



# URBANE

CULINARY

## UCELEBRATE MENU

Custom menus and buffet options for your corporate or social receptions and dinner events.

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Thank you for thinking of Urbane Culinary. We pride ourselves in offering a beautiful and custom experience. We also aid with linen and dinnerware rental should you require. Feel free to reach out if you would like any customizations to your menu or have any questions.

## SUMMER BUFFET MENU

**BUFFET SERVICE – \$55 PER PERSON**

*Minimum 30 guests. Price includes cost of serving and kitchen staff.*

### **SALAD SELECTION (select two)**

Chipotle Bean & Corn: Mixed Beans, red onion, cherry tomatoes, peppers, smoked chili, cilantro, green onions, feta cheese, paprika, roasted corn **gf v**

German Style Potato Salad: Smoked Bacon, caramelized onions, shallots, pickles, green beans, house made grainy horseradish mustard, apple vinegar, Italian parsley, maple

Green Curry Lentil Quinoa Salad: Quinoa, pineapple, black lentils, green onions, green chili, Thai basil, heirloom tomato, shredded kale, roasted corn.

Kale & Arugula Caesar: Kale, spicy arugula, confit garlic, charred lemon, parmesan cheese, house made garlic croutons, crispy prosciutto.

Pea & Mint Salad: Summer peas, shaved asparagus, greens, chevre goat cheese, mint, parsley, toasted pine nuts, citrus dressing.

Roasted Red Pepper & Tomato Pasta Salad: blistered tomato, fresh basil, shaved parmesan, red pepper dressing **v**

### **PROTEIN ENTRÉE SELECTION (select two, additional proteins available at \$5 per person)**

Sous Vide Chicken Breast: pesto cream sauce **gf**

Seasonal Fish: house made orange beurre blanc **gf**

Alberta Herb Crusted Beef, horseradish jus **gf**

Sous Vide Pork Loin, apple and apricot mustard sauce **gf**

### **VEGETARIAN PROTEIN OPTION (included)**

Ratatouille Vegetables, tomato pomodoro sauce & roasted garlic

### **SELECTION OF ACCOMPANIMENTS (select three)**

Garlic Pomme Puree **gf v**

Seasonal Vegetable Rice **gf df v**

Seasonal roasted vegetables **gf v**

Orange Herb Carrots & golden beets **gf v**

Buttered green beans

### **DESSERT (select two)**

Seasonal Fruit Cup **gf df v**

Chocolate pot de crème, house made sponge toffee **gf v**

Passion fruit curd, fresh papaya, meringue **gf v**

Greek Yogurt Panacotta, Seasonal fruit puree **gf v**

Key Lime Pie Tart, toasted coconut **v**

Selection of brownies, German chocolate brownies, Nanaimo bars, carrot cake squares

## BBQ BUFFET

**LUNCH PRICING - \$35 PER PERSON**

**DINNER PRICING - \$50 PER PERSON**

*Minimum 30 guests. Dinner pricing includes cost of serving and kitchen staff.*

Roasted Jalapeno Corn Bread, herb butter  
Fresh Cabbage Slaw **gf df v**  
House made Pasta Salad **(DINNER ADDITION)**  
BBQ Chicken Legs & Thighs **gf**  
Mesquite Bourbon Pork Ribs **gf (DINNER ADDITION)**  
Bourbon Smoked Chili Beans **gf**  
Vegetable dirty rice **gf**  
Assorted Bars & squares **v**

## ASIAN BUFFET

**LUNCH PRICING - \$35 PER PERSON**

**DINNER PRICING - \$50 PER PERSON**

*Minimum 30 guests. Dinner pricing includes cost of serving and kitchen staff.*

Fresh Red Cabbage Ginger Slaw  
Gado Gado: peanut sauce, bean sprouts, cucumber, mint, egg, radish, tomato, thai chili **(DINNER ADDITION)**  
Chicken bang bang: lemongrass, kaffir lime **gf**  
Korean Beef: bok choy, green beans, cilantro **gf (DINNER ADDITION)**  
Vegetable Fried rice, ginger, garlic **gf**  
Pot Stickers **gf**  
Assorted Bars and Squares

