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D I N N E R
M E N U S

\$55 PER PERSON

Hors D'oeuvres (Pre-select two options)

Quantity includes 1 portion of each selection per guest

Taquitos

Select your flavor:

Brisket, braised chicken, carnitas,
shredded beef

Urbano Smoked Wings

Slowly smoked & grilled, celery,
spicy ranch

Esquites Cups

Grilled Corn, queso fresco, chili salsa

FIRST COURSE

Pozole

Braised pork, hominy, red chili broth,
pork cracklings, radish, onion, lime

Chicken Tortilla Soup

Shredded chicken, tomato, spiced broth,
cilantro, crema, avocado, crispy tortilla

Texas Chili

Slow cooked beef, 7 chilis, crema,
cheese, onions, jalapeño

SECOND COURSE

Chicken Fajita Salad

Grilled Chicken, sautéed peppers and
onions, romaine, avocado, cotija
cheese, citrus vinaigrette

Spinach Enchiladas

Sautéed garlic spinach, onions,
spinach crema sauce, blended cheeses

Birria Tacos

Choice of chicken with consommé verde,
shredded beef with consommé rojo or
queso taco with consommé rojo

Chicken Chimichanga

Lightly fried large flour tortilla

THIRD COURSE

Flan

Tres Leches Cake

\$65 PER PERSON

Hors D'oeuvres (Pre-select two options)

Quantity includes 1 portion of each selection per guest

Ceviche Cups

Ginger, orange, lime, yellow pepper, pico

Taquitos

Select your flavor:

Brisket, braised chicken, carnitas,
shredded beef

Urbano Smoked Wings

Slowly smoked & grilled, celery,
spicy ranch

Esquites Cups

Grilled Corn, queso fresco, chili salsa

FIRST COURSE

Pozole

Braised pork, hominy, red chili broth,
pork cracklings, radish, onion, lime

Chicken Tortilla Soup

Shredded chicken, tomato, spiced broth,
cilantro, crema, avocado, crispy tortilla

Texas Chili

Slow cooked beef, 7 chilis, crema,
cheese, onions, jalapeño

SECOND COURSE

Crispy Half Chicken

Red chili pineapple sauce, fried plantains,
cilantro rice

Carne Asada

Marinated steak, grilled onions, beans,
rice, avocado salad

Grilled Salmon

Ancho & cashew crusted, creamy rice,
grilled veggies

Grilled Swordfish

Mango salsa, coconut almond rice, black
beans

THIRD COURSE

Flan

Tres Leches Cake

\$75 PER PERSON

Hors D'oeuvres (Pre-select three options)

Quantity includes 1 portion of each selection per guest

Ceviche Cups

Ginger, orange, lime, yellow pepper, pico

Taquitos

Select your flavor:

Brisket, braised chicken, carnitas,
shredded beef

Urbano Smoked Wings

Slowly smoked & grilled, celery,
spicy ranch

Esquites Cups

Grilled Corn, queso fresco, chili salsa

FIRST COURSE

Pozole

Braised pork, hominy, red chili broth,
pork cracklings, radish, onion, lime

Chicken Tortilla Soup

Shredded chicken, tomato, spiced broth,
cilantro, crema, avocado, crispy tortilla

Texas Chili

Slow cooked beef, 7 chilis, crema,
cheese, onions, jalapeño

SECOND COURSE

Crispy Half Chicken

Red chili pineapple sauce, fried plantains,
cilantro rice

Carne Asada

Marinated steak, grilled onions, beans,
rice, avocado salad

Smoked 72-Hour Short Rib

Chipotle sauce, poblano & potato purée,
grilled cebollitas, Mexican Corn Salad,
cilantro sauce

Grilled Swordfish

Mango salsa, coconut almond rice, black
beans

Carne Tampiquena

Grilled steak, cheese enchiladas, black
beans, avocado salad, cilantro butter

THIRD COURSE

Flan

Tres Leches Cake