



Welcome to Urban Kitchen Catering & Events. Our 60 plus years experience on the Monterey Peninsula and our staff will ensure memorable event. Our drop-off or off-site services will make your next event one to remember.

Thank You,

All sample menus on next page can be prepared:

- Boxed for Individuals
- Family or Buffett Style
- Drop off
- Staffed
- Customized
- Gluten & Vegetarian Free Options

831-583-7307

order.urbankitchen@gmail.com

www.urbankitchenmonterey.com

Instagram: #urbankitchenmonterey

Facebook: urban kitchen monterey

TJ Tacos Bar

Appetizers:

Shrimp Ceviche
Grilled Flautas
Chips, Salsa & Guacamole

Main Course:

Pollo al Carbon and Carne Asada served, Pico de Gallo, chopped Onions, Cilantro, Radishes, Lime. Tortillas & Cotija Cheese Vegetarian Black Beans & Mexican Rice

Dessert:

Churro Cupcakes

Viva l'Italia

Appetizers:

Bruschetta & Meatballs

Main Course:

Caesar Salad
Pasta with grilled Chicken and choice of Marinera, Pesto or Alfredo sauce
Parmesan Cheese & Bread

Dessert:

Cannoli Cupcake

Taste of Monterey

Main Course:

Castroville Artichokes
Monterey Jack Bites
Salinas Romaine Hearts
Monterey Sand Dabs
Gilroy Garlic Potatoes
Salinas Broccoli

Dessert:

Watsonville Strawberry Cupcakes

The Tostada Bar

Appetizers:

White Queso Cheese Sauce
Chips, Salsa & Guacamole
Jossie's Garlic Vinaigrette
Avocado Ranch Creama

Main Course:

Start of with a crispy Tostada shell then fill with Vegetarian Black Beans & Mexican Rice Chopped Organic Romain Lettuce. Then select from Ground Beef, Shredded Chicken and Jossie's famous silky smooth Mexican Sauces. Finish with Pico de Gallo, Cheddar Cheese Sour Cream and Guacamole. Top with Jossie's Creamy Garlic Vinaigrette or Avocado Ranch dressing.

Dessert:

Flan Cupcakes

Fajita Bar

Appetizers:

Jalapeño Popper
Chips, Salsa & Guacamole

Main Course:

Grilled fajitas of Chicken Breast, Carne Asada or Shrimp, served Shredded Cheese, Sour Cream and Guacamole.

Vegetarian Black Beans & Mexican Rice

Dessert:

Dulce de Lecha Cupcakes

The Classic Mex Bar

Appetizers:

Quesadillas
Chips, Salsa & Guacamole

Main Course:

Jossie's Mexican Salad
Jossie's Garlic Vinaigrette
Avocado Ranch
Chile Rellenos – Baked
Cheese & Chicken Enchiladas
Ground Beef Crunchy Tacos
Vegetarian Pinto Beans & Mexican Rice
**Artichoke Heart Enchiladas can be added*

Dessert:

Churro Cupcakes

The Sandwich Bar

Appetizers:

Classic Chips & Onion Dip

Main Course:

Wheat & Sour Dough Bread
Mayonnaise & Mustard
Turkey and Roast Beef
Lettuce, Onions and Pickles
Creamy Chipotle Sauce
Cheddar Cheese

Dessert:

Cookies

Viva l'Italia Famiglia

Main Course:

Bread Sticks
Caesar Salad
Meat or Veggie Lasagna

Dessert:

Cannoli Cupcake

Afghan Specialty

Appetizers

Bodinjon Borani-Roasted eggplant
Mantu-Pasta filled with ground beef,

Dinners

Chaplee Kabob-Grilled ground sirloin patty
Murgh Kabob- Boneless chicken breast
Quabili Pallow-Rice with carrots and raisins White Pallow-Rice infused w/ cardamom.
Authentic Afghan bread
Chutney-House dipping sauce made
Afghan Salad- "Pico de Gallo" w/ Mint

Dessert

Baklava Cupcakes

The Salad Bar

Appetizers:

Bread Sticks & Marinara
Macaroni Salad

Main Course:

