



3500 Buttonwood Drive
Columbia, MO 65201

Catering Menu

Breakfast

Fresh fruit, bacon and sausage, meat/veggie quiche or casserole, assorted pastries, coffee and juice.

\$12.95 per person

Lunch Menu

Buffet Meal Pricing

Choice of Any One Entrée

\$13.95 per person

Choice of Any Two Entrée's

\$16.95 per person

**Plated Meals available for an additional \$2.00 per person.*

All meals include assorted breads and spreads, salad, dressing, starch side, vegetable side, and entrée.

Entrée Choices

Buttermilk Pecan Chicken Breast

(Pecan Encrusted and baked to perfection)

Sautéed Parmesan Chicken

(Sautéed and topped with a parmesan garlic cream sauce)

Pork Tenderloin

(Hand Cut Medallions topped with balsamic raspberry sauce)

Atlantic Salmon

(Grilled and topped with roasted red pepper sauce)

Beef Tenderloin

(Drizzled peppercorn sauce...our most popular!)

Butternut Squash Lasagna

(Butternut squash, spinach, and white cream sauce)

Salad Choices

Spinach Salad

(Topped with strawberries, Feta, Almonds, and choice of dressing)

Mixed Green Salad

(Topped with Dried Cranberries, Brie, and Toasted Pecans)

Classic Caesar Salad

(Grated Parmesan Cheese, Croutons, and Caesar Dressing)

Fresh Garden Salad

(Topped with assorted fresh vegetables and choice of dressing)

Dressing Choices:

Raspberry Vinaigrette, Balsamic Vinaigrette, Peppercorn Cream, Caesar, Maple Bacon, Blue Cheese, and Italian.

Side Choices

Starch Sides:

Yukon Twice Baked Potatoes
Roasted Sweet Potatoes
Bacon Lardoons & Wild Mushroom Risotto
Herb Roasted Potatoes
Garlic Parmesan Mashed Potatoes
Pasta Side Dish
Wild Rice Pilaf

Vegetable Sides:

Medley of Fresh Vegetables
Roasted Asparagus
Broccoli with Lemon Butter
Country Style Green Beans
Honey Braised Carrots
Mixed Baby Greens

Boxed Lunch Pricing

Boxed Lunch (without dessert)

\$8.95 per person

Boxed Lunch (with dessert)

\$9.95 per person

All boxed lunches include salad or sandwich and choice of a side.

Boxed Lunch Choices

Sandwich Options:

Apple and Brie- Brie, Granny Smith apples, lettuce, raspberry vinaigrette dressing
Grilled Chicken- Chicken breast, bacon, avocado, sprouts, lettuce, tomato, and peppercorn dressing
The Chipotle- Ham, salami, pepper jack cheese, onion, lettuce, tomato, chipotle mayo
Chicken Salad- Marinated chicken breast, golden raisins, walnuts, and lettuce
Tuna Salad- Tuna salad with a touch of curry, black olives, lettuce, and tomato
Greco Roman- Turkey, feta, kalamata olives, red onion, red peppers, lettuce, tomato, and Greek dressing
Veggie- Lettuce, tomato, hummus, boursin, cucumbers, bell peppers, red onion, black olives, sprouts
The Fred- Sliced roast beef, roasted red peppers, crumbled bleu cheese, horseradish mayo, and lettuce
Deli- Lettuce, tomato, and your choice of (ham, salami, turkey, cheddar, Swiss, and provolone)

Salad Options:

Chicken Caesar- Grilled chicken, parmesan cheese, and house-made croutons
Apple and Brie- Brie cheese, Granny Smith Apples, and walnuts
Cobb- Grilled chicken, bacon, egg, tomato, avocado, red onion, cheddar, and bleu cheese
Spinach- Bacon, Asiago cheese, egg, tomato, onion, and carrots
Specialty- Turkey, carrots, red cabbage, bell peppers, and walnuts
Greek- Cucumbers, bell peppers, tomato, onion, kalamata olives, feta cheese, and peppercini.
Chevre- Chevre cheese, pine nuts, toasted almonds, cranberries, and cabbage
Nicoise- Tuna, tomato, cucumbers, egg, capers, kalamata olives, and green beans
Dressing Choices: Caesar, Raspberry Vinaigrette, Bleu Cheese, Maple Bacon, Greek, Balsamic Vinaigrette

Side Options:

Pasta Salad
Chips

Dessert Options:

Assorted Cookies
Assorted Brownies

Cold Lunch Buffet Pricing

Buffet Lunch

\$12.95 per person

All cold lunch buffets include your choice of salad listed above, choice of assorted sandwiches (cut in half), choice of side, and choice of dessert.

