



FULL MENU



DINNER

STARTERS : CHOOSE 1

Salads:

Mixed baby lettuces, toasted almonds, yogurt mint dressing

Chopped salad, sugar snap peas, breakfast radish, cucumber, buttermilk dressing

Arugula, cucumber, radish, feta, mint

Wedge salad, blue cheese, cherry tomato, bacon

Mixed lettuce, rainbow carrots, shaved beets, cucumber, lemon-ginger vinaigrette

Butter lettuce, orange supremes, avocado, basil, orange vinaigrette

Mixed lettuce, summer squash, cherry tomato, lemon vinaigrette

Red oak, roasted pears, chevre, sweet roasted almonds, pear cider reduction

Heirloom tomatoes, cucumbers, lemon

Mixed baby carrots, paprika, cumin, lemon

Corn, black beans, celery, honey vinaigrette

Soups:

Vichyssoise, chive oil

Chestnut soup, creme fraiche, sherry reduction, micro greens

Tuscan bean, tomato broth, harissa

Cauliflower cream, fried cauliflower, pine nuts, cider reduction

Sweet pea and mint, creme fraiche

Clam chowder, toasted buttered potato roll

Pasta and grains:

House made gnocchi, sugar snap peas, green beans, lemon, pecorino

Risotto with roasted mushrooms, asparagus, thyme

Risotto with summer squash, cherry tomatoes, basil, chives

Cannelloni stuffed with chard, goats cheese, grilled bell pepper, zucchini

Pumpkin risotto, roasted garlic, toasted pumpkin seeds

Grilled root vegetable polenta cake, mozzarella, tomato broth

Israeli couscous, figs, radicchio, grilled red onions

Farro, tuscan beans, sundried tomato, thyme



ENTREES: CHOOSE 2

Beef:

Beef tenderloin +\$3 With Garlic herb butter

NY Strip With Gremolata

Braised shortribs with Red wine reduction

Chicken:

Brick chicken with salsa verde

Chicken tagine with morrocan spice and lemon pan sauce

Seafood:

(Seafood Availability Based On Monterey Bay Seafood Watch)

Seared scallop with miso butter +\$MP

Seared market fish filet with remoulade

Paella with chorizo, chicken, mussels, clams, shrimp +\$2

Salmon, poached in white wine fish fumet

Seared black pepper tuna steak +\$2 with sesame seeds, light soy, ginger, scallion

Roasted salmon, gremolata

Lamb:

Lamb chops +\$5 with mint sauce

Roasted leg of lamb rubbed with garlic, oregano, orange peel, thyme with red wine jus

Pork:

5 Spiced pork belly, sweet and sour glaze

Pork loin medallions whole grain mustard jus

Vegetarian:

Chilean braised cranberry beans, summer squash, corn, tomato stew, with crispy corn tostadas

Fresh pasta with pesto, mixed summer squash, swiss chard, fennel

Stuffed red pepper, with wild mushrooms, polenta, chiles, red and green salsa, crema

Potato and kale curry, slivered almonds, baked basmati, yogurt mint sauce

Mushroom ragout, soft polenta, parmesan cheese, roasted red pepper coulis



SIDES: CHOOSE 2

Honey braised baby carrots, harukei turnips, rosemary

Sauteed swiss chard and kale, dried currant and garlic

Maque choux, corn, red pepper, jalapeno, sweet onion

Summer ratatouille, summer squash, tomato, eggplant, bell pepper, sweet onion

Charred shishito peppers, olive oil, sea salt, lemon

Cornbread panzanella, grilled corn, cherry tomatoes, arugula, balsamic vinaigrette

