

UPSTAIRS  
DOWNSTAIRS  
  
CATERING

... a step above the rest

*2016 - 2017*

*Weddings & Special Events*

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[updowncatering.com](http://updowncatering.com)

# Hot hors d'oeuvres

prices listed by the dozen

**ITALIAN STUFFED MUSHROOMS \$16**

*fresh button mushrooms stuffed with spinach, red pepper,  
onions and parmesan cheese*

**SUN DRIED TOMATO & GOAT CHEESE STUFFED MUSHROOMS \$18**

*fresh button mushrooms stuffed with sun dried tomato and chevre cheese*

**BACON STUFFED MUSHROOMS \$21**

*fresh button mushrooms stuffed with hickory smoked bacon,  
cream cheese and parmesan*

**BLUE CHEESE & PECAN STUFFED MUSHROOMS \$18**

*fresh button mushrooms stuffed with bleu cheese, pecans and basil*

**MARINATED BEEF TENDERLOIN SKEWERS \$21**

*served with a horseradish cream sauce*

**BACON WRAPPED WATER CHESTNUTS \$19**

*water chestnuts encased in hickory smoked bacon*

**MEATBALLS \$14**

*served with your choice of sauce;  
bbq, sweet n' sour, cream sherry or marinara*

**BUFFALO OR TERIYAKI CHICKEN WONTON CUPS \$18**

*your choice of seasoned chicken fills these fried wonton cups*

**TOMATO BISQUE SHOOTERS \$25**

*individual portions of warm tomato soup  
served with grilled cheese rounds*

**BUTTERNUT SQUASH SHOOTERS \$25**

*individual portions of warm squash soup  
topped with fried sage*

**BRIE & RASPBERRY EN CROUTE \$27**

*brie and raspberry wrapped in a pastry phyllo crust*

**CRANBERRY PECAN BRIE CROSTINI \$16**

*Melted brie topped with cranberries, pecans and maple glaze*

**STUFFED ARTICHOKE HEARTS PARMESAN \$21**

*artichoke hearts stuffed with a dill cream cheese and topped with  
parmesan cheese*

**MINI CRAB CAKES WITH MUSTARD CREAM SAUCE \$22**

*mini dungeness crab cakes served with our cream mustard sauce*

**CHICKEN SATAY \$19**

*skewered with your choice of marinade: honey dijon,  
bbq or thai peanut*

**BEEF SATAY \$21**

*skewered with your choice of marinade: ginger plum, bbq  
or thai peanut*

**MINI TOMATO & FRESH MOZZARELLA BAGUETTES \$18**

*melted layers of sun dried tomatoes and mozzarella cheese*

**MAC & CHEESE BITES \$17**

*six gourmet cheeses and macaroni fried into bite sized pieces*

**SPINACH & FETA PHYLLO TRIANGLES \$22**

*spinach and feta cheese stuffed in phyllo dough triangles*

**ASPARAGUS ASIAGO \$19**

*asparagus wrapped in flaky phyllo dough, topped with asiago cheese*

# Cold hors d'oeuvres

prices listed by the dozen

**CAPRESE BRUCHETTA \$16**

*olive oil brushed baguette with fresh tomatoes, mozzarella cheese and basil with a balsamic drizzle*

**AVOCADO BRUCHETTA \$18**

*our famous bruchetta with fresh avocados and a balsamic reduction*

**GRILLED BEEF TENDERLOIN BAGUETTE \$21**

*grilled tenderloin sliced thin and topped with a horseradish aioli*

**SALMON & MANGO PARMESAN CUPS \$24**

*delicate homemade parmesan cups filled with smoked salmon and mango salsa*

**GOUDA & SHRIMP CROSTINI \$24**

*crispy baguette with herb marinated shrimp and gouda cheese*

**CALIFORNIA SUSHI ROLLS \$22**

*cucumber, crab and avocado sushi served with soy sauce and wasabi*

**CAPRESE SKEWERS \$18**

*fresh mozzarella, basil and tomato drizzled with a balsamic glaze*

**GREEK SKEWERS \$18**

*cucumber, Feta Stuffed cherry tomato, red onion marinated in lemon, oregano and olive oil*

**BACON, CARAMELIZED ONION & BLEU CHEESE PHYLLO CUPS \$22**

*crispy bacon, caramelized onion and bleu cheese fill this small pastry*

**INDIVIDUAL FIESTA DIPS \$21**

*individual portions with layers of guacamole, refried beans, cheddar, pico de gallo, sour cream, green onions and topped with a tortilla chip*