## THREE OR FOUR COURSE DINNER

**THREE COURSES - \$65 PER PERSON**

**FOUR COURSE - \$75 PER PERSON**

*Minimum 30 guests. Price includes cost of serving and kitchen staff. Three course meals include your selection of soup OR salad. Four course meals include your selection of soup AND salad.*

### SALAD SELECTION (select one)

Chipotle Bean & Corn: Mixed Beans, red onion, cherry tomatoes, peppers, smoked chili, cilantro, green onions, feta cheese, paprika, roasted corn **gf v**

German Style Potato Salad: Smoked Bacon, caramelized onions, shallots, pickles, green beans, house made grainy horseradish mustard, apple vinegar, Italian parsley, maple

Green Curry Lentil Quinoa Salad: Quinoa, pineapple, black lentils, green onions, green chili, Thai basil, heirloom tomato, shredded kale, roasted corn.

Kale & Arugula Caesar: Kale, spicy arugula, confit garlic, charred lemon, parmesan cheese, house made garlic croutons, crispy prosciutto.

Pea & Mint Salad: Summer peas, shaved asparagus, greens, chevre goat cheese, mint, parsley, toasted pine nuts, citrus dressing.

Roasted Red Pepper & Tomato Pasta Salad: blistered tomato, fresh basil, shaved parmesan, red pepper dressing **v**

### SOUP SELECTION (select one)

Zucchini & Roasted Tomato Bisque with garlic rubbed croutons, aged cheddar & crème fraiche

Summer Vegetable Medley

### ENTRÉE SELECTION

#### CHOICE MENU OF UP TO 3 ENTREES

*Includes vegetarian. Final Entrée Counts are due one week prior to the event date. Menu cards must be provided to each guests with choice as well as a detailed list provided to Urbane Culinary for each table.*

#### MAIN PROTIEN (select two)

Sous Vide Chicken Breast: pesto cream sauce **gf**

Seasonal Fish: house made orange beurre blanc **gf**

Alberta Herb Crusted Beef, horseradish jus **gf**

Sous Vide Pork Loin, apple and apricot mustard sauce **gf**

#### VEGETARIAN ENTREE

Ratatouille Vegetables, tomato pomodoro sauce & roasted garlic

#### VEGETABLE (select one)

Seasonal Vegetable Rice **gf df v**

Seasonal roasted vegetables **gf v**

Orange & Herb Carrots **gf v**

Roasted Cherry Tomatoes, rosemary **gf df v**

#### DESSERT (select one)

Chocolate Pot de Crème, sponge toffee finish **gf v**

Greek Yogurt Vanilla Panacotta, Seasonal Fruit Puree **v**

Passion Fruit Curd, Fresh Papaya, Meringue **gf v**

Upside down Cheese Cake, Seasonal theme

#### STARCH (select one)

Garlic Pomme Puree **gf v**

Confit Butterball Potatoes, garlic, rosemary & thyme **gf v**

Parmesan & Basil Polenta, cracked pepper **gf v**

## RECEPTION ITEMS

*Minimum order is 3 dozen per canape.*

### **PASSED & PLACED COLD CANAPES – priced per dozen**

- Eau Claire Distilleries beet & dill cured salmon, beetroot caviar, horseradish crème fraîche **gf 40**
- Fresh Oyster, Lemon, Pickled Blackberry Espuma, Compressed Cucumber **gf 42**
- Compressed Melon, Kalamata Olive, Ashes Goats cheese, Lemon Creme Fraiche **gf 28**
- Compressed Strawberries, cracked pepper, aged balsamic, crème fraîche **gf v 30**
- Alberta Beef tartare, pickled mustard seeds, potato chip. **42**
- Rice Paper Rolls, Asian Vegetables, Ponzu Chili and Wasabi **gf df 36**
- Nicoise Salad, Albacore Tuna, herb Provence, pickled bean, sauce gribiche, confit potato **gf 40**
- Tuna poke, sesame chili dressing, wasabi cream, wonton chip, nori, toasted sesame seeds. **38**
- Miniature poppadum's, Mango Coronation Chicken, Red Onion, Lemon Raita. **34**
- Seafood Gaufrette, Citrus Mayo, Green Onions, Potato chip **gf 34**
- Grilled octopus, fondant potato, paprika, marinated cherry tomato, fried capers **gf df 40**

