

CATERING MENUS

2022



TABLE OF CONTENTS

URC WINTER WEDDINGS.....	3
URC BRUNCH WEDDINGS.....	4
URC BASIC WEDDING PACKAGE.....	5-7
BBQ WEDDING PACKAGE.....	8
STATIONS STYLE WEDDINGS.....	9-12
VEGAN WEDDING PACKAGE.....	13
MICRO WEDDING PACKAGE.....	14
LATE NIGHT SNACKS & UPGRADES.....	15-16
POLICIES.....	17-18
PRIVATE DINING MENUS.....	19
CONTINENTAL BREAKFAST.....	19
BREAKFAST EXTRAVAGANZA.....	19
1-2-3 LUNCHEONS.....	19
SIMPLE SHOWER SOLUTION.....	20
SOUTH OF THE BORDER CELEBRATIONS.....	20
BACKYARD BBQ.....	20
FAMILY STYLE OR BUFFET DINING.....	21
ADD SOME WOW!.....	22-24

***NOT FINDING EXACTLY WHAT YOU ARE LOOKING FOR? CONTACT A COORDINATOR TODAY FOR HELP
CREATING A CUSTOM MENU THAT IS PERFECT FOR YOUR NEEDS!***

URC WINTER WEDDINGS

JANUARY 1ST-APRIL 30TH—75 GUEST MINIMUM, \$60.00/GUEST++

COCKTAIL HOUR

URC SEASONAL STATIONARY COLD DISPLAY

Ask us about adding butler passed hors d'oeuvres!

BUFFET OR FAMILY STYLE DINNER

(1) STARTER

- Tossed Salad, Caesar Salad or Seasonal Soup

(2) ENTRÉE SELECTIONS

- Crispy Tuscan Chicken topped with arugula, cherry tomatoes, fresh mozzarella & balsamic reduction
 - Ropa Viejas (Cuban Pot Roast)
- Roasted Pork Loin with brandied apples or pan gravy
 - Pesto Salmon
 - Chicken Piccata or Marsala
- Sliced Marinated Flank Sirloin with Chimichurri sauce
 - Pomodoro Risotto

Chef's choice seasonal vegetable & starch pairings, rolls & butter included

SEASONAL COOKIE & BROWNIE STATION

Iced Tea, Lemon Water, Coffee & Hot Tea Station Included

Dinner plates, silverware, water glasses for up to 100 guests included. Tax, service & travel fees additional

URC BRUNCH WEDDING PACKAGE

Available between 8:00 a.m.-2:00 p.m. only —50 GUEST MINIMUM-\$55.00/PERSON

MIMOSA GREETING STATION

(add on for \$6/guest)

ARRIVAL NOSH

(INCLUDED)

- Assorted Seasonal Cucumber Canapes
- Seasonal Fruit & Berries with Greek Yogurt dip
- Local and Imported Cheese Display

BRUNCH BUFFET

- **SELECT (1) SALAD:** Tossed w/house dressing, Caesar, Summer Sensations(micros greens, seasonal berries, feta, sunflower seeds & lemon basil vinaigrette) or Winter Celebration (poached pears, dried cranberries, candied pecans, red onion, goat cheese & apple cider vinaigrette)
- **SELECT (2) MAINS** Crispy Tuscan Chicken (topped w/arugula, cherry tomato, fresh mozzarella & balsamic reduction), Ropa Vieja (Cuban Pot Roast w/white rice), Roasted Pork Loin (w/brandied apples or gravy), Pesto Salmon, Chicken Piccata, Chicken Marsala, Slow Cooked Beef Brisket, Eggplant Rollatini, Risotto Pomodoro, Meat Lovers Frittata, Vegetarian Frittata, Breakfast Sausage, Bacon
- **SELECT (2) ACCOMPANIMENTS:** Lemon Parsley Yukon Potatoes, Garlic Mashed, Fire Roasted Corn Salad, Sweet Chili Honey Green Beans, Glazed Baby Carrots, Seasonal Mixed Veggies, Red Beans & Rice, Our Famous Mac n' Cheese, Rigatoni a la Vodka, Penne in Tomato Basil Cream, Roasted Sweet Potatoes w/ candied walnuts, Waffles, French Toast, Homefries

DESSERT

- “MINIS” Station: Bite sized Cupcakes, Muffins, Watermelon “cupcakes”
OR
- Seasonal Build Your Own Shortcake Station

Iced Tea, Lemon Water, Coffee & Hot Tea Included

Dinner plates, silverware, water glasses for up to 100 guests included. Tax, service & travel fees additional

URC BASIC WEDDING PACKAGE

MAY 1-DECEMBER 31—75 GUEST MINIMUM, \$72.00/GUEST++

COCKTAIL HOUR

URC SEASONAL COLD DISPLAY

(INCLUDED)

