



Functions with Flair

Hors d'oeuvres

Prices are per person, unless otherwise noted. Helpful hint: approximately 5-7 pieces per person with dinner, approximately 12-15 pieces per person without dinner.

Fruit, Vegetable & Cheeses

Crudités \$4

Fresh vegetables accompanied by an herb ranch dip.

Seasonal Fruit Display \$4

Fresh fruit of the season accompanied by fruit yogurt.

Exotic Crudités \$5

Marinated hearts of palm, artichoke hearts, asparagus, roasted peppers, grilled portobello mushroom, grilled squash, roasted beets, radishes and grilled red onion.

Grilled Vegetables and Cheese Display \$5

Urban Grille Cheese Platter \$6

Imported and domestic artisan cheeses accompanied by grapes, crackers and dried fruit.

Seafood

20-25 people*

Poached Salmon Display(Side) * \$85.00

Atlantic salmon filet poached in a lemon fumet served with classic garnish.

Urban Grille In-house Cured Gravlox Platter (side)* \$95.00

Atlantic salmon filet cured with dill, sugar, salt and vodka, served with classic mustard and brown bread.

Cocktail Shrimp Platter \$2.50 per pc.

Poached cocktail shrimp served with lemon wedges and cocktail sauce.

Shrimp Alyx \$3.25 per pc.

Mini Crab Cakes \$3.25 per pc

Pan Roasted Prince Edward Island Mussels Market Price

Prince Edward Island mussels roasted with apple-wood smoked bacon, roasted garlic, fresh herbs, sherry wine butter, served with toasted baguette.

Seared Ahi Tuna on Sesame crisps \$3.50 per pc.

Wood Grilled Oysters with Chipotle-Lime Butter \$2.50 per pc.

Plump Gulf oysters on the half shell, wood grilled.

Platter of Stuffed Oysters \$3.00 per pc.

Combination of Rockefeller, Sausage Stuffed and Mediterranean

Chilled Shellfish Tower Market Price

A chilled tower of oysters, jumbo shrimp, marinated mussels, crab claws, clams and lobster.

Meats

Seared Tenderloin of Beef Carpaccio

\$135.00 per platter

Thin slices of raw, chilled, seared beef tenderloin served with shaved Parmigianino Reggiano, capers, cracked black peppercorns, olive oil, truffle oil, exotic sea salt and arugula. Served with baguette slices.

Hot Hors d'oeuvres

Priced for 50 pieces

Mini Spring Roll

\$ 85.00

Asian vegetables rolled with rice noodles in a crispy shell.

Spanakopita

\$ 85.00

Seasoned flat leaf spinach, feta cheese, in a crispy phyllo shell.

Bruschetta Bar

\$ 85.00

Diced Roma tomatoes, garlic, fresh basil, extra virgin olive oil and a splash of balsamic vinegar.

Chicken Wings

\$ 90.00

Fried chicken wings plain, garlic or buffalo style.

Meatballs

\$ 75.00

Swedish, BBQ or Italian.

Teriyaki Sesame Chicken

\$ 95.00

Tender chicken strips crusted in sesame seeds.

Beef Wellington Bites

\$125.00

Beef tenderloin with a mushroom duxelles covered in flakey puff pastry.

Mushroom Caps Stuffed with Sausage \$ 75.00

Mushroom Caps Stuffed with Premium Crab \$ 105.00

Beef, Chicken, Pork and Vegetable Kabobs \$ 125.00

Marinated beef, chicken, pork and vegetables char grilled and served with hummus, tzatziki sauce and pita bread.

Empanada Platter \$ 150.00

Two types of tender and flakey empanadas stuffed with salmon and spinach and meat picadillo.