### **PASSED & PLACED HOT CANAPES – priced per dozen**

- Prawn & Dill Aranchini, Confit Lemon Aioli **36**
- Aromatic Crispy Duck Roll, Zucchini Relish, Green Onion, Hoisin **df 38**
- Yellow Panang Chicken Skewers, Lime, Lemongrass and cilantro. **36**
- Grilled Chicken Skewer, Balsamic marinade, rocket and charred lime pesto. **df 36**
- Zucchini tarts, Cauliflower puree, chevre goat cheese **v 30**
- Charred Orange & Rosemary Lamb, grape and mint salsa. **gf 44**
- Pork Smoked Ham Hock croquette, summer pea puree. **34**
- Thai Fishcakes, lime and red pepper salsa **gf df 34**
- Fillet of Alberta Beef with Baby Fondant Lemon Potato, Pepperonata **gf 42**
- House made "Cheetos" Crusted Cheddar Sticks, Spicy Ketchup **v 30**
- Fried Tempura Shrimp Cocktail, Avocado wasabi Crème, Kacup manis Cocktail sauce **df 38**

### **CHEF ATTENDED SMALL PLATE STATIONS – priced per person**

*Plus \$100.00 chef labour fee – 2 hours during event*

#### **Buffalo Mozzarella 12**

Mini panzanella salad, variations of heirloom tomatoes, nicoise olive powder, fresh local basil. **v**

#### **Seared scallop 14**

Apple and celeriac remoulade, pesto **df gf**

#### **Ham Hock and Smoked Oyster 14**

Pickled summer vegetables, sauce gribiche, toasted bread **df gf**

#### **Alberta Steak Dinner 15**

Confit Lemon Fondant Potato, Pepperonata **gf**

#### **Grilled Chicken 14**

Lima Bean, Pea and roasted tomato Risotto, Parmesan Cheese.

### **Grazing Boards – priced per person**

**Harvest Table Spread:** a beautifully craft combination cheese, meat & crudite **15**

**Cheese :** Selection of soft, medium & hard cheeses, house compotes, crackers & snap breads **8**

**Charcuterie:** Selection of cured meats & sausages with pate, antipasto, soft baguette **8**

**Vegetables:** Selection of miniature vegetables, beer malt edible soil, goats cheese & hummus **5**

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An 18% service charge will be applied to food and beverage. 5% GST will be applied to your final bill.

## LATE NIGHT SNACKS

### 'BUILD YOUR OWN' STATIONS

#### Chicken & Waffles 14

Buttermilk Dill Crispy Chicken, Mini Waffles, Maple Bacon White Gravy

#### Yorkshire Pudding 14

Proteins: Crumbled Italian Sausage, Braised Alberta Short Rib

Stewed Mushrooms, Roasted Vegetables, Caramelized Onions, Roasted Garlic, Horseradish, Au Jus

#### Poutine Bar 14 (select one)

**Classic.** Proteins: Crumbled Confit Duck, Braised Short Rib

Accompaniments: Caramelized Onions, Fried Onions, Peas, Confit Garlic, Roasted Mushrooms, Cheese Curds, Roasted Beef Jus

**Mexican.** Protein: Pulled Pork, Braised Short Rib

Accompaniments: Red Onions, Jalapenos, Black Bean Salsa, Sour Cream, Green Onions, Guacamole, Cheddar Cheese

**BBQ.** Protein: Pulled Pork, Braised Short Rib

Accompaniments: Red Onions, Fried Onions, Caramelized Onions, BBQ Bourbon Beans, Cheese Curds, Jalapeno Havarti Cheese

### STATIONARY ITEMS

#### Urbane Hand Pressed Pizzas 10 (based on 2 slices per person)

Spicy Calabrese, Smoked Ham, Mozzarella, Oven roasted Red Peppers.

