



URTH

Catering Menu



URTHLONDON.CO.UK



URTH

Rooted in Nature. Crafted with Purpose.

Inspired by the essence of URTH, a connection to the earth, to origin, and to authenticity. We create refined catering experiences grounded in the finest ingredients and elevated by creativity.

*Exceptional Private Chef & Event Catering
based in West London*

Our cuisine blends Mediterranean, Middle Eastern, and European influences with a modern twist, celebrating fresh seasonal produce, bold yet balanced flavours, and elegant presentation to create immersive fine dining experiences for both intimate gatherings and celebrations across London.

From weddings to private celebrations and special events, URTH Catering delivers more than just food. We offer thoughtful service, attention to detail, and experiences designed to be remembered.



Pure ingredients. Refined flavours. Exceptional service.



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HORS D'OEUVRE

Tray-Passed Appetizer Catering, ideal for Cocktail Hour Receptions.
Minimum order is 25 pieces per item.

Cold

Spicy Tuna with Sweet Miso Sauce on Crispy Rice **GF**

Ahi Tuna Poke Tacos Drizzled with Eel Sauce over Haas Avocado Guacamole

Sushi Grade Seared Ahi Tuna with Asian Guacamole & Wasabi Crème Fraiche
on Hand Fried Wontons

Chardonnay Goat Cheese & Date Compote Hazelnut Tartlets **V**

Prosciutto de Parma Wrapped Cantaloupe with Mission Fig Reduction **GF**

Smoked Shrimp Wonton Tacos with Sweet Corn Puree
Cocktail Corn Cakes with Mango Salsa **V**

Chinese Chicken Salad with Sesame Dressing in Mini Take-Out Boxes

Tandoori Curry Chicken Salad on Olive Oil Roasted Toast Boxes

Roasted Tomato & Goat Cheese Tart **V**

Waldorf Flatbread **V**

Little Banh Mi Sandwich

Braised Chicken on Blue Corn Crisp with Hummus,
topped with Sweet Garlic Crème & Pickled Red Onions **GF**

Peach Chili Cod Crudo **GF**



HORS D'OEUVRE

Minimum order is 25 pieces per item.

Hot

Mini Sirloin Sliders with Aged White Cheddar, Caramelized Onions & Garlic Aioli

Korean Short Rib Bite with Red Bean Paste, Pickled Onion & Sesame Seeds,
Topped with cucumber Salad on Brazilian Cheese Bread **GF**

Pork Belly, Roasted Poblano, Manchego Grilled Cheese Sandwiches

Crispy Pan Seared Chipotle Glazed Pork Belly on Jalapeño Cheddar Cornbread

Grilled Chicken, Arugula Pesto & Mushroom Empanadas

Oaxacan Chorizo Croquette with Chimichurri **GF**

Bacon Bourbon BBQ Chicken Kebabs **GF**

Tandoori Chicken Satay with Garlic Yogurt Sauce **GF**

Coconut Curry Shrimp with Apricot Sweet Chile Sauce

Mini hot dog with Shishito Pepper Relish in a Toasted Brioche Bun

Buffalo Karaage Chicken with Garlic Pepper Ranch

Furikake Fried Chicken Popcorn

Bite Size Puff Taco, Slow Roasted Shredded Pork, Roasted Roja & Sour Cream

Arancini: Fresh Mozzarella Stuffed Fried Risotto Balls **V**

Peking Duck Tacos

Fried Chorizo Risotto Bites

Mini Truffle Cheesesteak on Brioche Buns

Mesquite Shrimp on Roasted Poblano Corn Bread **GF**

Phyllo Cups with Crispy Prosciutto

Sticky Chinese Pork Belly Mini Skewers

Chicken Shawarma Naan with Fresh Dill Sprigs

Crispy Rice with Bulgogi

HORS D'OEUVRE

Minimum order is 25 pieces per item.

Premium Options

Brioche Bun Maine Lobster Roll

Mini Crab Cakes with Garlic Basil Aioli

Dry Rub Herb Crust Lamb Lollipops **GF**

Fennel Glazed Duck with Grappa Cherries & Polenta **GF**

Alaskan Salmon Confit with Wasabi Crème Fraiche on Crispy Potato **GF**

Chile Cumin Filet Mignon with Spicy Mango Salsa

Filet Mignon Sliders with Gorgonzola, Shallot Sauce & Fresh Arugula

Smoked Duck & Mango Salsa on Crispy Rice Cake **GF**

Lamb Sliders with Feta, Caramelized Onions & Harissa Aioli on Brioche Buns

Seared Steak Carpaccio

Meyer Lemon, Tarragon Crab Salad in Jicama Taco **GF**



HORS D'OEUVRE

Tray-Passed Appetizer Catering, ideal for Cocktail Hour Receptions with vegan and/or vegetarian guests.

Minimum order is 25 pieces per item.

