

Urban Foods Catering

Luncheon & Dinner Buffet 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 of 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

Luncheon/Dinner Buffets (please inquire about plated options)

Luncheon: \$18 per person

Choose 2 salad's, 2 main dishes, & 2 sides

Dinner : \$25 per person

Choose 2 salad's, 2 main dishes, & 2 sides

** Note extra charge for "premium" items*

Please inquire about further buffet pricing options.

All buffets come with breads and whipped butter

All buffets come with chefs choice seasonal vegetables

All Entrées are served with an appropriate sauce

From the Garden

Caesar Salad

Crisp romaine, tomato confit, roasted red onions, rustic croutons
& Caesar dressing

Spinach Cobb Salad

Chicken, pancetta, tomatoes, boiled egg, green onions
& buttermilk herb dressing

Apples, Grapes & Candied Pecans on Romaine

Honey-yogurt dressing

Greek Salad

Kalamata olives, tomatoes, red onion, capers, feta cheese,
mixed greens & cucumbers
Creamy balsamic dressing

Chinese Chicken Salad

Napa Cabbage, spicy cashew dressing & Crisp Wontons

Tomato, Cucumber & Red Onion Salad

With mixed greens, basil & balsamic vinaigrette

Strawberry Spinach Salad

*Spinach, roast red onions, boursin cheese & toasted pecans
Creamy balsamic dressing*

Waldorf Salad

Apples, Grapes, Celery & Candied Walnuts
Cinnamon Scented Chantilly Dressing

Broccoli & Cauliflower with Raisins

Toasted Almonds & Smoked Bacon

Jerk Chicken

Black Beans, Pineapple, Spring Mix, Lime Cream Dressing

Pasta & Potato Style Salads

Turkey Cranberries Pasta Salad

Roast turkey, dried cranberries, toasted almonds & creamy poppy seed dressing

Chicken Gorgonzola Pasta

Pasta with chicken, smoked bacon, tomatoes, baby spinach & gorgonzola

Tuscan Style Balsamic Pasta

Mediterranean Vegetables & Italian Ham

Tabbouleh Salad (Bulgur Wheat)

Tomatoes, cucumbers, garlic & fresh parsley

Asian Noodle Salad

Carrots, Celery, & Scallions

Peanut sauce

Chicken Wild Rice Salad

Toasted almonds, grapes, roasted chicken
& creamy maple-balsamic dressing

Roast Sweet Potato Salad

Toasted walnuts & maple dressing

Chipotle Sweet Potato Salad

Celery & Red Onion

Mustard Potato Salad

Celery & Bell Peppers

Grandmas Potato Salad

Hard Boiled Eggs & Bacon

Side Dishes

Garlic Smashed Potatoes

Parmesan Scalloped Potatoes

Garlic & Herb Roast New Potatoes

Cheesy Hash Brown Potatoes

Basmati Rice Pilaf

Blended Rice Pilaf

Herb Brown Rice

Maple Whipped Sweet Potatoes

Chili Roasted Sweet Potatoes

Bacon & Mushroom Barley

**Vegetable Dishes are included with the buffet and Change Seasonally
Please inquire with chefs....**

Vegetarian Entrees

Roast Vegetable & Sautéed Spinach Stuffed Portobello Mushroom

Grilled Vegetable Strudel with Pesto

From the Sky

Bacon Wrapped Chicken Breast

Smoked Tomato & Corn Relish

Herb Roasted Chicken Breast

Olives & Capers

Chicken Cordon Blue Style

Candy Bacon Relish

Chicken Picatta

Prosciutto Ham & Lemon-Caper Cream Sauce

Red Curry Braised Chicken

Coconut & Lime

Coq Au Vin

Mushrooms & Pearl Onions

From the Land

Smoked Pork Loin

Roasted Mushrooms & Peppers

Roasted Pork Loin

Apple Chutney

Smoked Bacon Wrapped Pork Loin

Caramelized Onions & Roasted Garlic

Jerk Seasoned Pork Loin

Pineapple Salsa

“Urban” Steak Diane

Red Wine Mushrooms

Beef Bourguignon

Bacon, Mushrooms & Pearl Onions

Balsamic Roasted Beef Sirloin

Smoked bacon, blue cheese & spinach

Smoked Brisket

Corn & Tomato Relish

From the Sea

Maple Glazed Salmon

Sweet Onion Slaw

Cajun Walleye Fillet

Tomato & Shrimp Relish

Mahi Mahi

Spicy Pineapple Salsa

Chef Attended Stations To Compliment your buffet

**Priced per person hors d'oeuvre size plus \$75 per hour chef fee. Please inquire for prices for luncheon or dinner portion sizes.
All items may be substituted in the buffet for an entrée. Pricing will vary.**

Pasta Bar

Penne, cavatappi, rotini.
Bolognese, alfredo & pesto sauces.
7.00

Roast Turkey Breast Carving Station

Cranberry Preserves & natural gravy
4.00

Roasted Beef Ribeye Carving Station

Au jus & horseradish cream
8.00

Beef Tenderloin Carving Station

Red Wine-peppercorn sauce & horseradish cream
10.00

Pork Loin Carving Station

Chipotle Aioli & Tomato Basil Relish
4.00

You May Substitute a Carving Station for Standard Buffet Meat Selection for an additional cost.

Beef Ribeye & Roasted Turkey or Pork Loin Carving Station

Add \$3.00 per person

Roasted Turkey & Pork Loin Carving Station

Add \$2.00 per person

Desserts

Priced Per Person. Minimums May Apply

Full Sized Desserts:

Carrot Cake

7

Tiramisu

8

Cheese Cake

7

“Urban” Apple Pie

7

Flourless Chocolate Cake

7

Chocolate Mousse

8

Assorted Bites:

2 Dozen Minimum Order Per Item, Price Based Per Piece.

Double Chocolate Brownie 1.50

Assorted Cheese Cakes 1.50

Chocolate Covered Strawberries 1.50

Mini Chocolate Mousse Cups 1.50

Mini PB&J Cups 1.50

Assorted Truffles 2

French Macaroons 2

Dessert Bites Assortment 1.25 (Chef's Choice)

All menu items and prices are subject to change based on season

Our objective at Urban Foods is to create individual menus for individual people and events, if you do not see what you want on our menu, please do not hesitate to call or email to work on a specialty menu.

We pride ourselves on creating all of our dishes from scratch. Each item is individually made with great care from our professional chefs and kitchen staff. This guarantees freshness and quality of all products.

We do not overbook our event days as we may lose quality or be unable to provide the best possible service. To guarantee a booking, please contact us well in advance.

Please inquire about further menus for breakfast, lunches, dinners, picnics and more...

Event Staffing requires an 18% gratuity charge is based on three hours of service, service exceeding three hours will be billed at \$75/hour per server.

Other Charges:

Gratuity on deliveries with no staff needed is optional

Sales tax as required by law.

\$.85/mile delivery out of town

\$10 delivery in town

Please contact our catering department for more information.

701.361.0161