

**Upper Crust Café & Caterers**  
**10909 - 86 Avenue**  
**Edmonton, Alberta T6G 0W8**  
**Catering Phone (780) 433-0810**  
**catering@cafeuppercrust.ca**

## **CATERING MENU**

### **BREAKFAST**

#### **Breakfast Baking**

An assortment of fresh-baked morning breads and pastries, may include scones, cinnamon rolls, croissants, Danish, lemon loaf, banana bread (2 pieces per person). With butter & jam. \$4.50/per person

#### **Fresh Fruit Tray**

\$3.50/person

- With a variety of cheese & crackers

\$4.75/person

#### **Juice and Bottled water**

\$2.00/person

#### **Coffee- 12 cup thermos urn**

\$16.00

#### **Tea-**

A selection of black, green and herbal teas  
(12-cup hot water thermos)

\$16.00

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### **COLD BUFFET**

#### **Sandwiches**

Our sandwiches are served on a variety of breads, bagels, croissants and wraps layered with tomato, cucumber, lettuce and cheese. The assortment includes Black Forest ham, pastrami, roast beef, chicken salad, tuna salad, shrimp salad, egg salad, and cheese with sprouts.

\$7.00/person

Our sandwiches are hearty and one is enough for most people. For an especially hungry group, order each person an extra half sandwich at an additional cost of \$3.50/person.

### **Boardroom Lunch.**

Our most popular corporate lunch features a selection of our hearty sandwiches offered with a choice of **two of the following:**

- A tray of veggies with our special dill dip
- A choice from our side salad menu below
- A fresh fruit tray
- **OR**
- A dessert tray with assorted squares & cookies (at least 2 person)

for \$13.00/person

### **Build-Your-Own**

Indulge individual preferences with a generous selection of ingredients and varied buns and breads to assemble a build-your-own sandwich. Includes condiments to add the finishing touch of flavour.

\$7.50/person

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### **SIDE SALADS**

Except for our Boardroom Lunch, which may include salad as one of the choices, our side salads are: \$3.50/person

**Mixed baby greens** with our house red wine vinaigrette.

**Spinach** (in season) with oranges and candied almonds in a honey vinaigrette.

**Coleslaw** - a combination of red and green cabbage, carrots and green onions in a sweet vinegar dressing.

**Marinated vegetables** - cauliflower, carrots, broccoli, peppers, tomatoes and zucchini, lightly marinated in our red wine vinaigrette.

**Potato** - our most popular salad, is a classic old-time favourite.

**Four-bean** - a nutritious medley of garbanzos, kidney, green fava, and black beans in a cumin-infused vinaigrette.

**Spicy Garbanzo** - red peppers and wilted spinach in a distinctive dressing flavoured with paprika, jalapenos and garlic.

**Couscous** - semolina wheat with grilled vegetables.

**Caesar** - crisp romaine lettuce in traditional anchovy garlic dressing, with homemade croutons and grated Parmesan cheese.

## **PASTA SALAD**

If you would like a pasta salad with your catering order, we have a different kind of pasta salad for each day of the week

**Monday** Curried Pasta Salad

**Tuesday** Thai Noodle Salad

**Wednesday** Dill Vegetable Bowtie Pasta Salad

**Thursday** Greek Pasta Salad

**Friday** Creamy Tomato Basil Fusilli Pasta Salad

## **SALAD ENTREES**

**The Caesar salad** described above makes a tasty lunch entree, accompanied by bread and butter.

\$9.50/person

With grilled chicken \$13.00/person

**Chicken salad** ringed with mixed greens and fresh fruit, accompanied by fresh mint dressing and bread and butter.

\$13.00/person

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## **HOT FOOD**

These meals are available every day of the week.

### **Lasagna**

Your choice of either beef or vegetarian (zucchini, mushroom, carrot, pepper, onion). Both selections are layered with our zesty tomato sauce, creamy béchamel sauce and mozzarella cheese. Served with salad & bread. \$13.00/person

### **Chili**

Your choice of our hearty beef and kidney bean chili or our vegetarian version, which contains black beans, zucchini, corn, eggplant, tomato and onion. Served with garden salad & cornbread. \$13.00/person

### **Indonesian Sate Salmon**

A poached fillet of salmon glazed with ginger & soy. Includes two choices from our salad menu OR rice and hot vegetables. Served with bread. \$15.50/person

### **Greek Chicken**

Chicken breast, flavour-enhanced in a Greek-inspired oregano lemon marinade, then grilled and served on a bed of rice. Accompanied by Greek salad, hummus, tzatziki and pita bread. \$14.75/person

**Pasta Primavera**

Rotini pasta with vegetables in a light alfredo sauce. Served with garden salad and bread.

Also available with chicken

\$14.50/person

**Soup**

We can deliver a steaming pot of our homemade soup to you at a cost of \$4.00/person.

**DAILY HOT SPECIALS**

Daily hot meals are available on our website on the "Catering Specials" page under the "Catering" tab.

