



MODERN FOOD

"The Foodies' Caterer"



Urban Taste Catering | The Foodie's Caterer
214.997.3789 | sales@urbantastecatering.com



BREAKFAST | BRUNCH | MENU



MINIMUM 20 GUEST COUNT



DELIVERY ORDER



INCLUDED IN ORDER

BUILD YOUR OWN AVOCADO TOAST BAR | \$11.99 per person

Local Bread (Sourdough + Multigrain) (\$2 additional for Gluten Free Bread)
Smashed Avocado (Kosher Salt) comes w/ Seasonal Fruit Salad

Toppings: Charred Corn Elote, Cotija, Pico De Gallo, Sliced Boiled Eggs |
Candied Jalapeno Bacon | Micro Arugula.

THE FRENCH CONNECTION | \$11.99 per person

Assortment of French pastries: Warm Muffins, Danishes, Scones,
Croissants | comes w/ Seasonal Fruit Board

SUNDAY MORNING | \$15.95 per person

choose any (1) protein option:

**Proteins: Country Pork Sausage, Candied Jalapeño Bacon, Apple
Wood Bacon, Turkey Sausage** | comes w/ Beignet Biscuits | Molasses
Butter | Seasonal Jams | Farm Fresh Scrambled Eggs | Seasonal Fruit Board |
Citrus Yogurt Dip

ST. CHARLES BREAKFAST | BRUNCH | \$18.95 per person

Tribute to the Food Mecca of the world- New Orleans

Blackened Gulf Shrimp | Holy Trinity Texas Beer-Rosemary Reduction |
Smoked Gouda Grits | Blackened Breakfast Potatoes | Seasonal Fruit Salad
w. Citrus Yogurt Dip | Scratch Made Beignet Biscuits

URBAN BRUNCH | \$20.95 per person

Charles' Secret Fried Chicken | Buttermilk Mini Waffles | Maple Syrup |
House-Made Hot Sauce | Blackened Baby Breakfast Potatoes | Seasonal
Fruit Board w. Citrus Yogurt Dip

TEXAN BREAKFAST | \$12.95 per person

choose any (3) options

**Assortment of Taqueria Style Breakfast Tacos: Apple Wood Bacon |
Chorizo | Smoked Paprika Potato | Smoked Brisket (Vegan upon
request)** Comes w./ Salsa Roja | Avocado Tomatillo Salsa | w. Cinnamon
Sugar Tortilla Chips w. Agave Whip Cream Dip (comes w/2 Tacos pp)

BENTO BOX BREAKFAST | \$9.95 per person

Quick Grab and Go's

Protein Box: Raspberry White Chocolate Over- Night Oats or Dark
Chocolate Peanut Butter Over- Night Oats | Whipped Greek Yogurt |
Seasonal Fresh Berries | Mini Seasonal Quiche

Smoked Salmon Box: Boiled Egg | Smoked Salmon Dip | English
Cucumbers | Seasonal Fresh Berries | Pita Chips



BEVERAGES

LOCAL COFFEE

\$2.50 per person

Cream | Assortment of Sugar | Stirrs | Disposable Coffee Cups with Lids
Decaf Upon Request **3.00 per person**

HOT TEA ASSORTMENT

\$2.50 per person

Cream | Assortment of Sugar | Stirrs | Disposable Coffee Cups with Lids
Decaf Upon Request **3.00 per person**

ICE SWEET / UN-SWEET TEA (STRAWBERRY, PEACH FLAVOR AVAILABLE)

\$3.00 per person

Assortment of Sugar | Stirrs | Disposable Coffee Cups with Lids | Sliced Lemons

HOUSE CRAFTED ARNOLD PALMER | LEMONADE

\$3.00 per person

Disposable Coffee Cups with Lids | Sliced Lemons

CHILLED FRUIT JUICES

\$4.00 per person

Orange | Apple | Cranberry

SPRING BOTTLED WATER

\$4.00 each

SPARKLING BOTTLED WATER | FLAVORED SPARKLING WATER

\$5.00 per person

ASSORTED SODA

\$3.00 each

BREAKFAST ADD ONS

WARM BREAKFAST EMPANADAS

\$5.00 per person

Seasonal Mini Pies w. Cinnamon Agave Whip | Fall Pear | Summer Strawberry | Winter Apple | Spring Blueberry

