

Upfront & Company's Banquet Hors d'Oeuvres

(All hors d'oeuvres 50 pieces)

HOT

Chicken Wings _____ \$80.00

Boneless chicken wings served with your choice of sauce: asian glaze, barbecue, or buffalo style.

Hot Crab Dip _____ \$70.00

Our house crab dip served with crostini bread.

*Sausage Stuffed Mushrooms** _____ \$70.00

Button mushrooms filled with a savory sausage filling.

Quesadillas _____ \$70.00

Your choice of grilled chicken or beef, wrapped in tomato tortillas with Colby-Jack cheese, peppers, and red onions; served with salsa and sour cream.

*Asiago Phyllo Wraps** _____ \$70.00

Asiago cheese and spinach wrapped in phyllo dough and then deep-fried.

Battered Mushroom and Cauliflower Mix _____ \$65.00

Mixture of battered mushrooms and cauliflower, served with of Ranch dressing and Marinara sauce.

Cheese Quesadillas _____ \$65.00

Colby-Jack cheese wrapped in tomato tortillas with peppers, and red onions; served with salsa and sour cream.

*Miniature Quiche** _____ \$65.00

Assorted variety of mini Quiche.

Southwest Spinach Dip _____ \$65.00

This dip is a flamenco of flavors: spinach, Pepper-Jack cheese, cream cheese, onions, red and green peppers. Served with tortilla chips.

Crab Rangoon _____ \$55.00

Wontons filled with a crab, green onions, and cream cheese mixture, then deep-fried. Served with Sweet and Sour sauce.

Spicy Meatballs _____ \$55.00

Miniature beef meatballs served in a spicy tomato sauce.

Chips & Salsa _____ \$28.00

Warm tortilla chips served with salsa, and sour cream.

Add Guacamole _____ \$15.00

COLD

Smoked Salmon Tray _____ \$85.00

Whole smoked salmon filet served with cream cheese, capers, fruit, and gourmet crackers.

*Smoked Whitefish Tray** _____ \$75.00

Local Lake Superior Whitefish smoked and served with our horseradish-dill cream cheese on gourmet crackers.

Fruit Tray _____ \$75.00

Assortment of seasonal fruit served with caramel dip.

*Vegetable Stuffed Cherry Tomatoes** _____ \$70.00

Cherry tomatoes stuffed with vegetable cream cheese.

*Ham and Cucumber Lawash** _____ \$65.00

Whole-wheat wrap filled with ham, spinach, and cucumber cream cheese.

*Smoked Turkey and Cranberry Lawash** _____ \$65.00

Whole-wheat wrap filled with smoked turkey, celery, and honey-cranberry cream cheese.

*Rouladen** _____ \$65.00

Asparagus and dill pickle wrapped in tender roast beef.

*Tomato Feta Spread on Rye** _____ \$65.00

Spread made with Feta cheese, cream cheese, roasted tomatoes and garlic, served on rye rounds.

Vegetable Tray _____ \$65.00

Assortment of seasonal vegetables served with Ranch dressing and hummus.

Cheese Tray _____ \$60.00

Assorted cheeses served with gourmet crackers.

*Shrimp Cocktail (per 3 pounds)** _____ \$60.00

Three pounds of medium-sized shrimp served with cocktail sauce.

*Miniature Cream Puffs** _____ \$55.00

Cream puffs filled with your choice of chocolate, almond, or vanilla pastry cream, then glazed.

*White Bean & Zucchini Hummus on Rye** _____ \$50.00

White bean dip with roasted zucchini, served on rye rounds.

*These items may be passed

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[Last modified: 4/20/12]

All items are subject to 20% gratuity, and 6% sales tax.

Upfront & Company's Banquet Plated Luncheon

(This menu is available until 4pm)

SANDWICHES

All sandwiches include choice of side

<i>Shaved Prime Rib Sandwich</i> _____	<i>\$13.95</i>	<i>Roast Beef Sandwich</i> _____	<i>\$11.95</i>
Slow roasted Prime Rib served with onions, peppers, and Provolone cheese.		Roast beef on a kaiser roll, with Cheddar cheese, lettuce, and tomato.	
<i>Ham Sandwich</i> _____	<i>\$11.95</i>	<i>Turkey Sandwich</i> _____	<i>\$11.95</i>
Ham on white bread, with Colby-Jack cheese, lettuce, and tomato.		Turkey on wheat bread, with Swiss cheese, lettuce, and tomato.	

