



SOCIAL EVENTS

at **UPSIDE**
ON MOORE

BREAKFAST MENU

PASTRY PLATTERS

by the dozen

French Connection

croissants, pain au chocolate, apple turnovers

Across The Pond

scones, breakfast breads, danish

All American

doughnuts, muffins, sticky pecan buns

CONTINENTAL BREAKFAST TABLE

10+ guests

Seasonal Fruit

Greek Yogurt Parfait

Scones

Croissants

Assorted Juices

'Lightning Coffee' Voucher



BUFFET STYLE MENU

Select Two Apps, One Main + Two Desserts

11am to 9pm. 20+ guests | Served Buffet Style

APPETIZERS

Select two appetizers from below



Vegetable Lumpia (V)
Kalua Pork Sisig Nachos
Bicol Express Mussels



LA MICHOCANA

Chicken + Beef Empanadas
Chips, Salsa + Guac (V)
Any Quesadilla



STELLINA PIZZERIA
ITALY PIZZA STYLE FOOD LOVE

Arancini Di Riso
Carciofo Alla Romana (V)
Polpette Della Nonna

Lili's

Crispy Wings
Hummus With Crispy Chickpeas (V)
Veggie Spring Rolls (V)



Crab Rangoon
Pork Wontons in Chili
Livin' on the Vedge Dumplings (V)
Pork + Chive Dumplings
Ginger Chicken Dumplings

(V) - Vegetarian

MAIN COURSES

Select one main course from below



Loco Moco *rice, green salad, mac salad*

Pulehu Chicken *rice, green salad, mac salad*

Lumpiang Sariwa (V) *rice, green salad, mac salad*

GH**HOST**BURGER

Ghostburgers *Ghost fries, garden salad*

Spicy Chick Sandos *Ghost fries, garden salad*

Shroomsteak Sandos (V) *Ghost fries, garden salad*



LA MICHOACANA

Camarones Al Ajillo *rice + mixed salad*

Carnes Asada *grilled veg + mushrooms*

Burrito Duo *rice or potato, mixed salad*



STELLINA PIZZERIA

ITALY PIZZA STYLE FOOD LOVE

Cacio + Pepe Pasta (V) *Stellina caprese salad*

Lasagna Classica *ave Cesare salad*

Margherita (V) + Peppertoni Pizza *ave Cesare salad*

Lili's

Fried Catfish *slaw, hushpuppies*

Pan Roasted Salmon *crispy brussels + cauli*

Sliced Hanger Steak *parmesan fries*

**LUCKY
DANGER**

Cashew Chicken *egg fried rice*

Mapo Tofu (V) *veggie Lo Mein*

Salt + Pepper Shrimp *egg fried rice*

(V) - Vegetarian

DESSERTS

Select two desserts from below



Tropical Cake
Guava Cake

GH**ST**BURGER

Choc Chip Cookies + Seasonal Fruit
Oatmeal Cookies + Seasonal Fruit



LA MICHOCANA

Churros Con Caramelo
Tiramisu



STELLINA PIZZERIA
ITALY PIZZA STYLE FOOD LOVE

Bomboloni
Cannoli

Lili's

Brownie Sundae



Bombolonis from Stellina



Churros from La Michoacana

CHEF'S TABLE

Elaine & Melissa

**Each month, we feature an exclusive tasting menu,
designed by one of our vendors' Head Chefs.**

Cocktail + wine pairing option | 11am to 9pm | 10+ guests

6-Courses. Served Family style

Vendors + Menus alternate monthly



“Sharing the flavors that we grew up with, is an extension of sharing a piece of us and our home.”



ELAINE + VANESSA'S TABLE

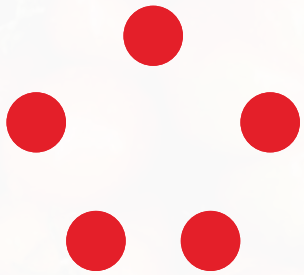
Vegetable Lumpia • Ahi Tuna Nachos • Garlic Shrimp Grindz

Pulehu Chicken • Lumpiang Sariwa • Nakakaloka Fries • Tropical Cake

COMING SOON IN JUNE:

CHEF'S TABLE

Antonio & Matteo



STELLINA PIZZERIA
ITALY PIZZA STYLE FOOD LOVE

“Buon appetito, amici.
The Italians are coming.”



ANTONIO + MATTEO'S TABLE

**Carciofo alla Romana • Polpette della Nonna • Ave Cesare
Cacio e Pepe Pizza • Lasagna Classica • Vegetariana • Tiramisu**



PARTY PLATTERS

Each platter serves 10-12 guests



Ahi Tuna Nachos
Vegetable Lumpia (V)
Kalua Pork Sisig Nachos
Musubi Trio
Nakakaloka Fries

GH**ST**BURGER

Ghostburger Sliders
Half Big Mom Dogs
Philly Fry
Ghost Fries + Rings (V)
Garden Salad (V)



LA MICHUACANA

Empanadas
Taco Trio
Loaded Fries
Chips Con Guac (V)
Quesadilla Duo



Arancini Di Riso
Cuoppo Mozzarella (V)
Polpette Della Nonna
Margherita Pizza (V)
Peppertoni Pizza
Ave Cesare



Hushpuppies (V)
Old Bay/ Cholula Wings
Hummus + Crispy Chickpeas (V)
Fried Cauliflower (V)
Crispy Brussel Sprouts (V)



Veggie Spring Rolls (V)
Spicy Pickled Cucumbers (V)
Crab Rangoons
Pork Wontons In Chili
Dumpling Duo

(V) - Vegetarian

BEVERAGE PACKAGES

Offer your guests a seamless experience and manage your spend,
with our Beverage Packages

BEER AND WINE PACKAGE

Local Craft Beer • House Red + White Wines • Non-Alcoholic Beverages

DELUXE PACKAGE

Call Liquor • Domestic + Local Craft Beer • One Signature Cocktail
House Red + White Wines • House Sparkling Wine
Non-Alcoholic Beverages

PREMIUM PACKAGE

Premium Liquor • Local Craft Beer • One Signature Cocktail
Enhanced Red & White Wines • House Sparkling Wine
Non-Alcoholic Beverages

SOFT BEVERAGE PACKAGE

Sodas • Iced Teas • Sparkling + Still Mineral Water

MORE BEVERAGE OPTIONS

COFFEE + TEA PACKAGE

Guatemalan batch brewed coffee (regular + decaffeinated)

Selection of RISHI botanical teas

ON CONSUMPTION

All beverages are applied to your master account

Total spend is applied towards your food + beverage minimum

PRIVATE CASH BAR

Your guests may pay for their own beverages during your event.

Total spend is applied towards your food + beverage minimum





For more information, please email us at:

events@mothersaucepartners.com or call **240-913-8300**.

UPSIDE
ON MOORE

1700 N Moore Street, Arlington, VA 22209 • Level M2