



Corporate Services

Your eyes eat first.

redtablecatering.com

(718) 714-8627





Corporate Engagements

Our corporate catering service offers diverse and creative food options, utilizing nutritious and seasonal produce, while working within your set budget.

Red Table offers VIP corporate hospitality for product launches or promotional events. We can provide the whole package, or just the food and beverages. We have a wide range of smart packages that include floral arrangements, styling, and much more.

Email us to learn more about all we can do to help you create a spectacular event at

bcostello@redtablecatering.com

david@redtablecatering.com

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

[\(718\) 714-8627](tel:7187148627)



Menus

for service at your office

A background image showing a cup of coffee on the left and a plate of breakfast food, including bagels and a fried egg, on the right. The text is overlaid on this image.

Breakfast (\$1500 minimum)

Coffee service / 3 per person

Freshly Brewed regular & decaf coffee & teas

Continental / 8.5 per person

Assortment of mini breakfast pastries and mini bagels with cream cheese / butter & jam

Fruit & Yogurt / 10 per person

Assortment of mini breakfast pastries and mini bagels with cream cheese / butter / jam / crunchy low-fat granola / low-fat yogurt & berries

Croissants & quiche / 10 per person

Assorted croissants and choice of quiche served with fruit smoothies

Scramble / 15 per person

Cage-free scrambled eggs with country potatoes / mini muffins / applewood smoked bacon & berkshire pork sausage

Breakfast Sandwiches / 15 per person

Choice of english muffin / bagel or croissant

- bacon cheddar
- ham & cheese
- turkey sausage & cheese
- cheese / mushroom / spinach and egg whites

New York Bagel platter / 12 per person

Assorted mini bagels with smoked salmon / herbed cream cheese / red onions / tomatoes / cucumbers / hard boiled eggs / lemons & capers

Frittatas & Egg dishes / 12 per person *(choose 1)*

Frittata / seasonal squash / chevre / bell pepper

Egg white frittata / sweet onion / cherry tomato / basil

Spanish tortilla / russet and sweet potatoes

Tuscan baked eggs / spinach / roasted tomatoes / fresh herbs

Skillet baked eggs / chorizo / fingerling potatoes

Roasted red pepper strata / red potatoes / bacon / parmesan

Compliment your breakfast

Overnight oats / 4 per person

Individual cereal cup / 3.5 per person

Slow brewed iced coffee / 4.5 per person

Mini smoothies / 5 per person

Hard boiled egg / 2 per person

Lunch (\$1500 minimum)

SANDWICHES / 20 per person

Includes house salad, fresh fruit, chips, cookies & brownies

Choose 3 sandwiches for parties up to 12 people

Choose 4 sandwiches for parties of 13-24 people

Choose 5 sandwiches for parties of 25 or more

Grilled Portabella

Goat cheese / roasted garlic / herb aioli

Fresh Mozzarella

Vine ripe tomato / fresh basil / extra virgin olive oil on focaccia

Mediterranean tuna salad

Roasted tomatoes / black olives / capers & field greens

Roasted chicken salad

Scallions / mango / avocado / lettuce & green goddess dressing

Roasted Vegetables

Squash / peppers / eggplant / hummus & balsamic glaze

Roasted chicken breast

Manchego / ratatouille relish / basil pesto & aioli

Smoked ham & brie

Dijon mustard sauce

Scottish smoked salmon

Crème fraîche / cucumber / sprouts & granny smith apple

Roasted turkey

Farmer's bacon / avocado salad & cranberry mustard

Egg salad

Dill / kirby cucumbers & roasted red peppers

Roast beef

Horseradish / vermont cheddar & shaved red onion

SLIDER LUNCH / 15 per person

Salmon

Mango / cilantro yogurt

Chicken

Vine ripe tomato / herb aioli

Filet Mignon

Grilled onions / horseradish

Veggie Burger

Seaweed & crunchy carrots

ENTREE SALADS / 10 per person (choose 1)

Baby Kale

Saved parmesan / croutons / creamy caesar dressing / served with chicken or salmon

