



urbanKITCHEN
catering



A  Sempra Energy utility®
Energy Innovation Center



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Sample Catering Menus
for
Energy Innovation Center

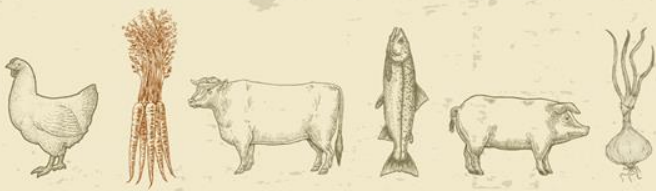


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Urban Kitchen has been a leader in San Diego's culinary landscape for the last 18 years. Since 1995, proprietor Tracy Borkum has owned and operated many highly acclaimed local restaurants alongside Urban Kitchen Catering, including Kensington Grill, CUCINA urbana, CUCINA enoteca, and FISH Public. The cuisine, atmosphere and decor of her award winning restaurants are reflected in the fresh, bold style represented by Urban Kitchen Catering. Our team has influenced the evolving culinary growth of San Diego, America's finest city. The combined talents of the chefs at and CUCINA urbana and CUCINA enoteca produce compelling, creative, unique and delicious gastronomical fare. Urban Kitchen's menus reflect the modern culinary fashion of global influence as well as embracing the best of traditional offerings. We use the freshest seasonal ingredients. Whether an intimate gathering, product launch or company milestone celebration, Urban Kitchen Catering offers complete catering services from menu to tabletop design, all tailored to meet each event's specific parameters.

Sustainability begins at the heart of our business, in the kitchen, and is celebrated throughout our entire footprint. We use the freshest and organic produce when available, and all our meats are raised without hormones.

For availability, or to book your event, contact Alison Cupper at 619.239.2222, extension 2 or via email at alison@urbankitchengroup.com.



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SDGE ENERGY INNOVATION CENTER SAMPLE MENU OPTIONS

BREAKFAST BUFFET

light + healthy

assorted seasonal whole fruit | apple + banana + pear + tangerine + orange | \$2.5pp

seasonal fruit salad | apple + pear + melon + berries + grape + pineapple + citrus + coconut + stone fruit | \$3.5pp

house made granola | vanilla greek yogurt | \$5pp

pastry + bagels

house made muffin | macadamia nut | carrot + golden raisin | chocolate chip | lemon poppy seed
banana pecan | honey oatmeal | nutella streusel | cranberry almond | jam + butter | \$3pp

house made donut holes | strawberry jam | \$3pp

croissant | strawberry jam + butter | \$3.5pp

house made pop-over | \$3.5pp

chocolate croissant | \$3pp

assorted bagels | whipped cream cheese + peanut butter + jam | \$5.

assorted bagels + lox | caper + red onion + tomato + lemon | \$8.95pp

eggs

sweet pepper + braised leek quiche | \$3.25pp

foraged mushroom + summer squash quiche | \$3.5pp

bacon + smoked gouda quiche | \$3.75pp

scrambled eggs | \$3.5pp

pre-select one to serve: sun dried tomato + spinach + house ketchup
smoked cheddar + kale + ivan's hot sauce
caramelized onion + roasted garlic + whipped goat cheese



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breakfast sandwich + burrito

grilled smoked virginia ham + cheese sandwich | sharp cheddar cheese + pugliese bread | \$4.5pp

egg white sandwich | spinach + sundried pesto + whole wheat english muffin | \$6.75pp

soy chorizo power burrito | scrambled egg + brown rice + heirloom cherry tomato + whole wheat tortilla | \$7pp

bacon breakfast burrito | scrambled egg + flour tortilla | \$6.75pp

california burrito | ground beef + avocado + house fries | \$7pp

all burritos include salad + sour cream, served on the side

sides - shall accompany another breakfast item

sweet potato hash | pearl onion | \$1.75pp

breakfast potatoes | caramelized onion + fresh herbs + ivan's hot sauce | \$1.75pp

turkey bacon | \$2.5pp

house made bacon | \$2.5pp

canadian bacon | \$2.5pp

house made chicken sausage | \$2.5pp

house made spicy italian sausage | \$2.5pp

drink

regular + decaf coffee | half + half | skim milk | sweetener | \$2.5pp

juice | orange juice | cranberry | grapefruit | apple | pineapple | \$3pp (\$2pp when in addition to coffee service)