SIDES

Terra Chips, Tortilla Chips, Pasta Salad, Potato Salad, Broccoli Salad

ENTREES

Add a side salad and freshly baked rolls for \$2.95/person.

<i>Pan-Seared Salmon</i> _____	<i>\$13.95</i>	<i>Champagne Chicken</i> _____	<i>\$11.95</i>
4-oz filet pan-seared and finished with our Citrus Herb sauce. Served with side vegetable and roasted baby reds.		4-oz breast pan-seared and finished with our Champagne sauce. Served with side vegetable and rice pilaf.	
<i>Roast Beef</i> _____	<i>\$12.95</i>	<i>Pasta Primavera</i> _____	<i>\$11.95</i>
Tender slices of roast beef served with garlic mashed potatoes, gravy and a side of vegetables.		A blend of fresh vegetables, and penne pasta, in a garlic cream sauce. Served with a side of vegetables.	

SALADS

<i>Chicken Caesar Salad</i> _____	<i>\$11.95</i>	<i>House Salad</i> _____	<i>\$10.95</i>
Romaine lettuce served with grilled chicken, roma tomatoes, croutons, and Asiago cheese.		Portabella mushrooms, roma tomatoes, julienned carrots, red onions, and cucumbers, served over mixed salad greens. Finished with toasted almonds and walnuts.	

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Upfront & Company's Banquet Plated Dinners

All entrees include a dinner salad, freshly baked rolls and pesto butter.

BEEF

Prime Rib _____ \$26.95

Prime rib prepared with our savory blend of house seasonings. Includes side and vegetable of your choice.

Stuffed Beef Tenderloin _____ \$24.95

Tenderloin stuffed with roasted peppers, olives, pine nuts, and feta cheese. Includes side and vegetable of your choice.

8-oz Bacon-Wrapped Filet _____ \$22.95

8-oz tenderloin filet wrapped in bacon and seasoned with robust spice blend. Includes side and vegetable of your choice.

5-oz Bacon-Wrapped Filet _____ \$20.95

5-oz tenderloin filet wrapped in bacon and seasoned with robust spice blend. Includes side and vegetable of your choice.

Please note: all steaks cooked to medium. Consuming raw or undercooked meats can increase your risk of food-borne illness.

FISH

Pan-Seared Salmon _____ \$20.95

This 8-oz filet is pan-seared, then oven roasted; served with your choice of Citrus Herb Sauce, Lobster Cream Sauce or Tomato Thyme Butter. Includes side and vegetable of your choice.

Poached Whitefish _____ \$20.95

Lake Superior Whitefish poached in white wine; finished with your choice of Citrus Herb Sauce, Lobster Cream Sauce or Tomato Thyme Butter. Includes side and vegetable of your choice.

VEGETARIAN & VEGAN

Sherry-braised Portabellas with Sage _____ \$19.95

Portabella mushrooms braised in sherry, with garlic, sage, and cream. Served over fettuccine.

Roasted Tomato and Artichoke Orzo* _____ \$19.95

Orzo, roasted tomatoes, portabella mushrooms, garlic, artichoke hearts, arugula, and basil, dressed with a lemon white wine sauce.

SIDES

Rice Pilaf
Fettuccine
Garlic Mashed Potatoes

Roasted Baby Red Potatoes
Sage Stuffing
Baked Potato

*Vegan entree

CHICKEN

Chicken Cordon Bleu _____ \$20.95

Chicken breast stuffed with ham and Swiss cheese, breaded and served with Champagne sauce. Includes side and vegetable of your choice.

Chicken Parmesan _____ \$20.95

Parmesan breaded chicken breast topped with Marinara and Provolone cheese, served over fettuccine noodles. Includes your choice of vegetable.

Chicken Picatta _____ \$20.95

Chicken breast pan-sauteed and served in a white wine sauce with lemons and capers. Includes side

Upfront Chicken _____ \$20.95

Pan-seared chicken breast served with a choice of Barbecue, Champagne, Honey Balsamic or Marsala sauce. Includes side and vegetable of your choice.

Mediterranean Chicken _____ \$22.95

Chicken breast stuffed with tomato, basil, spinach and Feta cheese and then baked. Includes side and vegetable of your choice.

PORK

Grilled Stuffed Pork Loin _____ \$20.95

This succulent pork loin chop is filled with a spiced apple walnut stuffing, grilled, then finished with our honey balsamic glaze. Includes side and vegetable of your choice.