Chef Salad

Romaine / smoked ham / roasted turkey / cheddar & swiss cheese / hard boiled egg & tomatoes

Mandarin Orange & baby spinach

Toasted almonds / roasted chicken / snow peas / honey asian dressing

Lunch (48 hour notice required - 45 per person with a \$1500 minimum)

Served with rolls & butter

The Highline

Artisan lettuce / heirloom tomatoes & lemon-dijon vinaigrette
NY strip steak / Portabella / red onions
Roasted chicken / herb de provence and garlic
Tofu - cilantro / orange-soy vinaigrette
Butternut squash cavatelli / parmesan sauce
Roasted brussels sprouts / apple cider & grain mustard
Oven roasted potatoes
Assorted bars & cookies

Hudson Yards

Artisan lettuce salads
Fresh grilled tuna nicoise
Braised Creekstone short ribs
Penne pasta with broccoli rabe
Roasted portabello
Assorted bars & cookies

The Upper Westsider

Burrata / tomato & basil salad
Trofiette pasta - pesto cream / peppers & zucchini
Cod - avocado / radish / apples & sauce tagine
Chicken breast / lemon dill butter
Roasted cauliflower / capers / raisins & olives
Oven roasted root vegetables
Mango mousse cake

Little Italy

Vine ripe tomato & buffalo mozzarella
Shredded kale & chopped romaine cobb
Goat cheese lasagna
Vegetable & meat lasagna
Broccoli / sun dried tomatoes / roasted garlic & olive oil
Oven roasted root vegetables
Assorted bars & cookies



Buffets

45 per person with a \$1500 minimum

ALL MENUS TO INCLUDE BREADS / BUTTER

RTC BREADS

House Foccacia / Cheddar Biscuits / RTC Corn Bread / Parker
House Rolls / Crusty Loaves

Menu 1

Summer Salad

Corn / peach / cherry tomato / lime and cilantro

Penne with basil pesto

Shaved corn / cherry tomatoes and parmesan on the side

Roasted eggplant

Lebneh / white beans / toasted pine nuts, pickled red onion

Pastrami

Sweet potato and Yukon gold hash / whole grain mustard

Chicken breast supremes

Sautéed chard / lemon aioli on the side

Key Lime Jar pie

Lime curd / "nilla" wafer crust

Menu 2

Salad

Arugula, peach, ricotta salata red wine vinaigrette

Young broccoli

Roasted fingerling potatoes / lemon / lemon zest / oil

Tabouleh with quinoa

Haricots verts / almonds and mint

Smoked pork loin

Sliced with peach barbecue glaze / summer succotash

Salmon Rice Bowl

Grilled flaked salmon / green olives / grilled avocado / wild rice / green onions / herbs / lemon

Peach Crumble Cake

Menu 3

Caprese

Heirloom tomato / fresh mozzarella / basil / aged balsamic / EVO

Braised French lentils

Carrots / farro / parsley / sea salt

Butternut squash

Crushed cashews / pickled chilis / herbs and oil

Chicken paillard

Romaine / red peppers and basil

Med rare roast beef

Bed of fennel / zucchini / pecorino / mint

Lemon ginger panna cotta

Served with ginger cookies

Menu 4

Chopped salad

Rainbow beets / chick peas / cucumbers / green beans / bell peppers / romaine

Israeli couscous

figs / radicchio / grilled red onions

Haricots verts

cremini mushrooms / pea shoots

Beef and lamb kibbeh

pine nuts and parsley / yogurt and mint

Duck confit

Honey braised baby carrots / harukei turnips / rosemary

Mini biscuit

with plum jam / butter & sea salt

Menu 5

Wedge salad

bleu cheese / cherry tomato & bacon

Succotash

Fresh shell beans with corn / summer squash & sweet onion

Potato Salad

Celery / hard-boiled egg & Kewpie mayo

Smoked Beef Brisket

Jalapeño mashed potatoes

Jambalaya

Grilled shrimp / andouille / tomato / bell pepper & Carolina Gold rice cooked with smoky Ham hock

