



URBAN FOODS  
CATERING

BANQUET AND EVENT  
MENU

2024



## BANQUET AND EVENT MENU

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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](http://www.UrbanFoodsCatering.com)  
[events@urbanfoodscatering.com](mailto: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 2024.

 = 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 HOLLANDAISE SERVED WITH FRESH CUT FRUIT & ASSORTED MUFFINS - \$15

### Crème Brûlée French Toast

FRENCH BREAD & CUSTARD COVERING A LAYER OF CARAMEL, SERVED WITH SCRAMBLED EGGS, SAUSAGE LINKS, & FRESH CUT FRUIT - \$15

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\*SUBSTITUTE SAUSAGE LINKS FOR BACON - \$1 PER PERSON\*

 = Vegetarian






## Boards

Serves 20-25 guest per platter

### Burrata Boards

Served with assorted bread & crackers

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

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

### 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

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## HOT HORS D'OEUVRES

Priced per dozen



### Lump Crab Cakes

SERVED WITH A SIDE OF CAPER AIOLI - \$48

### 'Urban' Meatballs - MOST POPULAR!

ALL BEEF MEATBALL TOSSED IN CREAMY SHERRY MUSHROOM SAUCE - \$22

### BBQ Meatballs

ALL BEEF MEATBALL TOSSED IN A TRADITIONAL BBQ SAUCE - \$22

### Chicken Meatballs

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

### Black Bean "Meatball" GF V

TOSSED IN A BASIL TOMATO SAUCE - \$22

### Vegetarian "Crab" Cakes V

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

### Shrimp & Grits Hushuppies GF

SERVED WITH OLD BAY AIOLI - \$26

### Chicken Tenderloin Skewers GF

CARIBBEAN JERK - \$24

SWEET CHILI - \$24

ITALIAN HERB & ROASTED GARLIC - \$24

CHIPOTLE HONEY - \$24

### Stuffed Jalapeños GF

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

STRAWBERRY & CINNAMON CREAM CHEESE - \$24 V

### Broiled Stuffed New Potatoes GF V

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

### Bacon Wrapped Dates GF

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

### Stuffed Sweet Pepper

CORN & BLACK BEAN - \$24 GF V

SEASONED GROUND BEEF - \$24 GF

### Pork Belly Burnt Ends

CORN & BLACK BEAN - \$24

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# APPETIZERS

# URBAN FOODS

## COLD APPETIZERS

Priced per dozen



### Candied Bacon

CANDIED BACON! - \$26 - CROWD PLEASER!

