



URBAN AFFAIRS
Catering & Events

Full-Service Catering Menu

FALL / WINTER 2025

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URBAN AFFAIRS NYC

Urban Affairs Catering is NYC's trusted full-service catering and event planning company. Since 1998, our reputation has been built on transforming corporate and private occasions into unforgettable experiences. With decades of hospitality expertise, we bring passion, professionalism, and creativity to every event.

Exceptional Cuisine & Artful Presentation

Taste comes first at Urban Affairs. Our chef-driven menus showcase fresh, locally sourced ingredients, and every dish is crafted to impress. From carefully hand-crafted hors d'oeuvres to lavish buffets and formal plated dinners, we ensure each meal delights both the palate and the eye.

Top-Tier Service & Expertise

Urban Affairs goes far beyond catering: our dedicated team organizes every detail, including staffing, rentals, venue selection, floral design, and entertainment. Each client receives personalized consultations and support from our expert staff, guaranteeing a flawless, tailored event experience.

Stress-Free Event Planning

Our mission is to make event planning effortless. Whether hosting 20 or 300 guests, we offer comprehensive services—design, coordination, and logistical support—so hosts can truly enjoy their own gatherings. Choose from flexible packages, from elegant full-service events to convenient drop-off catering.

Culinary Excellence & Flexibility

Menus are always tailored to suit each event, highlighting seasonal and local ingredients. Every order is prepared in-house, never frozen, for peak freshness. We offer creative solutions for vegan, gluten-free, kosher-style, and other dietary needs, making us the perfect partner for corporate lunches, cocktail parties, mitzvahs, anniversaries, and weddings.

The Urban Affairs Difference

What sets us apart? Chef-driven cuisine, sophisticated presentation, impeccable service, and over 60 years of combined hospitality expertise. At Urban Affairs Catering, we don't just serve food, we create experiences your guests will always remember

Bon Appétit,
Urban Affairs Catering & Events

BREAKFAST ALA CART

NY BAGELS ONLY 6.95 8 Guest Minimum

Assorted hand rolled large bagels with Plain | veggie | cream cheese | scallion | sweet butter | jams

NY MORNING SPREAD 8.95 [minis +1.50]

Full muffins | pastries | bagels with cream cheese | sweet butter | jams

THE HEALTHY CHOICE 8.50

Multi-Grain Bagels, Multi-Grain Croissants, Blueberry Bran Muffins, and Raisin Bran Muffins served with Butter and Fruit Preserves

POPOVERS 8.95

- Baked French Toast Popovers Dusted with Powdered Sugar.
- Oven Baked Cheese and Herbs Savory Popover

NORWEGIAN SMOKED SALMON 22.95

Mini Bagels + Pickled Red Onions + Cucumber + Tomato + Boiled Eggs Lemon + Caperberries + Black Olives + Cream Cheese+ Sweet Butter + Jams

MINIATURE SANDWICHES 11.95 2 Per Guest

10 guests served minimum miniature croissant and sweet brioche.

- Turkey & Comté Cheese on Mini Focaccia
- Brie & Orange Marmalade on Croissant
- Prosciutto, Fig Jam & Pear on Brioche
- Black forest ham with brie cheese and honey mustard
- Smoked salmon with herb cream cheese and Cucumber
- Egg salad with baby arugula
- Banana, Nutella & Strawberry on Mini Brioche

CHEESE, FRUIT AND MUFFIN 12.95

Assortment of imported and domestic cheeses, baked mini muffins, freshly sliced fruits and berries

AVOCADO TOAST BAR 15 Minimum 14.95

Let your guests help themselves to create their flavor combination. Tray of hearty whole-grain bread and sourdough crostini [choose 8]

- Smoked Salmon
- Sliced Ham
- Sliced Turkey
- Crumbled Bacon
- Soft-Cooked Egg
- Cream Cheese
- Goat Cheese
- Sautéed Spinach
- Baby Arugula
- Cherry Tomatoes
- Scallions
- Cucumber
- Sliced Radishes
- Almonds
- Flaxseeds
- Extra Virgin Olive Oil
- Grainy Mustard
- Basil Pesto
- Sriracha
- Raspberry Jam



BREAKFAST PACKAGES (10 GUESTS MINIMUM)

CONTINENTAL | 9.95

Muffins, pastries, scones and bagels, Regular coffee **OR** orange juice with butter, fruit preserves and cream cheeses.

ENHANCED CONTINENTAL | 12.95

Muffins, pastries, scones and bagels, Sliced Fruits, Regular coffee OR orange juice with butter, fruit preserves and cream cheeses.

SIGNATURE CONTINENTAL | 23

Muffins, pastries, scones and bagels, Sliced Fruits, Regular coffee , orange juice , Yogurt parfait with butter, fruit preserves and cream cheeses.

EXECUTIVE | 35.95

Petite breakfast sandwiches, assorted frittata platter, sliced fruit platter, assorted parfaits and breakfast pots, assorted pastries, including gluten free and vegan breakfast pastries.

EURO BREAKFAST 18.95

Ham & Cheese Croissants – Smoked Salmon Canapés – Hard Boiled Eggs–Assorted Mini Quiche–Sliced Jarlsberg–Fresh Fruit – Nutella Crepes – Chocolate Dipped Tuxedo Strawberries

URBAN'S PACKAGE 31.95

Cream cheese | sweet butter | jams

- Mini muffins, pastries, scones and bagels
- Yogurt parfait bar
- Fresh orange juice
- Bottled water
- Grilled Mini breakfast burritos and sandwiches
- Sliced fruit
- Regular coffee service and tea service

CLASSIC AMERICAN MORNING 29.75

Served with cream cheese+ sweet butter | jams | syrup | salt | pepper | ketchup

- Scrambled eggs
- Buttermilk pancakes or challah French toast
- Mini bagels, muffins, croissants and pastries

Choice of 2 meats

- Sausage links
- Turkey bacon
- Bacon
- Turkey sausage
- Home fries
- fresh orange juice
- Regular coffee service
- Fruit salad

DELUXE BREAKFAST 17.95

Sweet butter | syrup

- Cinnamon brioche French toast or buttermilk pancakes
- Scrambled eggs
- Bacon
- Regular coffee or orange juice

SPA BREAKFAST 18.95

Healthy start platter with low-fat cream cheeses | Sweet butter | jams

- Whole grain muffins, loaf cakes and whole grain bagels
- Individual Greek yogurt parfait with honey, granola and mixed berries
- Hard boiled eggs
- Sliced fruit

PACKAGE ENHANCEMENTS

- Fluffy Scrambled Eggs +7.95
- Breakfast Sausage +6.95
- Crispy Bacon +6.95
- Chicken Sausage + 7.95
- Turkey Bacon +8.45
- Home Fries +5.95

MODIFICATIONS

- Switch to - mini bagels and pastries +1.25
- Switch to - gluten free bagels +2.50
- Add peanut butter or Nutella +1.25

HOT BREAKFAST (10 PERSON MINIMUM)

HOT MORNING FEAST 18.00

Scrambled Eggs

Served alongside mini bagels and toast

Two Proteins - bacon | turkey bacon | chicken sausage

One Starch - home fries, hashbrowns or sweet potato hash

- Egg Whites +1.00
- Sliced Fruit +5.95
- Side of Breakfast Meat +7.00
- Add Pancakes or Waffle +4.95
- Plant-Based Egg +3.00

BREAKFAST SANDWICHES 11.00

Choice brioche, croissant, roll, wrap or English muffin

- Plain eggs
- Western - ham, peppers, onions, cheese in a wrap
- Egg and cheese on a croissant
- Egg whites and tomato in a wrap
- BLT - bacon, lettuce, tomato
- Florentine egg whites, baby spinach and swiss cheese
- American cheese, ham and home fries
- Vegan Egg +2.00

STEEL CUT OATMEAL STATION 12.00

Stone Cut Oatmeal With Brown Sugar, Honey, Strawberries, Bananas, Dried Fruit And Nut, Compote, Granola-Regular And Skim Milk