VEGETABLES

Chef's Cut
Broccoli
Carrots

Corn
Green Beans
Sweet Green Peas

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Upfront & Company's Banquet Combination Plates

Listed below are our most popular banquet combination plates. Other selections are available upon request for your party or function. Please speak with an Upfront & Company banquet coordinator for additional information.

All combination plate options include a dinner salad, freshly baked rolls and pesto butter.

BEEF COMBINATION PLATE OPTIONS

Bacon-Wrapped Filet and Pan-Seared Salmon _____ \$24.95

A 5-oz tenderloin filet wrapped in bacon and flame-broiled is paired with a 4-oz pan-seared salmon filet topped with your choice of Citrus Herb Sauce, Lobster Cream Sauce or Tomato Thyme Butter. Includes side and vegetable of your choice.

Bacon-Wrapped Filet and Whitefish _____ \$24.95

A 5-oz tenderloin filet wrapped in bacon and flame-broiled is paired with a 4-oz whitefish filet topped with your choice of Citrus Herb Sauce, Lobster Cream Sauce or Tomato Thyme Butter. Includes side and vegetable of your choice.

Bacon-Wrapped Filet and Upfront Chicken _____ \$24.95

A 5-oz tenderloin filet wrapped in bacon and flame-broiled is paired with a 4-oz pan-seared chicken breast topped with your choice of Barbecue, Champagne, Honey Balsamic or Marsala sauce. Includes side and vegetable of your choice.

Please note: all steaks cooked to medium. Consuming raw or undercooked meats can increase your risk of food-borne illness.

CHICKEN COMBINATION PLATE OPTIONS

Upfront Chicken and Pan-Seared Salmon _____ \$21.95

A 4-oz pan-seared chicken breast served with your choice of sauce, is paired with a 4-oz pan-seared salmon filet topped with Citrus Herb Sauce, Lobster Cream Sauce or Tomato Thyme Butter. Includes side and vegetable of your choice.

Upfront Chicken and Whitefish _____ \$21.95

A 4-oz pan-seared chicken breast served with your choice of sauce, is paired with a 4-oz whitefish filet topped with Citrus Herb Sauce, Lobster Cream Sauce or Tomato Thyme Butter. Includes side and vegetable of your choice.

Upfront Chicken and Tomato Artichoke Orzo _____ \$19.95

A 4-oz pan-seared chicken breast served with your choice of sauce, is paired with our roasted tomato and artichoke orzo.

SIDES

Rice Pilaf
Fettuccine

Garlic Mashed Potatoes
Roasted Baby Red Potatoes

Sage Stuffing
Baked Potato

VEGETABLES

Chef's Cut
Broccoli

Carrots
Corn

Green Beans
Sweet Green Peas

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Upfront & Company's Buffet Selections

All buffets include freshly baked rolls and pesto butter.

Two Carved Meats _____ \$23.95

This buffet item allows the choice of one (1) additional carved meat to the regular buffet selection process listed below.

Pan-Seared Salmon _____ \$22.95

4-oz salmon filets pan-seared and served with your choice of Citrus Herb Sauce, Lobster Cream Sauce or Tomato Thyme Butter.

Chicken Marsala _____ \$21.95

4-oz chicken breasts pan-seared and finished with Mushroom Marsala sauce.

Chicken Primavera _____ \$21.95

Penne pasta with chicken, and fresh garden vegetables in a garlic cream sauce.

Lasagna _____ \$20.95

Our lasagna is made with ground Italian sausage, Marinara sauce, ricotta, and a our five-cheese blend.

(Meatless lasagna available upon request.)

Portabella Mushroom Ragu _____ \$19.95

This savory sauce is made with portabellas, tomatoes, onions, red wine, garlic, oregano, and basil. Served over penne pasta.

Pasta Fresca _____ \$19.95

Penne pasta tossed with olive oil, garlic, roma tomatoes, fresh basil, and arugula.

After you have made your main entree selection you should choose:

one (1) carved meat, two (2) starches, one (1) vegetable, and two (2) salads.

CARVED MEATS

(Select 1)

Prime Rib*
Baked Ham
Turkey
Pork Loin

STARCHES

(Select 2)

Garlic Mashed Potatoes
Roasted Baby Red Potatoes
Sage Stuffing
Au Gratin Potatoes
Fettucine
Rice Pilaf

VEGETABLES

(Select 1)

Chef's Cut
Broccoli
Carrots
Corn
Green Beans
Sweet Green Peas

SALADS

(Select 2)

Fruit Salad
Pasta Salad
Potato Salad
Tossed Green Salad

*May be added for an additional \$8.95 per person.