Super fudge brownie

Salted caramel / whipped cream

Menu 6

Red oak and lolla rosa lettuces

Roasted pears / sweet roasted almonds / pear cider reduction

Orrechiette

Broccoli / EVO / chili flakes / lemon zest

Oven roasted tomatoes

Thyme / parmesan

Seared sea bass

Wild mushrooms / herbs and oil

New York Strip

Pan juices / grilled eggplant / gremolata

Flourless chocolate cake

Salted caramel / sweetened cream

Menu 7

Served With Fresh Flour and Corn Tortillas

Mexican Caesar

Romaine / crema / queso fresco / avocado / spiced pepitas / cilantro chile and lime

Mexican Grill

Grilled jumbo shrimp / lime and chilis

Grilled skirt steak / salsa verde

Mixed grilled vegetables

Sides:

Black beans

Corn / tomato / avocado / pickled red onion salad with lime vinaigrette

Yellow rice

Pico de gallo

Jar Pies: (Individual Cold Pies Served In Ball Jars)

Key Lime

Chocolate and salted caramel

Menu 8

Fennel & apple

Arugula / lemon dressing

Cauliflower gratin

Curry / gruyere

Roman style artichokes

Green garlic / mint

Grilled branzino

Olive oil / gremolata / kale / chard / grilled summer squash / bulgur wheat

Roasted leg of lamb or lamb tagine

Couscous / apricots / olives and red peppers

Individual Tarts:

Peach-bourbon / brown sugar cream

Blueberry-lemon zest

Menu 9

Chopped romaine and dill

Green olive dressing

Parsley root gratin

French Farmers Ratatouille

Farro / wild rice / braised leeks / mustard greens / dried cranberries / herbs (Individual Bowl)

Beef bourguignon

Braised beef / Cippolini onions / oyster mushrooms / red wine jus

Grilled chicken breast

Crushed potato / Brussels sprouts chicken jus

Tart tatin

Vanilla crème fraîche



Menu 10

Kale Caesar

Garlic crouton / parmesan lemon dressing - white anchovy optional

Golden beets

Roasted pumpkin seeds / goats cheese lemon vinaigrette

Wheat berries

Pole beans / grilled eggplant / pickled red onion

Roasted red pepper polenta squares

With roasted broccoli

Pan seared stripe bass or bronzino

Gremolata #5

Moroccan Lamb stew

Herb couscous / tomato cucumber salad / mint yogurt #5

Chocolate Jar pie

Dark chocolate pudding / cookie crumble / whipped cream and caramel coated pop corn in bowls

Menu 11 - German All Stars

Brown Bread

With spiced lard

Shredded red cabbage & apple salad

Wild mushroom stew

With spaetzle

Crushed fingerling potatoes

With lemon and aioli

Mustards / Pickles & House Sauerkraut

Chicken Schnitzle

Lemon, parsley

Assorted Wurst

Chocolate ganache tart

Pretzel streusel

Hors d'oeuvres

Choose 5 (25 per person with a \$1500 minimum)

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

One Pot Wonders - Choose 1 (25 per person with a \$1500 minimum)

MEAT & FISH

Cassoulet

Lamb / Pork Belly / Tarbais beans / onion / carrots / celery topped with herbed bread crumbs

Chicken pot pie

Chicken / peas / mushrooms and potatoes in thick, savory gravy in pastry

Guinness Beef Stew

Beef ribeye / new potato / sweet potato / turnip. With Crusty Bread for sopping

New England Clam Chowder

Cherrystone clams / potato / celeriac in creamy broth / with soda crackers

Pozole

Pork Belly / hominy & tomato in rich chili-garlic-pork broth. Served with bowls of shredded lettuce / shaved radish / avocado / creme and lime.

Vietnamese Hot pot

Chicken in soy / ginger / garlic broth with bowls of fresh herbs / peppery greens / bean sprouts / noodles / chilies and lime.

Tagine

Lamb shoulder and Mergues Sausage with tomatoes / peppers / green olives and preserved lemon. Served with cous cous and harissa.

