

Upper Crust Café & Caterers
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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. \$4.00/per person

Fresh Fruit Tray

\$3.00/person

- With a variety of cheese & crackers

\$4.25/person

Juice and Bottled water

\$1.75/person

Coffee- 12 cup thermos urn

\$15.00

Tea-

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

\$15.00

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.

\$6.50/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 \$3.25/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 \$12.00/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

SIDE SALADS

Except for our Boardroom Lunch, which may include salad as one of the choices, our side salads are: \$3.00/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 \$12.50/person

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

\$12.50/person

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. \$11.00/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. \$11.00/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. \$14.25/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. \$14.00/person

Pasta Primavera

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

Also available with chicken

\$13.50/person

Soup

We can deliver a steaming pot of our homemade soup to you at a cost of \$3.00/person.

DAILY HOT SPECIALS

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

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.

\$50.00

Pickle & Olive Platter

A platter of mixed pickles and olives

\$30.00

Charcuterie

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

\$65.00

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.

\$70.00

Vegetable Tray

A colourful selection of fresh cut vegetables with our special creamy dill dip
\$50.00

Cheese and Fruit Tray

A variety of fine imported and domestic cheeses, and fresh seasonal fruit, served with bread and crackers.
\$75.00

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).
\$40.00/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

\$18.00/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.

\$18.00/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

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)

\$3.00

Pies

Made with home-made crust and an oatmeal crumb topping.

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

9" (serves 4-6)

\$16.00

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.

\$45.00

Chocolate hazelnut torte

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

\$45.00

Country chocolate cake

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

\$45.00

Lemon poppyseed cake

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

\$45.00

Traditional white cake

Traditional white cake with lemon icing

\$45.00

Coconut cake

White coconut cake with white icing sprinkled with coconut

\$45.00

Chocolate Decadence cake

Gluten-free chocolate fudge cake

*Note: 2 business days' notice needed.

\$50.00

Orange Lavender Cake

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

\$50.00

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)

\$45.00

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)

\$45.00