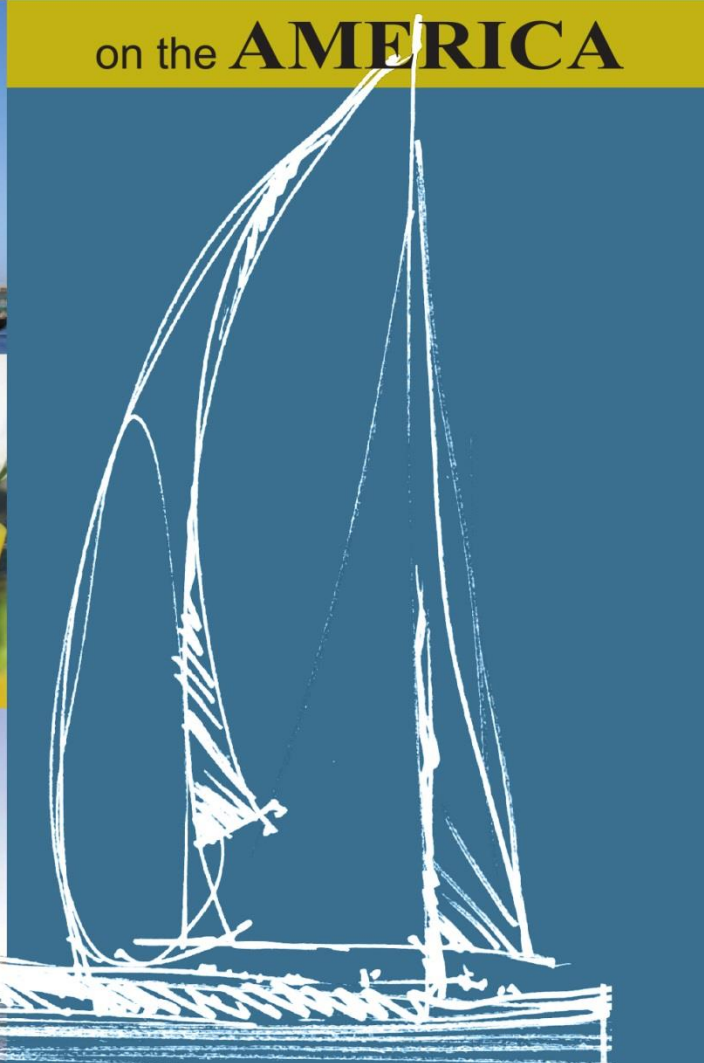


urbanKITCHEN
catering

on the **AMERICA**



As exhibited in the Urban Kitchen restaurants [CUCINA urbana + CUCINA enoteca + cucina SORELLA], Urban Kitchen Catering espouses an unwavering standard of enhanced customer service, attention to detail, value and quality of execution.

Our menus reflect the modern culinary fashion of global influence as well as embracing the best of traditional offerings. Unencumbered by the conceptual parameters of a freestanding restaurant, our chef team expands their creative drive by designing menu themes of all-genres, including Farm to Table, Americana, Italian, French, Latin-Fusion, Asian and more.

Whether an intimate dinner party, wedding, corporate event, company meeting birthday bash or holiday celebration, Urban Kitchen Catering offers complete catering services from menu to tabletop design, all custom tailored to meet your every need.

Invite us to the party and we promise to captivate your guests and exceed your expectations with our creative, unique delicious gastronomical fare and exemplary service!

