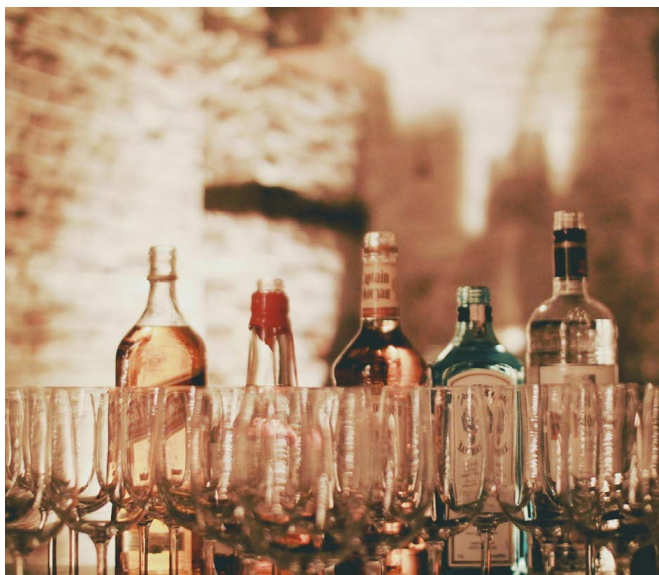


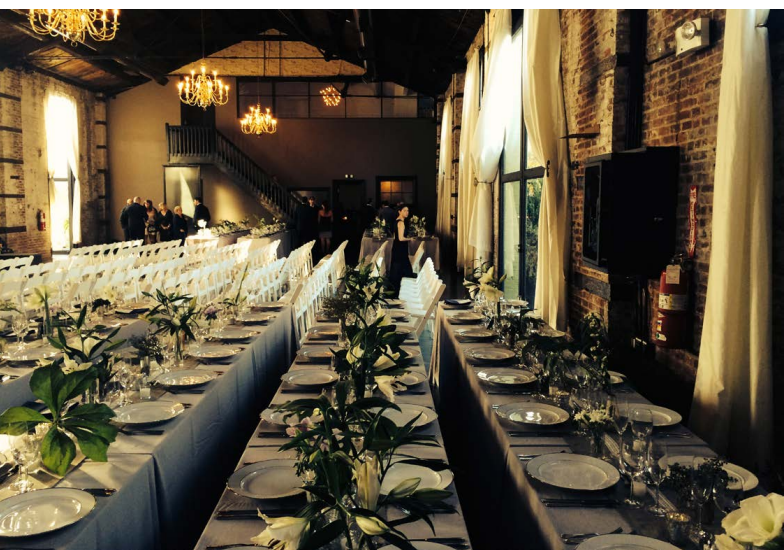


Your eyes eat first.

redtablecatering.com

(718) 714-8627





Red Table Cocktail Party Packages

Estimated At 50 Guests

(Please Ask Us For A Quote Without Bar and Rentals If you have that covered.)

1) Business and Pleasure Starts @ \$95 plus tax:

Includes 5 savory 1 sweet passed hors d, all staff, 2hr beer/wine/soft drink bar, rentals, and gratuity.

2) Night To Remember Starts At \$125 plus tax:

Includes 6 savory 2 sweet passed hors d, 1 seasonal market table, all staff, 2hr beer/wine/1 specialty cocktail/soft drink bar, rentals, and gratuity.

3) Going To Need A Bigger Boat: Starts At \$175 Plus Tax:

Includes 6 savory 2 sweet passed hors d, 1 seasonal or special market table, 1 grand market table, 1 sweet table all staff, 2 hour top shelf full bar beer/wine/2 specialty cocktail/soft drink bar, rentals, and gratuity.

Email or call us for a consultation, and we can begin planning a truly one-of-a-kind experience!

bcostello@redtablecatering.com

david@redtablecatering.com

(718) 714-8627

Menus

See menus below for pricing & details



Menu

APRIL 22, 2017

First Course

TREVISO RADICCHIO & MIXED GREENS
Rainbow Beets, Walnuts, Lemon-Cream Dressing

Second Course

FLANK STEAK
Gremolata, Lemon-Cream Sauce, Sautéed Mushrooms, Sautéed Peas

Third Course
Baked Chicken Breast, Roasted Potatoes, Steamed Asparagus, Lemon-Cream Sauce

All-Inclusive Packages

Choose from 3 comprehensive menu options, designed to suit events of all styles & customized to you.