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**HORS D'OEUVRES**

**Only available after 1:00pm for pick-up and after 1:30pm for catering orders**

**HORS D'OEUVRE PLATTERS:**

(Each of our Hors d'oeuvre platters serves 15-25 people)

**Moroccan**

Spiced hummus, tzatziki, tuscan bean spread served with toasted whole wheat pitas or toasted baguette slices.

\$60.00

**Pickle & Olive Platter**

A platter of mixed pickles and olives

\$35.00

**Charcuterie**

A selection of our roasted meats & deli meats, imported & domestic cheeses; served with our homemade condiments and fresh bread.

\$75.00

**Sockeye salmon mousse**

Our handsome fish-shaped salmon mousse is an attractive addition to any cocktail buffet. Served with lemon wedges and crackers.

\$35.00

**Spinach and Water Chestnut Dip**

Served in a round loaf and accompanied by fresh cut vegetables and bread fingers.

\$80.00

**Vegetable Tray**

A colourful selection of fresh cut vegetables with our special creamy dill dip  
\$60.00

**Cheese and Fruit Tray**

A variety of fine imported and domestic cheeses, and fresh seasonal fruit, served with bread and crackers.  
\$85.00

**HOT HORS D'OEUVRES****Indonesian Chicken Sates**

Pieces of chicken breast flavoured in a ginger soy marinade, skewered & grilled.  
\$24.00/dozen

**Sosaties**

Lightly curried beef or pork (your choice) skewered with apricots and bell peppers. Grilled.  
\$24.00/dozen

**Pastry triangles**

Flaky phyllo filled with spinach and feta.  
\$24.00/dozen

**Shepherd's Toast**

Goat cheese, tomato, onion & fresh thyme, grilled on french bread.  
\$24.00/dozen

**Meatballs**

Beef balls coated in your choice of sauce: -Swedish - Sweet & Sour - Spicy  
Tomato -Greek  
\$18.00/dozen

**Quesadillas**

Black bean & cheese tortilla wraps, served with homemade fruit salsa.  
\$24.00/dozen

**Tarts**

Homemade pastry with savory filling - choose from Tomato Stilton or Spinach Swiss.  
Sold whole (42 servings).  
\$42.00/each

## **COLD HORS D'OEUVRES**

### **Vietnamese salad rolls**

Your choice of a chicken or vegetarian filling in rice paper wrap - served with Hoisin dipping sauce.

\$24.00/dozen

### **Spicy Poached Shrimp**

With Remoulade sauce & lemon wedges

\$24.00/dozen

### **Roast Baron of Beef**

Thinly sliced, on baguette with horseradish & mustard.

\$24.00/dozen

### **Smoked Salmon**

On mini bagels or rye bread with cream cheese, capers & onions

\$24.00/dozen

### **Bruschetta**

Grilled baguette rounds served with a choice of tomato & basil or roasted eggplant.

\$24.00/dozen

### **Mini Scones**

With ham and our mustard sauce.

\$24.00/dozen

### **Mini croissant**

Bite - sized mini croissants with a variety of fillings

\$24.00/dozen pieces

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## **DESSERTS**

An assortment of **freshly baked cookies** (minimum 2 cookies/person) \$2.00/person

Or a combination tray of both **squares and cookies** (minimum 2 pieces/person)

\$3.50

### **Pies**

Made with homemade crust and an oatmeal crumb topping.

Your choice of: Apple, Lemon Meringue, or Strawberry Rhubarb.

9" (serves 4-6)

\$18.00

## **CAKES**

Our cakes are baked in 12" pans and serve 12-15.

### **Carrot cake**

Dense, moist, fruity layers filled and coated with cream cheese icing.

\$50.00

### **Chocolate hazelnut torte**

Dark chocolate sponge layers filled with hazelnut brandy buttercream and coated in chocolate ganache.

\$50.00

### **Country chocolate cake**

Dense dark layer cake with chocolate raspberry filling and rich dark chocolate icing.

\$50.00

### **Lemon poppyseed cake**

A chiffon layer cake filled with lemon curd and coated in a lemon sugar glaze.

\$50.00

### **Traditional white cake**

Traditional white cake with lemon icing

\$50.00

### **Coconut cake**

White coconut cake with white icing sprinkled with coconut

\$50.00

### **German chocolate cake**

Dense dark cake with coconut-pecan cream layer and topping

\$50.00

### **Chocolate decadence cake**

Gluten-free chocolate fudge cake

\*Note: 2 business days' notice needed.

\$55.00

### **Orange lavender cake**

Gluten-free. Moist cake made from ground almonds with an orange glaze.

\$55.00

## **OTHER DESSERTS**

### **Chocolate chunk cheesecake**

Chunks of dark chocolate are added to this rich vanilla cheesecake, finished with a coating of chocolate ganache (serves 12-15)

\$50.00

### **Old-fashioned bread pudding**

Baked in rich custard lightly flavoured with cinnamon and raspberry.

\$5.00/person

### **Fruit crisp**

Seasonal fruits tossed in sugar and topped with brown sugar, butter, and oatmeal crumb.

\$5.00/person

### **Fruit crumble**

Deep dish treat of seasonal fruit on a rich shortbread base, with streusel topping (serves 12-15)

\$50.00