

Urth Weddings & Special Occasion Cakes

Urth Caffé can bring natural elegance, beautiful decorations & exquisite taste to Weddings, Birthdays and Special Occasions. To see more samples & to order, please contact our Catering Department.



"It was an amazing tasting Wedding cake, the orchids were organic, edible and made for the perfect presentation."

~ Modern Bride Magazine



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Established in 1989, Urth Caffé has sought to provide only the finest and most exquisite culinary experiences for our customers. We always strive to touch the hearts, minds and taste buds of our patrons by maintaining exceptional quality, ethics and above all bringing our customers the best tasting food, organic heirloom coffees and fine teas from all around the globe.

Our philosophy is to offer purity, quality & great pleasure to our customers.

For information and assistance with all your Urth Caffé Catering and Event Planning, please contact our Catering Department.

213-797-4527 . Ext: 23

Fax: 213-797-4538

Email contact
catering@urthcaffe.com



Some items may require 24 to 48 hours' notice. Customized menus and Corporate accounts available. Contact our Catering Manager for more details.

urthcaffe.com/request-a-quote

Urth Caffé CATERING



Breakfast & Brunch - 8 person minimum

Urth Breakfast

Fresh Baked Mini Morning Pastries
Seasonal Fresh Fruits & Berries, garnished with edible orchids
Our 100% Heirloom Organic Coffee
Fresh Fruit Juice - *of your choice*

Urth Brunch

Fresh Baked Mini Morning Pastries
Seasonal Fresh Fruits & Berries, garnished with edible orchids
Our 100% Heirloom Organic Coffee
Homemade fresh Quiche - choice of one from the following
Apple Smoked Bacon & Leek, Mushroom & Spinach, Tomato and Mozzarella, Chicken & Broccoli, Salmon & Asparagus

Urth Salmon Platter

Our all-natural Salmon - cold-smoked with fruitwoods & spices. Served with assorted bagels, romaine lettuce, roma tomatoes, capers, sliced red onions, chives, whipped cream cheese & butter chips

Urth Mini Morning Pastry Platter

An assortment of our fresh baked danish, croissants and muffins

Urth Croissant Platter

Served on a platter with sliced brie, roma tomatoes & our organic jam

Urth Bagel Platter

Homemade bagels with butter, cream cheese and Urth organic jam

Granola Bowl

Our fresh oven-baked Granola, sweetened with honey & pure maple syrup, fresh strawberries and organic milk

Urth Yogurt Parfait

Yogurt served with our fresh oven-baked Granola, sweetened with honey & pure maple syrup, a bowl of blackberries, raspberries and strawberries macerated in fresh orange juice with mint

Urth Crunch Gluten Free Cereal GF

Our Organic Puffed gluten free Granola served with your choice of milk

The Cottage Parfait GF

Our Organic Puffed gluten free Granola served with organic Greek yogurt, strawberry jam, mixed berries and seasonal fruits

Beverages A La Carte

Serves 8-10 - Larger amounts available upon request

100% Heirloom Organic Coffee

Urth Organic Tea

Urth Iced Tea (Lemonade mixed w/tea)

Urth Fresh Juice (Orange, Grapefruit, Apple, Celery)



Lunch - 8 person minimum

Urth Light Lunch

Choice of two of our Premier Salads
Choice of Soup of the day
Fresh baked sourdough bread served with butter
Assorted mini cookie platter

Urth Lunch

Mix Green Salad served w/balsamic vinaigrette dressing
Seasonal Fresh Fruits & Berries, garnished with edible orchids
Assorted mini cookie platter
Choice of Signature Sandwich

URTH SIGNATURE SANDWICHES

Grilled Cilantro Chicken with Pesto Sandwich

Grilled chicken, pesto spread, sliced tomatoes & mixed greens served on our fresh rustic sourdough bread

Herbed Roasted Turkey Sandwich

Urth roasted turkey with dijon mustard, mayo, sliced tomatoes & mixed greens served on our fresh rustic sourdough bread

Chicken Curry Sandwich

Chicken breast, golden raisins, celery & onions in a mayo-based curry sauce, sliced tomatoes & mixed greens served on our fresh rustic sourdough bread

Albacore Tuna Salad Sandwich

Albacore tuna, celery, onions, olive oil & red wine vinegar (no mayo in tuna), sliced tomatoes & mixed greens served on our fresh rustic sourdough bread