INDIVIDUAL FRITTATA 3.95 Each

- Broccoli and Cheddar
- mushroom, leek & asparagus egg white
- Garden vegetables with mozzarella
- Wild mushroom, spinach, goat cheese
- roasted tomato, spinach, zucchini & gruyere
- Egg whites, feta, red peppers, scallions, fresh basil

ARTISAN QUICHES

36.00 per dozen | 42.35 Per Pie

- Lorraine with roasted onions, bacon and gruyere cheese
- Tomato florentine with spinach and swiss cheese
- Goat cheese, asparagus and oven roasted tomatoes
- Egg whites, spinach, sun-dried tomatoes

FLUFFY BUTTERMILK PANCAKES 9.95 GF option +2.00

2 Pieces per person - Served with Vermont maple syrup, sweet butter.

FRESH BRIOCHE FRENCH TOAST 9.95

2 Pieces per person - Syrup | sweet butter | preserves

HOUSE-MADE BELGIAN WAFFLES 9.95 GF option +2.00

2 Pieces per person - Syrup | sweet butter | preserves



HEALTHY BREAKFAST (10 PERSON MINIMUM)

PARFAITS

Yogurt + Fruit Bar 10.95

Yogurt, granola, fruit, berries, mixed nuts, Honey, cubed melons

Greek Yogurt + Fruit Bar 12.95

Greek yogurt, granola, fruit, berries, mixed nuts, honey, cubed melons

Individual Yogurt Parfaits

Vanilla or strawberry | berries | granola

- Regular Parfait 7.95
- Plain Greek yogurt +1.00
- Coconut yogurt +1.25
- Mini versions - 2 oz 30.00 a dozen

Special Parfaits 9 oz 8.45 | Mason jar 9.00

- Bananas, banana puree, coconut chia yogurt, granola, toasted coconuts
- Berry compote, Greek yogurt, fresh berries, granola
- Greek yogurt with apple compote and homemade granola

BREAKFAST HOME-MADE BARS 7.95

Choose 3 Flavors

- Quinoa Granola Bars
- Chewy Raspberry Apple Granola Bars
- Vegan PB & J Energy Bars
- Dried Fruit Bars
- Healthy Matcha Green Tea Fudge Protein Bars
- Gluten-free baked oatmeal // apple, cinnamon, vanilla, pecan

FRUITS

Seasonal Fruit Salad 7.95

Variety Of Mixed Seasonal Fruits With Chamomile-Lavender Honey

Sliced Fresh Fruit Platter 8.95

Sliced, Assorted Seasonal Fruits

Whole Fruits 6.25

Selection Of Seasonal Fruits

Mixed Berry 10.95

OVERNIGHT OATS 9.75

Choose - mango almond | blueberry maple | apple cinnamon | banana peanut butter | cherry chocolate

CHIA SEED PUDDING 9.75

Choose - Chocolate and Raspberry, Pomegranate Vanilla, almond butter concord grape, raspberry ginger coconut, mixed berries



URBAN'S BRUNCH \$40

15 Guest Minimum. Pricing is Per Person unless otherwise noted.

SAVORY-

Quiche - Goat Cheese – Spinach Caramelized Onion

SALAD

Tatsoi – Red Oak – Arugula – Water Chestnut – Raspberry Dressing

EGGS

Ham, Zucchini and Cheese Frittata

BREAKFAST SANDWICH

Smoked Salmon – Watercress – Lemon – Pickled Red Onion – Brioche
Croque Monsieur

POTS

'Shrimp And Grits' – Red Eye Gravy

SWEETS

Grapefruit Brule – Crystallized Ginger

MUFFINS

Blueberry – Lemon Ginger

FRUIT PLATTER

Yuzu – Keffir Lime Leaves

ALMOND FRENCH TOAST

Maple Syrup

PASTRIES

Miniature Lemon Curd Tarts
Coconut Macaroons
Mini Flavored Macarons
Brownies



BEVERAGES

JUICES & REFRESHMENTS

- Fresh Orange Juice (Pitcher) 4.50
- Fresh Orange Juice (Bottle) 4.50
- Tropicana Juices (Bottle) 4.25

Varieties: Orange, Cranberry, Apple

- Bottled Water 2.75
- Sodas (Bottle) 2.95
- Sodas (Can) 2.75
- Fiji Water 3.50
- Ice Bucket 9.95
- San Pellegrino 3.85
- Perrier 3.85
- Snapple (Bottle) 3.75
- Fresh Lemonade 3.95

Raspberry (Our Pink) – Classic – Mango

- Homemade Iced Tea 4.75
- Hot Apple Cider 5.95

COFFEE & TEA

- Iced Coffee Service 4.75
Available in regular or decaf
- Coffee Service 4.00
- Regular or decaf
- Hot Tea Selection 4.00
- Hot Chocolate 4.25

Served with whipped cream, mini marshmallows, and shaved chocolate

Almond or Oat Milk Add 5.00 per quart

SMOOTHIES AND ACAI [16 oz] 14

- **Dragon** - Dragon Fruits, Banana, mango, almond butter, and almond milk
- **Green Gratitude** - Kale, spinach, mango, golden pineapple and pineapple juice
- **Acailicious** - Acai, mixed berries, banana And Apple Cider
- **Berry Me** - Strawberries, Blueberries, Raspberries, Agave and Pomegranate Juice
- **Colada** - Pineapple, Banana, coconut cream, with Pineapple juice
- **Tropical** - Passion Fruits, Mango, fresh strawberry, banana and pineapple
- **Mocha** - Espresso, Nutella, raw cacao, banana, agave And Almond milk

FRESH JUICES

[16 oz] 14

- **Energizer** - Apple, Carrot, Beet, Orange and ginger
- **Cleanser** - Apple, Carrot, Beet, Kale and Celery
- **Green** - Green Apple, Spinach, Kale, Cucumber, **Celery**, Parsley & Lemon
- **Reliever** - Green Apple, Kale, Spinach, Cucumber, Parsley, Celery, Lemon and Ginger
- **Red Juice** - Beets, Strawberries, Red apple, Grapefruit
- Orange, Carrot, Ginger

SOFT MOCKTAIL DRINKS

8.95 each,

- **Watermelon Rose Fizz** - Watermelon Juice, Rose Water, Fresh Lime, And A Touch Of Agave, Topped With Sparkling Water.
- **Blueberry Basil Lemonade** - Muddled Blueberries, Basil, Fresh Lemon Juice, And Club Soda.
- **Peach Iced Green Tea Mojito** - Peach Puree, Green Tea, Mint, And Lime.
- **Tamarind-Spiced Punch** - Tamarind Syrup, Orange Juice, Lemon, Cardamom, And A Hint Of Honey.

INFUSED WATER

8.95 each,

- Strawberry & Basil (with Oolong tea)
- Hibiscus Basil Lemonade

Lunch

8 Guest Minimum - Side Dish Options [see p. 16-17]

PACKAGES

URBAN EXPRESS 20.95

- Assorted sandwiches and wraps
- Choice of one side dish [see p. 16-17]

WORKING LUNCH 25.95

- Assorted sandwiches and wraps
- Choice of one side dish [see p. 16-17]
- Dessert platter

NEW YORK LUNCH 28.95

- Assorted sandwiches and wraps
- Choice of two side dishes [see p. 16-17]
- Dessert platter

PREMIER LUNCH 35.95

- Assorted sandwiches and wraps
- Choice of two side dishes [see p. 16-17]
- Sliced Fruits
- Dessert

MEAT & CHEESE PLATTERS 38.95

Build your own sandwich

Roast Beef, Black Forest Ham, Grilled Chicken, Roast Turkey, Salami, Assorted Cheeses, Olives, Peppers, Sliced Tomato, Artisan Breads, Dressings, Egg Salad, Or Tuna Salad. A Tray Of Lettuce, Tomatoes, And Kalamata Olives.

