



URBAN FOODS
CATERING

BANQUET AND EVENT
MENU

2025



BANQUET AND EVENT MENU

At Urban Foods Catering, we are passionate about our cuisine. This is why we always cook with the freshest and highest quality ingredients for our guests. Our mission is to contribute to your event by always exceeding your expectations and bringing your party to the next level. Our innovative menus, exquisite service and attention to detail are sure to impress you and your guests.

**904 Center Avenue
Moorhead, MN 56560
Phone: (701) 899-FOOD
www.UrbanFoodsCatering.com
events@urbanfoodscatering.com**





Breakfast Grab & Go

Mini Bagel Basket

SERVED WITH INDIVIDUAL CREAM CHEESE, PEANUT BUTTER & BUTTER PACKETS - \$26/DOZEN

Bakery Basket

ASSORTED PASTRIES & MUFFINS - \$36/DOZEN

Mini“sota” State Fair Donuts

CINNAMON & SUGAR - \$36 - SERVES ~12 PEOPLE

Fruit Cups

FRESH CUT FRUIT - \$40/DOZEN

Individual Yogurt Parfait

BERRIES & GRANOLA - \$6/PERSON

Jumbo Caramel or Cinnamon Rolls

\$36/DOZEN

Mini Caramel or Cinnamon Rolls

\$26/DOZEN

Crepes - SERVED COLD

CHOCOLATE HAZELNUT SPREAD & FRESH BERRIES 
- \$36/DOZEN

STRAWBERRY CREAM CHEESE & LEMON CURD 
- \$36/DOZEN

DULCE DE LECHE CREAM, BANANAS & ALMONDS 
- \$36/DOZEN

MUSHROOM & BOURSIN CHEESE 
- \$36/DOZEN

All prices are subject to 20% service charge paid entirely to staff & 7.875% MN or 7.5% ND sales tax. Prices quoted are valid from January 1st-December 31st 2025.

 = Gluten Free

 = Vegetarian

Breakfast Buffets

Priced per person



Continental Breakfast

INDIVIDUAL VARIETY FLAVORED YOGURTS, GRANOLA, FRESH CUT FRUIT, ASSORTED MUFFINS & PASTRIES - \$11

Classic Breakfast

SAUSAGE LINKS, SCRAMBLED EGGS, ROASTED BREAKFAST POTATOES & FRESH CUT FRUIT - \$14

'Build Your Own' Breakfast Taco

FLOUR TORTILLAS, SCRAMBLED EGGS, HOUSE-MADE BREAKFAST SAUSAGE, SAUTÉED ONIONS & PEPPERS, SHREDDED CHEDDAR CHEESE, ROASTED BREAKFAST POTATOES, SALSA & FRESH CUT FRUIT - \$15

Individual Egg Bake Buffet

HAM & CHEDDAR OR VEGGIES & CHEDDAR EGG BAKE, SERVED WITH SAUSAGE LINKS, ASSORTED MUFFINS & FRESH CUT FRUIT - \$14

Morning Tater Tot Hot Dish

SCRAMBLED EGGS, HOUSE-MADE BREAKFAST SAUSAGE, MAPLE BECHAMEL SAUCE, CHEDDAR CHEESE, TATER TOTS, SERVED WITH FRESH CUT FRUIT & ASSORTED MUFFINS - \$14

Eggs Benedict Casserole

ENGLISH MUFFINS & SLICED HAM, WITH EGGS, TOPPED WITH HOLLINDASE, SERVED WITH FRESH CUT FRUIT & ASSORTED MUFFINS - \$15

Crème Brulee French Toast

FRENCH BREAD & CUSTARD COVERING A LAYER OF CARAMEL, SERVED WITH SCRAMBLED EGGS, SAUSAGE LINKS, & FRESH CUT FRUIT - \$14

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SUBSTITUTE BACON INSTEAD OF SAUSAGE LINKS - \$1 PER PERSON
OR
CHOICE OF BACON AND SAUSAGE FOR \$2 PER PERSON

