



URBANE  
CULINARY

UCELEBRATE MENU  
HOLIDAY EDITION

For Plated, Buffer & Reception Style 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.

## WINTER BUFFET MENU

### BUFFET SERVICE – \$55 PER PERSON

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

#### SALAD SELECTION (select two)

Roasted Red Beet Salad, toasted pine nuts, chevre goat cheese, shaved fennel, arugula & mixed greens, blackberry vinaigrette **gf v**  
Classic Caesar Salad: garlic rubbed croutons, charred lemon, shaved parmesan, roasted garlic, house caesar dressing **v**  
Ratatouille Pasta Salad, seasonal roasted vegetables, rotini pasta, roasted tomato and zucchini sauce, shaved parmesan **v**  
Chipotle Bean & Quinoa Salad: black beans, quinoa, roasted corn, peppers, red onion, feta, lime, cumin, chili, cilantro **gf v**  
Greek Salad, sliced cucumbers, tomatoes, Kalamata olives, feta, romaine, Oregano Greek dressing **gf v (+\$3)**

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

Chicken Cassoulet, chicken thighs, burgundy sauce, favre beans, tomatoes, pearl onions **gf**  
Seasonal Fish: house made dill and lemon cream sauce **gf**  
Alberta Braised Beef Short Rib, grainy mustard jus **gf**  
Sous Vide Turkey Breast & Confit Turkey Legs **gf**

#### VEGETARIAN PROTEIN OPTION (included)

Vegetarian Moussaka, roasted vegetables, ricotta cheese, basil, cumin, roasted Pomodoro sauce **gf v**

#### SELECTION OF ACCOMPANIMENTS (select three)

Smashed Potatoes, sour cream, garlic, grainy mustard **gf v**  
Herbed Wild Rice **gf df v**  
Seasonal honey roasted vegetables, thyme, rosemary **gf v**  
Roasted brussel sprouts tossed with double smoked bacon **gf df**  
Orange & Herb Carrots **gf v**  
Candied Maple Roasted Sweet Potatoes **gf df v**

#### *\$5 Addition per person*

*Bread stuffing, caramelized onions, sage, celery, mushrooms, apples gf*

#### DESSERT (select two)

Sticky Toffee Pudding, caramel sauce  
Chocolate Pot de Crème **gf**  
Selection of brownies, German chocolate brownies, Nanaimo bars, carrot cake squares  
Spiced apple upside down cheese cake, pretzel brown sugar crust  
Stewed fruit cup **gf v**

#### ADD A CARVING STATION TO YOUR BUFFET! Priced per person.

Bourbon Brown Sugar Glazed Ham 8  
Herb Crusted Alberta Striploin served with black truffle salt 12

## TURKEY BUFFET

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

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

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

Rolls & butter **(DINNER ADDITION)**

Roasted red beet salad, toasted pine nuts, chevre, shaved fennel, arugula, blackberry vinaigrette **gf v (DINNER ADDITION)**

Sous vide turkey breast & confit turkey legs **gf**

Bread stuffing, caramelized onions, sage, celery, mushrooms, apples **gf**

Orange cranberry sauce **gf**

Roasted maple sweet potato mash **gf (DINNER ADDITION)**

**OR** Smashed potatoes, sour cream, garlic, grainy mustard **gf v (DINNER ADDITION)**

Turkey au jus, rosemary, garlic

Orange & thyme carrots **gf v**

## 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)**

Roasted red beet salad, toasted pine nuts, chevre goat cheese, shaved fennel, arugula & mixed greens, blackberry vinaigrette **gf v**  
Classic Caesar Salad: garlic rubbed croutons, charred lemon, shaved parmesan, roasted garlic, house caesar dressing **v**  
Chipotle Bean & Quinoa Salad: black beans, quinoa, roasted corn, peppers, red onion, feta, lime, cumin, chili, cilantro **gf v**  
Greek Salad, sliced cucumbers, tomatoes, Kalamata olives, feta, romaine, Oregano Greek dressing **gf v (+\$3)**

### **SOUP SELECTION (select one)**

Zucchini & Roasted Tomato Bisque with garlic rubbed croutons, aged cheddar & crème fraiche  
Roasted Corn Veloute with smoked bacon, green onions, cilantro whipped cream **gf**  
Brocolinni blue cheese soup, crispy calabrese, fried mushrooms **v**