SMOKED SALMON PLATTER

\$75.00 per platter (serves 8-10 guest)

Smoked Salmon | Assorted Bagels | Whipped Cream Cheese | English Cucumbers | Sliced Red Onions | Sliced Farmer Tomato | Sliced Boiled Eggs | Capers

SEASONAL PARFAIT CUPS

\$4.00 each

- Traditional Yogurt Parfait | Almond Granola | Seasonal Fruit Berries
- Raspberry White Chocolate Over- Night Oats
- Dark Chocolate Peanut Butter Over- Night Oats
- Chocolate Coconut Chia Seed Pudding Oats

WARM ASSORTED SLICED BAGELS

\$5.00 per person

Served w./ Cream Cheese Spread



LUNCH MENU | BUFFET MENUS

 MINIMUM 20 GUEST COUNT

 DELIVERY ORDER

 INCLUDED IN ORDER

TAQUERIA

\$22.00 per person

Corn + Flour Tortillas | Carne Asada |
Adobo Chicken | Salsa Roja |
Pickled Red Onions | Cilantro |
Charred Pineapple Salsa | Crema |
Cabbage Slaw | Pico De Gallo | Cotija |
Poblano Rice | Ranchero Beans | Elote Corn Dip
(Add on Brisket Queso I Tortilla Chips \$10)

MY ROOTS

\$19.95 per person

Wood-Fire Spiced Jerk Chicken |
Citrus Salmon W. Red Pepper Jam |
Coconut Rice | Seasonal Warm Vegetables |
Chef’s Seasonal Salad |
Parker Rolls w. / Molasses Butter

TEXAS TRADITION

\$24.95 per person

Cherry Wood Smoked Brisket |
Wood- Fire BBQ Chicken w. Blackberry Chipotle
Glaze | Smoked Gouda Mac Cheese |
Haricot Verts w. Bacon Jam |
Jalapeño Cheddar Cornbread w. Agave Lime
Butter

CULTURE

\$19.95 per person

Smoked Moroccan Apricot Chicken |
Wood- Fire Grilled Chimichurri Shrimp |
Basmati Rice Pilaf | Warm Seasonal Greek
Spiced Vegetables Chef’s Seasonal Salad |
Za’atar Spiced Pita Chips | House Hummus |
Tzatziki



*“Our food is made with the highest standard of ingredients complete
with an exceptional presentation for your office or event.”*

www.urbantastecatering.com

BOX LUNCHES

 **MINIMUM 20 GUEST COUNT**

 **DELIVERY ORDER**

 **INCLUDED IN ORDER**

All sandwiches come on artisan bread (pretzel, ciabatta, brioche). All lunch boxes come with classic kettle chips, seasonal fruit, cutlery, seasonal house-made cookie.

ROASTED TURKEY + CANDIED JALAPENO BACON

\$14.95 per person

Havarti Cheese | Lemon Aioli | Lettuce | Tomato

MAPLE HAM + SMOKED GOUDA

\$14.95 per person

w. Whiskey Mustard Glaze | Lettuce | Tomato

PERI - PERI ROASTED CHICKEN + SWISS

\$14.95 per person

Candied Jalapeño Bacon | Lettuce | Tomato

JERK CHICKEN + PEPPERJACK

\$14.95 per person

Coconut Lime Aioli | Thai Chili Slaw | Pepperjack Cheese (sub tofu or portobello) (Veg) 

WOOD FIRE CHIMICHURRI PORTOBELLO + MOZZARELLA (VEG)

\$14.95 per person

Balsamic Onion Jam | Citrus Aioli | Arugula | Heirloom Tomato

BENTO BOX SNACKS + BOARDS

\$2.60 per person

- Smoked Salmon Dip | Crudites | House Crackers
- Chocolate Covered Peanut Butter Dates | Whole Strawberries | Honey Ricotta Dip | Biscoff Cookies
- Trail Mix | Cheese Cubes | Crackers | Seasonal Fruit
- Greek Nonfat Honey Yogurt | Trail Mix | Granola | Seasonal Fruit
- Mini Charcuterie Box w. / Crackers

SALAD OPTION

(Sub Tofu for any Protein Option)