**PEAR & GORGONZOLA TARTLET \$20**

*fresh pears and gorgonzola cheese garnished with red pepper*

**CREOLE SHRIMP AND ANDOUILLE SAUSAGE BITES \$22**

*andouille sausage atop creole shrimp with piquant sauce on a french baguette slice*

**SURF & TURF CROSTINI \$24**

*crispy baguette with pesto, sliced tenderloin and herbed shrimp, topped with a shaving of parmesan cheese*

**FRESH FRUIT KEBOBS \$21**

*cantaloupe, honeydew, pineapple, strawberries, and grapes*

**SMOKED SALMON CROSTINI \$22**

*smoked salmon served on dark rye toast topped with a dill cream cheese*

**AVOCADO & GOAT CHEESE CROSTINI \$20**

*crispy baguette with fresh avocado, basil, goat cheese and slow roasted balsamic tomatoes*

**MUSHROOM MASCARPONE CROSTINI \$21**

*toasted artisan bread topped with sauteed mushrooms, mascarpone, and garnished with fresh basil*

**GOAT CHEESE & ROASTED TOMATO CROSTINI \$15**

*toasted artisan bread topped with fresh goat cheese and oven roasted tomatoes*

**WISCONSIN BRAT BITES \$16**

*topped with sauerkraut, onion and mustard*

**CHICKEN, MANGO & AVOCADO WONTON CUPS \$18**

*fried wonton cups filled with roasted chicken, fresh mango and diced avocado*

# Platters

*prices listed for 25 guests*

## **SEASONAL SLICED FRUITS & BERRIES \$55**

*sliced pineapple, honeydew, cantaloupe, strawberries and grapes  
(berries when in season)*

## **WISCONSIN CHEESE BOARD \$55**

*variety of local wisconsin cheese garnished with grapes and berries  
served with an assortment of gourmet crackers  
Add Fresh Wisconsin Cheese Curds for \$10 extra  
Add Sausage To Complete The Tray for \$25 extra*

## **VEGETABLE TRAY \$45**

*fresh selection of broccoli, carrots, cauliflower, celery,  
cherry tomatoes and cucumbers, served with our creamy herb dip*

## **CHERRY BALSAMIC BAKED BRIE \$50**

*Also available - **Apricot Pecan Baked Brie**  
served with artisan crackers & french bread*

## **BAJA PLATTER \$30**

*tortilla triangles served with salsa, guacamole, cheese queso  
and white bean dip*

## **HOT CRAB RANGOON DIP \$50**

*served with wonton chips*

## **SPINACH & ARTICHOKE DIP \$50**

*served with tortilla chips and fresh vegetables*

## **ROASTED RED PEPPER & FETA DIP \$45**

*served with fresh vegetables and tortilla chips*

## **HUMMUS \$25**

*plain, lemon garlic or roasted red pepper homemade hummus  
served with pita corners  
Add Celery, Carrots & Cucumbers \$25*

## **GRILLED & MARINATED ANTIPASTO PLATTER \$60**

*marinated fresh vegetables, grilled to perfection  
served with fresh mozzarella, salami and garlic ranch,  
Roasted red pepper dipping sauces*

## **SMOKED SALMON PLATTER \$75**

*Thinly sliced smoked salmon displayed with chopped eggs,  
cream cheese, diced sweet onions, cucumber slices, capers  
and lemon wedges*

## **TORTELLINI SKEWERS \$25**

*tri-colored tortellini skewered with a pesto dipping sauce*

## *Beef*

### **TENDERLOIN ROQUEFORT \$22**

*pan seared tenderloin filet topped with a gorgonzola cream sauce*

### **FILET OF TENDERLOIN \$21**

*herb crusted then pan seared tenderloin filet topped with our three mushroom demi-glaze*

### **BACON WRAPPED CRUSTED TENDERLOIN \$23**

*Hickory smoked bacon wrapped tenderloin topped with our three mushroom demi-glaze*

### **BLACKBERRY GLAZED TENDERLOIN \$22**

*herb crusted tenderloin filet with a blackberry balsamic demi-glaze*

### **NEW YORK STRIP STEAK \$23**

*grilled ny strip topped with your choice:  
three mushroom demi glaze  
red wine demi glaze  
whiskey sauce*

