



AFTER HOURS

HOLIDAY MENUS

APPETIZERS | \$2.99 per person

Vine Ripe Tomato Bruschetta
Parmesan Curls / Balsamic Reduction

Chorizo Stuffed Mushroom Caps
Manchego Cheese / Fresh Cilantro

Applewood Bacon Wrapped Shrimp
Apricot Whiskey Glaze

Tenderloin Canapes
Bacon Jam / Gorgonzola

ENTREES | Select 1

CARVING STATION | \$35 per person

USDA Choice Prime Rib

Grilled Asparagus
Lemon Butter

Roasted Potatoes
Balsamic Drizzle / Flaked Parmesan Cheese

Seasonal Salad
Homemade Ranch / Maple Vinaigrette

SEAFOOD DINNER | \$32 per person

Seared Scallops
Parmesan Crust / Thyme

Grilled Salmon
Citrus Compound Butter

Wild Mushroom Couscous

Lightly Fried Squash Blossoms

Butterleaf Salad
Heirloom Tomatoes / Frisee / White Balsamic

PORK DINNER | \$26 per person

Slow Roasted Pork Tenderloin
Fresh Chimichurri Rub

Frisee Salad
Peppadew Peppers / Cucumbers
Kalamata Olives / Lemon Vinaigrette

Balsamic Honey Glazed Carrots

Fingerling Potatoes
Caramelized Onions

CHICKEN DINNER | \$22 per person

Fresh Herbed Chicken Breast
Pecan Brown Butter Sauce

Seasonal Salad
Fresh Radishes / Cherry Tomatoes
Cucumbers / Maple Vinaigrette

Green Beans with Garlic
Lemon Zested Fried Onion Straws

Wild Rice Pilaf

DESSERTS INCLUDED | Select 1

Apple Crisp Tartlets
Balsamic Caramel Drizzle

Eggnog Crème Brulee
Wild Berries / Fresh Mint

Whipped White Chocolate Mascarpone
Dark Chocolate / Crushed Peppermint

NY Style Cheesecake
Salted Caramel Drizzle / Chocolate Espresso Dust

COFFEE, WATER AND ICED TEA INCLUDED

\$2500 minimum, does not include alcohol. More details at UrbanEggEatery.com.