Vegetarian & Vegan

Mac n' Cheese Poppers **V**

Tomato Bisque Shooter with Mini Grilled Cheese Sandwiches **V**

Ricotta Herb Stuffed Squash Blossoms **V/GF**

Goat Cheese Fried Polenta, Cherries, Marcona Almonds, Lemon Zest **V/GF**

Grilled Parmesan Polenta Squares, Wild Mushroom Ragu & Goat Cheese **V/GF**

Crispy Buffalo Cauliflower, Vegan Ranch Cream Cheese, Celery **V/VG/GF**

Cashew Cheese on Sourdough Crostini with Pinot Noir Poached Pears **V/VG**

Gyro Pitas, Tempeh, Coconut Tzatziki, Hummus, Picked Onions, Cucumber **V/VG**

Ceviche Jackfruit, Roasted Corn, Tomato, Cucumber, Cilantro & Jalapeño on Corn Tortilla Chip **V/VG/ GF**

"Crab" Cakes: Chickpeas, Jackfruit, Cajun Remoulade, Micro Basil **V/VG**

Farmers Market Grilled Veggie Kebabs **V/VG/GF**

Fire Roasted Curry Cauliflower, Fried Chickpeas, Garlic Hummus, Corn Crisp **V/VG/GF**

Brie & Blackberry Compote Grilled Cheese Sandy **V**

Vegan Thai Corn Fritters **VG/GF**



COCKTAIL HOUR GRAZING STATIONS

Stations are prepared on the full guarantee of guests.
Catered grazing station pricing is quoted at 60-90 minutes of service.

Additional time can be quoted.

Stations are available to groups of 25 guests or greater.

Little Saigon Station

Steamed Edamame with Rock Salt, Sichuan Cucumber Salad Cups, Fresh Pork & Shrimp Spring Rolls with Peanut Sauce, Chinese Chicken Salad in Wonton Tacos & Udon Noodle Bok Choy Salad in Mini Take-out Boxes.

Guacamole Station

GF/V/VG

Delight your guests with Guacamole prepared to order!
Your Guacamole artist whips up favourite ingredient combinations to make a truly custom & delicious experience: Fresh Avocado, Roma Tomatoes, Finely Chopped Onions, Jalapeño & Fresh Lime Juice.
Served with Pico de Gallo & House Made Tortilla Chips.

Harvest Dipping Station

V/VG

Choose from 3 of our Chef crafted, seasonal dips for this colourful, interactive & filling grazing station. Served with heirloom Crudité & assorted Crostini.
Dips: Turmeric Curry Hummus, Black Bean Chipotle Hummus, Truffle White Bean Puree, Beet Root Hummus, Tuscan Kale Parmesan Pine Nut Hummus, Fresh Herb Goat Cheese dip topped with Dried Cranberries & a Drizzle of Honey.

3 Selected Cheeses & Charcuterie

Charcuterie Board with 3 Selected Cheeses, Fresh Organic Grapes, Dried Fruit, Crackers, & House Roasted Nuts.

Gluten Free Crackers available on request for an additional charge.

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Tapas Bar

Manchego Spanish Cheese, Crostini, Chickpea & Olive Salad, Chorizo & Roasted Red Bell Pepper Kebabs, Chimichurri Vegetable Kebab, Cayenne Grilled Shrimp & Artichoke Kebabs.

Antipasto Station



3 Hand Selected Cheeses, Marinated Olives, Roasted Bell Peppers, Grilled Seasonal Vegetables, Puff Pastry Twists, Flatbreads, Artisanal Mustards, Truffled Honey.

Crostini Station

Bases: Sliced French Baguette, Raincoast Crisps, Root Chips
Spreads: Goat Cheese, Olive Tapenade, Tomato Bruschetta
Toppings: Grilled Vegetables, Caramelized Onions, Figs, Jicama, Shredded Chicken, Tenderloin Carpaccio, Wild Smoked Salmon.

Tuscan Station



Roasted Bell Peppers, Marinated Olives, White Bean Puree, Artichoke Hearts Francaise, Grilled Zucchini Petals, Tomato Bruschetta.
Presented with a selection of Crostini, Grilled Tuscan Bread, Toasted Focaccia & Hard Italian Cheeses.

STATIONS

Stations are prepared on the full guarantee of guests. Station pricing is quoted at 60-90 minutes of service. Additional time can be quoted. Minimum number of stations may be required. Stations are available to groups of 25 guests or greater.

Station attendants and/or chef attendant fees will be added to the staff requirement for each station ordered. Standard station labels & signage included in the price.

*Please consult with our Event Catering Specialist for further details.

Gourmet Taco Bar

Includes Corn Tortillas, Sour Cream, Salsa & Fresh Cut Limes.

Proteins (includes 3): Slow Cooked Pulled Pork, Grilled Herb Flank Steak, Chipotle Braised Short Ribs, Mesquite Shredded Chicken, Grilled Citrus Marinated Mahi Mahi, or Spicy Jackfruit.