- Choice Of Two Side Dishes [See P. 16-17]
- Dessert
- Sliced Fruit
- Add Potato Salad Or Coleslaw +2.25

BOXED LUNCHES

10 guest minimum- Convenient for picnics, corporate outings, bus rides, traveling, etc

Simple Box 20.75

- Sandwich or wrap
- Side salad
- Cookies

CEO Box 24.25

- Sandwich or wrap
- Side salad
- Fruit salad
- Potato chips
- Cookies

Deluxe Box 26.50

- Sandwich or wrap
- Side salad
- Fruit salad
- Potato chips
- Cookies
- Beverage

HEROES BY THE FOOT 42.25 Per foot

[3 feet minimum]- One foot serves approximately 5 guests. Accompanied by a garden salad

- **Classics Italian** - prosciutto, genoa salami, capicola, provolone, lettuce, sliced tomato, fresh oregano, oil and vinegar
- **Chicken Capri** - grilled chicken, fresh mozzarella, roasted peppers, baby greens and balsamic vinaigrette
- **American** - roast beef roast turkey, baked Virginia ham with Swiss cheese, American cheese, lettuce and tomato
- **Turkey** - crispy bacon, Jarlsberg cheese, lettuce, tomato, and roasted onion mayonnaise
- **Vegetarian** - roasted vegetables, lettuce, tomato, fresh mozzarella, roasted peppers, sun-dried tomatoes and balsamic vinegar



SANDWICH LIST 13.95

[V] = Vegetarian. [VG] = Vegan.

Gluten-Free Bread and Wraps Available Upon Request. {+2.00}.

DELI STYLE

1. **Ham And Swiss** - Honey Mustard
2. **Turkey And Cheddar** - Russian Dressing
3. **Tuna Salad** - Cucumber
4. **Chicken Salad** - Sun Dried Tomatoes, Baby Arugula, And Basil
5. **Grilled Chicken** - Lettuce, Tomato, Pesto Aioli
6. **Roast Beef** - Lettuce, Tomato
7. **Dilled Egg Salad** - Arugula

VEGETABLES

8. **Urban's Salad Wrap** - Baby Lettuce, Grape Tomatoes, Sun-Dried Cranberries, Caramelized Walnuts, Feta Cheese, Balsamic Vinaigrette [V]
9. **Fresh Mozzarella** - Tomato, Basil, Pesto, And A Drizzle Of Italian Extra Virgin Olive Oil And Balsamic [Vegetarian]
10. **Chickpea Smash** - Smashed Roasted Garlic Chickpeas, Israeli Salad, Red Cabbage, Tahini Citrus Aioli, Pickled Onion
11. **Falafel + Hummus** - Chopped Lettuce, Pickled Cucumber, Pickled Red Onion, Hummus, Pita Pocket [Vegan]
12. **Italian** - Grilled Portobello Mushrooms, Sundried Tomato, Mixed Greens And Herbed Whipped Feta Spread [V]

MEAT

13. **Smoked Turkey & Brie** - Turkey, Brie, Green Apples, Baby Kale Sun Dried Tomato, Honey Mustard
14. **Turkey** - Cheddar, Grilled Portobello Mushroom, Roasted Pepper, And Baby Arugula With Salsa Verde
15. **Beef Short Rib** - Caramelized Onions, Fontina Cheese, Baby Kale, Horseradish Cream
16. **Sliced Roast Beef** - Cheddar, Raspberry Chipotle, And Crisp Greens
17. **Grilled Sirloin Steak** - Roasted Peppers, Crispy Onions, Green Leaves And Chimichurri Sauce
18. **Black Forest Ham** - Gruyere, Watercress, Tomato, Dijon Mayo
19. **Prosciutto And Fresh Mozzarella** - Roasted Red Peppers, Tomatoes, Basil Pesto
20. **Classics Italian** - Prosciutto, Genoa Salami, Capicola, Provolone, Lettuce, Tomato, Fresh Oregano, Oil And Vinegar

CHICKEN

21. **Buffalo Chicken** - Celery - Bleu Cheese - Classic Buffalo Sauce
22. **Chicken Capri** - Grilled Chicken, Fresh Mozzarella, Roasted Peppers, Baby Greens & Balsamic Vinaigrette
23. **Caesar** - Grilled Chicken, Parmesan Cheese, Roasted Peppers, Tomato, Romaine Lettuce And Caesar Dressing
24. **Chicken Cutlet** - Provolone, Roasted Pepper, Leaf Lettuce, Plum Tomato And Ranch
25. **Grilled Herb Chicken** - Mesclun Greens, Goat Cheese, Sundried Tomato Pesto
26. **Chicken Salad** - Chicken Salad, Carrot, Lettuce, Red Cabbage, Tomato And Dijon Mustard
27. **Shawarma Sandwich** - Chicken Shawarma White Cabbage, Israeli Salad And Pickle

FISH AND SEAFOOD

28. **Cured Salmon Gravlax** - Arugula, Frisee, Caper Berries, And Pickled Red Onion
29. **Shrimp Po'boy** - Lettuce, Tomatoes, Sliced Pickles, Lemon Aioli
30. **Tuna Salad** - Roasted Pepper, Mixed Baby Greens, Carrots, Alfalfa, Cucumber

SANDWICHES SIDES

GREENS, PASTA + GRAINS + SPECIAL
SERVED AS AN ACCOMPANIMENT TO YOUR SANDWICH

PASTA SALADS

7.95 Gluten-Free Pasta Available +2.00

Farfalle Parmesan

Farfalle Pasta With Fresh Basil, Oven Roasted Vegetables, Sundried Tomato, And Shaved Parmesan Tossed In A Light Sundried Tomato And Pesto Sauce

Urban Penne

Oven Roasted Eggplant, Oven Roasted Tomato, Feta Cheese, And Oregano Vinaigrette

Three Color Fussily

Portobello , Fresh Basil, Sundried Tomato, Spinach, Tossed With Basil Pesto Sauce

Mezze Rigatoni

Fennel, Tomatoes, Artichokes, Ricotta Salata And Kalamata Olives

Korean Noodle

With Sauteed Fresh Vegetables And Soy Sesame Dressing

Gemelli

Roasted Cauliflower, Caramelized Onion, Parmesan, Golden Raisins + Toasted Pignoli And Zesty Lemon Vinaigrette

GREENS SALADS

7.95 For Vegan Cheese +2.50

Mixed Berries And Spinach

Baby Spinach, Fresh Berries, Feta Cheese And Cherry Tomatoes

Asian Kale Salad

Shredded Carrots, Beets, Toasted Garbanzo Beans, Dried Cranberries, Watermelon Radish, Sesame Seeds

Urban

Field Greens, Sliced Apples, Spiced Walnuts, Cherry Tomato, Feta Cheese Golden Raisins And Dried Cranberries

Butternut Squash

Roasted Butter Nut Squash, Arugula, Bulgarian Feta, Pumpkin Seeds, Crispy Shallots, Balsamic Vinaigrette

Classic Caesar

Cherry Tomatoes, Grana Padano, Herbed Croutons, Baby Romaine Hearts

Fatush Salad

Arugula , Kalamata Olives , Red Onions , Tomatoes , Cucumbers , Herbs , Sumac With Toasted Pita

Dates Salad

Baby Greens, Frisée, Mangos, Cherry Tomatoes, Candied Nuts, Dried Dates And Avocado

Greek

Pepper, Cucumber, Tomato, Red Onion, Olives, Stuffed Grape Leaves, Feta Over Crispy Romaine Hearts Sprinkled With Fresh Oregano

House Garden

Field Greens, Carrots, Tomato, Pepper, Broccoli, Asparagus, Cucumber, Sprouts And Mushroom

Add Protein To Any Salad +7.00

Roasted Chicken, Steak, Salmon, Grilled Shrimp, Roasted Tempeh, Portobello Steak

BEANS & GRAIN SALADS

7.95

Moroccan Cous Cous

Roasted Vegetables, Chickpeas, Dried Fruit, Cumin And Cilantro Vinaigrette

Chickpea

Scallion, Cherry Tomato, Feta Cheese, Watercress, Radicchio With Curry Vinaigrette