Desserts

The Upper Crust is well known for our decadent desserts. Presentation is just as important as taste to our pastry chefs who work meticulously to create each and every dessert for your next event. Whether it is a simple dessert with dinner or a full scale extravagant dessert display we are here to help. We are also happy to create custom options for your upcoming event. We look forward to serving you!

Dessert Choices

Assorted Mini Desserts \$3.95 per person

(Chocolate Decadence bites, cheesecakes bites, cream puffs, tartlets, etc. Each guest receives three pieces per person. This is our most popular dessert option!)

Assorted Cheesecake \$3.95 per person

(Chocolate, New York, Praline, Pumpkin, Raspberry Swirl, Chocolate Orange Swirl)

Assorted Three Layer Cake \$3.95 per person

(Strawberry, Carrot, German Chocolate, Chocolate Raspberry Ganache, Chocolate Decadence, All-American Chocolate, Italian Cream, Coconut, Red Velvet, and Lemon)

Assorted Pies \$3.95 per person

(Assorted fruit, Meringue, and Cream available)

Chocolate Covered Strawberries \$2.50 per person

(Choice of milk or dark chocolate)

Encore Desserts \$7.50 per person

(Truly the most amazing desserts in Columbia! Choices include Encore Crème Brulee, Apple Dumpling, Chocolate Decadence, Raspberry Miroir, Key Lime Calypso, and Ultimate Sundae)

Chocolate Fountain Display \$5.50 per person

(White and dark chocolate fountains with dipping items such as fresh fruit, homemade cakes, sugar cookies, pretzels, homemade marshmallows, and more!)

Customized Desserts prices vary

(Allow us to create custom desserts for your next event. We can produce everything from perfectly decorated cakes to gourmet plated desserts. We will be happy to assist you with your dessert needs.)

Appetizer Menu

Museao offers appetizers priced per tray or per person. The appetizers listed are our most popular options but many other choices are available upon request. Appetizers may be placed on stations, buffet, or passed butler style.

Appetizer Per Person Pricing

Light Appetizers (Choice of 4 pieces)

\$11.50 per person

Medium Appetizers (Choice of 7 pieces)

\$17.50 per person

Heavy Appetizers (Choice of 10 pieces)

\$23.50 per person

Appetizers may also be purchased by the tray. Each tray consists of 36 pieces and is priced at \$75.00.

Appetizer Choices

Cold Appetizers:

Grilled Jumbo Shrimp
Fresh Fruit Skewers
Spicy Peppered Cheese Crostini
Beef Tenderloin on Herb Toast with Horseradish
Veggie/Crudite Display
Rice Paper Spring Rolls
Mexican Spicy Roll Ups
Spicy Crab Stuffed Artichoke Hearts
Mini Gourmet Sandwiches
Veggie Wraps
Asparagus Stalks wrapped in Ham and Boursin
Pork Tenderloin and Pineapple Skewers

Hot Appetizers:

Oriental Pot Stickers (Pork, Beef, or Veggie)
Cajun Andouille Sausage and Mozzarella
Wild Mushroom and Boursin in Phyllo
Spinach and Feta Phyllo
Bacon and Boursin Mushroom Caps
Meatballs (Swedish, BBQ, or Sweet and Sour)
Mini Quiche (Meat or Veggie)
Mini Maryland Crabcakes with Remoulade
Mini Gourmet Pizza
Spinach and Three Cheese Pinwheels

Dinners

Dinner Meal Pricing

Choice of Any One Entrée

\$22.95 per person

Choice of Any Two Entrée's

\$27.95 per person

All meals include assorted breads and spreads, salad, dressing, starch side, vegetable side, entrée, iced tea and water.

Entrée Choices

Chicken Options

Buttermilk Pecan Chicken Breast

(Pecan Encrusted and baked to perfection)

Sautéed Parmesan Chicken

(Sautéed and topped with a parmesan garlic cream sauce)

Candlewood Chicken Italiano

(Broiled with mushrooms, artichokes, bacon, and onion in a garlic cream sauce)

Chicken Picatta

(Breaded and sautéed in a lemon butter sauce)

Chicken Danielle

(Topped with Broccoli, Mushrooms, Garlic, and a three cheese Mornay)

Beef Options:

Beef Tenderloin

(Our most popular entrée, served with a creamy mushroom sauce)

Prime Rib

(Carved with Horseradish Sauce and Aus Jus)

Grilled Rib eye

(Hand Cut Choice Rib eye grilled and topped with steak butter)

Steak Just Jon

(Hand Cut Steak topped with pepper, mushrooms, onions and a tangy sauce)

Bistro Royale

(Bistro Steak topped with cracked pepper, scallions and bacon)

Pork Options

Pork Tenderloin

(Hand Cut Medallions topped with balsamic raspberry sauce)

Roasted Pork Loin

(Topped with brandy green pepper sauce)

