



URBAN TASTE CATERING

2020 Holiday Menu

Orders | 214.997.3789 or Sales@urbantastecatering.com

Seasonal Small Bites



Pricing per Piece

MOROCCAN CHICKEN SATAY <i>Pear Chutney and Tzatziki</i>	3.50	MINI BEEF WELLINGTON <i>Smoked cherry mustard Demi</i>	3.25
SMOKED BRISKET EGGROLL <i>Truffle Ranch - Micro</i>	3.00	PETITE LUMP CRABCAKE <i>Smoked Paprika Aioli</i>	4.00
PRIME BEEF BURGER <i>Candied Jalapeno Bacon, Urban BBQ Sauce, Sharp Cheddar, Onions Straws</i>	3.50	WOOD FIRE BEEF SATAY <i>Charred Scallion Peanut Vinaigrette</i>	3.50
BACON WRAPPED SHRIMP <i>Port Chili Jam</i>	2.50	BACON WRAPPED DATES <i>Stuffed w. Local Blue Cheese</i>	3.00
CROSTINI HANGER <i>Horseradish Aioli, Crispy Shallots - Micro</i>	3.00	MINI CHICKEN TACO <i>Pineapple Relish, Avocado Crema</i>	3.25
APPLE CRANBERRY TART <i>w. Ricotta</i>	2.75	MINI CHILI FISH TACO <i>Cotija, Southwest Coleslaw, Lime Crema</i>	3.25
TEXAS SPICED PULLED PORK <i>w. Apple Cranberry Slaw, Pickled Blackberry Jam</i>	4.00	WOOD FIRE JERK CHICKEN SATAY <i>w. Caribbean Jerk Sauce, Charred Pineapple Relish</i>	3.00
ARTICHOKE CAKE <i>w. Basil Olive Aioli- w. Olive Tapenade</i>	4.00	CLASSIC DEVEILED EGGS <i>Candied Jalapeno Bacon</i>	2.50
BUTTERMILK MINI WAFFLE <i>Pickle Brined Fried Chicken, Maple Bourbon Sauce</i>	4.50	BLACKBERRY FENNEL FLATBREAD <i>Truffle Honey, Thyme and Hazelnuts</i>	3.75
TURKEY SAGE MEATBALLS <i>w. Cranberry Reduction</i>	2.50	WILD MUSHROOM RISOTTO CAKE <i>w. Lemon Aioli</i>	3.00
MINI STUFFED PORTOBELLO MUSHROOMS <i>w. Garlic Butter</i>	3.00	BAYOU BLACKENED CHICKEN SLIDER <i>w. Creole Mayo, Applewood Bacon, Lettuce, tomato</i>	3.50
JALAPENO + MANCHEGO POTATO CAKE <i>Cilantro Creme</i>	3.00	SMOKED GOUDA MAC AND CHEESE BITE <i>Bacon Jalapeno Ranch</i>	3.25

Dinner Entrées



Protein Choices

BEEF + PORK

HERB CRUSTED BEEF TENDERLOIN

Cognac Sauce, Horseradish Cream, Smoked Paprika Onions

PRIME RIB

w. Demi, Horseradish Cream

72 HOUR BRAISED SHORT RIBS

Red Wine Bordelaise, Scallions

CHERRY WOOD SMOKED BRISKET

w. BN Urban Mop BBQ Sauce

PECAN CRUSTED PORK TENDERLOIN

w. Mustard Sauce

POULTRY

CHERVE HERB STUFFED CHICKEN ROULADE

w. Sherry Honey Au jus

ROSEMARY GRILLED CHICKEN

w. Champagne Butter

TRADITIONAL ROASTED AND BRINED TURKEY

Fried Sage Gravy

SEAFOOD

CRAB STUFFED SHRIMP

w. Lemon Beurre Blanc Sauce

LEMON AND OLIVE OIL SALMON

Red Pepper Jam

VEGETARIAN

MOROCCAN CHICKPEA CAKE

Coconut Squash Couli (Vegan)

STUFFED PORTABELLAS

Gorgonzola, Sun-dried tomatoes, Shallots

w. Garlic Butter (Vegetarian)

WILD MUSHROOM WELLINGTON

Red Wine Reduction (Vegan,V)