Wheat Berry

Baby Kale, Roasted Eggplant, Chickpea, Tomatoes With Za'atar

Wild Rice

Roasted Vegetables, Sun-Dried Fruits, Toasted Nuts With Honey Orange Vinaigrette

SPECIALTY SALADS

7.95

Roasted Yukon Potatoes

With Olives, Scallions, Caramelized Onions, Cilantro And Chipotle Dressing

Ciliegine Mozzarella

Cherry Tomato, Arugula, Roasted Eggplant + Basil Salad Tossed With Pesto Sauce

Brussel Sprout Slaw

Hazelnuts, Cranberries, Baby Kale, Shredded Parmesan And Honey Mustard

Tahini-Roasted Cauliflower

Currants, Capers, Crispy Shallots, Date Molasses, Tahini-Lemon Dressing

Tomato & Avocado

Shaved Fennel, Feta, Cubed Cucumbers, Dressed In A Cilantro Lime Vinaigrette

Roasted Beets

Orange And Fennel With Dijon Vinaigrette



ALA CARTE ENTRÉES 15 Guest Minimum

Selection of Artisanal Breads with Herb Butter Included. Entrées Are Available Hot In Chafers or At Room Temperature on Platters. Metal or Flameless Chafers Are Available [Extra Charge]. 5 Per Person Upcharge For China Presentation. Please Let Us Know Your Preference. Add Sweet Tray or Salad [+4.95]

Single Entrée Package 36.95

One protein, two side dishes, mixed greens, breadbasket, dessert platter

Double Entrée Package 39.95

Two proteins, two side dishes, mixed greens, breadbasket, dessert platter

VEGAN AND VEGETARIAN

18.95

- **Moroccan Khardola Tajin** - Mixed Vegetables, Pumpkin, Raisins, Chickpeas, Saffron Broth, Olives and Preserved Lemon And Harissa
- **Faux Cod Cakes** - Blend Of Artichoke and Hijiki Seaweed, Tofu, And Herbs Served with Tartar Sauce.
- **General Tso's Tofu** - Crispy Tofu Sautéed with Steamed Broccoli, In A Spicy Brown Sauce.
- **Tofu Picatta** - Sautéed with Shallots, Mushrooms, Capers, Lemon Juice and White Wine
- **Seitan** - "Faux Chicken" - W/ Mushrooms Marsala Sauce
- **Portobello Napoleon** - Layered Portobello Mushrooms, Zucchini, Peppers, Provolone, Basil, And Balsamic Glaze

POULTRY

25

- **Chicken Chevre** - Stuffed with Spinach, Goat Cheese And Fresh Herbs. Served With A Sun-Dried Tomato Sauce
- **Classic chicken Tagine** - Baked chicken With Peppers| Tomato| Olives| Preserved Lemon And Chermoula-Spicy Green Herbs Sauce
- **Harissa Roasted Chicken** - Moroccan Spice Blend, Rose, Thyme, Lemon
- **Chicken Marsala** - Mushroom Marsala Sauce
- **Chicken Salina** - Artichokes, Sun-Dried Tomatoes, Portobello, Basil With Lemon Butter Sauce
- **Chicken Francaise** - Lemon, Butter And Chardonnay Sauce

MEAT

27

- **Beef Tajine** - Simmered with Aromatic Blend of Herbs And Eastern Spices W/Stewed Vegetables
- **Beef Brisket** - Slow Cooked, Roasted Root Vegetables, Pan Gravy [36 Hours' Notice]
- **Braised Beef Short Rib** - Port Demi-Glace, Crispy Shallots
- **Grilled Filet Mignon** - Sauteed Wild Mushroom Blistered Tomatoes, Horseradish Sauce 35.00
- **Lamb Kofta** - Mini Lamb Meatball - Mostarda Pipette

SEAFOOD

27

- **Paella** - Saffron Rice, Shrimp, Chicken, Chorizo Sausage 33.00
- **Ginger Orange Grilled Salmon** -with Pineapple Red Pepper Salsa
- **Miso Glazed Salmon** - Mirin and Soy Sauteed Kale with White Sesame And Black Seeds
- **Red Snapper** - Pan Seared, Brodetto Di Mare. [Market Price]
- **Sesame Crusted Tuna** - Pickled Ginger, Wasabi Creme Fraiche, Braised Bok Choy [Served Rare]
- **Shrimp Scampi** - In Garlic, Fresh Tomatoes, Parsley, White Wine



ENTREES SIDES

POTATOES + VEGETABLES + RICE + GRAIN

SERVED AS AN ACCOMPANIMENT TO YOUR ENTREES

POTATO

6.95

Whipped Potatoes

With Butter Milk

Roasted Fingerling Potatoes

Garlic And Fresh Rosemary

Roasted Red Bliss Potatoes

Garlic And Rosemary

Potato Au Gratin

Gruyere & Parmesan Cheese

Sweet Potato

Honey Orange Zest And

GRAIN+BEANS

7.95

Basmati Rice Pilaf

Peas, Onions And Corn

Saffron Rice - Garden Peas, Carrots
And Herbs

Spinach And Mushrooms

Rice Pilaf

Jasmine Rice

Corn & Carrots – Slightly Sticky

Moroccan Couscous – Roasted
Vegetables

Quinoa Pilaf

Zucchini, Onions, Roasted Peppers

Toasted Israel Cous Cous

Grilled Vegetables And Fresh Dill

HOT VEGETABLES

6.95

Sautéed Broccoli

Garlic And Olive Oil

Roasted Brussel Sprouts

Maple Siracha Glaze

Braised Bok Choy

Ginger and shallots

Green Beans Almondine

Sautéed Green Beans With Butter And
Sliced Almonds

Grilled Seasonal Vegetables

Medley With Olive Oil And Fresh Herbs

Pan Roasted Asparagus

Shallots And Dill.



Hot Pasta

8 Guest Minimum.

Prix Fixe Pasta 23.00

- Your choice of pasta ♦ Caesar salad
- Toasted garlic bread ♦ Cookies and brownies
- Add Lobster +10.00 ♦ Add Shrimp +6.00

Champagne Penne Palma 16.00

Sun-dried tomatoes, spinach and artichokes in our homemade white champagne sauce

Rigatoni Primavera 13.00

Grilled garden vegetable medley sautéed in virgin olive oil, fresh garlic and spices

Penne Alla Vodka 15.00

- Add chicken +4.00 ♦ Add shrimp +6.00

Baked Ziti 15.00

- Add meat +8.95

Cheese Lasagna 14.00

Layered pasta, spinach, tomato sauce, ricotta mozzarella, basil

Add meat +8.95

Traditional Mac & Cheese 15.00

Homemade Soups

Served with a basket of rustic bread.

Lobster Mac & Cheese 24.00

10-12 ppl [120.00]

20-25 ppl [250.00]

Selections available upon request with bread | crackers | butter

- HARIRA [Traditional Moroccan Soup]
- Classic Chicken Noodle
- New England Clam Chowder
- Vegetable Garden Bounty
- Lobster Bisque
- Green Split Pea
- Butter Nut Squash
- Potato Leek & Mushrooms
- Turkey Or Seafood Gumbo
- Chicken & Orzo With Vegetables
- Italian Wedding
- 7 Bean Harvest



INTERACTIVE LUNCH

Make Your Own Grain Bar 29.75 20 Guest Minimum

Grains - choose 2 -

- Quinoa
- White Rice
- Basmati
- Jasmine Rice
- Brown Rice
- Farro

Proteins - choose 2 -

- Thai Chicken
- Grilled Steak
- Herb Salmon
- Teriyaki Chicken
- Teriyaki Salmon
- Herb Shrimp
- Grilled Chicken
- Korean Bulgogi
- Crispy Chili Tofu