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APPETIZERS

URBAN FOODS

Boards

Serves 20-25 guest per platter



Cream Cheese Boards

Served with mini bagels

SMOKED SALMON, CAPERS, DILL & SESAME SEEDS - \$75

FRESH BERRIES, CRUSHED ALMONDS & CHOCOLATE SHAVINGS - \$75

PEANUT BUTTER, LINGONBERRY PRESERVE, CHOCOLATE HAZELNUT SPREAD & GRANOLA - \$80

BACON, SCALLIONS & CHEDDAR CHEESE - \$75

Butter Boards

Served with assorted bread & crackers

FRESH BERRIES, HONEY, FRESH MINT & CANDIED PECANS - \$75

ROASTED GARLIC, CRUSHED RED PEPPERS, FRESH BASIL & BELL PEPPERS - \$75

BLACK PEPPER, FIG COMPOTE, PROSCIUTTO & CRUSHED ALMONDS - \$85

Goat Cheese Boards

Served with assorted bread & crackers

FIG COMPOTE, PISTACHIO, CINNAMON & CHOCOLATE SHAVINGS - \$90

KALAMATA OLIVES, CUCUMBER, TOMATO & FRESH BASIL - \$85

SALAMI, CARMALIZED ONIONS, BLACK PEPPER & FRESH THYME - \$85

Burrata Boards

Served with assorted bread & crackers

OLIVES, ROASTED TOMATO, PESTO, MARINATED MUSHROOMS & BALSAMIC REDUCTION - \$75

PROSCIUTTO, CHOCOLATE DISCS, PISTACHIO, STRAWBERRIES & GRAPES - \$75

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APPETIZERS

URBAN FOODS

HOT HORS D'OEUVRES

Priced per dozen



Lump Crab Cakes

SERVED WITH A SIDE OF CAPER AIOLI - \$48

'Urban' Meatballs - MOST POPULAR!

TOSSED IN CREAMY SHERRY MUSHROOM SAUCE - \$22

BBQ Meatballs

TOSSED IN A TRADITIONAL BBQ SAUCE - \$22

Turkey Meatballs

TOPPED WITH LINGONBERRY PRESERVE - \$22

Chicken Meatballs

TOSSED IN A CREAMY SUNDRIED TOMATO & SPINACH SAUCE - \$22

Black Bean "Meatball"

TOSSED IN A BASIL TOMATO SAUCE - \$22

Vegetarian "Crab" Cakes

HEARTS OF PALM SUBSTITUTED FOR CRAB, SERVED WITH CHIPOTLE AIOLI & GREEN ONIONS - \$24

Caprese Stuffed Mushrooms

TOMATO, MOZZERELA, BALSAMIC REDUCTION & FRESH BASIL - \$26

Bacon Wrapped Brussel Sprouts

TOPPED WITH HOT HONEY - \$28

Chicken Tenderloin Skewers

CARIBBEAN JERK - \$24

SWEET CHILI - \$24

ITALIAN HERB & ROASTED GARLIC - \$24

CHIPOTLE HONEY - \$24

Stuffed Jalapeños

HALVED JALAPEÑO FILLED WITH A THREE CHEESE BLEND & BACON - \$24

OR

STRAWBERRY & CINNAMON CREAM CHEESE—\$24

Broiled Stuffed New Potatoes

RED POTATOES STUFFED WITH CHIVES, ROASTED GARLIC & TOPPED WITH BRIE CHEESE - \$22

Bacon Wrapped Dates

DATES STUFFED WITH HOUSEMADE CHORIZO SAUSAGE & WRAPPED IN BACON - \$28

Bell Pepper Nachos

CORN & BLACK BEAN - \$24

OR

SEASONED GROUND TACO BEEF - \$24

Pork Belly Burnt Ends

OVER ROASTED CORN - \$24

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APPETIZERS

URBAN FOODS

COLD APPETIZERS

Priced per dozen



Candied Bacon ^{GF}

CLASSIC - \$26 - CROWD PLEASER!