(4) BUTLER PASSED HORS D'OEUVRES

- Beef or Vegetarian Empanada
- Lemongrass Marinated Chicken Satay
- Tortilla Cup with Fire Roasted Corn Salad & Black Bean Salad topped with crème fraiche
 - Open Faced BBQ Pulled Pork on a grilled crostini topped with Firecracker Slaw
 - Spinach & Parmesan or Sausage Stuffed Mushrooms
 - Mini Crunchy Street Cart Tacos (Beef, Chicken or Black Bean)
 - Mini Cuban Sandwich
 - Roasted Parmesan Carrot “Fries” with spicy crema
- URC Signature BBQ, Marinara or Swedish Style Meatball “Lollipops”
 - Spanakopita
- Mini Open Faced Reuben with shaved corned beef, sauerkraut & Thousand Island on rye
 - Seasonal Cucumber Canapes
- URC Bruschetta with avocado, feta, tomato, red onion & garlic on a toasted garlic crostini
 - Mac N’ Cheese Cups
- Grilled Naan Flatbread with Mascarpone, Blueberries, Local Honey and Basil
- Grilled Naan Flatbread with Ricotta, Grilled Peaches, Balsamic Reduction and Parsley
 - Tabbouleh, Grilled Eggplant and Feta salad cup

Upgraded Options (please ask for seasonal pricing)

- Shrimp Cocktail
- Bacon Wrapped Roasted Dates with orange glaze
- Fried Goat Cheese Balls with balsamic reduction
- Grilled Chorizo, Manchego & Spanish Olive skewer
 - Plantain Cups with Shrimp Ceviche



BUFFET OR FAMILY STYLE DINNER

(1) STARTER

- Winter Celebration Salad with poached pears, dried cranberries, pecans, red onion, goat cheese & apple cider vinaigrette
- Summer Celebration Salad with fresh seasonal berries, feta, sunflower seeds & lemon basil vinaigrette
 - Caesar Salad
 - Seasonal Bisque
 - Chicken & Orzo Soup
 - Italian Wedding Soup
- Butternut Squash Ravioli with sage and brown butter
 - Pasta Pomodoro or Pesto

(2) ENTRÉE SELECTIONS

- Crispy Tuscan Chicken topped with arugula, cherry tomatoes, fresh mozzarella & balsamic reduction
 - Ropa Viejas with white rice
- Roasted Pork Loin with brandied apples or pan gravy
 - Grilled Pesto or Maple Bourbon BBQ Salmon
 - Chicken Piccata or Marsala
- Sliced Marinated Flank Steak with Chimichurri sauce
 - Slow Cooked Brisket
 - Eggplant Rollatini
 - Pomodoro Risotto

UPGRADED OPTIONS (PLEASE ADD \$5/GUEST)

- Cajun Style Shrimp and Grits
- Slow Roasted Prime Rib of Beef
- Marinated Grilled Cauliflower "Steaks"

(2) SIDES (ADD ADDITIONAL SIDES AT \$3.00/GUEST/ITEM)

- Fire Roasted Corn Salad with black beans, bell peppers, cilantro and red onion
 - Sweet Honey Chili Green Beans
 - Lemon Parsley Yukon Potatoes
- Spanish Style Yellow Rice OR Red Beans and Rice with Chorizo
 - Our Famous Mac n' Cheese
 - Garlic Mashed Potatoes
- Rigatoni Bolognese, A La Vodka or Tomato Basil Cream
 - Roasted Sweet Potatoes with candied walnuts
 - Broccolini Romano
 - Glazed Roasted Carrots
 - Seasonal Mixed Vegetables

(1) DESSERT STATION

- **Brownie & Cookie Bar**
- **Spring/Summer Make Your Own Shortcake Bar** with fresh strawberries, blueberries and mixed seasonal fruit
- **Fall/Winter Make Your Own Shortcake Bar** with roasted apples, blackberries and raspberries
 - **Mini Pie Station** with (3) seasonal selections
 - **Parfait Station** with (4) seasonal selections

URC MOST POPULAR ADDITION

FESTIVE FLOURLESS STATION

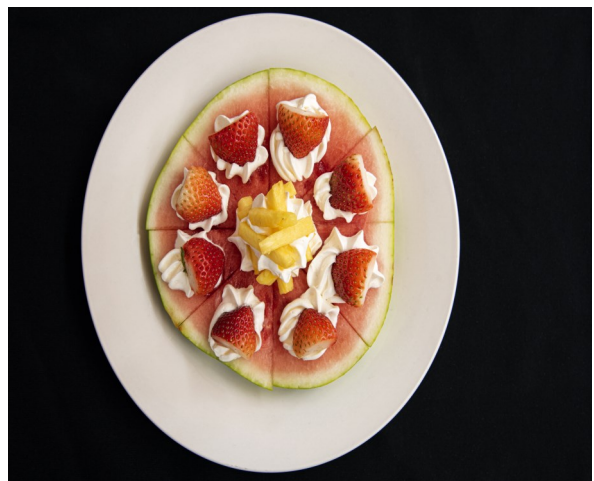
- Mini Watermelon "Cupcakes"
- Watermelon "Pie"
- Flourless Chocolate Torte
- S'mores Skewers
- Assorted Seasonal Parfaits

