

Urban Foods Catering

Hors d' Oeuvres Menu

Our hors d' oeuvres menu includes warm and cold appetizers, dessert bites and beautifully arranged platters offering a variety of items. Your selections may be picked up from our kitchen or delivered to your home, office or event location.

ADVANCE ORDERING: We kindly request orders be placed 48 hours in advance. Menu items may change with the seasons and are subject to availability.

DEPOSITS AND PAYMENTS: A deposit of \$500 will be collected for staffed events. The balance will be due on the day of pick up or delivery.

CHANGES AND CANCELLATIONS: Changes or cancellations must be made at least 48 hours in advance of the scheduled delivery or pick up time.

Service Options

PICK UP/ DROP OFF: Orders to be picked up are typically placed on disposable platters or in foil containers. Selections for delivery can also be arranged in disposable containers.

DELIVERY/SET UP/PLATTERS AND CHAFING DISHES: A 5% surcharge will be added to orders utilizing service items including platters, chafing dishes and serving utensils. Paper goods and plastic ware are included. All service items must be returned to Urban Foods the following day, or if you prefer we can pick up the items for a nominal \$10 fee. China, flatware and glassware are available for a rental fee.

FULLY CATERED EVENTS: Our professional staff is available to personally serve and attend to your guests. An 18% gratuity charge will be added on fully catered events.

We are currently offering **FREE DELIVERY** in Fargo Moorhead and surrounding communities!

69 4th Street North Fargo, North Dakota 58102

701.361.0161

Email: events@urbanfoodscatering.com

Warm Hors D' Oeuvres

Serves 24

Potato Parmesan Croquettes ~36

Basil Pesto

Sweet Corn Cake ~42

Pineapple-Black Bean Salsa

Bacon Wrapped Dates ~42 GF

With Chorizo Sausage

Chorizo Stuffed Mushrooms ~48

Asian Style Meatballs ~42

Hoisen Soy Glaze

Chinese Chicken Skewer ~42 GF

Sweet Chili

Tandoori Chicken Skewers ~42 GF

Spicy Pineapple Salsa

Chicken Skewers ~42 GF

Jerk Marinated

Shrimp Skewers ~54 GF

Jerk Marinated

Broiled Stuffed New Potatoes ~42 GF

Roast Garlic, Spinach & Brie

Roasted Vegetable Stuffed Mushrooms ~48

With Hummus

'Urban' Meatballs ~48

Creamy Sherry Mushroom Sauce

Petite Crab Cakes ~60

Caper Aioli

Hawaiian Pulled Pork ~42

Miniature Buns

Smoked Barbeque Pulled Pork ~48

Miniature Buns

Braised Beef ~48

Miniature Buns

Crostini ~36

Cuban

Caprese

Barbeque Burnt Ends

Roasted Vegetables & Hummus

Turkey, Cranberry, & Bleu Cheese

Chicken, Tomato, Chipotle Aioli, Cheddar

Gluten Free GF

Vegan V

Cold Hors D' Oeuvres

Serves 24

Traditional Deviled Eggs ~36

'Urban' Deviled Eggs ~42 GF

Crab & Spinach

Wonton Cups ~42

Sweet Chili Chicken

Chinese Chicken

Buffalo Chicken with Blue Cheese & Celery

Vegetarian Spring Rolls ~42 GF V

Spicy Peanut Sauce

Ham & Brie Profiteroles ~36

Turkey & Jarlsberg Profiteroles ~36

Cucumber Bites ~36 GF V

Hummus & Tomato

Fruit Skewers ~48 GF V

Greek Skewers ~48

Feta, Tomato, Kalamata Olives

Caprese Salad Skewers ~48 GF

Marinated Tomatoes, Fresh Mozzarella & Basil

Prosciutto wrapped Melon ~36 GF

Honeydew & Cantaloupe

Candied Bacon ~42 GF

Deli Sliders ~42

Assorted Meats, Cheeses and Spreads

Maple Chicken Salad Profiteroles ~42

Cranberries & Toasted Almonds

Crisp Apple & Cheddar Cheese Skewers ~36

Honey Mustard Sauce GF

Tuscan Ham & Sundried Tomato

Pinwheels~42

Cream Cheese & Kalamata Olives

Asparagus wrapped with

Prosciutto & Turkey ~48 GF

Herb Cream Cheese

Miniature Honey Ham & Boursin Cheese

Wraps ~42

Goat Cheese Stuffed Apricots with

Pistachios ~42 GF V

Sesame-Soy Shrimp ~54 GF

Shrimp Cocktail ~60 GF

Toast Points

Caprese ~36

Smoked Salmon ~42

Bacon, Lettuce, Tomato ~36

Chipotle Chicken Salad~42

Gluten Free GF

Vegan V

Platters

Serves 20 to 30

Pepper Baked Brie ~40

Fruit Chutney, Breads & Crackers

Bruschetta Bar ~40 *GF options available*

Assorted Spreads & Toppings with Toasted Breads

Roasted Vegetable Platter ~40 *GF (except Ranch), V options*

Hummus, Pesto & Ranch

Fresh Vegetable Crudités ~40 *GF (except Ranch), V options*

Hummus, Pesto & Ranch

Fresh Fruit Platter ~50 *GF V*

Variety of Seasonal Fruit

World Tour Cheese Platter ~60 *GF options available*

Olives, Fresh & Dried Fruits, Assorted Nuts & Crackers

Deli Platter ~60 *GF options available*

*Smoked Ham, Turkey, Roast Beef,
Cheddar, Pepper Jack & Swiss Cheese,
Lettuce, Tomatoes, Pickles, Onions,
Bread, Spreads & Homemade Rolls*

Creamy Spinach Dip ~60

Creamy Spinach Dip with Crab ~90

Served Hot with Bread & Crackers

Salsa Bar ~80

Homemade Chips, Pico de Gallo, Black Bean & Corn Salsa, Cilantro Cream, Guacamole

Whole Poached Salmon ~approximately 200 *GF options available*

Traditional Garnishes, Bread & Crackers

Chilled Beef Tenderloin ~approximately 200 *GF options available*

*Capers, Red Onion & Olive Relish
Bread & Crackers*

*Gluten Free GF
Vegan V*

Dessert Bites

Serves 24

Caramel Apple Pie ~42

Carrot Cake ~42

Lemon Curd ~42

Vanilla Bean Cheesecake ~42

Almond Cannoli ~42

Bourbon Pecan Pie ~42

Double Chocolate Brownies ~42

Chocolate Covered Strawberries ~42 *GF & V Options available*

Chef's Choice Assorted Dessert Bites ~36