



URBE

STREET FOODS OF MEXICO

On behalf of James Beard Award-winning Chef Hugo Ortega and our expert staff, thank you for your interest in hosting your special event at URBE.

Our restaurant is conveniently located at 1101 Uptown Park between Interstate-610 and Post Oak Boulevard. URBE is an excellent location to hold your birthday celebrations, rehearsal dinners, baby showers, graduations, company parties, holiday parties, happy hours, and more!

We also offer off-site catering!

To inquire, please visit our Private Dining & Catering pages on our website or reach out directly to our Banquet Coordinator below.

Adaline Chavez
General Manager/Banquet Coordinator
adaline@URBEhouston.com



MENU GUIDELINES

ABOUT US

URBE, meaning “city,” is one of the restaurants from Restaurateur Tracy Vaught and James Beard Award–winning Chef Hugo Ortega of H Town Restaurant Group. The name honors Mexican cities—where street food is central to daily life—and Houston, where we are honored to serve our guests.

Inspired by Mexico’s vibrant street food culture, URBE showcases flavors from across the country, from Mexico City and Oaxaca to Jalisco and Puebla. The menu features beloved classics like tacos al pastor, carnitas, birria, barbacoa, elote, and quesadillas, alongside house-made conchas and churros, as well as modern interpretations that celebrate the diversity, tradition, and regional flavors of Mexico.

SPECIAL REQUESTS

We are happy to assist with flowers, linens, live music and AV needs, including microphones, speakers, projectors and screens. You may decorate the space for your event; however, **confetti and glitter are not permitted and nothing can be attached to the walls.** We will arrange an arrival time in advance to make sure the space is ready for you.

PARKING OPTIONS

We have a large parking lot with plenty of space for you and your guests. A valet company may be brought in for full buyouts of the restaurant for an additional cost.

URBE features an extensive menu showcasing iconic Mexican street food, all made in-house from scratch, including daily handmade blue and white corn tortillas, cheeses and premium Oaxacan cocoa. Because our handcrafted food requires time and skill, the following policies apply:

- **À la carte menus are limited to 14 guests**, especially on weekends.
- **Parties or more than 14 guests** require a **prix fixe menu** which have **2–5 entrée options**, ensuring quality and service. Sample menus are available on our website or at the end of this document.
- Menus can be **customized**, including vegetarian and vegan options, substitutions for dietary restrictions, etc.
- **Final menu and beverage selections are due 7 days prior** to the event.
- Outside food and beverages are not permitted, **except for specialty cakes** with prior approval.
- For your event, URBE will provide printed menus on branded stationery, with customized headings and the option to include your company logo.

SPIRITS & BEVERAGES

Our team is happy to help plan your event with beverage selections that complement your menu. URBE offers a creative program of cocktails, mocktails, spirits, beer, wine, and coffee, including tequila and mezcal, margaritas, palomas, Mexican beers, and more.

For larger events, we can create a mini bar in your space for faster service. Open bar options are also available for smaller gatherings.

We also offer a house red, white, and bubbly for \$40 per bottle (manager’s choice).

CAPACITY, MINIMUMS & REQUIREMENTS

A credit card is required to secure all reservations and will only be charged if cancellation terms are not met. A guaranteed guest count is due **3 days prior** to the event. Events with **40+ guests** and buyouts require a **non-refundable deposit**. Deposits are **50% of the food and beverage minimum**. No refunds or credits are given if final charges are less than the deposit.

Events canceled within **7 days** or **anytime in December** will forfeit the deposit or be charged for specialty ordered items.

There is **no rental fee** for private spaces. The **food and beverage minimum** must be met (excluding tax, gratuity, linens and extras), or the remaining balance will be charged as a room fee. No gift cards will be issued for unmet minimum. *Minimums may be negotiated on a case-by-case basis.* (Excludes Friday & Saturday dinner, weekend brunch and holidays.)

PAYMENT

The balance of your payment is expected in full at the end of your party whenever a deposit is made. We accept Visa, Mastercard, American Express and Discover as well as cash.

LA FUENTE

Accommodates 60 guests seated, 80 standing

La Fuente, URBE's front patio, offers a versatile and inviting space for gatherings of all kinds. Its flexible layout can accommodate both intimate and larger events, and the patio features a large fountain that adds a lively focal point to any occasion.

