



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) 40

classic french onion dip & house-made chips

Hummus & Veggie Platter (DF) 79

veggies, naan, lavosh, extra virgin olive oil, aleppo pepper

Pinwheel Platter 121

12 ham & cheese, 12 chicken bacon

Shrimp Cocktail Platter 150

3 dozen shrimp, fresh lemon, cocktail sauce

Chicken Tenders (~20 count) 106

regular or nashville hot - served w/ house pickles & red cow sauce



Small Bites

24 piece minimum

Brie & Apple Phyllo Cup (V) 4 each

apple, walnut, brie, honey, thyme

Fig & Blue Cheese Tartlet (V) 4 each

blue cheese, caramelized onion, fig jam, thyme

Charcuterie Cup (GF) 5 each

cured salami, seasonal cheeses, berries, olives

Crudites & Hummus Cup (GF/DF/V) 4 each

colorful seasonal veggies, hummus, herb oil

Caprese Skewer (GF/V) 4 each

fresh mozzarella, basil, tomato, balsamic reduction

Tenderloin Crostini 5.50 each

toasted crostini, whipped blue cheese & walnut spread, thin-sliced tenderloin, shallot jam

Mediterranean Meatball 3.50 each

one bite beef & lamb meatball, tzatziki, halved grape tomato, fresh mint

Chicken Satay (GF) 3 each

skewered grilled chicken, thai peanut sauce, crumbled peanuts

Shrimp Cocktail Cup (GF/DF) 5.50 each

1 large shrimp, house cocktail sauce, fresh lemon wedge

Tuna Poke Bite (GF) 4 each

ahi tuna, cucumber, avocado, ponzu, smoked pepper aioli, sesame seeds

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



Wings

Boneless Wings (~48 count) 112
choose up to 2 of the following sauces:
bbq, buffalo, Japanese sticky

Bone-In Wings (~36 count) 112
choose 4 of the following sauces:
bbq, buffalo, japanese sticky, ranch, blue cheese, dragon

Charcuterie Boards

serves 12-15 people

Meat (DF) 165
selection of three salamis and prosciutto - includes bread, crackers and accoutrements

Cheese (V) 165
selection of english cheddar, manchego, italian, blue cheese, and chevre - includes bread, crackers, and accoutrements

Meat & Cheese 184
Combination of both of the above

Sides

serves 6-8 people

Glazed Carrots (V) 65
goat cheese, orange honey, pistachio, fresno peppers

Elote Corn 65
cheese sauce, cotija, lime, chili powder, cilantro

Mac & Cheese 66
fondue cheese, breadcrumbs, chives

Caesar Brussels Sprouts 65
caesar dressing, breadcrumbs, pecorino, lemon



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Sliders

12 count

Most sliders can be made gluten free

60/40* 95

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

Double Barrel* 108

double patty, white american, grilled onion, special sauce

Steak Tenderloin* 132

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

Ultimate* 92

CAB®, wisconsin cheddar, red cow sauce

Tennessee Hot 103

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

Turkey* 100

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

Cubano 99

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

Tuna Salad 104

kewpie mayo, bibb lettuce, chive

Veggie 99

bean & cashew, pepperjack, smoked pepper aioli

So Cal (vegan) 121

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



*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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Order Here!



Shareable Salads

serves 8-10 people

Beet Salad (GF/V) 82

chèvre, mixed greens, candied walnut, champagne vinaigrette

House Salad (GF) 79

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

Cobb Salad (GF) 99

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

Wedge Salad Platter (GF) 82

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* 132

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

Baja Chicken Bowl (GF) 121

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

Vodka Mezze 120

burrata, basil, chili

Champagne Chicken Mafaldine 150

breaded chicken, pecorino, garlic, lemon

Tacos (GF) 93

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

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1 quart

Chicken Miso (GF) 20

Tomato Basil (V) 20

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Cold Boxed Lunches

served with chips, pickles, and a cookie

Chicken Club Wrap 15//20

half or full wrap, grilled chicken breast, crispy bacon, avocado, heirloom tomato, arugula, garlic aioli

Ham & Swiss Sandwich 15//20

half or full sandwich, ham, swiss, lettuce, tomato, mustard, on a multigrain bun

Pastrami Sandwich 15//20

half or full sandwich, pastrami, pickles, lettuce, onion, red cow sauce, on focaccia

Turkey & Avocado Sandwich 15//20

half or full sandwich, roasted turkey, fresh avocado, microgreens, cilantro lime aioli

Egg Salad Sandwich 15//20

hard boiled eggs, bibb lettuce, micro greens, red cow sauce, garlic mayo, on schiacciata

BLT Sandwich 15//20

half or full sandwich, crispy bacon, bibb lettuce, tomato, sourdough, garlic mayo

Veggie Wrap (DF/V) 15//20

half or full wrap, avocado, heirloom tomato, cucumber, spring mix, vegan garlic mayo, house vinaigrette

served with a cookie

Red Cow Salad 24

mixed greens, crispy prosciutto, pecorino, 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

Flourless Chocolate Torte (GF) 82

12 pieces - walnuts, caramel, whipped cream

Salted Caramel Banana Bread 60

whipped crème fraîche

Macarons (GF/V) by the dozen 36

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

Cookies by the dozen 40

chocolate chip

Brownies 66

24 pieces - salted caramel



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