



## 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 – PASSION FRUIT COCONUT MINT**

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 – GREEN SENCHA LIMEADE

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