



Thank You for thinking of us to host your next your event. We promise to make it an Awesome Experience for all involved! We want to take a few sentences to answer some possible questions that you might have, or even help us create some new ones that we have not even thought of....

What is Craft Urban Food Style?

Thoughtful New American Cuisine featuring local sourced ingredients.

What is Craft Urban Beverage Style?

Our Beverage program highlights local craft spirits and breweries. With an emphasis on small american wineries.

Do you have private rooms?

No we do not, we can order room dividers for you if you would like for an additional fee.

I want to host a party at Craft Urban for up to 20 people?

Craft Urban can host individual parties up to 20 people during regular business hours. A preselected menu chosen prior to your event is required to ensure the high standard of experience for all involved. Please Contact Denise@crafturban.com

I want to host a party at Craft Urban for OVER 20 people?

This would be classified as a buyout. Due to the size of our restaurant we would require a food, beverage and staffing minimum. Rates are dependent on the day of the week chosen.

How many people can your restaurant hold comfortably?

The Bar Seats 16 people
The Dining Room Seats 60
The Outside Patio Seats 30 Weather Permitting
Stand up Cocktail Reception 110 people

What are Craft Urbans Hours of operation?

Monday -Thursday 11am-10pm

Friday 11am-1am

Saturday 10am-1am

Sunday 10am-10pm

Can you help create a custom themed menu for our event?

We can help you create an event to fit whatever ideas you may have.

Can you deliver to my home/office?

Yes we can. Delivery, Fees range from \$10-50\$

Can you cater your food to an outside facility?

Yes we can. This will require you to meet with one of our Onsite Managers.

Please contact Denise@crafturban.com

Thank you for being awesome!!!!

Sincerely,

The Craft Urban Team!

Sit Down Style Dinner/Lunch Service

Lighter Breads and Bar Snacks

Choose:

- 1 \$4 per person
- 3 \$11 per person
- 5 \$19 per person

Breads and Spreads and Snacks

- 1 Fondue, apples truffle artisan bread
- 2 Cheese Curds, tempura, pickles our ranch
- 3 French Onion Dip, local crudite, chips
- 4 Smoked Salmon Spread, red onion, capers, horseradish, rye
- 5 Whipped Ricotta, prosciutto, peach, hazelnuts
- 6 Avocado Toast, peppers, cucumbers, radish
- 7 Slow Cooked Leeks, Hazelnuts, Curry

Dips and Spreads served with appropriate breads and accompaniments

Veggies/Salads/Sides

Choose:

- 1 \$6 per person
- 3 \$15 per person
- 5 \$24 per person

Cold and Hot Vegetable Preparations

- 1 Fig and Camembert Salad, local greens, apples, pumpkin seeds, fig-honey vinaigrette
- 2 Beets and Beets, baby kale, carrot, citrus, seeds, quinoa, yogurt
- 3 Chopped Salad, local harvest, hard boiled egg, southwestern remoulade
- 4 Soup of the Season only the best the season has to offer
- 5 Seasonal Veggies, sauteed with best ingredients
- 6 Charred Carrots, ricotta, herb pesto, seeds and stuff
- 7 Crispy Potatoes, herbs and olive oil

Sit Down Style Dinner/Lunch Service
Large Plates

Larger Plates Priced Individually

Choose up to Three Options

Served Individually

- 1 organic irish salmon, heirloom tomatoes, olives and fennel 27
- 2 shrimp dejonghe, garlic, bread crumbs, swiss chard, butternut squash 19
- 3 chicken breast, local vegetables, herb pesto, jus 21
- 4 short ribs, cajun corn, horseradish and natural ju 24
- 5 slow roasted pork shoulder, cheddar grits, broccolini 20
- 6 short rib bacon burger, braised short ribs, pesto, fondue, crisp onions, roasted potatoes 16
- 7 chicken sammie, slaw, pickles, honey butter sauce, remoulade, roasted potatoes 13

Something Sweet Buffet

choose:

1 \$5 per person

3 \$9 per person

Coffee/ tea

\$3 per person

Seasonal Pie

Chocolate Mousse

Moms Warm Dump Cake

Family Style Lunch/Dinner Menu
Designed to share and create conversation.