Food & Beverage Minimums

LUNCH

Tuesday – Friday | 11am – 3pm: \$1,500

BRUNCH

Saturday & Sunday | 10am – 3:30pm: \$3,500

DINNER

Tuesday – Thursday | 4 – 9pm: \$2,800

Friday – Saturday | 4 – 10:30pm: \$4,200

HOLIDAYS

\$5,500 (Valentines, Easter, Cinco de Mayo, Mother's Day, Father's Day, Christmas Eve and New Year's Eve)

*Minimums do not include taxes, fees & gratuity.
2.5-hour time limit.*



LAS MÁSCARAS

Accommodates 80 seated, 85 standing

Located within the dining room at URBE, Las Máscaras is a semi-private indoor space ideal for large gatherings. The space features artwork by Carlos Hernandez depicting the four senses—sight, smell, hearing, and taste—creating a vibrant and engaging setting for your event. Its flexible layout allows the area to accommodate a variety of group sizes.

Food & Beverage Minimums

LUNCH

Tuesday – Friday | 11am – 3pm: \$2,200

BRUNCH

Saturday & Sunday | 10am – 3:30pm: \$4,500

DINNER

Tuesday – Thursday | 4 – 9pm: \$3,000

Friday – Saturday | 4 – 10:30pm: \$4,500

HOLIDAYS

\$5,500 (Valentine’s Day, Easter, Cinco de Mayo, Mother’s Day, Father’s Day, Christmas Eve and New Year’s Eve)

*Minimums do not include taxes, fees & gratuity.
2.5-hour time limit.*



LAS BRISAS

Accommodates 45 seated, 60 standing

Las Brisas, URBE's covered patio, is a favorite spot for many guests, offering a relaxed and inviting outdoor setting. The space is perfect for casual gatherings, cocktail-style events, or larger celebrations, allowing guests to enjoy the vibrant energy of the restaurant in an open-air environment. With two TVs and a flexible layout, it's ideal for mingling and socializing while taking in the ambiance of Uptown Park.

Food & Beverage Minimums

LUNCH

Tuesday – Friday | 11am – 3pm: \$1,500

BRUNCH

Saturday & Sunday | 10am – 3:30pm: \$1,500

DINNER

Tuesday – Thursday | 4 – 9pm: \$1,500

Friday – Saturday | 4 – 10:30pm: \$1,700

HOLIDAYS

\$2,500 (Valentine's Day, Easter, Cinco de Mayo, Mother's Day, Father's Day, Christmas Eve and New Year's Eve)

Minimums do not include taxes, fees & gratuity.

2.5-hour time limit.



LOS OJOS

Accommodates 40 people, 45 standing

Located at the opposite end of the dining room at URBE, Los Ojos is a semi-private indoor space designed to accommodate a variety of group sizes. Its flexible layout makes it ideal for both intimate gatherings and larger celebrations.

Food & Beverage Minimums

LUNCH

Tuesday – Friday | 11am – 3pm: \$1,500

BRUNCH

Saturday & Sunday | 10am – 3:30pm: \$2,000

DINNER

Tuesday – Thursday | 4 – 9pm: \$2,200

Friday – Saturday | 4 – 10:30pm: \$2,600

HOLIDAYS

\$3,500 (Valentine's Day, Easter, Cinco de Mayo, Mother's Day, Father's Day, Christmas Eve and New Year's Eve)



Minimums do not include taxes, fees & gratuity. 2.5-hour time limit.

BAR / MESAS COCTELERAS

Our bar area provides a flexible setting ideal for networking receptions, happy hours, and cocktail-style gatherings. Located in the center of the restaurant, it features high-top tables and is a great spot for office happy hours.

Accommodates 22 seated, 30 standing

Food & Beverage Minimums

LUNCH

Tuesday – Friday | 11am – 3pm: \$600

BRUNCH

Saturday | 10am – 3:30pm: \$800

Not available on Sundays

DINNER

Tuesday – Thursday | 4 – 9pm: \$900

Friday – Saturday | 4 – 10:30pm: \$1,000

*Minimums do not include taxes, fees & gratuity.
2.5-hour time limit.*



*Brunch Menus available Saturday
10am – 3:30pm*

Brunch Menu \$30

FAMILY-STYLE APPETIZERS

TAQUITOS

crispy chicken tacos, salsa albañil, crema,
queso fresco

GUACAMOLE Y TOTOPOS (V)

