

Urban Four Course Dinner Menu

Four Courses, all plated

First Courses (choose one)

Mushroom and Leek Soup

mixed mushrooms sautéed with garlic and leeks
served in herbed broth with thyme crème fraîche

Fresh Market Greens

mixed baby lettuces, orange segments and fresh berries wrapped in cucumber ribbon
served with brioche croutons, toasted hazelnuts and balsamic vinaigrette

above served with

Chef's Breads and Small Rolls

with infused olive oil

Main Courses (choose one)

Breast of Chicken Saltimbocca

scallopine of chicken, with prosciutto and fresh sage leaves
brushed with white grape balsamic glaze
served sliced with caramelized onions and white wine reduction

Vegetarian Option

Grilled Vegetable Napoleon

eggplant, zucchini and peppers layered with pesto
served with smoked tomato coulis

Sides (choose two)

Garden Vegetable Ratatouille

Cranberry Wild Rice Pilaf

Garlic Roasted Mini Potatoes

Balsamic Grilled Vegetables

Caramelized Onion Tart

Palate Refresher

Prosecco Sorbet

served in martini glass with sugared mint leaves

Desserts (choose one)

Belgian Chocolate Boxes

white and dark chocolate 'boxes' filled with milk chocolate mousse

Fresh Fruit Sabayon

with marsala, fruit and berries

\$55.00/person

Taxes, equipment, staffing and delivery not included.

Surcharge \$10.00pp 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. Call to book your date with our catering specialists!

It's Party Time, call UrbanSource Catering!