



Catering & Delivery

510.734.0032

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www.theupandunder.com
catering@theupandunder.com

PLANNING YOUR SPECIAL EVENT

We will work closely with you to organize and coordinate your special event. Outlined below are many details to assist you in the planning process. We realize that each event is unique, and thus we will assist you with each individual request as it arises.

Menu and Beverage Arrangements

Enclosed are Up & Under Pub & Grill Catering & Delivery Menus for your consideration. Prices are subject to change without notice or promise and should be used as a guideline of costs. Each price is subject to a 18% service charge and applicable sales tax.

TERMS, POLICIES AND PROCEDURES

DEPOSIT AND PAYMENTS

A signed contract and a non-refundable deposit of 50% is due once the reservation is taken. If the deposit fee is not paid on or before the specified dates, the agreement shall be void automatically and without notice. All payments must be made to Up & Under Pub and Grill on the date of the event.

Four business days prior to the event the client will provide a final guaranteed attendance for all food & beverage. This number may not be reduced after this time.

CANCELLATION POLICY

Cancellations made 5 business days or less prior to an event will forfeit all deposits and fees and all additional payments made prior to the event. All cancellations must be in writing.

CANCELLATION BY UP & UNDER

UU reserves the right to terminate any contract for any reason. If UU terminates this contract over 30 days prior to your event date, all deposits and prepayments will be returned in full within 10 days. If UU terminates this contract within 30 days prior to your event date, all deposits and prepayments will be returned in full within 10 days.

PRICES AND SERVICE CHARGES

Menu prices are subject to change without notice. A 18% gratuity charge and applicable California sales tax will be added to all food and beverage costs. Checks returned for insufficient funds will be subject to a \$25 service charge and all future events must be paid for in the form of cash, cashier check or money order.

GUARANTEE

The final attendance for all food, beverage and meeting functions must be specified four (4) business days prior to your event. Once received, the guaranteed head count will be considered the final guarantee and is not subject to reduction. If the head count is over the guaranteed head count, the client will be charged accordingly. If no guarantee is given, the original number of guests indicated on the deposit form will be considered the guaranteed number for which you will be charged. Meal functions are prepared to 105% of the guarantee. If required to prepare beyond 105%, there will be an additional charge of \$2 per person.

WAIVER

Any delay in or failure of performance of Up & Under Pub & Grill shall not constitute a default under this agreement, or give rise to any claim for damages to the extent such delay or failure of performance is caused by circumstances beyond Up & Under's control, including, but not limited to, acts of God, fire, flood, explosion, war, strikes, or other concerted work interruptions, inability to obtain material, equipment or transportation, breakage or failure of equipment or apparatus, or loss of necessary utility.

Details cont.

Up & Under
Pub and Grill

TERMS, POLICIES AND PROCEDURES Continued...

STAFFING, OFF-SITE CATERING AND RENTALS

Staffing for an event will be \$15 per hour, per server with a 4 hour minimum. For off site catering a \$100 set up fee will be added to the final bill. This fee includes set up of all banquet and buffet items. A fee for lost or stolen rentals items will be added to final bill. All rental items and pricing will be detailed in event contract. Deliveries over a 10 mile radius of 2 West Richmond Avenue in Point Richmond, CA will be assessed a \$25 delivery fee, deliveries of 20 miles will be \$50 and 50+ miles will be \$100.

DROP-OFF CATERING

To include delivery of all food, (no service). Up & Under will also provide disposable plates, napkins and utensils.

DROP-OFF CATERING With RENTALS

A \$100 set up and rental fee will be applied when renting non-disposable chaffing dishes & utensils. Additional fees may be added depending on rental items. Set up fee does not include rental item charges of cutlery, plates, etc.

FULL SERVICE

To include delivery, set up, and break down of all food. Up & Under will also provide disposable plates, napkins and utensils, unless otherwise specified by event contact, if rentals will be provided by Up & Under applicable charges will apply.

Appetizers

Up & Under
Pub and Grill

Pricing Per 20 Piece Orders
40 Piece Minimum on Total Order

Thai NY Beef Strips

Garlic, Peanut & Thai Sauce
(Sweet Chili, Garlic, Ginger,
Cilantro & Lime Juice)
\$24

NY Beef Skewers

Red Onion, Red Bell Pepper
& Yucatan Spices
\$24

Meatballs

Ground Beef Mixed with
Onion, Garlic, Basil, Oregano
& Marinara Sauce
\$18

M.V.P.