### **WHISKEY RIBEYE \$22**

*juicy grilled ribeye soaked in a whiskey sauce*

### **HORSERADISH CHIVE CRUSTED RIBEYE \$22**

*dry rubbed ribeye drizzled with a homemade horseradish chive butter*

### **GRILLED BEEF TENDERLOIN SKEWERS \$20**

*tender pieces of marinated beef with pearl onions, button mushrooms, red and green peppers*

## *Plated Meals*

### **With Two Side Selections**

*Plating Fee*

*\$1.00 per person*

VEGAN AND GLUTEN FREE OPTIONS  
AVAILABLE

## *Poultry*

### **WISCONSIN CHICKEN \$20**

*chicken breast filled with wisconsin dried cranberries, apples and feta cheese, served with a cranberry port cream sauce*

### **SPINACH & FETA STUFFED CHICKEN \$20**

*chicken breast stuffed with spinach, feta cheese then topped with a gorgonzola cream sauce*

### **APPLE & GOUDA STUFFED CHICKEN \$21**

*chicken breast stuffed with red apples, gouda cheese, and bacon, topped with a smoked apple cider cream sauce*

### **ITALIAN STUFFED CHICKEN \$20**

*chicken breast stuffed with prosciutto, parmesan cheese and spinach, topped with our roasted red pepper sauce*

### **UPDOWN CHICKEN CORDON BLEU \$20**

*chicken breast with ham, swiss cheese and honey dijon wrapped in a puff pastry*

***\*Traditional Chicken Cordon Bleu also available\****

### **BACON & GORGONZOLA STUFFED CHICKEN \$21**

*chicken breast stuffed with gorgonzola cheese, onions, roasted red peppers and bacon topped with a brown butter and sage cream sauce*

### **SPINACH AND MUNSTER STUFFED CHICKEN \$20**

*chicken breast stuffed with spinach and munster cheese, topped with a roasted red pepper sauce*

### **BAKED CHICKEN WITH GRILLED ASPARAGUS \$21**

*seasoned chicken breast filled with grilled asparagus and mozzarella cheese, topped with a lemon cream sauce*

## Pork

### **PROSCIUTTO & APPLE STUFFED PORK TENDERLOIN \$21**

*filled with a pocket of prosciutto and apple stuffing  
topped with a cider cream sauce*

### **APRICOT PORK TENDERLOIN \$20**

*oven roasted pork tenderloin topped with an apricot  
and bourbon glaze*

### **APPLE PORK LOIN \$19**

*stuffed with granny smith apples and served with a  
sun dried cherry reduction*

### **BACON WRAPPED PORK TENDERLOIN \$21**

*bacon covered and oven roasted pork tenderloin  
topped with an orange-pineapple au jus*

## Plated Meals

**With Two Side Selections**

*Plating Fee*

*\$1.00 per person*

## Seafood

### **DIJON DILL SALMON \$24**

*grilled salmon filet topped with dijon dill sauce*

### **SHRIMP DIAVOLO \$22**

*jumbo shrimp with tomatoes, onions, basil, white  
wine and red pepper flakes on top of cavatappi pasta  
and parmesan cheese frico*

### **LOBSTER RAVIOLI \$23**

*ricotta and lobster stuffed ravioli with a lemon  
saffron cream sauce*

### **GRILLED MAHI MAHI \$22**

*grilled with white wine butter glaze and topped  
with a pineapple shrimp sauce*

## Duets

*choose a duet and each plate will have your two choices*

*each half sized for the best of both worlds!*

*Prices dependent on selection*

## Looking for something else

### **Just Ask!!**

*Our Chef is happy to make family recipes and  
other favorite meals to make it special to you.*

VEGAN AND GLUTEN FREE OPTIONS  
AVAILABLE



# Vegetarian

VEGAN AND GLUTEN FREE  
OPTIONS AVAILABLE

# Plated Meals

With Two Side Selections

**ALL PLATED MEALS INCLUDE THE FOLLOWING:**

**PORTABELLA WELLINGTON \$19**

*marinated portabella mushroom and gouda cheese  
wrapped in a puff pastry and set atop a roasted red pepper coulis*

**BUTTERNUT SQUASH RAVIOLI \$21**

*ravioli stuffed with butternut squash and parmesan  
topped with a brown butter and sage cream sauce*

**VEGAN CASHEW PASTA \$18**

*angel hair pasta tossed with onions and red peppers  
with a homemade cashew truffle cream sauce*

**VEGAN QUINOA STUFFED BELL PEPPER \$17**

*quinoa pilaf with kale, sauteed mushrooms and sweet  
Onions stuffed in a fresh red bell pepper*