Prices include food, all service, full open 5hr bar, rental equipment, estimated for 150 guests.

PLATED

*\$250, plus tax

Consider this Red Table's signature service. You and your guests will begin your evening with a custom-designed cocktail hour, complete with a signature drink menu and passed hors d'oeuvres.

After cocktails, all guests will be seated for plated dinner with multiple courses and fine dining service.

FAMILY STYLE

*\$235, plus tax

Our increasingly popular family-style service includes our passed hors d'oeuvres, and two to three courses of shared plates.

We love this style of service outside in the open air or tented on a grassy hill top with wild flowers on farm tables.

BUFFET

*\$225, plus tax

For those who would prefer to bypass seating charts and spend more time mingling, consider our elevated buffet option.

Our buffets offer the same menus offered in family style or plated service. This encourages a high quality yet casual dining experience.

The night begins with a customized cocktail hour and stationed hors d'oeuvres, then, as the party continues, we gracefully provide new stations for guests to find more substantial selections to enjoy.

Sample Cocktail Menu

"A Night to Remember"

Hors D'oeuvres

Choose 6

Beef carpaccio / arugula / pecorino and truffle
Arancini with prosciutto and saffron aioli
Smoked bacon / apple / spiced maple syrup
Baby lamb chops with horseradish and mint sauce
Deviled egg / with basil / anchovy and capers
Mini Icelandic hot dog / fried onions / remoulade
Vietnamese summer roll / smoked tofu / sweet and sour dipping

The New England Seafood Table

Raw oysters on the half shell / mignonette
Maine lobster tail and claw / buttered roll
Raw clams / Red Table smoked hot sauce
Cherry stone clam dip / cape cod potato chips
Shrimp cocktail / cocktail sauce
Marinated mussels / lemon aioli
Breads and crackers
Drawn butter / lemons / sea salt

Dinner

House made focaccia with sea salt and extra virgin olive oil

Salad

(served Family Style)

Red oak / lolla rosa lettuce / roasted pears / chevre / sweet roasted almonds / pear cider reduction
Grilled and marinated vegetables

Pasta

Gnocchi / tomato butter / basil pesto

Main: Duo

Seared sea bass / soft polenta / wild mushrooms / herbs and oil
Skirt steak tagliata / pan juices / grilled eggplant / crushed potatoes / gremolata

Vegan

Mint and pea risotto / grilled asparagus / red pepper pickles and oil

Dessert

(Choice or Station) With Petit Four At Table

Flourless chocolate cake / salted caramel / sweetened cream
Poached pear / lemon olive oil cake / mascarpone
Crème caramel

Hors d'oeuvres

MEAT

Grilled Baby Lamb Chop / horseradish gremolata
Diablo on Horseback / bacon wrapped date, Iberico cheese & quince paste
Duck Breast & Crushed Pistachio / sesame cracker
Smoked Pork Loin & Peach Compote / cornmeal cracker
Braised Short Rib / mandarin orange & sweet potato in puff pastry
Buttermilk Fried Chicken / cheddar biscuit & jalapeno jam
Braised Pork or Lamb Belly Steamed Bao Buns / Asian pickles
Serrano Ham & Market Cantaloupe
Seared Dry Aged Steak / blue cheese & pickled chiles on yucca chip

CROSTINI

Eggplant / Vidalia Onion & Corn Caponata & Mozzarella
Beef Carpaccio / White Truffle / Arugula & Parmesan
Melted Brie / Honey & Walnuts
Tart Apple / Blue Cheese & Hazelnuts
English Peas / Fava Beans / Fresh Ricotta / Mint & Chervil
Chicken Liver Pate & Caramelized Onion