Thin Slices of Filet Mignon,
Carmelized Onions, Bleu
Cheese & Aioli Served on
Slider Focaccia Bun
\$90

Carpaccio

Thinly Sliced Raw Filet Mignon
topped with Capers, Sesame
Seeds, Basil, Green Onions,
Olive Oil and Lime Juice.
Served with Grilled Bread
\$35

Line Outs

Bacon Wrapped Asparagus
with a Drizzle of Balsamic
Reduction
\$37

Mini Crab Cakes

Dungeness Crab Meat Mixed with
Mustard, Celery, Red Onions, Aioli
& Panko. Served with a Spicy
Remoulade Sauce
\$30

Halibut Ceviche

Fresh Halibut Cooked in Lemon
Juice mixed with Tomato,
Cilantro, Jalapeno, Salt & Pepper.
Served with
Corn Tortilla Chips
\$37

Garlic Prawns

Sauteed Prawns with Garlic, White
Wine, Salt & Pepper
\$30

Peanut Prawns

Grilled Prawns Topped with
a Spicy Peanut Sauce
\$30

Thai Prawns

Grilled Prawns and Topped with a
Thai Sauce (Sweet Chili, Garlic,
Ginger, Cilantro & Lime Juice)
\$33

Sharmula Prawns

Grilled Prawns Topped with a Mint
& Saffron Sauce
\$33

Poke

Raw Ahi Tuna Mixed with Soy
Sauce, Jalapenos, Ginger, Cilantro
& Avocado. Served with Deep
Fried Wontons
\$35

Calamari

Deep Fried Calamari Served
on a Bed of Arugula with a
Chipotle Aioli &
Cocktail Sauce
\$37

Thai Chicken Strips

Garlic, Peanut & Thai Sauce
(Sweet Chili, Garlic, Ginger,
Cilantro & Lime Juice)
\$20

Chicken Skewers

Red Onion, Red Bell Pepper
& Yucatan Spices
\$24

Chicken Wings

Choice of Regular, Thai or
Buffalo Style
\$30

Deep Fried Portabello Mushroom

Lightly Buttered & Seasoned
with Tandoori Spices. Served
with Ranch Dressing.
\$30

Spring Rolls

Rice Noodles, Lettuce, Mint &
Cooked Cabbage.
Wrapped in Rice Paper,
Served with a Peanut Sauce.
\$35

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Salads

Up & Under
Pub and Grill

Pricing Based on 10 Small
Salad Servings
10 Item Minimum Order

Home Turf

Mixed Greens Topped with Feta
Cheese, Dried Cranberries,
Candied Almonds &
Mustard Balsamic Dressing
\$40

Thai Salad

Green Cabbage With Toasted
Peanuts, Tomatoes, and Cilantro
& Thai Dressing,
\$40

Papaya Salad

Green Papaya Mixed with
Basil, Cilantro, Toasted Peanuts,
Tomatoes, Romaine Lettuce
& Thai dressing
\$40

Greek Salad

Romaine Lettuce Mixed with
Black Olives, Feta Cheese,
Tomatoes, Red Onions & Red
Wine Vinaigrette
\$40

Caesar Salad

Romaine Lettuce, Shaved
Parmesan, House Croutons &
Caesar Dressing
\$35

BBQ Salad

Romaine Lettuce Mixed with
Shredded Cheddar, Tortilla Strips,
Green Onions, Tomatoes &
BBQ Dressing
\$35

Iceberg Salad

Iceberg Wedges with Shredded
Carrots & Bleu Cheese Dressing
\$35

Baby Spinach

Dried Cranberries, Toasted
Walnuts, Feta Cheese &
Raspberry Balsamic Vinaigrette
\$35

**Add Chicken \$20, Add Steak \$30,
Add Prawns \$30, Add Ahi Tuna \$50**

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All Sandwiches \$13

10 Item Minimum Order, Can Mix & Match
All Sandwiches Come with Choice of
Cole Slaw, Home Turf or Caesar Salad

Blackened Chicken Sandwich

Grilled Chicken Breast Rubbed in Blackened Cajun Spices. With Chipotle Aioli, Romaine Lettuce, Red Onion, Tomato, and Jack Cheese. Served on a French Roll

NY Steak Sandwich

New York Steak Cooked Medium with Caramelized Onions, Bleu Cheese Crumbles and Bleu Cheese Dressing. Served on a French Roll.