**PORTABELLA RAVIOLI \$19**

*portabella ravioli topped with sun dried tomato cream sauce*

**VEGETARIAN WELLINGTON \$18**

*zucchini, squash, spinach, peppers, artichoke and provolone  
cheese wrapped in a puff pastry with a tomato coulis sauce*

**STUFFED PORTABELLA MUSHROOM \$16**

*portabella mushroom stuffed with red, yellow and green  
bell peppers, zucchini and squash, topped with a tomato coulis*

**LASAGNA \$18**

*tender fresh vegetables layered between a light  
tomato sauce and mozzarella cheese*

*Plating Fee*

*\$1.00 per person*



**CHOICE OF SALAD**

*mixed field greens -*

*with dill cucumbers, tomato slices, shredded carrots*

*caesar salad -*

*romaine lettuce, freshly shaved parmesan, red onion,  
croutons, cherry tomatoes, and caesar dressing*

**UP DOWN SALAD \$2 EXTRA PER PERSON**

*delicious combination of mixed greens and spinach*

*topped with candied pecans, bleu cheese and strawberries*

**STEP ABOVE SALAD \$2 EXTRA PER PERSON**

*mixed greens and spinach topped with fresh pears,*

*gorgonzola cheese, and toasted walnuts*

**WEDGE SALAD \$2 EXTRA PER PERSON**

*iceberg lettuce topped with bacon, gorgonzola cheese,*

*tomatoes and drizzled with gorgonzola cream dressing*

**CAPRESE SALAD \$2 EXTRA PER PERSON**

*roma tomatoes, fresh mozzarella cheese, basil leaves,*

*olive oil and balsamic vinegar*

**ASSORTED ARTISAN ROLLS & BUTTER OR**

**CORN BREAD MUFFINS \$0.50 PER PERSON**

**SELECTION OF TWO SIDES**

# Buffet Meals

## The Mezzanine Level

Salad

Artisan Rolls and Butter

1 Entree Selection (8 oz.)

2 Side Selections

\$19 per person

## The Terrace

Salad

Artisan Rolls and Butter

2 Entree Selection (4 oz.)

3 Side Selections

\$21 per person

## The VIP Lounge

Salad

Artisan Rolls and Butter

3 Entree Selection (4 oz.)

4 Side Selections

\$23 per person

## Salads

### **MIXED FIELD GREENS**

*with dill cucumbers, tomato slices,  
and shredded carrots*

### **CAESAR SALAD**

*romaine lettuce, parmesan cheese,  
red onion, croutons, cherry tomato,  
and caesar dressing*

### **DRESSINGS:**

*ranch, caesar, raspberry vinaigrette  
balsamic vinaigrette, bleu cheese,  
french, thousand island*

## Top tier salads

### **UP DOWN SALAD \$1 EXTRA PER PERSON**

*delicious combination of mixed greens and spinach  
topped with candied pecans, bleu cheese and strawberries*

### **STEP ABOVE SALAD \$1 EXTRA PER PERSON**

*mixed greens and spinach topped with fresh pears,  
gorgonzola cheese, and toasted walnuts*

### **WEDGE SALAD \$1 EXTRA PER PERSON**

*iceberg lettuce topped with bacon, gorgonzola cheese,  
tomatoes and drizzled with gorgonzola cream dressing*

### **CAPRESE SALAD \$1 EXTRA PER PERSON**

*roma tomatoes, fresh mozzarella cheese, basil leaves,  
olive oil and balsamic vinegar*

## Kids meal

### **CUP OF SEEDLESS GRAPES**

### **CHICKEN FINGERS**

### **HOMEMADE MACARONI & CHEESE**

\$9.00

### **KIDS BUFFET**

\$9.00



## *Beef*

### **FILET OF TENDERLOIN**

*herb crusted and pan seared tenderloin filet topped with our three mushroom demi-glaze*

### **TENDERLOIN ROQUEFORT**

*pan seared tenderloin filet topped with a gorgonzola cream sauce*

### **ROASTED ROUND OF BEEF**

*slow -cooked roast beef served au jus and horseradish cream sauce*

### **SHREDDED BBQ BEEF**

*slow-cooked in bbq sauce until tender served with kaiser or silver dollar rolls*

### **BRAISED BEEF SHORT RIBS**

*red wine braised short ribs with carrot, celery, button mushrooms, onions and garlic topped with a red wine demi-glaze*