Please note: Prime Rib will be cooked from Rare to Well Done. Consuming raw or undercooked meats can increase your risk of food-borne illness.

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Upfront & Company's Banquet Beverages

INDIVIDUALLY

Coffee — Regular or Decaffeinated — Large Urn (approximately 40 cups)	\$54.95
Coffee — Regular or Decaffeinated — Small Urn (approximately 20 cups)	\$29.95
Soda Pop — Assorted Coke • Diet Coke • Cherry Coke • Sprite • Dr. Pepper • Mello Yello	\$ 5.95/liter
Fruit Juice — Assorted Orange Juice • Pineapple Juice • Grapefruit Juice • Cranberry Juice • Apple Juice	\$ 5.95/liter
Lemonade	\$ 5.95/liter
Iced Tea	\$ 6.95/liter
Punch	\$12.95/gallon
Champagne Punch	\$24.95/gallon
Hot Tazo Tea	\$ 1.50/per pkt
Bottled Water	\$ 2.00/bottle
Canned Soda Pop	\$ 2.00/can

UNLIMITED

Coffee — Regular over 100 people	\$149.95
Coffee — Decaffeinated over 100 people	\$149.95
Fountain Soda Pop — Assorted up to 100 people	\$ 50.00
over 100 people	\$100.00

WINE, CHAMPAGNE & BEER

Upfront & Company offers an extensive and varied selection of wines, champagnes, and beer.
Please contact our Banquet Coordinator for the current wine list & pricings or to request a quote
on a specific wine/champagne of your choice.

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Upfront & Company's Banquet Dessert Menu

Listed below are our banquet dessert options. Other selections are available upon request for your party or function.
Please speak with an Upfront & Company banquet coordinator for additional information.

Chocolate Decadence _____ \$ 5.95/per

A rich dark chocolate cake, served with chocolate sauce.

Cheesecake _____ \$ 5.95/per

A king-sized piece of vanilla cheesecake served with your choice of chocolate, caramel, raspberry, or strawberry sauce.

Panna Cotta with Raspberry Sauce _____ \$ 5.95/per

A creamy Italian vanilla custard served with a Raspberry sauce.

Bread Pudding with Vanilla Bourbon Sauce _____ \$ 4.95/per

A banquet favorite...authentic New Orleans-style bread pudding, served with a decadent vanilla bourbon sauce.

Large Eclair _____ \$ 3.95/per

A large eclair glazed with chocolate, and filled with your choice of chocolate, almond or hazelnut pastry cream.

Varietal Ice Cream _____ \$ 2.95/per

Flavors include: Mint Chocolate Chip, Mackinac Island Fudge, and Peppermint Stick. (Please ask the Upfront & Company banquet coordinator for the currently available flavors. Other flavors available upon request.)

Sherbet _____ \$ 2.50/per

Flavors include: Raspberry, Orange, Lime, and Swirl. (Please ask the Upfront & Company banquet coordinator for the currently available flavors.)

Vanilla Ice Cream _____ \$ 2.50/per

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Upfront & Company's Meeting Packages

Breakfast a la Carte

Fresh-Baked Muffins (assorted) _____	\$ 37.00/dozen
Fresh-Baked Mini Danishes (assorted) _____	\$ 20.00/dozen
Fresh-Baked Bagels (assorted), includes cream cheese _____	\$ 22.00/dozen
Yogurt Cups (assorted) _____	\$ 15.00/dozen
Granola Bars (assorted) _____	\$ 15.00/dozen
Oatmeal Cups _____	\$ 20.00/dozen
Fruit Salad _____	\$ 12.00/quart
Mini Muffin Bites (choose from: banana, blueberry, cranberry, almond poppy seed) _____	\$ 15.00/dozen
Mini Quiche _____	\$ 65.00/for 50 pieces

Lunch Soup, Salad, and Sandwich Buffet (cost per person) _____ **\$15.95**

Includes assortment an of deli meats, cheeses, and breads, along with a tossed green salad and your choice of soup.

SOUPS

*Carrot Ginger, Roasted Red Pepper, Creamy Tomato Basil, Potato & Leek,
Chicken Noodle, Split Pea & Ham*

Break a la Carte

Brownies (per dozen) _____	\$ 15.00	Seasonal Fruit (per dozen) _____	\$ 12.00
Assorted Dessert Bars (per dozen) _____	\$ 20.00	Cookies (per dozen) _____	\$ 12.00
Bags of Chips (per dozen) _____	\$ 15.00	Soda Pop or Bottled Water (per can/bottle) _____	\$ 2.00

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