Margarita, mozzarella, Tomato Pomodoro, Fresh Basil.

Four Cheese, mozzarella, provolone, goat cheese, mild blue cheese, toasted pine nuts, wild honey.

Grilled Chicken, Alfredo sauce, wilted spinach, smoked bacon, charred onions, parmesan cheese

#### Urbane House made Slider Station 10 (based on 2 slices per person)

Holiday Chicken & Waffles: Buttermilk Dill Crispy Chicken, Maple White Bacon Gravy

Alberta Beef Meatball Sliders, Basil, Aged Parmesan, Rustic Tomato Sauce

*Vegetarian Sliders available upon request*

#### Warm Fondue & Charcuterie 15

Cheese Fondue: Swiss Cheese Fondue, Crusty Baguette, Pickles, Confit potatoes, Cauliflower, Spicy Peppers, cured Chorizo sausage

Charcuterie: Selection of cured meats & sausages with pate, antipasto, soft baguette, chutneys, jams and pickles.

## DESSERTS

### CHEF ATTENDED ACTION STATIONS – priced per person

*Plus \$100.00 chef labour fee – 2 hours during event*

#### Gourmet Smore Station **10**

Our Chefs will torch and toast our gourmet marshmallow Smores for your guests

Raspberry Marshmallow, Double Chocolate Chip Cookies, Valrhona White Chocolate, Smashed Raspberries.

Lemon Marshmallow, Chocolate Chip Cookie, Valrhona Dark Chocolate, Meringue

Vanilla Bourbon Marshmallow, Chocolate Chip, Valrhona Caramelia, Graham Cracker Crumb

#### FLASK'D Flambéed Donuts **10**

*Plus \$100.00 chef labour fee – 2 hours during event*

Our Chefs with flasks in hand will flambé Donuts flavoured with Grand Marnier, Frangelico & Limoncello  
Drunken Donuts under fire & build your own with the following accompaniments:

Vanilla Chantilly Cream, Smoked Bacon, Shaved Chocolate, Selection of Fresh Berries

#### Liquid Nitrogen Ice Cream Station **15**

*Plus \$100.00 chef labour fee – 2 hours during event*

Our Chefs will make incredible liquid nitrogen ice cream right in front of your eyes.

A variety of seasonal ice cream and sorbet flavours.

A selection of candies, gummies and treats to garnish your ice cream with.

Choice house made cookies to make custom ice cream sandwiches.

### STATIONARY ITEMS

#### Gourmet Hot Chocolate Station **7.50 per person**

Stir in shaved chocolate, crushed peppermint, house marshmallows, miniature cookies for dipping

#### Miniature Desserts **48 per dozen**

Minimum of 2 dozen. Select a combination of the flavors below or choose your favourite

Chocolate Pot de Crème, Sponge Toffee Finish *gf*

Upside down Seasonal Cheesecake

Lemon curd, smashed wild blueberries, soft meringue *gf*



## BAR

*Urbane can offer host, ticket & cash bar selections. We offer bartending services for \$300 including one bartender, ice and garnish. This fee is waived if Urbane liquor sales exceed \$300. Speak to our team about your custom bar menu today.*

### PREMIUM BAR

<b>Highballs 1.25 oz.</b>	<b>7</b>
Vodka   Grey Goose, Kettle One or Belvedere	
Gin   Eau Claire Distilleries	
Rye Whiskey   Crown Royal	
Rum   Bacardi White   Bacardi Black   Bacardi Spiced	
<b>Craft Beer</b>	<b>7.50</b>
Selection of Local Craft Beers sourced directly from the brewery of the month	
<b>Urbane Caesar (1.25 oz.)</b>	<b>8</b>
The classic Caesar with an Urbane twist and specialty garnish	
<b>Premium Wine</b>	<b>9-16</b>
Our team works with you to find your desired selection of premium wines for your function	
<b>Pop/Juice</b>	<b>2.75</b>
<b>Non-alcoholic batch cocktail (serves 25)</b>	<b>75</b>
<b>Specialty Cocktail</b>	<b>7-9</b>
Our team is happy to create a cocktail as unique as your event. Price is dependent on final recipe	