### Walleye Cakes

SERVED COLD ON A BED OF WILD RICE WITH CRANBERRY AIOLI - \$36

### Puff Pastry Turkey & Cheese

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

### Turkey Or Ham with Cheese Pinwheels

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

### Goat Cheese Stuffed Apricots

DRIED APRICOTS STUFFED WITH GOAT CHEESE & CHOPPED PISTACHIOS - \$30

### Deviled Eggs

CLASSIC DEVILED EGGS DUSTED WITH PAPRIKA - \$24

### 'Urban' Deviled Eggs

DEVILED EGGS WITH CRAB & SPINACH - \$30

### Caprese Bite

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

### Greek Bite

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

### Cucumber Bites

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

### Bruschetta Toast Points

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

### Caprese Toast Points

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

GOAT CHEESE, LINGONBERRY & CANDY PECANS - \$24

### Shrimp Ceviche

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

### Fruit Cups

FRESH CUT FRUIT - \$40

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# APPETIZERS

# URBAN FOODS

## APPETIZER DISPLAYS

All displays serve approximately 50 guests



### Shrimp Cocktail Platter **GF**

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

### Chips & Fruit Salsa **GF** **V**

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

### French Onion Dip **V**

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

### Fruit & Berry Platter **GF** **V**

FRESH CUT FRUIT & ASSORTED BERRIES - \$150

### Fresh Vegetable Platter **GF** **V**

RAW VEGETABLES SERVED WITH HUMMUS & RANCH -  
\$150

### Spinach Dip **V**

SERVED HOT WITH FRENCH BREAD & CRACKERS -  
\$120

### Pepper Baked Brie **V**

FRUIT CHUTNEY, SERVED WITH ASSORTED BREADS &  
CRACKERS - \$90

### Hummus & Naan **V**

SERVED WITH A OLIVE TAPENADE - \$95

### Elote Dip **GF** **V**

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

### World Tour Cheese Platter **V**

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 & CRACK-  
ERS - \$350

### Chilled Beef Tenderloin

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

### House Tortilla Chips & Dip

QUESO - \$100 **GF** **V**

CHORIZO QUESO - \$120 **GF**

FIRE ROASTED SALSA - \$80 **GF** **V**

### Soft Pretzel Bites **V**

WITH A HOT BOURBON CHEESE DIP - \$120

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## Handhelds

All displays come with 50 Sliders or 50 tacos

### Sliders

#### Braised Beef Sliders

BRAISED BEEF SERVED WITH ROASTED PEPPERS & ONIONS WITH SLIDER BUNS - \$200

#### Smoked Pulled Pork Sliders

SMOKED BBQ PULLED PORK SERVED WITH BBQ SAUCE, ONIONS & PICKLES WITH SLIDER BUNS - \$165

#### Hawaiian Pulled Pork

HAWAIIAN PULLED PORK SERVED WITH SWEET VINEGAR COLESLAW WITH KING'S HAWAIIAN COCKTAIL BUNS - \$165

#### French Dip Sliders

SHAVED HOUSE ROASTED NEW YORK STRIP LOIN IN A CARMALIZED ONION AU JUS, SERVED WITH SLIDER BUNS & SHREDDED SWISS CHEESE - \$190

#### Cocktail Sandwich Platter

HAM & CHEDDAR AND TURKEY & SWISS SERVED COLD ON SLIDER BUNS. SERVED WITH MAYO & MUSTARD ON THE SIDE - \$150

### Tacos

served with 6" flour tortillas

#### Chopped Brisket Tacos

HOUSE SMOKED BRISKET SERVED WITH PICKLED RADISH & SALSA VERDE - \$180

#### Pork Belly Tacos

HOUSE SMOKED PORK BELLY SERVED WITH PICKLED CARROTS & DICED TOMATOES - \$170

#### Grilled Chicken Tacos

GRILLED CHICKEN SLICED AND TOSSED IN FIRE ROASTED SALSA, SERVED WITH SHREDDED CABBAGE & FRESH SLICED JALAPEÑOS - \$150

#### Prime Time Tacos

SHAVED HOUSE ROASTED BEEF IN A CHILI LIME JUS SERVED WITH PICO & QUESO FRESCO - \$180

#### Herbivore Tacos

CHILI ROASTED SWEET POTATOES WITH CORN AND BLACK BEANS SERVED WITH SHAVED RED ONION & GUACAMOLE - \$140

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# SALADS

# URBAN FOODS

## Salads

Serves 20-25 guest per platter



### Garden Salad Platter **GF** **V**

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

### Caesar Salad **V**

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

### 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 - \$80

### Power Food Green Salad **GF** **V**

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

### South West Chopped Salad **GF** **V**

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

### Italian Pasta Salad **V**

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

### Pesto Pasta Salad **V**

PENNE PASTA WITH ROASTED VEGETABLES DRESSED WITH CREAMY PESTO - \$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** **V**

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

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

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

### Power Bowl

BASMATI RICE, GRILLED CHICKEN, TOMATOES, SHREDDED CARROTS, PICKLED ONIONS, SHAVED RED CABBAGE, SPINACH, KALAMATA OLIVES, CUCUMBER, 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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# BOXED LUNCHES



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## Sandwiches

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

### Ham & Boursin Cheese

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

### The Tuscan

ITALIAN CURED MEATS, MOZZARELLA CHEESE, BASIL PESTO ON A HOAGIE ROLL - \$14

### 'Urban' Club

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

### Roasted Vegetable

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

### BLT

BACON, LETTUCE & TOMATO ON SOURDOUGH BREAD WITH MAYONNAISE PACKET - \$14

## Wraps

All wraps come with utensils, fresh fruit, a sweet treat & Italian or pesto 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

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

### Caesar Salad

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

### Berry Spinach Salad

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

### Power Food Green Salad

KALE & SHAVED BRUSSEL SPROUT BLEND, CRAISINS, FETA CHEESE, CRUSHED ALMONDS, TOSSED IN A LEMON VINAIGRETTE - \$13

\*MINIMUM 6 ORDERS PER ITEM\*

\*MAX 3 CHOICES PER PROPOSAL\*

 = Vegetarian



# DINNER BUFFETS

# URBAN FOODS

## Dinner Buffet

All dinner buffets include garden salad with french & ranch, dinner rolls with whipped butter, one starch and one vegetable - Priced per person (any plated option can be a buffet)