WITH CANDIED JALAPEÑO - \$28

PUMPKIN SPICED - \$26

Turkey & 3 Cheese Roll Up

SLICED TURKEY, CHEESE BLEND & PUFF PASTRY - \$23

Turkey Or Ham with Cheese Pinwheels

HERB CREAM CHEESE, CHEDDAR CHEESE & FLOUR
TORTILLA WRAP - \$21

Caprese Bite ^{GF}

GRAPE TOMATO, FRESH BASIL & MOZZARELLA, TOPPED
WITH BALSAMIC REDUCTION - \$21

Greek Bite ^{GF} ^V

CUCUMBER, GRAPE TOMATO, FRESH BASIL & KALAMATA
OLIVE TOPPED WITH BALSAMIC REDUCTION - \$21

Deviled Eggs ^{GF}

CLASSIC WITH PAPRIKA DUSTING - \$26

CRAB & SPINACH - \$30

SMOKED SALMON & EVERYTHING BAGEL
SEASONING - \$30

BLOODY MARY - \$28

Cucumber Bites ^{GF} ^V

SLICED CUCUMBERS TOPPED WITH HUMMUS &
GRAPE TOMATO - \$18

Bruschetta Toast Points ^V

BLISTERED TOMATO BRUSCHETTA & GOAT CHEESE WITH
BALSAMIC REDUCTION - \$24

Caprese Toast Points ^V

HOUSE-MADE PESTO, GRAPE TOMATOES & FRESH
MOZZARELLA WITH BALSAMIC REDUCTION - \$24

Smoked Salmon Toast Points

SMOKED SALMON TOPPED WITH DILL CREAM &
CAPERS - \$26

Chipotle Chicken Toast Points

SHREDDED CHICKEN WITH A CHIPOTLE AIOLI TOPPED WITH
GREEN ONION - \$24

Scandinavian Toast Points ^V

GOAT CHEESE, LINGONBERRY & CANDY PECANS - \$24

Shrimp Ceviche ^{GF}

FRESH ONION & PEPPERS SERVED IN A CUCUMBER
CUP - \$30

Anti Pasto Tacos ^{GF}

SALAMI, SMOKED GOUDA & GIARDINIERA - \$24

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APPETIZERS

URBAN FOODS

APPETIZER DISPLAYS

All displays serve approximately 50 guests



Shrimp Cocktail Platter

FIVE POUNDS OF JUMBO SHRIMP ~75 SHRIMP,
SERVED WITH COCKTAIL SAUCE - \$180

Chips & Fruit Salsa

HOUSE FRIED TORTILLA CHIPS TOSSED IN CINNAMON &
SUGAR SERVED WITH A PINEAPPLE & STRAWBERRY
SALSA - \$125

French Onion Dip

HOUSE-MADE DIP SERVED WITH KETTLE CHIPS - \$80

Fruit & Berry Platter

FRESH CUT FRUIT & ASSORTED BERRIES - \$150

Fresh Vegetable Platter

RAW VEGETABLES SERVED WITH HUMMUS & RANCH -
\$150

Spinach Dip

SERVED HOT WITH FRENCH BREAD & CRACKERS -
\$120

Greek Display

HUMMUS, TAZIKI, FETA DIP SERVED WITH NAAN - \$120

Hummus & Naan

SERVED WITH A OLIVE TAPENADE - \$95

Elote Dip

MEXICAN STREET CORN DIP SERVED HOT WITH
HOUSE-MADE TORTILLA CHIPS - \$120

World Tour Cheese Platter

CHEESES FROM AROUND THE WORLD! OLIVES, FRESH &
DRIED FRUIT, ASSORTED NUTS & CRACKERS - \$200

Traditional Meat & Cheese Platter

ASSORTED MEATS & CHEESES WITH CRACKERS - \$175

Charcuterie Board

SLICED MEATS & CHEESES WITH FRESH FRUIT,
TOASTED NUTS, OLIVES & CRACKERS - \$250

Whole Poached Salmon

SERVED WITH HARD BOILED EGGS, TOMATOES, ONIONS,
CUCUMBERS & CAPERS. SERVED WITH BREAD &
CRACKERS - \$350

Chilled Beef Tenderloin

SLICED TENDERLOIN WITH CAPERS, RED ONIONS
& OLIVE RELISH. SERVED WITH BREAD &
CRACKERS - \$350

House Tortilla Chips & Dip

QUESO - \$100

CHORIZO QUESO - \$120

FIRE ROASTED SALSA - \$80

Bourbon Cheese Dip

SERVED HOT WITH PRETZEL BITES - \$120

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Handhelds

All displays come with 50 sliders/tortillas

Sliders

Braised Beef Sliders

BRAISED BEEF SERVED WITH ROASTED PEPPERS & ONIONS WITH SLIDER BUNS - \$210

Italian Beef Sliders

ITALIAN BRAISED BEEF SERVED WITH GIARDINIERA WITH SLIDER BUNS - \$210

Smoked Pulled Pork Sliders

SMOKED BBQ PULLED PORK SERVED WITH BBQ SAUCE, ONIONS & PICKLES WITH SLIDER BUNS - \$175

French Dip Sliders

SHAVED HOUSE ROASTED NEW YORK STRIP LOIN IN A CARAMALIZED ONION AU JUS SERVED WITH SLIDER BUNS, SHREDDED SWISS CHEESE - \$200

