

# Urban Onion Banquet Menu

Prices Subject to Change  
Price Guaranteed for 30 days  
From Date of Signed Banquet Event Order  
All Menu Items are Subject to  
18% Gratuity, 8.5% Tax

Our Staff will be happy to customize a menu based on your suggestions and budget.  
Just ask and we will make it happen!!!

# Sunrise Breakfast Buffets

Served for one hour ~ Minimum 15 Guests

## **Traditional Buffet**

Fresh Scrambled Eggs  
Breakfast Potatoes  
Crisp Bacon or Sausage  
Blueberry Ricotta Pancakes with Syrup  
Fresh Squeezed Orange Juice  
Coffee / Tea / Decaf  
\$12.95 per person

## **Southern Buffet**

Fresh Scrambled Eggs  
Breakfast Potatoes  
Biscuits and Sausage Gravy  
Fresh Squeezed Orange Juice  
Coffee / Tea / Decaf  
\$11.95 per person

## **Early Riser Buffet**

Fresh Scrambled Eggs  
Breakfast Potatoes  
Crisp Bacon or Sausage  
French Toast with Butter and Warm Syrup  
Fresh Squeezed Orange Juice  
Coffee / Tea / Decaf  
\$11.95 per person

## **Sunrise Special Buffet**

Fresh Scrambled Eggs  
Breakfast Potatoes  
Crisp Bacon and Sausage  
Cold Cereal w/ Milk  
Muffins, Bagel, Toast & Jelly  
Fresh Squeezed Orange Juice  
Coffee / Tea / Decaf  
\$12.95 per person

## **Breakfast Burrito Bar**

Fresh Scrambled Eggs  
Breakfast Potatoes  
House-Made Sausage  
Mexican Green Chili Sauce, Shredded  
Cheddar and Jack Cheese, Diced Tomatoes  
Diced onions, Sour Cream, Jalapeno Peppers  
and Whole Wheat Tortillas  
Fresh Squeezed Orange Juice  
Coffee / Tea / Decaf  
\$15.95 per person

## **Great Day Starter Buffet**

Breakfast Vegetable Frittata  
Crisp Bacon  
Peanut Butter French Toast with Maple Syrup  
Cold Cereal w/ Milk  
Fresh Squeezed Orange Juice  
Coffee / Tea / Decaf  
\$13.95 per person

## **First Lite Continental**

Muffins, Bagels, Toast & Jelly  
Fresh Squeezed Orange Juice  
Coffee / Tea / Decaf  
\$7.95 per person

## **Sunshine Continental**

Muffins, Bagels, Toast & Jelly  
Cream Cheese  
Assorted Individual Yogurt  
Fresh Squeezed Orange Juice  
Coffee / Tea / Decaf  
\$8.95 per person

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## Ala Carte Breakfast Items

### **Cinnamon Rolls**

\$20 per Dozen (2 Doz. Min.)

### **Bakery Croissants**

\$20 per Dozen (2 Doz. Min.)

### **Danish & Muffins**

\$20 per Dozen (2 Doz. Min.)

### **Bagels & Cream Cheese**

\$20 per Dozen (2 Doz. Min.)

### **Ind. Fruit Juice**

\$1.75 each (on Consumption)

### **Assorted Ind. Yogurt**

\$24 per Dozen (2 Doz. Min.)

### **Breakfast Quiche ~ Assorted Varieties**

\$24 Each (serves 6 ppl)

### **Breakfast Muffins with Scrambled Egg & Bacon**

\$36.00 per dozen

### **Choice of Breakfast Meat**

\$4.00 per person

### **Toast with Butter and Fruit Preserves**

\$2.50 per person

### **Assorted Dry Cereal with Milk**

\$2.50 Each (2 Doz. Min.)