(Pick 3 for \$6/guest)

Iced Tea, Lemon Water, Coffee & Hot Tea Stations

-High End Disposable Cups/Accompaniments included

Dinner plates, silverware, water glasses for up to 100 guests included. Tax, service & travel fees additional



BBQ WEDDING PACKAGE

\$65.00 PER GUEST, 75 GUEST MINIMUM

COCKTAIL HOUR

- Seasonal Cold Display Included

DINNER BUFFET

ENTRÉE SELECTIONS

- BBQ Bone-In Chicken
- Slow Roasted Beef Brisket
 - Pulled Pork
- Maple Bourbon Salmon
- Dry Rubbed Pork Ribs served with assorted sauces
 - Grilled Marinated Veggie & Tofu Skewers

(4) SIDES

- Baked Beans with Maple bacon
- Apple Cider Vinegar, Traditional or Firecracker Slaw
- Red Bliss Potato Salad or Roasted Lemon Parsley Yukon Potatoes
 - Pasta Salad
- Fire Roasted Corn Salad OR Corn on the Cob
 - Seasonal Vegetable Medley
- Tossed Salad with assorted dressings
- Cucumber, Red Onion & Feta Salad with raspberry vinaigrette
 - Mac n' Cheese

Cornbread and butter included

(1) DESSERT STATION

- Brownie & Cookie Bar
- Seasonal Make Your Own Shortcake Station
- Mini Pie Station with (3) seasonal selections

UPGRADED OPTIONS

- 14" Round or Square "Cut Cake" (\$3.50-\$4.50/slice)
- Cupcakes (\$3.50-\$4.25 each) or Mini Cupcakes (\$2.00 each)
- Mini Pastry Tray (\$30.00/small tray, \$70.00/large tray)
- Apple Cider Donuts & Hot Cider (\$16/dozen, \$3/guest for cider)
- S'mores Skewers (\$1.25 each)
- Festive Flourless Station (\$6/guest)

Iced Tea, Lemon Water, Coffee & Hot Tea Stations

- High End Disposable Cups/Accompaniments included

Dinner plates, silverware, water glasses for up to 100 guests included. Tax, service & travel fees additional

STATIONS WEDDING PACKAGE

\$75.00 PER GUEST, 75 GUEST MINIMUM

COCKTAIL HOUR

URC SEASONAL COLD DISPLAY

(INCLUDED)

(4) BUTLER PASSED HORS D'OEUVRES

- Beef or Vegetarian Empanada
- Lemongrass Marinated Chicken Satay
- Tortilla Cup with Fire Roasted Corn Salad & Black Bean Salad topped with crème fraiche
 - Open Faced BBQ Pulled Pork on a grilled crostini topped with Firecracker Slaw
 - Spinach & Parmesan or Sausage Stuffed Mushrooms
 - Mini Crunchy Street Cart Tacos (Beef, Chicken or Black Bean)
 - Mini Cuban Sandwich
 - Roasted Parmesan Carrot "Fries" with spicy crema
 - URC Signature BBQ, Marinara or Swedish Style Meatball "Lollipops"
 - Spanakopita
- Mini Open Faced Reuben with shaved corned beef, sauerkraut & Thousand Island on rye
 - Seasonal Cucumber Canapes
- URC Bruschetta with avocado, feta, tomato, red onion & garlic on a toasted garlic crostini
 - Mac N' Cheese Cups
 - Grilled Naan Flatbread with Mascarpone, Blueberries, Local Honey and Basil
- Grilled Naan Flatbread with Ricotta, Grilled Peaches, Balsamic Reduction and Parsley
 - Tabbouleh, Grilled Eggplant and Feta salad cups

Upgraded Options (please ask for seasonal pricing)

- Shrimp Cocktail
- Bacon Wrapped Roasted Dates with orange glaze
- Fried Goat Cheese Balls with balsamic reduction
- Grilled Chorizo, Manchego & Spanish Olive Skewer
 - Plantain Cups with Shrimp Ceviche

***2 DINNER STATIONS + 1 DESSERT STATION INCLUDED**

See stations list below for options. Add additional stations for \$6.00/guest/station.