ENTRÉE

TACOS DE BIRRIA

braised beef in adobo, Chihuahua cheese, consomé,
corn tortillas

CHILAQUILES

totopos bathed in salsa, chicken, sunny-side-up eggs,
crema, queso fresco, cilantro, onion

ENCHILADAS (V)

Mexican squash, corn, salsa verde, Chihuahua cheese,
onion, cilantro, crema, Mexican rice, refritos

TOSTADAS DE CAMARON

shrimp, refritos, crema, queso fresco, tomato, greens,
corn tortillas

FAMILY-STYLE DESSERT

PAN DULCE

assorted Mexican sweet breads

Brunch Menu \$40

FAMILY-STYLE APPETIZERS

CAMPECHANA ESTILO D.F.

shrimp, octopus, tomato, cucumber, avocado, onion,
jalapeño, orange Fanta

GORDITAS

masa pancakes stuffed with carnitas, chicharron,
refried black beans, salsa verde

GUACAMOLE Y TOTOPOS (V)

ENTREE

MIGAS

scrambled eggs, brisket, totopos, mushrooms, potato,
onion, chile guero, avocado, Chihuahua cheese,
salsa verde, flour tortillas

CHILAQUILES

totopos bathed in salsa, chicken, sunny-side-up eggs,
crema, queso fresco, cilantro, onion

TACOS DE PESCADO

battered fish, refritos, guajillo pepper salsa,
napa cabbage, corn tortillas

ENCHILADAS (V)

Mexican squash, corn, salsa verde, Chihuahua
cheese, onion, cilantro, crema, Mexican rice, refritos

FAMILY-STYLE DESSERT

TRES LECHEs

cake soaked in three milks, toasted meringue

Brunch Menu \$50

FAMILY-STYLE APPETIZERS

CEVICHE

striped bass, cucumber, tomato, onion, jalapeno,
avocado, onilives, cilantro, lime, totopos

TAQUITOS

crispy chicken tacos, salsa albañil,
crema, queso fresco

GUACAMOLE Y TOTOPOS (V)

ENTREE

ARRACHERA Y HUEVO

grilled skirt steak, rajas, onions, guacamole, rice,
refritos, chipotle-tomatillo salsa, sunny-side-up egg,
flour tortillas

CHILAQUILES

totopos bathed in salsa, chicken, sunny-side-up eggs,
crema, queso fresco, cilantro, onion

TACOS DE PESCADO

tempura-fried fish, refritos, guajillo pepper salsa,
napa cabbage, corn tortillas

ENCHILADAS (V)

Mexican squash, corn, salsa verde, Chihuahua cheese,
onion, cilantro, crema, Mexican rice, refritos

FAMILY-STYLE SIDE

ELOTE

Mexican street corn dressed with
epazote aioli, cojita cheese, Tajin pepper

FAMILY-STYLE DESSERT

FLAN DE QUESO

cheese flan, buñuelo, passion fruit, candied pistachios,
strawberries, Chantilly cream

*Lunch Menus available Tuesday – Friday
11am – 3:30pm*

Lunch Menu \$28

FAMILY-STYLE APPETIZERS

TAQUITOS

crispy chicken tacos, salsa albañil, crema,
queso fresco

GUACAMOLE Y TOTOPOS (V)

ENTREE

ENSALADA (V)

arugula, spinach, radicchio, cherry tomato, pepitas,
jicama, avocado, cucumber, panela cheese,
mango-lime vinaigrette

TACOS DE BIRRIA

braised beef in adobo, Chihuahua cheese,
consomé, corn tortillas

TOSTADAS DE CAMARON

shrimp, refritos, crema, queso fresco, tomato, greens,
corn tortillas

CEMITA DE POLLO

chicken Milanese sandwich on pulque-fermented bun,
quesillo, refried black beans, avocado, chipotle aioli,
pickled jalapeño

Lunch Menu \$35

FAMILY-STYLE APPETIZERS

CAMPECHANA ESTILO D.F.

shrimp, octopus, tomato, cucumber,
avocado, onion, jalapeño, orange Fanta

GORDITAS

masa pancakes stuffed with carnitas, chicharrón,
refritos, salsa verde

GUACAMOLE Y TOTOPOS (V)