### **Smoked Salmon & Mini Bagels**

\$5.00 per person

### **Whole Fresh Fruit**

\$1.50 Each (on Consumption)

## Lunch Buffets

Served for one hour

Minimum of 15 people for Buffets

### **Sandwich Buffet**

Sliced Pastrami, Turkey, Ham  
and Assorted Cheeses  
Lettuce, Tomato, Onion, Pickle  
Assorted Breads and Rolls  
Choice of Potato Chips or Pasta Salad  
Urban Onion Fruited Iced Tea  
Chef's Choice of Dessert  
\$13.95 per person

### **Mexican Fiesta Buffet**

Seasoned Ground Beef  
Pinto Beans and Brown Rice  
Shredded Cheddar and Jack Cheese  
Lettuce, Tomatoes, Onions,  
Salsa and Sour Cream  
Taco Shells and Wheat Tortillas  
Classic Caesar Salad  
Urban Onion Fruited Iced Tea  
Chef's Choice of Dessert  
\$13.95 per person

### **Giant Baked Potato Buffet**

Giant Baked Potato with Assorted Condiments;  
Steamed Broccoli, Shredded Cheese, Bacon Bits  
Sour Cream, Chives and Diced Tomatoes  
Urban Onion's Famous Lentil Soup  
Tossed Salad with Balsamic Vinaigrette  
Urban Onion Fruited Iced Tea  
Chef's Choice of Dessert  
\$12.95 per person

### **Soup and Salad Buffet**

Traditional Caesar  
Mediterranean Pasta Salad  
Tossed Greens with Balsamic Vinaigrette  
Urban Onion's Famous Lentil Soup  
Crusty Bread and Butter  
Urban Onion Fruited Iced Tea  
Chef's Choice of Dessert  
\$11.95 per person

### **Marinated Fajitas Buffet**

Marinated Beef and Chicken Fajitas  
Red and Green Bell Peppers  
Warm Flour Tortillas  
Shredded Cheddar and Jack Cheese  
Lettuce, Tomatoes,  
Jalapeno Peppers, Salsa, Sour Cream  
Pinto Beans and Spanish Rice  
Urban Onion Fruited Iced Tea  
Chef's Choice of Dessert  
\$15.95 per person

### **Italian Buffet**

Roasted Vegetable Penne  
Chicken Picatta  
Herb Roasted Potatoes  
Seasonal Vegetables  
Caesar Salad & Toasted Garlic Bread  
Urban Onion Fruited Iced Tea  
Chef's Choice of Dessert  
\$16.95 per person

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# **Plated Luncheons**

## **Lentil Soup and Chicken Haystack Luncheon**

Urban Onion's Famous Lentil Soup  
Chunky Chicken Salad with Tomatoes, Swiss Cheese and Sprouts  
Served open-faced on our special Urban Onion Bread  
Chips & Pickle  
Chef's Choice of Dessert  
\$13.95 per person

## **Soup and Grilled Chicken Caesar Salad Luncheon**

Urban Onion's Famous Lentil Soup  
Marinated Grilled Chicken Breast  
Crisp Romaine Lettuce w/ Caesar Dressing,  
Parmesan Cheese and Garlic Croutons  
Rolls and Butter  
Chef's Choice of Dessert  
\$12.95 per person

## **Chicken Picatta Luncheon**

Chicken Picatta  
Rice Pilaf  
Vegetable Medley  
Tossed Salad  
Rolls and Butter  
Chef's Choice of Dessert  
\$14.95 per person

## **Pan Seared Salmon with Basil Pesto**

Rice Pilaf  
Vegetable Medley  
Mediterranean Salad with Urban Onion's own Lemon Tahini Dressing  
Rolls and Butter  
Chef's Choice of Dessert  
\$16.95 per person

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# Boxed Luncheon Selections

## **Submarine Sandwich**

Thinly Sliced Pastrami, Turkey and Ham  
Swiss and Cheddar  
Lettuce, Tomato and Red Onion  
Home-style baked cookie, Whole Fruit  
and a Bottled Water  
\$12.95 per person

## **Turkey Club**

Fresh Kaiser Roll with Sliced Turkey,  
Crisp Bacon  
Swiss Cheese, Lettuce and Tomato  
Home-style baked cookie, Whole Fruit  
and a Bottled Water  
\$10.95 per person

## **The Urban Onion Veggie Wrap**

Tofu, Brown Rice, Carrots, Fresh Spinach,  
Zucchini and Sprouts  
with our Spicy Peanut Sauce  
Rolled in a Whole Wheat Tortilla  
Home-style baked cookie, Whole Fruit  
and a Bottled Water  
\$9.95 per person

## **Chicken Caesar**

Chicken Caesar Salad, Whole Fresh Fruit,  
Vegetable Crudités and Bottled Water  
\$9.95 per person

# Snack Refreshment Services

## **Cheese Snack Break**

Domestic Cheese Platter and Crackers  
Urban Onion Fruited Iced Tea  
\$5.95 per person

