

# urban **T A B L E**

C a t e r i n g

## CATERING for All Occasions

- Private Parties
- Meetings
- Corporate Events
- Luncheons
- Picnics
- Showers
- Anniversaries
- Fund Raisers
- Weddings
- Birthdays

Full service catering and  
event planning also available

Delivery is additional

10 orders minimum unless  
otherwise noted

## URBAN TABLE CAFÉ & MARKET

5000 E. 2nd Street

Long Beach, CA 90803

catering: **562-438-9500**

café: **562-438-9400**

[urbantablecafe.com](http://urbantablecafe.com)





## Breakfast & Brunch

### Continental Breakfast Platter

Bagels with Cream Cheese, Petite Muffins, Petite Danish, and Fresh Fruit

**\$130** Platter serves 20-25

**\$70** ½ order serves 10-12

### Smoked Salmon Platter

Nova Lox, Assorted Bagels, Cream Cheese, Capers, Red Onions and Tomato Slices

**\$12** per person, 5 minimum

## Hot Breakfast Items

### Breakfast Burritos

Scrambled Eggs, Bacon, Potatoes, Cheese, Salsa and Sour Cream.

These oversized Burritos are served cut in half and are large enough to share for lighter eaters

**\$7.5** each, 10 minimum

### Frittatas

(a fabulous cross between an omelet and a soufflé)

each pan serves 12-16

• Tomato Basil **\$38**

• Grilled Veggies and Mozzarella **\$44**

• Potato, Cheddar and Pasilla Chilies **\$44**

• Bacon, Tomato, Avocado **\$48**

• Chicken Apple Sausage, Arugula, Caramelized Onion, Fontina Cheese **\$48**

### Breakfast Bakery Platters

by the Dozen

**Large Croissants \$30**

**Full size Danish \$30**

**Large Muffins \$30**

**Bagels with Cream Cheese \$36**

**Oversized Chocolate Croissants \$40**

**Cinnamon Buns \$42**

**Cake Monkey "Pop Pies"** (like the best Pop "tart" you ever had!)

**Apple or Blueberry \$48**

### Breakfast Potatoes

pan fried with Peppers and Onions; **\$20** pan serves 12-16



### Applewood Smoked Bacon

ExtraThick Cut

**\$24** for 2 dozen

**\$10** each additional dozen

### Chicken Apple Sausage

**\$33** for 2 dozen

**\$15** each additional dozen

### Naked Juice Orange Juice

**\$4.75** for 15.2 oz

(disposable cups available for sharing)

### Coffee/Hot Tea Service

**\$38** 96 oz with ten 12 oz cups

**\$52** 160 oz with sixteen 12 oz cups

Includes half & half, sugar, Splenda, Equal and stir sticks

### Odds and Ends

Butter Balls **\$1.75** per 2 dozen

Strawberry Jam/Orange Marmalade/

Blackberry Jam **\$4.25** per dozen

Cream Cheese **\$4** ½ pint

## Lunch

### Petite Sandwiches

Two per order, made on Brioche Rolls, Pretzel Rolls or Ciabatta Rolls

Substitute Gluten Free Bread - add

**\$1.5** per order

Choose 3 types:

• Roasted Turkey, Cheese, Lettuce and Tomato

• Roast Beef, Cheese, Lettuce and Tomato

• Ham, Cheese, Lettuce and Tomato

• Tuna Salad, Lettuce and Tomato

• Cashew Chicken Salad, Lettuce and Tomato

• Double Cheese, Lettuce and Tomato

**\$6** per order

• BBQ Chicken, Avocado, Cheese, Lettuce and Tomato

• Roast Beef, Grilled Onions, Blue Cheese, Lettuce and Tomato

• Grilled Vegetables, Smoked Mozzarella, Baby Kale and Tomato

• Turkey Breast, Brie, Cranberry Aioli and Baby Spinach

• Turkey Breast, Bacon, Avocado, Lettuce and Tomato

**\$7.5** per order



## Wraps

One per order, made on Whole Wheat Lavash

• Grilled Chicken Caesar

• BBQ Chicken, Lettuce, Tomato, Cheese and Chipotle Cream

• Roast Beef, Grilled Onions, Lettuce, Cheese, Tomato, Horseradish Sauce

• Fried Chicken Breast, Lettuce, Tomato, Cheese and BBQ Mayo

• Grilled Veggies, Goat Cheese, Baby Greens, Tomato and Balsamic Mayo

**\$7.5** each

## Side Salads

• Pasta Salad with Tomatoes, Olive Oil, Garlic, Pinenuts and Basil

• Crisp Apple Slaw

• Baby Greens, Tomatoes, Cucumber, Carrots, Balsamic Vinaigrette

**\$3** serving

• Greek Potato Salad with imported Feta, Kalamata Olives, Tomatoes, Lemon Vinaigrette