Toppings (includes 5): Shredded Cheddar, Pickled Red Onions, Chopped Romaine, Grilled Bell Peppers, Sautéed Mushrooms, Tomatillo Salsa, Scallions, Grilled Corn, or Cilantro & Onion Mix.

Add-ons: Chipotle Lime Rice, Guacamole, Cotija Cheese Refried Beans.

Premium Sushi Station

GF

Includes choice of 3 different rolls, presented with Tamari Sauce, Pickled Ginger, Wasabi & Chopsticks.

Each guest estimated to have 6 pieces total of sushi.

Selections: California Roll, Spicy Tuna Roll, Yellowtail Roll, Cucumber Roll, Shrimp Tempura, Tuna Nigiri, Salmon Nigiri

Iced Raw Bar

Market's Freshest Shellfish: Shrimp, Snow Crab Claws, & Oysters, beautifully displayed on a bed of crushed ice.

Garnished With Seaweed Salad, Cocktail Sauce, Louisiana Hot Sauce, Horseradish, Lemon Wedges & Oyster Crackers

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Gourmet Slider Bar

Brioche Slider Buns, Butter Lettuce Cups, Ketchup & Mustard.

Fillings (includes 3): Sirloin Beef Sliders, Slow Cooked Pulled Pork, Turkey Sliders, Veggie Sliders, Vegan Sliders.

Toppings (includes 5): Sliced Heirloom Tomatoes, Sautéed Wild Mushrooms, Crispy Bacon, Gorgonzola Crumbles, American Cheese Slices, Chipotle Aioli, Cornichons, Ranch Dressing, Tangy BBQ Sauce.

French Fry Station

Includes 2 Fry Selections: Seasoned Fries, Sweet Potato Fries, Chips or Curly Fries.

Toppings: Ketchup, Garlic Aioli, Chopped Bacon, Shredded Cheddar Cheese, Truffle Salt, Grated Parmesan.

Gourmet Mini Bread Bowl Station

Enjoy your mini Sourdough Bread Bowl with your choice of 3 Chef Inspired House Made Soups: Butternut Squash VG, Tomato Bisque VG, Corn Chowder, Creamy Baked Potato Soup, Mushroom Bisque, Broccoli Cheddar, French Onion Soup.

Choice of 5 Toppings: Sourdough Croutons, Chives, Microgreens, Cheddar Cheese, Oyster Crackers, Sour Cream, Fresh Basil, Red Pepper Flakes.

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Old School Craving Station

Choose up to 2 Proteins:

- Herb Crusted Salmon, Dill Crème, Key Lime Beurre Blanc
- Roasted Chicken with Sauvignon Blanc Herb au Jus
- Roasted Herb Turkey with Gravy & Chipotle Cranberry Sauce
- Roasted Prime Rib, Horseradish Sauce, Whole Grain Mustard
- Chateaubriand, served with Pinot Noir Shallot Reduction
- Pineapple Rum Glazed Ham

California Coastal Poke Station

Displayed on a Bed of Crushed Ice, & garnished with Seaweed Salad, Furikake, Edamame, Toasted Sesame Seeds, Sriracha Sauce, House Fried Chips Duo - Wonton, Molokai Sweet Potato.

Includes White Rice with Choice of 3 Poke Options:

- Traditional Shoyu Poke - cubed big eye Tuna tossed with Sesame, Soy, Scallion, Maui Onion & Ogo.
- Tahitian Poke - fresh big eye Tuna, local white Fish, lightly marinated in Coconut Milk with Japanese Lime.
- Mango Tequila Poke - bay Scallops, Kauai Prawns, Yuzu, local Mango, Maui vegetables.
- Vegan Poke - Miso eggplant or tofu, Wild Mushrooms, Red Onions, Carrots & Sesame Tamari.

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Middle Eastern Pockets

Warm Pitas served in cones for guest to fill with their favourite ingredients. Feta cheese served on the side.

Main Course Fillings (Choose 3): Oven Roasted Chicken Shawarma, Lamb Kofta, Falafel, Garlic & Citrus Braised Brisket or Grilled Chili & Lime Shrimp.

Sauces & Dips (Choose 3): Hummus, Tzatziki, Tahini Sauce, Harissa Aioli, Garlic Aioli, or Baba Ghannouj.

Fresh Fillings (Choose 2): Tabouleh, Chickpea & Olive Salad, Fattoush, Shaved Red Onion, Coriander & Tahini Dressing or a Citrus Herbed Vegetable Couscous.

Build Your Own Teriyaki Bowl

Proteins (Choose 3): Marinated Yuzu Sliced Chicken, Soy Ginger Flank Steak, Miso Salmon, Honey Ginger Shrimp, Lemongrass Short Rib or Miso Glazed Baked Tofu.

Steamed Vegetables (Choose 4): Broccoli, Edamame, Baby Bok Choy, Carrots, Zucchini, Bell Peppers, Sugar Snap Peas, Mushrooms, Water Chestnuts, Napa Cabbage or Asparagus.

