

# PRIVATE DINING

Perfect for on and off-premise private dining celebrations such as engagement parties, showers, rehearsal dinners, post-wedding brunch, family & corporate celebrations! (These packages are not available for wedding receptions.) Tax, delivery & service fees additional. For full-service events, disposable plateware/silverware included off-premises, China & glassware included on-premises.

## Continental Options

Mini Danish, Mini Bagel & Mini Muffin Platter  
Sliced Fruit Platter with Yogurt Dip  
Seasonal Fruit Bowl  
Classic Bruschetta Platter  
Assorted Cheese & Cracker/Flat Bread Platter  
Seasonal Vegetable Platter with House Ranch Dip  
Individual Orange or Apple Juice (priced per item)  
Bottled Water (priced per item)

	 12-15	 15-30
	\$35	\$65
	\$35	\$75
	\$35	\$65
	\$40	\$70
	\$35	\$45
	\$3	\$3
	\$1.50	\$1.50

Regular/Decaf Coffee Hot Box w/all accompaniments

\$18  10

## Breakfast Extravaganza

Scrambled eggs, home fries, french toast, bacon, sausage, mini danishes, mini bagels, fruit salad, coffee (All condiments and paper products supplied if needed)

\$22/guest  10 MINIMUM

## Boxed Lunches

Choice of ½ wrap, seasonal side or bag of chips, a cookie and a bottle of water

\$15/guest

## 1-2-3 Luncheon

\$35/guest  30 MINIMUM

### Included Salad:

- Garden or Caesar

### 1) Select One Main:

- Baked Salmon (Bourbon BBQ, pesto or with mango salsa)
- Chicken Piccata
- Chicken Marsala
- Roasted Pork Loin
- Vegetable "Bolognese" (over couscous)

### 2) Select One Pasta:

- Penne a la Vodka
- Primavera
- Pesto
- Marinara
- Tortellini Alfredo

### 3) Select Two Sides:

- Seasonal Roasted Vegetables
- Sweet Honey Chili or Garlic & Olive Oil Green Beans
- Garlic Mashed Potatoes
- Yukon Gold Lemon Parsley Potatoes
- Potato Salad
- Pasta Salad
- Cucumber Feta & Tomato Salad

Cookies & Brownies included.



# PRIVATE DINING Continued

## Ariel's Favorite Celebrations

\$38/guest on premise  50 MINIMUM

### Select (2) Tacos:

- **Pulled Roasted Chicken** (with bibb lettuce, tomato jam & queso fresco)
- **Braised Short Rib** (with pepper salad & manchego)
- **Seared Shrimp** (with summer slaw & shaved aged cheddar)
- **Jicama Wrap** (with cucumber, pickled tomato & grilled)

Sour cream, honey chipotle aioli, avocado crema & hot sauce included on the side.

### Select (1) Main:

- **Ropa Viejas** (Puerto Rican style pot roast with traditional pairing of white rice)
- **Pernil** (slow roasted marinated pork shoulder)
- **Spanish Style Chicken** (with rice)

### Select (1) Sides:

- **Spiced Cabbage Salad**
- **Chorizo Red Beans and Rice**

Jalapeno corn bread, butter, tortilla chips & salsa included.

\$42/guest off-premises

## Backyard BBQ

\$45/guest  50 MINIMUM

### Select (2) Mains:

- **Brisket, Sausage & Peppers**
- **BBQ Bone-In Chicken**
- **Pulled Pork**

### Select (4) Sides:

- **Pasta Salad**
- **Potato Salad**
- **Black Bean Salad** (with fire roasted corn and bell pepper)
- **Corn on the Cob**
- **Coleslaw**
- **Tossed Salad**
- **Watermelon Slices**
- **Mac n' Cheese**
- **Baked Beans** (with maple bacon)

Lemonade, lemon water & iced tea included.

## Buffet-Style Dining

\$40/guest\*  25 MINIMUM

### URC Seasonal Grazing Table (included)

#### Select (1) Starter:

- **Mediterranean or Caesar Salad**

#### Select (2) Main:

- **Ropa Viejas** (with white rice)
- **Roasted Pork Loin** (with brandied apples, pan gravy or mango salsa)
- **Grilled Salmon** (Pesto or Maple Bourbon BBQ)
- **Baked Cod in Tomato Basil Cream Sauce**
- **Chicken Piccata or Marsala**
- **Slow Roasted Chicken Adobo served over rice**
- **Eggplant Rollatini**
- **Sliced, Marinated Flank Steak** (with chimichurri)
- **Beef Brisket**
- **Vegetarian "Bolognese"** (over couscous)
- **Creamy Lemon Ricotta Gnocchi**