Dinning Packages

Salad

Mixed Greens, Cucumbers, Tomatoes, Bermuda Onions, Carrot Strings, Balsamic Vinaigrette

Entrees

Grilled Italian Sausage with Onion and Sweet Peppers, Bread
Urban Grille Lemon Chicken

Side Dishes

(Please select 2)

Seasonal Vegetables

Oven Roasted Potatoes

Penne Pasta with Vodka Sauce

Couscous with Roasted Vegetables

Parsley and Garlic Buttered Red Potatoes

\$18 per person

Buffet Style

Urban Grille

Salads

(Please select 1)

Mixed Greens, Cucumbers, Tomatoes, Bermuda Onions, Carrot Strings, Balsamic Vinaigrette

Classic Caesar Crispy Croutons

Baby Spinach, Bermuda Onion, Hard boiled Egg, Mushrooms, Bacon, Sweet and Savory Dressing

Entrees

(Please Select 2)

Grilled Canadian Salmon, Smoked Tomato Broth

Brined and Porcini Dusted Pork Tenderloin, Merlot-Grainy Mustard Reduction

Bone-In Chicken Breast "Osso Bucco" Style

Sautéed Lake Whitefish, Lemon Caper, Butter Sauce

Urban Grille Lemon Chicken

Side Dishes

(Please select 2)

Seasonal Vegetables

Oven Roasted Potatoes

Penne Pasta with Vodka Sauce

Sautéed Green Beans with Bermuda Onion, Garlic, Soy Glaze

Couscous with Roasted Vegetables

Parsley and Garlic Buttered Red Potatoes

Au Gratin Potato Stack

Confetti Rice Pilaf

Desserts

(Please select 1)

Mini Dessert Platter

Individual Banana Cream Pie

Individual Carrot Cake, Cream Cheese Icing

Espresso Cream Tart, Chocolate Crème Anglaise

Apple Galette, Carmel sauce, Tahitian Vanilla Bean Ice Cream

Layered Chocolate Cake, Valrhona Cream, Ganache

\$28 per person

Plated, Family Style or Buffet Style

Salads

(Please select 1)

Mixed Greens, Cucumbers, Tomatoes, Bermuda Onions, Carrot Strings, Balsamic Vinaigrette
Chopped Romaine, Cabbage, Cucumber, Tomato, Green Onion, Pasta, Bacon, Chicken, Vinaigrette
Classic Caesar Crispy Croutons
Baby Spinach, Bermuda Onion, Hard boiled Egg, Mushrooms, Bacon, Sweet and Savory Dressing

Entrees

(Please Select 2)

Grilled Canadian Salmon, Smoked Tomato Broth
Brined and Porcini Dusted Pork Tenderloin, Merlot-Grainy Mustard Reduction
Bone-In Chicken Breast "Osso Bucco" Style
Grilled Marinated Prime Flank Steak, Chimichurri, Caramelized Onions
Sautéed Lake Whitefish, Lemon Caper, Butter Sauce
Urban Grille Lemon Chicken
Pan Roasted Chilean Sea Bass (add \$7.00 per person)
Seared Diver Scallops, Saffron Cream (add \$5.00 per person)

Side Dishes

(Please select 2)

Seasonal Vegetables
Oven Roasted Potatoes
Penne Pasta with Vodka Sauce
Sautéed Green Beans with Bermuda Onion, Garlic, Soy Glaze
Couscous with Roasted Vegetables
Parsley and Garlic Buttered Red Potatoes
Au Gratin Potato Stack
Confetti Rice Pilaf

Desserts

(Please select 1)

Mini Dessert Platter
Individual Banana Cream Pie
Individual Carrot Cake, Cream Cheese Icing
Espresso Cream Tart, Chocolate Crème Anglaise
Apple Galette, Carmel sauce, Tahitian Vanilla Bean Ice Cream
Layered Chocolate Cake, Valrhona Cream, Ganache

\$35 per person

Plated, Family Style or Buffet Style

Salads

(Please select 1)

Mixed Greens, Cucumbers, Tomatoes, Bermuda Onions, Carrot Strings, Balsamic Vinaigrette
Chopped Romaine, Cabbage, Cucumber, Tomato, Green Onion, Pasta, Bacon, Chicken, Parmesan
Vinaigrette
Classic Caesar Crispy Croutons
Baby Spinach, Bermuda Onion, Hard boiled Egg, Mushrooms, Bacon, Sweet and Savory Dressing

Entrees

(Please Select 3)

