



Urban Eats

CATERING GUIDE

NOTES

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WELCOME

Treat yourself and dazzle your guests at your next event with catering by Urban Eats catering services.

Offering everything from morning breakfast baskets to full event planning, our catering professionals will assist you in selecting one of our special options or design an original custom menu tailored to your specific needs and take care of all the details to make your next event memorable.

Urban Eats catering services has achieved the reputation of being one of the premiere catering services in the area. We continue our tradition by offering only the freshest ingredients and creative menus. We are privileged to extend our services to our community.

As you plan your next fund-raiser, social event, cocktail party, wedding, holiday party, business event, or other event of any size, consider Urban Eats catering services.

We certainly want your event to provide an everlasting memory of fabulous food, excellent service, and an ambiance that is beyond your expectations.



General Information

Catering Services

Our catering service requests vary widely. Tabletop linens and skirting for the food table(s), disposable ware (unless otherwise specified) plus delivery, set up and retrieval are included in all delivered continental breakfast, business lunches, coffee & beverage breaks and other side-table, drop-off type requests. Waiter/waitress service is not included in drop-off services. Your order will be delivered and retrieved at the times indicated on your signed Catering Event Order. Events requiring table service will be served on china using stainless flatware and glassware with all dining tables being linen-covered. Consult with one of our Catering Coordinator to add additional services.

Prices & Menu

Our menu prices are based on current market conditions. We reserve the right to make changes when necessary. Price quotations will be guaranteed 30 days prior to the event. Prices do not include state sales taxes when applicable, additional rental items requested, or minimum or delivery charge. All orders of less than \$35.00 will be charged a \$20.00 surcharge.

Confirmations & Guarantees

All Catering Event Order Forms must be signed and sent back to the catering office within **72 hours of your event**. Final guarantees for the number of attendants at the event must be received at least 3 business days prior to your function so that we can make final arrangements. For your convenience, we will prepare to serve 10% over the guaranteed number. In the event that the guarantee is not received within the time requested, the bill will be prepared based on the initial number of guests anticipated on the signed Catering Event Order.

Staffing Fees

Staffing is included in service events that include china table service, full buffet service or formal receptions. You may request to have a server present to attend to your event in which service personnel are not normally included. The Catering Coordinator will advise you when there will be a \$20 per server per hour fee (from stated delivery to pick up times). Please inquire when booking your function.

Client Responsibilities

Clients are responsible for reserving the room in which the catered event is to be held. All room preparations must be made by the client, this includes responsibility for tables and chairs delivery and arrangement by direct contact with a local rental company, prior to the event. This will ensure the catering setup is completed on time. Any arrangements not made by client—left to or requested of catering services—will be subject to additional service charges.

Contact Information

Direct Line: 815-400-9186
Email: morrisonurbaneats@outlook.org
www.urbaneatsmorrison.com

Director Name Eric and Stephanie Neas,
Owner/Operator, Urban Eats



BREAKFAST

BAKERY

Bakery

Breakfast Basket

Baker's choice of a fresh assortment of muffins, croissants, scones, cinnamon rolls or sliced breakfast bread.

Bagels

An assortment of fresh baked bagels.

Scones

An assortment of fresh baked scones.

Donuts

Assorted Selection

Breakfast Bread

Sliced assortment of fruit or nut breakfast breads.

Cinnamon Rolls

Danish

Assorted Flavors

Assorted Muffins

Featuring our low-fat variety of the day!

*All items served with appropriate accompaniments
– butter, cream cheese, assorted jellies, etc.



BREAKFAST BUFFET

Breakfast Buffets

The following breakfast packages are setup buffet style (self-service) that include paper and plastic service, linens for buffet tables, thermal beverage servers and serving utensils.

