

# PRIVATE EVENTS

AT



## URBAN FARMER®

CLEVELAND'S STEAKHOUSE

With pride in craftsmanship, respect for Midwest food traditions and local, organic sourcing, Urban Farmer redefines the modern Cleveland steakhouse.

Designer David Ashen juxtaposes organic, reclaimed and new materials to create a comfortable, stylish ambiance that is at once a tribute to the quaintness of a restored farmhouse and the urbane boldness of mid-20th century modernism – all with an eye to the proud industrial history of the Cleveland cityscape.

Urban Farmer's menu emphasizes sustainable Midwest ingredients and authentic, straightforward preparations that showcase a range of locally sourced beef. Our rustic pantry is stocked with the season's abundance. Fresh local produce is carefully preserved and pickled, offering a homespun counterpoint to the refined ambiance.

Urban Farmer is committed to sustaining the region we live and eat in. Come taste Cleveland's Modern Steakhouse.

## THE PANTRY

A warm and inviting space with repurposed wood doors and hand-made wooden shelves, displaying the various fruits and vegetables our chef prepares himself and uses in the restaurant. This space is semi-private and has AV capabilities.

**OCCUPANCY:** Up to 20 guests



## THE NEST

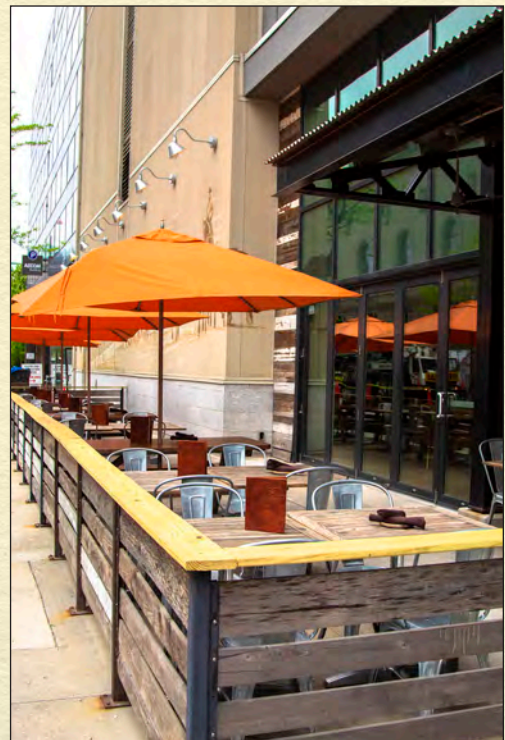
A fully private space that is perfect for any occasion; professional or casual. The space earned its name from the unique light fixtures and variety of animals that grace the walls. This space has AV capabilities.

**OCCUPANCY:** Up to 24 guests

## THE PATIO

An uncovered, outdoor space that allows guests views of the downtown atmosphere while dining. This space is perfect for those warm summer nights when Downtown Cleveland comes alive.

**OCCUPANCY:** Please see Sales Manager for details



## THE BAR LOUNGE

An exciting place located across from our bar with soft and inviting couches and rustic displays. This space is perfect for receptions.

**OCCUPANCY:** Please see Sales Manager for details



## THE COMMUNAL TABLE

The perfect table to be a part of the action. Located across from the bar and our charcuterie action station, you will never be short of an activity to view.

**OCCUPANCY:** Up to 12 Guests Sit-down



## ADDITIONAL SERVICES

### COAT CHECK

Coat check is complimentary and always available.

### VALET

Valet services are available with a charge of \$10 per car.

### SPECIAL OCCASION CAKES

Our in-house Pastry Chef offers a variety of customized cake and pastry options.

### FLORAL

Please consult our Sales Manager for recommendations.

# URBAN FARMER RECEPTION OPTIONS

## HORS D'OEUVRES:

*Prices are per piece, minimum 20 pieces per selection*

<b>WEST AND EAST COAST COLD WATER OYSTERS</b> , shallot and black pepper*	4
<b>DEVILED EGGS</b> , candied bacon, ohio maple syrup	3
<b>CRAB CAKE</b> , poblano aioli	6
<b>SEASONAL HUSH PUPPY</b> , harissa, sage	3
<b>CEDAR ROASTED SHRIMP</b> , tomato relish	5
<b>BEEF TENDERLOIN SKEWER</b> , chimichurri	5
<b>CHICKEN SAUSAGE SANDWICH</b> , mustard onion relish, brioche roll	5
<b>URBAN FARMER BEEF SLIDER</b> , tomato jam, brioche roll	6

## PLATTERS:

<b>ARTISANAL &amp; HOUSE-MADE CHARCUTERIE</b> , house pickles, mustard, toast	92 (serves 15 guests)
<b>ARTISANAL CHEESE SELECTION</b> , marcona almonds, house preserves	92 (serves 15 guests)
<b>VEGETABLE CAPONATA</b> , caramelized onion, golden raisin, grilled bread	45 (serves 15 guests)
<b>SEASONAL HUMMUS</b> , pita chips	30 (serves 6-8 guests)
<b>SPICED NUTS</b>	20 (serves 6-8 guests)