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LUNCH BUFFET

greens

green salad | cucumber + tomato + red onion + red wine vinaigrette | \$3.5pp

caesar salad | romaine heart + kale + garlic crouton + parmigiano reggiano + classic anchovy dressing | \$3.75pp

broccoli salad | spiced yogurt + cranberries + red onion + toasted almond | \$3.75pp

baby spinach | olive + feta + pine nut + white balsamic vinaigrette | \$4pp

cobb salad | iceberg lettuce + crispy bacon + egg + lemon dill dressing | \$4pp

chopped | escarole + radicchio + pepperoni + pecorino + sourdough crouton + tomato + garlic oregano vinaigrette | \$4.5pp

beet and tangerine salad | basil pesto + whipped bufala mozzarella + endive + poppy seed | \$5.5pp

sandwiches

grilled eggplant | roasted garlic hummus + tabouli + pita bread | \$5.5pp

roasted vegan wrap | zucchini + piquillo pepper + romaine + white kidney bean spread + pistachio pesto | \$6.5pp

caprese panini | fresh mozzarella + tomato + arugula + basil aioli + country bread | \$6.5pp

grilled portabella sandwich | whipped goat cheese + green leaf lettuce + red onion marmalade+ ciabatta | \$6.75pp

smoked turkey | sun dried tomato pesto + cone cabbage slaw + basil mozzarella +multigrain bread | \$7pp

urban reuben | smoked turkey + pickled kohlrabi + sprouts + whipped avocado + honey whole grain mustard + rye bread | \$7.5pp

traditional reuben | house pastrami + sauerkraut + pickle aioli + rye bread | \$7.75pp

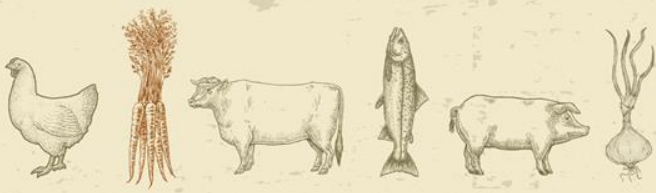
tarragon chicken | celery + grape + almond + bibb lettuce + croissant | \$7.50pp

chicken breast 'caprese' sandwich | house made mozzarella + heirloom tomato + rosemary sourdough + olive oil + balsamic vinegar | \$8pp

albacore tuna melt | bibb lettuce + celery heart + avocado + asiago cheese + grilled focaccia | \$8.5pp

roast beef + provolone | hot mustard + pickled cone cabbage + sourdough bread | \$8.5pp

chimichurri steak pita | piquillo pepper + house ricotta + naan bread | \$8.5pp



sandwiches, continued

cold cut hoagie | mortadella + coppa + provolone + pepperoncini + italian dressing + french roll | \$8.5pp

honey smoked ham + smoked gouda | arugula + caramelized onion + honey mustard + rye bread | \$8.5pp

lunch entrees - includes 1 side

spinach orecchiette | sweet pepper + zucchini + arugula + red onion + heirloom tomato + buffalo mozzarella | \$13pp

garlic farfalle and mushroom pasta salad | roasted corn + cherry tomato + arugula + goat cheese | \$14pp

vegetarian lasagna | portobello mushroom + squash + basil marinara + mozzarella + goat cheese | \$15pp

eggplant parmesan | san marzano tomato + smoked mozzarella + parmesan | \$12pp

indonesian chicken satay | thai peanut sauce | \$13.5pp

ancho chicken enchilada | queso fresco + ranchero sauce | \$13.5pp

mary's free range chicken brochette | barigoule sauce | \$15pp

braised chicken | tomato + olive + sweet onion + wilted greens + white wine broth | \$16.5pp

baby kale stuffed mary's chicken | fontina + salsa verde | mascarpone polenta | \$16.5pp

