFORNIA GARDEN SALAD WITH CITRUS DRESSING ON MIXED GREENS
MIXED FIELD GREEN SALAD WITH ITALIAN DRESSING

INCLUSIONS

ALL PLATED DINNERS INCLUDE:

FRESH ROLLS AND BUTTER
CHEF'S SELECTION DESSERT
FRESHLY BREWED REGULAR AND DECAF COFFEE
ICED AND HOT TEA

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PLATED DINNER I

ENTRÉES – Select up to Two (2) Chicken, Fish or Vegetarian

DINNER ENTREES, EXCLUDING PASTAS, ARE ACCOMPANIED BY CHEF'S CHOICE PASTA OR POTATO AND VEGETABLE

CHICKEN

CHEF'S SIGNATURE CHICKEN SPECIALTIES

FRANCAISE, MILANAISE, MARSALA, OREGANATO, PARMESAN OR FLORENTINE

BAKED BREAST OF CHICKEN

CHOICE OF MARSALA, TERIYAKI OR WILD MUSHROOM

HERB STUFFED CHICKEN BREAST

SEAFOOD

BAKED STUFFED FLOUNDER

BAKED COD FILLET

TOPPED WITH PICO DE GALLO

FILLET OF SOLE

WITH LEMON CAPER BUTTER



PASTA

RAVIOLI

FOUR CHEESE, MUSHROOM OR BEEF

RIGATONI

WITH BROCCOLI, GARLIC AND OLIVE OIL

PENNE ALA VODKA

LIGHT MARINARA AND VODKA CREAM

BAKED LASAGNA

TRADITIONAL MEAT OR VEGETABLE

PENNE PASTA

WITH MARINARA SAUCE AND MOZZARELLA CHEESE



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PLATED DINNER II

ENTRÉES – Select up to Three (3) Beef, Chicken, Fish or Vegetarian

DINNER ENTREES, EXCLUDING PASTAS, ARE ACCOMPANIED BY CHEF'S CHOICE PASTA OR POTATO AND VEGETABLE



CHICKEN

HERB STUFFED CHICKEN BREAST

CHEF'S SIGNATURE CHICKEN SPECIALTIES
FRANCAISE, MILANAISE, MARSALA, OREGANATO, PARMESAN
OR FLORENTINE

BAKED AIRLINE BREAST OF CHICKEN
CHOICE OF MARSALA, TERIYAKI, OR WILD MUSHROOM

PASTA

RIGATONI
WITH BROCCOLI, GARLIC AND OLIVE OIL

PENNE ALA VODKA
LIGHT MARINARA AND VODKA CREAM

RAVIOLI
FOUR CHEESE, MUSHROOM OR BEEF

LINGUINI SHRIMP SCAMPI
WITH GARLIC AND WHITE WINE BROTH, TOMATOES,
FRESH HERBS AND TOASTED CROSTINI

BAKED LASAGNA
TRADITIONAL MEAT OR VEGETABLE

PENNE PASTA
WITH MARINARA SAUCE AND MOZZARELLA CHEESE

PORK

ROASTED PORK TENDERLOIN

BEEF

GRILLED SLICED SIRLOIN STEAK
WITH MERLOT REDUCTION

MEDALLION OF BEEF TENDERLOIN WITH TWO SAUCES**

ROAST PRIME RIB
SERVED WITH AU JUS

SEAFOOD

HERB ROASTED FILLET OF SALMON

PEPPER CRUSTED SWORDFISH BAKED

STUFFED FLOUNDER SEARED

MARYLAND CRAB CAKES **

BAKED COD FILLET
TOPPED WITH PICO DE GALLO

FILLET OF SOLE
WITH LEMON CAPER BUTTER



**The selection of these entrée choices will result in a per person price increase.

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BUFFET DINNER

BUFFETS REQUIRE A MINIMUM OF 50 PERSONS

THE MARKET PLACE

ADD A THIRD HOT SELECTION FOR ADDITIONAL COST PER PERSON

COLD SELECTION – CHOICE OF THREE

CLASSIC CAESAR SALAD WITH HERB GARLIC CROUTONS AND PARMESAN CHEESE

MIXED FIELD GREENS SALAD WITH RASPBERRY VINAIGRETTE

CLASSIC SPINACH SALAD WITH HERB DRESSING

MEDITERRANEAN SALAD WITH TOMATOES, CUCUMBERS, BLACK OLIVES, ROASTED RED PEPPERS, RED ONIONS AND ITALIAN VINAIGRETTE

RED POTATO SALAD WITH CRISP SMOKED BACON

FRESH FRUIT SALAD WITH BERRIES

PASTA PRIMAVERA SALAD



HOT SELECTION – CHOICE OF TWO

RAVIOLI (FOUR CHEESE, MUSHROOM OR BEEF)

