

From casual “at home” parties to formal office events, let the CHOICE Catering take the stress out of your event planning!

CHOICE offers an array of packages and ala carte options to create the perfect menu at the budget you require. Delivery and Full service options are available.

For parties of less than 25 guests, please order 24 hours in advance. For parties of 25 or more, please order 48 hours in advance.

### Party Packages

All packages are priced per person with a minimum of 15 people. Elegant disposable plates, forks/knives, napkins are inclusive in pricing.

Sales tax 8.875 % and Delivery Charge 18% is additional.

#### Select Package

**\*\$20 per person\***

-Includes-

1 Entrée

1 Side

Mixed Greens

Fresh Rolls

\*Add an appetizer for \$5 pp

#### Premium Package

**\*\$35 per person\***

-Includes-

1 Appetizer

2 Entrée

1 Side

Mixed Greens

Fresh Rolls

#### Package Add Ons:

Additional Entrée: \$10 per guest

Additional Appetizer: \$5 per guest

Additional Side: \$3 per guest

Dessert Assortment: \$6 per guest

Our full catering menu may be ordered ala carte.  
\$300 minimum order for a la carte purchases.

#### A la Carte Buffet Sides

##### Side Selections

*A la Carte Sides: \$50 serves 15 people*

##### **Starch**

Garden Vegetable Rice

Herb Mashed Potatoes

Roasted Potatoes

Au Gratin Potatoes

Parmesan Crusted Sweet Potato Wedges

Baked Macaroni & Cheese

Toasted Flatbread with Rosemary & Gruyere

##### **Vegetable**

Mixed Vegetables, sauteed in Garlic & Butter

String Beans with sliced almonds

Broccoli, may add cheese

Cauliflower Bake, breadcrumbs & cheese

Honey Glazed Carrots

##### **Side Salads**

Tomato, Cucumber & Feta

Fresh Guacamole, served with crisp tortillas

Macaroni Salad

Old Fashioned Potato Salad

Three Bean Salad

Classic Caesar Salad

Olive Tapanade with Rosemary Focaccia

##### Dessert Selections

*A la Carte Buffet Tray: \$100 serves 15 people*

Gourmet Cookie Tray

Homemade Brownies

Mini Petite Fours

Assorted Pastries & Fruit Tarts

Assorted Italian Biscotti

Bread Pudding- Cinnamon or Chocolate

Fresh Apple Crisp

Classic Tiramisu

Our chefs can accommodate most any request. Don't see something you'd like at your next event? Just let us know.

Contact

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# *Uptown*

Restaurant & Lounge

1576 Third Avenue

b/t 88<sup>th</sup> & 89<sup>th</sup>

NY, NY 10128

212.828.1388

[www.uptownlounge.com](http://www.uptownlounge.com)

# *Catering Services*



380 Third Avenue

b/t 27<sup>th</sup> & 28<sup>th</sup>

NY, NY 10128

212.828.1388

[www.choicekitchennyc.com](http://www.choicekitchennyc.com)

Appetizers Selection (Hot Items):

*Hot appetizers must be served within ½ hour of receipt for best quality.*

*Small Serving: \$60 Serves 10 people*

*Large Serving: \$100 Serves 20 people*

*\*Denotes extra charge*

**Thai Chicken Skewers**, glazed with sesame sauce.

**BBQ Pork Skewers**, glazed with a bourbon BBQ sauce.

**Bacon-Wrapped Scallops\*** (Small \$75/large \$150) Fresh Atlantic scallops wrapped in hickory-smoked bacon.

**Grilled Steak Skewers**, marinated in Pinot Noir au jus.

**Grilled Vegetable Skewers**, Zucchini, Squash, Carrot, Mushroom and Tomato lightly marinated in olive oil, grilled & skewered.