### **BEEF BRISKET**

*slow cooked overnight this herb rubbed braised beef brisket is fall apart tender*

### **LONDON BROIL**

*marinated and seared flank steaks topped with a demi-glaze*

### **GRILLED BEEF TENDERLOIN SKEWERS**

*tender pieces of marinated beef with pearl onions, button mushrooms, red and green peppers*

## *Poultry*

### **WISCONSIN CHICKEN**

*chicken breast filled with wisconsin dried cranberries, apples and feta cheese, topped with a cranberry port cream sauce*

### **SPINACH & FETA STUFFED CHICKEN**

*chicken breast stuffed with fresh spinach and feta cheese topped with a gorgonzola cream sauce*

### **ITALIAN STUFFED CHICKEN BREAST**

*chicken breast stuffed with proscuitto, parmesan cheese and spinach, topped with our roasted red pepper sauce*

### **BACON & CHEDDAR STUFFED BBQ CHICKEN BREAST**

*dry-rubbed bbq chicken breasts stuffed with bacon and aged cheddar topped with a brown butter and sage cream sauce*

### **BONE-IN HERB CHICKEN**

*fresh herb marinated bone-in chicken*

### **PANCETTA & LEEK STUFFED CHICKEN**

*chicken breast stuffed with pancetta, feta, leek and roasted red pepper, topped with a gorgonzola cream sauce*

### **GARLIC BRANDY CHICKEN BREAST**

*stuffed with muenster cheese and sauteed mushrooms topped with a brandy and white wine cream sauce*

### **UPDOWN CHICKEN CORDON BLEU**

*chicken breast with ham, swiss cheese and honey dijon wrapped in a puff pastry*

**\*Traditional Chicken Cordon Bleu also available\***

## *B*uffet Meals

GLUTEN FREE OPTIONS  
AVAILABLE

**PREMIUM OPTIONS FROM PLATED MENU ALSO AVAILABLE**

## Pork

### **HERB ROASTED PORK LOIN**

*tender roasted pork loin rubbed with a savory blend of herbs and spices with an apple herb au jus*

### **PROSCIUTTO AND APPLE STUFFED PORK TENDERLOIN**

*Italian prosciutto and apple s stuffed tenderloin, topped with a cider cream sauce*

### **SLOW ROASTED BBQ PORK**

*cooked until tender and served with silver dollar rolls*

### **BOURBON AND APRICOT PORK TENDERLOIN**

*oven roasted pork tenderloin topped with an apricot and bourbon glaze*

## Seafood

### **DIJON DILL SALMON \$2 EXTRA PER PERSON**

*grilled salmon filet topped with dijon dill sauce  
\* Price is subject to change based on market price*

### **SHRIMP DIAVOLO \$2 EXTRA PER PERSON**

*jumbo shrimp sauteed with tomatoes, onions, basil, white wine and red pepper flakes on top of cavatappi pasta and parmesan cheese frico*

### **LOBSTER RAVIOLI \$1 EXTRA PER PERSON**

*ricotta and lobster stuffed ravioli topped with a lemon and saffron cream sauce*

GLUTEN FREE & VEGAN  
OPTIONS AVAILABLE

## Vegetarian

### **GRILLED VEGETABLE SKEWERS**

*grilled peppers, onion, mushroom and cherry tomato marinated in a white wine and balsamic blend*

### **PORTABELLA WELLINGTON**

*marinated portabella mushroom and gouda cheese wrapped in puff pastry topped with a red pepper coulis*

### **VEGETARIAN SAUSAGE MANICOTTI**

*spinach, ricotta and vegetarian italian sausage fill the manicotti shells then topped with marinara sauce*

### **BUTTERNUT SQUASH RAVIOLI**

*ravioli stuffed with butternut squash and parmesan topped with a brown butter and sage cream sauce*

### **PORTABELLA RAVIOLI**

*portabella ravioli topped with sun dried tomato cream sauce*

### **VEGAN CASHEW PASTA**

*angel hair pasta tossed with onions and red peppers with a homemade cashew truffle cream sauce*

### **LASAGNA MINIMUM OF 12 GUESTS**

*tender fresh vegetables layered between a light tomato sauce and mozzarella cheese*

## Buffet Meals

## Family Style

*just like thanksgiving dinner!  
choose from the buffet selection and have it served on platters at each of the guest tables  
Prices dependent on selection*