HOUSE SALAD

\$14.95 per person

Mixed Greens | Cotija Cheese | Heirloom Tomatoes | English Cucumbers | Thin Carrots | Roasted Corn | Smoked Paprika Dressing w. / Peri-Peri Roasted Chicken

WILD ARUGULA + SPRING SALAD

\$14.95 per person

w. Cucumbers | Baby Tomatoes | Feta | Crispy Za'tar Spiced Pita Croutons | Lemon Mint Vinaigrette | w. Grilled Salmon

ASIAN GREENS

\$14.95 per person

w. Julienne Red Bell Peppers | Roasted Peanuts | Thin Carrots | Shaved Cabbage and Cilantro | Miso Maple Dressing | w. Grilled Thai Chicken

THE FOODIE'S CATERER

GRAIN BOWLS

\$22.95 per person

choose any (2) options:

Protein: Thai Chicken, Korean beef bulgogi, Chili Spiced Tofu, Miso Salmon

Grains: Sesame Jasmine Rice, Basmati Steamed Rice, Quinoa

Toppings: Crushed Peanuts, Scallions, Steamed Broccoli, Grilled Carrots, Cilantro, Cabbage, Pickled Red onions, Diced Cucumbers, Edamame, Bell Peppers, Tomatoes

Sauces: Charred Scallion Peanut Vinaigrette, Red Pepper Sriracha, Maple Miso

SUMMER IN MILANO

\$20.95 per person

Herb Roasted Chicken | Cacio e Pepe Cauliflower Gratin | Wood Fire Balsamic Rosemary Sirloin | Seasonal Salad w. Focaccia Bread

BUILD YOUR OWN SLIDER BAR SLIDER BAR | (2 SLIDERS P.P.)

\$18.95 per person

Choose any (2) Proteins: 2oz Angus Beef, 2oz Grilled Herb Chicken, 2oz Balsamic Portobello, Grilled Jerk Tofu

Toppings: Roma Tomatoes, Julienne Lettuce, Onion Slices, Pickles, UTC Signature Bacon Jam, Pickles, Mustard, Mayo and ketchup, w. house salad and chips | Brioche Buns

AMERICANO

\$19.95 per person

Rosemary Rubbed Grilled Chicken W. Champagne Butter Cream | Smokey Rubbed Pork Tenderloin W/ Mustard Bourbon Glaze | Chef's Seasonal Salad | Red Skin Boursin Potatoes | Chef's Seasonal Vegetable | Parker Rolls | Molasses Butter





SMALL BITES MENU

 **HANDCRAFTED**  **72 HOUR NOTICE**  **MINIMUM 24PC PER BITE PER ORDER**


SMOKED GOUDA MAC BITE

\$2.60 per person

Truffle Ranch (Veg) 


THAI CHICKEN MEATBALLS

\$2.60 per person

Apricot Glaze | Sesame Seeds
(Request GF) 

MINI RICE CAKE

\$2.60 per person

Gulf Shrimp | Avocado | Mango |
Mango Vinaigrette | Wasabi Aioli
(GF) 

JERK CHICKEN SATAY

\$2.60 per person

Charred Pineapple Salsa (GF) 

MINI CHICKEN TACO

\$2.60 per person

Avocado Relish | Lime Crema |
Micro (GF) 

ELOTE AVOCADO TOAST

\$2.60 per person

Elote | Chili Oil | Micro
(V)  (VEG) 



SHRIMP + GRIT BITE

\$2.60 per person

w. Tomato Capsicum Relish


THAI CAULIFLOWER

\$2.60 per person

Citrus Mayo | Black Sesame Seeds
(VEG)  (Request V) 

BURRATA FLATBREAD

\$2.60 per person

Basil Oil | Heirloom Tomato Jam
(VEG) 

MINI BEEF WELLINGTON

\$2.60 per person

Smoked Cherry Demi

TEXAS CUBAN SMOKED PULL PORK

\$2.60 per person

Honeycup Mustard | B+B Pickles |
Candied Jalapeno Bacon | Pepper
Jack Cheese

JAMAICAN OXTAIL QUESADILLAS

\$2.60 per person

Mango-Pepper Jelly



URBAN FRIED CHICKEN SLIDER

\$2.60 per person

Pickle | Whiskey Mustard Spread

PRIME BEEF SLIDER

\$2.60 per person

Pineapple Bacon Jam | Warm Brie

BACON WRAPPED SHRIMP

\$2.60 per person

Port Chili Jam

BOURSIN PUFF PASTRY

\$2.60 per person

Wild Mushroom Duxelle

DEVEILED EGG

\$2.60 per person

Bacon Jam (Veg Based on Request) 