Cocktail Sandwich Platter

HAM & CHEDDAR AND TURKEY & SWISS SERVED COLD ON SLIDER BUNS. SERVED WITH MAYO & MUSTARD ON THE SIDE - \$160

Street Tacos

Chopped Brisket Taco

HOUSE SMOKED BRISKET SERVED WITH PICKLED RADISH AND SALSA VERDE - \$210

Pork Belly Carnitas Taco

HOUSE SMOKED PORK BELLY SERVED WITH PICKLED CARROTS AND DICED TOMATOES - \$175

Grilled Chicken Taco

GRILLED CHICKEN SLICED AND TOSSED IN FIRE ROASTED SALSA, SERVED WITH SHREDDED CABBAGE AND FRESH SLICED JALAPENOS - \$175

Prime Time Taco

SHAVED HOUSE ROASTED BEEF IN A CHILI LIME JUS SERVED WITH PICO AND QUESO FRESCO - \$200

Herbivore Taco

CHILI ROASTED SWEET POTATOES WITH CORN AND BLACK BEANS SERVED WITH SHAVED RED ONION AND GUACAMOLE - \$150

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SALADS

URBAN FOODS

Salad Platters

Serves 20-25 guest per platter



Garden Salad **GF**

MIXED GREENS WITH CUCUMBER, TOMATOES & SHREDDED CARROTS SERVED WITH RANCH AND FRENCH ON THE SIDE - \$65

Caesar Salad

CHOPPED ROMAINE WITH ROASTED ONION & TOMATOES, ASIAGO CHEESE & CROUTONS, SERVED WITH CAESAR DRESSING ON THE SIDE - \$65

Berry Spinach Salad **GF**

FRESH CUT STRAWBERRIES, BLUEBERRIES, FETA CHEESE & CANDIED PECANS ON A BED OF SPINACH, SERVED WITH BALSAMIC VINAIGRETTE ON THE SIDE - \$80

Power Food Green Salad **GF**

KALE & SHAVED BRUSSEL SPROUT BLEND, CRAISINS, FETA CHEESE, CRUSHED ALMONDS, TOSSED IN A LEMON VINAIGRETTE - \$80

Southwest Chopped Salad **GF**

ROASTED CORN, BLACK BEANS, GRAPE TOMATO, SHREDDED CHEDDAR CHEESE, CHOPPED ROMAINE, SERVED WITH CHIPOTLE RANCH - \$65

Italian Pasta Salad

ROTINI PASTA WITH TOMATOES, FRESH MOZZARELLA, BROCCOLI & BLACK OLIVES TOSSED IN A HOUSE-MADE ITALIAN DRESSING - \$65

Chicken Caesar Pasta Salad

CAVATAPPI PASTA, GRILLED CHICKEN BREAST, ASIAGO CHEESE, GRAPE TOMATOES, CHOPPED ROMAINE TOSSED IN CAESAR DRESSING - \$85

Fresh Fruit Salad **GF**

ASSORTED FRUITS TOSSED IN HONEY, LEMON & CINNAMON - \$75

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LUNCH BUFFETS

URBAN FOODS

Lunch Buffet

Priced per person



Tater Tot Hot Dish Buffet

OUR CHEF'S FAMOUS TATER TOT HOTDISH! SERVED WITH GARDEN SALAD WITH FRENCH & RANCH, DINNER ROLLS & WHIPPED BUTTER - \$14

Pulled Pork Buffet

SMOKED BBQ PULLED PORK SERVED WITH HOMESTYLE BUNS, BBQ SAUCE, ONIONS, PICKLES, BAKED BEANS & KETTLE CHIPS - \$14

** ADD OUR CHEF'S FAMOUS MAC & CHEESE- \$2 **

Chicken Alfredo Buffet

TRI COLORED ROTINI PASTA WITH ALFREDO SAUCE, GRILLED CHICKEN, CAESAR SALAD & GARLIC HERB BREAD - \$14

Burrito Bowl **GF**

PORK CARNITAS, CHILI LIME GRILLED CHICKEN, BASMATI RICE, BLACK BEANS, SHREDDED LETTUCE, SALSA, SHREDDED CHEDDAR CHEESE, LIME CREMA & FRESH SLICED JALAPENOS - \$17

** ADD HOUSE-MADE GUACAMOLE & TORTILLA CHIPS - \$2 **

Power Bowl **GF**

BASMATI RICE, TOMATOES, SHREDDED CARROTS, PICKLED ONIONS, SHAVED RED CABBAGE, SPINACH, KALAMATA OLIVES, CUCUMBER, GRILLED CHICKEN, MARINATED CHICKPEAS, SERVED WITH A LEMON-DILL SOUR CREAM & BALSAMIC VINAIGRETTE - \$16

