

urbanKITCHEN
catering

SAMPLE TRAY PASSED HORS D'OEUVRES

sea

potato nest | smoked salmon mousse + honey crisp apple + candied lemon preserve

hiramasa sashimi shot | crows pass tangerine + stinging nettle pesto

+ citron tapioca

pepper crusted seared ahi | wasabi avocado cream + cucumber + radish salsa

smoked paprika marinated rock shrimp | avocado crème + frisée

sake cured salmon flatbread | horseradish aioli + pickled jicama + caper berry

ahi tuna ceviche | avocado crème + espelette oil + litchi + melon relish

preserved lemon + basil wrapped shrimp | pesto aioli

shrimp + shiitake dumpling | soy dashi broth + scallion + black sesame

baked black mediterranean mussel | mascarpone curry served on the half shell

bloody mary tuna tartare | celery + pickled green bean + horseradish + tomato

smoked paprika marinated rock shrimp | green garlic crème + frisée

seared scallop | marscapone risotto + country ham

land

young lamb belly spiedini | kalamata olive + feta + nepitella

quinoa sushi roll | skirt steak + sunflower sprout + horseradish cream + avocado

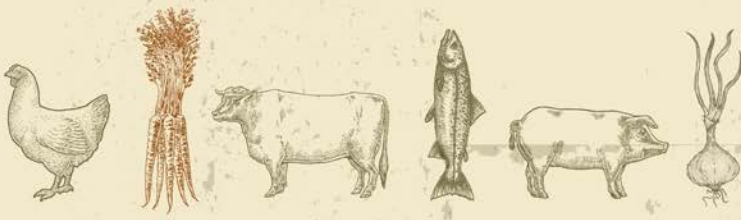
braised duck potsticker | mango + black vinegar dipping sauce

corned duck | rye cracker + horseradish cabbage + tobasco aioli

Urban Kitchen uses the finest local, sustainable and organic ingredients. Items are subject to seasonal availability.

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land (cont'd)

speck + shaved tuscan melon bruschetta | espelette mascarpone + mint

vietnamese pork lettuce cup | cucumber | carrot | thai basil | dipping sauce

fried chicken oysters | bbq aioli

malaysian beef satay | spicy peanut dipping sauce

duck spring roll | tangerine jam | daikon + carrot relish

indonesian chicken skewer | coconut lemongrass chili dipping sauce

pancetta + braised leek tartlet | goat cheese + raisin compote + micro fines herbes

duck steam bun | hoisin ginger sauce + cabbage + daikon + cilantro

mini chorizo + pork belly taco | cucumber + queso fresco + mint yogurt

braised oxtail pierogi | horseradish crème fraîche

chicken sausage stuffed baby portobello mushroom | goat cheese + peppadew pepper

+ parmesan breadcrumb

house made sweet + spicy italian sausage roll | tomato fennel ragu

moroccan lamb handpie | cucumber raita

san daniel prosciutto panini | brie + arugula + truffle honey

braised duck tartlette | sweet potato + saba

grilled sourdough bruschetta | ceci bean + cappicola + arugula + pecorino

farm

chilled spring pea soup | lemony shrimp + basil chili oil + puffed rice

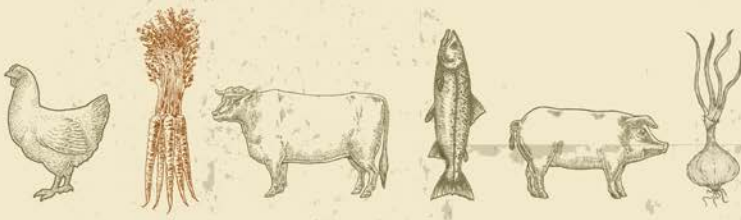
vidalia onion tartlet | gruyère cheese + hazelnut + tarragon

stuffed heirloom cherry tomato | saba + mozzarella di bufala + opal basil

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farm (cont'd)

inside out olive | peppadew pepper + green olive purée + house made ricotta

gazpacho shot

crispy fuerte avocado | cilantro lime yogurt

fresh vegetable spring roll | sweet + sour temecula honey onion + serrano gel sprout + goat cheese

bruléed fig | laura chenel goat cheese + saba + candied pistachio

foraged mushroom arancini | sage butterscotch + micro greens

brie + fuyu persimmon crostini | balsamic

maple glazed butternut squash skewer | cranberry + sage

roasted cinderella pumpkin soup shot | nutmeg oil + toasted pumpkin seed

red grape + caramelized pear crostini | gorgonzola cream + pistachio dust

kuri squash soup shot | truffle crème fraîche

black trumpet mushroom mac n' cheese | fontina + parmesan + truffle oil + basil crust

fontina arancini | tomatillo salsa verde

caramelized onion + sweet pea samosa | smoked tomato confit

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