Accompaniments - choose 6 -

- Baby Spinach
- Roasted Cauliflower
- Sautéed Mushrooms
- Broccoli
- Seasoned Seaweed
- Peanuts
- Grape Tomatoes
- Asparagus
- Mixed Green
- Artichoke Hearts
- Roasted Zucchini
- Wonton Strips
- Pickled Ginger
- Roasted Beets
- Baby Kale
- Avocado
- Sautéed String Beans
- Bell Peppers
- Edamame
- Dried Seaweed
- Roasted Carrots

Sauces - choose 3 -

- Sweet Chili Sauce
- Ponzu Sauce
- Ginger Soy
- Sweet & Sour
- Teriyaki Sauce
- Ginger Lemongrass Soy
- Ginger Sriracha

Dressings - choose 1 -

- Italian
- Balsamic
- Ranch

Complimentary -

- Scallions
- Sesame Seeds

BURGER BAR 28.50 15 Guest Minimum

- Hamburgers, turkey burgers and veggie burgers, buns on the side
- Assorted toppings - avocado, sautéed mushrooms, bacon, caramelized onions and cheddar platter with lettuce, tomato and sliced pickles
- Ketchup, mayo, pesto, chipotle aioli and bbq sauce
- Sweet potato wedges
- iceberg salad with chopped tomatoes and blue cheese

MEXICAN TACO FIESTA 38.95 15 Guest Minimum

Choice of 3 - pulled pork | slow-cooked beef brisket | blackened tilapia pulled chicken | chipotle lime chicken | adobo chicken | shrimp grilled sliced flank steak | spicy ground beef

Accompanied by - sautéed bell peppers | onions

Toppings - shredded lettuce | chopped tomato | pickled jalapeños chopped red onions | chopped cilantro | Pico de Gallo | guacamole | crema | shredded jack cheese

- Yellow rice
- Black beans
- Mixed greens with balsamic vinaigrette
- Corn tortillas, flour tortillas
- Cookies, churros and Tres leches cake shooters



THEMED AND WORLD MENUS (25 Guests MINIMUM)

Prix Fixe Entrees Buffets

Served Hot In Chafing Dishes Or Room Temperature | 10 Guest Minimum | 24 Hours' Notice Required.
Add Sliced Fruit [+ 5 . 4 9 Per Guest] . Add Fruit Salad [+ 4 . 9 5 Per Guest]

URBAN'S SPECIAL BUFFETS 37.95

- Moroccan Grilled Chicken Breast with Olives & Tart Fruit
- Beef Tenderloin with Tomato Cabernet Compote
- Roasted Potatoes with Rosemary and Shallots
- Grilled Asparagus with Sweet Peppers and Toast Walnuts
- Baby Field Greens with Grape Tomatoes, Chevre and Radish, Herb Vinaigrette
- Biscotti, Mini Cannoli, Fruit Tarts and Italian Pastries

ITALIAN 44.00

- Old-fashioned chicken parmesan Or chicken marsala
- Broiled salmon with Italian seasonings
- Meat balls with mother-in-law sauce
- Penne ala vodka
- Grilled Vegetables
- Caesar salad
- Sliced tomato, Mozzarella and Basil
- Sliced baguette grilled with herbed oil.
- Cookies and Italian pastries

HAWAIIAN 37.00

- Sweet and Sour Hawaiian Chicken
- Papaya BBQ salmon
- Hawaiian Paniolo Grilled Steak
- Macadamia nut rice
- Sesame ginger noodles with bean sprouts crispy peas
- Mesclun Salad with Avocado, Papaya, Peppers; Soy Sesame Ginger Vinaigrette
- Coconut shooter

CHINA 44.00

- Sesame chicken with Cashew
- Hoisin Beef, Shiitake Mushrooms, Snow Peas
- Szechuan Salmon with Soy Ginger Glaze
- Green beans in black bean sauce
- Veggie fried rice
- Veggie spring rolls with chili sauce
- Asian kale salad
- Marinated Cucumber Salad with Sweet Soy-Chili Vinaigrette
- Regular cookies, matcha cookies and fortune cookies

INDIAN 36.00

- Tandoori Murgh Malai Kebab - Boneless chicken w/ yogurt & herbs
- Broiled curry salmon
- Chana Masala - Chick Peas & Potatoes Flavored w/ Spices
- Biryani Steam cooked basmati rice
- Garden salad
- Cookies And Brownies To Include Shooters of Kheer [Rice pudding]
- Naan Bread

MIDDLE EASTERN 41.00

- Falafel with tahini and yogurt dressing
- Chicken shawarma
- Beef shawarma
- Mujadara Rice With Lentils
- Middle eastern cauliflower with Tahini
- Israeli chopped salad over romaine lettuce
- Hummus with homemade pita and pita chips
- Dessert platter with baklava

MEXICO 37.00

- Lime chipotle grilled carne asada
- Chicken breast in spicy bell - pepper corn sauce
- Mexican Rice with Tomatoes and Peas
- Mexican roasted vegetables
- Stewed Red Beans
- Green Salad with Jicama, Tomatoes, Radishes and Mango
- Tortillas
- Tapioca pudding and churros with chocolate sauce

LATINO 37.00

- Cuban style baked chicken with cilantro
- Roast pork with mojo sauce or lime cured salmon with papaya chili relish
- Stewed Red Beans with Cilantro
- Rice and peas - arroz con glandules
- Yucca with Garlic Sauce
- Garden salad with pineapple and avocado
- Fresh baked cookie and Tres leches cake shooters sea salt caramel



Passed Hors D'oeuvres - COCKTAIL PARTIES

Reception Cocktail Appetizers

3 pieces Per Guest - 11.95
6 Pieces Per Guest - 21.95 Per
10 Pieces Per Guest - 36.00 Per Guest

24 Hour Notice Required. Served Hot [H] | Served Room Temperature [T]. Served passed or stationery.

VEGETARIAN

Mac And Cheese Croquette Fritters - English Cheddar, Ritz Cracker Crust with Cheese Sauce [H]

Wild Mushrooms and Goat Cheese - Tartlet Topped with Caramelized Shallots [H]

Spanakopita - Filo Stuffed with Spinach and Feta with Mint Yogurt Sauce [H]

Goat Cheese and Spring Pea Arancini - mint, pea puree

"Ramen" Deviled Egg

miso, scallion, tamari (GLUTEN FREE)

Chèvre Crostini - Shiitake Mushrooms and Candied Cherry Tomatoes [T]

Figs In a Blanket - Sun-Dried Figs Filled with Gorgonzola in Buttery Pastry Sprinkled with Crushed Almonds and Cinnamon Sugar

Portobello Tacos - Watermelon Radish, Cotija Cheese, Lime, Cilantro, Avocado Poblano Salsa

VEGAN

Quinoa - Stuffed Mushrooms [H] [Gf]

Samosa - Curried Potatoes and Peas, Sumac Yogurt Sauce [H]

Vegan Crab Cake - Artichoke Hearts, Hearts of Palm, Nori, Old Bay, Vegan Chipotle Aioli [H] [Gf]

Summer rolls - cucumber, pickled carrot and daikon, thai basil, cilantro, sweet chili sauce, rice paper

Miniature Vegetable Spring Rolls

Ponzu Dipping Sauce

Peking Pulled Jackfruit - Steamed Bao Bun, Hoisin, Cucumber, Scallion Grass

Crispy Tofu & Waffles - Southern Cabbage Slaw, Sriracha Maple Glaze

SEAFOOD

Tuna Tartare Cones

Avocado Mousse | Sesame [T]

Fish Taco

Southwestern Slaw, Avocado Crema, salsa Verde [T]

Mini Sushi Burger

Spicy Sashimi Grade Salmon, Gomasio, Avocado, Sriracha Mayo [T] [Gf]

SHELLFISH

Coconut Shrimp - Mango Citrus Sauce

Margarita shrimp - pineapple basil sauce

Petit Maryland Crab Cakes - Chesapeake Remoulade

Mac and cheese - lobster and shrimp in mini plate +5 [H]

Piri Piri Shrimp Skewer

harissa glaze, lime, mint (GLUTEN FREE)

Chipotle Orange Shrimp - on a Fresh Corn Cake with Avocado and Cilantro [H]