Southwest Tater Tot Hot Dish Buffet

FAJITA SEASONED GROUND BEEF MIXED WITH QUESO, BLACK BEANS & CORN TOPPED WITH TATER TOTS, SERVED WITH GARDEN SALAD WITH FRENCH & RANCH, DINNER ROLLS & WHIPPED BUTTER - \$14

Chicken Fajita Buffet

CHILI LIME GRILLED CHICKEN, ROASTED PEPPERS AND ONIONS, FLOUR TORTILLAS, LETTUCE, SHREDDED CHEDDAR CHEESE, LIME CREMA, SALSA, COCONUT REFRIED BEANS & SPANISH RICE - \$16

** ADD HOUSE-MADE GUACAMOLE & TORTILLA CHIPS - \$2 **

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LUNCH BUFFETS

URBAN FOODS

Lunch Buffet

Priced per person



Fried Rice

HOMEMADE FRIED RICE WITH EDEMAME, BROCCOLI, SESAME CUCUMBER SALAD, EGG ROLLS & KIMCHI - \$13

** ADD TERIYAKI CHICKEN - \$3 **

** ADD TERIYAKI BEEF - \$5 **

Mash Potato Bar

MASH POTATOES WITH CHILI, BACON, BROCCOLI, ONION, CHEDDAR, SOUR CREAM, BUTTER, CORNBREAD WITH HONEY CINNOMON BUTTER, GARDEN SALAD WITH FRENCH & RANCH - \$14

Hot Beef

HOUSE BRAISED BEEF SERVED WITH MASHED POTATOES, GRAVY, GREEN BEANS, GARDEN SALAD WITH FRENCH & RANCH, DINNER ROLLS & BUTTER - \$19



Hot Turkey

HOUSE BRAISED TURKEY SERVED WITH MASHED POTATOES, GRAVY, GREEN BEANS, GARDEN SALAD WITH FRENCH & RANCH DINNER ROLLS & BUTTER - \$16

Pulled Turkey Sandwich Buffet

PULLED TURKEY SERVED WITH HOMESTYLE BUNS, BBQ SAUCE, ONIONS, PICKLES, BAKED BEANS & KETTLE CHIPS - \$15

** ADD OUR CHEF'S FAMOUS MAC & CHEESE- \$2 **

Chicken ala King

CHOPPED CHICKEN SIMMERED WITH FRESH VEGETABLES IN A SAVORY CREAM SAUCE SERVED WITH BASMATI RICE, GARDED SALAD WITH FRENCH & RANCH, DINNER ROLLS & BUTTER - \$14

Lasagna

HOUSE MADE BEEF & CHEESE LASAGNA SERVED WITH CAESAR SALAD AND GARLIC BREAD - \$16

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BOXED LUNCHES



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Sandwiches

All sandwich choices come with utensils, fresh fruit, a sweet treat & Italian pasta salad

Ham & Boursin Cheese

SERVED WITH LETTUCE & TOMATO ON A CROSSIANT SQUARE - \$14

The Tuscan

ITALIAN CURED MEATS, MOZZARELLA CHEESE, BASIL PESTO ON FOCACCIA - \$14

'Urban' Club

HAM, TURKEY, BACON, CHEDDAR CHEESE, TOMATO & LETTUCE ON SOURDOUGH BREAD WITH MAYONNAISE & MUSTARD PACKETS - \$14

Roasted Vegetable **V**

HUMMUS, BASIL PESTO & A VARIETY OF ROASTED VEGETABLES ON A CROSSIANT SQUARE - \$14

Turkey Lingonberry

SLICED TURKEY ON SOURDOUGH WITH LINGONBERRY AIOLI, CANDIED PECANS & LETTUCE - \$14

Wraps

All wraps come with utensils, fresh fruit, a sweet treat & Italian pasta salad

Chicken Caesar

GRILLED CHICKEN TOSSED WITH CAESAR DRESSING, TOMATOES, ONIONS & ROMAINE IN A TORTILLA - \$14

Chicken Bacon Ranch

CHICKEN, BACON, CHEDDAR CHEESE, RANCH, & ROMAINE IN A TORTILLA - \$14

URBAN FOODS

Salad Options

Add grilled chicken to any salad for \$3
Comes with fruit & sweet treat

Garden Salad **GF** **V**

MIXED GREENS WITH TOMATOES, CUCUMBERS, CARROTS & RANCH DRESSING ON THE SIDE - \$12

Caesar Salad **V**

CHOPPED ROMAINE WITH ROASTED ONION & TOMATOES, ASIAGO CHEESE & CROUTONS, SERVED WITH CAESAR DRESSING ON THE SIDE - \$12

Berry Spinach Salad **GF** **V**

FRESH CUT STRAWBERRIES, BLUEBERRIES, FETA CHEESE & CANDIED PECANS ON A BED OF SPINACH, SERVED WITH BALSAMIC VINAIGRETTE ON THE SIDE - \$13

MINIMUM 6 ORDERS PER ITEM
MAX 3 CHOICES PER PROPOSAL

V = Vegetarian

DINNER BUFFETS



Specialty Dinner Buffet

All dinner buffets include garden salad with french & ranch, dinner rolls with whipped butter, one starch and one vegetable - Priced per person

Customized buffets are available upon request.