Lighter Breads and Bar Snacks

Choose:

- 1 \$4 per person
- 3 \$11 per person
- 5 \$19 per person

Breads and Spreads and Snacks

- 1 spiced yogurt dip, acorn squash, artisan bread
- 2 Cheese Curds, tempura, pickles our ranch
- 3 French Onion Dip, local crudite, chips
- 4 Smoked Salmon Spread, red onion, capers, horseradish, rye
- 5 Whipped Ricotta, prosciutto, peach, hazelnuts
- 6 Avocado Toast, peppers, cucumbers, radish
- 7 Slow Cooked Leeks, Hazelnuts, Curry

Dips and Spreads served with appropriate breads and accompaniments

Veggies/Salads/Sides

Choose:

- 1 \$6 per person
- 3 \$15 per person
- 5 \$24 per person

Cold and Hot Vegetable Preparations

- 1 Fig and Camembert Salad, local greens, apples, pumpkin seeds, fig-honey vinaigrette
- 2 Beets and Beets, baby kale, carrot, citrus, seeds, quinoa, yogurt
- 3 Chopped Salad, local harvest, hard boiled egg, southwestern remoulade
- 4 Soup of the Season only the best the season has to offer
- 5 Seasonal Veggies, sauteed with best ingredients
- 6 Charred Carrots, ricotta, herb pesto, seeds and stuff
- 7 Crispy Potatoes, herbs and olive oil

Family Style Lunch/Dinner Menu
Designed to share and create conversation.

Larger Plates Priced Individually

Select up to Three Options

Served Individually

- 1 organic irish salmon, heirloom tomatoes, olives and fennel 27
- 2 shrimp dejonghe, garlic, bread crumbs, swiss chard, butternut squash 19
- 3 chicken breast, local vegetables, herb pesto, jus 21
- 4 short ribs, cajun corn, horseradish and natural jus 24
- 5 slow roasted pork shoulder, cheddar grits, broccolini 20
- 6 short rib bacon burger, braised short ribs, pesto, fondue, crisp onions, roasted potatoes 16
- 7 chicken sammie, slaw, pickles, honey butter, remoulade, roasted potatoes 13

Something Sweet

served family style

choose:

1 \$5 per person

3 \$9 per person

Coffee/ tea

\$3 per person

Seasonal Pie

Chocolate Mousse

Moms Warm Dump Cake

Family Style Brunch Menu
Designed to share and create conversation.

Lighter Breads and Bar Snacks

Choose:

- 1 \$4 per person
- 3 \$11 per person
- 5 \$19 per person

Breads and Spreads and Snacks

- 1 spiced yogurt dip, acorn squash, artisan bread
- 2 Cheese Curds, tempura, pickles our ranch
- 3 French Onion Dip, local crudite, chips
- 4 Smoked Salmon Spread, red onion, capers, horseradish, rye
- 5 Whipped Ricotta, prosciutto, peach, hazelnuts
- 6 Avocado Toast, peppers, cucumbers, radish
- 7 Slow Cooked Leeks, Hazelnuts, Curry

Dips and Spreads served with appropriate breads and accompaniments

Veggies/Salads/Sides

Choose:

- 1 \$6 per person
- 3 \$15 per person
- 5 \$24 per person

Cold and Hot Vegetable Preparations

- 1 Fig and Camembert Salad, local greens, apples, pumpkin seeds, fig-honey vinaigrette
- 2 Beets and Beets, baby kale, carrot, citrus, seeds, quinoa, yogurt
- 3 Chopped Salad, local harvest, hard boiled egg, southwestern remoulade
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- 7 Crispy Potatoes, herbs and olive oil

Family Style Brunch Menu
Designed to share and create conversation.