• Spicy Asian Peanut Slaw

• Quinoa Salad with Tomatoes, Grilled Veggies, Basil, Balsamic Vinaigrette

• Classic Caesar Salad

• Pasta Salad w Pesto, Green Beans, Tomatoes, and Diced Potatoes

• Winter Kale Salad (seasonal) with Butternut Squash, Walnuts, Parmesan Cheese, Honey Jalapeno Vinaigrette

• Summer Kale Salad (seasonal) with Artichoke Hearts, Heirloom Tomatoes, Parmesan, Lemon Vinaigrette

**\$4** serving

• Moroccan Cous Cous with Roasted Garbanzo Beans, Grapes, Currants, Spiced Vinaigrette

**\$5** serving

• Baby Greens with Berries or Sauteed Pears (Seasonal), Candied Pecans, crumbled Goat Cheese and Strawberry Vinaigrette/Balsamic Vinaigrette

**\$6** serving



## Appetizers

### Dips and Chips

By the Pint

Fire Roasted Tomato Salsa \$7

Tomatillo Salsa \$7

Fresh Guacamole (market)

Buttermilk-Bacon \$7.5

Caramelized Onion \$8

Roasted Red Pepper Dip \$8

Bruschetta Topping \$8

Caponata \$8

Cracked Pepper Hummus \$8

Olive Tapenade \$12

### Thick Cut Tortilla Chips

\$10 small pan serves 10-15

\$15 large pan serves 30-40

### House-Made Salt and Pepper Potato Chips

\$16 small pan serves 10-15

\$40 large pan serves 30-40

### Crostini

\$12 three dozen

### Parmesan Crisps

\$5 dozen, 2 dozen minimum

### Cold Hors d'oeuvres

by the dozen

2 dozen min. each type

- Devilled Eggs

\$13.5 dozen

- Crostini with Hummus, Olive

Tapenade and Heirloom Tomato

- Caprese Skewers

- Lemon Chicken Bites on

Bamboo Curls

\$15 dozen

- Brussel Sprout Skewers with Port

Soaked Figs

- Crostini with Fig and Wine Paté

and Double Cream Brie

- Tortellini Skewers in Pesto Sauce

- Cucumber Rounds with

Goat Cheese and Herbs

\$18 dozen

- Crostini with Dilled

Cream Cheese/Smoked

Salmon/Capers

- Brussel Sprout and Parma

Prosciutto Skewers

\$24 dozen

### Hors d'oeuvre Sauces

Wasabi Sauce

Sweet Chili Sauce

Honey Soy Sauce

Spiced Sour Cream

\$4 each; 8 oz

### Canapes and Finger Sandwiches

- Cucumber/Lemon Chive Cream

\$18 dozen

- Cashew Chicken Salad Canape

with Baby Kale

- Triple Deck Tuna or Egg Salad

\$24 dozen

- Tiny Spice Muffins with Turkey

Breast, Cranberry Mayo, Arugula

- Tavern Ham on Mini Biscuits with

Honey Butter

- Smoked Salmon Mousse Canape

\$28 dozen

### Hot Hors d'oeuvres

by the dozen

2 dozen min. each type

- Tomato/Basil/Fresh Mozzarella

Flatbread Pizza Bites

- Tomato, Basil, Mozzarella

Quesadilla wedges

- Caramelized Onion Meatballs

• Korean Spiced Meatballs

• Moroccan Chicken Bites

\$15 dozen

- Chicken or Beef Sate with

Peanut Sauce

- Miniature Potato Pancakes with

Spiced Sour Cream

- Spanikopeta

- BBQ Chicken Quesadillas with

Jalapenos and Cheddar

\$18 dozen

- Corn Cakes w Chipotle Cream

and Salsa

- Short Rib Bites

- Crispy Prosciutto/Potato

Flatbread Pizza Bites

- Moroccan Chicken Strudel

Triangles

- Chicken Sui Mai

- Caramelized Onion Tarts

- Short Rib, Sautéed Mushroom

and Fontina Quesadilla

- Citrus BBQ Pork Belly, Apple,

Caramelized Onion Quesadilla

\$24 dozen

- Date Rumaki stuffed with

Blue Cheese

- Coconut Shrimp

\$28 dozen

- Miniature Crab Cakes with

Remoulade Sauce

\$36 dozen

### Sliders by the dozen:

- Smoked BBQ Brisket, Chipotle

Mayo, Grilled Onions