**Maryland Crab Cakes** \* (small \$65/large \$120), Jumbo Lump mini crab cakes topped with a dollop of chipotle sauce.

**Stuffed Mushrooms**, Stuffed Herb Bread Crumbs, Parmesean & Romano Cheeses

**Buffalo Wings**, Served Spicy, Medium or Bourbon BBQ

**Crispy Chicken Tenders**, Buffalo style or Regular

**Pan Fried Dumplings**, vegetable, chicken or pork.

**Warm Spinach & Artichoke Dip**, with Crisp Tortilla Chips

**Three Cheese Crab Fondue**, with warmed pita

**Mini Cocktail Meatballs**, served bbq, marinara or sweet and sour

**Party Favorite Platter**, (\$95 per tray, feeds 20) Buffalo Chicken Tenders with blue cheese, Loaded Potato Skins with sour cream, Jumbo Chicken Wings (served buffalo or BBQ), Pigs in a Blanket, and Mozzarella Sticks with tangy marinara

#### **Appetizers Selection (Served Cold or Room Temperature):**

*Small Serving: \$60 Serves 10 people*

*Large Serving: \$100 Serves 20 people*

*\* Denotes extra charge*

**Gulf Shrimp Cocktail** \* (small \$75/large \$150), Served with tangy cocktail sauce.

**Classic Tomato & Herb Bruschetta**

**Goat Cheese Brushetta**, with grape tomatoes & sliced artichoke hearts

**Assorted Mini Quiche**, Vegetarian or Quiche Lorraine

**Fresh Mozzarella & Tomato**, drizzled with basil-pesto

**Assorted Gourmet Cheese**, domestic and imported cheeses with Crisp Crackers.

**Vegetable Crudités**, assorted vegetables with Creamy Blue Cheese Dip

**Mediterranean delight**, hummus, guacamole, pico de gallo & pita chips

**Assorted Roasted Vegetables**, Zucchini, Squash, Carrot, Mushroom and Tomato lightly brushed in olive oil.

**Grilled Calamari Salad**, with tomato & calamata olive

**Antipasto Platter**, Assorted Meats, White Beans, Olives and Roasted Peppers

## **A la Carte Buffet**

### **Pasta Selections**

*A la Carte Buffet Tray: \$150 serves 20 people*

**Rigatoni Roma**, fresh mozzarella, grilled Italian sweet sausage, sun dried tomatoes & sauteed spinach with a touch of marinara sauce

**Spinach & Cheese Ravioli**, topped with garlic marinara

**Tuscan Linguine**, grilled garlic chicken, basil, baby tomatoes, mozzarella, grated romano cheese in a white wine sauce.

**Penne ala vodka**, fresh penne pasta in our homemade creamy house vodka sauce

**Wild Mushroom Ravioli**, topped with creamy brandy reduction

**Penne Primevera**, penne tossed with assorted vegetables in a garlic white wine sauce

### **Entrée Selections**

*A la Carte Buffet Tray: \$200 serves 10 people*

**Chicken Paillard**, topped with Portobello mushroom, roma tomato & artichoke hearts

**Chicken Francaise**, lightly breaded chicken in a lemon butter sauce

**Balsamic Glazed Chicken**

**Chicken Florentine**, topped with spinach & mozzarella

**Pork Medallions**, topped with apple peppercorn sauce

### **Entrée Selections**

*A la Carte Buffet Tray: \$300 serves 15 people*

**BBQ Spareribs**, glazed in our bourbon BBQ sauce

**Grilled Shell Steak**, with Pinot Noir Sauce

**Sliced Filet Mignon**, with Pinot Noir Sauce \*

- Denotes Additional Charge - Tray Cost \$400**

## **A la Carte Buffet**

### **Fish Selections**

*A la Carte Buffet Tray: \$200 serves 15 people*

**Atlantic Grilled Salmon**, topped with tangy mustard au jus

**Lemon Pepper Red Snapper**, in a white wine sauce

**Pan Seared Tilapia**, in a white wine sauce

**Lobster & Crab Ravioli**, topped with pesto cream sauce

**Grilled Gulf Shrimp Scampi**, in a traditional lemon butter sauce \*

**\* Denotes Additional Charge - Tray Cost \$300**

### **Signature Salad Selections:**

*A la Carte Buffet Tray: \$75 serves 10 people*

*Substitute Mixed Greens Salad for any salad below for \$3 per person*

**Uptown Salad**, Grilled chicken, avocado, mandarin oranges, tomato & crispy tortillas

**Spinach & Goat Cheese Salad**, Caramelized pecans, tomato & cucumber

**Gorgonzola, Strawberry & Green Apple Salad**, Walnuts and spring greens

**Thai Chicken Salad**, Thai-peanut grilled chicken, cucumbers, peppers, onion and tomato over baby Arugula with citrus vinaigrette

**Chicken Caesar Salad**, Marinated Grilled chicken over chopped romaine & homemade Caesar dressing