Base Vegetable (Choose 1): Shredded Red & Green Cabbage, Mixed Greens or Romaine.

Rice (Choose 1): White, Brown or Black Forbidden Rice.

Toppings: Sesame Seeds, Chili Flakes, Green Onion, Furikake.

Sauces: Teriyaki & Soy.

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Savory Waffle Station

Crispy & fluffy buttermilk waffle prepared to perfection! Our gourmet classics are enveloped in a sweet & savoury package to be enjoyed as a meal.

Proteins (Choose 3): Grilled Shrimp, Fried Chicken, Turkey Sausage, Roasted Duck, Pinot Noir Braised Short Ribs, or BBQ Pulled Pork.

Toppings (Choose 3): White Cheddar, Sliced Avocado, Grilled Seasonal Vegetables, Candied Pecan Bacon, Truffle Shoestring Fries, Yukon Gold Mashed Potatoes, Burrata Cheese, or Fresh Herb Mix.

Sauces (Choose 3): Whisky Chipotle Sauce, Buttered Maple Syrup, Butternut Squash Mole, Herb Pesto, Gravy, or Tangy BBQ sauce.



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Italian Gnocchi Station

Fresh Potato Gnocchi with Choice of 3 Sauces: Drunken Marinara, Herb Pesto, Garlic Sage Brown Butter, Basil Cream.

Mix Ins (Choose 5): Italian Sausage, Heirloom Tomatoes, Button Mushrooms, Spinach, Bacon, Grilled Onions, Chives, Shaved Parmesan, Sun Dried Tomatoes.

Gourmet Risotto Bar

GF

Freshly Made Risotto with Gourmet Toppings for guests to mix in.

Toppings (Choose 3): Sautéed Wild Mushrooms, Shaved Asparagus, Caramelized Onions, Grilled Bell Peppers, Roasted Broccoli, Peas, Goat Cheese, Roquefort Cheese, Parmesan, Sun Dried Tomatoes

Tuscan Pasta Station

3 Pasta Types: Butternut Squash Ravioli, Penne, & Cheese Tortellini.

Toppings: Red Chile Flakes, Shaved Parmesan, & Fresh Basil.

Sauces: Brown Butter Sage, Garlic Alfredo, & Spicy Marinara.

MAIN COURSE CATERED ENTREES

Poultry

GF

Pan Seared Chicken Breast with Genoa Lemon Garlic Sauce

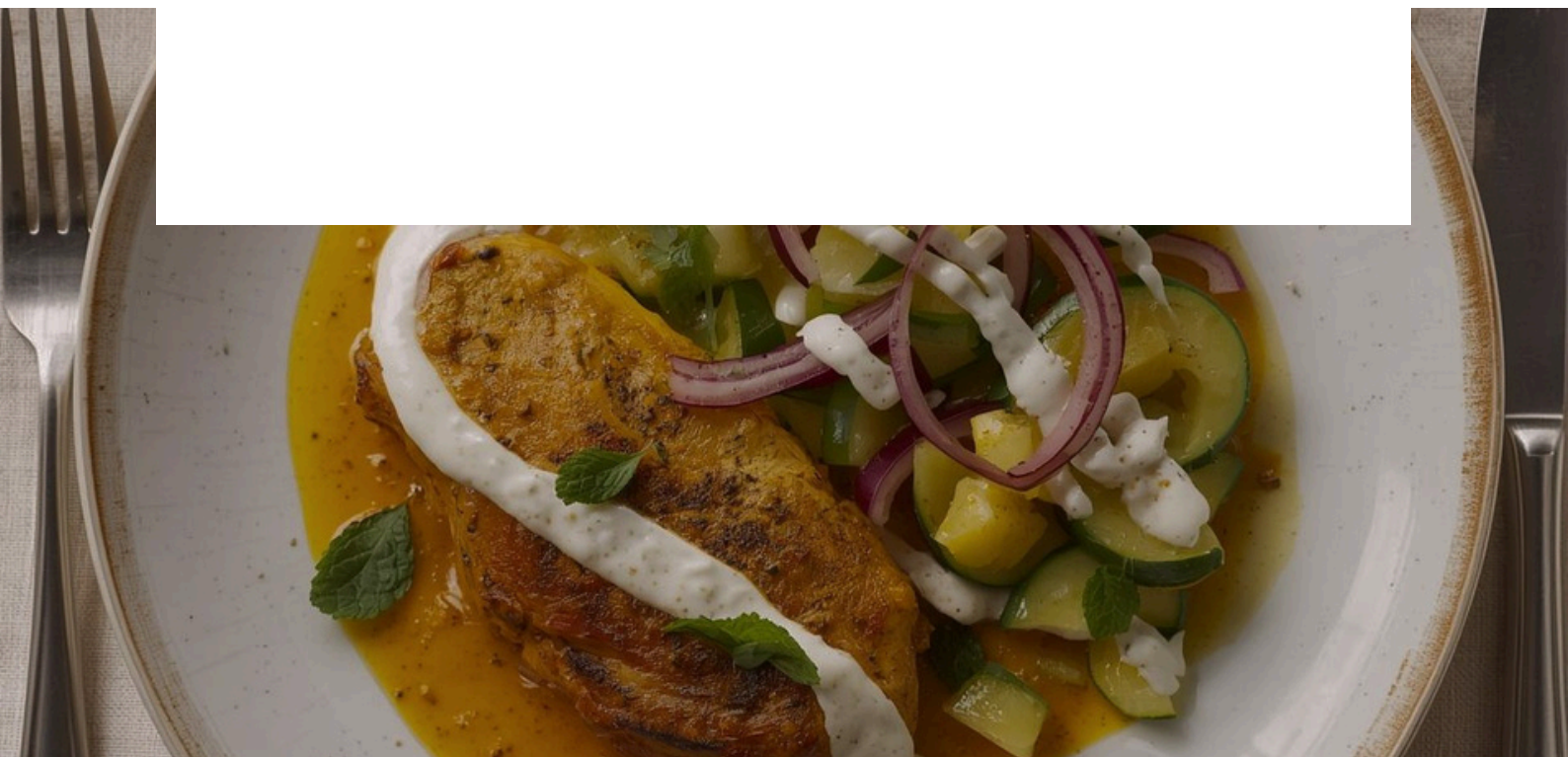
Turmeric Curry Roasted Chicken Breast with Shaved Red Onion & English Cucumber Salad. Garnished with Tzatziki & Fresh Mint

