

Our portions are designed for flexibility and convenience. Choose from **SMALL** pan (serves 4-6), **MEDIUM** pan (serves 12-15), or **LARGE** pan (serves 25-30), ensuring the perfect amount for any gathering.

Chicken

BBQ Jerk Chicken – Smoky, spicy, and slow-roasted. 45 / 80 / 150
Brown Stew Chicken & Peppers– Rich and savory. 50 / 90 / 150
Curry Mango Chicken – Sweet and savory. 55 / 100 / 180
Citrus Garlic Herb Chicken – Light, refreshing, juicy. 50 / 90 / 160
Chicken Marsala with Veggies – Savory, light. 55 / 100 / 180
Fried Chicken Wings – Spiced, crispy, whole 45 / 80 / 150

Beef/Game

Braised Short Ribs – Tender, glazed. 85 / 160 / 290
Curry Goat – Spiced, hearty. 75 / 140 / 250
Smoked Brisket – Slow, bold. 85 / 160 / 290
Lamb Steaks– Chargrilled to perfection. 70 / 135 / 250
Oxtail – Slow-braised, deep. Market Price
Lamb Chops – Signature Herb/Garlic crust. Market Price

Fish/Seafood

Garlic Butter Shrimp – Herb, citrus. 70 / 130 / 240
New Orleans Shrimp & Veggies – Cajun & Fresh. 90 / 170 / 320
Honey Glazed Salmon – Sweet, seared. 75 / 140 / 250
Fried Whiting – Crispy, zesty. 75 / 140 / 250
Blackened Catfish – Cajun, crisp. 65 / 120 / 220
Fresh Atlantic Salmon Cakes – Savory and delicious. 75 / 140 / 250
Crab Cakes – Savory and delicious. 75 / 140 / 250
Garlic Parmesan Lobster Tails – Succulent, rich. Market Price

Vegan

Curry Mango & Veggies – Sweet, spiced, vibrant. 40 / 75 / 140
Vegan Steak – Savory, bold, satisfying. 45 / 85 / 160
Grilled Mushrooms – Smoky, tender, earthy. 40 / 75 / 140

Penne Vodka – Creamy, rich, comforting. 40 / 75 / 140
Four Cheese Lasagna – Cheesy, layered, hearty. 45 / 85 / 160
Pesto Penne & Tomatoes – Fresh, herby, bright. 40 / 75 / 140
Baked Ziti – Four-cheese, creamy. 30 / 50 / 90
Rasta Pasta – Bold, creamy. 55 / 100 / 180

Our pasta dishes are rich, bold, and customizable. Vegan or gluten-free options available upon request (additional charge may apply). Add jumbo shrimp, grilled chicken, or lobster at market price.

Each side is crafted to complement your main dish, and they're thoughtfully listed from mild to bold to help you select flavors that balance or elevate your menu with intention.



Yellow Turmeric Rice 20 / 40 / 90
Herb Butter Mashed Potatoes 35 / 65 / 120
Roasted Spiced Potatoes 30 / 55 / 100
Cheese & Mac 50 / 90 / 170
Creamy Coleslaw 30 / 55 / 100
Cabbage & Veggies 25 / 45 / 80
Buttery Roasted Broccoli 30 / 55 / 80
Coconut Rice & Peas 30 / 55 / 100
Truffle Parmesan Potatoes 45 / 85 / 160
Roasted Sweet Plantains 30 / 55 / 100
Roasted Sweet Corn with Spiced Cilantro Butter 40 / 75 / 140
Black-Eyed Pea Salad 35 / 65 / 120
Brussels Sprouts with Pomegranate Seeds 50 / 80 / 150
Fried Green Plantains (Tostones) 40 / 75 / 140
Cajun Dirty Rice 40 / 75 / 140

Non-vegan sides can be made vegan upon request; an additional charge may apply.

