

# 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
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# **Appetizers**

serves 8-lo 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

Mediterranean 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

Creamed Corn (GF/V) 55 roasted corn, fondue cheese, black pepper, chives

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

Chipotle Beans (GF) 55 black beans, bacon, cotija





### 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

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

Spare Ribs 110

24 bones, house bbq sauce

Tacos (GF) 85

12 tacos - choice of grilled chicken or shrimp, refried black beans, avocado, salsa verde, cotija, crema, corn tortillas

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l 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



### 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<sup>™</sup> 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

#### 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





### 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

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

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

Flourless Chocolate Torte (GF) 75 walnuts, caramel, whipped cream

Macarons (GF/V) by the dozen 36 available flavors: vanilla, dark chocolate, pistachio, blueberry cheesecake

Cookies 36 chocolate chip

**Brownies** 60 locally baked