Grilled Canadian Salmon, Smoked Tomato Broth
Brined and Porcini Dusted Pork Tenderloin, Merlot-Grainy Mustard Reduction
Bone-In Chicken Breast "Osso Bucco" Style
Grilled Marinated Prime Flank Steak, Chimichurri, Caramelized Onions
Sautéed Lake Whitefish, Lemon Caper, Butter Sauce
Urban Grille Lemon Chicken
Roasted Kobe Beef Top Round Roast, Natural Au Jus
Chicken Wellington, Puff pastry, Mushroom Duxelles
Pan Roasted Chilean Sea Bass (add \$7.00 per person)
Seared Diver Scallops, Saffron Cream (add \$5.00 per person)

Side Dishes

(Please select 2)

Seasonal Vegetables
Oven Roasted Potatoes
Penne Pasta with Vodka Sauce
Sautéed Green Beans with Bermuda Onion, Garlic, Soy Glaze
Couscous with Roasted Vegetables
Parsley and Garlic Buttered Red Potatoes
Au Gratin Potato Stack
Confetti Rice Pilaf

Desserts

(Please select 1)

Mini Dessert Platter
Individual Banana Cream Pie
Individual Carrot Cake, Cream Cheese Icing
Espresso Cream Tart, Chocolate Crème Anglaise
Apple Galette, Carmel sauce, Tahitian Vanilla Bean Ice Cream
Layered Chocolate Cake, Valrhona Cream, Ganache

\$45 per person

Plated, Family Style or Buffet Style

Salads

(Please select 1)

Mixed Greens, Cucumbers, Tomatoes, Bermuda Onions, Carrot Strings, Balsamic Vinaigrette
Chopped Romaine, Cabbage, Cucumber, Tomato, Green Onion, Pasta, Bacon, Chicken, Vinaigrette
Classic Caesar Crispy Croutons
Baby Spinach, Bermuda Onion, Hard boiled Egg, Mushrooms, Bacon, Sweet and Savory Dressing

Entrees

(Please Select 3)

Grilled Canadian Salmon, Smoked Tomato Broth
Brined and Porcini Dusted Pork Tenderloin, Merlot-Grainy Mustard Reduction
Grilled Flat Iron Steak, Natural Au Jus
Grilled Center Cut Strip Steak or Filet Mignon, Sliced, Natural Au Jus (add \$5 per person)
Grilled Marinated Prime Flank Steak, Chimichurri, Caramelized Onions
Sautéed Lake Whitefish, Lemon Caper, Butter Sauce
Urban Grille Lemon Chicken
Roasted Dry-Aged Boneless Rib Roast, Natural Au Jus
Chicken Wellington, Puff pastry, Mushroom Duxelles
Pan Roasted Chilean Sea Bass (add \$7.00 per person)
Seared Diver Scallops, Saffron Cream (add \$5.00 per person)

Side Dishes

(Please select 2)

Seasonal Vegetables
Oven Roasted Potatoes
Penne Pasta with Vodka Sauce
Sautéed Green Beans with Bermuda Onion, Garlic, Soy Glaze
Couscous with Roasted Vegetables
Parsley and Garlic Buttered Red Potatoes
Au Gratin Potato Stack
Confetti Rice Pilaf

Desserts

(Please select 1)

Mini Dessert Platter
Individual Banana Cream Pie
Individual Carrot Cake, Cream Cheese Icing
Espresso Cream Tart, Chocolate Crème Anglaise
Apple Galette, Carmel sauce, Tahitian Vanilla Bean Ice Cream
Layered Chocolate Cake, Valrhona Cream, Ganache

\$50 per person

Plated, Family Style or Buffet Style

Beverages

Non-Alcoholic

Assorted Fountain Drinks	\$3.00
Lemonade/Juice/Milk	\$3.00
Iced Tea	\$3.50
Coffee	\$3.00
Numi Hot Tea	\$3.50

Alcoholic

Bottled Domestic Beer	\$4
Bottled Imported or Craft Domestic Beer	\$5
Well, call and premium spirits per bottle selection	
Wine per bottle selection	
House Champagne	\$32 per bottle

Wine List available upon request.