STATIONS LIST

SOUTHERN STYLE (Select any 3 items)

- Country Ham with raisin sauce
 - Shrimp and Grits
 - Mac n' Cheese
 - Home Style Meatloaf
- Braised Local Collard Greens with pork
- Southern Fried Chicken (not available at every venue)
 - Chicken and Biscuits
 - Deep South Butter Beans
- *Cornbread and butter included*

STREET CART TACO BAR

- Selection of 2 fillings (chicken, beef or black beans)
 - Hard and Soft Shell Taco Shells
- House made guacamole and pico de gallo
- Sour cream, shredded cheeses and greens
 - Red Beans and Rice

BBQ STATION (Select any 3 items)

- Pulled Pork or Chicken
- Bone-In BBQ Chicken
- Slow Cooked Beef Brisket
- Maple Bourbon Salmon
- Dry Rubbed Pork Ribs with assorted sauces
 - Local Corn on the Cob
- Pasta Salad, Slaw or Red Bliss Potato Salad
- Watermelon Slices (may not be available year round)
 - Our Famous Mac n' Cheese
 - Baked Beans with Maple Bacon
 - *Rolls and butter included*

BY WAY OF POLAND

- Grilled Kielbasa and Sauerkraut
 - Seasonal Pierogi
 - Cabbage Golumpki
- *Babka and butter included*

CONTINUED BELOW

SLIDER MADNESS (Select 2 Sliders)

- Beef Slider with lettuce, tomato and onion
- Beef Slider with lettuce, tomato, onion and American cheese
 - Turkey Slider with cheddar, greens and cranberry aioli
- Grilled Mushroom Slider with goat cheese and caramelized onion
- Reuben Slider with corned beef, sauerkraut and Thousand Island dressing

Saratoga Chips, mustard, mayo and ketchup included

ARIEL'S HOME TOWN FAVORITES (Select any 3 items)

- Ropa Viejas (Cuban/Puerto Rican style slow roasted beef) with traditional pairing of white rice
 - Beef or Vegetarian Empanada
- Pernil (slow roasted marinated pork shoulder)
 - Spanish Style Chicken and Rice
 - Spiced Cabbage Salad
 - Red Beans and Rice with Chorizo

Jalapeno Corn Bread and butter included

FOR THE LOVE OF ITALY (Select any 3 items)

- Eggplant Rollatini
- Chicken Marsala or Piccata
- Rigatoni Bolognese, A La Vodka or Tomato Basil Cream
 - Baked Salmon with basil and pine nut pesto
 - Pasta Fagioli (white or red)
 - Meatballs Marinara
 - Grilled Italian Sausage and Peppers
- Italian Roasted Vegetables (tomato, zucchini, squash & red onion)

Italian Mixed Salad, Tuscan baked loaf and butter included

CONTINUED BELOW

BOURBON STREET (Select any 3 items)

- Chicken and Andouille Sausage Gumbo
 - Classic Jambalaya
 - Red Beans and Rice
- Cajun Blackened Salmon with Creole remoulade
 - Slow Braised Collard Greens with pork
 - Beignets dusted with powdered sugar

MAC N' CHEESE BAR

- URC's Award Winning Mac n' Cheese
- Bacon, Tomatoes, Broccoli, Chorizo & Assorted Cheeses

SKEWER STATION

- Lemongrass Marinated Chicken Satay
 - Grilled Seasonal Vegetables
 - Sausage & Peppers

DESSERT STATIONS

MINI PIE STATION (Select 3)

- Pumpkin, Apple Crisp, Mixed Berry, Coconut Cream, Chocolate Cream, Banana Cream

BUILD YOUR OWN SHORT CAKE STATION

- Spring/Summer Events: strawberries, blueberries, mixed Berry
- Winter/Fall Events: roasted apple, blackberries, raspberries

COOKIE & BROWNIE BAR

- Chocolate Chip & Snickerdoodle Cookies, Chocolate & Blondie Brownies

PARFAIT STATION

- (4) Seasonal Selections

UPGRADED OPTIONS

- 14" Round or Square "Cut Cake" (\$3.50-\$4.50/slice)
- Cupcakes (\$3.50-\$4.25 each) or Mini Cupcakes (\$2.00 each)
- Mini Pastry Tray (Ask us about seasonal pricing)
- Apple Cider Donuts & Hot Cider (\$16/dozen, \$3/guest for cider)
- S'mores Skewers (\$1.25 each)
- Festive Flourless Station (\$6/guest)

Iced Tea, Lemon Water, Coffee & Hot Tea Stations

- High End Disposable Cups/Accompaniments included

Dinner plates, silverware, water glasses for up to 100 guests included. Tax, service & travel fees additional

VEGAN WEDDING PACKAGE

\$80.00/guest + tax & service fee

75 guest minimum

Seasonal Cold Display (included)

-Seasonal Hummus, Vegan Crackers & Carrots

-Grilled Seasonal Vegetables

-Tabouleh Salad

Butler Passed (select 4)

