



# EXCEED YOUR GUESTS EXPECTATIONS

Private dining opportunities available for intimate luncheons, formal company dinners, and every occasion in between...

[WWW.URGEGASTROPUB.COM](http://WWW.URGEGASTROPUB.COM)

# URGE PRIVATE DINING

Our goal is to provide a premiere dining destination with an incomparable standard of service, high-quality food, and award-winning ales and lagers.

URGE is pleased to be considered for your private dining needs. Our beautiful and diverse dining areas are perfect for any event; from intimate luncheons, to formal company dinners and every occasion in between. Our fine cuisine, handcrafted beverages, and devotion to hospitality will make for an unforgettable experience. The URGE group sales management team would enjoy having the opportunity to assist you in planning an event that will far exceed your guests' expectations.

## ACCOMMODATIONS

- Event & private dining for 8-150 guests
- Semi-private dining room options
- Custom wine & beer food pairing
- Award-winning wine, spirits, cocktails handcrafted ales & lagers
- Covered patio options
- Customizable menus

## SCHEDULE YOUR EVENT TODAY!

From intimate luncheons, formal company dinners, and every occasion in between...

### URGE - RANCHO BERNARDO

16761 Bernardo Center Dr.

San Diego, CA 92128

858.673.8743

OUR GROUP SALES TEAM AT YOUR PREFERRED LOCATION CAN ASSIST  
WITH ANY QUESTIONS YOU MAY HAVE.

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# DRINKS

PARTY SIZE  
MINIMUM 8

## BAR PROGRAM

Spice up your event with cocktails & beer from our fully-stocked bar

### OPEN BAR

Host pays for all guests drinks

### HOSTED BAR

Host provides drinks up to a certain dollar amount for guests

### DRINK TICKETS

Host covers set amount of drinks for each guest

### CASH

Drinks paid for by guests

## FULL KEG SERVICE

Premium kegs served up by a bartender for our beer enthusiasts

### CRAFT BEERS

FULL KEG — 144 PINTS

## NON ALCOHOLIC

All parties include a complimentary selection of soft drinks & iced tea

# PLATTERS FOR SHARING

PARTY SIZE  
MINIMUM 20

## STARTERS

ALL PRICES PER PERSON. SERVED FAMILY STYLE.

### DRIVE THRU SLIDERS 7

Angus beef, 1,000 island, American cheese, pickle, caramelized onion, pretzel bun

### STUFFED MUSHROOMS 6

Spinach, parmesan, cheddar

### COCONUT SHRIMP 11

Sweet chili sauce

### BACON WRAPPED SHRIMP 11

Balsamic glaze

### FRESH VEGGIE PLATTER 7

Ranch, balsamic

### BACON WRAPPED DATES 9

Medjool dates filled with artisan blue cheese, wrapped in crispy bacon

### ASPARAGUS & SPECK 9

Baked spears of asparagus wrapped in smoked prosciutto, balsamic glaze

### MAC & CHEESE FRITTERS 8

Chipotle aioli, chives

### SHORT RIB SLIDERS 10

Slaw, crispy onion, jambi bbq sauce, pretzel sauce

### CAPRESE & PROSCIUTTO 9

Cherry tomato, mozzarella, basil, prosciutto di parma, balsamic glaze (vegetarian & vegan options available)

### CHARCUTERIE & CHEESE PLATE 11

Artisan cheese & craft charcuterie, served with accoutrements & baguette

### FRUIT PLATTER 7

Seasonal selection

### MINI CRAB CAKES 12

Jumbo lump crab, grilled hearts of palm, citrus remoulade

### ARTISAN CHEESE 8

A variety of our favorite artisan cheeses, served with fresh fruit, dried fruit, nuts, and baguette

## SALADS

### CLASSIC CAESAR 6

Romaine, parmigiano reggiano, homemade herb croutons, caesar dressing

### ARUGULA & SPRING MIX 7

Dried cranberry, goat cheese, candied cashew, sherry vinaigrette

### BABY GREENS 6

Baby mixed greens, tomato, cucumber, lemon vinaigrette

### HOUSE SALAD 6

Field greens, cucumber, tomato, onion, parmesan, crostini, balsamic vinaigrette

### APPLE PECAN 8

Field greens, green apple, candied pecan, blue cheese balsamic vinaigrette

### GREEK 8

Romaine, smoked feta, cucumber, bell pepper, red onion, tomato, kalamata olive, lemon, herb vinaigrette

ALL PRICES PER PERSON. SERVED FAMILY STYLE.