Breakfast on the Run

- Bagel with cream cheese
- Granola Bar
- Blueberry Muffin
- Fruit Cup
- Bottle Juice

Continental Breakfast

- Freshly Baked Breakfast Pastries
- Assorted Juices
- Dark Roast Regular and Decaffeinated Coffee
- Assorted Teas

Deluxe Continental Breakfast

- Freshly Baked Breakfast Pastries
- Fresh Sliced Fruit
- Assorted Juices
- Dark Roast Regular and Decaffeinated Coffee
- Assorted Teas

New Yorker

- Freshly Baked Bagels
with Cream Cheese and Fruit Preserves
- Fresh Sliced Fruit and Berries
- Assorted Juices
- Dark Roast Regular and Decaffeinated Coffee
- Assorted Teas



BREAKFAST BUFFET

Healthy Start

- Fresh Baked Low-Fat Muffins
- Whole Fresh Fruit
- 2% and Skim Milk
- Granola and Assorted Yogurts
- Assorted Juices
- Assorted Teas
- Dark Roast Regular and Decaffeinated Coffee

The following breakfast is setup buffet style (self-service) china, flatware and glassware are on the buffet. All tables are linen covered.

Pick Two Breakfast Buffet

(minimum of 25 guests)

Served with breakfast breads basket, juice, coffee and tea

Choice of two:

- French Toast
- Scrambled Eggs
- Pancakes
- Biscuits & Gravy
- Quiche
- Cheese Omelets

Choice of two:

- Sausage Links
- Thick Sliced Bacon
- Country Ham Slices
- Home fried Potatoes
- Hash Brown Potatoes

Add Rosemary Chicken & Garden Veggies



BOXED LUNCH



BOXED LUNCHES

Box Lunches

All box lunches include a choice of side salad,
Dessert. (Bottled Water Available)

Side Salad:

Fruit Salad
Pasta Salad
Tossed Green Salad

Dessert:

Chips
Cookie
Brownie

Everybody's Favorite

Pulled almond chicken salad, dried cherries and grapes.

Italian Gobbler

Smoked turkey breast, provolone cheese, lettuce, tomato, olive and onion with pesto mayonnaise served on hoagie.

Midwesterner

Pulled Pork, tangy slaw on a house roll.



BOXED LUNCHES

Box Lunches Continued

Italian Sub

Salami, ham, capicola and provolone cheese on an Italian sub roll with sliced tomato, lettuce and Italian dressing.

Turkey Club

Turkey, ham, cheese, lettuce, tomato and mayonnaise served on wheat or white bread.

Veggie

Provolone cheese, cucumber, sweet red onion, lettuce and tomato served on fresh five-grain bread.

Roast Beef

Roast beef sandwich with cheddar cheese, lettuce and tomato on sourdough bread.

TBLT

Turkey, smoked bacon, smoked gouda, leaf lettuce, tomato and sundried tomato mayo served on fresh baked Hoagie.



BOX LUNCHES

Express Box Lunches

All box lunches include sandwich, chips, cookie, condiments, soda, or bottled water.

NO SUBSTITUTIONS

Choice of Meat:

- Turkey
- Smoke Ham
- Roast Beef
- Roasted Vegetables

Choice of Cheese:

- Swiss
- Provolone
- American
- Cheddar
- Pepper Jack

Choice of Bread:

- White
- Wheat
- Sourdough
- Rye



BOXED SALADS

Boxed Lunch Salads

All box lunch salads include dinner roll and butter, choice of cookie or brownie, beverage, napkins, cutlery and condiments.

Central Cobb Salad

Mixed greens topped with pulled chicken, crumbled bacon, blue cheese, sliced egg, avocado and tomato with our dill dressing.

Chef Salad

Mixed greens topped with diced turkey, ham, Swiss, cheddar cheese, sliced egg, bacon and tomato with your choice of dressing.

Country Chicken Salad

Spinach, shredded carrot, pulled chicken, shredded cheddar, egg, red onion with dill dressing

Powerhouse

Mixed greens, blackberries, blueberries, strawberries, avocado, candied walnuts and raspberry vinaigrette.

