

urban & solace catering



CATERING PACKAGES

TRAY PASSED HORS D'OEUVRES

MINI GRILLED CHEESE 

SESAME CHILE WATERMELON "POKE"  
spring/summer

GAZPACHO SOUP SHOOTER  
spring/summer

BUTTERNUT SQUASH SOUP SHOOTER  
fall/winter

PEAR & GORGONZOLA CROSTINI 

FALAFEL LETTUCE CUPS  

PHYLLO APPLE & BRIE TARTLET 

TEMPURA AVOCADO SKEWERS 

TOMATO BISQUE SOUP SHOOTER  

HOMEMADE BISCUIT SLIDERS
pulled pork or chicken

PROSCUITTO WRAPPED DATES 

MINI EMPANADAS
beef, chicken or vegetable

KATIE'S MEDITERRANEAN MEATBALLS 

 = VEGETARIAN  = GLUTEN FREE



UPGRADED OPTIONS

CHILLED WATERMELON SOUP SHOT 

SPICE CRUSTED AHI TUNA 

CAPRESE SKEWER  

CHICKEN AND WAFFLES SLIDER

STUFFED MUSHROOM 

PEACH GLAZED CHICKEN SKEWER 

CRISPY SQUASH BLOSSOMS 

CHICKEN SKEWER WITH PEANUT SAUCE 

GREEN GODDESS GRILLED CHEESE 

CRISPY DUCK CONFIT SPRING ROLLS

BEET & GOAT CHEESE CROSTINI 

MINI FILET WITH YORKSHIRE PUDDING

SHRIMP CEVICHE CUP 

MINI BEEF WELLINGTON

DUNGENESS CRAB TOAST

LAMB MEATBALL SKEWER 

ALBACORE TARTARE 

LAMB RIBLETS 

BACON WRAPPED SCALLOP 

SEASONAL GRILLED OYSTER 

 = VEGETARIAN

 = GLUTEN FREE

DISPLAYED HORS D'OEUVRES

ARTISAN MEAT AND CHEESE DISPLAY

fine domestic artisan meats and unique cheese selections, crostini and bread, candied pecans, dried figs, grapes, candied nuts, spiced honey

FRESH SEASONAL FRUIT DISPLAY

assortment of fresh, seasonal and local fruit

HOT SMOKED WILD SALMON DISPLAY

herbed goat cheese, capers, crostini, red onion, tomato

HUMMUS TRIO

smoked white bean hummus, grilled artichoke hummus and roasted red pepper hummus, served with house made flatbreads

FARM FRESH SEASONAL RAW VEGETABLE PLATTER

baby carrots, celery, cucumber, cherry tomatoes, broccoli, served with green goddess dip and ranch

PEEL N' EAT SHRIMP DISPLAY

house made cocktail sauce, tabasco aioli, lemons

FIRE ROASTED VEGETABLE PLATTER

eggplant, squash, peppers, mushrooms, balsamic marinade

 = VEGETARIAN

 = GLUTEN FREE



SEASONAL SALADS

LITTLE GEM CAESAR

heirloom romaine, organic parmesan, brioche crouton, pickled onion, house made caesar dressing

SPRING/SUMMER VEGGIE SALAD

bibb lettuce, peas, corn, radishes, almonds, goat cheese, green goddess dressing

SPICED BEET SALAD (SUMMER/FALL)

arugula, burrata cheese, balsamic vinaigrette

UPGRADED OPTIONS

HEIRLOOM TOMATO SALAD (SUMMER)

seasonal heirloom tomatoes, cherry tomatoes, burrata cheese, balsamic reduction

SAVORY SPINACH SALAD (FALL/WINTER)

figs, goat cheese, chopped bacon, hazelnuts, sherry vinaigrette

MIXED GREEN GOAT CHEESE SALAD (FALL/WINTER)

candied walnuts, gorgonzola, dried cherries, balsamic vinaigrette

ROASTED BUTTERNUT SQUASH & QUINOA SALAD (FALL/WINTER)

pomegranate & pumpkin seeds, baby kale, feta, maple bourbon vinaigrette

VEGGIES

SAUTEED FARM FRESH SEASONAL VEGETABLES (CHEF'S CHOICE)  