-Vegan Tomato Bisque w/Vegan Grilled Cheese Bites

-Buffalo Cauliflower Mini Cups

-Impossible Meatballs w/choice of sauce

-Seitan Mini Street Cart Tacos w/Firecracker Slaw

-Mini Vegan Mac n' Cheese Cups

-Corn Tortilla Cup w/Fire Roasted Street Corn, Black Bean & Bell Pepper Salad

-Sesame & Poppy Seed encrusted Tofu & Beet Skewers w/balsamic Reduction

-Classic Bruschetta on Vegan Crostini

FAMILY STYLE DINING

(Select 4 Items)

-Vegan "Chicken" (Tuscan Style or Piccata)

-Vegan Risotto (with grilled butternut squash or sweet pea & mushroom)

-Marinated, Grilled Cauliflower "Steaks"

-Seitan "Bolognese"

-"Impossible" Meatballs Marinara

-Quinoa Stuffed Peppers

-Sweet Honey Chili Green Beans

-Lemon Parsley Yukon Potatoes

-Red Beans & Rice

-Roasted Sweet Potatoes w/Candied Walnuts

-Roasted Carrots or Seasonal Vegetables

-Southern Style Collard Greens

DESSERT/COFFEE BAR

-Mini Watermelon "Cupcakes", Seasonal Mini Mousse Cups

-Coffee, Tea, Non-Dairy Creamer & accompaniments

MICRO WEDDING PACKAGE

*For more intimate celebrations of 25-65 guests only. \$55.00/person + tax/service fee
(additional fees for off-premise events may apply)*

COCKTAIL HOUR

URC SEASONAL STATIONARY COLD DISPLAY

Ask us about adding butler passed hors d'oeuvres!

BUFFET OR FAMILY STYLE DINNER

(1) STARTER

- Tossed Salad, Caesar Salad or Seasonal Soup

(2) ENTRÉE SELECTIONS

- Crispy Tuscan Chicken topped with arugula, cherry tomatoes, fresh mozzarella & balsamic reduction
 - Ropa Viejas (Cuban Pot Roast)
- Roasted Pork Loin with brandied apples or pan gravy
 - Pesto Salmon
- Chicken Piccata or Marsala
- Sliced Marinated Flank Sirloin with Chimichurri sauce
 - Pasta Pomodoro

Chef's choice seasonal vegetable & starch pairings, rolls & butter included

SEASONAL COOKIE & BROWNIE STATION

Iced Tea, Lemon Water, Coffee & Hot Tea Station Included

Dinner plates, silverware, & water glasses included. Tax, service & travel fees additional

LATE NIGHT SNACKS & ADD-ON FUN

Add a late night snack to keep the party going! Most items can also be offered butler passed so your guests never have to leave the dance floor!

POPCORN BONANZA CART (\$3.50/GUEST)

- *Movie Theatre Style with butter and salt, Caramel Crunch & Cheddar*

**Served with fun wax bags so guests can mix, match and even take them home! **

SLIDER MADNESS (Select 2 Sliders)-\$10/guest stationary, \$12/guest butler passed)

- *Beef Slider with lettuce, tomato and onion*
- *Beef Slider with lettuce, tomato, onion and American cheese*
 - *Turkey Slider with cheddar, greens and cranberry aioli*
- *Grilled Mushroom Slider with goat cheese and caramelized onion*
- *Reuben Slider with corned beef, sauerkraut and Thousand Island dressing*

Saratoga Chips, mustard, mayo and ketchup included

ALL DAY BREAKFAST (Select any 3 items)-\$8.00/guest)

- *French Toast OR Waffles with whipped cream, syrup and butter*
 - *Vegetable or Meat Frittata*
 - *Home fries*
 - *Sausage (add bacon for \$3/guest)*
 - *Corned Beef Hash*

STREET CART TACO BAR (\$8/guest)

- *Selection of 2 fillings (chicken, beef or black beans)*
 - *Hard and Soft Shell Taco Shells*
 - *House made guacamole and pico de gallo*
 - *Sour cream, shredded cheeses and greens*
 - *Red Beans and Rice*

ASK US ABOUT OUR DESSERT, COFFEE AND SNACK CARTS, GUARANTEED TO KEEP THE PARTY ROLLING!

LATE NIGHT SNACKS & ADD-ON FUN

WEDDING PARTY BREAKFAST BOXES (\$6/box)

The perfect way to start the big day! Individually packaged for each guest. Available for pick up or delivery within a 10 mile radius

- Orange or Apple Juice
- Whole Seasonal Fruit
 - 4 oz. Yogurt
- Bagel with cream cheese & jam
- Napkin & utensils included

****ADD COFFEE TO GO FOR \$15/10 GUESTS****

WEDDING PARTY LUNCH/SNACK BOX

Wedding days are long and this is a GREAT way to keep everyone going!