## MINIATURE DESSERTS

40 per dozen

# DINNER MENU OPTIONS

3 Courses \$82 per person

12-24 guests, the Host selects 2 First Courses, 4 Entrées, 2 Desserts

25+ guests, the Host selects 2 First Courses, 3 Entrées, 2 Desserts

## FIRST COURSE:

**FRENCH ONION SOUP**, braised beef, gruyère, croutons

**CAESAR SALAD**, white anchovies, parmesan, garlic\*

**LOCAL GREENS**, shaved vegetables, quinoa, honey vinaigrette

**WATERMELON SALAD**, burrata, arugula, red onion, radish

## ENTRÉES:

**CHEF'S SEASONAL VEGETARIAN**

**KING SALMON**, fennel, pepperonata, artichoke, tomato, saffron broth\*

**PORK CHOP**, beet & peach salsa, charred radicchio, potato, black garlic vinaigrette

**LAKE ERIE WALLEYE**, farro, lemon, tomato, feta

**SMOKED OHIO CHICKEN**, blackberry poblano glaze, creamed corn, crispy potato, scallion

**8 OZ OHIO PROUD TENDERLOIN**, potato purée, carrots, onion confit\*

†**18 OZ NEW CREATION 21-DAY DRY AGED NEW YORK STEAK**, potato purée, carrots, onion confit\*

††**24 OZ OHIO PROUD RIBEYE STEAK**, potato purée, carrots, onion confit\*

†*Ohio Proud New York Steak available for a \$13 per order supplemental charge*

††*Ohio Proud Ribeye Steak available for a \$18 per order supplemental charge*

## DESSERT:

**BUTTERSCOTCH SUNDAE**, warm brown butter blondie, toffee chip ice cream

**CHOCOLATE LASAGNA**, chocolate mousse, chocolate cream cheese, fudge, milk chocolate caramel

**BLUEBERRY POTS DE CRÉME**, blueberry compote, whipped cream, house-made almond sable

**LEMON POPPY SEED ANGEL FOOD CAKE**, poppy seed meringue, lemon curd, raspberry sorbet

## SIDE ADDITIONS to be served family style:

**BAKED MAC & CHEESE**, tomato relish, brioche crumbs 11

**ROASTED LOCAL MUSHROOMS**, shallot 12

**BROCCOLINI**, calabrian pepper, garlic, parmesan, lemon 13

## WINE PAIRINGS AVAILABLE LUNCH MENU OPTIONS

3 Courses \$40 per person

12-24 guests, the Host selects 2 First Courses, 4 Entrées

25+ guests, the Host selects 2 First Courses, 3 Entrées

### FIRST COURSE:

**FRENCH ONION SOUP**, braised beef, gruyère, croutons

**CAESAR SALAD**, white anchovies, parmesan, garlic\*

**LOCAL GREENS**, shaved vegetables, quinoa, honey vinaigrette

**WATERMELON SALAD**, burrata, arugula, red onion, radish

### ENTRÉES:

**STEAK FRITES**, farm fries, herb jus\* (additional \$6 per person)

**KING SALMON**, fennel, pepperonata, artichoke, tomato, saffron broth\*

**TASSO SHRIMP**, cheddar polenta, scallions, capers, sous vide egg\*

**ZUCCHINI PASTA**, vegetable bolognese, parmesan

**SMOKED SALMON AVOCADO TOAST**, sunny-side up egg, pickled peppers, everything seasoning

† **GRILLED CHICKEN SANDWICH**, bacon, gruyère, stone fruit jam, chili aioli, brioche

† **PRIME RIB SANDWICH**, onions, peppers, mushrooms, horseradish cream, truffle cheese, baguette\*

† **TURKEY PANINI**, bacon, avocado, jack cheese, roasted poblano, aioli, focaccia

† sandwiches includes choice of farm fries, fruit, house-made chips or green salad

### ASSORTED MINIATURE DESSERTS TO SHARE (2 pieces per person)

### SIDE ADDITIONS to be served family style:

**FARM FRIES**, russet burbank 9

**ROASTED LOCAL MUSHROOMS**, shallot 12

**BROCCOLINI**, calabrian pepper, garlic, parmesan, lemon 13

### WINE PAIRINGS AVAILABLE

## URBAN FARMER FULL BREAKFAST MENU OPTIONS

*For Parties up to 20 guests (available Monday through Friday only)*

*\$22 per person (includes Coffee, Tea, and Juice)*

### GUEST SELECTION:

**TOASTED STEEL CUT OATMEAL**, dried fruits, nuts, brown sugar

**GRANOLA WAFFLE**, pearl sugar, cinnamon honey, greek yogurt, blueberry preserve

**FARMER OMELET**, grilled onions, ham, pickled peppers, aged cheddar, breakfast potatoes, toast

**EGGS BENEDICT**, sous vide egg, house-made english muffin, shaved new creation ham or avocado\*

**SMOKED SALMON AVOCADO TOAST**, sunny-side up egg, pickled peppers, everything seasoning\*

**BRIOCHE FRENCH TOAST**, dehydrated strawberries, crème anglaise, granola, chipotle strawberry jam

### ENHANCEMENT OPTIONS:

**SEASONAL FRUIT**

\$6 per person

**PASTRIES**, a selection of croissants, danish, muffins

\$40 per dozen

## URBAN FARMER CONTINENTAL BREAKFAST OPTIONS

*For Parties of 15-24 guests (available Monday through Friday only)*

*\$18 per person*

### CONTINENTAL BREAKFAST

coffee or tea selection, choice of fresh juices (orange, grapefruit, cranberry)