#### Select (1) Sides:

- **Fire Roasted Corn Salad**
- **Sweet Honey Chili Green Beans**
- **Spicy Asian Slaw**
- **Our Famous Mac n' Cheese**
- **Garlic Smashed Potatoes**
- **Rigatoni** (pesto, a la vodka or tomato basil cream)
- **Roasted Sweet Potatoes** (with candied walnuts)
- **Seasonal Roasted Vegetable Medley**
- **Balsamic Bacon Brussels Sprouts**
- **Lemon Parsley Yukon Potatoes**

#### Dessert

- **Platters of Cookies and Brownies** (station or per table)

Lemonade, lemon water, coffee and hot tea included.

\*\$50/guest for off-premises bookings with a 50-person minimum

# PRIVATE DINING Continued

## Cocktail Mixers

\$35/guest\*  40 MINIMUM

### Seasonal Grazing Table Included

*Chef's selection of seasonal marinated, grilled & raw vegetables, imported & local cheeses, assorted breads, artisanal dips & hummus, dried fruits & nuts.*

### Select (4) Hand-Passed

- Thai coconut Chicken Skewer w/dipping sauce
- Fire Roasted Street Corn w/bell pepper, red onion, arugula, black beans served w/crispy corn tortilla
- Open Faced BBQ Pulled Pork on a grilled crostini topped with firecracker slaw
- Stuffed Mushrooms spinach & parmesan or sausage
- Mini Street Cart Tacos slow roasted pulled chicken, braised beef, cucumber & pickled onion or Korean beef
- Roasted Parmesan Carrot "Fries" w/spicy crema
- URC Signature Meatball w/our house made BBQ or Sicilian Style
- Spanakopita
- Mini Open Faced Reuben w/corned beef, sauerkraut & thousand island on rye
- Bruschetta w/cherry tomato, red onion & garlic on toasted crostini \*Add avocado for \$2/guest
- Our Famous Mac N' Cheese Cups
- Grilled Naan Flatbread w/mascarpone cheese, blueberry compote, local honey & basil OR whipped ricotta, fig jam, balsamic & mint
- Tabbouleh, Grilled Eggplant and Feta Salad Cup
- Roamin'Ramen Asian noodles w/seasonal broths & vegetables
- Eggplant Caponata Phyllo Cup
- Mini Grilled Caprese Sammies w/fresh mozzarella, roasted peppers & pesto
- Crispy Fried Chicken & Waffles w/local Adirondack Maple syrup
- Cuban "Cigar" Eggroll w/slow roasted pork, ham, melty cheese, dill relish & a hint of mustard
- Steamed Spanish Style Chorizo Wontons
- Pork Carnitas Cup w/avocado cream & Cogito cheese crumbles \*Add \$2/guest
- Beef Brisket Skewer w/peach BBQ \*Add \$2/guest

\*\$45/guest + additional fees off-premises

## Great Additions

- **Adirondak Brew Pub Pretzel Bar** \$8/guest
  - Large Warm Soft Pretzels and Warm Pretzel Bites
  - Brown's Brewery Maple Stout Sauce
  - Druthers Pale Ale Cheddar Sauce
  - Bare Naked Amber Ale Mustard

- **Pasta Bar** \$8/guest
  - URC Seasonal Pasta & Sauce Combos (GF & alternative pastas available)
  - Mediterranean Salad with arugula, romaine, Kalamata olives, shaved parmesan cheese, fresh squeezed lemon and olive oil vinaigrette.

House-made crusty Tuscan loaf, butter & oil included

- **Taqueria (Select 3):** Stationary or Passed \$10/guest
  - Pulled Roasted Chicken, Bibb Lettuce, Tomato Jam & Queso Fresco
  - Braised Short Rib, Pepper Salad & Manchego
  - Seared Shrimp, Summer Slaw & Shaved Aged Cheddar
  - Cucumber, Pickled Tomato & Grilled Corn on a Jicama Wrap
  - Tortilla Chips and Salsa

Sour Cream, honey chipotle aioli, avocado crema & hot sauce included on the side with all\*

- **Slider Madness (Select 3):** Stationary or Passed \$8/guest
  - Beef Slider\* with lettuce, tomato and onion
  - Beef Slider\* with lettuce, tomato, onion and American cheese
  - Ground Turkey Slider with cheddar, greens and cranberry aioli
  - Pulled Pork Slider with our Signature BBQ & Slaw
  - Caprese Slider with fresh mozzarella, roasted red peppers and pesto spread on grilled Italian bread

\*Meat alternative available.