ENTREE

POZOLE VERDE

smoked chicken, hominy, poblano, avocado, serrano,
radishes, onion, cilantro, totopos

TACOS DE CECINA

Oaxacan-style thin-sliced beef, guacamole, pickled
onion, nopales, chimichurri, plantain tortilla

ENCHILADAS (V)

salsa verde, Chihuahua cheese, onion, cilantro,
crema, Mexican rice, refried black beans
Choice of vegetables, chicken or brisket

TACOS AL PASTOR

trompo pork in achiote, charred pineapple, onion,
cilantro, habanero salsa, corn tortillas

TACOS DE PESCADO

battered fish, refritos, guajillo pepper salsa,
napa cabbage, corn tortillas

FAMILY-STYLE DESSERT

TRES LECHE

cake soaked in three milks, toasted meringue

Lunch Menu \$45

FAMILY-STYLE APPETIZERS

CAMPECHANA ESTILO D.F.

Shrimp, octopus, tomato, cucumber,
avocado, onion, jalapeño, orange Fanta

TAQUITOS

crispy chicken tacos, salsa albañil,
crema, queso fresco

GUACAMOLE Y TOTOPOS (V)

ENTREE

TACOS DE POLLO AL PASTOR

cheese crusted corn tortillas, achiote rubbed chicken,
cilantro, onion, pineapple, habanero salsa

ENCHILADAS (V)

salsa verde, chihuahua cheese, onion, cilantro,
crema, Mexican rice, refried black beans
Choice of vegetables, chicken or brisket

TACOS DE PULPO AL CARBON

charred octopus, onion, cilantro, chilaca peppers,
chipotle-tomatillo salsa, corn tortillas

TACOS DE CHICHARRON

pork belly, refritos, carnitas, pickled red onions,
corn tortillas

RUBEN'S SMASHED TROMPO BURGER

trompo meat, Akaushi beef, roasted pineapple, avocado,
chipotle aioli, jalapeño, onion, Chihuahua cheese

FAMILY-STYLE DESSERT

FLAN DE QUESO

cheese flan, buñuelo, passion fruit, candied pistachios,
strawberries, Chantilly cream

*Dinner Menus available Tuesday – Saturday
starting at 4 pm*

Dinner Menu \$40

FAMILY-STYLE APPETIZERS

TAQUITOS

crispy chicken tacos, salsa albañil,
crema, queso fresco

GUACAMOLE, TOTOPOS Y SALSA (V)

ENTREE

ENCHILADAS (V)

salsa verde, chihuahua cheese, onion, cilantro,
crema, Mexican rice, refried black beans
Choice of vegetables, chicken or brisket

CARNITAS

tender slow-cooked pork, salsa albañil, cilantro,
onion, refried black beans, Mexican rice, tortillas

TACOS DE PESCADO

battered fish, refried black beans, salsa guajillo,
napa cabbage, corn tortillas

POZOLE VERDE

smoked chicken, hominy, poblano, avocado, serrano,
radishes, onion, cilantro, topos

DESSERT

TRES LECHEs

vanilla cake soaked in three milks, toasted meringue

CHURROS

dulce de leche, chocolate sauce

Dinner Menu \$50

FAMILY-STYLE APPETIZERS

CAMPECHANA ESTILO D.F.

shrimp, octopus, tomato, cucumber,
avocado, onion, jalapeño, orange Fanta

GORDITAS

masa pancakes stuffed with carnitas, chicharrón,
refritos, salsa verde

GUACAMOLE, TOTOPOS Y SALSA (V)

ENTRÉE

TASAJO

grilled thin-sliced pork, cactus salad,
tostón, radish, habanero

CAMARONES A LA DIABLA

spicy shrimp in adobo, white rice, corn, broccolini

POZOLE VERDE

smoked chicken, hominy, poblano, avocado, serrano,
radishes, onion, cilantro, topos

ENCHILADAS (V)

salsa verde, chihuahua cheese, onion, cilantro,
crema, Mexican rice, refried black beans
Choice of vegetables, chicken or brisket

FAMILY-STYLE SIDE

ELOTE

Mexican street corn dressed with
epazote aioli, cojita cheese, Tajin pepper

DESSERT

CHURROS

dulce de leche, chocolate sauce

PASTEL DE CHOCOLATE

Mexican house-ground chocolate cake, chocolate cream,
caramel, shaved chocolate, cacao gelee