Dressing Choices:

- Dill
- Bleu Cheese
- House
- Sesame Vinaigrette
- Caesar
- Balsamic Vinaigrette
- Raspberry Vinaigrette



DELI BUFFET

Deluxe Deli Buffet

Assorted sliced bread and kaiser buns, cheese, lettuce, tomatoes, pickles, onions, condiments, cookies and assorted sodas or bottled water.

Choice of Four:

- Turkey
- Chicken Salad
- Ham
- Roasted Vegetables
- Roast Beef
- Egg Salad
- Corned Beef Brisket
- Tuna Salad

Choice of Two:

- Fresh Fruit Salad
- American Potato Salad
- Creamy Cole Slaw
- Italian Tossed Salad

- Assorted Chips
- Pasta Salad

Pre-made Gourmet Sandwich Buffet

Includes pre-made gourmet sandwiches beautifully displayed on a platter.

• **Grilled Portobello** *with zucchini, tomato, roasted red pepper, Monterey jack cheese and garlic aioli served on a fresh asiago kaiser bun*

• **Roast Beef** *with pepper jack cheese, lettuce, tomato, onion, basil pesto mayonnaise served on an herb focaccia bun*

• **Smoked Turkey Breast** *with provolone cheese, crispy bacon, baby spinach, tomato and sundried tomato basil pesto served on a hoagie*

• **Honey Ham** *with Swiss, baby greens, tomatoes, onion and whole grain mustard mayo served on sour dough*

Choice of Two:

- Fresh Fruit Salad
- Italian Tossed Salad
- Assorted Chips
- BLT Pasta Salad
- Vegetable Salad
- Couscous Salad
- Roasted Red Potato Salad

Dessert:

- Mini Cheesecake
- Gourmet Brownies and Dessert Bars

APPETIZERS &
HORS D'OEUVRES



APPETIZERS

Appetizers

Fresh Fruit Platter

Sliced fresh seasonal fruit display served with fruit yogurt dip.

Fresh Garden Vegetable Platter

Selection of seasonal vegetables served bite-sized, with a ranch-style dipping sauce.

Domestic Cheese Tray

Aged cheddar, jalapeno jack, Swiss, provolone and mozzarella served with crackers.

Antipasto Platter

Assortment of Italian meats, a colorful variety of roasted and grilled vegetables, artichokes and kalamata olives served with gourmet dipping sauce and crostini.

Blue Cheese Bacon Dip

Served with crackers.



APPETIZERS

Appetizers Continued

Spinach & Artichoke Dip

Served with crackers.

Southwestern Dip

Served with chips.

Seafood Dip

Served with crackers and toasted baguette.

Pecan Cheeseball

Served with crackers.

Garlic Hummus Dip

Served with toasted pita chips and vegetables.

Pesto Cheese Blossom

Layered smokey mozzarella cheese with a fresh basil pesto served with Italian crostini.



COLD

Cold Hors d'oeuvres

(50 pieces)

Assorted Finger Sandwiches

Mini Italian Club Sandwiches

Mini Deli Sandwiches

on French Baguette Bread

Tortilla Pinwheels

Grilled Goats Cheese Crostini

with Marinated Roasted Peppers

Smoked Salmon *on Pumpernickel*

Prosciutto Wrapped Melons

Smoked Salmon Canapés

Fruit Topped Canapés

Crostini *with Sun-Dried Tomato Jam*

Cheese & Fruit Skewers

Roasted Red Pepper, Feta
& Basil Bruschetta

Cheesecake Stuffed

Strawberries

Shrimp Cocktail

Cherry Stuffed Tomatoes

Cheese Stuffed Dates



HOT

Hot Hors d'oeuvres

(50 pieces)

