

# Banquet Menu

## Appetizers

<b>Artisan Cheese/Crackers</b>	<i>Mixed artisan cheeses from all over served with Pepperidge Farm assorted crackers</i>
<b>Antipasto Platter</b>	<i>Cold platter of Italian meats, with olives, peppers, and cheese</i>
<b>Chips and Salsa</b>	<i>House fried blue corn chips and Chipotle Salsa for dipping</i>
<b>Caprese</b>	<i>Salad of Basil leaves, fresh mozzarella, and vine-ripened roma tomatoes</i>
<b>Crab Cakes</b>	<i>Crispy crab cakes served with lemon wedges and roasted red pepper remoulade</i>
<b>Fisher Farms Spiced Meatballs</b>	<i>Premium local is beef hand rolled, then spiced up and simmered slowly</i>
<b>Fruit Tray</b>	<i>Seasonal selection of fresh fruit</i>
<b>Fresh Vegetable Tray</b>	<i>Seasonal selection of vegetables with homemade dressings for dipping</i>
<b>Grilled Chicken Skewers</b>	<i>Fire-grilled skewers of chicken basted in savory Hoisen glaze</i>
<b>Olive Tapenade</b>	<i>Mixed olive tapenade served with Roasted Red Peppers and Bourbon onions</i>
<b>Pulled Pork Sliders</b>	<i>Fisher Farms pork is smoked and slow cooked, then smothered in Bad Elmers BBQ</i>
<b>Roasted Garlic Hummus</b>	<i>Full of flavor and an Upland Favorite, served with blue corn chips</i>
<b>Red Pepper Hummus</b>	<i>A new blend with fire-roasted red peppers, served with blue corn chips</i>

<b>Shrimp Cocktail</b>	<i>Classical cocktail with a spicy cocktail sauce for dipping</i>
<b>Smoked Salmon w/ Horseradish</b>	<i>Side of fresh salmon smoked with mesquite-cherry blend with Pepperidge Farms crackers</i>
<b>Spinach and Artichoke Dip</b>	<i>Uplands infamous Spin Dip, served hot with blue corn chips</i>

## **Entrees**

<b>Herbed Chicken Breast</b>	<i>Oven roasted chicken breast infused with fresh herbs sauced in Lemon-herb gravy</i>
<b>Bad Elmers Porter Roasted Chicken Breast</b>	<i>Chicken breast marinated in Bad Elmers Porter Ale and oven baked</i>
<b>Honey Chili Glazed Salmon</b>	<i>Atlantic Salmon filets are basted in Honey-Chili glaze</i>
<b>Fischer Farms All Natural Roast Beef</b>	<i>Locally grown beef is slow roasted and cut for your plate, served with au jus</i>
<b>Fischer Farms All Natural Prime Rib</b>	<i>Ribeye roasted in our spice blend and sliced tableside with au jus</i>
<b>Fischer Farms Steak Sandwiches</b>	<i>Fresh Indiana steak served on kaiser rolls with sautéed onions, mushrooms, bell peppers</i>
<b>Porter Roasted Turkey Breast</b>	<i>Whole turkey breasts marinated in Upland Porter and oven baked. Served in Porter gravy</i>
<b>Stuffed Pork Loin Roast</b>	<i>White Marble Farms Pork loin stuffed with walnuts and cherries then roasted</i>
<b>BBQ Pulled Pork</b>	<i>Locally raised pork smoked then hand pulled and doused in BBQ with kaiser rolls</i>
<b>Buffalo Tenderloin with Porter Reduction</b>	<i>Buffalo Nickel Ranch Tenderloin is roasted and sliced to order</i>

<b>Mahi-Mahi</b>	<i>Fresh Mahi -Mahi filets seared and baked with Pomegranate Reduction</i>
<b>Pasta Primavera (vegetarian)</b>	<i>Seasonal vegetables tossed with penne in our Rustic Tomato sauce</i>
<b>Wit Mac n' Cheese</b>	<i>An Upland Favorite using our Wheat Ale baked with fresh herb breadcrumb topping</i>

## **Sides**

<b>Pasta Salad</b>	<i>Healthy and hearty, full of fresh vegetables dressed in smoked tomato vinaigrette</i>
<b>Garlic Mashed Potatoes</b>	<i>Upland's own Garlic Mash, great with all entrée's</i>
<b>Wild Rice</b>	<i>Wild Rice served with cranberries and spices</i>
<b>Herbed Roasted Potatoes</b>	<i>Baby new potatoes and chopped and seasoned with rosemary-garlic oil then roasted</i>
<b>Sweet Mashed Potatoes</b>	<i>Served smooth with candied pecans</i>
<b>Roasted Asparagus</b>	<i>Seasoned and roasted</i>
<b>Sauteed Green Beans</b>	<i>Tossed in shallot and garlic with white wine</i>
<b>Sugar Snap Peas</b>	<i>With shallots and ginger</i>
<b>Poached Carrots</b>	<i>Poached in vegetable stock with fresh dill and slivered almonds</i>
<b>Dinner Rolls</b>	<i>Baked and served warm</i>
<b>Mixed Green Salad</b>	<i>Mesclun greens with cherry tomatoes, cucumber slices and homemade dressings</i>

## Desserts

- Crème Brulee Cheesecake**      *Classic cheesecake with a caramelized brulee style finish*
- Double Chocolate Cake**      *Chocolate bundt cakes mascerated in chocolate ganache*
- Peanut Butter Torte**      *A rich and delicious Reese's Peanut Butter torte*