SMOKED BRISKET EGGROLL

\$2.60 per person

Citrus Aioli

MICRO GRILLED CHEESE

\$2.60 per person

Sourdough | Warm Brie | BBQ Caramelized Onion (Veg) 

TEXAS STYLE PHILLY CHEESE EGGROLL

\$2.60 per person

w. Chipotle Aioli

HERB FILET CROSTINI

\$2.60 per person

Whiskey Caramelized Onions | Whipped Herb Spread | Chipotle Aioli

WARM BRIE CROSTINI

\$2.60 per person

Asian Pork Belly | Pepper Jam | Arugula Pesto

RISOTTO PARM BITE

\$2.60 per person

Wild Mushroom Duxelles | Arugula Pesto

PETITE LUMP CRAB CAKE

\$2.60 per person

Texas Remoulade | Micro

MANCHEGO JALAPENO POTATO CAKES I

\$2.60 per person

Goat Cheese Crema (Veg) 

CAPRESE SKEWERS

\$2.60 per person

Heirloom Tomato | Mozzarella | Basil Gremolata | Balsamic Reduction (Veg) 

PLATTERS | STATIONS



CHARCUTERIE BOARD

\$2.60 per person

Italian Meats | Assortment of Artisan and Seasonal Cheeses | served with OliveS | Mustards | House Jams | Hummus and Crostini | House made Crackers

WARM POBLANO CRAB DIP

\$2.60 per person

Warm Chips | Griddled Bread



TEXAN PLATTER

\$2.60 per person

Brisket Queso | Tortilla Chips | Salsa Roja

SEASONAL CRUDITES STATION

\$2.60 per person

Fresh Cut Seasonal Vegetables served w./ House Ranch / House Seasonal Hummus
(V  VEG )

SEASONAL FRUIT + ARTISAN CHEESE PLATTER

\$2.60 per person

Assorted Seasonal Fresh Fruit + Gourmet Selection of Cheese and Crackers | served w./ Citrus Fruit Dip

SHRIMP + GRITS STATION

\$2.60 per person

Blackened Shrimp | Holy Trinity Texas Beer- Rosemary Reduction | Smoked Gouda Grits

SLIDER STATION

\$2.60 per person

CHOOSE ANY (2) OPTIONS | TEXAS STYLE FRITO PIE BAR (Sub French Fries)

- BLACKBERRY GLAZE CHICKEN SLIDER | ARUGULA BLUE CHEESE ONION SLAW
- PRIME BEEF SLIDER | PINEAPPLE BACON JAM | WARM BRIE
- CHERRY WOOD SMOKED BRISKET | MINI ONION RING | WHISKEY BBQ SAUCE
- DR. PEPPER PULLED PORK SLIDER | APPLE BUTTER SLAW
- URBAN FRIED BUFFALO CHICKEN SLIDER | PICKLE | WHISKEY MUSTARD SLAW
- GLAZED JERK TOFU | COCONUT LIME SLAW | AVOCADO SPREAD (VEG)

MAC + CHEESE STATION

\$2.60 per person

Our Classic Smoked Gouda Mac and Cheese

Assorted Toppings: Applewood Bacon | Crema | Cotija | House-made Hot Sauce | Chives | Old Bay Onions | Mushrooms

WOOD OVEN PIZZA STATION

\$2.60 per person

(Requires a pizza Oven rental)

Handcrafted pizza made in front of your guest to enjoy | Ask about our seasonal selections for pizza

TAQUERIA STATION

\$2.60 per person

CHOOSE ANY (2) OPTIONS *(Add on our poblano rice, ranchero beans or our brisket queso and chips)*

- Carne Asada
- Chicken Tinga
- Adobo Grilled Chicken
- Lime Marinated Shrimp
- Al Pastor
- Crispy Portobello

