

# Dinner Menu

All Dinner Buffets include China, Flatware, Napkins, Votives, Fresh Baked Breads and Butter Specialty Linens and Centerpieces are Additional.

## SELECTIONS

### Entrées

Grilled Chicken, Apricot Sauce  
Chicken Parmesan  
Chicken Picatta  
Stuffed Napa Chicken, Artichokes, Mushrooms, Red Pepper, Cream Sauce  
Grilled Fresh Salmon Filet, Dill Lemon Cream Sauce  
Almond Crusted Tilapia  
Stuffed Roast Loin of Pork, Demi-Glaze with Dried Fruit Stuffing  
Beef Tenderloin  
Grilled Filet (8 oz portion)  
Beef Kebobs  
Seafood Kebobs  
Side Dishes  
Oven Roasted Red Potatoes  
Garlic Mashed Potatoes  
Penne Pasta Marinara  
Buttered or Herbed Fettuccini  
Fettuccini Alfredo  
Orzo Pasta

### Vegetables

Sauteed Fresh Vegetables  
Green Beans Almondine  
Grilled Fresh Vegetables  
Zucchini & Tomatoes  
Turmeric Creamed Corn  
Steamed Fresh Broccoli  
Asparagus with Red Pepper

### Salads

Mixed Greens Salad: Candied Walnuts, Blue Cheese, Strawberries, Balsamic Vinaigrette  
Classic Caesar  
Italian Pasta Salad  
Sliced Tomatoes & Mozzarella w/Olive Oil & Basil

### Desserts

Add any Desserts to your menu for \$3.00 per guest

## CHARDONNAY

Choose One Entrée, One Side Dish: Vegetable or Salad  
\$24 per person

## CABERNET

Choose Two Entrées, One Side Dish: Vegetable or Salad  
\$28 per person

## CHAMPAGNE

Choose Three Entrées, Two Side Dishes: Vegetable and Salad  
\$34 per person

All pricing is based on a minimum of 25 guests or more. Pricing for smaller groups will be established on an individual basis. Because of the nature of our venue, plated dinners will be priced on an individual basis if desired.



# CATERING Menu

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# Hors d'Oeuvres

## Cold Choices (Price Per Person)

- Shrimp Ceviche | \$3
- Bruschetta | \$3
- Handmade Salsa with Tortilla Chips | \$3
- Handmade Guacamole with Tortilla Chips | \$3
- Handmade Salsa and Guacamole with Tortilla Chips | \$3.5
- Olive Tapenade with Toasted Points | \$3.5
- Roasted Garlic Hummus with Pita | \$3
- Fresh Caprese Salad | \$3.5
- Blue Cheese and Walnut Salad with Belgian Endive | \$4

## Hot Choices (Price Per Person)

- Barbecue Meatballs | \$4
- Stuffed Crab Mushrooms | \$4.25
- Italian Sausages with Marinara Sauce | \$3.75
- Hot Wings in a Fennel and Butter Hot Sauce | \$3
- Mini Eggrolls with Honey and Hot Mustard Sauces | \$3.5
- Chicken Satay with Peanut Sauce | \$4.75
- Spinach Artichoke Dip with Bread | \$3.5
- Mushroom Ragu Crispy Bread | \$3.25
- Crab Cakes with Remoulade Sauce | \$3.5
- Mini Gourmet Burgers | \$4
- Mussels in a Serrano-Rosemary Cream Sauce with Bread | \$4
- Handmade Crab Rangoon with Sweet & Sour Sauce | \$3
- Pork Dumplings with Sesame Soy Sauce | \$3
- Bang Bang Shrimp | \$4
- Variety of Lavosh Flatbread Pizzas | \$5

# Displays

small – serves up to 30 | medium – serves up to 60 | large – serves up to 100

## Domestic Cheese

Wisconsin Cheddar, Laura Chenel Goat Log, Maytag Blue with Crispy Bread  
small \$45 | medium \$55 | large \$80

## Imported Cheese

Smoked Gouda, Saint Andre, Provolone, Piave, Druken Goat with Crispy Bread  
small \$45 | medium \$55 | large \$80

## Charcuterie

Assortment of Cured Meats, Cheeses and Pate accompanied by Mixed Olives, Tomatoes, Dijon and Whole Grain Mustards with Crispy Bread  
small \$70 | medium \$80 | large \$95

## Meat and Cheese Platter

Assortment of Cured Meats, Cheeses and Hummus accompanied by Mixed Olives, Dried Fruits, Nuts and Lavosh Crackers with Crispy Bread  
small \$90 | medium \$100 | large \$115

## Antipasto Platter

Urban's version of a great "before the meal" display that is served with Different Cheeses, Vegetables, Cured Meats and Crispy Bread  
small \$45 | medium \$55 | large \$70

## Fresh Fruit

Assortment of Fresh Fruit with Fruit Dip  
small \$50 | medium \$60 | large \$70

## Fresh Vegetable

Assortment of Fresh Vegetables with Handmade Dips  
small \$50 | medium \$60 | large \$70

## Roasted Vegetable

Assortment of Roasted Vegetables, Hummus and Handmade Dips  
small \$50 | medium \$60 | large \$70

## Shrimp Cocktail

Fresh Jumbo Peeled Shrimp on Ice Bed with Cocktail Sauce, Lemons and Limes  
small \$45 | medium \$55 | large \$70

## Smoked Salmon

Capers, Red Onion, Tomatoes, Crème Fraiche, Bread  
small \$45 | medium \$55 | large \$70

## Ultimate Dip

Handmade Salsa, Guacamole, Salsa Verde, Serrano Ranch, Sour Cream and Cheese with Tortilla Chips  
small \$45 | medium \$55 | large \$70

## Quesadilla

Choice of Cheese, Chicken, and Vegetable  
small \$40 | medium \$55 | large \$70

# Sushi

(about 3 rolls per person)

## Assorted Simple Sushi Rolls

California Rolls, Spicy Tuna Rolls, Spicy Salmon Rolls, Salmon Rolls, Veggie Rolls and Mount Fuji Rolls  
small \$75 | medium \$90 | large \$105

## Assorted Sampler Sushi Rolls

Crunchy Asparagus Rolls, Spicy Tuna Rolls, California Rolls, Mount Fuji Rolls, Alaska Rolls, Ocean Rolls, Loco Rolls, Tuna Nigiri, Salmon Nigiri, Hamachi Nigiri  
small \$85 | medium \$100 | large \$115

## Custom Sushi Trays

Ask about any of our Sushi Items to customize your own Trays  
small \$40 | medium \$55 | large \$105

