

Cocktail Hour

Menu

Bruschetta with Fresh Tomatoes and Basil

Mango Salsa

Salmon Cakes

Shrimps and Grits Croquettes with Creole Sauce

BBQ Meatball skewers

Jerk Chicken Skewers

Urban Shrimp Deviled Eggs

Mocktails

Cucumber Mint Refresher

Virgin Strawberry Mojito



Entrees

Urban Spiced Baked Chicken

BBQ Citrus Jerk Chicken

Curry Chicken

Double Garlic Chicken w/ Pesto

Chicken and Southern Gravy

BBQ Chicken with Mango

Sweet Chili Chicken

Stuffed Cabbage

Meatloaf

Swedish or Oriental Meatballs

Steak with Onions and Peppers

Salmon Cakes

Rasta Chicken and Shrimp

Oxtails with Butter Beans* \$6.00

Tenderloin Medallions with Gravy *\$3.50

Fresh Salmon Filet* \$3.00

Hennessey Honey BBQ Shrimp* \$2.00

BBQ Citrus Jerk Shrimp* \$2.00

Curry Shrimp* \$2.00

Crab Cakes*

Lobster and Seafood Cake *4.00



Action Stations

Taco Bar

Mash Potato Bar

French Fry Bar*

Grilled Cheese Bar*

Philly Cheese Steak Bar

Mac and Cheese Bar

Kebob/Skewer Bar



Hors D' Oeuvres



- Mac & Cheese Bites
- Vegetable Spring Rolls
- Southern Fried Chicken & Waffles w/ Hot Honey
- Steak Crostini with Whipped Horseradish
- Spicy Beef Empanadas with Creama
- Curry Chicken Empanadas
- Paneer & Vegetable Kebobs
- Fried Chicken Sliders with Pickles and Spicy Slaw
- Coconut Breaded Shrimp with Sweet Chili Sauce
- Shrimp Grit Cake with Creole Sauce
- Grilled Chicken Bruschetta
- Chicken Rasta Spring Roll
- Shrimp Rasta Egg Roll
- Spicy Salmon or Tuna Wonton Cups
- Beef Brisket Open Wonton w/Southern Apple Slaw
- Louisiana Crab Cake Bite and Creole Remoulade
- Hot Garlic Oil Drizzle Basmati Rice Cake w/ Chicken Biryani
- Grilled Shrimp Skewers w/Mango Glaze
- Cocktail Franks w/Stone Ground Mustard
- Buffalo Chicken Wonton
- Fresh Salmon Cakes
- Mini Lamb Open Gyros



Deluxe

- Mesquite BBQ Beef Bacon Wrapped Scallops and Shrimp*
- Deluxe Jumbo Shrimp Cocktail Shooters*
- Grilled Lollipop Lamb Chops with Rosemary Au Jus Roast*
- Mini Carne Asada Tacos*
- Tomato-Basil Soup Shooter w/Grilled Cheese*
- 7-Spiced Mesquite Chicken Lollipops*
- Crab Cake Slider*
- Lobster Bites *

* Deluxe selections cost additional \$3.50 per person, per item





Pasta

Penne Ala Vodka
Baked Ziti
Stuffed Shells w/ Veggie
Rigatoni Bolognese
5 Cheese & Macaroni
3-Cheese Lasagna
Penne Alfredo
Rasta Pasta
Penne w/ Garlic and Oil



Veggies

Broccoli w/ Garlic
Broccoli, Carrot, and Squash Medley
Fresh Seasoned String Beans
Honey Glazed Carrots
Asparagus, Broccoli, Spinach Medley
Collard and Kale Mix
Cabbage w/ Smoked Turkey
Mango Curry* \$1.00
Asparagus* \$1.00



Starch

Potato Croquettes
Roasted Garlic Curry Potatoes and Chickpeas
Garlic Mashed Potatoes
Urban Rice
House Special Urban Rice
Black Beans and Smoked Onions
Sweet Potatoes



Urban Taste

CATERING MENU

STARTING AT \$15.29PP

SERVED WITH
SALAD AND CORNBREAD

*Fresh Fruit and Arugula Salad
with Blueberries, Strawberries, and Goat Cheese and Chianti and Basil
Vinaigrette*

Honey-Butter Cornbread

ENTRÉE(PICK 2)

*Smothered Chicken(Bone-In) with Gravy
Meatloaf with Gravy (Vegan Meatball Sub)
BBQ-Citrus Jerk Chicken (Bone-IN) (Vegan Pulled Chicken Sub)
Stewed Chicken and Rice
Sliced Roasted Turkey with Gravy
Beef or Turkey Lasagna
Garlic Grilled Salmon
Honey-Garlic Baked Salmon
Parmesan Crusted Whiting
Fresh Salmon Cakes (+\$1pp)
Oxtails and Gravy (+\$2pp)
Fresh BlueCrab Cakes(+ \$2pp)
Hennessy Honey BBQ Shrimp (+3pp)*

SIDES(PICK 2)

*Garlic Mashed Potatoes
Collard Greens
Black Eyed Peas
Sweet Potatoes
Five Cheese and Macaroni
String Beans
Sauteed Spinach
Urban Rice
Cabbage
Potato Salad
Macaroni and Tuna Salad
Chicken Salad
Seafood Macaroni (+\$1pp)*

BREAKFAST

GOURMET START TO THE DAY - BASIC

1. Fresh Baked Muffins & Pastries
2. Assorted Homemade Biscuits & Croissants & Cornbread with cheeses, butters & jams (local, seasonal, and handcrafted)
3. Fresh Sliced Fruit & Berry Platter
4. Tropicana Orange Juice & Ocean Spray Cranberry

Including: Plateware and Heavy Duty Plastic Wear

41- 60ppl = \$10.95pp

60ppl+= \$9.95



EXTRAS & UPGRADES

- Homemade Frittatas, Your Choice \$4/pp
 - Sausage, Peppers & Onions
 - Spinach, Mushroom, & Feta Cheese
 - Asparagus & Goat Cheese
 - Cheddar & Onion
- Egg Burritos, Your Choice \$6/pp
 - Bacon* & Cheddar
 - Asparagus & Gruyere
 - Eggs & Potatoes
 - Avocado & Pico de Gallo
- Bagel Platter \$4/pp
 - Assorted Cream Cheese Nova Scotia Salmon, Capers, Tomato, & Onion
- Breakfast Meats, Your Choice \$6+/pp
 - Bacon*
 - Sausage*
 - Crab Cakes/Salmon Cakes
 - Southern Chicken Hash
 - Fried Whiting
- French Toast served w/maple syrup, vanilla yogurt & fruit sauce..... \$5/pp
- Buttery/Cheesy Grits and Southern Home Fries..... \$3/pp
- Buttermilk Waffles served w/maple syrup, vanilla yogurt & fruit sauce..... \$4/pp
- Waffle Station w/ all the above..... \$6/pp
 - One Chef, 3 waffle irons
- Omelet Station..... \$8/pp
 - One Chef, 2-3 omelets simultaneously
 - 2+ meats, 5+veggies, 3+cheese

CHEF/COOK ON SITE STARTING AT \$50/HOUR 3 HOUR MIN
TAXES AND DELIVERY FEE (SETUP INCLUDED) NOT INCLUDED