- **Mac n' Cheese Bar** \$6/guest
  - Our Award Winning Mac n' Cheese
  - Bacon, Tomatoes, Broccoli, Chorizo & Assorted Cheeses

- **Paella Station** \$8/guest
  - Vegetarian, Seafood or Chicken
  - **\*Make it a Live-Action, Chef manned station for an additional fee**

\*\$45/guest for off-premises bookings with a 50 person minimum

# POLICIES & DETAILS

## **RENTALS:**

Additional items such as but not limited to; chairs, tables, guest/kitchen tents, equipment, plate/flat/glassware generators etc. may be necessary at certain venues or with specific guest counts/menu selections. These items are NOT included in your event package, unless specifically stated. Please consult your coordinator for possible rental additions and quotes. It is HIGHLY recommended that you include your caterer or planner in the venue and menu selection processes to help keep these items to a minimum or eliminate if possible.

## **ALCOHOL:**

Bar options may be added to any off premises catering package, if allowed by each specific venue. It is the client's responsibility to provide URC with a floor plan showing the location of bars, restrooms and exits along with a Landlord Authorization Form (both will be available from your venue) so that we may apply for a Day-Of Permit from the State Liquor Authority. URC will not serve alcohol without a license, as it is illegal for us to do so. This includes pouring champagne toasts, cocktail alcoholic beverages to the bridal party and clearing glassware containing alcoholic beverages. Should URC provide the license and alcohol to your event, please be advised that no outside alcohol will be permitted and URC reserves the right to refuse service to any guest at any time. Per person fees, based on your package as well as bartender/set up fees applicable.

## **STAFFING:**

URC Management and Ownership reserve the right to determine and provide the appropriate staffing levels for any event. The client will please note that these levels are based on several factors including venue, bar package, service level, guest count, menu style etc. The client and/or venue will acknowledge that additional labor fees may be required (for example if additional staffing is needed to set up or break down additional spaces).

## **OFF PREMISE EVENTS:**

Each venue has its own rules, regulations allowances, challenges and limitations. URC is responsible for adhering to said parameters and ask that our clients please work side by side with our coordinators to ensure your vision can be accomplished within the standards set by your specific property. Additional fees may be applied, following a site visit, if URC has not previously worked at your selected venue and determines additional rentals etc. will be needed to provided agreed upon service.

**\*PLEASE SEE YOUR PERSONAL PROPOSAL FOR DETAILS SPECIFIC TO YOUR EVENT\***

# POLICIES & DETAILS Continued

**ADDITIONAL PRICING + FEES** (not all are applicable at all every venue):

- **Additional place settings over 100 guests: \$1.75 per person. This does not include upgraded options.**
- **Cloth Napkins: \$1.00 each (standard colors/fabric)**
- **Linen: Prices vary by size, color & fabric. Please see your coordinator for details.**
- **Travel Fee/Kitchen Set Up Fees (please see your contract for breakdown)**
- **Garbage Removal \$150.00 (this may vary based on seasonal rates)**

\*Please ask your coordinator about pricing for kitchen, tenting, tables/chairs and more as these vary based on season, type, delivery times and location etc. Please remember that rentals are handled through a third party and URC is NOT responsible for payment on rentals for your event. Please speak to your coordinator for further details.

## **PAYMENTS:**

A 30% non-refundable retainer is due to secure event date. Final payment is due two-weeks prior to event with final count. Your contract will be considered null and void should payments not be received in full and on time. URC Catering LLC reserves the right to terminate any contract should payments not be received in full and on time with the client reserving no claim to further services.

The following payment types are accepted: Personal or Cashier's Check, Money Order or Cash. All advance payments are credited to the final bill.

Personal Checks are not accepted for final payment.

## **SERVICE FEE & TAX:**

22% catering or service fee is applied to all pre-tax charges on food and bar. The monies collected from the service fee are used to pay the wages for the catering staff, kitchen staff, chefs, servers, set up crew and anyone who contributed to the execution of your event. The service fee is not a gratuity. Although an additional tip or gratuity is not required, it is greatly appreciated. 8% New York State Sales Tax is applicable to all events and products.

**THIS IS JUST AN OVERVIEW. FOR ADDITIONAL POLICIES, REQUIREMENTS AND OBLIGATIONS, PLEASE SEE THE SPECIFIC TERMS OF YOUR CONTRACT.**