POULTRY

Chicken And "Waffles" - Mikes Hot Honey or Maple Siracha Butter Sauce [H]

Chicken Caprese Crostini - Mozzarella, Tomato and Pesto [T]

Chicken Tikka Masala Satay with Mango Chutney Dip [T] [Gf]

Mini Chicken Quesadillas - Queso Blanco, Salsa Verde [T]

Lemongrass Skewered Chicken and Lychee - Coconut Thai Chili Sauce

Crispy Duck Egg Rolls - Served - A Sweet Black Sesame Dipping Sauce

LAMB Market Price

Merguez - Sausage in Puff Pastry, Minted Tomato Relish [H]

Marinated Lamb Skewers - Cilantro Lime Sauce [H] [Gf]

Rosemary Baby Lamb Chops - Mint Pesto [H] [Gf]

Passed Hors D'oeuvres - COCKTAIL PARTIES

Reception Cocktail Appetizers

PORK

Prosciutto Wrapped Grissini Breadsticks with Sweet

Cantaloupe

Crostini - Prosciutto - Fennel & Apricot Slaw with Tarragon

Vinaigrette

Bacon Wrapped Medjool Dates - Honey, Bacon, Roquefort

Mousse [H] [Gf]

Crispy Pork Belly Bao Bun - Pickled Cucumbers, Chili Lime

Aioli [H]

BEEF

Orange Miso Beef Satay - Peanut Sauce

Skewered Argentinean Beef - Chimichurri Sauce

Mini Yorkshire Popover Puddings - Roast Beef and

Horseradish

Beef Barbacoa Taquitos - - Pico De Gallo, Cilantro Lime

Crema

Mini Beef Frankfurters - Ketchup, Mustard [T]

Petit Beef Wellington - Filet Mignon, Mushroom Duxelle, Puff

Pastry with Aged Port Wine Reduction [H]

Filet Mignon Crostini - Chimichurri, Caramelized Onions,

Grape Tomato [T]

MINI SLIDERS AND SANDWICHES 60.00 [H]

Petit Biscuits, Mini Rolls

Mini Cuban Sandwich - Roasted Pork, Ham, Swiss, Mustard and Pickles

Mini Philly Cheesesteaks - Sliced Steak, Cheese, Peppers and Onions

Carolina Pulled Pork on a Cheddar Biscuit, BBQ

Mini Lamb Burgers - Crisped Shallots, Minted Yogurt Sauce

Mini Cheeseburgers - Pickles and Plum Tomatoes, Whiz, Siracha Ketchup

Southern Fried Chicken Sliders - Honey Sriracha Aioli

Portobello Mushroom - Romaine, Oven Dried Tomato, Herb

Aioli

MICRO SALADS

A Selection of Micro Salads Served on Mini Plates

Chickpea - Sundried Tomato and Fresh Herbs.

Salmon Tartar - Serrano Chili Mayonnaise and Shredded Nori.

Beets And Orange - Tarragon Labneh

Shrimp And Mango - Thai Basil with Sweet and Sour Mirin Dressing. +2

PASSED SMALL PLATES

Served Cold

Spring Fava Bean - Hummus, Herb Marinated Green Chickpeas

Seared Ahi Tuna - Soba Noodles, Soy Vinaigrette

Served Hot

Jack Daniels Barbecue Glazed Chicken - Maple Whipped Sweet Potatoes and Pea Shoots

Maine Lobster Pot Pie - Spring Vegetables

Warm Goat Cheese Tart - Arugula and Tomato Crisps

Seared Scallops - White Beans, Tomato Broth and Basil

Cacio E Pepe - Macaroni and Cheese (Vegetarian)

Oyster Mushroom Schnitzel - Lemon, Mustard (Vegan)

SOUP SIPPERS

Hot

Lobster Cappuccino - Lobster Bisque with A Frothy Cap

Butternut Squash Bisque - Crème Fraiche & Pepitas

Cold

Gazpacho

Strawberry Gazpacho

Vichyssoise

Roasted Tomato Bisque - Garnished with Grilled Cheese Triangle

Hors D'oeuvres Baskets in a Platters

Room Temperature [T]. Pricing Per Platter - Small - Approx. 70 Pcs [325.00]. Large - Approx. 110 Pcs [395.00]

SEAFOOD 385 [Small] 460 [Large]

Mini Lobster Rolls, Coconut Shrimp, Shrimp Cocktail, Mini Crabcakes, Artichoke hearts, Peppadew Peppers, Pickled Green Beans, Passion Fruit Sauce, Lemon aioli, Cocktail Sauce

SUSHI MÉLANGE 340 [Small] 410 [Large]

Assorted Sushi including California Rolls, Spicy Tuna Rolls, Vegetarian Rolls and Special Rolls accompanied by Pickled Ginger, Wasabi and Scallion Soy Sauce

FRUIT, CHEESE, AND CRUDITÉS

Celery and Carrot Batons, Broccoli Florets, Cherry Tomatoes, Snow Peas, Green Beans, Red & Yellow Peppers and Italian Olives, Batons of Vermont Cheddar, Chèvre, Jarlsberg, Istara, Azul Bleu, Brie, Fontina and Vintage Gouda Mixed Sliced Fruit, Milled Grain Crackers and Herb Dip

FULL BOARD MEATS, CHEESES, AND CRUDITÉS [+20]

Includes - prosciutto; capocollo; salami or chorizo; artisanal bread; sweet drop peppers. Old-fashioned mustard; truffle pecorino; Manchego; gorgonzola; baguette; bread sticks. crackers; olives; dried apricots; candied walnuts; grapes; honey; asparagus; celery. radishes; cauliflower; grape tomatoes; lemon hummus; ranch.

THAI

- Coconut shrimp skewers
- Curried beef skewers
- Lemongrass ginger chicken skewers
- Asian veggie roll
- Fire roasted baby peppers.
- Peanut and sweet chili dipping sauces.
- Shrimp chips

LOUISIANA

- Spicy Shrimp Skewers
- Blackened fish Bites
- Sweet Potato Chips
- Blackened Cajun Chicken
- Grilled Andouille Sausage
- Creole Crab Dip with Toasts
- Hot & Spicy Pecans
- Jalapeño and Cheddar Biscuits

TUSCAN

- Rosemary Garlic Chicken Skewers
- Lemon Basil Shrimp Skewers
- Skewers of Fresh Mozzarella and Tomato
- Eggplant Bruschetta
- Wild Mushroom & Polenta Tartlets
- Italian olives
- Sun-dried Tomatoes Olive Tapenade
- Grissini breadsticks

PAN-ASIAN

- Penang Grilled Beef
- Chicken potstickers
- Soy sesame glazed grilled shrimp skewers.
- Vegetable Spring Rolls
- Grilled Pineapple
- Pot Stickers
- Wonton Chips
- Plum Sauce
- Scallion soy dipping sauce

ALL AMERICAN

- Mini Crab Cakes
- Cheeseburger Sliders
- Buffalo Chicken Skewers
- Macaroni & Cheese Balls
- Carrots and celery
- Chipotle Sauce
- Blue cheese sauce
- ketchup

MEDITERRANEAN

- Turkish chicken kebobs
- Grilled shrimp kebabs
- Falafel
- Spanakopita
- Kalamata olives
- Fire grilled eggplant.
- Feta yogurt mint dipping sauce
- Hummus -pita crisps

CARIBBEAN

- Coconut Shrimp
- Jerk Chicken Skewers
- Mini Jamaican Beef Patties
- Curried Potato Pockets
- Mango Chutney Dipping Sauce
- Plantain Chips
- Mango Avocado Salsa

MEXICAN

- Chipotle Cilantro Shrimp
- Chicken Verde skewers
- Mini Beef Taco
- Cheese Stuffed Jalapenos
- Guacamole
- Tomato Corn Salsa
- Chipotle Sauce
- Tri-Colored Tortilla Chips
- Blue and Yellow Corn Tortillas

Party platters

Cocktail Platters and Stationery Hors D'Oeuvres- 10 guest minimum.

