

Urban Elegant Sit-Down Dinner Menu

5 plated courses, served to seated guests

First Course -choose one

Lobster Urbain

poached Atlantic lobster, served with champagne sabayon
salmon roe and golden caviar

-or-

Tea Smoked Duck

tea-smoked duck breast, with poached quail egg
cranberry orange mostarda and carrot-ginger purée

Main Course

Fennel-Crusted Beef Tenderloin

AAA beef tenderloin roasted with Dijon and toasted fennel
served with wild mushroom ragoût and shallot confit
and sauce Bordelaise

Side Vegetables

sunburst squash, baby zucchini
frenched carrots and fingerling potatoes

Palate Refresher

Sgropini

granita of limone, sorbet and vodka
garnished with fresh mint leaves

Salad Course

Urban Garden Greens

frisée, cress, mizuna, radicchio and arugula, pears and raspberries
with raspberry vincotto vinaigrette and candied pecans

Chef's Breads

rosemary foccaccia, artichoke baguette, brioche rolls
served with infused olive oil

Dessert

Gâteaux Noir et Blanc

vanilla and chocolate cake glazed with dark chocolate
layered with whipped cream and chocolate mousse
served with patisserie crème, fruit coulis and sugared berries

\$75.00/person

Taxes, equipment, staffing and delivery not included.

Surcharge \$15.00pp less than 20 guests. Minimum order required.

Please Note:

2 business days notice for gluten-free, vegan or vegetarian meals or substitutions. Additional charges may apply.

Menu selections and Pricing subject to market availability.

Welcome your guests with a selection of our fabulous finger foods -please refer to our **Hors d'Oeuvre Menus** for some excellent suggestions! Party services available include celebration cakes, flowers, tents, rental equipment, furniture and décor, music, valet parking, invitations -whatever your requirements, we'll look after all the details!

It's Party Time, call UrbanSource Catering!