

DESSERTS

Made-from-scratch by our pastry chefs each morning.

MEALS

MANGO TART slice \$7.5 • whole \$46

FLOURLESS CHOCOLATE CAKE GF slice ^{\$}7.5 • whole ^{\$}46

CHOCOLATE VANILLA LAYER CAKE slice [§]7.5 • whole [§]59

HUMMINGBIRD CAKE slice [§]7.5 • whole [§]59

BEVERAGES

Enjoy fresh brewed iced tea, housemade Replenishers & more.

HOUSEMADE REPLENISHERS

- 1/2 gallon \$19.95
- organic lemonade
 pineapple coconut lime
- organic ginseng mint green tea
- seasonal selection

ORGANIC ICED TEA 1/2 gallon \$14.95 BOTTLED ALKALINE WATER \$3.5

CHOCOLATE CHUNK COOKIE 54

URBAN COWGIRL COOKIE \$4 DF

4 aluten free chocolate cookies

12 PIECE BAKERY ASSORTMENT \$45

4 chocolate chunk cookies, 4 cowgirl cookies,

GLUTEN FREE CHOCOLATE COOKIE 54 GF

special events

invite us to your next gathering. we cater parties large and small for office, home and social

- BUSINESS FUNCTIONS
- LUNCHEONS
- OFFICE PARTIES
- HOLIDAYS

• BIRTHDAYS

GRADUATIONS

WEDDINGS

• SHOWERS ... and more!

ORDERING, SERVICEWARE ** & DELIVERY

Email catering@urbanplates.com or call 1-800-652-4788, to serve scratch-made favorites from Urban Plates at your next event. All orders are available for pick up or third-party delivery within a 10-mile radius (\$25 fee). Based on availability, larger orders will be delivered by an Urban Plates manager so we can see the smile on your face for ourselves!

Every order includes disposable plates, napkins, cutlery, serving spoons & tongs. And if you need help keeping things hot, we can also provide:

SET OF TWO 4-HOUR STERNO FUELS \$4.5

DISPOSABLE WIRE CHAFING RACK W/ BASE PAN AND TWO 4-HOUR STERNO FUELS $\,\,^{\rm 5}\!9.5$

*Items are served raw or undercooked, or contain or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Prices and menu item availability subject to change. While some items are marked "Gluten Free, Dairy Free, Vegetarian and Vegan," we cannot guarantee that food items will not inadvertently come into contact with others during preparation.

URBAN PLATES

made from scratch

catering menu

made-from-scratch catering for office, home and social events.

urbanplates.com/catering 1.800.652.4788



OUR FAMOUS PLATES & SIDES

CHOOSE PACKAGING

INDIVIDUALLY PACKAGED

includes 1 protein + 2 sides per person. Packaged individually (one person, one container)

GROUP TRAY PACKAGING includes 1 protein + 2 sides per person. Packaged buffet style (in travs for buffet service)

2 CHOOSE A PROTEIN

GRILLED GRASS FED STEAK* \$20.95 GF DF our signature spice rubbed, grass-fed and grass-finished steak, grilled medium rare

and hand carved

CHIMICHURRI GRASS FED STEAK* \$21.95 GF our signature grass-fed and grass-finished steak grilled medium rare, drizzled with

our housemade chimichurri sauce GRILLED SUSTAINABLE SALMON* \$20.95 GF

chargrilled ASC certified sustainable salmon finished with our housemade dijon honey sauce

GRILLED CAGE FREE CHICKEN \$16.95 GF chargrilled, herb marinated cage-free, antibiotic & hormone free, never frozen chicken

CHILI GLAZED GRILLED TOFU \$14 GF V DF grilled marinated tofu with a chili glaze, topped with gochujang sauce

B CHOOSE TWO SIDES

MASHED ORGANIC POTATOES GF VEG HERB ROASTED MARBLE POTATOES GF V DF BEET SALAD W. GOAT CHEESE GF VEG MACARONI & CHEESE BASMATI RICE PILAF GF V DF **ROASTED MUSHROOMS** W. GARLIC PARMESAN BUTTER VEG + \$1

ROASTED BRUSSELS SPROUTS W. BALSAMIC GLAZE GF V DF **ORGANIC RED & WHITE QUINOA** W. TOMATO PESTO GF V DF

ROASTED SWEET POTATOES W. PEPPERS & ONIONS

ADD ONS .

EXTRA PROTEIN 50% more proten +^{\$5}.5/plate (Chicken); ^{\$6.95}/plate (Steak or Salmon) **EXTRA SIDES** additional sides are available a la carte at \$17.95 per quart **ADD A SAUCE** one pint \$7.95 | one quart \$14.95

• CHIMICHURRI 📴 💟 📭 🛛 • GRAVY 📴 🔹 DIJON HONEY 📴 📭

SALADS

Individual size salads serve one. Small size catering salads serve 10. Large size catering salads serve 20.