Warm Corn Tortillas | Flour Tortillas Salsa Roja | Pickled Red Onions | Cilantro | Avocado Poblano Salsa | Crema | Cabbage Slaw | Pico De Gallo | Cotija | Warm Tortilla Chips



SLIDER STATION

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CHOOSE ANY (2) OPTIONS | TEXAS STYLE FRITO PIE BAR (Sub French Fries)

- **BLACKBERRY GLAZE CHICKEN SLIDER** | ARUGULA BLUE CHEESE ONION SLAW
- **PRIME BEEF SLIDER** | PINEAPPLE BACON JAM | WARM BRIE
- **CHERRY WOOD SMOKED BRISKET** | MINI ONION RING | WHISKEY BBQ SAUCE
- **DR. PEPPER PULLED PORK SLIDER** | APPLE BUTTER SLAW
- **URBAN FRIED BUFFALO CHICKEN SLIDER** | PICKLE | WHISKEY MUSTARD SLAW
- **GLAZED JERK TOFU** | COCONUT LIME SLAW | AVOCADO SPREAD (VEG)

TAQUERIA STATION

\$2.60 per person

CHOOSE ANY (2) OPTIONS (Add on our poblano rice, ranchero beans or our brisket queso and chips)

- Carne Asada
- Chicken Tinga
- Adobo Grilled Chicken
- Lime Marinated Shrimp
- Al Pastor
- Crispy Portobello

Warm Corn Tortillas | Flour Tortillas Salsa Roja | Pickled Red Onions | Cilantro | Avocado Poblano Salsa | Crema | Cabbage Slaw | Pico De Gallo | Cotija | Warm Tortilla Chips

MAC + CHEESE STATION

\$2.60 per person

Our Classic Smoked Gouda Mac and Cheese

Assorted Toppings: Applewood Bacon | Crema | Cotija | House-made Hot Sauce | Chives | Old Bay Onions | Mushrooms

WOOD OVEN PIZZA STATION

\$2.60 per person

(Requires a pizza Oven rental)

Handcrafted pizza made in front of your guest to enjoy | Ask about our seasonal selections for pizza



SPECIALTY DINNER OPTIONS



BUFFET | PLATED | FAMILY STYLE



| STARTERS |

WINTER PEAR + GORGONZOLA SALAD

\$2.60 per person

Mixed Greens | Sliced Pears | Gorgonzola | Candied Pecans | Pear Vinaigrette

SPRING SALAD

\$2.60 per person

Heritage Greens | Summer Strawberries | Chèvre Cheese | Sliced Grapes | Golden Raisins
| Candied Nuts | Heirloom Tomatoes | Citrus House Vinaigrette

URBAN CESAR

\$2.60 per person

Mixed Romaine | Grated Parmesan-Reggiano | Pesto Campari Tomatoes | Lemon Oil |
Cesar Dressing | House Texas toast Croutons

HOUSE SALAD

\$2.60 per person

Mixed Greens | Cotija Cheese | Heirloom Tomatoes | English Cucumbers | Baby Carrot |
Candied Jalapeño Bacon | Smoked Paprika Dressing

BEET + ARUGULA

\$2.60 per person

Wild Arugula | Yellow + Red Beets | Whipped Feta Dip | Candied Pistachios |
House Sliced Fennel | Dijon Vinaigrette