- **SNACK BOX (\$5/guest):** Bottled Water, Veggie Straws, Protein Bar & Cheese/Salami Sticks
- **LUNCH BOX (\$10/guest):** 1/2 Wrap, Chips, Whole Fruit & Bottled Water
- Napkins & utensils included in both



-PRIVATE DINING MENUS PROVIDED FOLLOWING THESE PAGES-

POLICIES

MENU TASTINGS:

Menu tastings are offered to wedding couples, once a signed contract and deposit have been received, at a rate of \$150.00/couple. This fee will be subtracted from your final invoice. Tastings are typically scheduled for November, January and February. Please speak to your planner for specific date availability. Additional guests may attend at a rate of \$75.00/person. These charges will not be subtracted from your final balance.

RENTALS:

Additional items such as, but not limited to; chairs, tables, guest/kitchen tents, equipment, china, generators etc. may be necessary at certain venues or with specific guest counts/menu selections. These items are NOT included in your basic wedding packages. Please consult your coordinator for possible rental additions and quotes. It is HIGHLY recommended that you include your caterer or planner in the venue and menu selection processes to help keep these items to a minimum or eliminate if possible. Please see next page.

ALCOHOL:

Beer & Wine may be added to any off premise catering package. For custom packages to include liquor, please see your planner. It is the client's responsibility to provide URC with a floor plan showing the location of bars, restrooms and exits along with a Landlord Authorization Form (both will be available from your venue) so that we may apply for a Day-Of Permit from the State Liquor Authority. URC will not serve alcohol without a license, as it is illegal for us to do so. This includes pouring champagne toasts, cocktail alcoholic beverages to the bridal party and clearing glassware containing alcoholic beverages. Should URC provide the license and alcohol to your event, please be advised that no outside alcohol will be permitted and URC reserves the right to refuse service to any guest at any time. Per person fees, based on your package as well as bartender/set up fees applicable.

STAFFING:

URC Management and Ownership reserves the right to determine and provide the appropriate staffing levels for any event. The client will please note that these levels are based on several factors including venue, bar package, service level, guest count, menu style etc. The client and/or venue will acknowledge that additional labor fees may be required (for example if additional staffing is needed to set up or break down your ceremony).

OFF PREMISE EVENTS:

Each venue has its own rules, regulations allowances, challenges and limitations. URC is responsible for adhering to said parameters and ask that our clients please work side by side with our coordinators to insure your vision can be accomplished within the standards set by your specific property. Additional fees may be applied, following a site visit, if URC has not previously worked at your selected venue and determines additional rentals etc. will be needed to provided agreed upon service.

POLICIES CONT.

ADDITIONAL PRICING:

- Additional place settings over 100 guests: \$1.50 each
- Cloth Napkins: \$1.00 each
- 85" x 85" Linen: \$3.00 each
- Full length linen (please ask for specific pricing for your color/material/size) typically between \$15.00 and \$20.00 each
- Ceremony Set Up/Breakdown Labor Fee: \$150.00 (this may vary based on specific location)
- Travel Fee (please see your contract for breakdown)
- Garbage Removal \$150.00 (this may vary based on seasonal rates)

**Please ask your coordinator about pricing for kitchen, tenting, tables/chairs and more as these vary based on season, type, delivery times and location etc. Please remember that rentals are handled through a third party and URC is NOT responsible for payment on rentals for your event. Please speak to your coordinator for further details.*

PAYMENTS:

A 30% non-refundable retainer is due to secure event date. Final payment is due two-weeks prior to event with final count. Your contract will be considered null and void should payments not be received in full and on time. Ugly Rooster Catering reserves the right to terminate any contract should payments not be received in full and on time with the client reserving no claim to further services.

The following payment types are accepted: Personal or Cashier's Check, Money Order or Cash. All advance payments are credited to the final bill.

Personal Checks are not accepted for final payment.

Checks/Money Orders should be made payable to: **THE UGLY ROOSTER**

SERVICE FEE:

22% catering or service fee is applied to all pre-tax charges on food and bar. The monies collected from the service fee are used to pay the wages for the catering staff, kitchen staff, chefs, servers, set up crew and anyone who contributed to the execution of your event. The service fee is not a gratuity. Although an additional tip or gratuity is not required, it is greatly appreciated.

CANCELLATION:

All deposits/retainers are non-refundable. Events cancelled up to 3 months in advance will not be charged any fees further than the deposit and tasting if applicable. Events cancelling 3 months, 1 day-30 days prior to the event will owe 75% of the total guaranteed charge. Events cancelling within 29 days of the event will owe the full amount proposed, unless cancellation is caused by an Act of God, death of client or Military Deployment.

THIS IS JUST AN OVERVIEW. FOR ADDITIONAL POLICIES, REQUIREMENTS AND OBLIGATIONS, PLEASE SEE THE SPECIFIC TERMS OF YOUR CONTRACT.

