



CATERING

PICK-UP · DROP-OFF · FULL SERVICE

Our menu is perfect for any event: corporate outings, family reunions, birthdays to weddings and more. Don't see what you're looking for? Want a chef to cook for you? Let us get creative and build something unique. We have an incredible pool of talent between the kitchen, brewery, and hospitality teams and can't wait to make your event successful.



SMOKEHOUSE FEAST

\$30 PER PERSON

Choose TWO from the smoker and THREE sides. Comes with Hawaiian rolls, pickles and house BBQ sauce

FROM THE SMOKER

- Brisket
- Pulled Pork
- Spareribs
- Mahi Mahi
- Shrimp Skewer
- Cheddarwurst
- Alabama White BBQ Chicken
- Hot Link
- Burnt Ends
- Turkey

SIDES

- Burnt End Beans
- Rustic Slaw
- Texas Chili
- Broccoli Salad
- Spring Quinoa
- Collard Greens w/ Ham
- Mac & Cheese

ADD-ONS

- Additional item(s) From The Smoker - \$14/pp
- Substitute Cornbread & Honey Butter - \$1/pp
- Caesar or Seasonal Salad - \$4/pp
- Assorted Cookies - \$36 per dozen

CATERING MENU

Available for pick-up, drop-off, and full service catering.

Add salads, sides, and additional items a la carte.

BUTCHER STATION

WHOLE BRISKET

Approximately 7-8lbs - \$275

FULL RACK OF RIBS

Approximately 2.5LBS, 12 bones - \$50

WHOLE SMOKED TURKEY BREAST

Approximately 3lbs - \$90

PARTY PACKS

PULLED PORK SLIDER BAR - \$175

DIY slider bar! Our smoked and sauced pulled pork, with Hawaiian rolls, rustic slaw, pickles, and House BBQ sauce; Makes 60 hearty sliders

BRISKET TACO BAR - \$300

Everything you need for a DIY taco bar: corn tortillas, chopped smoked brisket, onions & cilantro, limes, and avocado tomatillo salsa; Makes 50 large tacos

WINGS & THINGS - \$250

50 house smoked whole chicken wings, Mac & Cheese, rolls, and pickles; Your choice of wing flavor: Habanero BBQ, Cajun Dry Rub, or Alabama White Sauce

SAUSAGE SMORGASBORD - \$200

10 hot links and 10 cheddarwursts (sliced) with mustard, caramelized onions, and Hawaiian rolls

WANT TO WOW YOUR FRIENDS?

Ask about having dinner cooked to-order on site by one of our chefs



BOXED MEALS

Individually selected meals perfect for everything from corporate lunches to school picnics!

AVAILABLE FOR PICK-UP AND DROP-OFF

SALAD BOX \$18

Choose a salad and a side, comes with a Hawaiian roll

CHOOSE A SALAD

CAESAR SALAD: Chicory and romaine, herbed croutons, parmigiano reggiano, castelvetroano olives, grana padano and caesar dressing

SEASONAL SALAD: Raddichio mixed greens, strawberry, shaved red onion, goat cheese, candied walnut, fennel, raspberry vinaigrette

SPRING QUINOA SALAD: Mixed greens, quinoa, asparagus, cherry tomato, red onion, pickled golden raisin, apple cider dressing, toasted almond

CHOOSE A SIDE

- Rustic Slaw
- Collard Greens w/ Ham
- Texas Chili
- Mac & Cheese
- Broccoli Salad
- Burnt End Beans

ADD TO YOUR SALAD

- Brisket 1/4lb - \$10
- Hot Link or Cheddarwurst 6oz- \$8
- Pulled Pork 1/4lb - \$7
- Mahi Mahi 6oz filet - \$16
- Shrimp Skewer 6ea- \$11
- Turkey 1/4lb - \$7.50

BBQ COMBO BOX \$22

Choose one main and one side (8oz), also comes with a Hawaiian roll, house pickles, a side salad, and our house bbq sauce.

