

# URBANE PRIVATE DINING

## Cocktail Party Menu Options

<b>house made spiced nut mix</b>	<b>\$3</b> per person
<b>marinated olives</b>	<b>\$4</b> per person
<b>house made pickles</b>	<b>\$2</b> per person
<b>seasonal fruit plate</b>	<b>\$4</b> per person
<b>crudité platter</b> house made ranch dip	<b>\$2</b> per person
<b>local cheese board</b> two varieties of cheeses, crackers and seasonal fruit compote	<b>\$6</b> per person
<b>american charcuterie platter</b> a variety of locally crafted cured meats with mustard and nuts	<b>\$5</b> per person
<b>short rib slider</b> seasonal accoutrement	<b>\$3.5</b> each
<b>beef bao</b> house made bun, roasted pork belly, pickled cucumbers, sweet soy glaze	<b>\$3.5</b> each
<b>crab cakes</b> seasonal accoutrement	<b>\$4</b> each
<b>mac n' cheese</b> our house made velvety beecher's cheddar cheese sauce	<b>\$3</b> per person <b>\$4</b> per person add dungeness crab, short rib or bacon