Garden Salad – Crisp, fresh, simple. 35 / 65 / 120
Caesar Salad – Romaine, creamy, crunchy. 40 / 75 / 140
Mediterranean Salad – Briny, bright, classic. 25 / 40 / 70
Roasted Corn & Avocado Salad – Zesty, creamy, smoky. 35 / 65 / 120
Pineapple Cucumber Mint Salad – Cool, tropical, refreshing. 30 / 55 / 100
Watermelon Feta Herb – Juicy, salty, refreshing. 40 / 75 / 140
Roasted Beet Salad – Earthy, tangy, rich. 30 / 55 / 100
Caribbean Slaw – Sweet, zesty, colorful. 35 / 65 / 120
Citrus Kale & Quinoa Salad – Bright, hearty, nutrient-packed. 40 / 75 / 140
Tuna Macaroni Salad – Creamy and delicious. 35 / 65 / 120
Crab and Shrimp Pasta Salad – Fresh with veggies. 35 / 65 / 120
Jerk Chicken Pasta Salad – Bold, savory, filling. 35 / 65 / 120

Salads are listed from mild to bold to help balance your menu selections. Add jumbo shrimp, grilled chicken, or lobster at market price.

MAINS

PASTAS

SIDES

SALADS/PASTA

Appetizers are available by the dozen or in larger quantities of three dozen. We require a minimum order of \$300 in appetizers or a \$500 minimum for full-service catering. Let us help you build the perfect mix for your team or event.

APPETIZER

- Mac & Cheese Bites 42 / 120
- Southern Fried Chicken & Waffles with Hot Honey 54 / 155
- Steak Crostini with Whipped Horseradish 54 / 155
- Spicy Beef Empanadas with Crema 48 / 135
- Curry Chicken Empanadas 48 / 135
- Fried Chicken Sliders with Pickles and Spicy Slaw 54 / 155
- Coconut Breaded Shrimp with Sweet Chili Sauce 54 / 155
- Shrimp Grit Cake with Creole Sauce 54 / 155
- Shrimp Rasta Egg Roll 54 / 155
- Spicy Salmon or Tuna Wonton Cups 54 / 155
- Beef Brisket Open Wonton with Southern Apple Slaw 54 / 155
- Louisiana Crab Cake Bite with Creole Remoulade 54 / 155
- Buffalo Chicken Wonton 48 / 135
- Mini Lamb Open Gyros 54 / 155
- Chicken Rasta Spring Roll 48 / 135

FRESH
DRINKS
BY
GALLON

- Hibiscus Lemonade 22
- Fresh Mango Iced Tea 22
- Passionfruit Lemonade 27
- Peach Ginger Lemonade 27

CHARCUTERIE

We specialize in handcrafted charcuterie for every vibe—classic, themed, or elevated luxury. Inquire within to customize your board and experience the art of grazing, the Urban Taste way.

Executive Essentials
Perfect for meetings, trainings, and dealership lunches
Includes:

- 1 Signature Main
- 2 Sides
- 1 Salad
- Bottled Waters or Hand Crafted Drink

Starting at \$25/person

Team Appreciation Spread
A generous and flavorful thank-you, curated for staff celebrations.
Includes:

- 1 Appetizer
- 2 Proteins
- 2 Sides
- 1 Salad
- Fresh Fruit/Dessert Bites Platter

Starting at \$32/person

Chef's Luxe Lunch
Elevated, plated-style buffet to impress top-tier clients and staff.
Includes:

- 2 Appetizers
- Charcuterie or Grazing Starter
- 2 Proteins
- 2 Sides
- 1 Salad
- Fresh Fruit/Dessert Bites Platter
- Bottled Waters or Hand Crafted Drink

Starting at \$50/person

Let us elevate your next event. From lunch meetings to luxury gatherings, Urban Taste brings bold flavor and unmatched service to every table.



Catering Reimagined
2025
Flavor. Presentation. Experience.

Premium Catering Solutions for
Corporate Offices & Professional Teams.
Elevated lunch spreads, elegant bites, and chef-driven service tailored
for meetings, staff appreciation, and branded events.

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Traveling wherever
taste is required.

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At Urban Taste, every dish is crafted with intention, flavor, and flair—designed to impress and satisfy even the most discerning palate. Whether you're hosting an intimate gathering or a grand celebration, our elevated catering delivers an unforgettable culinary experience. Let us turn your event into a moment of luxury, one bite at a time.

-Chef Gen