SEAFOOD

Chilled Shrimp / classic cocktail sauce
Blue Crab Cakes / remoulade dip
Smoked Salmon & Goat Cheese / with watercress on pumpernickel toast
Shrimp Tempura Skewers / yuzu aioli
Tuna Tartar / thai basil, kaffir lime leaf, sea salt & wonton chip
Salt Cod Fritter / saffron aioli
Sea Bass Ceviche / shaved fennel & orange supremes on tortilla chip
Thai Shrimp Fritters / sweet chili sauce
Smoked Long Island Bluefish / dill crème fraîche

FLATBREAD

Goat Cheese / Thyme & Honey
Grilled Onion, Roasted Peppers / Fennel Sausage & Pecorino
Shaved Potato / Caramelized Onion & Rosemary
Mixed Winter Squash / Goat Cheese & Walnuts

CHEESE & VEGETABLE

Rainbow Beets, Caramelized Walnut & Lemon Cream / on an endive leaf
Baby Summer Squash / herbed chevre & corn
Okra & Black Bean Fritter / peach vadalia hot sauce
Grilled Corn, Crema & Cotija / chili powder & lime on a spoon
Cremini Mushroom / filled with chevre & chives
Gruyere Gougère / filled with ham, candied apples & arugula
Saffron Manchego Arancini / berry mustard
Vietnamese Summer Rolls / vegetables & smoked tofu with nuoc nam lime dip
Roasted Cauliflower Hand Pie / cheddar crust
Tomato Cucumber Gazpacho / salt rim
Grilled Halloumi, New Potato & Tomato Kebabs / yogurt mint sauce
Curried Peas, Carrots & Spicy Cilantro Salad / on baby papadum

TARTS

Asparagus & Gruyere
Caramelized Onion / Crème Fraîche & Thyme
Squash / Taleggio & Mushroom Powder
Truffle Mac & Cheese

Market Tables

We bring global cuisine direct to your table with selections ranging from exotic international delicacies to delectable farm fresh food, including the finest local cheeses and charcuterie.

The Market Table is a deluxe hors d'oeuvres station that can be customized and expanded to create the perfect Floating Dinner that's guaranteed to please even the most eclectic palette.

Grand Market Tables

Our beautiful market tables — taken to the next level. Add Osetra Caviar and Lobster Claws to your raw bar, freshly sliced smoked brisket to your Southern station, or entice your guests with a market-fresh selection of live action sushi.

All Grand Market Tables can be catered to suit your event and cuisine. Please see menus for pricing details.



Seasonal Market Table

Perfect as event starters or a late-night snack station, or as goodie bags: \$10 per person, priced at 150 Guests

SLIDER BAR

Choose 5

Beef short rib slider / lettuce / pickle / special sauce
Buttermilk brined fried chicken / jalapeno jam / cheddar biscuit
Mini lobster roll
Bbq pulled pork with spicy slaw
Grilled portobello mushroom / herbed goat cheese
Cheeseburger slider / cheddar / bacon / pickle / special sauce
Mini corn dogs / spicy mustard
Pigs in blankets / spicy ketchup
Grilled fontina cheese sandwiches / marinated radicchio
Baby Reuben / russian dressing / sauerkraut
Tortilla espanola / lemon aioli / sea salt focaccia
Fried oyster po boy / lemon / bacon / mayo
Muffaletta / jardiniere relish
BLT sliders / heirloom tomato / bacon / lettuce / mayo
Caponata / burrata / focaccia

MEDITERRANEAN TABLE

Anchovy-stuffed mansanillo olives marinated in chili / lemon / oregano / olive oil
Hard boiled egg / capers / parsley / chili flake / anchovy
Flatbread / roasted red pepper / grilled eggplant / blistered cherry tomatoes / sweet onion
Halloumi / new potato / tomato kebabs / yogurt mint sauce
Kefta kebabs / tahini sauce
Dried apricots / figs / dates
Filo "brick" spinach / pine nuts / feta

