



# Catering Menu

## Selected Items

---

---

### Salads

#### Classic Caesar

Baby romaine hearts and shaved parmesan topped with our original Caesar dressing and pan-grilled croutons



#### Authentic Greek

Baby greens, Kalamata olives, feta cheese, chopped Roma tomatoes and English cucumbers lightly blended in our fresh herb Greek dressing

#### Beyond Upscale House Salad\*

Boston lettuce and mixed greens, cinnamon coated Granny Smith Apples, Pistachios and Stilton cheese tossed in our homemade red-wine vinaigrette



#### Southwest Crab Cake\*

Warm pan-seared Southwest Crab Cakes on a bed of mixed greens topped with our signature lime-cilantro vinaigrette

#### Warm Goat Cheese\*

Warmed Montchevre goat cheese medallions served on a bed of Spring Mix tossed in a red-wine vinaigrette

\* A Beyond Upscale Signature Selection

### Desserts

#### White Chocolate Pistachio Bread Pudding\*

Brioche bread toasted, mixed with fresh pistachios and dried cherries and baked in a rich cinnamon custard. Served warm and draped with a cinnamon, pistachio crème anglaise



#### Tom's Famous Pure Cream Crème Brûlée\*

Vanilla bean infused, topped with a perfectly crisped crust, triple strained and gently baked in a water bath for unmatched smoothness and flavor

#### Homemade Cheesecakes with fresh fruit puree

Vanilla, Raspberry and Chocolate cheesecake set atop a complement of fresh fruit purees

#### Banana's Foster with Cinnamon Crêpes\*

Made-on-site cinnamon crêpes served with sautéed bananas in a brown sugar, rum sauce spooned over Blue Bell Homemade Vanilla ice cream

---

---

For a full list of menu options, please call or email us at:

**Beyond Upscale**

Shari Williams, Catering Manager

214.415.1472

Shari.Williams@BeyondUpscale.com

www.BeyondUpscale.com