## **Gourmet Fruit and Cheese Break**

Assorted Cheeses,  
Crackers and Lavosch  
Fruit Skewers and Yogurt Dip  
Urban Onion Fruited Iced Tea  
\$7.95 per person

## **Afternoon Refreshment Break**

M&M's, Nuts, Trail Mix  
Assorted Fresh Baked Cookies or Brownies  
Fresh Whole Fruit  
\$5.95 per person

## **Sausage, Cheese & Micro Beer Party**

Sausages with Assorted Mustards, Domestic  
Cheese Assortment, Crackers and Lavosch  
& 2 pints of our Micro Beer or 2 glasses of  
House Wine  
\$14.95 per person

## **Deli Break**

Mini Turkey, Pastrami and Ham Sandwiches  
Assorted Veggies  
and Urban Onion's renowned Hummus Dip  
Urban Onion Fruited Iced Tea  
\$7.95 per person

## **Health Wise Refresher Break**

Whole Fruits  
Veggies and Cucumber Dip  
Yogurt and Granola Parfaits  
\$6.95 per person

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## **DINNER**

Our dinner menu is designed for the utmost creativity and diversity of options. For a buffet dinner, choose two soups or salads, two entrees and two desserts. For a plated dinner, choose one salad or soup, one entrée and one dessert. The chef will accompany them with the appropriate starch and vegetables.

### **SALADS**

All salads are designed to be served either buffet-style or plated

Artichoke hearts, Kalamata olives, feta, Roma tomatoes, grilled red onions, over field greens  
Roasted red peppers, spiced candied walnuts, goat cheese, mesclun greens with herb vinaigrette  
Chilled mixed green salad with carrots, cucumber, cherry tomato and black olive  
Spinach salad with boiled eggs, red onions, black olives, tomatoes and croutons  
Caesar salad with shaved parmesan and garlic croutons  
Field greens with red bell peppers, jicama and grape tomatoes  
Fresh mozzarella, red cherry tomatoes and balsamic syrup on basil leaves  
Toasted pumpkin seeds, dried cranberries, white cheddar cheese on romaine and spinach  
Spinach salad with shitake mushrooms, cashews, Mandarin oranges and scallions  
Gorgonzola, grilled pears, mesclun greens and roasted shallot vinaigrette  
Iceberg wedge with Maytag bleu cheese crumbles & white balsamic Bleu cheese vinaigrette

### **SOUPS**

All Soups are designed to be served tableside, plated or buffet-style

#### **Served Chilled**

Dave's Famous Southwest gazpacho  
Avocado with red pepper coulis  
Seasonal fruit in a spicy ginger broth  
Vichyçoisse

#### **Served Hot**

Urban Onion's famous lentil soup  
Walla Walla sweet onion soup  
Tomato and leek bisque  
Duet of Clam Chowders  
Manhattan and New England swirled together  
Cuban black bean with condiment trio  
Slow braised chicken and vegetable soup with pineapple  
Roasted spaghetti squash bisque  
Corn and crab chowder  
Mushroom cappuccino with savory herb foam

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## ENTREES

All Entrees are served with House Bread, Seasonal Vegetable and appropriate Starch  
All entrees are priced individually and are in the range of 16.95 – 36.95 depending on items chosen  
Let our catering staff know your budget and we will be happy to give you options to fit within your parameters!!

### Chicken Entrées

#### Mediterranean

Grilled medallions, artichokes, wild mushrooms, and a lemon white wine sauce

#### Picatta

Pan-fried medallions with a white wine, lemon and caper sauce

#### Marsala

Sautéed breast with a mushroom and Marsala sauce

#### Portuguese

Grilled Chicken served in a white wine jus with diced tomatoes, scallions, and Prosciutto

#### Champagne

Seasoned chicken breasts, oven roasted finished with confetti squash and Champagne

#### Dijon

Dave's renowned chicken medallions with a Dijon and lemon crème

#### Pecan

Pecan encrusted with a Port wine pear sauce

#### Italian

Parmesan cheese and herb encrusted chicken roulade with spicy sausage and basil

#### Walnut Basil Pesto

Encrusted medallions with a blood orange butter

#### Southwest

Medallions of chicken breast encrusted in tri-color tortilla chips with an avocado crème

#### Chicken Roulade

Chicken breast stuffed with a country sun-dried tomato and scallion stuffing, served with a Chardonnay crème sauce

#### Montrachet

Breast stuffed with goat cheese and served with Caramelized shallots and Bechamel sauce

#### Monterey

Breast stuffed with Feta, sundried tomatoes and artichoke hearts

### Seafood Entrées

#### Jumbo Prawn Skewers

With fresh herbs, white wine, lemon and cracked pepper, served with a roasted red pepper coulis.