CHOOSE A MAIN

- Brisket (1/4lb)
- Pulled Pork (1/4lb)
- Spareribs (1/2lb)
- Burnt Ends (1/2lb)
- Shrimp Skewer (6ea)
- Hot Link (6oz link)
- Cheddarwurst (6oz link)
- Turkey (1/4lb)
- Alabama Chicken (3pc)
- Mahi Mahi (6oz filet)

CHOOSE A SIDE

- Burnt End Beans
- Rustic Slaw
- Texas Chili
- Broccoli Salad
- Spring Quinoa
- Collard Greens w/ Ham
- Mac & Cheese
- Green Salad

Substitute homemade cornbread and honey butter for \$1

Additional items available a la carte
Utensils included upon request



URBAN ROOTS® BEER

We have a selection of our core beers available year round as well as unique and special options that rotate frequently. Pricing and packaging vary, we'll help you with current availabilities and offerings.

CANS · BOTTLES · KEGS

CORE AVAILABILITY

Like Riding A Bike® IPA, West Coast IPA, 6.2%

EZ-PZ, Dry-Hopped Lager, 5%

Luna de Miel, Mexican Amber Lager, 4.8%

Right Right IPA, Hazy IPA, 6.5%

10°, Czech Style Lager, 3.9%

NA BEVERAGES

Bottled Water, case of 24.....	\$12
Sweetened Iced Tea, 1gal.....	\$15
Unsweetened Iced Tea, 1gal.....	\$15
Lemonade, 1gal.....	\$15
Coke, Diet Coke, Sprite, case of 12 cans.....	\$24

BEVERAGES & SERVEWARE

WINE

Priced by the bottle, sold by the case of 12

BUBBLES - \$45

J Vineyards, Brut Cuvee, CA

WHITE - \$40

Sauvignon Blanc - Pahlmeyer, "Jayson" Napa

Chardonnay - Joseph Drouhin, "LaForet" France

Chardonnay - Talbott "Kali Hart" Monterey

RED - \$30

Pinot Noir - Joseph Drouhin, "LaForet" France

Pinot Noir - Talbott "Kali Hart" Monterey

Cabernet Sauvignon - Tooth & Nail, Paso Robles

CATERING SERVEWARE

DISPOSABLE CHAFER KIT - \$25

Disposable Chafier Stand, Pan (holds one large pan or two regular pans), Sternos, and a Lighter

SERVING SPOONS - \$1.50

SERVING TONGS - \$1.50

HAND PUMP FOR KEG - \$25

QUESTIONS?

Email us! events@urbanrootsbrewing.com

THE FINE PRINT

(the fine print)

CONFIRMATION & PAYMENT

Pickup and drop-off caterings require payment in-full to confirm and must be confirmed at least 72 hours prior to event date. All other events require a deposit of 50% of the food and beverage minimum to confirm the booking and are considered tentative without. Deposits apply to the final payment. The final cost of the event is subject to change based on site visit, rental cost, staffing and menu changes. Please note that Urban Roots may find it necessary to make changes based on last minute details that we are unable to anticipate. We will do our best to inform you of any changes in a timely manner. Payments may be made in increments, with final payment due at least before the end of the event.

SERVICE CHARGE & TAXES

For pickup and drop-off caterings there is a 12% service charge retained by the restaurant to cover incidentals and operating costs, but tips are left to your discretion. Delivery and staffing fees dependent on event. Full Service Events will include a 20% gratuity. All orders include any applicable sales tax.

EVENT MINIMUMS

Food & Beverage Minimums are as follows: Full-Service Catering - \$2,000; Drop-Off Delivery Catering - \$400; Pickup Catering - \$200. Food & Beverage Minimums do not include the cost of taxes, fees, gratuity, and any staffing (if applicable).

CANCELLATION

If cancelled less than 14 days prior to the scheduled event the deposit will not be refunded. In the event of a cancellation less than 72 hours prior to an event or catering, the guest will be charged 100% of the food and beverage subtotal.

GUARANTEES

Please confirm the final number of guests 10 days prior to the event. Should you not contact us with a final head count, we will work with the original number of guests and assess the appropriate charges. If more guests attend the event we cannot guarantee food/drinks for everyone.

ADDITIONAL SERVICES

We are happy to provide additional help with everything from floral services to party rentals. Any additional costs can be discussed with your events manager. Full service staffing fees, travel fees are dependent on event requests, guest count, location and other factors.

PLATES & SERVEWARE

Paper plates, utensil packets, wet-naps, and napkins included upon request. Serving tongs and spoons, disposable chafing kits and fuel available to purchase. Full service rentals available and can be discussed with your events manager.

QUESTIONS?

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