Ahi Tuna Sandwich

Cajun Seasoned Ahi Tuna with Ginger-Wasabi Aioli & Asian Slaw. Served on a Focaccia Bun.

Tuna Melt

Fresh Albacore Tuna Mixed with Celery, Red Onion, Lemon Zest and Aioli. Topped with Tomato, Lettuce and Jack Cheese. Served on a French Roll.

Crab Cake Sandwich

Two Crab Cakes, with Tabasco Aioli, Lettuce, Tomato and Red Onion. Served on a French Roll.

B.L.T.

Bacon, Lettuce and Roasted Tomato with Pesto Aioli. Served on a French Roll.

Chicken Club

Grilled Chicken Breast, Bacon, Lettuce & Tomato with Swiss Cheese & Pesto Aioli. Served on a French Roll.

Meatball Sandwich

Meatballs with Basil, Oregano, Marinara Sauce & Provolone Cheese. Served on a French Roll

Turkey Sandwich

Thin Slices of Turkey Breast with Cranberry Jam, Aioli, Lettuce, & Jack Cheese. Served on a Focaccia Bun

Veggie Sandwich

Grilled Portobello Mushroom, Grilled Eggplant, Bell Pepper with Pesto Aioli and Jack Cheese. Served on a Focaccia Bun

Full Back

Grilled Chicken Breast Topped with Roasted Tomatoes, Bell Pepper, Jack Cheese, Chipotle Aioli & Bacon. Served on a Focaccia Bun

Bacon Cheeseburger

1/2 lb. Hamburger with Jack Cheese, Lettuce, Tomato, Pickle, Onion & Aioli. Served on a Focaccia Bun

All Entrees Include Seasonal Vegetables
and Choice of Side, Unless Specified.
Additional Side are \$3 per Person

Chicken Picatta

Grilled Chicken Breast with a Brown
Butter, Caper & Lemon Sauce
\$16

Chicken Parmesan

Breaded and Pan Fried Chicken
Breast with Marinara Sauce
\$16

Chicken Cordon Bleu

Breaded Breast of Chicken Stuffed
with Smoked Ham & Riccotta
Cheese. Served with a White
Wine Butter Sauce
\$17

Blackened Chicken Pasta

Grilled Blackened Chicken Breast
with Tomato, Basil, Alfredo Sauce
and Penne Pasta
Served with Garlic Bread
(No Choice of side)
\$15

Seared Tuna

Ahi Filet, Coated in Sesame Seeds
and Paprika. Pan seared
\$18

Blackened Salmon

King Alaskan Salmon Grilled
Medium with Blackened Cajun
Seasoning
\$17

Halibut

Grilled Halibut with a
Lemon Caper Sauce
\$18

N.Y. Steak

12 oz NY Steak Grilled Medium
with Steak Sauce
\$22

Filet Mignon

10 oz Filet, Grilled Medium with
Steak Sauce
\$26

Stuffed Pork Chop

Stuffed with Mozzarella Mheese,
Seasoned with Mustard Seeds,
Salt & Pepper
\$19

Ravioli

Cheese Ravioli with a Brown Butter
Sage Sauce and Garlic Bread
(No Choice of Side)
\$14

Sides

Pricing Per 10 Orders

\$20

Mashed Potatoes
Cheese bread
Garlic bread
Rice

\$35

Seasonal Veggies
Potato Leek Salad
Scalloped Potatoes

\$45

Asparagus

Desserts

10 Dessert Minimum
Prices Per Item

NY Style Cheese Cake

\$4.50

Brownies

\$3.00

Assorted Cookies

\$1.50

Lemon Tart

\$4.50

Cake Pops

Can Be Custom Designed for your
Event. Assorted Flavors, please ask
for details

\$2.00

Beverages

Bottled Water

\$1.00

Coke, Diet Coke, Assorted Hansens Sodas

\$2.00