For more information, please contact:

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day starters

SWEET CONFECTIONS | \$10pp

assorted muffins + croissants + scones + jam + whipped butter
seasonal fruit platter

EGG ENCHILADA | \$13pp

chorizo hash + avocado
sautéed potato + poblano chile

ASPARAGUS + MUSHROOM FRITATA | \$13pp

chicken sausage + ivan's hot sauce
sautéed potato + poblano chile

SPINACH + GOAT CHEESE QUICHE | \$13pp

applewood smoked bacon
country fried potato + sweet pepper + green onion

JUICE + COFFEE | \$4.50pp

orange | grapefruit | cranberry juice | *pre-select 1*
regular + decaffeinated coffee | sweetener + cream
assorted hot tea | lemon + honey

breakfast bar

BAGEL | \$12pp

everything + plain + pumpernickel
smoked salmon + tomato + cucumber + red onion + radish
caper + lemon + cream cheese

SWEET BISCUIT | \$10pp

nutella + peanut butter + banana
peach preserve + strawberry jam + whipped honey butter

SAVORY BISCUIT | \$13pp

smoked ham + fried chicken + cheddar + roasted red pepper + spinach
whole grain mustard aioli + gravy

YOGURT PARFAIT | \$10pp

seasonal berries + mango + pineapple + granola + dried fruit + flax seed + agave nectar

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fray passed bites

selection of 3 | \$12 per person

SPRING

select one

ahi poke + wonton + snow pea + wakame salad + sesame
sake cured salmon flatbread + picked jicama + caper berry + horseradish aioli
local yellow tail crudo + green peppercorn cracker + prosecco apricot puree
shrimp + shiitake dumpling + soy dashi broth + scallion

select one

duck spring roll + daikon + carrot + napa cabbage + tangerine jam
lamb slider + caramelized onion + oven roasted tomato + smoked harissa aioli
'cubano' slider + braised pork shoulder + prosciutto + mustard + pickle
chicken fried sausage skewer + sweet and sour glaze

select one

chilled spring pea + mint soup shot + lemon crème fraiche
vidalia onion tartlet + gruyere cheese + hazelnut + tarragon
avocado toast + malted brown cracker + cucumber radish + chili oil
spring corn fritter + tomato scallion aioli

SUMMER

select one

yellow tomato + watermelon gazpacho + shrimp + cilantro
dungeness crab cocktail + avocado + peppercrest + horseradish
bbq spiced octopus + salt and pepper potato + rosemary aioli
seafood ceviche + mango + basil + lemon + taro chip

select one

beer braised lamb arrancini + basil black garlic yogurt
pork belly street taco + cucumber + queso fresco + mint yogurt
speck + shaved tuscan melon bruschetta + espelette mascarpone + mint
chicken + prosciutto spiadini + pequillo pepper + finger lime

select one

fava bean toast + feta + nepetella
blistered padron peppers cornet + lime + garlic crumble
crushed chickpea crostini + toasted almond + romesco
bruleed fig + fromage blanc + almond + port drizzle

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fray passed bites

FALL

select one

hirasama sashimi + tangerine + scallion + black sesame
oyster on the half shell + mint + cucumber + pepita
grilled mediterranean octopus + butterball potato + rapini + lemon chili vinaigrette
tiger prawn skewer + red pepper caviar + shiso

select one

chicken + scallion spring roll + chili ponzu
corned duck toast + rye cracker + horseradish cabbage + tabasco aioli
smoked pepper seared filet | parmesan lavash + ratatouille + black olive oil
toasted duck ravioli + cinnamon cherry compote

select one

roasted cinderella pumpkin soup shot + nutmeg oil + toasted pumpkin seed
sweet potato tartlett + candied bacon + almond
spinach + feta spanakopita + paprika aioli
persimmon toast + brie + spicy walnut

WINTER

select one

crab + basil egg roll + mushroom soy + galangal
baked black mediterranean mussel + madras curry + potato breadcrumb
smoked salmon coronette + pickled leek + red pepper caviar
shrimp + potato fritter + caper + dill + aioli

select one

crispy glazed pork belly + orange + red onion + miso
pepper grilled skirt steak + parmesan lavash + ratatouille + rosemary
pancetta + braised leek tartlet + goat cheese + raisin compote + micro fines herbs
sweet + spicy italian meatball + tomato fennel ragu

select one

goat cheese + sage arancini + spicy arrabbiata
grilled winter vegetable spiadini
mushroom + bleu cheese arrancini + spicy tomato marmalade
brussels sprout in a cone + parmesan + aged balsamic