#### Spanish Paella

With mussels, shrimp, scallops, chicken and spicy sausage

#### Panko Encrusted Halibut

With steamed bok choy and blood orange butter sauce

#### Grilled Swordfish

Served with a charred tomato and olive tapenade

#### Grilled Mahi Mahi

Served with a vanilla bean saffron sauce

#### Oven Roasted Sea Bass

Served on a roasted tomato and leek coulis

#### Salmon Fillet

(with Choice of)

Dilled honey and grained mustard glaze

Grilled oriental ginger soy sauce

With jicama, carrot, Pablano, and Bermuda onion slaw & Chipotle honey barbecue Spinach, and Boursin cheese wrapped in flaky pastry with a lemon dill sauce.

Pan-seared with a lemon currant sauce

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## **Beef Entrées**

### **Sirloin Medallions**

Garlic infused medallions, served with roasted shallot demi-glace or a Pommery mustard sauce

### **Flank Steak**

Szechuan rubbed, served with a garlic ginger glaze or marinated in cracked black pepper and molasses and served with a wild mushroom demi

### **Chateau of Beef**

Sliced and served with a golden raisin Cognac sauce

### **Roulade**

Spinach, mushrooms and bacon with mushroom Bordelaise. or red peppers, bacon and parmesan with roasted pepper Bordelaise

### **New York Strip**

Served with natural jus, & sautéed mushrooms

### **Rib Eye**

Marinated for 24 hours and served with caramelized onions & horseradish crème

### **Tournedos**

Grilled and served on caramelized onions  
With blue cheese crème fraiche on the side

### **Pan-roasted Filet Mignon**

Served with a green peppercorn goat cheese demi or traditional Cognac Bordelaise

## **Pork/Lamb/Game Entrées**

### **Boneless Pork Loin**

Marinated in black pepper and garlic and grilled with rosemary and balsamic vinegar

### **Herb Roasted Game Hen**

Stuffed with cranberry and wild rice

### **Mediterranean Lamb Chops**

Marinated in Juniper berries  
with a huckleberry mint chutney

### **Duck Breast**

Marinated in fresh herbs, then grilled. Served with a sundried cherry and scallion Pinot Noir reduction

### **Grilled Venison**

Grilled and served with charred tomatoes and Kalamata olive relish

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## **Pasta Entrées**

### **Penne and Vegetable Gratin**

A delicious combination of penne, artichoke hearts, spinach and red peppers tossed in Alfredo and baked to perfection

### **Chicken Formaggio**

Grilled breast of chicken tossed and baked with penne, red peppers, bacon, parmesan, basil and cream

### **Home Baked Lasagna**

Your choice of beef, vegetable, or chicken and spinach

### **Shrimp Provencale**

Shrimp sautéed with shallots, white wine and Herbs de Provence served over Penne pasta tossed in a Washington Sauvignon Blanc and topped with pine nuts and green onions

### **Lobster Ravioli**

Served with diced Roma tomato, fresh basil and a Chardonnay  
Tomato coulis then topped with Parmesan

### **Wild Mushroom Supreme Ravioli**

Wild Mushrooms, Ricotta & Parmesan cheeses, sherry, white wine, herbs & spices.  
Served with a Marsala cream sauce and garnished with diced scallions

### **Ziti con Salciccia**

Grilled spicy Italian sausage, red and green pepper julienne, onions and fresh tomatoes  
tossed with marinara then topped with Romano and baked

### **Tortellini ala Melanzanne**

Cheese tortellini with a tomato cream sauce then topped with scallions

## **Vegetarian Dishes**

### **Eggplant Parmesan**

On fresh basil marinara

### **Grilled Vegetable Skewers**

On a bed of saffron cous cous

### **Portabella Mushroom**

Stuffed with spinach, mozzarella, parmesan, garlic and fresh herbs,  
topped with roasted peppers, feta cheese and baked to perfection

### **Grilled Polenta**

Polenta triangles made with sun-dried tomatoes, smoked gouda, and scallions  
with a roasted red bell pepper coulis