All prices subject to a 20% service charge & current sales tax

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Customers need to be aware of the risks involved in consuming raw or undercooked foods. All animal products contain some level of bacteria.

# PLATTERS FOR SHARING

PARTY SIZE  
MINIMUM 20

## ENTREES

ALL PRICES PER PERSON. SERVED FAMILY STYLE.

### ROASTED CHICKEN BREAST 7

Mushroom cream sauce

### ROASTED PORK LOIN 9

Apple reduction

### PAN-ROASTED SALMON 12

Balasanic burre blanc

### VEGETARIAN TORTELLINI 7

Tomato cream sauce, shaved parmesan

### BRAISED SHORT RIB 11

Balasanic demi

### PRIME RIB 13

Natural jus, horseradish cream

## SANDWICHES

### CHIPOTLE TURKEY 9

Field greens, cucumber, tomato, onion, parmesan, crostini, balsamic vinaigrette

### PASTRAMI 10

House-smoked pastrami, sauerkraut, gruyere, New York corn rye

### BLAT 9

Smoked bacon, lettuce, avocado, tomato, red onion, sourdough

### CAPRESE 8

Burrata, pesto, tomato, basil, balsamic, mixed greens, ciabatta (add prosciutto +2)

## SIDES

### MAPLE GLAZED BRUSSEL SPROUTS 5

### ROASTED VEGETABLES 5

### SAUTEED BROCCOLINI 5

### ROASTED ROOT VEGETABLES 5

### MAC & CHEESE 5

### QUINOA & CAULIFLOWER 5

### GARLIC MASHED POTATOES 5

### JAMBALAYA 5

### RICE PILAF 8

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# PLATED MENU

PARTY SIZE  
MINIMUM 20

PLATED

## ENTREES

PRICES ARE PER PERSON Parties of 20-40 select three entrées,  
41-55 select two entrées, over 55 please select one entrée.

### MENU OPTION 1 - \$33

#### ROASTED CHICKEN BREAST

Garlic parmesan mashed potatoes, crispy brussels sprouts, mushroom cream sauce

#### VEGETARIAN TORTELLINI

Tomato cream sauce, shaved parmesan

### MENU OPTION 2 - \$39

#### PAN ROASTED SALMON

Roasted root vegetables, balsamic bur blanc

#### GRILLED FLAT IRON

Grilled to medium, garlic parmesan mash potatoes, broccolini, red wine demi

#### BRAISED SHORT RIBS

Garlic parmesan mashed potatoes, broccolini balsamic glaze

## DESSERT

Select one dessert from below.  
Additional dessert selections + 3 per person, per choice.

#### FLOURLESS CHOCOLATE CAKE

Nut brittle, whipped cream

#### CARROT CAKE

Cinnamon cream cheese, toasted coconut, pecans, whipped cream, salted caramel

#### DESSERT ASSORTMENT

A variety of house-made desserts served with fresh fruit

## STARTERS

Parties 45 or less select one salad, more than 45 select one starter. Additional starter selections + 3 per person, per choice.

#### CLASSIC CAESAR

Romaine, parmigiano reggiano, homemade herb croutons, caesar dressing

#### ARUGULA & SPRING MIX

Dried cranberry, goat cheese, candied cashew, sherry vinaigrette

#### BABY GREENS

Baby mixed greens, tomato, cucumber, lemon vinaigrette

#### GREEK

Romaine, smoked feta, cucumber, bell pepper, red onion, tomato, kalamata olive, lemon, herb vinaigrette

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