Dinner Menu \$60

FAMILY-STYLE APPETIZERS

AGUACHILE NEGRO

Lime-cured shrimp, cucumber, onion, cilantro, soy,
Maggi, avocado, mango, topos

TAQUITOS

crispy chicken tacos, salsa albañil,
crema, queso fresco

GUACAMOLE, TOTOPOS Y SALSA (V)

ENTRÉE

PESCADO

rainbow trout, corn-avocado salad, white rice

CARNITAS

tender slow-cooked pork, salsa albañil, cilantro, onion,
refried black beans, Mexican rice, tortillas

CAMARONES A LA DIABLA

spicy shrimp in adobo, white rice, corn, broccolini

ARRACHERA

wood-grilled Black Angus skirt steak, rice, refritos, onion,
guacamole, cilantro, habanero, flour tortillas

ENCHILADAS PLACERAS (V)

deconstructed enchiladas, potato, carrots, onion, salsa
de ajo, crema, queso fresco

FAMILY-STYLE SIDES

PAPAS BRAVAS

potato wedges, guajillo pepper, chipotle aioli, crema,
queso fresco

ELOTE

Mexican street corn dressed with
epazote aioli, cojita cheese, Tajin pepper

DESSERT

CHURROS

dulce de leche, chocolate sauce

FLAN DE QUESO

chese flan, buñuelo, passion fruit, candied pistachios,
strawberries, Chantilly cream

Pre Fixe Menus &

Hors d'Oeuvres Packages

Select a menu, and we can customize to best fit your preferences. Prices are subject to change depending on modifications.

On the day of the event, guests will select from the choices listed on the menu. This allows you to cater guests' dietary restrictions or food allergies. Vegetarian or vegan options can be added to any menu at your request.

XOCHIMILCO

\$25 per person

Taquitos de Pollo
crispy chicken tacos

Guacamole Tostaditas (v)
mini guacamole tostadas

Quesadillitas (v)
quesillo, Mexican squash

Elotitos (v)
Mexican street corn

PASSED BITES & HORS D'OEUVRES PACKAGES

Each package includes two pieces of each item, these packages can also be added to our pre fixe menus

COYOACAN

\$30 per person

Taquitos de Pollo
crispy chicken tacos

Guacamole Tostaditas (v)
mini guacamole tostada

Gorditas de Pollo
*chicken-stuffed masa cakes,
salsa verde*

Quesadillitas (v)
quesillo, Mexican squash

Elotitos (v)
Mexican street corn

CDMX

\$40 per person

Taquitos de Papa (v)
fried potato tacos

Tacos Chilangos
al pastor street tacos

Gorditas de Brisket
brisket-stuffed masa cakes

Alambres de Camaron
chipotle shrimp skewers

Elotitos (v)
Mexican street corn

Sopecitos de Brisket
masa cakes, brisket, mole pasilla

ADD ONS

Hugo's Lobster Taco, Roasted Oysters, Al Pastor Pork Ribs, Ceviche, Campechana, Tostaditas de Atún

Our kitchen has no limits – *you name it, we can do it!*

BUFFET-STYLE PACKAGES (in-house and off-site catering)

\$45 per person

Carnitas
tender slow-cooked pork

Tinga de Pollo Ahumado
*shredded smoked chicken,
chipotle sauce*

Enchiladas Vegetarianas (v)
*veggie enchiladas, salsa verde,
Chihuahua cheese, crema,
onion*

Ensalada del Mercado
*mixed greens, avocado, cilantro,
queso fresco, cherry tomatoes,
lime vinaigrette*

Arroz Mexicano (v)
Mexican rice

Refritos (v)
refried black beans

\$55 per person

Barbacoa
*braised short rib marinated in
pasilla pepper*

Enchiladas Suizas (v)
*poblano pepper, potato, salsa
verde, Chihuahua cheese,
crema, onion*

Pollo Rostizado
smoked chicken

Carnitas
tender slow-cooked pork

Repollitos (v)
roasted Brussels sprouts

Arroz Mexicano (v)
Mexican rice

Refritos (v)
refried black beans

\$65 per person

Pecho de Res
mole pasilla-rubbed brisket

Pescado con Mole Amarillo
*branzino, mole amarillo,
broccoli, tomato*

Enchiladas Vegetarianas (v)
*veggie enchiladas, salsa verde,
Chihuahua cheese, crema,
onion*