HOUSE GF V DF

individual \$12 • small \$35 • large \$55 organic artisan lettuce, organic tomatoes, carrots, jicama pickled onion, preserved lemon vinaigrette

LOCAL MIXED BEET GF VEG

individual \$15 • small \$45 • large \$72 marinated organic yellow & red beets, arugula, organic artisan lettuce, roasted tomatoes, organic carrot, crisp jicama, raw walnuts, hemp seeds, goat cheese, preserved lemon vinaigrette

CHICKEN COBB GF

individual \$18.5 • small \$55 • large \$90 organic artisan lettuce, grilled cage-free, antibiotic & hormone free, never frozen chicken, organic tomatoes, crispy turkey bacon, avocado, chopped organic egg, blue cheese, buttermilk dill dressing

SALMON CAESAR*

individual \$19.5 • small \$58 • large \$95 romaine lettuce, organic baby kale, grilled sustainable salmon, organic tomatoes, croutons, shaved asiago, caesar dressing

CAESAR

individual \$12 • small \$42 • large \$65 romaine lettuce, organic baby kale. organic tomatoes, garlic croutons, shaved asiago, caesar dressing

ADD EXTRA DRESSING one pint \$6.95 | one quart \$12.95







BEETS + AVOCADO \$13.95 GF V DF organic red & white quinoa, roasted organic beets, avocado, raw walnuts, pickled red onions, hemp seeds, shaved cabbage, miso lemongrass dressing



individual \$17.5 • small \$52 • large \$85 ramen noodles mixed with organic artisan lettuce, arugula, shredded cabbage, mandarin oranges, roasted peanuts, pineapple mango salsa, miso lemongrass dressing, grilled cagefree, antibiotic & hormone free, never frozen chicken, spicy peanut dressing

WILD AHI NICOISE* GF DF

individual \$18.5 • small \$55 • large \$90 organic artisan lettuce, seared herb crusted wild ahi tuna, green beans, chopped organic egg, organic tomatoes, potatoes, capers, marinated olives, mustard-champagne vinaigrette

CHICKEN CAESAR

individual \$17.5 • small \$52 • large \$85 romaine lettuce, organic baby kale. grilled cage-free, antibiotic & hormone free, never frozen chicken, organic tomatoes, garlic croutons, shaved asiago, caesar dressing

CARIBBEAN GF DF

individual \$15 • small \$45 • large \$72 organic artisan lettuce, pineapple mango salsa, jicama, mint, coconut roasted cashews, mild jalapeno-lime dressing











SANDWICHES

Assorted sandwich trays. Hand-carved on grilled rustic bread. Sandwiches are served cut in half & served with chips.

SMALL choice of any 5 sandwiches \$75 | add a side for \$18 LARGE choice of any 10 sandwiches \$150 | add a side for \$36

Also available individually packaged with chips at the prices listed below:

TURKEY AVOCADO CLUB \$16.95 herb-roasted turkey breast, avocado, duroc pork bacon, havarti cheese, crisp lettuce, vineripened tomato & chipotle aioli

GRILLED CAGE FREE CHICKEN \$13.95 herb marinated chicken, slow roasted tomatoes & orange-basil aioli

GRILLED GRASS FED STEAK* \$16.95 spice rubbed grass-fed steak, slow roasted tomatoes & chimichurri aioli

CAGE FREE CHICKEN CLUB \$15.95 herb marinated chicken, duroc pork bacon, organic tomato, pickled onion, artisan lettuce, garlic aioli & white cheddar cheese

GRILLED PORTOBELLO MUSHROOM \$13.95 VEG

marinated grilled portobello mushroom, pesto goat cheese, grilled zucchini, red bell peppers, red onion & arugula

BRAISES & SOUPS

Our slow-cooked braises are available individually or by the quart. Each quart serves three. Braises served with choice of basmati rice pilaf or mashed potatoes.

BRAISED BEEF & MUSHROOMS GF DF individual \$15.95 • quart \$46 seasoned natural beef, slow cooked with red wine sauce, whole mushrooms, yellow onions, organic carrots, celery, garlic and fresh parsley

MOROCCAN CHICKEN GF DF individual \$13.95 • quart \$40 cage-free, antibiotic & hormone free, never frozen chicken slow cooked with squash, yellow onion, preserved lemons, marinated olives, turmeric, fresh ginger, spices and cilantro

TOMATO BASIL SOUP V DF cup \$4.95 • bowl \$6.95 • quart \$18 (5 servings) organic tomatoes, coconut milk, vegan pesto, garlic croutons

GREEN LENTIL SOUP GF V DF cup \$4.95 • bowl \$6.95 • quart \$18 (5 servings) savory lentil soup with onions, celery, carrots, bell peppers, kombu dashi, fresh herbs

VEGAN BOWLS

CHILI GLAZED GRILLED TOFU \$13.95 GF V DF

grilled marinated tofu with a chili glaze, organic red and white quinoa, asparagus, microgreens, topped with gochujang sauce