ORLEANS SEAFOOD GUMBO

\$2.60 per person

Made In House | Scallion Rice

| MAIN ENTREE CHOICES |

All items come with our Parker Rolls served with Molasses Butter or Plain Butter

CHICKEN ROULADE | BOURSIN

Sun-dried Tomato Chicken | Sherry Honey Au Jus

HOUSE ROSEMARY RUBBED PAN- SEARED CHICKEN

Champayne Sauce

4OZ FILET MIGNON

Whiskey Peppercorn Sauce | Old Bay Onions

WOODFIRE JERK CHICKEN

Charred Pineapple - Mango Relish | House Jerk Glaze

BOURBON SPICED PORK TENDERLOIN

Whiskey Mustard Glaze | Tart + Sweet Apple Marmalade

BRAISED SHORT RIBS

Old French-Fried Carrots | Smoked Cherry Dem

LOCAL COFFEE RUBBED BEEF TERES MAJOR STEAK

Scallion Sherry Cream

PAN - SEARED SALMON

Lump Crab Citrus Cream

EVOO HERB PRESERVED LEMON SALMON

Red Pepper Jam

MAPLE GINGER SALMON

Charred Scallion Peanut Vinaigrette | Thin Scallions

SPICED RUBBED SKIRT STEAK

Chimichurri | Old Bay Onions

CHARRED AGAVE ANCHO AIRLINE CHICKEN

Roasted Poblano Sauce | Southwest Red Pepper Relish

| ACCOMPANIMENTS CHOICES |

CHIVE + BOURSIN WHIPPED POTATOES

CREAMY WHIPPED POTATOES

ROASTED CITRUS BROCCOLINI | COTIJA

PERI PERI PAPAS BRAVAS | CITRUS AILOI | COTIJA (VEG) 
(Vegan Upon Request) 

COCONUT RICE

SMOKED GOUDA MAC + CHEESE

BABY CARROTS + ASPARAGUS | ROSEMARY OIL

SEASONAL ROASTED VEGETABLES | HERB EVOO

CHARRED BRUSSEL SPROUTS | MAPLE BACON REDUCTION

HOLY TRINITY RISOTTO

HARICOTS VERTS W./ BACON JAM (VEG) 
(Vegan Upon Request) 

BACON WRAPPED ASPARAGUS | THAI GLAZE

DESSERTS



CARDAMOM COCONUT COOKIE

\$11.99 per person

Pineapple Bourbon Ice Cream | Crisp

MINI BANANA FOSTER BANANA PUDDING

\$11.99 per person

Description here

STICKY TOFFEE CAKE

\$11.99 per person

Candied Walnuts | Ginger Ice Cream

SEASONAL MINI TARTS

\$11.99 per person

WILDBERRY GOAT CHEESE MOUSSE

\$11.99 per person

Description here

GRANDMA’S POUND CAKE SHOOTER

\$11.99 per person

CHOCOLATE BREAD PUDDING SHOOTER

\$11.99 per person

Tahini Whipped Cream

PEANUT BUTTER S’MORE BITE

\$11.99 per person

Layer Of Peanut Butter Cookie | Chocolate
Fire-Flamed Marshmallow

RICOTTA BROWNIES

\$11.99 per person

Candied Hazelnuts | Cream

ASSORTED MINI COOKIES

\$11.99 per person

| STATIONS |

ICE CREAM COOKIE STATION

\$11.99 per person

Assortment of Ice Cream and Cookies
Served in a Mini Paper Boat

CHOCOLATE CHARCUTERIE STATION

\$11.99 per person

Assortment of Fine Chocolates |
Chocolate Crackers | Chocolate
Dipped Pretzels | Hazelnut Crisp
Sticks | Chocolate-Dipped Fruit

YOUR WAY S’MORE STATON

\$11.99 per person

Gourmet Marshmallows | Traditional
Chocolate | Graham Crackers |
Assortment of Dipping Sauces | Peanut
Butter | Nutella | Toasted Right In Front
Of You!!

SERVICE STAFF

At Urban Taste CATERING, we offer premium service staff for your special event. Our team ranges from expert Trained Servers to our Executive Culinary Lead and Bartending Services.

Our service staff is not only efficient and professional but also highly knowledgeable and adaptable. They are trained to handle any situation that may arise and guarantee that your event runs smoothly.



BARTENDING

Bartender(s)
required per 25
guests.



PROFESSIONAL TRAINED SERVER



EXECUTIVE CULINARY LEAD

Required for all full-service events with over **150 guests** to ensure your event is exceptional.

Please add an 8.25% sales tax along with a 15% service fee for full service to ensure your event needs are met. This handles all site visits, meetings, and planning to ensure your event is run smoothly by our back-of-the-house partners.



BEVERAGES | BARS

ASSORTED SODA

\$1.50 per person

Diet Coke | Coke | Sprite

SPARKLING WATER

\$2.00 per person

Pellegrino | Perrier

STILL BOTTLED WATER

\$2.00 per person

SEASONAL TEXAS TEA

\$1.50 per person

Peach | Strawberry | Classic

BAR PACKAGES

FULL SERVICE

Beer + Wine | Cocktails | Mimosa Bar