Larger Plates Priced Individually

Choose up to Three Options

Served Individually

- 1 Garden Vegetable Scramble
- 2 House Fried Rice, Soy Bacon, Crisp Chicken, Poached Egg
- 3 Fancy Monte Cristo Sammich
- 4 Crabbie Benedict, Tomato Jam, Avocado Aioli
- 5 Not So Classic Chilaquiles
- 6 Crispy Chicken and Biscuit, Chorizo Gravy, Scrambled Eggs

Something Sweet

served family style

choose:

1 \$5 per person

3 \$9 per person

Coffee/ tea

\$3 per person

Seasonal Pie

Chocolate Mousse

Moms Warm Dump Cake

Box Lunch/Catering TO GO

Box Lunches To Go are Priced Individually
Served with napkins, utensils bottle water, handmade pastry

1 Fig and Camembert Salad, local greens, apples, pumpkin seeds, fig-honey vinaigrette
10

2 Beets and Beets, baby kale, carrot, citrus, seeds, quinoa, yogurt 10

3 Chopped Salad, local harvest, hard boiled egg, southwestern remoulade 11

Add gluten free fried chicken, grilled shrimp, salmon \$4

4 turkey sammich, cracked wheat, avocado, cucumbers, local vegetable grain salad 13

5 chicken sammie, slaw, pickles, honey butter, remoulade, local vegetable, grain salad 13

6 da BLT, bacon, lettuce n tomato, cracked wheat bread, local vegetable, grain salad 20

7 grilled garden wrap, yellow and green squash, kale, craft hummus, tomatoes, local vegetable,
grain salad 13

Catering TO GO Platters

Served with disposable service ware

Salads

Price per person

choose:

1 \$7 per person

2 \$13 per person

1 Fig and Camembert Salad, local greens, apples, pumpkin seeds, fig-honey vinaigrette

2 Beets and Beets, baby kale, carrot, citrus, seeds, quinoa, yogurt

3 Chopped Salad, local harvest, hard boiled egg, southwestern remoulade

Add gluten free fried chicken, grilled shrimp, salmon
\$7 per person

Catering TO GO Platters
Served with disposable service ware

Sandwich Platters

Price per person

choose:

- 1 \$7 per person
- 2 \$13 per person

- 1 Slow Roasted Turkey Breast, LT, cracked wheat artisan bread
- 2 Honey Butter chicken, southern slaw, pickles, artisan bread
- 3 grilled garden wrap, yellow and green squash, kale, craft hummus, tomatoes, local vegetable, grain salad

Pastry Platters

choose:

- 1 \$3 per person
- 2 \$5 per person

- 1 Flourless Chocolate Cake
- 2 Our Cheesecake
- 3 Moms Warm Dump Cake

Stand Up Reception Buffet Menu

Passed Apps

Choose:

- 1 \$5 per person
- 3 \$14 per person
- 5 \$24 per person

1 Cheeseburger Sliders

2 Fried Chicken Sliders

3 Mini Lobster Rolls

4 Shrimp Cocktail

5 Tomato Mozz Skewers

6 Mini Avocado Tostadas

7 Seasonal Soup Shooters

Lighter Breads and Bar Snacks

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Breads and Spreads and Snacks

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- 4 Smoked Salmon Spread, red onion, capers, horseradish, rye
- 5 Whipped Ricotta, prosciutto, peach, hazelnuts
- 6 Avocado Toast, peppers, cucumbers, radish
- 7 Slow Cooked Leek Spread, hazelnuts, curry

Dips and Spreads served with appropriate breads and accompaniments

**Stand Up Reception Buffet Menu
Veggies/Salads/Sides**

Choose:

- 1 \$6 per person
- 3 \$15 per person
- 5 \$24 per person

Cold and Hot Vegetable Preparations

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Something Sweet Buffet

choose:

- 1 \$5 per person
- 3 \$9 per person
- Coffee/ tea
- \$3 per person

Seasonal Pie
Chocolate Mousse
Mom Pound Cake

Beverage Menu
Based on per person price

Tier 1

\$18 per person
Ultra Violet Cabernet Sauvignon
The R Collection by Raymond Sauvignon Blanc
Penrose IPA on tap
Solemn Oath Lu Kolsch on tap

Tier 2

\$27 per person
Ultra Violet Cabernet Sauvignon
The R Collection by Raymond Sauvignon Blanc
Penrose IPA on tap
Solemn Oath Lu Kolsch on tap
Sneaky Fox Mule
Whiskey Acres Old Fashioned

Open Bar Cocktail Reception

\$18 Per Hour Per person
2 hour minimum