



For more information on our menu options and facilities please contact one of our event coordinators anytime. We look forward to assisting you with your event!

Catering Line – 573-874-3033
uppercrustballroom@gmail.com

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

Buffet Pricing

Choice of Any One Entrée

\$19.95 per person

Choice of Any Two Entrée's

\$24.95 per person

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

Custom Menu Options

The options listed on our menus are our most popular selections. Our chef would be more than willing to create a custom menu to fit your exact needs and budget. Your options with The Upper Crust are limitless and our goal is to create the most perfect event imaginable.

Gratuity – We would be happy to calculate your gratuity for your event for you on your event sheet. Gratuity is not mandatory or part of your final bill but can be calculated upon request.

Booking Your Event

For more information, a personal tour of our facilities, or to book your event please give us a call at 573-874-3033. You can also email us at uppercrustballroom@gmail.com. One of our event coordinators would be happy to assist you with any questions you may have. For photos of past events please visit our photo gallery blog online at www.ElmStreetBallroom.com.