ANTIPASTI TABLE

Assorted Italian Cheeses and Cured Meats
Pickled cherry peppers
Mozzarella / cherry tomatoes / basil
Grilled summer vegetables with herbs & oil
Marinated green beans / roasted bell peppers / artichoke hearts / zucchini & mint
Roasted polenta squares with Fontina & wild mushrooms
Breads: Chequered / Pugliese / Sesame

THE MARKET TABLE

Artisanal cheeses
Charcuteries
Seasonal crudite
Hummus, romesco, green goddess
Seasonal fresh fruits
Chicken liver mousse, duck rillette
Artisanal breads
Crackers

BAR SNACKS TABLE

Maple bacon bites
Cheddar popcorn
San francisco streetcar nuts
Fried cheese curds, marinara dipping sauce
Hushpuppies / Red Table hot sauce
Deviled eggs / bacon / jalapeño jam



Special Market Table

A Deluxe Hors d'oeuvres Station that can also expanded to create a spectacular Floating Dinner; \$15 per person.

CLASSIC CARVING STATION

Roast beef
Horseradish crema
Creamed Spinach
Parker house rolls / sea salt / whipped butter

SOUTHEAST ASIA STREET SNACKS

Sesame-soy cashews / wasabi peas / nori
Green mango / papaya / pineapple / chili salt
Chicken satay skewers
Mini banh mi / chicken liver mousse / ham / pickled carrots and radishes / chili aioli / cilantro
Broiled chicken wings / chilies / lime / fish sauce / cilantro

BROOKE'S VEGAN SMALL PLATES

Moros and cristianos / plantain tostones / corn salad / grilled seasonal squash
Cranberry beans / butternut squash / spicy tomato broth / herbs / tostadas
Country fried seitan / facon / tomato
Scallion pancake / cold sesame noodle / black vinegar sauce
Marinated tempeh / beets / pickled carrots / brown rice / black beans / sauerkraut

INDIAN

Sweet Potato Pakora with Earl Grey Chutney
Crispy Chickpea Cakes with Passion Fruit Raita
Grilled Flatbread with Preserved Lemon and Creamy Lentils
Paneer Tikka Skewers
Mixed Tandoori Skewers
Mini Beef Samosa with Ghee Aioli
Classic vegetable Samosa with Tamarind chutney
"Tandoori Cured" Salmon / mango chutney on papadum
Baby papadum, curried peas and carrots / spicy cilantro salad

MEXICO

Grilled and Raw Regional Crudit e
Roasted garlic Guacamole bar
Orange-tomatillo salsa
Pico de gallo
Crab-jicama Salpic n
Roasted Poblano Salpic n
Crumbled Bacon
House made corn tortilla chips

Grand Market Table

Our beautiful market tables, taken to the next level! \$30 per person; Requires 1 Chef Attendant Per 150 Guests (\$200 surcharge per chef).

SEAFOOD PLATTER

(Add Caviar Set Ups @ \$15PP)

Raw oysters on the half shell / mignonette
Shrimp cocktail / cocktail sauce
Marinated mussels / lemon aioli
Drawn butter / lemons / sea salt
Mini lobster rolls
Fried clams / tartar sauce
Cherry stone clam dip / cape cod potato chips

SUSHI STATION

Please Ask For Our Sushi Menu

PESCADO PARTY TABLE

Tortilla chips and Tostones
Shrimp cocktail in spicy tomato cocktail sauce in shot glass
Shots of Horchata

Ceviches

Striped sea bass / orange supremes / fennel
Tuna, avocado / pickled red onion
Flounder / green chili / cilantro

GRAND CARVING STATION

Beef two ways- Pastrami and tenderloin
Baby lamb chops
Horseradish crema
Red wine reduction
Herb roasted fingerling potatoes
Creamed Spinach
Parker house rolls / sea salt / whipped butter

GRAND BBQ TABLE

BBQ pulled pork
Smoked brisket
Buttermilk brined fried chicken
Martin's potato rolls
House made pickles
Coleslaw
Creamy potato salad / hard boiled egg / celery
Watermelon-tomato salad / pickled chilis / lemon honey vinaigrette