### Garlic Parmesan Chicken

GRILLED CHICKEN BREAST TOPPED WITH A GARLIC PARMESAN BUTTER SAUCE. SUGGESTED SIDES: MUSHROOM PILAF & FRENCH GREEN BEANS - \$17

### Mediterranean Chicken

GRILLED CHICKEN BREAST TOPPED WITH A SUNDRIED TOMATO, CAPER & SPINACH CREAM SAUCE. SUGGESTED SIDES: HERB ROASTED POTATOES & SEASONAL VEGETABLE BLEND - \$18



### Herb Roasted Chicken

HERB ROASTED CHICKEN BREAST TOPPED WITH AN OLIVE TAPENADE & CAPER CREAM SAUCE, SUGGESTED SIDES: BASMATI RICE PILAF & ROASTED GARLIC CARROTS - \$18

### Jamaican Jerk Mahi Mahi

TOPPED WITH FRESH PINEAPPLE SALSA, SUGGESTED SIDES: BLENDED RICE PILAF & FRENCH GREEN BEANS - \$22

### Roasted Pork Tenderloin

TOPPED WITH DEMI GLACE & APPLE CHUTNEY, SUGGESTED SIDES: MAPLE WHIPPED SWEET POTATOES & SOUTHWEST SWEET CORN - \$18

### Smoked Beef Brisket

TOPPED WITH CORN & TOMATO RELISH, SUGGESTED SIDES: CHEESY HASHBROWNS & SOUTHWEST SWEET CORN - \$24

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# DINNER BUFFETS

# URBAN FOODS



## Duel Protein Buffet

duel protein 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. SUGGESTED SIDES: HERB ROASTED POTATOES & FRENCH GREEN BEANS - \$26

### Pork & Chicken Buffet

ROASTED PORK TENDERLOIN TOPPED WITH DEMI GLACE & APPLE CHUTNEY & ROASTED CHICKEN BREAST TOPPED WITH A LEMON GARLIC SAUCE. SUGGESTED SIDES: MUSHROOM PILAF & SOUTHWEST SWEET CORN - \$22

### Surf & Turf Buffet

'URBAN' STEAK DIANE STEAK WITH A COGNAC MUSHROOM SAUCE & MAPLE SALMON TOPPED WITH SWEET ONION SLAW & CREAM SAUCE. SUGGESTED SIDES: HERB ROASTED POTATOES & BALSAMIC ASPARAGUS - \$32

## Specialty Buffets

no additional sides - priced per person

### Taco Buffet

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

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

### 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

### Italian Buffet

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

### Chicken Alfredo

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

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# PLATED DINNER

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## 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