PRIVATE DINING MENUS

CONTINENTAL BREAKFAST

(Available in individual boxes or by the dozen)-10 guest minimum

**Assorted Breakfast Pastry, Mini Bagels, Seasonal Fruit, Protein Bars, Juice, Coffee & paper products*
(GF/Vegan Options included) (\$8/guest for individual boxes, \$75/dozen, served on platters)*

BREAKFAST EXTRAVAGANZA

Drop off Catering: \$22.00/guest + NYS Sales Tax & Delivery Fee

Full Service Catering: \$28.00/guest + Tax & Service/Travel

INCLUDED

- Scrambled Eggs
- Home fries
- French Toast w/syrup & butter
 - Bacon & Sausage
- Mini Danish & Bagels with cream cheese
 - Seasonal Fruit
- Coffee and Accompaniments

Disposable plates, silverware & cups available at \$1.00/guest

1-2-3 LUNCHEONS

Drop off Catering: \$22.00/guest + NYS Sales Tax & Delivery Fee (if applicable)

Full Service Catering: \$26.00/guest + Tax & Service/Travel

- (1) **CHOOSE A SALAD:** Garden or Caesar Salad
- (2) **CHOOSE (2) SANDWICHES/WRAPS:** Roast Beef, Turkey, Ham, Corned Beef, Chicken Salad, Grilled Veggie
- (3) **CHOOSE A DESSERT:** Cookie & Brownies, or Sliced Fruit Platter

**Chips, mustard, mayo, salt & pepper, dressing included.*

*Disposable plates, silverware & cups available for \$1.00/guest**

Add Bottled Water for \$1.25/guest

****15 guest minimum for Drop Off, 25 guest minimum for Full Service****

***BOXED LUNCHS FOR CORPORATE LUNCHEONS AVAILABLE AT \$15.00/GUEST TO INCLUDE CHOICE OF SANDWICH,
BOTTLE OF WATER, (1) SEASONAL SIDE & A COOKIE***

SIMPLE SHOWER SOLUTION

Drop off Catering: \$24.00/guest + NYS Sales Tax & Delivery Fee (if applicable)

Full Service Catering (25 guest minimum): \$32.00/guest + Tax & Service/Travel

INCLUDED

Seasonal Cucumber Canapes, Artisan Cheese Platter with flatbreads, Bruschetta w/garlic crostini

- (1) **CHOOSE ONE SALAD:** *Summer Sensations, Winter Celebration, Tossed, Greek or Caesar*
- (2) **CHOOSE ONE MAIN:** *Assortment of finger sandwiches, Lemongrass Marinated Chicken Satay, Grilled Salmon w/tzatziki sauce, Chicken Piccata*
- (3) **CHOOSE ONE STARCH:** *Tabbouleh Salad, Rice Pilaf, Lemon Parsley Yukon Potatoes, Rigatoni Prima Vera*
- (4) **CHOOSE ONE VEGETABLE:** *Fire Roasted Corn, Black Bean and Bell Pepper Salad, Seasonal Grilled Vegetables, String Beans with Toasted Almonds or Honey Chili Sauce, Roasted Glazed Carrots*

Cookies & Brownies Included

Disposable plates, silverware & cups available for \$1.00/guest

SOUTH OF THE BORDER CELEBRATIONS

Drop off Catering: \$24.00/guest + NYS Sales Tax & Delivery Fee (if applicable)

Full Service Catering: (25 guest minimum) \$30.00/guest + Tax & Service/Travel

- *Hard & Soft Shell Tacos*
- **Choice of (2) fillings:** *Chicken, Beef or Black Bean*
- *Shredded greens, assorted cheeses, house made guacamole, sour cream, pico de gallo*
 - *Red Beans and Rice*
 - *Chicken, Beef or Black Bean Empanada*

Add Tres Leches Cupcakes for \$3.50 each

Disposable plates, silverware & cups available for \$1.00/guest

BACKYARD BBQ

Drop off Catering: \$35.00/guest + NYS Sales Tax & Delivery Fee (if applicable)

Full Service Catering (25 guest minimum): \$45.00/guest + Tax & Service

- (1) **CHOOSE (2) MAINS:** *Brisket, Sausage & Peppers, BBQ Chicken, Pulled Pork, Hamburger/Cheeseburger*
- (2) **CHOOSE (4) SIDES:** *Pasta Salad, Potato Salad, Fire Roasted Corn, Black Bean & Bell Pepper Salad, Corn on the Cob, Coleslaw, Tossed Salad, Watermelon Slices, Mac n' Cheese, Baked Beans with maple bacon*

Lemonade & Iced Tea Included. Disposable plates, silverware & cups included

ADD SEASONAL PIES FOR \$16.00 EACH!

FAMILY STYLE OR BUFFET DINING

Full Service Catering at URC (25 guest minimum): \$35.00/guest + Tax & Service

Full Service Off Premise Catering (30guest minimum): \$45.00/guest + Tax & Service/Travel

ASK US ABOUT ADDING COCKTAIL HOUR SELECTIONS!!