### **Butternut Squash Ravioli**

With vanilla bean vin blanc and fresh herb garnish

### **Wild Mushroom Strudel**

with spinach and goat cheese, accompanied by a cranberry citrus glaze

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## APPETIZERS

All the appetizers are designed to be hand passed or table displayed  
All Appetizers are 1.25 each with 2 dozen minimum per item chosen

Crab stuffed mushrooms  
Ahi Tartare with Mango, Wasabi Crème and Phyllo Points  
Currant and pine-nut meatballs  
Stuffed grape leaves with Gorgonzola and olives  
Herb Marinated Mozzarella with Tomato and Basil  
Spiced Tempura cauliflower florets  
Vegetable Potstickers with Ponzu Sesame and Hoisin  
Trio of savory petit fours  
Salmon and cream cheese, chicken and apple, roasted pepper & pesto  
Mexican egg roll with roasted Ancho-chili salsa  
Andouille sausage and bell pepper skewers  
Wild Mushroom won-tons with Asian mustard  
Crab won-ton with Hoisin dipping sauce  
Prawn Cocktail with Vegetable Confetti and Micro-greens  
Asparagus wrapped with Prosciutto and smoked Provolone  
Indonesian beef tenderloin satay with Tikka Masala dipping sauce  
Tandori chicken satay with a yogurt mint sauce  
Vietnamese spring rolls with sweet plum drizzle  
Blue corn and crab fritters with spiced crème fraiche  
Puff pastry shells filled with roasted chicken salad with pistachios & cranberries  
Spicy chicken quesadilla with pico de gallo and goat cheese  
Roasted vegetable and potato samosas with roasted white corn sauce  
Baby artichoke heart with tomato concassé, roasted garlic, and basil mayonnaise  
Goat cheese crostini with pickled beets & red onion  
Grilled artichoke, fresh mozzarella & basil skewer  
Pesto chicken pinwheel on sun-dried tomato tortilla with pesto crème, black olives and fresh spinach  
Broiled New potato with chèvre and herbs  
Wild mushroom strudel with goat cheese, cranberry citrus spritz  
Black-bean chicken & Monterey Jack flautas with a salsa fresco  
Phyllo tartlets with Spicy Italian sausage and Provolone  
Yucatan tostada with chipotle chicken or blackened shrimp  
Grilled Margherita pizza with tomatoes, Fontina cheese & fresh basil  
Spiral of mozzarella with sun-dried tomato & fresh basil served on a toasted baguette croustade  
Breaded Eggplant Roulade - breaded eggplant stuffed with goat cheese and roasted red bell pepper  
Blackened rare Ahi tuna rosettes with wasabi mayo  
Jumbo shrimp, Asian sausage, & water chestnut wontons with a spicy sweet & sour sauce  
Lemon-caper skewered shrimp  
Cajun shrimp skewers  
Grilled chicken with brie and apple chutney on French baguette  
Tenderloin Carpaccio with Boursin and capers  
California rolls with wasabi, ginger and soy  
Spicy tuna rolls with Wasabi caviar and a ginger soy dipping sauce  
Sautéed scallop with sun dried tomato puree on a Parmesan crisp  
Dungeness blue crab cakes with caper cocktail sauce  
Blackened tenderloin crostini with smoked chipotle and queso fresco  
Shrimp ceviche in a tortilla cup

All above items may be plated as a first course for a cost of \$5.25 per person

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## **CHEF STATIONS**

### **Silver Carving Station**

Choose from: Black Forest ham, beef top round, oven roasted turkey breast or boneless pork loin roast. Served with our dinner roll assortment, horseradish sauce, Dijon mustard, herb mayonnaise, and whipped butter ~ 4.75 per person

### **Gold Carving Station**

Choose from: Roast beef marinated in cracked black pepper and molasses, grilled to a perfect medium rare, or Ancho rubbed pork tenderloin. Served with our Ciabatta and Urban Onion Mini Rolls, horseradish sauce, honey mustard, mayonnaise and whipped butter ~ 7.50 per person

### **Platinum Carving Station**

Choose from: Herb crusted prime Rib or slow roasted beef tenderloin. Served with our dinner roll assortment, sauce Béarnaise, horseradish sauce, Dijon mustard, herb mayonnaise and whipped butter ~ 12.95 per person