### **ENTREE 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)**

Chicken cacciatore, summer tomato, basil, white wine wild mushrooms.  
Seasonal Fish: house made dill and lemon cream sauce **gf**  
Alberta Braised Beef Short Rib, grainy mustard jus **gf**  
Sous Vide Turkey Breast & Confit Turkey Legs **gf**

#### **VEGETARIAN ENTREE**

Roasted chestnut, wild mushroom and barley risotto, marscapone cheese, roasted garlic **v**

#### **VEGETABLE (select one)**

Roasted Beets & Apple **gf df v**  
Turnip cauliflower mornay **v**  
Sous vide Carrots, brocolinni, orange, rosemary & thyme **gf df v**  
Roasted Cherry Tomatoes, rosemary **gf df v**

#### **STARCH (select one)**

Smashed Potatoes, sour cream, garlic, grainy mustard **gf v**  
Parmesan & Basil Polenta, cracked pepper **gf v**  
Confit Garlic Buttered Potato Fondant **gf**  
Roasted maple sweet potato mash **gf**

#### **DESSERT (select one)**

Chocolate Pot de Crème, sponge toffee finish **gf v**  
Sticky Toffee Pudding, Caramel Sauce **v**  
Crème caramel, sable cookie **v**  
Stewed fruit cup **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**
- Togarashi tuna, cucumber disc, puffed rice, wasabi cream **40**
- Vegan rice paper roll, asian vegetables, sweet soy **gf df 36**
- Truffle tomato tarts, caramelized onion custard, brunoise tomato, truffle **v 28**
- Zucchini herb tart, roasted parsnip custard, brunoise zucchini, roasted red pepper espuma **v 30**
- Dolce latte, goats cheese, marscapone, creamy & smoked gorgonzola, crisp pear relish, house gluten free cracker **gf 30**
- Alberta Beef tartare, pickled mustard seeds, potato chip. **42**
- Coronation chicken, crispy naan, cilantro yogurt, fresh mango

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

- Carbonara arancini, smoked bacon, egg yolk, parsley, parmesan cheese, lemon swiss fondue **30**
- Wild mushroom tarte tatin, caramelized onions, goats cheese **v 32**
- Miniature chicken pot pies, crispy pomme puree **36**
- Red wine braised short rib yorkshire puddings, pearl onion, horseradish cream **40**
- Miniature meatloaf, garlic pomme puree, BBQ jus **gf 38**
- Charred lamb marinated with grape bruschetta **gf 44**
- Prawn tempura, pickled julienne daikon, cilantro, togarashi aioli **40**
- Braised pork belly, pear & apple chutney **38**
- Warm Nicoise salad, seared tuna, dehydrated kalamata olive, sauce gribiche, picked bean, confit potato **gf 42**
- House made "Cheeto" Crusted Cheddar Sticks, spicy ketchup **v 30**
- Confit Garlic Potato fondant, succotash, fontina **gf v 34**
- Baby potato skins, pepperonata, grilled scallion, cheddar cheese crisp **v gf 36**
- Braised short rib croquette, wild mushrooms, jager sauce **42**

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

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

#### Alberta Beef Micro-Plate 15

Fondant Potato, Roasted Seasonal Vegetables,  
Horseradish Au Jus **gf**

#### Holiday Turkey Micro-Plate 12.50

Confit Turkey, Pomme Puree, Holiday Stuffing,  
Cranberry, Turkey Jus

#### Chicken & Waffles 14

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

#### Buffalo Mozzarella 12

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

#### Pork Frickadella Meatball 14

Creamy confit garlic pomme puree, madeira jus, red  
wine braised cabbage, micro mustard greens

### 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**

## LATE NIGHT SNACKS

### 'BUILD YOUR OWN' STATIONS

#### Yorkshire Pudding 14

Proteins: Crumbled Italian Sausage, Braised Alberta Short Rib

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

#### Stuffing Bar 14

Proteins: Crumbled Italian Sausage, Shaved Turkey

Stewed Mushrooms, Roasted Vegetables, Pomme Puree, Caramelized Onions, Roasted Garlic, Cranberry Compote, Turkey Gravy

#### 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, Valhrona White Chocolate, Smashed Raspberries.

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

Vanilla Bourbon Marshmallow, Chocolate Chip, Valhrona 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**

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.

#### Maple Sugar Shack **12**

Hot Maple Taffy prepared on freshly grated snow. Collect your tasty treat and dip into our speciality toppings like bacon bits, rock salt, marsh mellows and crushed nuts.

### 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

Crème caramel, sable cookie **v**



## 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 holiday cocktail as unique as your event. Price is dependent on final recipe	