Build your own salad Organic romaine, Iceberg, carrots, onions, olives, cheese, fruits, Garbanzo Beans, Cheery Tomatoes, Kidney Beans, Corn, & Bell Peppers. Thousand Island, Jossie's Creamy Garlic Vinaigrette,, Blue Cheese and Ranch

Dessert:

Carrot Cake Cupcakes

All-American

Main Course:

Iceberg Wedge
Blue Cheese
Mashed Potatoes
Carrots
Roasted Ham
Gravy
Rolls

Dessert:

Chocolate
Cupcakes

Backyard BBQ

Main Course:

Potato Salad
Mac & Cheese
Cole Slaw
Green Beans
Tri Tip
Chicken
Sausage
BBQ sauce
**Brisket & Ribs can be done also, ask.*

Dessert:

Peach Cupcakes

**Don't See What you Want?
Just Ask we love to
Customize😊**

Our team is ready to serve you at your house, clubs, office, beach, event space, schools or anywhere in Monterey Peninsula!

Asian

Main Course:

Spring Rolls
Brown Rice
Soy Garlic Glazed
Chicken
Chilled Noodles

Dessert:

Fortune Cookie
Cupcakes

The Breakfast Bar

Drinks:

Hot coffee

Options:

Breakfast Burritos
Breakfast Sandwiches
Breakfast Bagels
Yogurt
Fruit
Pastries & Muffins

**Drop Off
Staffed
Boxed
Custom
Breakfast
Lunch
Dinner
+ more
services
offered**

SAMPLE MENUS

SERVICE STAFF

Our staffing services can be provided with staff onsite labor. If no service is required, we drop off food ready to eat, store or heat & serve by customer.

GUARANTEES

A guaranteed number of attendees/quantities of food is required no less than three (7) business days prior to the event. This guarantee must be submitted by noon Monday through Friday, excluding holidays. If the guarantee is not received, Urban Kitchen reserves the right to charge for the most recent number of persons/quantities specified on the contracted event order. Cancellations and reductions of guarantee are subject to full charges within 3 business days prior to event. Attendance higher than the guarantee will be charged the actual event attendance. Increases greater than 20% will be subject to 20% additional fee based on the menu price (F&B).

OVERSET POLICY

Urban Kitchen will be prepared to provide service staff and have seats available for 5% over-set up to a maximum over-set of 20 guests for plated meals and buffet meals with complete table setups only. There will be an additional charge for each over-set of 20 guests above 5%.

EVENT TIMELINE

All service times are based on one-hour breakfast or lunch service and 1.5-hour dinner service. Additional service time will be subject to additional labor fees. Event start or end times that deviate more than thirty minutes than contracted will have additional labor fees per hour, per server scheduled.

CANCELLATIONS

Any event cancelled less than 10 business days prior to the event will incur 100% of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may be necessary. This is determined on an event by event basis.

Contact

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The prices provided do not include event space, linen, equipment or travel (if needed), entertainment, tip, operations or service fees. Our team and chef will work with you to ensure your catered event on site or offsite is one to remember.

Each event is unique, our team is willing to develop a menu and price point that meets your needs.

BEVERAGE SERVICES

We offer a complete selection of Non Alcoholic beverages to compliment your function either direct with us or through our partners.

CONTRACTS

A signed copy of the contract outlining all catering services will be provided. The signed contracts state terms, addendum, and specified function sheets constitute the entire agreement between the Client and Urban Kitchen. Secondary agents, acting on behalf of the primary client receiving services, may sign the contract on their behalf only with full payment in advance. Any changes, revisions, additions or deletions to the banquet contract and banquet event orders shall be in writing and confirmed by both parties.

PAYMENT/DEPOSIT

An initial deposit in the amount noted on the Catering Contract is payable, along with a signed contract, at the specified date on the contract letter to guarantee catering services. Full payment of the balance due, based on the guarantee, is payable 3 days prior to the event. Payment can be made in cash, certified check, or credit card. For additions, a major credit card is required to guarantee payment of any replenished or new orders requested during a show/function. These charges will be billed to the credit card unless payment is received at the end of the show/function. ACH payments are the preferred method to receive payments.