Beef and Chicken Buffet

OUR CHEF'S FAMOUS SMOKED BRISKET TOPPED WITH CORN & TOMATO RELISH & HERB ROASTED CHICKEN BREAST TOPPED WITH AN OLIVE TAPENADE & CAPER CREAM SAUCE - \$26

SUGGESTED SIDES: HERB ROASTED POTATOES & FRENCH GREEN BEANS

Pork & Chicken Buffet

GRILLED PORK TENDERLOIN TOPPED WITH DEMI GLACE & APPLE CHUTNEY & ROASTED CHICKEN BREAST TOPPED WITH A LEMON GARLIC SAUCE - \$22

SUGGESTED SIDES: MUSHROOM PILAF & SOUTHWEST SWEET CORN

Surf & Turf Buffet

BRAISED BEEF SHORT RIB BRAISED IN A RED WINE CARMALIZED ONION BROTH & ROASTED SALMON TOPPED WITH A CAPER DILL CREAM SAUCE - 32

SUGGESTED SIDES: HERB ROASTED POTATOES & BALSAMIC ASPARAGUS

Backyard BBQ Buffet

SMOKED BBQ PULLED PORK WITH HOMESTYLE BUNS, BBQ SAUCE, ONIONS, PICKLES, OUR CHEF'S FAMOUS MAC & CHEESE, POTATO SALAD & CORNBREAD MUFFINS - \$21

Taco Buffet

PORK CARNITAS, CHILI LIME GRILLED CHICKEN, FLOUR TORTILLAS, COCONUT REFRIED BEANS & SPANISH RICE, FRESH SLICED JALAPENOS, SHREDDED CHEDDAR CHEESE, SHREDDED LETTUCE, SALSA & SOUR CREAM - \$19

** ADD HOUSE-MADE GUACAMOLE & TORTILLA CHIPS - \$2 **

Chicken Alfredo

TRI COLORED ROTINI PASTA WITH ALFREDO SAUCE, GRILLED CHICKEN, SERVED WITH CAESAR SALAD & GARLIC HERB BREAD - \$16

Italian Buffet

PENNE PASTA WITH HOUSEMADE PESTO WITH ROASTED VEGETABLES & CAVATAPPI PASTA WITH BEEF BOLOGNESE SERVED WITH CAESAR SALAD & GARLIC HERB BREAD - \$18

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Buffets above do not include additional sides, dinner roll or garden salad

PLATED DINNER

URBAN FOODS

Dinner Entrées

Priced per person for single entrée selection. Two entrée choices are an additional charge.

Vegetarian and kid's selections do not count as additional choices.

All dinners are served with one starch option, one vegetable side option, garden salad served with french & ranch dressing and dinner rolls with whipped butter



From the Sky

	<u>PLATED</u>	<u>BUFFET</u>
Garlic Parmesan Chicken (GF)		
GRILLED CHICKEN BREAST TOPPED WITH A GARLIC PARMESAN BUTTER SAUCE	\$23	\$17
Roasted Bell Pepper Chicken (GF)		
GRILLED CHICKEN BREAST TOPPED WITH A ROASTED BELL PEPPER SAUCE	\$23	\$17
Lemon Garlic Chicken (GF)		
ROASTED CHICKEN BREAST WITH A CREAMY LEMON GARLIC SAUCE	\$22	\$16
Chicken Parmesan (GF)		
GRILLED CHICKEN BREAST TOPPED WITH A RUSTIC ITALIAN TOMATO SAUCE AND FRESH PARMESAN	\$23	\$17
Honey Orange Glazed Chicken (GF)		
GRILLED CHICKEN BREAST TOPPED WITH A HONEY ORANGE GLAZE	\$23	\$17
Herb Roasted Chicken (GF)		
HERB ROASTED CHICKEN BREAST TOPPED WITH A CAPER CREAM SAUCE & AN OLIVE TAPENADE	\$24	\$18
Saffron Chicken (GF)		
ROASTED CHICKEN BREAST TOPPED WITH A SAFFRON CREAM SAUCE & FRESH BASIL	\$25	\$19