Pinot Gris Roasted Chicken Thighs with Roasted Heirloom Cherry Tomatoes, Burrata Cheese, Balsamic Creme, & Fresh Basil

Santorini Roasted Chicken Thighs with Kalamata Olive Compote, Meyer Lemon Thyme Jus

Santa Maria Style Grilled Chicken with Cherry Tomato Relish

Goat Cheese, Sundried Tomato and Basil Stuffed Chicken Breast with a Marsala Wine Sauce



MAIN COURSE CATERED ENTREES

From The Butcher

Fig + Carneros Petit Syrah Braised Short Ribs

Tennessee Bourbon Glazed Marinated Short Ribs

Grilled Flank Steak with Chimichurri

Thai Lemongrass Short Ribs

Hibiscus Agave Chipotle Braised Short Ribs

Poblano Malbec Braised Short Ribs

Hand Cut Filet Mignon with Balsamic Roasted Wild Mushrooms

Sliced Santa Maria Style BBQ Tri-Tip with Cherry Tomato Relish

Braised Lamb Shanks with Crushed Fresh Herb Oil & Marcona Almonds

Braised Short Rib with Chipotle Sauce

Braised Short Rib with an Apricot Mango Roasted Chipotle Sauce Beef Wellington

Tri-Tip with Pineapple Mango Red Pepper Salsa with Honey Chipotle Baby Potatoes

New York Steak with Tamari Mushroom Demi Glaze

Stuffed Skirt Steak Roulade with a Maderia Wine Sauce



MAIN COURSE CATERED ENTREES

From The Sea

GF

Sriracha Garlic Palm Sugar Glazed Salmon with Yuzu Tamari

Grilled Salmon with Miso Sesame Butter & Pajori

Grilled Salmon with Sherry Vinegar-Honey Glaze & Spicy Tomato Relish

Grilled Salmon with Meyer Lemon, Basil Pesto

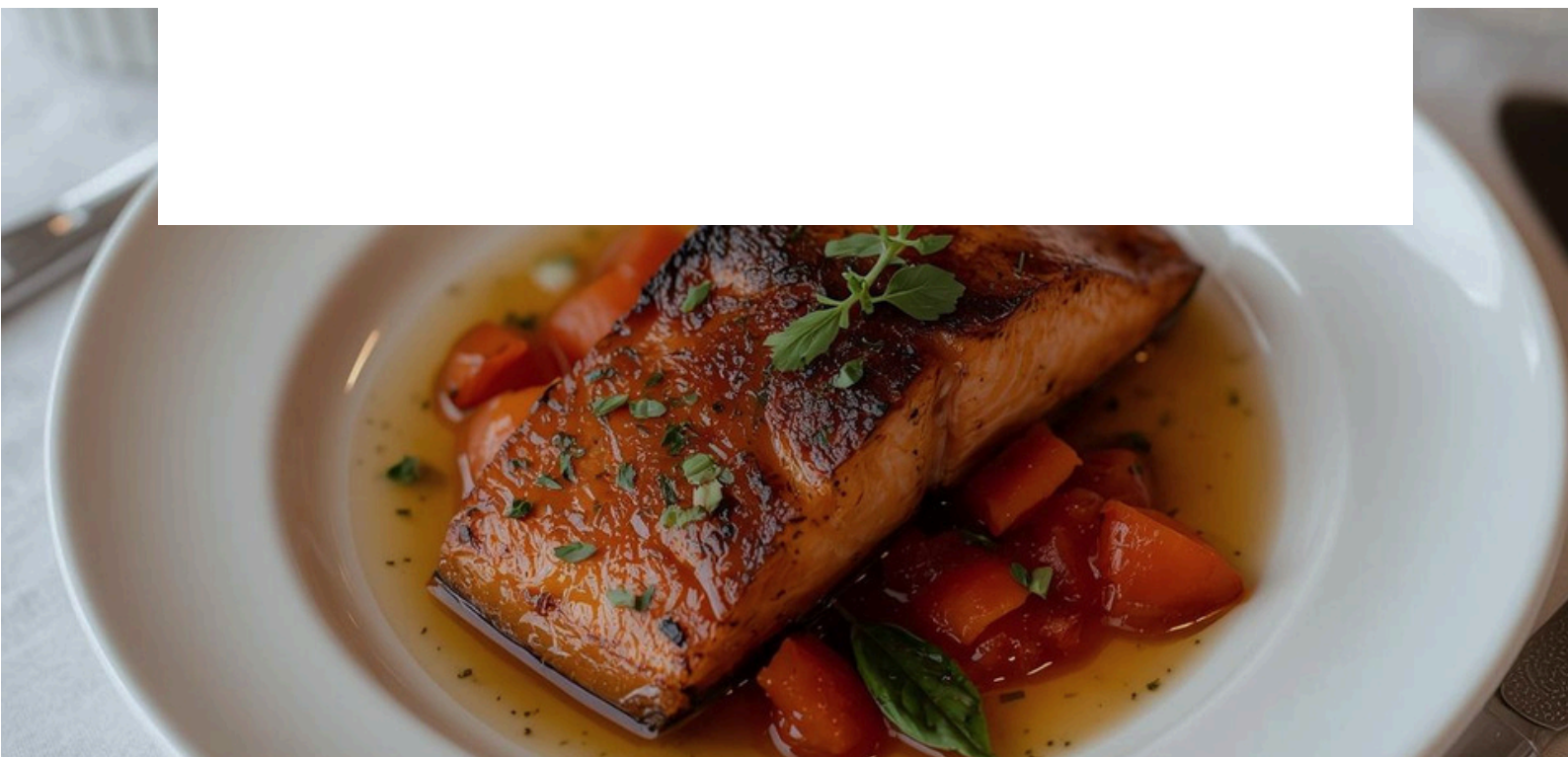
Brown Butter Sea Bass with an English Sweet Pea Asiago Puree

Grilled Halibut Steaks with Meyer Lemon, Thyme Vinaigrette

Spice Crusted Cod with Butternut Squash Mole

Salmon with Yuzu Scallion Sauce

Garam Masala Cedar Plank Salmon with Roasted Brussel Sprouts



MAIN COURSE CATERED ENTREES

From The Garden

V

Thai Chili Glazed Butternut Squash Steak with Stir-Fried Quinoa, Crispy Garlic, Shitake Mushrooms, Edamame, Green Onion, Tamari & Sesame Oil