- Italian Meatball (Turkey or Beef),

Marinara Sauce, Mozzarella

Cheese

- California Slider (Burger made

with our house blend of Short

Rib, Chuck and Brisket or Diestel

Free Range Turkey ) Guacamole,

Vella Habanero Jack

\$36 dozen

### Platters

#### Fresh Fruit Display

\$35 12" serves 10-15

\$55 16" serves 20-25

\$75 18" serves 30-35

#### Crudites

With Spiced Buttermilk or

Roasted Red Pepper Dip

\$30 12" serves 10-15

\$50 16" serves 20-25

#### Grilled Veggie Platter

Fresh, seasonal vegetables

marinated in Olive Oil, Garlic

and Herbs, grilled and plattered,

drizzled with Balsamic Reduction

\$50 16" serves 10-15

\$90 18" serves 20-25

#### Jumbo Cocktail Shrimp

Artfully displayed with our tangy

Cocktail Sauce and Lemon

Wedges

\$75 2.5 lbs of Shrimp

(approx 55-60 pieces)

#### Poached Salmon

Garnished with Dill, Lemons and

Cucumber Slices, served with Dill

Sauce,

\$65 Approx. 3 lbs

### Charcuterie

A selection of Salamis such as

Angel Black Truffle Salami, San

Danieli Parma Prosciutto, Olli

Calabrese Spicy Salami with Wine,

Whole Grain Mustard, Garlic Aioli,

Gherkins,

Crackers, Baguette Slices

\$12 per person, 5 minimum

Add Pate w Black Peppercorn

\$3 per person







### Everyday Cheese Platter

Featuring a selection of classic cheeses: Aged Vermont Cheddar, Smoked Gouda, Goat Cheese in Herbs, Fontina and Gruyere Cheeses with Grapes and Crackers  
**\$5.5** per person, 10 minimum

### Artisan Cheese Board

Midnight Moon Aged Goat, Cypress Grove Humboldt Fog, Imported Sheep's Milk Feta, Murcia Wine Soaked Goat Cheese, Triple Cream Brie (selections may vary), Marcona Almonds, Wine and Fig Paté, Grapes, Toasted Walnuts, Breads and Crackers  
**\$10** per person, 10 minimum

### Baked Brie En Crouete

with baguette slices  
**\$20** Small (serves 6-8)  
**\$62** Large (serves 30-35)

### Baked Brie En Crouete with Fillings

- Caramelized Onions
- Fig and Wine Paté
- Caramelized Pear and Pecan
- Olive/Caper Tapenade

**\$22** Small

**\$66** Large

### Summer Chicken

Grilled boneless, skinless Breast of Chicken marinated in Lemon and Herbs, chilled and thinly sliced, garnished with Cherry Tomatoes and fresh Herbs, served with a fresh Herb Dijonaise  
**\$6.5** each, 10 orders minimum

### Entrée Salads

Includes Bread and Butter

- Baby Kale, Imported Feta Cheese, Baby Heirloom Tomatoes, Garbanzo Beans, Kalamata Olives  
**\$10** per person
- **Asian Chicken Salad** Baby Greens, Mandarin Oranges, Green Onions, Celery, crispy Wontons, Toasted Almonds, Rice Noodles and Ginger Dressing
- **Grilled Chicken Caesar Salad** with our house made Garlic Croutons, Shredded Parmesan Cheese, Tomatoes and our creamy Caesar dressing  
**\$11.5** per person

### • Baby Greens with Grilled

**Breast of Chicken**, Strawberries, Fresh Oranges, Red Onions, Candied Pecans and Strawberry Citrus Vinaigrette  
**\$11.5** per person

• **Steak Cobb Salad** Baby Greens, Grilled Sirloin Steak, Shaft's Blue Cheese, Pork Belly "Croutons", Hard Boiled Eggs, Tomatoes and Red Onions with Choice of Dressing  
**\$13.5** per person

• **Niçoise with Seared Ahi**, Baby Greens, Cucumbers, Olives, Tomatoes, Capers, New Potatoes, Green Beans and Lemon Vinaigrette  
**\$15.5** per person