Costillas de Puerco al Pastor
achiote-marinated pork ribs

Arroz Mexicano (v)
Mexican rice

Papas Bravas (v)
*roasted potatoes, chipotle aioli,
crema, cotija*

MARGARITAS

By the quart (serves 8) or
gallon (serves 32)

URBE Rita - tequila, lime, passion fruit, salt	46 / 132
Hugo Rita - tequila, lime, triple sec, simple syrup, salt	44 / 132
Carlitos Way - El Tesoro tequila, Mandarin Napoleon, lime, agave, chile salt	56 / 168
Malinche - mezcal, peach brandy, lime, pineapple, chile salt	52 / 156
Sangria - red wine, brandy, fruits, juice	32 / 93



**IN NEED OF A FULL-SERVICE
CATERING OR A LARGE CATERING
DROP OFF?**

Please email our General Manager & Banquet Coordinator Adaline Chavez at adaline@urbehouston.com or inquire on our website. Gracias!



POSTRE

Tres Leches (9 x 13) - vanilla cake soaked in three milks, meringue	60
Flan de Queso (9") - cheese flan	55
Pastel de Chocolate (9x9) - chocolate mousse cake	45
Capirotada (9x13) - brioche style bread pudding, rompopo, vanilla crème fraîche	55
<i>priced per dozen</i>	
Conchas sweet bread, assorted flavors	36
Galletas assorted Mexican cookies	25
Churros	36

URBE

STREET FOODS OF MEXICO



CATERING MENU

HOURS OF OPERATION

TUESDAY - THURSDAY 11 AM - 9 PM
FRIDAY 11 AM - 10 PM
SATURDAY 10 AM - 10 PM
SUNDAY 10 AM - 3 PM

PROTEINS

Includes onion, cilantro, tortillas, salsa, priced per pound

Arrachera - Black Angus skirt steak	55
Barbacoa - beef short rib	45
Pecho de Res - smoked brisket	35
Carnitas - tender slow-cooked pork	30
Al Pastor - pork in achiote, pineapple	25
Smoked Whole Brisket - (feeds 10)	130

TAMALES

\$28 per dozen

Pecho de Res - smoked brisket, salsa costeña
Pollo - smoked chicken, salsa verde
Puerco - pork carnitas, salsa costeña
Hongos - roasted mushrooms, pipián rojo

TACO KITS

Includes onion, cilantro, tortillas, salsa, guacamole, totopos, refried black beans, Mexican rice, your choice of protein

Taquiza #1 - (feeds 5-8 ppl)	150
Taquiza #2 - plus Mexican street corn (feeds 9-12 ppl)	300

ENCHILADAS

Comes with salsa verde, Chihuahua cheese, crema, onions, priced per dozen

Pollo - smoked chicken	48
Pecho de Res - smoked brisket	53
Vegetales - Mexican squash, corn	44

SIDES

9x13 - \$42

Repollitos - charred Brussels sprouts, salsa de ajo, cotija cheese
Elote - Mexican street corn dressed with epazote aioli, cotija cheese, Tajín pepper
Papas Bravas - potato wedges, guajillo pepper, chipotle aioli, crema, queso fresco
Ensalada del Mercado - mixed greens, Brussels sprouts, goat cheese, pumpkin seeds, avocado, cranberries, honey lemon dressing
Coliflor - roasted cauliflower, epazote aioli, cotija cheese, corn, pipián rojo
Plátano - fried plantains, crema dulce, queso fresco, plantain chips

BY THE QUART

Feeds 4-6

Guacamole y Totopos	32
Ceviche - striped bass, cucumber, onion, jalapeno, avocado, olives, cilantro	35
Campechana - shrimp, oysters, octopus, tomato, cucumber, avocado, onion, jalapeño, orange Fanta, cilantro	34
Arroz a la Mexicana - Mexican rice	16
Refritos - refried black beans	16
Salsa Mexicana	16
Salsa Habanero	16
Pozole Verde (2 quarts) - hominy, chicken, radish, cabbage, avocado	49

ORDER ONLINE

Need the food but not the staff? Order large to-go items for pick-up below! If you're looking for a full-service catering or a large catering drop off, check the back of this menu. *Some items require a 2-day lead time.*