GF/VG

Mediterranean Cauliflower Steak with a Roja Chimichurri, Zucchini, Cherry Tomatoes & Lemon Citrus Quinoa **GF/VG**

Roasted + Pulled Spaghetti Squash with Classic Pomodoro Sauce, Chopped Artichokes, Basil Vegan Nut Free Pesto **GF/VG**

Butternut Squash Ravioli with Basil & Arugula Butter

Roasted Eggplant Tart with Chili & Tahini Yogurt

Cous Cous with Pomegranate Seeds, Roasted Squash, Fennel, Lemon Zest & Spinach

Pumpkin Ricotta Lasagna



SIDES

For The Table

Choice of 2 Artisan Rolls:

- Ciabatta
- Kalamata Olive
- Brazilian Pao di Queiejo **GF**

Choice of 2 Spreads:

- Salted Honey Butter
- Maple Bacon
- Lemon Pistachio
- Shiitake Tarragon
- Garlic Olio Nuovo
- Herb Oil Mixture



SIDES

Main Course Sides

GF

Roasted Provencal Seasonal Vegetables

Roasted Heirloom Carrots with Ginger Orange Glaze

Charred Brussel Sprouts with Bacon & Lemon Butter

Roasted Broccolini with Lemon Thyme Vinaigrette

White Cheddar & Roasted Garlic Mashed Potatoes

Roasted Garlic & Rosemary Mashed Potatoes

Roasted Rosemary & Garlic Fingerling Potatoes

Roasted Wild Mushrooms Tossed with Garlic & Fresh Herb Butter

Quinoa, Sugar Snap Peas, Red Onions, Cilantro & Tahini

Brown & Wild Rice Pilaf with Porcini Mushrooms & Toasted Pecans

Grilled Asparagus with Crispy Parmesan

Purple Cauliflower Puree

Honey Chipotle Baby Potatoes

Cauliflower Tikka Masala Florettes

Roasted Carrots with Ricotta & Honey

Brussel Sprouts with Almonds & Feta

SALADS

Salad isn't just the starter course, or plate filler. Salad is meant to be enjoyed. The ingredients carefully selected & harmonized for a delicious accompaniment to a thoughtful meal. All catered salads are subject to seasonal availability. Salads are priced to be a first course or side portion to accompany a meal.

