URBAN COWBOY Catering

Discover our Catering Menu

Modern Sothern Fusion: Bold flavors and handcrafted experiences.

APPERTIZERS

Our appetizers feature handcrafted bites with local ingredients and bold Southern flavor. Choose 2–3 selections per menu. Chef's Recommendations are starred (⭐)

MEAT & POULTRY

Al Pastor Mini Pork Tacos. Avocado Salsa • Pickled Red Onion • Hatch Chile Aioli.

Shiner Braised Short Rib on Pastry with Chives.

⭐ **Prosciutto Fig** (or Grape) Basil • Roasted Red Onion • Mozzarella on Skewer.

⭐ **Beef "Wellington" Pastry Cups** . Minced Mushrooms • Vegetables • Herbs • Horseradish Crème.

⭐ **Bacon Wrapped Jalapenos.** Cheddar Pimento Cream Cheese • Buttermilk Ranch.

Andouille Sausage Skewer. Smoked Gouda • Caramlized Apple • Fennel.

Chorizo Meatball. Queso Fresco • Cilantro • Roasted Tomato Salsa.

Muffuleta Canape . Ham • Salami • Provolone • Tapenade • Creole Mustard • Herbs.

Chimichurri Seared Strip Steak Kebabs . Tomato • Bell Peppers • Onion.

Lays Fried Chicken Fingers. Hatch Chile Aioli.

Mini Frito Pies. With sour cream • Cheese • Pico de Gallo.

⭐ **Bacon Wrapped Dates.** Stuffed with Goat Cheese & Pecans.

Korean BBQ Pork Boneless Riblets . Scallions & Sesame Seeds.

Grilled Strip Steak Tostada . Street Corn • Pickled Red Onion • Avocado Salsa.

Thai-Peanut Sauce Steak Satay . Green Onions.

Honey-Chile (Ka'arage) Crispy Fried Chicken Bites. Sesame • Basil, Mint • Cilantro • Lime.

Pesto Chicken Caprese Skewer. Fresh Mozzarella • Tomato • Basil.

Chicken Fried Quail. Dipped in Wildflower Honey & Bourbon-Cowboy Butter.

Mini Chicken Tinga Tacos . Pickled Red Onion • Fire Roasted Tomato BBQ Sauce • Cilantro.

⭐ **Empanadas**
Philly Cheesesteak | Chicken Tinga | Black Beans, Brisket & Jalapeno Cheese | Street Corn.

SEAFOOD

Citrus Ceviche Spoons. Shrimp | Mahi | Scallops.

Ahi Poke Spoons. Sriracha aioli • Sesame • Scallions • Avocado • Herbs.

⭐ **Tex Mex Shrimp "Campechanga" Cups.** Tortilla Chips • Avocado • Lime.

Crispy Lump Crabcakes. Red Remoulade & Chives.

Mini Lobster (or shrimp) Tostada . Avocado & Mango Salsa.

⭐ **Firecracker Fried Shrimp.** Slaw & Siracha Mayo.

Fried Crab Sticks. Yum-Yum sauce.

Cholula Poached Shrimp. Cucumber Chip & Avocado Creme Sauce.

VEGETARIAN / VEGAN

Avocado Fries. Pico de Gallo & Jalapeño ranch.

⭐ **Fresh Shucked Street Corn.** Cilantro • Oaxacan Crema • Tajin.

Fried Mac n Cheese bites. Ranch.

Crispy Skillet Corn Cakes. Avocado Aioli & Herbs.

⭐ **Cornbread Panzanella.** Bread Salad Spoonfuls • Heirloom Tomato • Cukes, Balsamic • Basil.

Creme Brie Crostini. Raspberry Rosemary Jam, Mint, and Agave.

Mini Ratatouille Cups. San Marzano Tomato Sauce, Fresh Herbs (VGN).

Fried Beets. Kewpie Mayo, Basil, and Sea Salt (VGN).

Confit Tomato Spoons. Burrata, Micro Greens, Basil and Fig Balsamic.

Black Bean Empanadas. Poblanos, Corn, Goat Cheese, and Avocado Creamy Salsa.

Seasonal Vegetarian Ravioli. Seasonal Sauce & Herbs.

APPETIZER STATIONS & ARRAGEMENTS

Fantastic experiential section: one of your strongest differentiators

Grazing Station (MOST POPULAR).
A loaded station with something for everyone. Charcuterie (Meats) • Artisan Cheeses • Fruit, Crudité • Grilled Vegetables • Pickled Goods • Marinated Items • Crackers/Spreads • Crostini. **Deluxe Options Available.**

Poke & Ceviche Bar.
Watch our event Chef create bowls of Poke and Ceviche in front of your guests! Complete with toppings bar, plantain chips and crispy wonton chips. Always a crowd favorite.

Canape / Crostini Bar.
A selection of handmade canapes and crostini • featuring Beef Tenderloin • Smoked Salmon • Cheeses • Avocado & more. Colorful and fun.

Nacho Bar.
Sea Salt Tortilla Chips • Roasted Tomato Salsa • Salsa Verde, Queso • Jalapenos. **Ask for the guacamole Add-On.**

Walking Raw Bar.
A friendly server will walk around with a lovely wood box display of chilled fresh seafood: Shrimp • Oysters • Crab • Lobster • Ceviche • Poke and entertain your guests!

Ask for our Popular FOOD CARTS

- Seafood
- Elote
- Snack / Candy
- Carrito de Tacos
- Hot Dogs
- Champagne
- Guac Cart!