### **Wild Mushrooms Provencale**

Sauté station with Shitake, Portabella and Oyster mushrooms prepared with olive oil, garlic and white wine  
Served with Bruschetta and fresh Parmesan ~ 3.95 per person

### **Penne to Order**

Penne pasta sautéed to order with a fresh basil marinara or a Chardonnay cream  
Includes the following accompaniments: Parmesan, sautéed mushrooms, black olives, artichoke hearts, green onions, garlic and crushed pepper flakes ~ 6.50 per person

### **Satay Grilling Station**

Szechuan beef, Asian chicken satay, and sesame salmon grilled before your eyes.  
Dipping sauces: spicy peanut and Urban Onion's famous Lemon Tahini ~ 6.50 per person

### **Urban Onion's Hoisin Chicken Station**

Sliced chicken breast, bok choy, snow peas, mushrooms, carrots, sesame oil, lo mein noodles, prepared for your guests in giant black wok on the station. Served in chinese-to-go boxes with chop sticks! 5.50 per person

### **Pad Thai Station With "Pizzaz"**

Prepared for your guests in a giant black wok on the station and served in chinese-to-go boxes with chop sticks. A sumptuous thai noodle dish served with spicy chicken and shrimp tossed with sprouts, eggs, peanuts, thai basil and cilantro. Your chef will prepare a variety of unique dishes using an array of bowls brimming with vegetables including: snow peas, broccoli, green beans, bamboo shoots, bok choy, carrots, bell peppers and bean sprouts  
~7.50 per person

### **Tenderloin au Poivre Saute Station**

Medallions of tenderloin flamed in Cognac and served with sautéed mushrooms.  
With Yukon gold smoked cheddar mashers ~ 11.95 per person

### **Northern Italian Station**

Penne pasta prepared on the station with a myriad of wild mushrooms, Prosciutto, sundried tomatoes, caramelized onions and pine-nuts with a Marsala crème garnished with fresh basil ~ 9.95 per person

### **Gourmet Grilled Fajita Grilling Station**

Marinated strips of flank steak, and chicken breast seasoned and char-grilled on the station. Red and green sweet peppers, assorted chilies, red and yellow onions. Accompaniments: hand-made guacamole, sour cream, salsa fresca, zesty corn salsa, shredded lettuce, shredded jack and cheddar and fresh lime  
Served with 6 inch fluffy flour tortillas ~ 9.95 per person

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## Gourmet Displays

### Country Cheese and Fruit Display

Seasonal grapes, dried fruits and candied walnuts served with block and wedge imported and domestic cheeses. Served with crackers, baguettes and Lavosh  
~ 4.75 per person

### Large Baked Brie in Puffed Pastry

Served with water crackers and Lavosh Select one of the following flavors: chili infused honey, savory spinach, mushroom and scallion, red raspberry ~  
75.00 Each (Serves 25 ppl)

### Scallop Ceviche

With Tri Color chips and fresh Cilantro  
~ 3.75 per person

### Fresh Crudités Display

Lightly grilled red and yellow bell peppers, zucchini, green beans, asparagus, jicama, carrots, tomatoes, cucumbers and sugar snap peas, served with red bell pepper avocado dip ~ 3.75 per person

### Shepherd's Bread

A large toasted round, hollowed, then filled with your choice of Urban Onion's Own Artichoke Spinach dip Served with sliced baguette, crackers & Lavosh ~  
50.00 Each (Serves 25 ppl)

### Whole Poached Salmon

Glazed with cucumbers and dill then artistically displayed garnished with capers, red onion, chopped eggs, and fresh chives. Served with assorted water crackers and baguette  
~ 75.00 Each (Serves 25 ppl)

### Sushi Station

Nigiri-sushi, tuna, fresh salmon, assorted sushi rolls, California rolls, spicy tuna rolls, avocado rolls, with eel and eel sauce, and other favorites. Served with pickled ginger, soy, wasabi, and chopsticks  
~ 6.50 per person (price based on 3 pieces per person)

### Northwest Steamer Clams

A local favorite cooked in white wine & garlic  
~4.95 per person

### Asian Salmon

Side of sake poached salmon served chilled on a bed of Napa cabbage and bok choy slaw  
~ 75.00 Each (Serves 25 ppl)

### Bruschetta Station

A selection of unique dips and spreads that include: chipotle goat cheese, cilantro pesto cream cheese, tomato and olive Caponata. Served with our flavorful herbed and lightly grilled Bruschetta ~3.75 per person