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PLATED DINNER



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URBAN FOODS

Dinner Entrées

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From the Land

	<u>PLATED</u>	<u>BUFFET</u>
Grilled Pork Tenderloin GF TOPPED WITH DEMI GLACE & APPLE CHUTNEY	\$25	\$19
Red Wine Pork Tenderloin GF WITH A RED WINE & MUSHROOM DEMI GLACE	\$25	\$19
Grilled Pork Ribeye GF TOPPED WITH ROSEMARY BACON LINGONBERRY JAM	\$28	N/A
Maple Pork Ribeye GF GRILLED PORK RIBEYE TOPPED WITH A MAPLE MUSTARD SAUCE	\$28	N/A
Carved NY Strip Loin GF SERVED WITH A SIDE OF HORSERADISH CREAM <small>**BUFFETS WILL HAVE AN ADDITIONAL \$100 CARVING STATION FEE**</small>	\$33	\$27
Carved Beef Tenderloin GF SERVED WITH A GARLIC HERB COMPOUND BUTTER & HORSERADISH CREAM <small>**BUFFETS WILL HAVE AN ADDITIONAL \$100 CARVING STATION FEE**</small>	\$38	\$32
'Urban' Steak Diane GF GRILLED SIRLOIN TOPPED WITH A COGNAC MUSHROOM SAUCE	\$33	N/A
Braised Wagyu Boneless Short Rib GF <small>** WEEK NOTICE REQUIRED**</small> RED WINE BRAISED WAGYU SHORT RIB WITH LEMON BASIL GREMOLATA	\$37	\$31
Caramelized Onion Braised Short Rib GF BONELESS BEEF SHORT RIB BRAISED IN A RED WINE & CARAMELIZED ONION BROTH	\$32	\$26
Smoked Beef Brisket GF TOPPED WITH A CORN & TOMATO RELISH	N/A	\$25

PLATED DINNER

URBAN FOODS

Dinner Entrées

Priced per person for single entrée selection. Two entrée choices are an additional charge.

Vegetarian and kid's selections do not count as additional choices.

All dinners are served with one starch option, one vegetable side option, garden salad served with french & ranch dressing and dinner rolls with whipped butter



From The Garden

	<u>PLATED</u>	<u>BUFFET</u>
Roasted Vegetable Pesto Pasta (V) PENNE PASTA WITH HOUSEMADE PESTO & ROASTED VEGETABLES	\$22	\$16
Stuffed Bell Pepper (GF) (V) ROASTED BELL PEPPER STUFFED WITH RICE, BLACK BEANS, CORN & TOPPED WITH A PARMESAN CREAM SAUCE	\$22	\$16
Vegan Stuffed Mushroom (GF) (V) PORTOBELLO MUSHROOM STUFFED WITH ROASTED VEGETABLES & HUMMUS	\$22	\$16
Vegan Saffron Coconut Gnocchi (V) GNOCCHI TOSSED IN A SAFFRON COCONUT SAUCE WITH GRILLED LEEKS & ROASTED BELL PEPPERS TOPPED WITH CRUSHED ALMONDS	\$24	\$18

From the Sea

Jamaican Jerk Mahi Mahi (GF) TOPPED WITH FRESH PINEAPPLE SALSA	\$28	\$22
Caper Dill Salmon (GF) TOPPED WITH CAPER DILL CREAM SAUCE	\$32	\$26
Walleye Florentine (GF) TOPPED WITH A BACON, SPINACH & WHITE WINE CREAM SAUCE	\$33	\$27

All prices are subject to 20% service charge paid entirely to staff & 7.875% MN or 7.5% ND sales tax. Prices quoted are valid from January 1st-December 31st 2025.

(GF) = Gluten Free

(V) = Vegetarian

PLATED SIDES

URBAN FOODS

Plated Dinner Entrées

Priced per person for single entrée selection. Two entrée choices are \$2 more per person.

Vegetarian and kid's selections do not count as additional choices.

All plated dinners are served with one starch option, one vegetable side option, garden salad served family style with french & ranch dressing and dinner rolls with whipped butter



Starch Options

- Boursin Mashed Potatoes (GF) (V)
- Herb Roasted Potatoes (GF) (V)
- Basmati Rice Pilaf (GF) (V)
- Chili Roasted Sweet Potatoes (GF) (V)
- Cheesy Hashbrown Potatoes
- Blended Rice Pilaf (GF) (V)
- Mushroom Pilaf (GF) (V)
- French Onion Pilaf (GF) (V)
- Rustic Potato Au Gratin (GF) (V)
- Our Chef's Famous Mac & Cheese (V)
ADDITIONAL \$2 PER PERSON

Dual Entrée Plates

DUAL ENTRÉE PLATES CAN BE MADE FROM ANY TWO ENTRÉES. INQUIRE FOR PRICING.