Any Salad can be boxed individually for \$1 more per person

## Dinners/Entrees

Dinners come with choice of Salad, Bread and Butter and 1 Side Dish

### Salads:

Caesar, Baby Greens w Tomato and Cucumber, Kale Salad of the Season, Orange Almond Salad

### Side dishes:

Mashed Potatoes, Caramelized Onion Mashed Potatoes, Basmati Rice w Orange Zest and Basil, Trio Rice Blend, Roasted New Potatoes w Olive Oil and Rosemary, Roasted Brussel Sprouts with Orange Zest, Spicy Green Beans with Red Peppers and Walnuts, Cous Cous with Pinenuts, Sundried Tomatoes and Basil, Pesto Pasta

### Beef

Lager Glazed, Boneless Short Ribs  
**\$19**  
Smoked, BBQ Brisket in Bourbon BBQ Sauce  
**\$17**

Meat Loaf Cupcakes with Whipped Potato Icing  
**\$12.75**

### Chicken

Grilled Breast of Chicken with Fire Roasted Cherry Tomatoes, Artichokes, Olives and White Wine  
**\$14**

Chicken Veronique Sautéed with Green Grapes, Shallots, Butter and White Wine  
**\$14**

Chicken Florentine stuffed with Ricotta Cheese, Spinach and Garlic, roasted and served sliced on the bias in Roasted Red Pepper Sauce  
**\$15**

Moroccan stuffed Chicken in an aromatic rub of Lemon Zest and Spices, filled with Dried Fruits, Caramelized Onions and Almonds and drizzled with Cider Reduction  
**\$17**

### Seafood

Grilled Salmon filet with Dill Sauce and Lemon Wedges or fresh Papaya Salsa  
**\$17**

Salmon in Sesame-Wasabi Crust, garnished with Wasabi Cream  
**\$17**

Add an additional side dish to your dinner for 2.50 per person

### Pasta Entrees with Salad and Garlic Bread

Penne, Tomatoes, Basil, Mushrooms, Garlic, Olive Oil, Baby Spinach  
**\$11.5**

Vegan Cauliflower Alfredo with Mushrooms  
**\$12.5**

Penne, Grilled Chicken, Zucchini, Arrabiatta Sauce, Kalamata Olives with Parmesan and Crushed Peppers on the side  
**\$13**

Chicken and Spinach Ravioli in Fire Roasted Tomato Cream Sauce  
**\$16**

Wild Mushroom Ravioli in White Wine Sauce, Truffle Oil  
**\$16**





## Entrees by the Pan

### Classic Chili Con Carne or Turkey Chili

With shredded Cheese, Cilantro  
and Chopped Onions  
**\$45** pan serves 6-8 as an entrée  
serves 12-16 by the cup

### Traditional Lasagna with Meat Sauce

Ricotta Cheese, Tomato Sauce and  
Mozzarella  
**\$55** serves 9-12

### Ranchero Chicken Enchilada Torte

Layered with Tortillas, Ranchero  
Sauce, Cheeses and Shredded  
Chicken  
**\$45** serves 9-12

### Chicken Lasagna

Seasoned Ground Breast of  
Chicken, Bechamel, Mozzarella  
Cheese, fresh Herbs  
**\$55** serves 9-12

## Vegetarian Fare

### Potato Lasagna

with Goat Cheese, Ricotta Cheese,  
Mushrooms, Arugula, fresh  
Tomatoes and Béchamel Sauce  
**\$52** serves 9-12

### Classic Pesto Pasta

with Fresh and Sundried  
Tomatoes  
**\$28** pan serves 6-9 as an entrée,  
serves 12-16 as a side dish

### Thai Pasta

with Green Onions, Peanuts and  
Asian Vegetables in savory Thai  
Sauce  
**\$38** pan serves 6-9  
as an entrée,  
serves 12-16 as a side dish

### Vegan Cauliflower Alfredo

with mushrooms  
**\$38** pan serves 6-9  
as an entrée,  
serves 12-16 as a side dish



## Side Dishes

### Freshly made Mashed Potatoes

**\$28** pan serves 12-16  
as a side dish

### Specialty Mashed Potatoes

**\$32** pan serves 12-16  
as a side dish

choose from:

- Caramelized Onion
- Spring Onion
- Roasted Garlic
- Pesto-Parmesan

### Potatoes Au Gratin

**\$38** pan serves 12-16  
as a side dish

### Roasted New Potatoes and Leeks

**\$28** pan serves 12-16  
as a side dish

### Basmati Rice with Orange Zest

Mint and Pinenuts  
**\$28** pan serves 12-16  
as a side dish

### Trio of Sautéed Squash

with Thyme and Basil  
**\$28** pan serves 12-16  
as a side dish

### Roasted Brussel Sprouts

with Orange Zest  
**\$32** pan serves 12-16  
as a side dish

### Spicy Green beans

with Red Peppers and Walnuts  
**\$32** pan serves 12-16  
as a side dish

## PICNICS

### Cheese and Fruit Skewers for 2+

a selection of 3 wonderful cheeses  
(Midnight Moon aged Goat, Brie,  
Porter Stout Cheddar, Creamy  
Chevre w Herbs, Wine Soaked  
Murcia, Iberico, Cheddar, Gruyere  
or similar selections) with Fig and  
Wine Paté, Marcona Almonds,  
Baguette slices, Crackers and four  
fresh Fruit Skewers  
**\$20**

### Cheese and Salami for 2+

a selection of Cheeses with  
condiments and slices of Olli, Angel  
or imported Salamis (may include  
Duck, Venison, Spicy, Truffle or other  
Salamis) with Dijonaise & Baguette  
**\$24**

### Mediterranean for 2+

Hummus, Olive Tapenade, Sheep's  
Milk Feta, Crudite and Baguettes  
**\$22**

Gluten free bread and crackers in  
any of the above picnics, **add \$3**

### 21" Skinny Baguette

w Prosciutto, Brie, Dijonaise and  
Arugula serves 2 or more  
**\$12**

### Ciabatta Sandwich

(choose from Tuna Salad, Roast  
Turkey, Roast Beef, Cashew  
Chicken, Grilled Veggie, BBQ  
Chicken) with Fresh Fruit Skewer  
or Choice of Side Salad, Chocolate  
Chip or Oatmeal Raisin Cookie  
**\$12** each

### Cold Lemon Herb Chicken Breast

sliced and served with Herb  
Dijonaise, Arugula Salad, Baguette,  
Fresh Fruit Skewer or Cookie  
**\$13.5** each

Sub Gluten Free Bread in the  
above two picnics, **add \$1.5**

## Beverages

Coke, Diet Coke, Sprite  
Canned 12oz **\$1.25**

Craft Sodas 12 oz bottles:  
Bundaberg Gingerbeer, Lemon  
Lime w Bitters, Blood Orange  
Sodas, Sprecher brewed Root  
Beer, LoCal Root Beer, Grape  
Soda, Boylans Birch Beer,  
Cream Soda **\$2**

Organic Teas 12 oz: Moroccan  
Mint, Green with Citrus and Ginko  
or Synergy Kombucha **\$3**

Bottled Water 16 oz **\$2**  
Vita Water 33 oz **\$3** (*bringing clean  
water to the world, [www.vitawater.org](http://www.vitawater.org)*)  
Pellegrino Sparkling 8 oz **\$1.5**  
Pellegrino Sparkling 33 oz **\$4**

**Wines and Beer available  
for take out or delivery.  
Ask about our Mimosas  
or Sangria "To Go"**





## Desserts

### Freshly Baked Cookies

Chocolate Chip, Oatmeal Raisin, Lemon White Chocolate, Chocolate-Chocolate with Walnuts

**\$18** dozen

### Dessert Bars and Brownies

Iced Brownies with Nuts, Lemon Bars, Raspberry Bars with Chocolate Drizzle

**\$3** each

### Evolving Kneads

Amazing **Gluten Free** Brownies, Apple Crumble Bars, Peanut Chocolate Bars

**\$4.5** each

Stuffed **Gluten Free** cookies

**\$4** each

### Cake Monkey Cakewiches

("Ding Dongy type things" made with upscale ingredients) Chocolate w Vanilla Cream, Red Velvet Raspberry, or Peanut Butter Marshmallow

**\$3.75** each

### Cake Monkey Chocolate Pudding Cake

Chocolate Custard, Housemade Caramel and Marshmallow

**\$4.75** each (enough to share!)

### Cake Monkey Award Winning

#### Cider Roasted Apple Pie

in Double Cheddar Crust

**\$32** serves 8-10

Fantastic Stuffed Cupcakes

**\$42** dozen

**Crema Eclairs \$4**

**Crema Fresh Fruit Tarts \$5**

*We carry a line of elegant Bamboo Plates and Cutlery (Biodegradable, renewable resource product), or Biodegradable Plates & Napkins for your convenience*

- Full service catering and event planning also available
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- 10 orders minimum unless otherwise noted



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