Fall & Winter



Big Sur Date Salad with Roasted Rosemary Cashews, Dates, Roasted Parsnips, Burrata, & Baby Kale in Citrus Vinaigrette.

Roasted Butternut Squash, Candied Pecan & Pomegranate Seeds over Tuscan Kale with Cinnamon Crème Fraiche Dressing.

Pear & Arugula with Herb Roasted Pears, Candied Lemon Peel, Pine Nuts, Arugula & Champagne Vinaigrette.

Classic Caesar with Parmesan Frico & House Made Seasoned Croutons.

Tuscan Kale Waldorf, Fresh Green Grapes, Gorgonzola Cheese, Celery, Candied Walnuts & Balsamic Reduction.

Spring & Summer



Petit Rainbow Beet Salad with Rainbow Beets, Boiled New Potatoes, Dill Goat Cheese, & Mixed Greens with Walnut Oil

Carmel Valley Salad with Heirloom Cherry Tomatoes, Watermelon, Ciliegine, Baby Kale, Basil Oil

Strawberry Fields Salad with Fresh Strawberries, Goat Cheese & Pine Nuts over Frisee with Balsamic Dressing

Peaches, Roquefort Cheese, Candied Walnuts & Fresh Basil, & Tuscan Kale with Honey Mustard Balsamic Vinaigrette

Local Heirloom Cherry Tomatoes, English Cucumber & Grilled Sweet Corn over Romaine Hearts with House Ranch Dressing

Green Goddess Salad with Mixed Greens, Fresh Herbs, Cherry Tomatoes, Shaved Parmesan. Green Goddess Salad Dressing

Baby Kale Salad with Strawberries

Stone Fruit Salad

DESSERTS

These sweet treats are a bite or two & are easy to eat standing up or from a dessert station. You can also mix & match these for a fun plated dessert at a seated dinner!

Tray Pass / Mini Desserts

Handmade French Macaroons (minimum 2 dozen per flavor) **GF**
Ask us for special flavors & colors to match your event!

Panna Cotta with Fresh Berries

Peanut Butter & Fleur de Sel Brownies

Sweet & Salty Caramel Pretzel Magic Bar

S'Mores Tart

Graham Cracker Crust, Chocolate Ganache, Salted Caramel & Torched Marshmallow

Lemon Meringue Tart

Graham Cracker Crust, Lemon Curd & Torched Meringue

Key Lime Tart (Summer)

Graham Cracker Crust, Key Lime Curd, Whipped Cream & Lime Zest

Flourless Chocolate Cakes **GF**

with Raspberry Coulis, Finished with Powdered Sugar

Dessert Shooters

Dessert Shooter Trio (minimum order 25 guests)

Dark Chocolate Caramel Budino, Vanilla Bean Panna Cotta with Fresh Berries & Lemon Curd Shooter with Fresh Whipped Cream

Lemon Curd, Fresh Berries & Cream

Shortbread, Lemon Curd with Raspberry Whipped Cream

Strawberry Shortcake (Spring & Summer)

Vanilla Bean Cake, Strawberries, Pastry Cream & Vanilla Bean Whipped Cream

DESSERTS

Plated Dessert

These dessert selections are meant to be plated & enjoyed with a fork. Perfect or more formal affairs. Ask how we can make them bite size, if that's what your event needs!

Decadently Dark Chocolate Pecan Tart

Vanilla Bean Bread Pudding with Caramel Cider Apple Sauce

Flourless Chocolate Cake **GF**
with Seasonal Berries and House Made Whipped Cream



BRUNCH

Roasted Vegetable Frittata with White Cheddar Cheese
Served with Roasted Winter Squash, Grilled Portobello Mushrooms, Red
Onion & Fresh Chives **GF/V**

Mini Quiche Lorraine
Traditional French Quiche with Onions, Bacon, Gruyere & White Cheese

Wild Salmon Carpaccio & Bagels
Served with Whipped Pepper Cream Cheese, Capers, Shaved Red Onion &
Organic Dill

Brioche French Toast with Warm Maple Syrup

Ricotta Chive Fritters with Beet Relish & Watercress Salad

House Made Granola with Greek Yogurt, Honey and Citrus Zest

Chef Choice Morning Pastry Basket
Mix of Muffins, Seasonal Fresh Fruit Scones & Pastries

Maple & Brown Sugar Applewood Smoked Bacon, Hand Grilled Sausages with
Apples & Onions **GF**

Vanilla Bean Brioche Bread Pudding with Crème Anglaise

Bumbleberry & Seasonal Fruit Salad
Served with Fresh Mint, Goji Berries & Lavender Honey Greek Yogurt **GF**



BRUNCH

Belgian Waffle Bar

Chef attended handmade waffles.
Gluten free batter available on request.