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mix + mingle

ARTISAN CHEESE + CHARCUTERIE | \$21 per person

a selection of californian, italian + french | goat + cow + sheep's milk
fresh and dried fruit + nuts + seasonal mostarda + artisan bread
charcuterie | including pate + house made sausage + cured salumi + rillettes
+ marinated olives + stone ground mustard
seasonal hummus | house made flatbread + gluten free cracker
seasonal farmer's market vegetables | raw + grilled + marinated + pickled

SLIDERS

pre-select two sliders \$16 | pre-select three sliders \$20

salmon + crab cake slider + slaw + aioli
short rib slider + oven dried tomato + butter lettuce + horseradish mayo
porchetta slider + slaw + pickle + hot mustard
portobello slider + eggplant + artichoke + basil pesto
shaved pork 'cubano' slider + crispy lamb mortadella + gruyere cheese + pickle
hand cut potato chips + sea salt + cracked black pepper
zucchini chips + lemon rosemary aioli

TAQUERIA | \$18

| pre-select two tacos |

seared salmon + charred asparagus + pickled radish + cabbage + lime yogurt
pork belly street taco + cucumber + queso fresco + mint yogurt
chorizo + pineapple + pickled cabbage + cilantro aioli
sweet potato + kale + oaxacan chocolate mole
crispy avocado + poblano ranch slaw + harissa aioli

....

golden rice + date + almond + cotija + scallion
tortilla chips + salsa verde

RAW BAR | market price

chefs creek oyster + coriander pink peppercorn mignonette
snow crab + tarragon butter + malt vinegar
lemon poached shrimp + livornese salsa
fennel crusted ahi + sesame snow pea + yuzu

FROM THE SEA | \$24

hot smoked salmon salad + tomato campanelle + arugula + dill lemon vinaigrette
shrimp + salmon ceviche shots + avocado mousse + melon salsa
maryland style crab cake + meyer lemon aioli + cucumber salsa
achiote scallop + baby squid + roasted shishito pepper rice + tomato + cilantro

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dinner buffet - spring + summer

SPRING ONE | \$34pp

gonestraw farm chicken OR marinated pork loin + pearl onion + cherry tomato + herb gremolata
quinoa salad + english and snow pea + fava bean + local greens + lemon vinaigrette
whipped potato + pancetta + chive
roasted red + candy beet + endive + pistachio + buffalo mozzarella + micro basil

SPRING TWO | \$36pp

pistachio crusted cod + peppernata + citrus beurre blanc
crushed yukon potato + rosemary + garlic + e.v.o.o.
creamed corn + cilantro breadcrumb
heirloom tomato + arugula + roasted fennel + feta + balsamic reduction
optional entrée offering | moroccan style lamb chop + braised beet greens + herb jus

SPRING THREE | \$41pp

grilled marinated tenderloin + lemon + parsley gremolata
cold smoked salmon + citrus and cress salad + horseradish-dill aioli
jasmine rice + almond + currant
charred spring pea + bacon + balsamic
marinated cucumber + yogurt + onion salad + lemon + sorrel
optional entrée offering | lavender honey duck + shaved summer squash + port wine reduction /+\$10

SUMMER ONE | \$29pp

brick chicken + tomato braised escarole + castelventrano olive
garlic and leek potato mash
classic caesar + garlic sourdough crouton + shaved parmesan
heirloom tomato + arugula + cucumber + champagne vinaigrette

SUMMER TWO | \$35pp

grilled salmon + watercress + tomato + radish + lemon dill + crème fraiche
artichoke mustard potato puree
grilled sweet corn + oyster mushroom conserva
sherry marinated beet + valencia orange + heart of palm + butter lettuce
fenacho cheese + hazelnut vinaigrette
optional entrée offering | baked seabass + caramelized onion sweet pepper relish + lemon breadcrumb /+\$11