**PREMIUM OPTIONS FROM PLATED MENU ALSO AVAILABLE**

# Chef Carved

\$60 per 100 guests

**INSIDE ROUND OF BEEF**

**PRIME RIB**

**SMOKED HONEY CHERRY GLAZED HAM**

**HERB CRUSTED BEEF TENDERLOIN**

**CORNED BEEF**

**ROASTED PORK LOIN**

**BACON WRAPPED PORK TENDERLOIN**

**BONELESS BREAST OF TURKEY**

# Grilling on Site

\$60 per 100 guests

**HAVE OUR CHEFS GRILLING YOUR DINNER ON SITE  
WHILE YOUR GUESTS ENJOY THEIR COCKTAIL HOUR**

*\* Certain site restrictions may apply - ask for details*

# Stations

Prices dependent on selection

## **SMASHED POTATO BAR \$3.50 PER PERSON**

*smashed yukon gold potatoes and smashed sweet potatoes  
with chives, shredded cheddar cheese, smoked bacon,  
fried onion straws, roasted peppers, candied walnuts,  
sour cream and butter*

## **PICK 2 -SLIDER STATION \$5 PER PERSON**

*Your choice of juicy mini burgers, mini hot dogs, mini brats, BBQ pork,  
shredded beef or marinated and grilled portabella mushrooms with a  
variety of toppings including: bacon, onions, lettuce, tomatoes, pickles,  
mayo, mustard, ketchup, cheddar and swiss cheese*

## **TACO BAR OR NACHO BAR \$5 PER PERSON**

*seasoned ground beef or chicken with soft & hard tortillas, refried  
beans, lettuce, tomatoes, shredded cheddar cheese, guacamole,  
salsa and sour cream*

## **MAC & CHEESE BAR \$3.50 PER PERSON**

*a crowd favorite! homemade creamy macaroni and cheese  
with an assortment of toppings to include:  
bacon, potato chips, breadcrumbs, parmesan cheese, scallions,  
and tabasco sauce*

*\*Please note that stations are best used in addition to a buffet+*

PRICES MAY VARY DEPENDING ON PORTION SIZE AND TOPPING/SIDE CHOICES

## starches

**GARLIC ROASTED BABY RED POTATOES**

**SMASHED POTATOES**

**WILD RICE PILAF**

**GARLIC & HERB MASHED POTATOES**

**DICED AND ROASTED SWEET POTATOES WITH ROSEMARY**

**TWICE BAKED POTATO**

**BLEU CHEESE INFUSED MASHED POTATOES WITH BACON CRUMBLES**

**CLASSIC RICE PILAF**

**SWEET POTATO MASH WITH BROWN SUGAR**

**BAKED POTATO**

**HERB ROASTED FINGERLING POTATOES**

**GOURMET MAC & CHEESE** - *cavatappi pasta tossed with white truffle oil and baked in a three cheese sauce then topped with bread crumbs*

**BAKED MAC & CHEESE WITH BREAD CRUMBS**

**ORANGE WALNUT CRANBERRY BREAD PUDDING**

**AU GRATIN POTATOES**

**JASMINE RICE**

## vegetables

**SAUTEED VEGETABLES**

**HONEY GLAZED BABY CARROTS**

**GREEN BEAN ALMONDINE**

**MINI CORN ON THE COB**

**GRILLED ASPARAGUS**

**SAUTEED SUMMER SQUASH**

**STEAMED BROCCOLI & BELL PEPPERS**

**CHEESY BROCCOLI**

**ASPARAGUS, CARROT, GREEN BEAN, RED AND YELLOW BELL PEPPERS MEDLEY**

**VEGAN CORN O'BRIEN**

**MUSHROOMS, BROCCOLI, CARROTS, PEA PODS, ONIONS**

**WHOLE KERNEL CORN WITH RED PEPPERS**

**CAULIFLOWER POLONAISE**

**STEAMED BROCCOLI WITH LEMON**

**ROASTED ROOT VEGETABLES-POTATO, CARROT, ONION, CELERY AND PARSNIPS**

## Sides

### **ASSORTED INDIVIDUAL PIES \$5**

*apple, cherry, key lime, berry, pecan,  
strawberry rhubarb, pumpkin, and seasonal pies*

### **ASSORTED PIES \$25 EACH (SERVES 8)**

*apple, cherry, key lime, berry, pecan,  
strawberry rhubarb, pumpkin, and seasonal pies*