Marinated Slow Roasted Pork Loin

(Topped with ginger and red pepper plum sauce)

Sliced Pit Ham

(Served with a maple Dijon glaze)

Seafood Options

Atlantic Salmon

(Grilled and topped with roasted red pepper sauce)

Grilled Tilapia

(Tender and Flaky fish topped with a garlic lemon wine sauce)

Crab Stuffed Jumbo Shrimp

(Blue crab stuffed and topped with a garlic cream sauce)

Salad Choices

Spinach Salad

(Topped with strawberries, Feta, Almonds, and choice of dressing)

Mixed Green Salad

(Topped with Dried Cranberries, Brie, and Toasted Pecans)

Classic Caesar Salad

(Grated Parmesan Cheese, Croutons, and Caesar Dressing)

Fresh Garden Salad

(Topped with assorted fresh vegetables and choice of dressing)

Dressing Choices:

Raspberry Vinaigrette, Balsamic Vinaigrette, Peppercorn Cream, Caesar, Maple Bacon, Blue Cheese, and Italian.

Side Choices

Starch Sides:

Yukon Twice Baked Potatoes

Roasted Sweet Potatoes

Bacon Lardoons & Wild Mushroom Risotto

Herb Roasted Potatoes

Garlic Parmesan Mashed Potatoes

Pasta Side Dish

Wild Rice Pilaf

Vegetable Sides:

Medley of Fresh Vegetables

Roasted Asparagus

Broccoli with Lemon Butter

Country Style Green Beans

Honey Braised Carrots

Mixed Baby Greens

Stations

Inspired by Italy

Pasta Action Station

Choice of white or red sauce and protein

Chef Attended

Grilled Pepper, Portabella Mushrooms

Tomato and Mozzarella

Parmesan Cheeses

Crostini

\$13.95 per person

All American Cuisine

Beef carving: beef tenderloin and prime rib

Chef Attended

Mashed Potato Bar served with chives, sour cream, etc.

Caesar Salad with Fresh Parmesan

\$13.95 per person

The Lighter Side

Salad station: have options to make all of the salads you offer (spinach, mixed green, etc.)

Spinach

Romaine

Cranberries

Almonds

Feta

Parmesan

Brie

\$16.95 per person

Under the Sea

Chef Attended

Made-to-order Mini Maryland Crabcakes

Bacon Wrapped Scallops

Grilled Jumbo Shrimp

\$14.95 per person

An Asian affair

Chef Attended

Chicken Stir Fry

Oriental Pot Stickers with Peanut Dipping Sauce

Oriental Spring Rolls

Fortune Cookies

\$12.85 per person

Domestic and International Cheese Display

Selection of premium domestic and international cheeses served with freshly baked artisan bread, crackers, and fresh fruit

\$5.95 per person

Supreme Sundae Station

Decadent Cold Stone Vanilla Ice Cream served with your choice of toppings

\$4.95 per person

Decadent Dessert Grand Finale

Served with Regular and Decaffeinated Coffee and Hot Herbal Teas

Suggested items:

Chocolate Fondue Station

White, Milk or Dark Chocolate Fountains

Skewered for dipping: strawberries, pineapple and seasonal fresh fruit

Scratch-made marshmallows, cookies, pretzels and cake bites

\$7 per person

Cookies and Milk

Freshly Baked Cookies served with Ice Cold Milk in a martini glass

\$4 per person

Bar Services

We offer full bar services tailored to your exact needs. Both host and cash bar options (or a combination of the two) are available. A \$25.00 per hour bartending fee applies to all events with a cash bar. We do not charge a bar set-up fee.

Bar Pricing

Domestic and Bottled Beer - \$3.00
Mixed Drinks (House Liquor) - \$4.00
Mixed Drinks (Call Liquor) - \$6.00
House Wine - \$4.00 Glass / \$18.00 Bottle
Keg Beer - Priced based on Brands
Soda, Bottled Water, Juice - \$1.50

Bar Packages

All bar packages include unlimited drinks for a four-hour period. These packages include all hourly bartender fees and are perfect for wedding receptions!

Beer, Wine, and Soda - \$12.00 per person
(Includes Domestic Keg Beer, House Wine)
House Liquor, Beer, Wine, and Soda - \$14.00 per person
(House Brand Mixed Drinks, Domestic Keg Beer, House Wine)
Call Liquor, Beer, Wine, and Soda - \$17.00 per person
(Call Brand Mixed Drinks, Domestic Keg Beer, House Wine)
Wine Connoisseur's Delight- custom selection chosen specifically for
your event, price varies by selection
Champagne Toast - \$2.50 per person
(Traditional Champagne toast for your guests)

*All catering is proudly provided by **The Upper Crust:***