SUMMER THREE | \$48pp

seafood paella + white fish + clams + mussels + shrimp + saffron rice
skirt steak skewer + mint chimichurri
pappas bravas + spicy paprika aioli
blistered padron pepper + lime sea salt + garlic crumble
summer greens + roasted corn + squash + sweet pepper + vinaigrette

| all menus include artisan bread + whipped herb butter |

menus subject to change based on seasonal availability

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dinner buffet - fall + winter

FALL ONE | \$35PP

roasted organic chicken + bacon + braised brussels sprouts + gremolata
roasted heirloom carrots + pistachio + feta + burnt orange vinaigrette
celery root salad + apple + whole grain mustard aioli + fried parsley
crispy sweet potato + rosemary + sea salt

optional entrée offering | porcini lasagna + roasted tomato + sage+ fontina /+\$8

FALL TWO | \$35PP

seabass + spinach + orange and fennel salad
crushed fingerling potato + e.v.o.o.
red kuri squash + chestnut + persimmon

arugula + frisee salad + pomegranate + banyuls vinaigrette

optional entrée offering | duck confit french lentil + aromatic vegetables /+\$8

FALL THREE | \$53PP

madras lamb curry + potato + date
tomato braised cod + rainbow chard + raisin
cinderella pumpkin polenta + maple butter
roasted cauliflower + olive + fava + pine nut

wheatberry + feta salad + spinach + red onion + sundried tomato pesto

WINTER ONE | \$35PP

stuffed guinea hen + chestnut + roasted mushroom + apple
truffle parsnip puree + fried shallot
wild rice pilaf + currant + almond

baby spinach + olive + feta + pine nut + white balsamic vinaigrette

optional entrée offering | olive oil poached salmon + braised red cabbage + horseradish /+\$10

WINTER TWO | \$35PP

roasted pork loin + cranberry fig stuffing + calvados jus
seasonal squash + wild rice bread pudding + mushroom gravy
roasted cauliflower + pine nut date + breadcrumb

belgian endive winter green salad + candied walnut + pomegranate + blue cheese vinaigrette
fenacho cheese + hazelnut vinaigrette

optional entrée offering | cioppino + clam + mussel + snapper + garlic toast + saffron broth /+\$12

WINTER THREE | \$53PP

roasted salmon + champagne sauerkraut

braised short rib + foraged mushroom + carrot + red wine reduction
roasted root vegetables + braised fennel + rosemary + garlic + e.v.o.o.

autumn chopped salad + roasted persimmon + farm egg + gorgozola + toasted chestnut + oregano vinaigrette

| all menus include artisan bread + whipped herb butter |

menus subject to change based on seasonal availability

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boxed lunch

12 box minimum order | 30 and under select 2 | 30 and over select 3 | delivery \$45

SALAD

grilled skirt steak + roasted pepper + cherry tomato + cucumber + pickled red onion
+ seasonal greens + creamy horseradish vinaigrette \$23

hot smoked salmon + artichoke heart + orange + asparagus + red onion
+ seasonal greens + citrus vinaigrette \$22

grilled gone straw farms chicken + avocado + smoked bacon + blue cheese
+ tomato + cashew + seasonal greens + herb emulsion \$22

seared ahi tuna + jicama + sweet pea + carrot + mizuna + crispy green tea noodle
+ ponzu vinaigrette \$23

grilled shrimp caesar + little gem + shaved parmesan + garlic sourdough crouton+ classic dressing \$23

panko crusted tofu + japanese eggplant + carrot + shiitake mushroom
+ peanut + asian greens + ginger basil vinaigrette \$21

roasted lamb loin + couscous + chick pea + spinach + feta + olive + golden raisin
+ harissa vinaigrette \$27

seared cumin pork loin + black bean + corn + red onion + crisp tortilla + arugula
+ cilantro vinaigrette \$23

| box includes |

seasonal fruit

artisan baked bread + seasonal spread

pre-select one dessert | cookie, chocolate bark, or trail mix

SANDWICH

fresh mozzarella + marinated red pepper + arugula + basil pesto + sourdough baguette \$20