INDIAN

Passed or Station

Sweet Potato Pakora with Earl Grey Chutney
Crispy Chickpea Cakes with Passion Fruit Raita
Grilled Flatbread with Preserved Lemon and Creamy Lentils
Paneer Tikka Skewers
Mixed tandoori skewers
Mini Beef Samosa with Ghee Aioli
Classic vegetable Samosa with Tamarind chutney
"Tandoori Cured" Salmon / mango chutney on papadum
Baby papadum / curried peas and carrots / spicy cilantro salad

CHINESE

Stir Fry With Choice Add Ins (Asian Vegetables / Choice 2 Meats / Choice 2 Sea Foods)
Grilled pork chops / fish sauce palm sugar marinade / grilled scallion
Stuffed cherry stone clams / spinach / garlic / sausage
Velvet chicken lettuce wrap / hoisin / cashew / pickled carrots / cucumber / thai basil / sweet chili sauce
Sesame pickles
Sticky OR broken rice

Desserts

\$12 per person; All Served with Petit Fours (Duo Plated or 3 per station. Priced at 150 guests)

WEDDING CAKES

Starting at \$7.50 pp; Flavors available upon request

CHOCOLATE

Flourless chocolate cake / caramel sauce / whipped cream
Mini chocolate pavé cake / mixed berries / sugar
Devil's food cake / espresso mousse / crunch rice pearls
Chocolate jar pie / salted caramel / cocoa nibs

TARTS

Chocolate ganache tart / pretzel streusel
Key lime pies / gingerbread crust
Rhubarb pie / whipped cream / lemon zest
Peach-bourbon / brown sugar cream
Blueberry-lemon zest
Apple calvados / creme fraiche
Grapefruit curd / candied ginger

CAKES AND CUSTARDS

Lemon panna cotta / almond tuille
Lemon olive oil cake / bourbon glaze / mascarpone / candied walnuts
Mini vanilla bean cupcakes / candied orange peel buttercream
Mini scottish shortbread / lemon curd / strawberries
Strawberry compote / buttermilk biscuit / clotted cream
Vanilla pot de crème / strawberries / rhubarb
Peach buttermilk upside-down cake
Mini pavlovas / berries / whipped cream
Banana cream pudding / vanilla wafer
Chocolate espresso cream
Apple turnover / vanilla creme fraiche
Gingerbread cake / spiced pears / syrup
Maple-mascarpone cheesecake / plum jam
Coconut cake / passionfruit curd / dark chocolate ganache



Service

Red Table provides all its own staffing in house. We have worked with our people for 15 years in some cases, and that continuity and confidence in excellent execution is felt through out our events.

Friendly, professional, and on point at every turn our chefs, captains, bartenders and waiters take tremendous pride in what we do.

Chef @ \$50/hr

Cook @ \$40/hr

Captain @ \$50/hr

Server @ \$40/hr

Bartender @ \$40/hr

Coat Check @ \$40/hr

All staff at 5hr minimum and 20% gratuity.

Final staffing depends on the size and style of your service.



Bar Service

Full Premium Bars Starting @ \$34pp or
Craft Beer and Wines @ \$22pp

Bar Service Quoted At 2hr Service and 50 Guests

We will help you craft your specialty cocktail
menu to suit the occasion.

Specialty Cocktails

VODKA

VODKA LEMONADE - with tart lychee fruit / lime zest simple syrup / seltzer / garnished with a mint sprig

WHISKEY

BROOKLYN - Hudson Whiskey / sweet vermouth / bitters / garnished with a brandy-soaked cherry / served in a Martini glass

RUM

DARK AND STORMY - Dark Rum / Light Rum / Aguardientes / Lime / Mint / Ginger / Simple / Club Soda

RUM PUNCH - Dark and light rum / house grenadine / pineapple / cherry and lime juice / cinnamon / orange zest

GIN

BEE'S KNEES - Gin / fresh lemon juice / lavender honey syrup / sparkling wine / garnished with Lavender flowers / served in a wine glass

THE BRAMBLE - Gin / lemon / sugar and Creme de Mure blackberry liqueur / garnished with blackberry and crushed ice / served in a Chimney