BAKED LASAGNA (TRADITIONAL MEAT OR VEGETABLE)

PENNE WITH MARINARA SAUCE AND MOZZARELLA CHEESE

RIGATONI WITH BROCCOLI

PENNE ALA VODKA

CHICKEN PARMESAN

CHICKEN OREGANATO

CHICKEN MARSALA

HERB STUFFED CHICKEN

CHICKEN FRANCAISE

CHICKEN MILANAISE

CHICKEN FLORENTINE

BAKED CHICKEN BREAST

BAKED STUFFED FLOUNDER

FILLET OF SOLE WITH LEMON CAPER BUTTER

BAKED COD FILLET TOPPED WITH PICO DE GALLO

ADD A THIRD HOT SELECTION FOR AN ADDITIONAL CHARGE

***SELECTIONS BELOW ONLY AVAILABLE WHEN ADDING A THIRD HOT SELECTION:**

LINGUINI SHRIMP SCAMPI

ROASTED FILLET OF SALMON

MARINATED GRILLED SLICED SIRLOIN STEAK WITH MERLOT REDUCTION

HERB ROASTED PORK TENDERLOIN

ROAST PRIME RIB

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BUFFET DINNER

BUFFETS REQUIRE A MINIMUM OF 50 PERSONS

THE MARKET PLACE (continued)

ACCOMPANIMENTS – CHOICE OF ONE

MACARONI AND CHEESE
OVEN ROASTED HERB GARLIC POTATOES
YUKON GOLD ROASTED GARLIC MASHED POTATOES
AU GRATIN POTATOES
PARMESAN WHIPPED POTATOES
BLENDED WILD AND WHITE RICE PILAF



VEGETABLES – CHOICE OF ONE

GARLIC BROCCOLI
SAUTÉED GREEN BEANS
CREAMED SPINACH
HONEY GLAZED BABY CARROTS
GREEN BEAN MEDLEY
SAUTÉED ITALIAN SPINACH
ROASTED GREEN ASPARAGUS



THE MARKET PLACE BUFFET INCLUDES:

CHEF'S SELECTION ASSORTED DESSERTS
FRESHLEY BREWED REGULAR AND DECAFFEINATED COFFEE
HOT AND ICED TEA WITH LEMON
ROLLS & BUTTER

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BUFFET DINNERS

ALL BUFFET SELECTIONS INCLUDE ICE TEA WITH LEMON, FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE AND HOT TEA. BUFFETS REQUIRE A MINIMUM OF 50 PERSONS

PASTA BUFFET

GARDEN SALAD
CHICKEN PARMESAN
CHOICE OF MEATBALLS OR ITALIAN SAUSAGE
CHEF'S SELECTION OF TWO PASTAS, MARINARA SAUCE AND ALFREDO SAUCE
SEASONAL VEGETABLES
CHEF'S CHOICE OF ASSORTED DESSERTS

BBQ BUFFET

BARBECUE CHICKEN
PULLED PORK WITH ROLLS
MACARONI & CHEESE
BAKED BEANS
CORN ON THE COB
COLE SLAW
POTATO SALAD
CORN BREAD
COOKIES & BROWNIES

TASTE OF ITALY

ANTIPASTO DISPLAY TO INCLUDE:

PROSCIUTTO, PEPPERONI, SALAMI, PROVOLONE, MOZZARELLA, SLICED ROMA TOMATOES, PEPPERONCINI PEPPERS, BLACK OLIVES, ROASTED RED PEPPERS, GRILLED BALSAMIC MARINATED EGGPLANT, MARINATED MUSHROOMS AND ARTICHOKE, VINAIGRETTE DRESSING



CLASSIC CAESAR SALAD WITH PARMESAN CHEESE AND HERB GARLIC CROUTONS

SPINACH RAVIOLI FILLED WITH RICOTTA CHEESE AND SERVED WITH ALFREDO SAUCE ITALIAN

SWEET SAUSAGE WITH SAUTEED PEPPERS AND ONIONS

ROASTED BREAST OF CHICKEN MARSALA WITH SAUTÉED PORTABELLO MUSHROOMS **OR** GRILLED FILLET OF SALMON WITH WHITE WINE CAPER BUTTER CREAM SAUCE WITH DICED TOMATOES

GARLIC SAUTÉED ITALIAN SPINACH

ASSORTED MINI CANNOLIS OR TIRAMISU

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BANQUET BAR

BAR PACKAGES

Beer, Wine, Soda

Open Bar (no shots)