chicken campanelle pasta salad | napa cabbage + prosciutto + lemon rosemary vinaigrette | \$16.5pp

sage roasted organic turkey | roasted apple + pan gravy | \$14.5pp

cucina mini meat balls + rigatoni | \$14.5pp

baked rigatoni | veal, beef and pork ragout + san marzano tomato + mozzarella + parmesan bread crumb | \$17pp

lasagna al forno | beef + pork + veal + tomato + besciamella | \$17pp

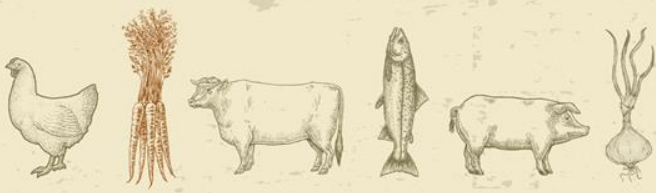
teriyaki beef kabob | mint yogurt + red onion | \$15pp

chili grilled hanger steak | cilantro pesto | \$21pp

poached salmon | dill crème fraîche + shaved fennel + blood orange + toasted almond | \$17pp

maryland crab cakes | blue crab meat + meyer lemon + scallion + old bay aioli | \$19pp

shrimp and pici salad | peppadew pepper + basil yogurt + lemon cucumber + pesto | \$18pp



lunch entrees, continued - includes 1 side

lamb stuffed peppers | tabouli + eggplant + cornichon | 17.25pp

spiced duck garganelli | cippolini onion + roasted poblano pepper + charred rapini + honey ricotta | \$17.5pp

house made pork sausage | eggplant + red pepper caponata + horseradish aioli | \$17pp

speck stuffed pork loin | rainbow swiss chard + pickled onion + spicy mustard jus | \$15.5pp

pork scaloppini | prosciutto + sage + roasted wild mushroom + marsala cream | \$18.5pp

suckling pig belly | parsnip puree + roasted baby turnips + lentil vinaigrette | \$16.5pp

sides

garlic cheese bread | \$2pp

artisan roll | whipped butter | \$1.5pp

basmati rice | cilantro + white onion | \$2.5pp

smashed potato | green garlic butter + sea salt | \$3pp

wild rice pilaf | dried currant + almond | \$3pp

black bean | pickled red onion + bell pepper + spinach + cilantro | \$3.5pp

couscous | meyer lemon vinaigrette + endive + english pea + fava bean | \$3.75pp

red bliss potato salad | whole grain mustard + crème fraîche | \$3.5pp

mac and cheese | boursin cheese + english pea + breadcrumb | \$4.75pp

sticky rice | pineapple + green mango + coconut milk | \$4pp

chickpea | puntarella + black anchovy + stewed tomato + opal basil | \$4pp

mexican style rice | summer corn + garlic + stewed tomato | \$4.5pp

whole wheat rigatoni | broccolini + gaeta olive + feta cheese + raddichio | \$5pp

toasted farro | kalamata olive + pickled pepper + swiss chard | \$4.5pp

roasted potato | crispy pancetta + chive crème fraîche | \$4.5pp

seasonal roasted vegetable | citrus gremolata | \$4.75pp



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sides, continued

glazed green beans | orange reduction | \$4pp

seasonal mixed greens | brioche crouton + shaved heirloom carrot + cucumber + malt vinaigrette | \$3.25pp

coleslaw | celery root + carrot + raddichio + cone cabbage + apple cider vinegar | \$2.75pp

sushi

nigiri | blue fin | big eye tuna | yellow tail | japanese hamachi | steel head trout | smoked eel | \$2.5 each

spicy tuna roll | coconut curry + daikon + green apple + micro shiso | \$13

california roll | king crab + red shrimp + avocado + bell pepper | \$12.5

urban kitchen vegetable roll | pickled and spiced cucumber + tomato jam + satsuma mandarin | \$11.5

baked crab roll | spiced cream cheese + smoked pepper relish + charred scallion | \$13

seared steelhead trout roll | house cured trout belly + shishito pepper + cucumber + chili aioli | \$12.5