Salads + Accompaniments

Salad Choices

WINTER PEAR SALAD

Mixed Greens, Winter Pear, Gorgonzola, Farmer Tomato, Candied Pecans, Pear Vinaigrette

APPLE+ CHERVE SALAD

Field greens, candied Walnuts. Fuji Apple, Chevre, and citrus Dressing

URBAN FARMER'S SALAD

Heritage Greens, Cotija, Jalapeno Candied Bacon, Cotija, Shaved Radish, Cucumber, Smoked Paprika Dressing

Accompaniment Choices

CHARRED BRUSSEL SPROUTS

Bacon and Garlic Shallots

BABY FARM VEGETABLES

Woody Herb, S+P

APRICOT ALMOND COUSCOUS

Vegetables, and Lemon Evo

TRUFFLE MAC AND CHEESE

Cavatappi Pasta, Truffle Béchamel Sauce, Fresh Herbs

HARICOT VERTS

Roasted Almonds, Crispy Bacon

FARMER FINGERLING POTATOES

Rosemary and Thyme and Crispy Garlic

GRILLED CARROTS + ASPARAGUS

Lemon Oil

SCALLION JASMINE RICE

Scallions, Lemon Evoo, English Peas + Carrots

BOURSIN REDSKIN

BUTTERMILK POTATOES

GRILLED BROCCOLINI

w. Lime Pepper Vinaigrette, Cotija

MASCARPONE CREAMED WARM SPINACH

FARMER'S FINGERLING POTATOES

Blue Cheese Crumbles

Stations + Boards



Pricing per Person

KW'S SHRIMP + GRITS

Whiskey cheddar Poblano Grits
w. Texas Gulf shrimp w. Bayou gravy
Served in a beautiful bamboo bowl w. Micro greens
and on the table French bread to dip

6.50

URBAN PASTA STATION

Herb Grilled Chicken, Mini Turkey Meatballs, Bayou Shrimp
Roasted Tomato Parmesan Cream, Basil Pesto, Crushed
Basil Pesto, Tomato Gravy
Cavatappi Pasta, Tortellini, Linguine
Assorted Seasonal Vegetables and Shaved Parmesan
w. Grilled Focaccia Bread

15.00

MACARONI AND CHEESE STATION

Featuring our Mac and cheese with the desired toppings of sun-dried tomatoes, sauteed mushrooms, crispy onions, sauteed broccoli, scallions, bacon crumbles, shredded cheese, chopped tomatoes, sriracha, Franks Hot Sauce and fresh jalapeno

6.50

MASH POTATOES MARTINI BAR

Whipped Potatoes Served In A Martini Glass
Toppings Include Applewood Bacon, Sour Cream, Chives,
Cheddar Cheese, Mushrooms, Jack Cheese, Crunchy Onions

6.50

BAKED BRIE

*cranberry-apple-roasted walnut and bacon-
caramelized onion baked brie, crackers and crostini*

4.50

TEXAS PLATTER

*Featuring our Brisket Queso, Firecracker
Chips w. Salsa Roja*

3.50

TEXAS GULF JUMBO POACHED SHRIMP

House Garlic Aioli, House Cocktail Sauce, baby Lemons

4.50

SHALLOT POBLANO CRAB DIP

Warm Tortilla Chips

4.00

CHARCUTERIE BOARD

*Batali Capicola, Prosciutto, Genoa Salami, Artisan Crafted
Cheese, Ciabatta Crostini, local preserves + mustards,
Pickled Vegetables + Dried Fruit*

6.50

SEASONAL CRUDITES

*Featuring our seasonal vegetable platter w. Buttermilk
Ranch and Garlic Hummus*

3.50



Dessert Stations + Bites

Pricing per Piece

Bites

CHOCOLATE GANACHE TART 2.50

SMOKED PUMPKIN TART 2.50

w. Burnt Orange

POACHED RED WINE PEAR +
APPLE TART 2.50

PECAN BOURBON TARTS 2.50

HOLIDAY COOKIES 3.00

PISTACHIO CREME BRÛLÉE 5.50

Sticky Toffee Pudding w. House Made
Salted Pecan Ice Cream, Candied Pecans

MINI SEASONAL CHEESE
CAKE BITES 2.00

Eggnog, Pumpkin, S'mores, Gooseberry
elder-flower

CHOCOLATE COVERED
STRAWBERRIES 2.50

CHEF CRAFTED ASSORTMENT 6.00

Create a special assortment of
dessert bites from our list

DARK CHOCOLATE CUP CAKE 3.50

Rosewater Peppermint Filling

MINI WHITE CHOCOLATE
S'MORES BITES 2.50

Stations

FIRE BLAZING BANANA FOSTER STATION

*Chef Manned with A Rum Thrilled Flame
Bananas Tossed In A Brown Sugar Glaze
Served With Pecan Praline Ice Cream*