GREENMARKET CRUDITÉS 9.95

seasonal vegetables, with ruby red beet-feta-lemon, Ranch and Lemon Hummus

ARTISANAL CHEESE PLATTER 15.95

Assorted high end domestic Cheeses.

Accompaniment-

- Honey (wildflower with pink peppercorn & vanilla)
- Olives
- Nuts (incl. candied walnuts)
- Fresh fruit (grapes, strawberries)
- Dried fruit (incl. dried apricots)
- Crackers to include (Fennel black pepper crackers, classic crackers, Flatbreads, baguette and Breadsticks)

ANTIPASTO & CHARCUTERIE - 26.95

- **Cured Meats:** Prosciutto di Parma, Genoa salami, Pepperoni, Soppressata, Capicola, Smoked Ham, Black Peppercorn Salami
- **Cheeses:** Bocconcini, Provolone, Ricotta Salata, Cheddar, Young Manchego, Aged Gouda
- **Vegetables:** Marinated artichoke hearts, roasted red peppers, sun-dried tomatoes, marinated mushrooms, asparagus
- **Accompaniments:** Assorted patés, cornichons, grain mustards, olive tapenade, mixed olives
- **Breads:** Focaccia points, grissini, ficelle

CLASSIC SHRIMP COCKTAIL

Small 38 pieces 150.00 | Large 72 pieces 275.00

Poached jumbo shrimp, cocktail sauce with horseradish and lemon wedges.

ENGLISH TEA SANDWICHES 14.00 3 PER GUEST

Choose 4

- Smoked Salmon and Butter
- Tuna Fish Salad with Capers
- Curry chicken salad
- Roast Beef and Horseradish
- Smoked turkey with apple and blue cheese
- Ham and Gruyere
- Cucumber and fennel cream cheese
- Cucumbers and Butter
- Dilled Egg Salad



AFTERNOON SNACKS

(10 GUESTS MINIMUM)

Please ask us about our snack's combo and platters

Take a Break

Served with Pita Chips

Mixed Nuts 5

Trail Mix 5

Chocolate Covered Almonds 6

Chocolate Covered Pretzels 6

Yogurt Covered Almonds 6

Individual Bags of Chips 3.95

Homemade Potato Chips 4.95

Chipotle sour cream

POPCORN 6.95

Choose 2 -

- Plain
- Old Bay
- Butter Caramel
- Garlic parmesan

URBAN CHIPS & DIPS 13.00

- Pico de Gallo
- Corn tortilla chips
- Guacamole
- Potato chips
- Salsa

AMERICAN HOT DIPS 13.95

Choose 2 -

- Ginger And Madras Curry Lentil
- Spinach and artichoke dip
- Chili con queso
- Broccoli with cheddar with assorted bread wedges

MIXED MEZZA 17.75

- Hummus
- Zaalouk
- Cornichon
- Harissa
- Babaganoush
- Matbucha
- Blistered Moroccan Olives
- Pita Chips and Wedges

NY PRETZELS 6.00

- Baked street pretzels
- Deli mustards.

7-LAYER MEDITERRANEAN CHIPS & DIPS 9.5

Hummus, roasted pepper, Cucumber, Cherry Tomatoes, Black Olives, Artichokes, Feta Cheese, & Dried Oregano,

MEDITERRANEAN DIPS & CHIPS 13.00

- Hummus
- Babaganoush
- Mint feta dip
- Muhamara
- Baby carrots
- Stuffed grape leaves
- Blistered grape tomatoes.
- Pita chips
- Flat bread chips



Festive and Fun Interactive Stations

Interactive Global Cuisine Stations (Minimum of 25 Guests)

Bring the world to your event with chef-attended, made-to-order stations that double as showstopping décor. Mix and match cuisines for a customizable, high-energy experience—perfect for corporate gatherings or private celebrations.

Highlights:

Chef-carved & action stations, Unlimited guest interaction and customization, Authentic global flavors, visually stunning, décor-worthy displays beautifully with crisp white or light red wine.

CARVING STATIONS PRICE TBD

On-site carving available; chef's fee not included.

Choose-Two Carvings

- Pepper-crusted tenderloin of beef with ragout of wild mushrooms & sauce Béarnaise
- All-American Slow-Roasted Pork Loin with bourbon molasses glaze
- Roasted Turkey Breast with gravy & cranberry-orange relish
- Boneless Leg of Lamb (lemon, thyme & garlic) with cider demi-glace
- Grilled salmon with green herb sauce
- Seared sesame-crusted ahi top loin tuna with ponzu, sweet soy & chili dips

Included Carving Stations

- Grilled veggies
- Roasted bliss potato
- Pasta salad
- Green salad
- Dessert's platter
- Brick-oven bread

PASTA STATION PRICE TBD

A variety of pastas made to order to top with your choice of sauces. Pesto, Veal Ragu, Tomato Leek with Pancetta and Four Cheese with Wild Mushrooms. It wouldn't be complete without crusty Italian bread, fresh parmesan cheese and handmade breadsticks.

SLIDER STATION PRICE TBD

Who doesn't love burgers? Bite size hamburgers, cheeseburgers & turkey burgers on warm brioche buns, served with a variety of fixings.

- Traditional Sirloin with Caramelized Onions
- Cheeseburgers with Bread and Butter Pickles
- Slow Braised Barbecued Pulled Pork
- Meatball Slider with Fresh Mozzarella, Marinara and Baby Arugula
- Vegetable Burger with Roasted Tomatoes

CRÊPE STATION PRICE TBD

The French classic, made to order—savory or sweet. Choose fillings like beef, seasonal vegetables, tropical fruit, or chocolate, then finish with an array of sauces. Pairs

FONDUE STATION PRICE TBD

Maintained by our staff and set out for guests to help themselves. An interactive fondue experience featuring

Cheese Fondues

- **Sweet Red Pepper & Monterey Jack** – mild, creamy; crowd-pleasing.
- **Gouda** – smooth, buttery, slightly caramelly notes.
- **Traditional Gruyère** – nutty, savory depth.
- **New York State Cheddar** – sharp, tangy finish.

Dippers & Accompaniments

- Assorted crudités
- Roasted vegetables
- Seasonal fruits
- Crusty French bread

MEXICAN FAJITA STATION PRICE TBD

Olé! Traditional fajita fillings of sautéed chicken, beef or grilled vegetables, with all the fixings

- Sautéed Chicken
- Beef
- Grilled Vegetables
- Warm Tortilla
- With Fresh Tomatoes, Homemade Guacamole, Pico de Gallo, Sour Cream, Chopped Black Olives, Jalapeno Peppers, Spanish Rice, Fresh Cilantro and Cheddar Cheese

SUSHI STATION PRICE TBD

This Interactive Station Features Our Professional Sushi Chefs Making Sushi Rolls to Order with a Variety of Ingredients,

Including - Tuna, Yellowtail, Shrimp, Eel, Scallops, Cucumber, Avocado and Vegetable Tempura

Served with Soy Sauce, Picked Ginger, Wasabi and Chopsticks

POPCORN BAR

50 Guests minimum

Caramel, Salty Olive Oil, Lime & Coconut and Pure White Cheddar Self-Serve Bar in Large Tubs with Individual Bags and Mini Scoops



Desserts *Sweets & Treats*

[Minimum 8 guests]

Gluten Free Cookies 10.95

Vegan Cookies 10.45

Only Cookies 7.95

An assortment of our Fresh Baked House Cookies

Sweets Tooth Mix Sweets 10.95

Cookies, Brownies, Biscotti, Mini Pastries and Bars with Chocolate-Dipped Strawberries

Dolce Platter 12.95

Cookies, Brownies, Butter Cookies, Mousse Shooters & Cake Pops

Chocolate Heaven 13.95

Fudge Brownies, Chocolate Ganache Cups, Chocolate Bars, Truffles, Chocolate Éclairs, Chocolate Cream Puffs, Belgian Chocolate Dipped Strawberries

Mini Mousse Shooters 8.50

[Chocolate Mousse, Tiramisu, Lemon or Raspberry] 2 Per Guest

Cake Pops 8.50

[Citrus Raspberry, White Chocolate Caramel, Chocolate Peanut Butter or Red Velvet] 2 Per Guest

Mini Cinnamon Sugar Churros 8.50

Dulce de Leche Mousse for dipping.