ENTREES

Select up to two entrées and two sides for your event. Custom combinations available

⭐ **Beef Tenderloin.** Horseradish Cream & Chimichurri **Filet Mignon .** Sliced or Grilled.

BBQ Brisket & Sausage.

Mexican Style Braised Pork Shoulder. Citrus • Oregano • Coke.

Chorizo Beef Meatloaf. With Tomato Gravy.

Balsamic Glazed Short Rib.

Cranberry Orange Pork Loin.

Mushroom Demi Glaze Pork Loin.

⭐ **Chicken Fricassee.** Wild Mushroom Ragout • Tomatoes • Thyme.

⭐ **Pesto Chicken.** With Marinated Tomatoes.

Ka'arage Japanese Fried Chicken. Cilantro • Mint • Basil.

⭐ **Mediterranean Chicken.** Olives • Artichokes • Tomato • Lemon • Herbs.

Seared Chicken with "Queso" Chorizo. With Manchego Cream Sauce.

Grilled Chicken Parmesan. With Fresh Mozzarella & Basil.

BBQ Seared Chicken Thighs. Charred Green Onions.

Lays Fried Chicken. Hatch Chile Gravy.

Lemon & Rosemary Chicken. (White Wine Sauce)

⭐ **Avocado Grilled Salmon.** (or Cod / Mahi).

Redfish Bearnaise. Or Fried Catfish Bearnaise.

Remoulade Fried Catfish.

Lemon Cream Sauce Catfish.

Seared Salmon BBQ. Orange Marmalade.

⭐ **Urban Cowboy Fajitas.** Chicken / Steak / Shrimp / Vegetarian.

Roasted Root Vegetable Curry.

BBQ Glazed Portobello Mushroom Saute.

Vegan Meatball & Chimichurri. Or Vegan Meatball Cacciatore (with Vegetables & Tomato Gravy).

Ask about our carving stations and chef-attended service upgrades!

SIDES & SALADS

All sides are designed to complement any entrée; choose 2–3 per menu.

Breadsticks & Rolls.

Chimichurri Hummus & Pita Bread.

Potatoes. Mashed | ⭐ Herb Roasted | Cajun Skillet.

RICE. ⭐ Jasmine | Spanish | Wild Rice Pilaf | Cilantro & Lime.

Sauteed. ⭐ Root Vegetables | Squash | Green Beans| ⭐ Honey Roasted Carrots w/ Pepitas & Parsley | Broccolini & Garlic | Balsamic Soy Glazed Mushrooms | Braised Spinach w/ Bacon, Cider & Red Onion.

And More. Street Corn (chilled) | Cauliflower Gratin | Mac N Cheese.

Avocado Capaccio.
Thinly Sliced Avocado • Shaved Manchego Cheese • Tomato • Cilantro • Basil • Mint • Greens • Our scratch-made honey chile dressing.

Texas Caesar Salad .
Romaine • Shaved Parmesan • Grilled Poblano Peppers • Hatch Chile Croutons • Pepita Cilantro Creamy Dressing. (Classic Caesar also available).

Back Porch Salad .
Greens • Tomato • Cucumber • Stone Fruit of the Season • Crumbled Goat Cheese • Served with Balsamic & Ranch.

Easy Salad .
Greens • Tomato • Cucumber • Radish, Shredded Cheese • Croutons • Balsamic & Ranch.

Quinoa Salad.
Chickpeas • Red bell pepper • Fresh cucumber • Parsley • Lemon.

Late-Night Snacks

Sweet or savory, handheld or indulgent; our late-night menu fuels the dance floor and ends your night on a high note.. Chef's Recommendations are starred (⭐)

- Biscuit Sandwiches ⭐
- Breakfast Tacos ⭐
- Gourmet Hotdogs
- Street Tacos
- Funnel Cakes
- Spiced Popcorn & Candy Bar
- Sliders & Handhelds
- Empanadas ⭐
- Burgers & Fries
- Queso & Chips

BEVERAGES & BAR PACKAGES

Refreshing Stations. Water | Urban Cowboy Tea | Mint Lemonade | Aguas Frescas

Hot Stations. Tea | Coffee| Decaf| Mexican Hot Cocoa

Soft Drinks. Coke | Diet Coke | Sprite | Fanta | Dr. Pepper | Topo Chico.

Mocktails. Tea | Coffee| Decaf| Mexican Hot Cocoa

Sangria Station. Virgin | Red Sangria | White Sangria

Beer & Wine

Champagne Toast

Bar Mixer Package
Soda, Juice, Mixers, Topos, Syrups, Garnish, Cups, Ice, Straws, Napkins, Coolers, Signature Drink Craft Service and Supply. Its everything by the alcohol!

Limited Bar
2 Selected Spirits + Beer & Wine

Full Bar

Signature Drinks

Beer. Miller Lite | Bud Light | Yuengling | Michelob Ultra | Blue Moon | San Adams | Corona | Heineken | Delirium.

Wine. Josh C | Bud Light | Yuengling | Michelob Ultra | Blue Moon | San Adams | Corona | Heineken | Delirium.

Call. Titos Vodka | Bacardi Rum| Tanqueray Gin | Sauza Silver Tequila| Jack Daniel's Whiskey | Captain Morgan Spiced Rum| Deward's Scoth | Jim Beam Bourbon.

Top Shelf. Grey Goose Vodka| Bacardi Light Superior Rum| Bombay Saphire Gin | 1800 Silver Tequila | Johnie Walker Black Scotch | Maker's Mark Bourbon | Jameson Irish Whiskey.