### **STRAWBERRY SHORTCAKE \$4** *individual shortcakes layered with fresh strawberries and homemade whipped cream*

### **INDIVIDUAL GOURMET DESSERTS \$3**

*truffles, cream puffs, petit fours, mini tarts,  
raspberry mousse filled chocolate cups,  
chocolate covered strawberries*

### **MINI CHEESECAKE BITES \$3**

*turtle: vanilla with a layer of fudge topped with caramel and pecans  
chocolate raspberry: chocolate fudge, raspberry swirl and a cookie crust  
vanilla: with your choice of topping*

### **FRUIT TARTS \$3**

*strawberries, blueberries, kiwi and red grapes  
set atop a sugar cookie with sugar glaze*

### **CUPCAKES \$3**

*flavor possibilities are endless - just ask!  
with buttercream, whipped cream, or cream cheese frosting  
and your choice of colors*

### **HOMEMADE COOKIES \$1.75**

*chocolate chunk, m&m, peanut butter, oatmeal raisin,  
sugar or molasses*

### **DESSERT BARS AND BROWNIES \$2.25**

*seven layer, grasshopper, frosted pumpkin, lemon,  
raspberry crumble, frosted chocolate or turtle brownies  
or scotcheroos*

# Desserts

### **CAKE CUTTING FEE**

\$1 PER PERSON

*includes use of cake cutting knife for pictures  
your choice of plated or served  
china plate, fork and service*

## Stations

Groups of 100 or more - ask for special pricing

### **ASSORTED DESSERT STATION \$4 PER PERSON**

*includes mini cupcakes, mini cookies, brownie bites,  
rice krispy bites, assorted dessert bars and mini  
cheesecake bites (total of 2 pieces per person)*

### **CHOCOLATE FOUNTAIN \$4.50 PER PERSON**

*includes hot chocolate, pineapples, strawberries,  
rice krispy bites, marshmallows, angel food cake,  
bamboo skewers and fountain*

### **CARAMEL APPLE BAR \$2.50 PER PERSON**

*granny smith apples (whole or sliced) caramel, crushed peanuts,  
mini chocolate chips and sprinkles*

### **MAKE YOUR OWN S' MORES BAR \$4.00 PER PERSON**

*marshmallows, graham crackers, chocolate bars, dark chocolate  
bars, Reese's peanut butter cups and peanut butter*

### **ICE CREAM SUNDAE BAR \$4.00 PER PERSON**

*vanilla and chocolate ice cream  
with hot fudge, caramel, oreo cookie crumbles,  
sprinkles, m&m's, peanuts, cherries, whipped cream*