ROASTED MULTICOLOR CARROTS  

ROASTED GREEN BEANS  

UPGRADED OPTIONS

GRILLED ASPARAGUS  

CARAMELIZED BRUSSELS SPROUTS  

STARCHES

CREAMY POLENTA  

ROASTED RED POTATOES  

ROASTED GARLIC MASHED POTATOES  

WHIPPED WHITE SWEET POTATOES  

HERBED BASMATI RICE  

MACARONI AND CHEESE 

UPGRADED OPTIONS

CHEDDAR POTATO GRATIN  

 = VEGETARIAN

 = GLUTEN FREE

ENTREES

SMOKED BBQ BRISKET

CITRUS MARINATED CHICKEN BREAST

roasted lemon jus

NOT YOUR MOMMA'S MEATLOAF

lamb & pork, figs, feta, pine nuts, pomegranate glaze, crispy onions

BBQ OR HERB MARINATED SALMON

ROASTED PORTOBELLO MUSHROOM

carrot top vegan pesto, spiced carrot puree, roasted cauliflower

GRILLED SWEET CORN AND FARRO

roasted red peppers, corn puree, cream, oaxaca cheese

ROASTED VEGETABLE TERRINE

stacked seasonal vegetables

UPGRADED OPTIONS

BRAISED BEEF SHORT RIB

smoked tomato jam

GRILLED NATURAL HANGAR STEAK OR TRI TIP

garlic marinated, grilled to medium, red wine reduction

CRISPY SKINNED SEA BASS

confit tomatoes

BBQ BASTED NIMAN RANCH PORK BELLY

citrus slaw

 = VEGETARIAN


 = GLUTEN FREE





ACTION STATIONS

SLIDER STATION

creekstone natural beef patties on cheddar & chive biscuits. (hazelnut-quinoa veggie patities available upon request) 

combinations include: cheddar/ tomato jam/ bacon; blue cheese/ mushrooms/ caramelized onions; lemon thyme aioli/ bibb lettuce/ provolone.

served with french fries and ketchup

MAC N' CHEESE STATION

al dente macaroni in our delicious house cheese sauce, choice of toppings include brown sugar bacon, blue cheese crumbles, biscuit bread crumbs, confit tomatoes, roasted garlic and fresh herbs

SEAFOOD TOWER

fresh shucked oysters, poached chilled mexican white shrimp, chilled green lip mussels with house made cocktail sauce, tarragon lime mignonette, lemons, tabasco aioli

optional add-ons: dungeness crab legs, lobster bites, american caviar and/or cherrystone clams

SUSHI AND HANDROLL STATION

selection of sushi rolls, nigiri and hand rolls (made to order)

SHRIMP AND GRITS

organic soft grits, sassafras marinated wild mexican white shrimp, peppers, lime and cilantro

CEVICHE & POKE STATION

shrimp ceviche shooters, ahi "poke", local whitefish ceviche shooters, tortilla chips, taro chips, toasted sesame seeds, pepitas, serrano chilis, cucumber salsa, chili orange sauce

TAMAL STATION - SELECT TWO

a sweet corn tamal base, choice of proteins include: slow braised carnitas, grilled chicken adobo, garlic shrimp or braised seasonal vegetables. served with lime crema, salsa verde, queso fresco, lime wedges, cilantro, guacamole, pickled onions and pepitas

WEDDING PACKAGES

PRICING APPLIES TO A 5 HOUR WEDDING WITH 100 GUESTS

INCLUDES INFUSED WELCOME WATER STATION WITH DISPOSABLE CUPS

REGULAR & DECAFFEINATED COFFEE AND HOT TEA INCLUDED FOR GUEST COUNTS OF 100+

COMPLIMENTARY CAKE CUTTING

PRICING DOES NOT INCLUDE STAFF, DELIVERY, SERVICE CHARGE & TAX

BUFFET MENU

SELECTION 1:

3 TRAY PASSED
1 SALAD
HOUSE ROLLS OR BISCUITS
1 VEGGIE & 1 STARCH
1 PROTEIN & 1 VEGETARIAN ENTREE

STARTING AT **\$80** PER PERSON

SELECTION 2:

3 TRAY PASSED
1 SALAD
HOUSE ROLLS OR BISCUITS
1 VEGGIE & 1 STARCH
2 PROTEINS & 1 VEGETARIAN ENTREE

STARTING AT **\$100** PER PERSON

PLATED MENU

SELECTION 1:

3 TRAY PASSED
1 SALAD
HOUSE ROLLS OR BISCUITS
1 VEGGIE & 1 STARCH
1 ENTREE

STARTING AT **\$80** PER PERSON

SELECTION 2:

3 TRAY PASSED
1 SALAD
HOUSE ROLLS OR BISCUITS
1 VEGGIE & 1 STARCH
CHOICE OF ENTREE: 2 PROTEIN &
1 VEGETARIAN

STARTING AT **\$100** PER PERSON

SELECTION 3:

3 TRAY PASSED
1 SALAD
HOUSE ROLLS OR BISCUITS
1 VEGGIE & 1 STARCH
DUO ENTREE

STARTING AT **\$120** PER PERSON

WEDDING PACKAGES

PRICING APPLIES TO A 5 HOUR WEDDING WITH 100 GUESTS

INCLUDES INFUSED WELCOME WATER STATION WITH DISPOSABLE CUPS

REGULAR & DECAFFEINATED COFFEE AND HOT TEA INCLUDED FOR GUEST COUNTS OF 50+

COMPLIMENTARY CAKE CUTTING

PRICING DOES NOT INCLUDE STAFF, DELIVERY, SERVICE CHARGE & TAX

FAMILY STYLE MENU

SELECTION 1:

3 TRAY PASSED

FIRST COURSE: 1 SALAD &
HOUSE ROLLS OR BISCUITS

SECOND COURSE:
2 ENTREES, 1 VEGGIE & 1 STARCH

STARTING AT **\$100** PER PERSON

SELECTION 2:

3 TRAY PASSED

FIRST COURSE: 1 SALAD, 1 PASTA &
HOUSE ROLLS OR BISCUITS

SECOND COURSE:
2 ENTREES, 1 VEGGIE & 1 STARCH

STARTING AT **\$120** PER PERSON

STATIONS MENU

SELECTION 1:

3 TRAY PASSED

2 STATIONS:
- 1 SALAD, BRISKET OR CHICKEN,
AND 1 STARCH STATION

- MAC N' CHEESE STATION

STARTING AT **\$60** PER PERSON

SELECTION 2:

3 TRAY PASSED

3 STATIONS:
- 1 SALAD, BRISKET OR CHICKEN,
AND 1 STARCH STATION

- MAC N' CHEESE STATION

- SHRIMP SKEWERS AND GRILLED
SWEET CORN & FARRO STATION

STARTING AT **\$80** PER PERSON



DESSERT DISPLAY

MINI TARTS

seasonal fruit, raspberry ganache, chocolate mousse, lemon raspberry, meyer lemon, berry compote and more

FRESH BAKED HOMEMADE COOKIES

variety of flavors include chocolate chunk, oatmeal raisin, peanut butter, sugar cookie, white chocolate macadamia nut and more

MINI CUPCAKES

variety of flavors include chocolate, vanilla, carrot cake, red velvet, funfetti and lemon

MINI DESSERT SHOTS

cheesecake with graham cracker, chocolate espresso, funfetti and s'mores

MINI DESSERT SQUARES

variety of flavors include key lime, brownies, apple streusel, chocolate coconut, lemon poppy seed, blondie and more

MINI HOMEMADE PIES

variety of flavors include seasonal fruit, key lime, apple crumble, banana cream, coconut cream, pumpkin and more

CAKE POPS

variety of flavors include vanilla, chocolate, red velvet, lemon, strawberry, raspberry and more

WHOLE CAKES

carrot cake, chocolate flourless cake, lemon ricotta cheesecake, nutella chocolate ganache, new york cheesecake, red velvet, sponge cake, strawberry mimosa mousse and more



DESSERT STATIONS

ICE CREAM/GELATO STATION

up to two delicious ice cream/gelato flavors, flavors include: chocolate, vanilla, mint chocolate chip, strawberry and more, served with a variety of toppings from berries, sprinkles, chocolate syrup, whipped cream and caramel syrup.

CHURRO STATION

traditional churros topped with cinnamon sugar, served with delicious sauces such as mexican chocolate, caramel and seasonal fruit compote

FUNNEL CAKE STATION

home made funnel cakes made to order, topped with choice of cinnamon sugar, chocolate or powdered sugar

HAWAIIAN SHAVE ICE STATION

true hawaiian style shave ice served over a mini scoop of ice cream, served with an assortment of flavored syrups

MINI CREPE STATION

mini crepes filled with white or milk chocolate, served with an assortment of toppings—from berries to a chocolate hazelnut drizzle,

S'MORES STATION

build your own s'mores with graham crackers, chocolate, marshmallows, peppermint patties and peanut butter cups

MINI DONUTS STATION

made to order, topped with choice of cinnamon sugar, chocolate or powdered sugar

donut holes available upon request*