STARTERS (Select 1):

- Tossed Salad with house vinaigrette
 - Summer Sensations Salad
 - Winter Celebration Salad
 - Chicken Orzo Soup
 - Italian Wedding Soup
 - Butternut Squash Bisque

MAINS (Select 2):

- Crispy Tuscan Chicken
 - Ropa Viejas
- Roasted Pork Loin with brandied apples, pan gravy, mango chutney or local jams
 - Grilled Salmon Pesto or Maple Bourbon BBQ
 - Chicken Piccata
 - Chicken Marsala
 - Eggplant Rollatini
 - Sliced, Marinated Flank Steak with Chimichurri
 - Beef Brisket
 - Pomodoro Risotto

SIDES (Select 2)

- Fire Roasted Corn Salad
- String Beans with Sweet Honey Chili Sauce
- Spanish Style Yellow or Red Beans and Rice
 - Our Famous Mac n' Cheese
 - Garlic Smashed Potatoes
- Rigatoni Bolognese, A La Vodka or Tomato Basil Cream
- Roasted Sweet Potatoes with candied walnuts
 - Seasonal Roasted Vegetable Medley
 - Broccoli Romano
 - Glazed Baby Carrots
 - Lemon Parsley Yukon Potatoes

DESSERT (Select 1): *Platters of Cookies and Brownies*

Lemonade, Lemon Water, Coffee and Hot Tea Included. China for up to 100 guests included.



Great Additions!



ADD SOME WOW!

CUSTOMIZE YOUR EVENT WITH THESE GREAT ADD-ONS , FOR AN EVENT EVERYONE WILL BE TALKING ABOUT!

COLD DISPLAY \$6.00/quest

A bountiful display of stationary cold offerings including assorted cheeses, vegetables and seasonal selections.

BUTLER PASSED HORS (\$3.00/selection/quest)

- Beef or Black Bean Empanada
- Lemongrass Marinated Chicken Satay
- Tortilla Cup with Fire Roasted Corn Salad & Black Bean Salad topped with Crème Fraiche
- Open Faced BBQ Pulled Pork on a grilled crostini topped with Firecracker Slaw
- Spinach & Parmesan or Sausage Stuffed Mushrooms
- Mini Crunchy Street Cart Tacos (Beef, Chicken or Black Bean)
- Mini Cuban Sandwich
- Butternut Squash Bisque "Shooters"
- URC Signature BBQ, Marinara or Swedish Style Meatball "Lollipops"
- Spanakopita
- Mini Open Faced Reuben with shaved corned beef, sauerkraut & thousand island on rye
- Parmesan Carrot "Fries" with spicy crema
- Seasonal Cucumber Canapes
- URC Bruschetta with avocado, feta, tomato, red onion & garlic on a toasted garlic crostini
- Mac N' Cheese Cups
- Grilled Naan Flatbreads: Mascarpone, Blueberry, honey and basil or Ricotta, Grilled Peach, Balsamic Glaze and Parsley

COCKTAIL HOUR STATIONS

- Seasonal Pasta Bar (\$6/guest)
- Street Cart Taco Bar(\$8/guest)
- Mac n' Cheese Build A Bowl (\$6/guest)

ADD SOME WOW!

DESSERT STATIONS

(25 guest minimum)

MINI PIE STATION (\$2.50 each pie)

- Pumpkin, Apple Crisp, Mixed Berry, Coconut Cream, Chocolate Cream, Banana Cream

BUILD YOUR OWN SHORT CAKE STATION (\$4/guest)

- Spring/Summer Events: strawberries, blueberries, mixed Berry
- Winter/Fall Events: roasted apple, blackberries, raspberries

PARFAIT STATION (\$4/guest)

- (4) Seasonal Selections

UPGRADED OPTIONS

- 14" Round or Square "Cut Cake" (\$3.50-\$4.50/slice)
- Cupcakes (\$3.50-\$4.25 each) or Mini Cupcakes (\$2.00 each)
- Mini Pastry Tray (Ask about pricing)
- Apple Cider Donuts & Hot Cider (\$16/dozen, \$3/guest for cider)
- S'mores Skewers (\$1.25 each)
- Festive Flourless Station -Mini Watermelon "Cupcakes" or Watermelon "Pie"
 - Flourless Chocolate Torte
 - S'mores Skewers
 - Assorted Seasonal Parfaits (\$6/guest)

BEER, WINE & N/A BEVERAGES

\$8.00/GUEST 1ST HOUR

\$5.00/GUEST EACH ADDITIONAL HOUR

Set up and service/bartender fees may apply

THE UGLY ROOSTER IS HAPPY TO CUSTOMIZE ANY EVENT JUST FOR YOU!