Mini Beef Wellington

Dates *stuffed with chorizo*

Figs in a Blanket

Boursin Mushrooms

Sausage Stuffed Mushrooms

Coconut Chicken Strips

Mini Quiche

Buffalo Style Chicken Tenders

Coconut Shrimp

Scallops *wrapped in bacon*

Beef or Chicken Satays

Sweet & Sour Meatballs

Chicken Wings *(Hot or BBQ)*

Cocktail Meatball

in BBQ, marinara or sweet & sour sauce

Mini Maryland Style Crab Cakes

with lemon garlic aioli

Bacon Stuffed Mushrooms

Mushroom Canapes

Toasted Cheese Ravioli

with marinara

Fried Ravioli

served with olive oil & fresh herbs

BBQ Chicken Wings 8 PC

French Onion Bites

served on baguette toasts



A top-down view of a dark wooden cutting board on a light-colored wooden table. The board is filled with several pieces of roasted chicken, including a whole leg and thigh, a breast, and a wing. The chicken is golden-brown and garnished with fresh green herbs. Several slices of roasted lemon are scattered around the chicken. A large, dark knife with a black handle is positioned diagonally across the bottom right of the board. A semi-transparent white banner with the text "ASSORTED BUFFETS" is overlaid across the center of the image.

ASSORTED BUFFETS



DINNER BUFFET

Dinner Buffet

(minimum of 25 guests required)

All dinner buffets include dinner rolls and butter, dessert, coffee and iced tea.

Entrees – Choice of Two:

- Roast Top Round of Beef
- Vegetarian Lasagna – *Alfredo or Marinara*
- Marinated Beef Tips *with Mushroom Sauce*
- Vegetable Stuffed Portobello Mushroom
- Italian Chicken Breast
- Honey-Baked Pit Ham
- Grilled Pork Chops
- Seafood Cavatelli *in a Red Pepper Cream Sauce*
- Chicken Cordon Bleu
- Bourbon-Glazed Salmon
- Fried Chicken
- Roast Pork Loin *with an Apple Brandy Sauce*
- Roast Turkey Breast
- Marinated Grilled Chicken Breast

Salads

- House Garden
- Marinated Veggie
- Classic Caesar
- Fresh Fruit
- Traditional Spinach
- Creamy Cole Slaw
- American-Style Potato
- Pesto Pasta Salad with Broccoli Raab
- Marinated Tomato

Accompaniments – Choice of Two:

- Fresh Vegetable Medley
- Butter Corn
- Fresh Green Beans/Southern/Almandine
- Long Grain & Wild Rice Blend
- Broccoli Florets
- Glazed Baby Carrots

Potato:

- Scalloped
- Garlic Mashed
- Herb Roasted Red

Desserts – Choice of Two:

- Cream or Fruit Pies
- Assorted Cake
- Strawberry Shortcake
- Cheesecake with Fruit Topping

PREMIUM BUFFET

Premium Dinner Buffet

(minimum of 25 guests required)

All dinner buffets include dinner rolls and butter, dessert, coffee and iced tea.

Entrees – Choice of Two:

- Jumbo Shrimp Seafood Pasta
- Roasted Sirloin of Beef *with a red wine reduction, demi-glaze and mushroom garnish*
- Grilled Salmon *with balsamic tomato and cucumber relish*
- Baked Tilapia *topped with lump crabmeat butter*
- Chicken Breast Stuffed *with pancetta, spinach and smoked gouda*
- Chicken Roulade *stuffed with sun-dried tomatoes, spinach, mushroom ragout and mushroom jus*
- House Roasted Pork Loin *with apple cider sauce spinach and brie wrapped in a puffpastry served with a sweet onion and raspberry salsa*
- Portobello Steaks *with chipotle potatoes and fried onion straws*