Grilled Vegetables Pesto Sandwich

Grilled eggplant, zucchini, mushrooms & roasted peppers with pesto spread on our fresh rustic sourdough bread

Avocado Sprout Sandwich

Alfalfa sprouts, Jarlsberg cheese, red onions, roma tomatoes, avocado & hummus on our fresh sprouted bread

URTH PREMIER SALADS

The Urth Salad

Our fresh locally grown greens, imported feta cheese, hearts of palms, roma tomatoes, garbanzo beans, kalamata olives, pine nuts and Urth vinaigrette dressing served with sourdough bread & butter

Farmer Salad

Our fresh locally grown baby spinach with grilled baby artichokes, organic tomatoes, French breakfast radishes, sliced red onions, fennel, shaved Parmesan cheese, glazed pecans and our white balsamic and peppercorn dressing, served with Urth's dried fruit & nut bread

Caesar Salad

Our organic hearts of romaine lettuce, shaved Parmesan cheese, Parmesan cheese chips and our Caesar dressing, served with sourdough bread and butter

Caravan Kale Salad

Organic Tuscan kale, organic red quinoa, Persian cucumbers, heirloom tomatoes roasted yams, red onion, pita chips & fresh mint tossed in our pomegranate vinaigrette dressing, topped with ricotta cheese

URTH VEGAN SALADS

Urth Paradise Salad

Assorted vegetables, seasonal fruits, cannellini beans, walnuts & wild rice, tossed with our pomegranate vinaigrette dressing, topped with Kite Hill vegan cheese and served with Urth pita bread

Urth Falafel Salad Platter

Falafels made of chick peas, parsley and organic quinoa, served with house pickled summer vegetables, hummus, tahini and Urth pita bread



More Choices

Urth Crostinis

Selection of hors d'oeuvres served on homemade crostini toasts, Salmon, capers, prosciutto and fig jam, portabella and artichoke caprese

Prosciutto & Melons Skewers

Prosciutto de Parma, fresh melon, baby buffalo mozzarella, roasted peppers, cherry tomatoes and basil, served on personal size skewers

Chicken & Beef Skewers

Marinated chicken breast & tender skirt steak, skewered and grilled to perfection served on personal size skewers

House Smoked Salmon

A whole wild salmon fillet cured overnight with lemon, fresh dill and maple syrup hot smoked and served with truffle aioli, whole grain mustard sauce and sourdough bread

Urth Maryland Crab Cakes

Made with Jumbo Lump Blue Crab, served with truffle aioli

Herb Roasted Tenderloin

Certified Black Angus tenderloin encrusted with fresh herbs & slowly roasted to perfection. Sliced thinly and served with our horseradish cream sauce

Urth Caprese Platter

Our sliced fresh mozzarella cheese, marinated roasted peppers, oven dried tomatoes, fresh basil leaves, olive spread & sourdough bread

Mediterranean Platter

Grilled baby artichokes, feta cheese, hummus, tabouli, stuffed grape leaves, roasted peppers, mixed olives, fresh mint, basil & pure olive oil served with grilled pita bread

Urth Fruit & Cheese Platter

Seasonal melons, berries & grapes, brie, smoked gouda cheeses & dijon mustard served with sliced ficelle and Urth homemade fruit & nut bread

Desserts

Berry Cake

Carrot Cake

Chocolate Crown Cake

Apple Tarte Tatin

Brioche Bread Pudding

Tiramisu

Cheesecakes

New York, Oreo Cookie & Three Layers

Urth Fresh Baked Pound Cakes

Marble Pound Cake, Chocolate Pound Cake, Lemon Poppy Seed & Orange Blossom Pound Cake

Dessert Board

An assortment of our Flourless Chocolate Cake, Fresh Fruit Tart, Tiramisu New York Cheesecake and Oreo Cheesecake



URTH VEGAN & GLUTEN FREE CAKES

Flourless Chocolate Cake GF

Vegan & Gluten Free Pumpkin Pie GF

Vegan Chocolate Cake

While we strive to ensure our gluten free items are safe for your diet, we cannot guarantee with 100% confidence that cross contamination between ingredients will not occur. Many of our items contain nuts. All of our food is prepared in a facility that uses nuts and nut flavors.