## Beverages

### **REGULAR & DECAFFEINATED COFFEE**

*\$20 per gallon*

### **ASSORTED HOT TEA STATION**

*\$25 per 20 guests*

### **MILK - SKIM, 2% & CHOCOLATE**

*\$2*

### **SPARKLING FRUIT PUNCH**

*\$16 per gallon*

### **STRAWBERRY AND BASIL INFUSED WATER**

*\$16 per gallon*

### **ORANGE AND MINT INFUSED WATER**

*\$16 per gallon*

### **LEMONADE**

*\$16 per gallon*

### **WATER STATION**

*\$15*

### **ICED TEA**

*\$16 per gallon*

### **HOT CHOCOLATE WITH WHIP CREAM**

*\$16 per gallon*

### **HOT CIDER WITH CINNAMON STICKS**

*\$16 per gallon*

### **ASSORTED CANNED SODA**

*\$1.50*

### **BOTTLED WATER**

*\$1.50*

## Extras

## Late night snack

### **WOOD FIRED PIZZA**

*\$13 and up*

### **CHIPS & SALSA**

*\$4 per pound*

### **COCKTAIL SANDWICHES**

*\$18 per dozen*

### **CHICKEN WINGS**

*\$16 per dozen*

### **SLIDERS**

*\$30 per dozen*

### **MINI CORN DOGS**

*\$18 per dozen*

### **INDIVIDUAL BAJA DIPS**

*\$21 per dozen*

### **QUESADILLA CORNERS**

*\$18 per dozen*

### **LARGE HOT PRETZELS**

*\$2.00 per person*

*add cheese \$0.50*

### **POPCORN**

*\$6 per pound*

### **TRAIL MIX**

*\$8 per pound*

### **POTATO CHIPS OR PRETZELS**

*\$5 per pound*

### **HAWAIIAN GINGER PULLED PORK SLIDERS**

*\$18 per dozen*

# Bar menu

## YOU BRING IT, WE SERVE IT

\$30 per hour/bartender

CLIENT TO PROVIDE ALL BAR ITEMS, ALL FRUIT GARNISHES,  
CUPS, BEER, ALCOHOL, WINE AND ICE

UPSTAIRS DOWNSTAIRS CATERING WILL PROVIDE LICENSED  
BARTENDERS SERVING ALL BEVERAGES FROM BAR

UPSTAIRS DOWNSTAIRS CATERING WILL PROVIDE:  
BAR SET UP AND CLEAN UP

## PACKAGES

### CHAMPAGNE TOAST PACKAGE

\$2 PER PERSON

INCLUDES GLASS CHAMPAGNE FLUTES , CHAMPAGNE  
AND PASSED SERVICE OF THE TOAST

### TABLE WINE SERVICE PACKAGE

\$4 PER PERSON

INCLUDES WINE GLASS , RED & WHITE WINE,  
AND ONE ROUND OF PASSED SERVICE

## WE BRING IT

HOUSE MIXED DRINK.....	\$5.50
PREMIUM MIXED DRINK .....	\$6.50
DOMESTIC BOTTLED BEER.....	\$4.50
PREMIUM BOTTLED BEER.....	\$5.50
WINE 9 OZ GLASS.....	\$7
NON ALCOHOLIC BEER.....	\$4

## Host & cash bars

\$500 MINIMUM FOR CASH BAR OR  
HOST WILL BE BILLED FOR DIFFERENCE

**PRICES ARE SUBJECT TO CHANGE DUE TO  
SELECTION**

### DOMESTIC BEER BARRELS

1/4 \$150 1/2 \$250

### PREMIUM BEER BARRELS

1/2 \$300 - \$400

WINE MAY BE PURCHASED BY THE  
BOTTLE. PRICES DETERMINED BY  
BRAND SELECTION.

# *Upstairs Downstairs Catering strives to provide the finest food and service to ensure your event is a success*



*At Upstairs Downstairs we want you to get whatever foods you love for your special day! We are happy to make family recipes or other recipes, just ask. We also allow you to bring in your own food to stay within your budget. In addition we provide meals for all vendors at no additional cost to you. Call us today for an appointment to sit down and talk. Congratulations!*

## **Guarantees**

A guaranteed number of guests is required 7 days prior to your Event. The number may not be decreased once it is confirmed. However, increases may be made up to two days prior to your event.

## **Sales Tax and Service Charge**

A 5.5% WI Sales Tax is added to all totals. Serviced events have an added 20% service charge for the cost of our staff. We reserve the right to determine the number of staff members to ensure quality service levels. Our staff will be on site for a maximum of 7 hours to set up, serve and clean up; any hours in addition to this will be charged at a rate of \$20 per staff/per hour. Traveling fees will apply to areas outside of Madison. Additional staff travel charges may apply.

An additional fee of 10% will be added to all Warner Park, 12% Madison Children's Museum events. An additional fee of 10% will be added to all Fitchburg Community Center, Monona Community Center and Waunakee Village Center events. Turner Hall has an additional fee of 15% and East Side Club has an additional fee of 17%. Noah's Event Center \$1.00 Per Person

## **Deposits, Payments and Cancellations**

We require a \$500.00 non-refundable deposit with a signed contract to confirm the date. The remaining balance is due seven days prior to the event when the final guest count is guaranteed. All cancellations made without a 30 day notice will be charged 50% of the contracted order.

We accept Check, Cash, Visa, MasterCard, American Express & Discover Cards.

## **China & Linen Rental**

China is billed at the following rate:

Full China for Dinner.....	\$2.50 per person
Includes Salad Plate, Dinner Plate, Silverware, Water Glass and Bread Plate	
Individual China & Stemware.....	\$0.50 per piece
Eco Friendly Disposables.....	\$0.50 per person

Linen is billed at the following rate:

Table Linens.....	\$5.00 each (White, Ivory and Black)
Linen Napkins.....	\$0.50 - \$2.00 each

## **Leftover Food**

The Health Department requires that food extended in temperature may not be released to you or your guests. Any extra food not past the extended time (4 hours after leaving the oven or refrigerator) may be packaged by our staff for an **additional fee of \$25.00.**

## **Set Up and Clean Up Charges (where applicable)**

Additional charges may be added for setting up tables/chairs, moving chairs from ceremony to reception, as well as cleaning facility at end of night. Please speak with a sales person about your specific needs.

**\*Please note there is no additional charge for our staff to put table linens down or set up the china.**