Salad

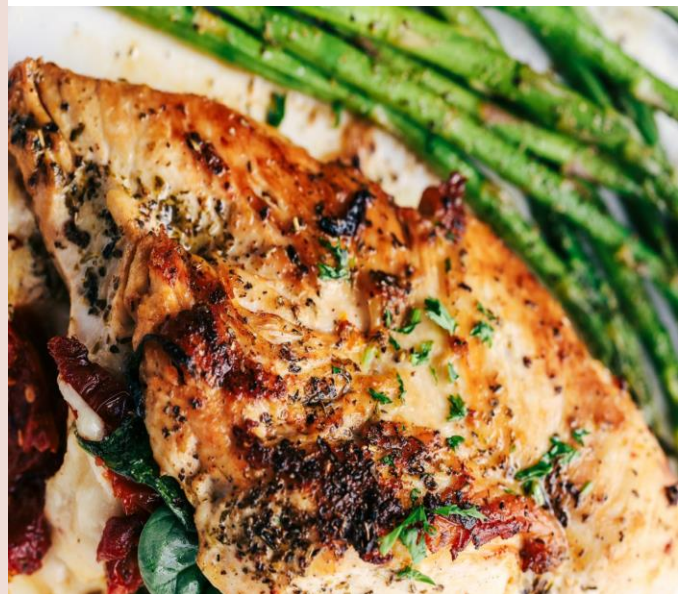
A gourmet composed salad of chef's choice that best complements your dinner selections.

Accompaniments – Choice of Two:

- Risotto *with mushroom, zucchini and smoked gouda*
- Roasted Yukon Gold Potatoes
- Wild Rice *with asparagus tips and shiitake mushrooms*
- Grilled Asparagus Spears
- Roasted Root Vegetables
- Roasted Vegetable Tart *with asiago cheese*

Dessert – Choice of One:

- Chocolate Cheesecake *with chocolate covered strawberries*
- Southern Pecan Pie
- French Almond Cake *with fresh strawberries*
- Granny Smith Apple Crunch Pie
- Chocolate Rum Terrine *with raspberry coulis*
- Eclairs or Cream Puffs
- Variety or Cheesecake



THEME BUFFETS

Theme Buffets

(minimum of 25 guests required)

Hawaiian Buffet

- Tiki Hut Beef
- Grilled Vegetable
- Coconut Shrimp
- Steamed Rice
- Pineapple Ham Casserole
- Tropical Fruit Salad
- Non-Alcoholic Pina Colada

South of the Border

- Chicken, Beef or Veggie Fajitas
- Bean & Cheese
- Spanish Rice
- Corn & Black Beans
- Guacamole Salad, Sour Cream, Salsa
- Dessert
- Iced Tea

Mediterranean

- Pollo Mediterranean
- Garlic Pork Kabobs
- Farfalle with Pine Nuts & Basil
- Black Olive Bread
- Orzo Spinach salad
- Baklava
- Iced Tea



THEME BUFFETS

Theme Buffets Continued (minimum of 25 guests required)

Italian

- Cheese Manicotti with Marinara
- Beef or Sausage Lasagna
- Italian Vegetable Medley
- Breadsticks
- Caesar Salad

Italian Pasta Buffet

- Penne and Bow Tie Pastas
- Marinara, Alfredo
(Choice of Two)
 - *Chicken Strips*
 - *Meatballs*
 - *Italian Sausage*
 - *Steamed Broccoli*
 - *Sautéed Mushrooms*
- Tossed Garden Salad
- Fruit Salad
- Garlic Bread Sticks or Fresh Dinner Rolls
- Iced Tea

Pizza Buffet

- Assortment of Flatbread Pizza
- Tossed Green Salad
- Garlic Breadsticks with Marinara Sauce
- Crushed Red Pepper
- Parmesan Cheese
- Cookie or brownie



PICNIC BUFFETS

Picnic Buffets

(minimum of 25 guests required)

Choice of Two Main Courses:

- Hamburgers
- Veggie Burgers
- Hot Dogs
- Bratwurst
- Grilled Chicken Breast
- Fried Chicken
- BBQ Chicken

Choice of Three Sides:

- Baked Beans
- Potato Salad
- Pasta Salad
- Corn on the Cob
- Macaroni & Cheese
- Fruit Salad
- Potato Chips
- Cole Slaw
- Tossed Salad with Dressing
- Watermelon

Buffet Includes:

Fresh baked buns, cheeses, lettuce, tomato, pickles, red onions and condiments.