5.50

S'MORE BAR

*Marshmallows, White & Milk Chocolate,
Nutella, Peanut Butter for
Your Guest To Create Their Own*

5.50

CHOCOLATE CHARCUTERIE BOARD

*featuring gourmet chocolates, chocolate
covered strawberries, chocolate covered
bacon, dried fruit and jams and chocolate
crackers seasonal fruit cheese*

5.50

Beverage Stations



Beverage Stations Menu

Pricing per person

GOURMET COFFEE BAR

Italian syrups, cinnamon & nutmeg shakers,
chocolate shavings, crushed candy canes,
assorted sweeteners, & creamers

3.25

EGG NOG STATION

House Made Egg Nog w. Cinnamon

3.25

HOT CHOCOLATE BAR

Featuring our Ghadelli hot chocolate w.
Marmasllows, Whipped Cream, Edible Sticks
and Crushed Peppermint candy

3.50

BEER AND WINE BAR

Open Bar - Two domestic bottled beers | One
premium bottled beer | House Cabernet + Chardonnay

16.95

PREMIUM BAR

Tito's Vodka | Bacardi Rum | Tanqueray Gin |
Jack Daniels Whiskey | Dewars Scotch |
Jose Cuervo Silver Tequila | Two domestic
bottled beers | One premium bottled beer |
House Cabernet + Chardonnay

22.00

ULTRA BAR SERVICE

Ketel One Vodka | Captain Morgan Spiced Rum | Malibu
Rum | Bombay Sapphire Gin | Crown | Johnny Whisky |
Johnnie Walker Black Label Scotch | Jose Cuervo Silver
Tequila Two domestic bottled beers | One premium
bottled beer | House Cabernet + Chardonnay

26.00

CASH BAR SET UP

Set-up fee covers all insurance, bartender, and
delivery/set up costs. Service includes a variety of
bottled beer, wine and cocktail selections. Cash and
credit cards accepted.

550.00

Order Policy



URBAN TASTE CATERING

Holiday Menu

ORDER POLICY

PICK UP ORDERS

You may pick up your order at our location at
2011 West Spring Creek Parkway, Suite 2000 Plano, Texas 75023

DROP OFF ORDERS

All Drop off orders are subject to a Delivery fee based on Mileage and
a 10% service fee.

LIMITED SERVICE EVENTS

Limited Service events can be set up for a setup and come pack and pick all items for your event
or you can have a server service your event. All events are subject to a 20% service charge.

FULL SERVICE EVENTS

Full services events require chefs, servers, and rentals for your event you will be subject to a
20% service charge.

Servers:	28 per hour
Chef:	30 per hour
Lead Service Staff:	35 per hour
Bartenders:	30 per hour

Please note most events require an hour drive and two hours set up for events and an hour
breakdown for events. (Please be advise service charges ARE NOT gratuity)

CORPORATE ORDERS:
CAN'T DO A HOLIDAY PARTY BECAUSE OF
COVID. ORDER YOUR HOLIDAY PARTY
BOXES FOR DELIVERY AT YOUR HOME!!!

URBAN TASTE COVID -19 POLICIES

For Pick Up, Delivers and
Full Service Events!

- All Urban Taste Staff are required to wear masks and gloves at all events and in our prep kitchen.
- All Urban Taste Staff are required to have their temperature checked before all shifts begin.
- As always, we are sanitizing every area before shifts start and will ensure a checklist for hand washing and safely changing gloves frequently to prevent cross-contamination.
- For full-service events will need to have a plated meal service, staffed buffet, or Individually Packaged meals. The passing of small bites will come in individual containers.
- No-Contact Curbside Delivery will be available for any Drop Off Orders or Pick Up Orders.