japanese hamachi roll | grilled baja shrimp + avocado mousse + crispy shallot + yuzu vinaigrette | \$13.5

seafood hand roll | tuna + yellowtail + trout + wasabi pea + cucumber | \$11

ahi poke hand roll | peanut + cabbage + ginger + sesame vinaigrette | \$11.5

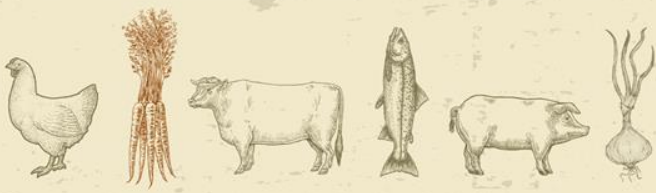
add steamed sushi rice | \$2.5pp

all rolls are priced per roll | 8 slices per roll | minimum 6 rolls

platter of 30 pc nigiri \$75 | platter of 32 pc roll \$52.5

served with each roll + platter:

- gluten free tamari soy sauce
- pickled white ginger
- fresh wasabi paste



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sweets

house made cookie | lemon shortbread | cucina chocolate chip | dark chocolate crackle | oatmeal pecan
coconut macaroon | \$2.25pp

bars + brownie | peanut butter bar | cocoa nib brownie | white chocolate blondie | \$3.5pp

dark chocolate dipped profiterole | vanilla cream | \$4pp

mini cheesecake | chef's whim | \$4pp

seasonal fruit skewers | chiffonade mint + bee pollen yogurt | \$3.5pp

snacks

chips | pretzel | pita | tortilla | vegetable | kettle cooked | sweet potato | \$2.5pp

urban trail mix | nuts + dried fruit + oats | \$3.5pp

vegetable crudités | seasonal fresh vegetables + dip | \$3.5pp

seasonal assorted roasted + pickled vegetable display | \$4.5pp

artisan cheese display | fresh and dried fruit + roasted and candied nuts seasonal mostarda + artisan bread | \$5pp

charcuterie display | house made sausage + assorted italian style cured meats + marinated olives
+ whole grain mustard | \$6.5pp

hummus sampler | roasted red pepper + confit garlic + black pepper and olive | \$4.5pp

spinach artichoke dip | bloomsdale spinach + globe artichoke + cream cheese + gluten free cracker | \$4pp

mini trout cake | papaya salsa | \$5.5pp

mini cucina meatballs | san marzano tomato + basil + mozzarella | \$4.5pp

buffalo chicken wing dip | roasted chicken + ivan's hot sauce + parmesan cheese + brussels sprout leaves
+ french baguette | \$4pp



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refresh

fresh brewed iced tea | \$2

organic lemonade | \$2.75pp (\$2 when in addition to fresh brewed iced tea)

house made lemonade | lavender | cucumber | \$3pp (\$2 when in addition to fresh brewed iced tea)

pomegranate lemonade | \$4.5pp

aquazul | strawberry + mint + lime + ginger + soda | \$4.5pp

cranberry + pineapple spritzer | ginger beer + soda | \$4.5pp

coolers | cucumber + pineapple | strawberry + ginger | \$4.5pp

water infusions | cucumber | strawberry + mint | orange | lemon | strawberry + lemon + basil
citrus + cucumber | strawberry + lime + cucumber | citrus + basil + black tea | \$1.5

ADDITIONAL INFORMATION

- Above costs reflect food and beverage estimated costs only.
- Labor, delivery/pick-up, sales tax and rentals (china, flatware and glassware, as required by the Energy Innovation Center to maintain sustainable operations) will be added to your proposal and final invoice .
- All orders require 12 guest minimum.
- Menus and pricing subject to change without notice.
- Urban Kitchen prepares all proposals and invoices with 3% cash discount. Payments made via credit, do not qualify for discounts.
- Final guest counts are requested no later than 72 hours prior to event date.
- 5 business day advance notice is appreciated in order to process and coordinate your event in a timely manner.
- Urban Kitchen does not calculate gratuity for your on site staff in any of our proposals or invoices.