SERVED ENTRÉES



SERVED ENTRÉES

Served Chicken Entrées

Grilled Chicken Tortellini

Chicken Parmesan

Sautéed Breast of Chicken

with bacon, mushroom and wilted spinach

New Orleans Pecan Glazed
Chicken

Spinach & Gouda Stuffed
Chicken

Rosemary Soy Chicken

Chicken Breast *marinated in lemon, fresh herbs
and garlic with a cilantro pesto.*

Roasted Roulade of Chicken
Breast

*with roasted red peppers, mushrooms and spinach served with a
mustard green peppercorn sauce*

Stir Fry Chicken



SERVED ENTRÉES

Served Beef Entrées

Grilled Beef Tenderloin Medallions

with wild mushrooms and sauce gravy

Grilled Flank Steak Stuffed *with*

*pancetta,
provolone, oven dried tomatoes and Italian herbs*

Roast Beef Sirloin

Topped with Your Choice of Sauce:

- Mushroom Sauce
- Bourbon Glace
- Béarnaise Sauce

Grilled Filet Mignon

with cognac mustard sauce

Asian Beef Steak & Peppers



SERVED ENTREES

Served Seafood Entrées

Grilled Salmon

with tomato, cucumber and kalamata olives

Seared Tuna

with capers, lemon and dill

Seafood Pasta Primavera

with shrimp and scallops

Grilled Mahi-Mahi

topped with pineapple-mango salsa

Served Vegetarian Entrées

Marinated Grilled Zucchini, Squash, Portobello Mushrooms & Tomatoes

*served over pasta with a roasted red pepper
sauce*

Portobello Mushroom

*stuffed with braised spinach, goat cheese and grilled tomato served
with red pepper leek coulis*

Gnocchi

with tomato and basil sauce and seasonal vegetables

Grilled Eggplant and Tomato

Roasted Vegetable Lasagna



SERVED ENTRÉES

Served Entrées Continued

All entrees are served with a salad, rolls and butter, dessert.

Side Options:

- Garlic Mashed Potatoes
- Baked Potato
- Orzo Pasta with Fresh Herbs
- Herb Roasted Potatoes
- Baked Sweet Potato
- Wild Rice Pilaf

Vegetables:

- Country Style Green Beans *with bacon and onions*
- Roasted Corn *with peppers and onions*
- Steamed Broccoli & Cauliflower *with herb butter*
- Roasted Asparagus Spears



CARVED

Carved Specialties

A splendid addition to your buffet or a specialty carving station to enhance your formal reception.

Roast Breast of Turkey

Roast Strip Loin of Beef

Top Round of Beef

Roast Tenderloin

Dijon Encrusted Roast Pork Loin

Smoked Bone-in Country Style Ham

Choice of Two Condiments:

- Au Jus
- Horseradish Mousse
- Caramelized Onions
- Chipotle Honey Mustard
- Apple-Pear Chutney
- Sautéed Mushroom



A close-up photograph of a pecan pie, showing its golden-brown crust and a filling densely packed with pecan halves. A semi-transparent dark red banner is positioned horizontally across the middle of the image. In the bottom-left corner, there is a circular logo with a stylized pecan icon above the text "URBAN cats".