Kegs

Limit 4 hours max

A LA CARTE

Champagne Toast

Sparkling Cider Toast

Beer, Wine & Well Drink Tickets (minimum order of 50)

House Wines: Pinot Grigio, Chardonnay, Sauvignon Blanc, Merlot, Cabernet Sauvignon, White Zinfandel

Soda by the Pitcher (minimum order of 5)

Soda by the Bottle (minimum order of 12)

Bottled Water

Sparkling Water

FOOD AND BEVERAGE REGULATIONS AND PRICING

Alcohol will not be served unless accompanied by food. All bar services must be purchased in conjunction with an equal dollar amount of food. If bar service is selected, a minimum food purchase will be required. Management reserves the right to increase the minimum food purchase requirement based upon the final count. A bartender fee will be applied to all bars.

To ensure the safety of all our guests and comply with local health regulations, neither patrons nor their guests shall be allowed to bring or remove food or beverage, including alcoholic beverages, into/out of The Venue Uptown.

Pricing is Per Person, unless otherwise noted and subject to change. Due to market conditions, pricing fluctuations may occur in the cost of food items. All prices are subject to change up to ninety (90) days prior to date of function. At this time, if price revisions are not required, the quoted function price will be guaranteed.

Buffet & Bar service is only available with a minimum of thirty five (35) persons, unless otherwise noted. If the guaranteed number for your event is less than thirty five (35) persons, you will still be charged for thirty five (35) persons.

All meeting, function, event and/or banquet details (including times, breaks, audiovisual requirements, space set-up and menus) must be received a minimum of seven (7) business days prior to date of function.

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MEETING EXPRESS PACKAGES

DELUXE	VALUE	KEEP IT SIMPLE
START THE DAY	START THE DAY	START THE DAY
Coffee, Decaf, Tea	Coffee, Decaf, Tea	Coffee, Decaf, Tea
Assorted Juices	Assorted Juices	Assorted Juices
Bagels, Danish, Muffins, Scones,	Bagels, Danish, Muffins	Bagels, Danish, Muffins
Fresh Fruit with Berries	Fresh Fruit with Berries	
Breakfast Pastries, Croissants		
Fruit Spread and Cream Cheese		
Yogurt		
MID-MORNING BREAK	MID-MORNING BREAK	MID-MORNING BREAK
Coffee, Decaf, Hot Tea, Ice Tea & Lemonade	Coffee, Decaf, Hot Tea, Ice Tea & Lemonade	Coffee, Decaf, Hot Tea, Ice Tea & Lemonade
LUNCHEON Choice of:	LUNCHEON Choice of:	LUNCHEON Choice of:
Plated Lunch	Plated Lunch	Plated Lunch
Market Place Buffet	Market Place Buffet	Market Place Buffet
BREAK OUT SNACKS Choice of:	BREAK OUT SNACKS Choice of:	
The Fun Fare or High Energy	Fresh Baked Cookies & Brownies	
Coffee, Decaf & Tea	Coffee, Decaf & Tea	
Assorted Soda & Bottled Water	Ice Tea & Lemonade	
THE EXTRAS	THE EXTRAS	THE EXTRAS
Podium with Microphone	Podium with Microphone	Podium with Microphone
Screen	Screen	Screen
Flipchart with Markers	Flipchart with Markers	Flipchart with Markers
Pads, Pens, Mints & Ice Water	Pads, Pens, Mints & Ice Water	Pads, Pens, Mints & Ice Water

Prices for the Meeting Express Packages are per person with a 15 person minimum.

A minimum of 50 guests is required for Buffet Service.

Custom Packages Available! Give us a call and tell us what your needs are.

We can arrange a customized package for you. Special rates for overnight accommodations.

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AUDIO VISUAL

Selections

LCD Projector Package:

PC only projector (not Mac compatible), Screen & Power Support Package

Microphone: Wireless, Hand Held

Microphone: Wireless, Lavalier

Mixer with Multiple Microphones

Podium with Wired Microphone

Podium with Wireless Microphone

Screen

Power Support Package: Power Strip, Extension Cord, A/V Table with Black Linen

6' Exhibit Table Rental

42" Television with DVD Player

75" Television with HDMI Cord (St. James Salon)

Speakerphone

Audio Cable

Flipchart with Markers

Easel

Wireless Internet

Bluetooth Speaker

We have enclosed menus and selections to help you get started.

If you are looking for something specific, please do not hesitate to ask.

Our team will assist you in designing an event that exceeds your guests' expectations.

Looking forward to serving you soon,
The Venue Uptown Event Team



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