### Antipasto Display

An assortment of peppers, olives, artichoke hearts, imported salami, provolone, mozzarella, roasted red & yellow pepper ~ 4.75 per person

### Potato Station

Available as either mashed potatoes served in a martini glass or as a jumbo Idaho potato. Both are presented hot with a wonderful display of the following toppings; crispy bacon bits, sour cream, whipped butter, scallions, broccoli and cheddar cheese ~ 4.75 per person

### International Dipping Bar

Tri color tortilla chips, plantain chips, grilled Bruschetta toasts and Flatbread with mango chutney, pico de gallo, guacamole, Mediterranean hummus and black olive tapenade ~5.25 per person

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# Dessert Platters

(Prices based on 3 pieces per person)

## The Olympia Platter

An assortment of petite freshly baked gourmet cookies, chocolate cream cheese brownies and seasonal fruit bars ~ 3.75 per person

## The Capital Platter

A beautiful display of our finest petite desserts and assorted cheesecake bites ~ 4.75 per person

## The Budd Bay Platter

This gourmet platter will remind you of a European bakeshop. Platter includes éclairs, fruit tarts, truffles and chocolate dipped strawberries ~ 4.95 per person

# Plated Desserts

4.95 Each

## Urban Onion's House-made Bread Pudding

With crème anglaise and fresh berry sauce

## Tiramisu

Served Cappuccino Style

## Classic Crème Brule

Rich custard baked and caramelized brittle layer of sugar

## Mousse

Choose from Frangelico, dark chocolate, wild berry, strawberry or white chocolate and hazelnut

## Fresh Fruit Tart

With a raspberry coulis

## Flourless Chocolate Torte

Served with a trio of fruit sauces and fresh whipped cream

# Dessert Stations

Dessert Stations require a 50.00 chef fee for each 100 guests

## Urban Onion's Crepes Suzette Action Station

Our uniformed chefs will sauté Crepes Suzette for your guests on the station and serve them piping hot with a minted orange crème ~ 4.50 per person

## Bananas Foster Chef Action Station

Fresh sliced bananas prepared in skillets in the room in the traditional New Orleans style with dark rum and brown sugar served for your guests over vanilla ice cream ~ 4.50 per person

## The Ice Cream Shop

French vanilla ice cream with each guest's choice of the following: hot fudge sauce, caramel sauce, candy pieces, chocolate chips and served in a giant waffle cone ~ 5.25 per person

## Ultimate Chocolate Fountain

Fruit, Pound Cake, marshmallows and Pretzels dipped in a rich Dark Chocolate ~ 5.95 per person  
(150.00 Rental Fee for Fountain)

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# **PRIVATE BAR SET-UPS**

## **CASH BAR**

\$25.00 per hour Bartender Fee  
Individuals pay for their own drinks

## **OPEN BAR**

\$25.00 per hour Bartender Fee, 4 hour maximum  
One bartender per 75 attendees. Additional hours, \$50.00 per bartender  
Master bill for all beverages during specified time range  
18% gratuity charged on consumption

## **WINE ON TABLES**

Starting at \$20.00 per bottle by consumption  
Champagne starting at \$24.00 per bottle by consumption  
Minimum 1 case per order  
Amount Consumed Billed to Master Account, 18% gratuity charged on consumption

## **SELF SERVE BAR**

\$50.00 Set-up/Clean-up Fee  
Wine by the Bottle  
Domestic, Import or Micro Beer by the bottle  
\$335.00 – Domestic Keg (200 cups)  
\$140.00 – Dick's Pale Ale Micro Brew (40 pints)

Average Cocktail, Beer or Glass of Wine \$5  
Bottles of Liquor \$50.00 to \$150.00  
Amount Consumed Billed to Master Account, 18% gratuity charged on consumption

Washington Law requires that all persons consuming alcoholic beverages must be at least 21 years of age. It is the responsibility of the party purchasing alcohol to comply with Washington Law!

Self Serve Bars and Wine on Tables will only be sold to Groups where ALL attendees are 21+ years of age and will be monitored by Urban Onion Staff. Urban Onion Staff will ensure all is in accordance with the liquor laws of Washington.

Urban Onion reserves the right to refuse service to any patron or stop serving liquor to the entire party should patrons become intoxicated.

Our Staff will be happy to customize a menu based on your suggestions and budget.  
Just ask and we will make it happen!!!