SWEETS & SNACKS



SWEETS

Sweets

Assorted Baker Street Cookies

- Chocolate Chip
- White Chocolate Macadamia Nut
- M&M
- Oatmeal Raisin
- Peanut Butter

Assorted Homestyle Brownies

- Turtle
- M&M Sprinkled
- Original

Lemon Bars

Miniature Desserts

- Chocolate Covered Strawberries
- Fruit Tarts
- Lemon Tarts
- Mousse Tarts
- Mini Cream Puffs
- Mini Eclairs
- Mini Cannoli
- Chocolate Creations
- Tea Cookies
- Petit Fours



SWEETS

Sweets Continued

Mini Cheesecake

- Blueberry
- Strawberry
- New York
- Chocolate Truffle
- Candy Topping

Rice Krispy Treats

Decorated Cupcakes

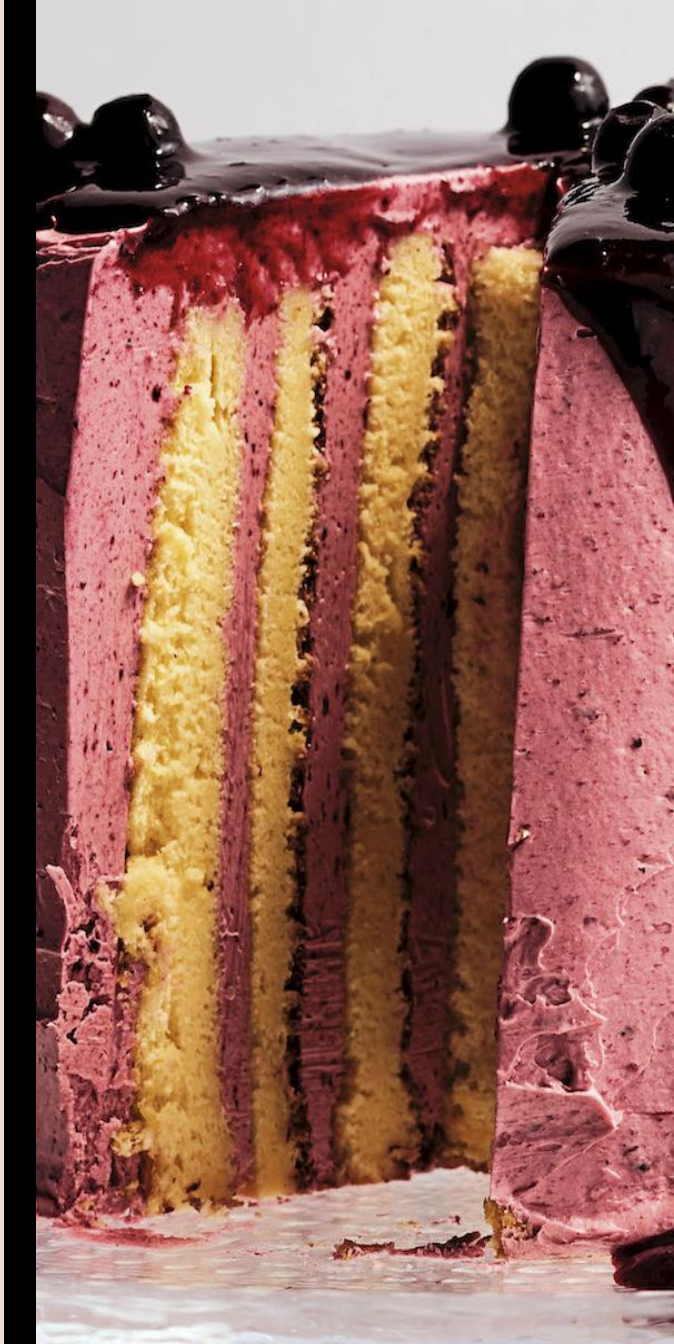
Celebration Cakes *48-hour notice is required* Cakes for any occasion, decorated & specialized!

- Full Sheet Cake (*serves 60*)
- Half Sheet Cake (*serves 30*)
- ¼ Sheet Cake (*serves 15*)
- 10" Round Cake (*Serves 12*)

Sundae Bar (25 people minimum)

Chocolate & Vanilla Ice Cream served with:

- Chocolate Syrup
- Strawberries
- Pineapple
- Crushed Candies
- Sprinkles
- Nuts
- Cherries
- Whipped Cream





Catering Services

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Owners

Eric and Stephanie Neas