

Entrées

Homemade Baked Lasagna

Made from scratch in our kitchen with layer after layer of fillings & six cheeses – Mama Mia! Choose a favorite selection from below:

- Traditional meat & cheese
- Sautéed spinach & cheese – made with marinara or Alfredo sauce
- Sautéed mushroom & cheese – made with marinara sauce

Chicken Alfredo

Julienned chicken breast served with fettuccini, creamy Alfredo sauce & topped with grated Parmesan cheese

- Also served in a baked option – penne pasta replaces the fettuccini noodles & topped with melted six cheese blend

Certified Angus Pot Roast

Tender, juicy certified Angus pot roast served with in a savory Au jus

- Add red potatoes and carrots to make a hearty meal

Country Style Ribs

Boneless, meaty & slow cooked with a tangy barbeque sauce – they melt in your mouth!

Fire Braised Pork Shoulder or Chicken

Flame seared and slow roasted boneless & skinless pork shoulder or chicken thigh meat

- Choose a savory apricot glaze or tangy barbeque sauce
- Also available as a pulled pork or pulled chicken option. Great served with fresh coleslaw & homemade Kaiser rolls

Parmesan Encrusted Tilapia

Baked filet of tilapia served lightly breaded with lemon zest & served with tartar sauce.

Chicken Marsala

Tender baked dark meat chicken served over wild rice and topped with a savory mushroom sauce

Mexican Fare

Taco & nacho bar served with 6"soft flour tortillas, nacho chips, cheddar cheese, diced tomatoes, shredded lettuce & sour cream.

Sides

Homemade Baked Macaroni & Cheese

Cheesy baked mac & cheese made with our signature Alfredo sauce, melted cheddar & parmesan cheese & topped with toasted bread crumbs.

South Haven Potatoes

Cheesy shredded potatoes made with cheddar cheese & sour cream baked until golden brown

Garlic Mashed Red Potatoes

Homemade garlic mashed potatoes made with real butter and cream. Pairs nicely with the pot roast entrée.

Roasted Baby Reds

Roasted baby red potatoes made with garlic & parsley. Add sweet onions & green peppers for variety.

Wild Rice Pilaf – Light and fluffy steamed wild rice blended with herbs and seasonings. Compliments any meal.

Vegetables

Fresh Garden Salad

- Leaf & Romaine lettuce tossed with carrots, tomatoes & cucumbers. Served with an assortment of dressings.
- Add salami, banana peppers, red onion & serve with a vinaigrette for a nice Italian salad

Seasonal Garden Steamed Vegetable

Choose from fresh green beans, steamed broccoli, baby carrots or see what else is available from our suppliers

Steamed Blend Vegetables

- Pacific Blend - A combination of yellow & orange carrots, broccoli florets & sugar snap green beans
- California Blend – A combination of broccoli, cauliflower and carrots

Homemade Breads

Peasant Bread or Hard Rolls -Soft on the inside, crisp crust on the outside

Fresh Baked Dinner Rolls - Baked fresh in our own bakery

Ciabatta Bread – chewy center with crisp crust

Desserts

All desserts are made from scratch in our kitchen – if you don't see something you like, just ask and we will make your favorite! Cookies, brownies, bars of all sorts...

Cheesecakes – New York, turtle, pumpkin, key lime, apple crisp, Black Forest, etc. – any flavor you would like!

Pies & Cakes – Dutch Apple, pumpkin, pecan, French silk, banana cream, buttermilk, coconut cream, carrot, German Chocolate, etc. – any flavor you would like!

Things to Consider...If you don't see what you'd like on our menu, just ask!

When preparing for an event, there are a lot of details to consider...

How many people for your party?

Do I have any vegetarian guests attending?

What time of day?

Where is the party located? Is there a kitchen facility there?

Do I want a plated event or buffet?

Do I need beverages, plates, silverware?

What is my budget for the event?

Our catering cost is calculated on a per person basis, depending on how many & what type of entrées you choose (we recommend at least 2), how many sides you choose (again, we recommend 2, depending on whether or not you choose pasta for a main dish) and what type of dessert options you choose. Make your choices and we will price out your menu, customized to what you'd like! We love to host parties at our location or yours and will have personalized recommendations for how to make your party a success. Leave the details to us! Thank you for your interest in Upper Crust!



Upper Crust Catering Menu 2019 Dinner Options

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