brie + smoked bacon + apple + watercress + honey mustard + ciabatta \$20

steak wrap + piquillo pepper + spinach + whipped blue cheese + pear and onion relish \$22

curried chicken + apple + butter lettuce + toasted almond + croissant \$21

smoked turkey + provolone cheese + romaine + red onion + spicy mustard + multigrain \$22

peppered tuna + pickled cucumber + avocado + wasabi lime aioli
+ sesame milk bread roll \$23

shaved rib eye + grilled onion + arugula + romesco aioli + rye bread \$23

porchetta + slaw + pickle + hot mustard + pretzel bun \$22

grilled gone straw farms chicken + smoked mozzarella + prosciutto + mushroom + heirloom tomato
+ olive oil vinegar aioli \$22

| box includes |

seasonal fruit

pre-select one | chips, crushed potato salad, or vegetarian pasta

pre-select one | cookie, chocolate bark, or trail mix

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sweets

priced individually from \$2-4 per item

white chocolate peppermint trifle + crumbled chocolate shortbread + dark chocolate cap
italian donut hole + blueberry tarragon + gianduja chocolate
lemon curd tartlet + toasted meringue + honey tangerine tuile
baobing + shaved ice + strawberry syrup + condensed milk + mango + watermelon
bittersweet chocolate budino + frangelico cream + toasted hazelnut biscotti
mini fruit cake + date + papaya + cherry + prune + rum infused cream
bittersweet chocolate bomb + fudge brownie + espresso tuile + vanilla bean caramel
chocolate pot de crème + hint of espresso + chocolate nib cookie
butterscotch pot du crème + almond dacquoise napoleon + pineapple + tuaca cream
port poached pear + black pepper crème fraîche
mascarpone mousse chocolate cup + amarene cherry + shaved dark chocolate
cherry + mascarpone tart + almond shortbread + kirsch glaze
blackberry crème fraîche cheesecake + marcona almond crust + huckleberry coulis
bananas foster cheesecake + meyers rum + caramel sauce
red velvet apricot + white peach crostada + whipped cream cheese mousse
bittersweet chocolate mousse 'vol-au-vent' + kumquat jam + candied hazelnut
strawberry shortcake + vanilla bean sponge + whipped cream mousse + seasonal berry
lemon curd tartlet + toasted meringue + honey tangerine tuile
chocolate cannoli + peanut butter mousse + cocoa nib
white peach + marcona almond tartlet + toasted meringue
milk + cookies + chocolate mint shake shot + double chocolate pecan cookie
mascarpone egg nog mousse cake + vanilla sponge + honey cranberry tuile
coconut rum cheesecake square + caramelized pineapple + toasted macadamia nut
pineapple gelée + coconut mousse cup + macadamia crumble + micro citrus flower
mocha tartlet + cocoa butter cream + espresso ganache + espresso bean nougatine
white chocolate meyer lemon tartlet + candied lime + pepita
milk chocolate dipped farmer's market strawberry + cocoa nib
white chocolate dipped farmer's market strawberries + lavender sugar

MINI CUPCAKES

southern red velvet

classic vanilla + white frosting

tiramisu + whipped mascarpone + espresso vanilla bean cake + kahlua syrup

poppy seed + meyer lemon frosting

dark chocolate + candied bacon + maple buttercream

lemon mousse cake + organic blueberry + toasted almond + torched meringue

pumpkin pie + spiced cake + eggnog buttercream + poached cranberry

carrot + cream cheese frosting + crystalized ginger

blueberry + cream + buttermilk cake + dried organic blueberry + vanilla buttercream

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Sweets, cont.

