



Red Cow Catering Menu

Bring the craveable energy of our restaurants straight to your next event. Whether you're planning a casual office lunch or an upscale celebration, our handcrafted menu, quality ingredients, and attentive hospitality guarantee a memorable experience.

Red Cow Catering
redcowmn.com/catering
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Appetizers

serves 8-10 people

Chips & French Onion Dip (GF) 36
classic french onion dip & house-made chips

Hummus & Veggie Platter (DF) 72
veggies, naan, lavosh, extra virgin olive oil, aleppo pepper

Pinwheel Platter 110
12 ham & cheese, 12 chicken bacon

Chicken Tenders (~20 count) 96
regular or nashville hot - served w/ house pickles & red cow sauce



Small Bites

24 piece minimum

Shrimp Cocktail Shooter (GF/DF) 5 each
1 large shrimp, house cocktail sauce, fresh lemon wedge

Brie & Apple Phyllo Cup (V) 2.50 each
apple, walnut, brie, honey, thyme

Tuna Poke Bite (GF) 3 each
ahi tuna, cucumber, avocado, ponzu, smoked pepper aioli, sesame seeds

Fig & Blue Cheese Tartlet (V) 2.50 each
blue cheese, caramelized onion, fig jam, thyme

Tenderloin Crostini 5 each
toasted crostini, whipped blue cheese & walnut spread, thin-sliced tenderloin, shallot jam

Cocktail Meatball 3 each
one bite beef & lamb meatball, tzatziki, halved grape tomato, fresh mint

Caprese Skewer (GF/V) 2 each
fresh mozzarella, basil, tomato, balsamic reduction

Charcuterie Cup (GF) 4.50 each
cured salami, seasonal cheeses, berries, olives

Crudites & Hummus Cup (GF/DF/V) 3.50 each
colorful seasonal veggies, hummus, herb oil

Chicken Satay (GF) 2.50 each
skewered grilled chicken, thai peanut sauce, crumbled peanuts

(V): Vegetarian (GF): Gluten Free (DF): Dairy Free



Wings

Boneless Wings (~48 count) 102
choose 4 of the following sauces:
bbq, buffalo, japanese sticky, ranch, blue cheese, dragon

Bone-In Wings (~36 count) 102
choose 4 of the following sauces:
bbq, buffalo, japanese sticky, ranch, blue cheese, dragon

Charcuterie Boards

serves 12-15 people

Meat (DF) 143
selection of three salamis and prosciutto - includes bread, crackers and accoutrements

Cheese (V) 143
selection of english cheddar, manchego, italian, blue cheese, and chevre - includes bread, crackers, and accoutrements

Meat & Cheese 167

Sides

serves 6-8 people

Asparagus (GF/V) 55
gribiche, herbs

Succotash (GF) 55
corn, green bean, tomato, bacon, peppers

Mac & Cheese (V) 60
fondue cheese, breadcrumbs, chives

Potatoes Bravas (V) 50
piquillo, garlic aioli, chive



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Shareable Salads

serves 8-10 people

Beet Salad (GF/V) 75

chèvre, mixed greens, candied walnut, champagne vinaigrette

House Salad (GF) 72

mixed greens, crispy prosciutto, manchego, marcona almonds, sherry vinaigrette

Nicoise Salad (GF) 110

salmon, mixed greens, yukon potato, green bean, tomato, nicoise olive, hard-boiled egg, champagne vinaigrette

Cobb Salad (GF) 90

bibb lettuce, chicken, bacon, egg, tomato, avocado, pickled onion, blue cheese, blue cheese vinaigrette

Wedge Salad Platter (GF) 75

little gem lettuce, bacon, heirloom tomato, blue cheese, shallot

House-Made Coleslaw (GF/V) 30

1 quart

Entrées

serves 6-8 people

12 pieces

Mediterranean Steak Bowl* 120

steak, farro, feta, chickpea, cucumber, tomato, onion, tzatziki, mint, dill

Baja Chicken Bowl (GF) 110

grilled chicken, brown rice, quinoa, sweet corn, black beans, avocado, radish, cotija, pickled onion, jalapeño, cilantro-lime crema

