URBAN KITCHEN RESTAURANT

CATERING MENU

Exceptional Cuisine for Every Occasion

2424 Plainfield Rd, Crest Hill, IL | (815) 782-6417

APPETIZERS

Caprese Skewers
Grape tomatoes, fresh basil, and mozzarella cheese

Lamb Chop Lollipops
Seasoned with house spices and served with a bordelaise sauce

Marinated Chicken Skewers
Chicken strips with garlic, ginger, and chili sauce

Orange Chicken Bites
Cubed fried chicken breast on a skewer served with a sweet orange sauce

Stuffed Mushrooms
Ricotta cheese and spinach topped with grated Parmesan cheese

Tomato Bruschetta
Crispy crostini topped with tomato, fresh basil, Parmesan cheese, and drizzled with balsamic glaze

Wings
BBQ, Buffalo, or Sweet Chili

Mini Vegetarian Quesadillas
Filled with spinach, onions, peppers, and a Mexican cheese blend in a mini tortilla. Served with house salsa and sour cream on the side

SANDWICHES

Small: 16 halves, serves 8 | Medium: 24 halves, serves 12 | Large: 32 halves, serves 16

Monterey Chicken Sandwich
House bread with grilled chicken breast, coleslaw, crisp bacon, Muenster cheese, and chipotle aioli

Ham & Cheese Sandwich
House bread with ham, Muenster cheese, lettuce, tomato, onions, and mayo

Hand-Breaded Chicken
Lightly breaded chicken breast covered in hot dry seasoning, shredded lettuce, tomato, and ranch dressing

Turkey Wrap
Pinwheel-wrapped sandwich with turkey, cranberry sauce, mascarpone spread, cucumber bites, apple slices, and mixed greens tossed with our house dressing

Vegan Wrap
Roasted seasonal vegetables, marinated tofu, and pesto oil, wrapped pinwheel style

Caprese Prosciutto Sandwich
House bread with prosciutto, fresh mozzarella, sliced vine-ripened tomatoes, pesto oil, fresh basil, and a drizzle of balsamic glaze

Chicken Salad Sandwich
Bibb lettuce, grapes, chicken salad, and pesto bread

SALADS

Add protein for an additional charge

Classic Caesar Salad
Chopped romaine lettuce, house-made Caesar dressing, rosemary croutons, and Pecorino cheese

Santa Fe Salad
Lettuce, black beans, roasted vegetables, shredded cheese, and crisp tortilla strips served with chipotle dressing

Arugula, Orange, and Goat Cheese Salad
Fresh crisp arugula, pickled beets, orange sections, and goat cheese with grainy mustard vinaigrette

Cobb Salad
Romaine lettuce, eggs, tomatoes, corn, blue cheese, and bacon

Chop Salad
Chopped romaine lettuce, tomato, baby mozzarella, blue cheese, and Kalamata olives, tossed in our homemade dressing

Apple Pecan Salad
Spinach, baby kale, apples, pecans, blue cheese, and dried cherries, tossed in our house-made balsamic fig vinaigrette

Greek Pasta Salad
Gemelli pasta tossed with Kalamata olives, feta cheese, cucumbers, bell peppers, cherry tomatoes, lemon oregano, and roasted garlic dressing

PASTA

Small platter: 10 people, $70 | Medium platter: 15–20 people, $90 | Large platter: 25–30 people, $140

Add chicken for an additional $20 for Small/Medium, $40 for Large

Baked Macaroni & Cheese
Classic elbow-shaped pasta tossed with a creamy sauce of shredded cheddar, Pecorino, and Parmesan cheese, topped with butter-toasted crumbs

Housemade Meat Lasagna
Individual multi-layered lasagna with ground beef, pork, ricotta, marinara sauce, and mozzarella cheese

Tortellini Bolognese
Cheese tortellini tossed with our house-made Bolognese sauce

Rosemary Cream Pasta
Rosemary cream sauce, fusilli pasta, asparagus, and goat cheese

Spaghetti and Meat Balls
House-made marinara or meat sauce with house-made meatballs

Four Cheese Raviolis
Four cheese ravioli, meat or marinara sauce, and Pecorino cheese

Vodka Pasta
Vodka cream sauce, penne pasta, and Pecorino cheese

Roasted Cauliflower Pasta
Roasted cauliflower, orecchiette pasta, sun-dried tomatoes, garlic, herbs, and creamy Parmesan

SIDES

Garlic Mash Potatoes

Roasted Seasonal Veggies

Sweet potato or butternut squash

Rosemary Roasted Potatoes

Smoke Roasted Brussels Sprouts
With Parmesan cheese • MP

Asparagus
MP

Broccoli with Herbs & Butter
MP

Steamed Veggies

Wild Rice

Grains and Veggies

BUILD YOUR OWN

Please call us for other custom options available upon request

Pick 2
Sandwich + Salad (Pick 2 items per person)

Pick 3
Sandwich + Salad + Pasta (Pick 3 items per person)

BREAKFAST

Continental Breakfast

- Assorted Kringle, mini Danish, or breakfast breads
- Assorted bagels with whipped cream cheese or assorted mini muffins
- Fresh fruit tray
- Orange juice
- Coffee

A la Carte

- Assorted yogurt
- Assorted Kringle, mini Danish, or breakfast breads
- Assorted bagels with whipped cream cheese
- Mini croissants with whipped butter and jam

Breakfast Buffet – Formal

- Scrambled eggs (with or without cheese)
- Hash browns
- Fried potatoes with onions
- Smoked bacon
- Breakfast sausage
- Fresh fruit tray
- Fruit salad
- Assorted whole seasonal fruit
- Orange juice
- Coffee

Breakfast Buffet – Exquisite

- Smoked bacon chicken and bacon quiche
- Italian sausage frittata
- Warm biscuits with sausage gravy
- Thick cut French toast with warm syrup
- Smoked salmon
- Fresh bagels
- O’Brian potatoes
- Veggie frittata
- Orange juice
- Coffee

EXQUISITE BUFFET

- Cabernet Braised Short Ribs
- Beef Medallions
- Birria Braised Short Ribs
- Grilled Chicken Breast
- Stuffed Chicken Breast
- Italian Breaded Chicken Breast
- Creamy Tuscan Chicken Breast
- Bacon Wrapped Pork Loin
- Grilled Boneless Pork Chop
- Chipotle Bacon Wrapped Pork Medallion
- Baby Back Pork Ribs
- Mini Pork Shank Estofado (Wing)
- Maple-Soy Glazed Salmon
- Mahi Mahi
- Baked Cod
- Roasted Vegetable Lasagna

FORMAL BUFFET

Beef

- Short Ribs
- Pismo Beef Tenderloin with Chimichurri sauce
- Churrasco / Herb Spices

Chicken

- Bone-In Chicken
- Grilled Chicken Breast
- Chicken Scallopini
- Chicken Marsala

Pork

- Roast Loin of Pork or Boneless Pork Chop
- Bacon Wrapped Pork Medallion
- Italian Breaded Pork Scallopini

Seafood

- Baked Atlantic Cod
- Lobster Ravioli