CLASSIC MARTINI - Gin / dry vermouth / garnished with olive / served in a Highball

GIN GIMLET - red grapefruit juice / sugared rim / garnished with a sprig of rosemary / served in a Highball

GIN - jasmine tea / honey club soda / lemon juice / garnished with lemon verbena / served in a Chimney

GIN - Pimms / Cointreau / lime / cranberry / garnished with a lime twist

TEQUILLA & MEZCAL

MEZCAL - Bitters / Grapefruit / Agave Nectar

MOJITO - Herradura tequila / muddled mint / lime / and soda water

SPECIALTY LIQUOR

CAMPARI - vermouth / seltzer / sliced pear

AMERICANO - Campari / sweet vermouth / Rooibos tea / peach simple syrup

PIMM'S CUP - No. 1 with ginger simple syrup / seltzer and sliced strawberries

PISCO - Bourbon / Rum / Herbsaint / Lime / Simple / garnished with a lemon twist

CHAMPAGNE COCKTAILS

CAVA - Lillet and sliced strawberries

CAVA - St. Germain soaked strawberries and rhubarb simple syrup

APEROL SPRITZ - Prosecco / Aperol / soda water / blood orange slice

DEATH IN THE AFTERNOON - Champagne / absinthe / bitters / sugar cube / rose petal garnish

FRENCH 75 - Dry gin / champagne / fine sugar / lemon juice

KIR ROYALE - Creme de Cassis or Chambord with Cava and berry garnish

SANGRIA

BK BACKYARD SANGRIA - White wine / Fino Sherry / Prosecco float / basil-mint simple syrup and seasonal market fruits

FALL SANGRIA - Red wine / Fino Sherry / five spice-vanilla bean simple syrup / Lambrusco Float / citrus

A photograph of three chefs in a commercial kitchen. They are wearing white chef coats and black hats. One chef in the foreground is plating food on a white tray. Another chef is in the background, and a third is to the right, also working. The kitchen has stainless steel counters, various kitchen equipment, and wooden crates in the background.

Additional Services

Event Planning

Red Table has a team of stylists and event planners who will help you do it all with kindness, patience, polish and love.

Partnerships

Red Table is happy to partner and work with party planners, florists, and DJs.

Culinary and Kitchen Services

Red Table offers food production premises and a support network of chefs in our commercial kitchen for anyone involved in producing great food and drink. The facilities and equipment can be rented for as little as one day, or as often as needed.

Flower Arrangements

We hand select seasonal, local flowers to create one of a kind bouquets distinctly garnered towards your event.

Testimonials

Brooke and team are total pros. We loved working with these guys. They helped us throw an amazing cocktail/dinner party. The food was excellent, our guests loved it. That ceviche! So good. The team was super professional, caring and on it. Really impressed. I highly recommend them.

-Alex M.

Phenomenal caterer who matches excellent quality with attentive, professional service. I hired Red Table for my wife's birthday party for about 45 people. Brooke and David were very responsive during the planning phase. Adrian is an amazing chef and clearly cares about the work product. Jerry, Rick and Eric worked the room with grace. Great value for the level of quality. Will use them again.

-Robert S.

Brooke and team were top notch in catering our housewarming/post-wedding celebration. The whole process was very easy and on the day of, they handled everything very professionally and responded flexibly throughout the day. The food was amazing! We were looking for a company specializing in small plates as it was more of a cocktail party, and they really delivered.

-Carlene M.

We were extremely fortunate to work with Red Table on a charity fundraiser for our non-profit, Bed-Stuy Campaign Against Hunger. From start to finish, Brooke and his team were amazing.

-Leslie J.



Contact


To discuss your catering needs, call us at
(718) 714-8627

We are open 9am to 5pm,
Monday through Friday.

We are also available by email at
bcostello@redtablecatering.com &
david@redtablecatering.com

 **facebook.com/redtablecatering**

 **instagram.com/redtablecatering**

 **twitter.com/redtablecaters**

Thank You.



RED TABLE

redtablecatering.com

bcostello@redtablecatering.com

david@redtablecatering.com

(718) 714-8627