selections of butter croissants, danishes, seasonal muffins, bagels

seasonal fresh fruit platters to share

**CHARCUTERIE**, house-made & artisanal, daily selection, toast

additional \$9 per person

**ARTISANAL CHEESE SELECTION**, marcona almonds, house preserves

additional \$9 per person

**BREAKFAST SANDWICHES**

additional \$8 per person

house-made english muffin, scrambled farm eggs, tomato jam, white cheddar, new creation farms ham\*\*

*\*\*ham can be changed ahead of event to fennel sausage or smoked bacon.*



# WEEKEND BRUNCH À LA CARTE OPTIONS

*For Up to 15 guests (available Saturdays and Sundays)  
\$32 per person (includes Coffee, Tea, and Juice)*

*The Host selects 2 First Courses, 4 Entrées*

## FIRST COURSE:

### SEASONAL FRUIT

**FRENCH ONION SOUP**, braised beef, gruyère, croutons

**CAESAR SALAD**, white anchovies, parmesan, garlic\*

**LOCAL GREENS**, shaved vegetables, quinoa, honey vinaigrette

**WATERMELON SALAD**, burrata, arugula, red onion, radish

## CHOICE OF ENTRÉE:

**FARMER OMELET**, grilled onions, ham, pickled peppers, aged cheddar, breakfast potatoes, toast

**SHAVED HAM BENEDICT**, souv vide egg, house-made sourdough english muffin\*

**CHEDDAR & CHIVE BISCUIT**, sunny-side up egg, new creation ham, pepperonata, arugula, gruyère, mustard vinaigrette\*

**TOASTED STEEL CUT OATMEAL**, cream, dried fruits

**SMOKED SALMON AVOCADO TOAST**, sunny side up egg, pickled peppers, everything seasoning\*

**BRIOCHE FRENCH TOAST**, dehydrated strawberries, crème anglaise, granola, chipotle strawberry jam

**GRANOLA WAFFLE**, pearl sugar, cinnamon honey, greek yogurt, blueberry preserve

† **PRIME RIB SANDWICH**, onions, peppers, mushrooms, horseradish cream, truffle cheese, baguette\*

† **GRILLED CHICKEN SANDWICH**, bacon, gruyère, stone fruit jam, chili aioli, brioche

† **THE FARM BURGER**, white cheddar, aioli, house-made english muffin\*

† sandwiches includes choice of farm fries, fruit, house-made chips or green salad

## ENHANCEMENT OPTIONS to be served family style:

**PASTRIES**, a selection of croissants, danish, muffins

\$40 per dozen

**MINIATURE DESSERTS**

\$50 per dozen

# WEEKEND BRUNCH BUFFET OPTIONS

*For 16+ guests (available Saturdays and Sundays)  
\$35 per person (includes Coffee, Tea, and Juice)*

## BUFFET FEATURES:

**SEASONAL CUT FRUIT**

**CHEF'S SELECTION OF ASSORTED CROISSANT, DANISH, SEASONAL MUFFINS**

**STONE OVEN BREAD, BAGELS**, cleveland jam & marmalade, whipped butter

**STEEL CUT OATMEAL**, dried fruits, brown sugar

**SCRAMBLED FARM EGGS**

**APPLEWOOD SMOKED BACON**

**BRIOCHE FRENCH TOAST**, ohio maple syrup

**ROASTED POTATOES**, paprika, onions, peppers

**LOCAL GREENS**, garden vegetables, quinoa, honey vinaigrette

## ENHANCEMENT OPTIONS:

**TURKEY PANINI**, bacon, avocado, jack cheese, roasted poblano, aioli, focaccia \$8 per person

**CHORIZO**, cheddar polenta, scallions \$7 per person

**EGGS BENEDICT**, sous vide egg, house-made english muffin, avocado, béarnaise\* \$7 per person

**CAESAR SALAD**, white anchovies, parmesan, garlic\* \$6 per person

**GRANOLA WAFFLE**, pearl sugar, cinnamon honey, greek yogurt, blueberry preserve \$7 per person

**SMOKED SEASONAL FISH** \$8 per person

**CHARCUTERIE BOARD**, house-made & artisanal, pickled vegetable, mustard, toast \$9 per person

**ARTISANAL CHEESE**, chef's selection of three cheeses, marcona almonds, house-made crackers \$9 per person