Salmon Almondine* (GF) 125

marcona almond, dijon, brown butter

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1 quart

Chicken Miso (GF) 18

Tomato Basil (V) 18

*Items marked with an asterisk may be served undercooked. Consuming raw or undercooked food may increase your risk of foodborne illness

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Sliders

12 count

60/40* 86

60% beef & 40% ground bacon patty, wisconsin aged cheddar, beer mustard, and candied bacon

Double Barrel* 98

double patty, white american, grilled onion, special sauce

Steak Tenderloin* 120

caramelized onion, white american, horseradish cream cheese, bordelaise, garlic butter

Cubano 90

carnitas, ham, gruyere, dill pickle, mojo mustard, mayo

Veggie 90

bean & cashew, pepperjack, smoked pepper aioli

Tuna Salad 95

kewpie mayo, bibb lettuce, chive

Turkey* 91

turkey & avocado patty, sliced radish, arugula, crushed pistachios, cilantro-lime aioli

So Cal (vegan) 110

impossible™ patty, avocado, vegan american, lettuce, tomato, onion, vegan garlic mayo

Ultimate* 84

CAB®, wisconsin cheddar, red cow sauce

Tennessee Hot 94

southern fried chicken, tennessee hot seasoning, house pickles, kewpie mayo

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Cold Boxed Lunches

served with chips, coleslaw, pickles, and a cookie

Chicken Club Wrap 24

grilled chicken breast, crispy bacon, avocado, heirloom tomato, arugula, garlic aioli

Ham & Swiss Sandwich 24

ham, swiss, lettuce, tomato, mustard, on a multigrain bun

Pastrami Sandwich 24

pastrami, pickles, lettuce, onion, red cow sauce, on focaccia

Turkey & Avocado Sandwich 24

roasted turkey, fresh avocado, microgreens, cilantro lime aioli

Veggie Wrap (DF/V) 24

avocado, heirloom tomato, cucumber, spring mix, vegan garlic mayo, house vinaigrette

served with a cookie

Nicoise Salad 24

salmon, mixed greens, yukon potato, green bean, tomato, nicoise olive, hard-boiled egg, champagne vinaigrette

Red Cow Salad 24

mixed greens, crispy prosciutto, manchego, marcona almonds, sherry vinaigrette

Cobb Salad 20

bibb lettuce, grilled chicken, bacon, egg, tomato, avocado, pickled red onion, everything seasoning



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Hot Boxed Lunches

served with chips, coleslaw, pickles, and a cookie

60/40 Burger* 24

60% CAB®, 40% ground bacon, wisconsin cheddar, candied bacon, beer mustard

Ultimate Burger* 24

CAB® patty, wisconsin cheddar, lettuce, tomato, onion, red cow sauce

Double Barrel Burger* 24

double patty, white american, grilled onion, special sauce

Grilled Cheese Sandwich 24

cheddar, gruyere, smoked gouda, bbq chips, on sourdough

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served with a cookie

Mediterranean Steak Bowl* 24

steak, farro, feta, chickpea, cucumber, tomato, onion, tzatziki, mint, dill

Baja Chicken Bowl (GF) 24

grilled chicken, brown rice, quinoa, sweet corn, black beans, avocado, radish, cotija, pickled onion, jalapeño, cilantro-lime crema

Dessert

serves 12

Seasonal Cobbler 50

apple crisp

Macarons (GF/V) by the dozen 36

available flavors: vanilla, dark chocolate, pistachio, blueberry cheesecake

Cookies 36

chocolate chip and featured flavor

Shareable Cookie 25

chocolate chip

Brownies 60

locally baked



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