

# catering menu

## FINGER FOOD

fried okra 80

*serves 10* breaded, seasoned and fried okra, ranch dressing

mexican street corn 90

*30 pieces* charred corn on the cob, chili lime aioli, cilantro, crumbled cotija (gf)

rainbow rolls 65

*20 pieces* shredded purple cabbage, rainbow carrots, bell peppers, watermelon radish, thai basil, peanut dipping sauce (gf) *in-house only*

chickpea hush puppies 80

*40 pieces* mashed chickpeas, shredded artichoke hearts, herbed panko breadcrumb crust, house-made remoulade, green onion

classic blt 140

*40 pieces* rosemary ciabatta, mayo, iceberg lettuce, shiitake bacon, tempeh bacon, tomato  
*add avocado 40*

happy shrimp po' boy 140

*30 pieces* popcorn fried seitan, shredded lettuce, tomato, pickles, housemade remoulade, toasted french bread

chick-un & waffles 110

*40 pieces* southern fried seitan, sautéed garlic kale, crispy belgian waffle, maple mustard aioli

double decker tacos 100

*10 tacos* crispy corn tacos, roasted garlic refried pinto beans, soft shell tortilla, seasoned ground seitan, shredded lettuce, guacamole, diced cherry tomatoes, chili lime aioli, yellow rice, pineapple salsa, lime wedge

## PLATES

brussels sprouts 90

*serves 10* oven roasted brussels sprouts, 100% maple syrup, whole grain mustard (gf, sf)

crispy garlic broccolini 90

*serves 10* sautéed broccolini, lemon juice, crushed red pepper, shallots, fried garlic slices (gf, sf)

simple salad platter 120

*serves 10* arugula, shredded carrots, diced red bell pepper, gomasio, carrot ginger dressing (gf)

chick-un avocado ranch  
salad platter 190

*serves 10* chopped romaine, avocado massaged kale, garlic croutons, southern fried seitan, cherry tomatoes, ranch dressing

mac n' cheese platter 140

*serves 10* cashew cheese sauce, numu mozzarella, elbow macaroni, smoked paprika, herbed bread crumb topping *add shiitake bacon 30*

## SWEETS

chocolate chip cookies 48

1 dozen

brownie bites 20

1 dozen

pumpkin pecan pie 62

10 slices

gf - gluten free | sf - soy free

PLEASE NOTE: our kitchen prepares products that contain gluten, nuts, and soy. Since daily operations involve shared cooking and preparation areas, we cannot guarantee that any menu item will be completely free of these ingredients.

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