Chocolate Covered strawberries 48.00 per dozen.

Dipped in Belgian chocolate 1 dozen minimum.

Mini Panna Cotta 6.95 Each

- Vanilla with Raspberry Glee Topped with Raspberry and Mint
- Chocolate Lavender topped with whip cream and chocolate curls.

Truffles 5.95 Each

- dark & white chocolate
- Chocolate And Dulce de Leche Truffles

French Macarons 5.95 Each

passionfruit, Coffee, Vanilla, Pistachio, Chocolate, Raspberry or Lemon

Mini Cupcakes 6.95 Each

Chocolate, Vanilla, Red Velvet, etc.

Fruit Skewers 8.00

Mascarpone lime dipping sauce 2 Per Guest

Mini Cinnamon Sugar Churros 8.50 Each

Dulce de leche mousse for dipping

Crepe Brûlée 7.95 Each

- Vanilla scented custard is topped with caramelized sugar.
- Ginger Crème Brûlée topped with ginger caramelized sugar.

Pot de Crème 6.95 Each

topped with whipped cream and chocolate curls.

Classic French, Chocolate, Vanilla, Earl Grey Tea, Coffee, Anise



Desserts *Stations* (25 GUESTS MINIMUM)

CHOCOLATE FOUNTAIN STATION | 29.95

Melted premium imported chocolate served in a fountain with assorted seasonal fruits, pound cakes, shortbread, homemade marshmallows, pretzel rods and biscuits.

NY STYLE CHEESECAKE STATION | 28.95

Chef attendant needed at extra charge

Scoops of N.Y. Style cheesecake served in cosmos or martini glasses with assorted sauces and toppings.

BUILD YOUR OWN S'MORES BAR | 14.95.

Home-made marshmallow - vanilla, raspberry, chocolate, lime

Chocolate and bars - Hershey's milk, dark, cookies 'n' cream, Reese's peanut butter cups, Butterfinger bars

Cookies - ritz, honey made graham crackers, fudge striped cookies, soft baked chips ahoy, thin pretzels.

Yummy spreads - Nutella, cookie and cream cookies, coconut macaroon spread, salted caramel, Biscoff.

Sliced fruits - strawberries, banana.

COOKIES AND MILK BAR | 21.95

- Whole Milk Shot Glass, Chocolate Sauce Rim, Warm Chocolate Chip Cookie
- Horchata Oat Milk, Honey & Bee Pollen Rim, Warm Oatmeal Cookie (vegan, made without gluten)
- Green Tea Matcha Milk, Black Boba Pearls, Black Sesame Cookie

PASSED DESSERTS 4.95 Each

- Brownie Bites - Bourbon Maple Chantilly
- Miniature Berry Trifle Served in A Shot Glass
- Dark Chocolate Mousse Cups
- Mini Cupcakes or Cake Pops
- Strawberry Shortcake Shots
- French Macaroons on The Stick
- S'mores On a Stick -Chocolate Covered Marshmallows
- Muddled Berries , Mint with Fresca in Mini Cups



BAR PACKAGES (2 HOUR MINIMUM)

SOFT BAR | \$15.95 PP

Still and Sparkling Water, Assorted Sodas, Fruit Garnish, and Ice

WINE AND BEER BAR | \$30.95 PP

House Selection of Red and White Wines, House Selection of Local Craft Beers, and Soft Bar

STANDARD FULL BAR | \$41.95 PP

Middle Shelf Liquors, House Selection of Red and White Wines, House Selection of Local Craft Beers, and Soft Bar

PREMIUM FULL BAR | \$51.95 PP

Top Shelf Liquors, House Selection of Red and White Wines, House Selection of Local Craft Beers, and Soft Bar

ADD ROSÉ | \$6.00 PP.

ADD PROSECCO | \$6.00 PP.

ADD A BESPOKE COCKTAIL | \$10.00 PP.

CHOOSE ONE:

Aperol Margarita

Tequila, Aperol, orange juice, lime juice—A zesty, sunset-hued cocktail known for its bittersweet citrus and sophisticated character.

Aperol Tequila Spritz

Tequila, Aperol, grapefruit juice, lemon/lime juice, sparkling water—A refreshing, effervescent drink, perfect for events and happy hours.

Classic Bramble

Gin, blackberry liqueur, lemon juice, simple syrup—A contemporary classic, both fruity and tart, ideal for spring and summer gatherings.

Bourbon Pineapple Smash

Bourbon, pineapple, lemon juice, mint, simple syrup—A modern Southern-inspired drink that balances warmth and tropical freshness.

Mocha Amaretto Martini

Vodka, cold brew, coffee liqueur, amaretto, chocolate syrup—A decadent, dessert-style cocktail that's popular at upscale bars and catered affairs.



FINE PRINTS

General

- All items of availability and prices are subject to change without notice.
- Staffing and rentals are required for all full-service events.

For information about drop-off catering, please visit urbanaffairsnyc.com. Or Email concierge@urbanaffairsnyc.com.

Booking & Payment Terms

- A **50% deposit** is required no less than **3 days before your event** to secure catering services.
- The remaining balance is due in full **one business day prior to the event**.
- Guest counts must be finalized **48 hours prior** to the event. Increases within this window may be accepted on a case-by-case basis.
- Additional charges for late guest count increases, bar extensions, or overtime will be invoiced separately. Payment is due within **5 business days**.
- We accept all major credit cards (Amex, MasterCard, Visa, Discover), checks, and house accounts (with prior setup).

Cancellations

- Events canceled or postponed within **72 hours** of the scheduled event time will result in **100% forfeiture of deposit**.
- Staff reductions within **48 hours** of the event require payment of a **5-hour minimum per canceled staff member**.
- Rental equipment cancellations must be made by **12:00 PM two days prior** to scheduled delivery to avoid restocking fees.
- Orders under **24 hours' notice** will be charged **100%**, including cancellations due to weather or office closures.
- For large orders (**500+ guests**), cancellations made within **48 hours** will incur a **100% fee**.

Delivery & Order Minimums

- Monday–Friday deliveries require a \$200 minimum.
- Weekend deliveries require a \$1,000 minimum.
- Delivery fees vary by location and proximity to our facility.

Administrative Fee

- A 20% administrative fee applies to all orders.
- This fee covers packaging, transportation, administrative costs, and event support.
- This fee is not a gratuity and will not be distributed as such.

Hours of Operation

- Orders can be placed with our Accounts Team **Monday–Friday, 8:00 AM–5:00 PM**.
- To guarantee service, next-day orders must be placed by **4:00 PM ET**.
- Some menu items require **24–48 hours' notice**.
- Deliveries are available **7 days a week**.

Set-Up & Equipment

- All orders include disposable napkins, cups, plates, cutlery, serving utensils, and food signage.
- Hot food prices include wire racks, sternos, and water trays.
- Optional rentals and upgrades:
 - Metal or flameless chafers (added fee)
 - Bamboo platters or eco-friendly presentation (10% fee)
 - Upscale paper goods (upon request)
 - Décor, glassware, linens, ice buckets, and more (priced individually; 3-day advance notice required)
- Our Delivery Team will set up items and arrange pickup of rental equipment (e.g., coffee urns, China) within **24 hours** unless otherwise arranged.
- Clients are responsible for providing equipment. Charges apply for lost or damaged items.

Menu

Menu items and ingredients are subject to **seasonal availability** and may change without notice.

Special Events

As a full-service catering company, we also provide staffing, bar service, rental equipment, décor, and event coordination.

Ordering

Place orders online at urbanaffairsnyc.com, by email at concierge@urbanaffairsnyc.com, or by phone at (212) 981-5832