DESSERT SHOTS

raspberry gelée + vanilla panna cotta + mango compote
quince + cardamom crisp + cinnamon mousse + pistachio crunch + candied kumquat
chocolate mousse + espresso gelée + grand marnier crème
blood orange + basil panna cotta candied orange peel + crystalized ginger
triple chocolate trifle | white chocolate crisp + gianduja mousse + dark chocolate ganache
vanilla bean rice pudding + grilled peach + roasted mango + spiced crispies
apple pie + caramel apple + oat crumble + cinnamon pastry cream
tangerine gelée + lemon panna cotta + mango relish
pink lady trifle + pink grapefruit + poached quince + hibiscus cream

COOKIES

coconut macaroon | chocolate biscotti | orange shortbread | oatmeal raisin
snickerdoodle | white chocolate cranberry | chocolate crinkle

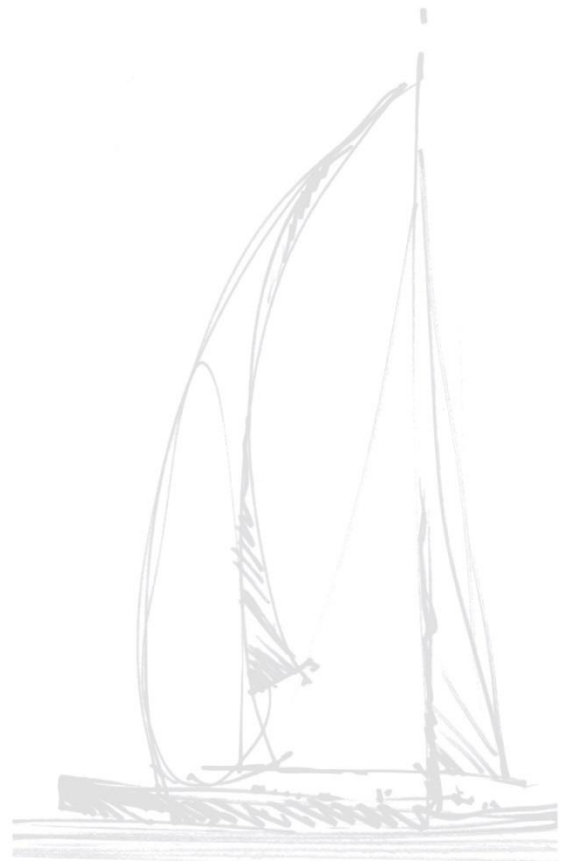
BARS

lemon | triple chocolate | apricot ginger
white chocolate macadamia nut | toffee

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details + pricing

- Hourly staff are billed at \$28 per hour, inclusive of travel time
- Chef and manager on site are billed at \$300 per event
- Any overtime or additional charges will be billed separately and due upon receipt of invoice following the event
- Prices are guaranteed ninety (90) days prior to your event
- Prices are subject to 20% administrative/production fee and California state sales tax
- Food, beverage, staff, service and rentals are subject to sales tax
- A 50% deposit of the total estimated cost of event is required to reserve a date; balance is due five (5) business days prior to the event
- All Urban Kitchen proposals are prepared with a 3% cash discount; payments made via credit card do not qualify for this cash discount
- If the event is canceled within two weeks of the reserved date, client sacrifices 50% of the estimate and/or all incurred expenses, whichever is greater
- A finance charge of 1½% per month will be applied to all balances over thirty (30) days from date of final invoice
- A confirmed guest count is required ten (10) days prior to event
- Menus are always subject to change without notice due to product seasonality and availability
- In support of local bakers, farmer's ranchers and fisherman, Urban Kitchen proudly utilizes sustainable and organic ingredients whenever possible. We are happy to provide 100% organic menus upon request.

staffing

Estimated costs below based on a 3-hour event service.
All labor cost includes setup + event time + breakdown/clean up

20 GUESTS

Chef (\$300) X1
Server (\$28/hr) X2
Estimated Labor \$524

40-50 GUESTS

Chef (\$300) X1
Server (\$28/hr) X3
Kitchen attendant (\$28/hr) X 1
Estimated Labor \$748

70 GUESTS

Chef (\$300) X1
Manager \$300 X 1
Server (\$28/hr) X3
Kitchen attendant (\$28/hr) X 1
Estimated Labor \$1,048

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