New England Boiled Dinner

Braised beef brisket / new potato / carrot / turnip in horseradish-parsley-caper-cream sauce. Served with Carolina rice.

Gumbo

Chicken / tasso ham and shrimp with okra / tomatoes roux. Served with Carolina rice and skillet cornbread.

Coq au Vin

Chicken stewed with mushrooms / bacon / and red wine. Served with crusty bread.

VEGETARIAN

Lasagna

Fresh noodles / bechamel / mixed winter squashes / bitter greens and ricotta

Pinto bean Chili

Chili / mushrooms & winter squash / set with bowls of: guacamole / shredded lettuce / sour cream / grated cheddar and garlic flatbreads

Chard & new potato Curry

Set with bowls of: slivered almonds / baked basmati / pickled currants / yogurt mint sauce

Vegetarian Cassoulet

Tarbais beans / carrots / potatoes / winter squash / herbs / parmesan breadcrumb

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

15 per person with a \$1500 minimum

Perfect as event starters or a late-night snack station, or as goodie bags.

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

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

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 rilette

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

20 per person with a \$1500 minimum

A Deluxe Hors d'oeuvres Station that can also expanded to create a spectacular Floating Dinner

INDIAN (choose 5)

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 Crudité

Roasted garlic Guacamole bar

Orange-tomatillo salsa

Pico de gallo

Crab-jicama Salpicón

Roasted Poblano Salpicón

Crumbled Bacon

House made corn tortilla chips

CLASSIC CARVING STATION

Roast beef

Horseradish crema

Creamed Spinach

Parker house rolls / sea salt / whipped butter

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

Grand Market Table

35 per person with a \$1500 minimum

Our beautiful market tables, taken to the next level! 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



Dessert Table

Choose 3 (15 per person with a \$1500 minimum)

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

Beverages

INDIVIDUAL SODAS & BOTTLED WATER

Sodas, still & sparkling water
\$2.50/each

INDIVIDUAL BOTTLED JUICES

Orange, grapefruit, cranberry, apple
\$3/each

COFFEE & TEA SERVICE

Regular coffee, instant decaf, assorted teas, whole milk, sugar, sweetener
& honey includes carafe & cups \$6/guest
brewed decaf add \$2/guest almond or soy milk add \$1.50/guest

FRESH BREWED ORANGE SPICED ICED TEA

Includes sweetener, cups, pitchers and ice
\$30/gallon (15 servings)

CRANBERRY LEMONADE

includes cups, pitchers and ice
\$30/gallon (15 servings)

BAR MIXER PACKAGE

club soda, tonic, cranberry juice, orange juice, coke, diet
coke, sprite, ginger-ale, lemons, limes & ice
\$15/guest

BEVERAGE ICE

includes ice bowl and scoop
\$8/eight pound bag

ALCOHOL

Please ask us about adding wine, beer and spirits to your
order.



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.



Testimonials

Red Table has consistently delivered and has been a breeze to work with over the last few years, from private dinners to company festivities. The food is delicious, the drinks strong, and their service is among the best I've encountered for catered events. Their staff members are warm, discrete, and great problem solvers, taking care of any issues or challenges that may arise with little effort from the hosts (i.e. sudden rain in middle of an event, throwing a party in a raw construction space, etc.). Events with them always run smoothly and efficiently, and they truly bend over backwards for their clients. I highly recommend them.

-B.A.

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.

My event production agency has worked with Brooke & team on a few different occasions now, and we've been very happy every time. Most recently they created a perfectly elegant, sophisticated, and utterly creepy menu for a horror press event we threw for a TV show. We appreciated their flexibility, creativity, and enthusiasm with our unique theme. The event before that was a cocktail party for a health-focused magazine, so was a very different feel, and they created an elegant, contemporary, health conscious menu that was just right for what we needed. In a city with so many options for high quality caterers, with Red Table you can trust you'll work with great people, the planning process will be straight forward and stress free, and the food will be classy and delicious. Thanks guys!

-Katie B.

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.



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