## From the Sky

### Garlic Parmesan Chicken (GF)

GRILLED CHICKEN BREAST TOPPED WITH A GARLIC PARMESAN BUTTER SAUCE - \$22

### Mediterranean Grilled Chicken (GF)

GRILLED CHICKEN BREAST TOPPED WITH A SUNDRIED TOMATO, CAPER & SPINACH CREAM SAUCE - \$24

### Rustic Italian Chicken (GF)

GRILLED CHICKEN BREAST TOPPED WITH A RUSTIC ITALIAN TOMATO SAUCE AND FRESH PARMESAN - \$23

### Lemon Garlic Chicken (GF)

ROASTED CHICKEN BREAST WITH A CREAMY LEMON GARLIC SAUCE - \$22

### Herb Roasted Chicken (GF)

HERB ROASTED CHICKEN BREAST TOPPED WITH AN OLIVE TAPENADE & CAPER CREAM SAUCE - \$24

### Chicken Piccata (GF)

CHICKEN BREAST TOPPED WITH PROSCIUTTO & CAPER CREAM SAUCE - \$24

### Bacon Wrapped Chicken (GF)

ROASTED CHICKEN BREAST WRAPPED IN BACON TOPPED WITH A CREAM SAUCE & FRESH TOMATO & BASIL RELISH - \$26

### Saffron Chicken (GF)

ROASTED CHICKEN BREAST TOPPED WITH A SAFFRON CREAM SAUCE & FRESH BASIL - \$26

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### From the Land

#### Grilled Pork Tenderloin **GF**

TOPPED WITH DEMI GLACE & APPLE CHUTNEY - \$24

#### Smoked Bacon Wrapped Pork Tenderloin **GF**

TOPPED WITH CARAMELIZED ONIONS & ROASTED GARLIC DEMI GLACE - \$26

#### Fig Pork Tenderloin **GF**

GRILLED PORK TENDERLOIN TOPPED WITH A RED WINE & FIG DEMI GLACE - \$25

#### Carved NY Strip Loin **GF**

SERVED WITH A SIDE OF HORSERADISH CREAM - \$33

#### Carved Beef Tenderloin **GF**

TOPPED WITH A GARLIC HERB COMPOUND BUTTER - \$38

#### 'Urban' Steak Diane **GF**

GRILLED SIRLOIN TOPPED WITH A COGNAC MUSHROOM SAUCE - \$33

#### Braised Short Rib **GF**

BONELESS BEEF SHORT RIB BRAISED IN A RED WINE & CHOCOLATE BROTH - \$32

#### Braised Wagyu Boneless Short Rib **GF** \*2 WEEK NOTICE REQUIRED

RED WINE BRAISED WAGYU SHORT RIB TOPPED WITH LEMON BASIL GREMOLATA - \$37

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 2024.

**GF** = Gluten Free

**V** = Vegetarian



# PLATED DINNER

# 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



### From The Garden

#### Roasted Vegetable Pesto Pasta

PENNE PASTA WITH HOUSEMADE PESTO & ROASTED VEGETABLES WITH NO ADDITIONAL SIDES - \$22

#### Stuffed Bell Pepper

ROASTED BELL PEPPER STUFFED WITH RICE, BLACK BEANS, CORN & TOPPED WITH A PARMESAN CREAM SAUCE - \$22

#### Vegan Stuffed Mushroom

PORTOBELLO MUSHROOM STUFFED WITH ROASTED VEGETABLES & HUMMUS - \$22

#### Vegan Saffron Coconut Gnocchi

GNOCCHI TOSSED IN A SAFFRON COCONUT SAUCE WITH GRILLED LEEKS & ROASTED BELL PEPPERS TOPPED WITH CRUSHED ALMONDS WITH NO ADDITIONAL SIDES - \$24

### From the Sea

#### Jamaican Jerk Mahi Mahi

TOPPED WITH FRESH PINEAPPLE SALSA - \$28

#### Maple Salmon

TOPPED WITH SWEET ONION SLAW & MAPLE CREAM SAUCE - \$32

#### Walleye Florentine

TOPPED WITH A BACON, SPINACH & WHITE WINE CREAM SAUCE - \$33

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 = Gluten Free

 = 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 (V)
- Blended Rice Pilaf (GF) (V)
- Mushroom Pilaf (GF) (V)
- Maple Whipped Sweet Potatoes (GF) (V)
- Our Chef's Famous Mac & Cheese (V)  
ADDITIONAL \$2 PER PERSON

### Vegetable Options

- French Green Beans (GF) (V)
- Southwest Sweet Corn (GF) (V)  
PEPPERS & ONIONS
- Seasonal 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

### Dual Entrée Plates

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

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## Desserts

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



### Carrot Cake

WITH CREAM CHEESE ICING - \$8

### Tiramisu

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

### Cheesecake

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

### 'Urban' Apple Pie

OUR SIGNATURE DESSERT! - \$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 - \$24

### Double Chocolate Brownie Bites - \$24

### Assorted Cheesecake Bites - \$24

### Carrot Cake Bites - \$24

### Assorted Dessert Bites - \$22 - MOST POPULAR!

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

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# BAR CATERING

## Offsite Bar Catering

Bar catering only available in the state of Minnesota.

Bar packages must be booked a minimum of seven days in advance.  
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, TWO SPECIALTY BEERS, ONE WHITE WINE & ONE RED WINE

\*A \$1 PER PERSON PER HOUR OF SERVICE, MINIMUM OF 50 GUESTS

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

### Beer, Wine & Limited Spirits

INCLUDES BEER & WINE PACKAGE PLUS VODKA, GIN, SPICED RUM, BOURBON, WHISKEY & FIREBALL WHISKEY

THIS PACKAGE INCLUDES ALL MIXERS - COKE, DIET COKE, SPRITE, TONIC, SODA WATER, WATER & CRANBERRY JUICE

\*A \$2 PER PERSON PER HOUR OF SERVICE, MINIMUM OF 50 GUESTS

EXAMPLE: 50 PEOPLE X \$2 PER PERSON X 3 HOUR 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, ESPOLON TEQUILA

\*A \$3 PER PERSON PER HOUR OF SERVICE, MINIMUM OF 50 GUESTS

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

All prices are subject to 20% service charge paid entirely to staff & 7.875% MN or 7.5% ND sales tax.  
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