



3-COURSE MENU SUGGESTION URBAN PLATES CATERING MENU #1

SALAD

MIXED BEET

arugula, lettuce blend, roasted tomatoes, organic carrot, jicama, raw walnuts, hemp seeds, goat cheese - preserved lemon vinaigrette

ENTRÉES & SIDES

CHIMICHURRI GRASS FED STEAK

grilled medium-rare with chimichurri sauce

GRILLED CAGE FREE CHICKEN

herb-marinated, roasted and grilled

**MASHED POTATOES WITH CHICKEN GRAVY
ROASTED RAINBOW CARROTS & GOLDEN BEETS
GRILLED RUSTIC BREAD**

DESSERT

CHOCOLATE VANILLA LAYER CAKE

chocolate cake layered with vanilla bean diplomat cream and chocolate ganache, vanilla bean whipped cream and seasonal berry garnish

ADD REPLENISHER – POMEGRANATE CRANBERRY GINGER

Minimum order required. Pricing contingent on Guest count. Call or email for details.



3-COURSE MENU SUGGESTION URBAN PLATES CATERING MENU #2

SALAD

ANTIOXIDANT

lettuce blend, **organic** baby kale, cucumbers, celery, mint, pickled onions, raw walnuts, grapes, blue cheese, seasonal fruit, mint – lemongrass vinaigrette

ENTRÉE & SIDES

GRILLED GRASS FED STEAK

seasoned and grilled medium-rare

GINGER MISO ALBACORE

grilled rare, with scallion ginger miso sauce

ROASTED ROSEMARY POTATOES

BRUSSELS SPROUTS W/TURKEY BACON

GRILLED RUSTIC BREAD

DESSERT

MANGO TART

butter cookie crust filled with rum cream and fresh mango

ADD REPLENISHER – GREEN & MINT TEA

Minimum order required. Pricing contingent on Guest count. Call or email for details.



2-COURSE PICNIC URBAN PLATES CATERING MENU #3

SANDWICHES

CAGE FREE CHICKEN CLUB

brown sugar chili duroc pork bacon, **organic** tomato and aged white cheddar cheese with garlic aioli on grilled rustic bread

GRILLED GRASS FED STEAK

slow-roasted tomatoes with chimichurri aioli on grilled rustic bread

GRILLED PORTOBELLO MUSHROOM

marinated Portobello mushroom with zucchini, red pepper, red onion, arugula and pesto goat cheese on grilled rustic bread

MACARONI AND CHEESE

FRESH SLICED FRUIT

CHIPS

DESSERT

BAKERY ASSORTMENT

Cowgirl, Gingersnap and Chocolate Chunk Cookies,
Almond Macarons and Chocolate Coconut Macarons

ADD REPLENISHER – ORGANIC LEMONADE

Minimum order required. Pricing contingent on Guest count. Call or email for details.



CELEBRATION MENU SUGGESTION

URBAN PLATES CATERING MENU #4

SALAD

CAESAR

organic romaine, **organic** baby kale, **organic** tomatoes, garlic croutons, shaved asiago - caesar dressing

ENTRÉE & SIDES

GRILLED GRASS FED STEAK

seasoned and grilled medium-rare

HONEY MUSTARD SALMON

oven-roasted with honey-mustard glaze

ROASTED ROSEMARY POTATOES

BRUSSELS SPROUTS W/TURKEY BACON

GRILLED RUSTIC BREAD

DESSERT

FLOURLESS CHOCOLATE CAKE

semi-sweet chocolate cake with chocolate ganache, powdered sugar and seasonal berry garnish

HUMMINGBIRD CAKE

layers of banana cake soaked with rum syrup and layered with pineapple, cream cheese frosting and chopped walnut garnish

ADD REPLENISHER - BLUEBERRY LIMEADE

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