Includes 3 toppings:

Strawberries, Blueberries, Raspberries, Vanilla Bean Whipped Cream,
Powdered Sugar, Warm Maple Syrup, Sliced Bananas, Nutella, White Chocolate
Chips, Peanut Butter

Parisian Crepe Bar

Chef attended handmade crepes.
Gluten free batter available on request.

Includes 4 fillings:

Savory: Bacon, Sautéed Mushrooms, Brie, Scallions, Italian Sausage, Parmesan

Sweet: Strawberries, Vanilla Bean Whipped Cream, Nutella, Bananas, Powdered
Sugar, Blueberries

Framers Fresh Omelette Bar

Chef attended station where guests get to customize their own omelettes.

Fillings (Choose 5): Bacon, Sautéed Mushrooms, Brie, Scallions, Italian Sausage,
Parmesan, Bell Peppers, Caramelized Onions, White Cheddar Cheese, Sautéed
Spinach, Grilled Corn, Diced Tomatoes

DIY Parfait Bar

House-made Granola, Greek Yogurt, Lavender Honey, Toasted Walnuts,
Almond Slivers, Fresh Seasonal Fruit.

Fresh Mimosa Tasting Bar

Sparkling wine mixed with an assortment of seasonal fresh fruit purées.
Served in glass carafes or flutes.



DRINKS

Cocktail & Mocktail Stations

A standout feature of URTH Catering's culinary experience is our ability to pair bespoke bar packages with your menu. From premium spirits to craft beers and fine wines, we offer a wide selection to perfectly complement every dish.

URTH Catering holds a full liquor license and can provide bar service at your event anywhere in West London, from private residences to event venues.

Please note that this service is offered at an additional cost and will be arranged separately.

Soft Bar

Service includes the following:

Garnish Options

Lemons, Limes, Cherries, Olives

Mixers

Lime Juice, Lemon Juice, Coke, Diet Coke, Sprite, Tonic & Soda Water, Perrier, Grenadine, Orange Juice, Grapefruit Juice, Cranberry Juice & Pineapple Juice

Bar Equipment

Cocktail Napkins, Straws, Plastic Cups, Ice

* Clients can supply their own alcohol, or we can provide it, which will be included in the final quote.

Refreshing Beverage Station

Choice of 2 or 3. Served in stylish beverage dispensers.

Spa Waters

Fresh Grapefruit, Fresh Lemons, Pineapple Jus and Pineapple Slices, Garnished with Fresh Mint & Rosemary Sprigs

Lemonades

Fresh Strawberries & Basil Leaves, Fresh Watermelon & Lime Jus, Fresh Cantaloupe & Mint

Iced Teas

Hibiscus Lemon, Peach Passionfruit & Ginger Mint Orange

Coffee & Tea Station

Regular & Decaf Brewed Coffee, Full Fat Milk, Skinny Milk, Non-Dairy Milk, Hot Water, Variety of Teas, Stirrers & Sweeteners

PRICING & SERVICES

Catering staff hold a 4 hour minimum for booking.
We hire & train our staff in person, & hold them to the highest service standards.

Staffing Requirements

The number of Chefs, Servers, Staff Supervisors and Bartenders required for each event will be determined by URTH Catering, based on guest numbers and menu selection.

As a general guideline, we provide approximately one Chef for every 20–25 guests and one server for every 10 guests, depending on the style of service. One supervisor will be present at each event. A full team of staff will be in attendance to ensure everything runs smoothly.

URTH Catering will arrive around two hours prior to the event to carry out setup and food preparation, and will typically depart approximately one hour after the event concludes or once the final guest has left the premises.

Staff

Servers & KPs | Bartenders | Staff Supervisor | Head Event Chef

Quotation

To receive a tailored proposal, please select your preferred menu items so that we may provide an accurate quotation for your event. Our team would be delighted to assist with menu planning should you require any guidance.

Pricing is based on guest numbers and the specific details of your event.

All service includes trays for canapés, appropriate garnishes, cocktail napkins, and a full clean up of the event area. We also bring our own light cleaning supplies, such as paper towels and refuse bags. Should you require additional services, we would be pleased to recommend trusted suppliers for entertainment, table decorations and more.

All kitchen and service equipment hire remains the responsibility of the client. It is most cost effective to work within a venue that provides access to a fridge, oven, and running water.

The URTH Catering team endeavours to accommodate all dietary requirements to the best of our ability. Please note that we are not a certified gluten free kitchen, and there is a possibility of cross contamination.

Send us your enquiry via our website URTHLONDON.CO.UK