Vegetable Options

- French Green Beans (GF) (V)
- Southwest Sweet Corn (GF) (V)
PEPPERS & ONIONS
- House Vegetable Blend (GF) (V)
- Roasted Broccoli (GF) (V)
- Roasted Garlic Carrots (GF) (V)
- Asparagus with Balsamic Glaze (GF) (V)
ADDITIONAL \$1 PER PERSON
- Roasted Brussels Sprouts (GF) (V)
ADDITIONAL \$1 PER PERSON

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Desserts

Full Sized Desserts - Priced Per Person (Minimum order 12 per dessert)

Carrot Cake

WITH CREAM CHEESE ICING - \$8

Tiramisu Parfait

COFFEE FLAVORED ITALIAN DESSERT. MADE OF LAYERS OF LADYFINGERS, RICH MASCARPONE CHEESE & COCOA - \$9

Cheesecake

NEW YORK STYLE CHEESECAKE SERVED WITH STRAWBERRY COULIS - \$8

Espresso Panna Cotta

SILKY SMOOTH ITALIAN DESSERT INFUSED WITH ESPRESSO - \$8

Flourless Chocolate Cake

RICH CHOCOLATE CAKE MADE WITH FUDGY GOODNESS WITH STRAWBERRY COULIS - \$8

Dessert Bites

Bite Size Desserts - Priced Per Dozen

Chocolate Dipped Strawberries

FRESH STRAWBERRIES DIPPED IN DARK CHOCOLATE - \$28

Double Chocolate Brownie Bites - \$26

Assorted Cheesecake Bites - \$28

Carrot Cake Bites - \$26

Assorted Dessert Bites - \$22 - MOST POPULAR!

TO SATISFY EVERY SWEET TOOTH! LET OUR PASTRY CHEF CHOOSE HER FAVORITES!

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 = Gluten Free

 = Vegetarian

BAR CATERING

Offsite Bar Catering

Bar catering only available in the state of Minnesota.

Bar packages must be booked a minimum of ten days in advance.

A deposit is needed to secure your date

Minimum of 50 guests for guaranteed sales.

Hosted bars have the option to purchase beer by the keg or wine by the case.

Credit cards & cash are accepted onsite at your event.



Packages

All packages includes plastic cups, napkins & bar garnishments

Beer & Wine – MOST POPULAR FOR SMALLER GROUPS

INCLUDES TWO DOMESTIC BEERS, THREE SPECIALTY BEERS, TWO WHITE WINES & TWO RED WINES

THIS PACKAGE DOES NOT INCLUDE NONALCOHOLIC BEVERAGES - INQUIRE FOR N/A BEVERAGES

*A \$1.50 PER PERSON PER HOUR OF SERVICE GUARANTEED SALES MINIMUM

EXAMPLE: 50 PEOPLE X \$1.50 PER PERSON X 3 HOURS SERVICE = \$225 MINIMUM

Beer, Wine & Limited Spirits

INCLUDES BEER & WINE PACKAGE PLUS TITOS VODKA, NEW AMSTERDAM GIN, CAPTAIN MORGAN SPICED RUM, JIM BEAM BOURBON, WINDSOR WHISKEY, FIREBALL WHISKEY

THIS PACKAGE INCLUDES N/A MIXERS

*A \$2 PER PERSON PER HOUR OF SERVICE GUARANTEED SALES MINIMUM

EXAMPLE: 50 PEOPLE X \$2 PER PERSON X 3 HOURS SERVICE = \$300 MINIMUM

Full Bar

INCLUDES BEER, WINE & LIMITED SPIRITS PACKAGE PLUS PROOF MINIONS GIN, BACARDI LIMON, MALIBU RUM, BULLEIT BOURBON, CROWN ROYAL WHISKY, JOHNNIE WALKER RED SCOTCH, CASAMIGOS BLANCO TEQUILA

*A \$3 PER PERSON PER HOUR OF SERVICE GUARANTEED SALES MINIMUM

EXAMPLE: 50 PEOPLE X \$3 PER PERSON X 3 HOURS SERVICE = \$450 MINIMUM

All prices are subject to 20% service charge paid entirely to staff & 7.875% & 2.5% liquor tax.