

Full Service Wedding Catering by Red Cow

Servicing Minneapolis & Surrounding Areas

Your big day deserves food that brings everyone together. Red Cow wedding catering pairs craveable, crowd-pleasing favorites with seasonal ingredients and polished presentation for a celebration that feels elevated without losing the comfort Red Cow is known for. From cocktail hour to the last bite, we're here to make your wedding feel effortless, memorable, and unmistakably yours.

Red Cow Catering & Events
redcowmn.com/catering
Emily.alden@redcowmn.com

Buffet-Style Dining

Perfect for couples looking for a relaxed, welcoming dining experience, buffet-style service allows guests to choose their favorites and enjoy the meal at their own pace. With a thoughtfully arranged spread, attentive buffet maintenance, and the craveable flavors Red Cow is known for, this service style is an effortless fit for celebrations of all sizes.

How It Works

- Guests serve themselves from a beautifully arranged buffet station
- Red Cow catering staff maintain and replenish the buffet throughout meal service
- Offers flexibility in menu selections and allows guests to choose their preferred items
- Provides an efficient flow while still delivering a polished wedding dining experience
- All serving equipment, chafing dishes, set up and tear down is included with this option

Available food selections will be provided during proposal planning

Slider Buffet

Includes:

- Choice of 3 Types of Sliders (2 sliders per person)
- House Salad
- Housemade Chips & French Onion Dip



Signature Buffet

Includes:

- Choice of 2 Proteins
- 1 Vegetable Selection
- 1 Starch Selection
- House Salad

Premium Buffet

Includes:

- Choice of 3 Proteins
- 2 Vegetable Selections
- 2 Starch Selections
- House or Beet Salad

Plated Dinner

For couples looking for a more formal and thoughtfully curated dining experience, Red Cow plated service brings the restaurant experience directly to your celebration. Each course is individually plated and served to guests, creating a polished, seamless meal with attentive service and the craveable flavors Red Cow is known for.

How It Works

- Select your package
- Guest entrée selections are collected in advance
- Each guest is served individually at their table
- Bread is served family style, salad & entrees are served Individually

---

Classic Plated Dinner

Includes:

- Choose two entrées from the selections below
  - Each guest selects their preferred entrée in advance of the event.
- Plated House Salad
- Bread Service

Entree Options:

Vodka Mezze Pasta (V)

Tender mezze pasta tossed in a rich, creamy vodka sauce, finished with luscious burrata, fresh basil, and a touch of chili heat.

Champagne Chicken

Breaded chicken finished in a velvety champagne cream sauce with pecorino, garlic, and a touch of fresh lemon. Served with herb-roasted potatoes and roasted Brussels sprouts.

Pork Tenderloin

Tender, slow-roasted pork tenderloin complemented by a rich whiskey sauce. Served with creamy garlic mashed potatoes and roasted Brussels sprouts.

Oven-Baked Cod (GF)

Delicately oven-baked cod topped with gribiche, served over a hearty blend of brown rice and quinoa with roasted Brussels sprouts.

Manhattan Strip Loin (GF) |

Tender beef finished with a rich, savory Bordelaise sauce. Served with garlic mashed potatoes and glazed carrots.

Cocktail-Style Reception

Designed for couples who envision a lively, social celebration, Red Cow reception-style dining keeps the evening relaxed, interactive, and centered around great food. Guests can mix and mingle while enjoying a variety of craveable bites served throughout the reception—creating a flexible dining experience without the structure of a traditional seated meal. It's a natural fit for cocktail-forward receptions, outdoor celebrations, and couples who want to keep the energy flowing from first toast to dance floor.

How It Works

- A selection of passed hors d'oeuvres, stationed displays, and small plates are served throughout the reception
- Menu selections and quantities are thoughtfully curated to create a substantial and satisfying dining experience
- Guests are free to mix, mingle, and enjoy food throughout the celebration without assigned courses or traditional dinner seating
- Ideal for non-traditional timelines, indoor/outdoor celebrations, cocktail-forward receptions, and venues with limited seating
- Stationary display quantities are portioned according to your final guest count.

Classic Cocktail Reception

Includes:

- 3 Passed Appetizers (hot or cold)
  - 2 pieces of each app per person
- 1 Stationary Display with:
  - Charcuterie, Caprese Skewers & Hummus & Veggie Cups

Signature Cocktail Reception

Includes:

- 3 Passed Appetizers (hot or cold)
  - 2 pieces of each app per person
- 1 Stationary Display with:
  - Charcuterie, Caprese Skewers & Hummus & Veggie Cups
- 1 Slider Station
  - 2 types of sliders
  - 2 sliders per person





Sliders

Priced per dozen (12 sliders)

Choose from our signature slider selections below to customize your Slider Buffet, Signature Cocktail Reception, or late-night snack menu.

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

Double Barrel*
double patty, white american, grilled onion, special sauce

Steak Tenderloin*
caramelized onion, white american, horseradish cream cheese, bordelaise, garlic butter

Ultimate*
CAB®, wisconsin cheddar, red cow sauce

Tennessee Hot
southern fried chicken, tennessee hot seasoning, coleslaw, house pickles, kewpie mayo

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

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

Veggie
bean & cashew, pepperjack, smoked pepper aioli

So Cal (vegan)
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

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

Stationed Appetizer Platters

Serving estimates are based on appetizer portions and may vary depending on your overall menu.

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

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

Pinwheel Platter
12 ham & cheese, 12 chicken bacon

Shrimp Cocktail Platter
3 dozen shrimp, fresh lemon, cocktail sauce



Charcuterie Boards

Serves 15-20 people

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

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

Meat & Cheese
Combination of both of the above



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

Small Bites

48-piece minimum per selection

Items can be served either passed or stationed

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

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

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

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

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

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

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

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

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

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





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

Dessert

Items can be served plated or stationed

Flourless Chocolate Torte (GF)
12 pieces - walnuts, caramel, whipped cream

Salted Caramel Banana Bread
12 pieces - whipped crème fraîche

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

Cookies by the dozen
chocolate chip

Brownies
24 pieces - salted caramel

Outside Dessert Service

Bringing your own wedding cake or desserts? We're happy to handle the finishing touches! Our team will cut, plate, and serve your outside desserts so you can enjoy the celebration.

Includes disposable dessert plates, napkins & forks. This optional fee applies only to outside desserts requiring cutting, plating, or serving.



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

All prices are subject to a 15% operations charge and applicable MN sales tax. The service charge is not a gratuity. Rates are subject to change.