Herb roasted fingerling potatoes

Succotash, okra, tomato, bell pepper, bacon lardons

Grilled asparagus, grapefruit supremes, walnuts, mustard vinaigrette

Haricots verts, fried shallots, mustard vinaigrette

Red cabbage slaw, spicy vinaigrette

Mac & cheese, vermont cheddar, bread crumbs

Grilled corn elote, chipotle crema, cotiha, chili powder, lime

Roasted sweet potato wedges, scallion, goat cheese, pickled chilis

Mandarin orange sweet potato puree, crispy shallots

Roasted baby Brussels sprouts, spicy caramelized apples

Grilled radicchio, shaved parmesan. Balsamic, pine nuts

Black beans, caramelized onion, carolina rice

Tuscan white bean and kale stew

BREADS: CHOOSE 1

Cheddar biscuit

Skillet cornbread, butter, sea salt

Dinner rolls, sea salt, butter

Focaccia, extra virgin olive oil

PASSED HORS D'OEUVRES

Seafood

Chilled Shrimp / classic cocktail sauce

Blue Crab Cakes / remoulade dip +\$1

Smoked Salmon & Goat Cheese / with watercress on pumpernickel toast

Tuna Tartar / thai basil, kaffir lime leaf, sea salt & wonton chip +\$1

Salt Cod Fritter / saffron aioli

Sea Bass Ceviche / shaved fennel & orange on tortilla chip

Thai Shrimp Fritters / sweet chili sauce

Mango Crab / chili & thai basil on plantain chip

Tandoori Cured Salmon / with mango chutney on papadum

Seared Tuna Niçoise

Smoked Salmon, Creme Fraiche & Salmon Roe

Oysters on the Half Shell / mignonette sauce +1\$

Meat

Grilled Baby Lamb Chop / horseradish gremolata +\$2

Waffle Breaded Chicken Skewer / red eye gravy

Diablo on Horseback / bacon-wrapped date, Iberico cheese

Duck Breast & Crushed Pistachio skewer

Braised Short Rib / mandarin orange & sweet potato in puff pastry

Buttermilk Fried Chicken / cheddar biscuit & jalapeno jam

Ham & Cheese Arancini / smoked paprika mayo

Chicken Satay Skewers peanut sauce

Fennel Sausage Hand Pie / caramelized apples

Braised Pork Steamed Bao Buns / Asian pickles

Seared Dry Aged Steak / blue cheese & pickled chiles on yucca chip

Jerk Chicken Skewers



Cheese & Vegetable

Mini kale Caesar salad, crouton cup

Rainbow Beets, Caramelized Walnut & Lemon Cream / on an endive leaf

Japanese Eggplant / tomato confit, goat cheese mousse

Grilled Corn, Crema & Cotija / chili powder & lime

Date & Goat Cheese Wonton / spicy honey dipping sauce

Cremini Mushroom / filled with chevre & chives

Gruyere Gougère 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

Grilled Halloumi, New Potato & Tomato Kebabs / yogurt mint sauce

Curried Peas, Carrots & Spicy Cilantro Salad / on papadum,

Tarts

Asparagus & Gruyere

Caramelized Onion, Crème Fraîche & Thyme

Truffle Mac & Cheese

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

Flatbread

Goat Cheese, Thyme & Honey

Grilled Onion, Roasted Peppers, Fennel Sausage & Pecorino

Shaved Potato, Caramelized Onion & Rosemary

Mixed Winter Squash, Goat Cheese & Walnuts



MARKET TABLE

Artisanal cheeses

Charcuteries

Seasonal crudité with hummus, romesco, green goddess dips

Seasonal fresh fruits

Artisanal breads & crackers

ANTIPASTI TABLE

Assorted Cheeses

Cured Meats

Mozzarella, cherry tomatoes, basil

Grilled summer vegetables with herbs and oil

Marinated green beans, roasted bell peppers, artichoke hearts and mint

Breads and crackers

SLIDER BAR: CHOOSE 4

Beef short rib slider, pickle, special sauce

Buttermilk brined fried chicken, jalapeno jam, cheddar biscuit

Mini lobster roll +\$1

Bbq pulled pork with spicy slaw

Grilled portobello mushroom, herbed goat cheese

Cheeseburger slider, cheddar, bacon, pickle, special sauce

Pigs in blankets, spicy ketchup

Grilled fontina cheese sandwiches, marinated radicchio

Baby ruben, Russian dressing, sauerkraut

Tortilla espanola, lemon aioli, sea salt focaccia

Blt sliders, heirloom tomato, bacon, lettuce, mayo

Caponata, burrata, focaccia



THEME STATIONS

Seafood platter: (Add Caviar Set-Ups!)

Raw oysters on the half shell, mignonette

Shrimp cocktail, cocktail sauce

Marinated mussels, lemon aioli

Mini lobster rolls

Fried clams, tartar sauce

Cherry stone clam dip, cape cod potato chips

Brooke's Vegan

Moros and cristianos, plantain tostones, corn salad, grilled seasonal squash

Cranberry beans, butternut squash, spicy tomato broth, herbs, tostadas

Scallion pancake, cold sesame noodle, black vinegar sauce

Marinated tempeh, beets, pickled carrots, brown rice, black beans, sauerkraut

Southeast asia street snack table:

Sesame-soy cashews, wasabi peas, nori

Green mango, papaya, pineapple, chili salt

Chicken satay skewers, peanut sauce

fried chicken, chilies, lime, fish sauce, cilantro

Mango crab salad, Thai basil

Sushi Station:

Please Ask For Our Sushi Menu

Mexico:

Crudite

Roasted garlic guacamole bar,

Orange-tomatillo salsa,

Pico de gallo,

Crab-jicama salpicon,

House made corn tortilla chips

Grand carving station

Beef tenderloin

Baby lamb chops

Horseradish crema

Red wine reduction

Herb roasted fingerling potatoes

Creamed Spinach

Parker house rolls, sea salt, butter

Grand BBQ table:

BBQ pulled pork

Beef brisket

Buttermilk brined fried chicken

Martin's potato rolls

Pickles

Coleslaw

Creamy potato salad

Watermelon-tomato salad, pickled chilis, lemon honey vinaigrette

Indian:

Sweet Potato Pakora with Earl Grey Chutney

Crispy Chickpea Cakes with Raita

chicken tandoori skewers

Classic vegetable Samosa with Tamarind chutney

"Tandoori Cured" Salmon, mango chutney on papadum

papadum, curried peas and carrots, spicy cilantro salad

Pescado Party Table:

Tortilla chips and Tostones

Shrimp cocktail in spicy tomato cocktail sauce

Shots of Horchata

Ceviches:

Striped sea bass, orange supremes, fennel

Flounder, green chili, cilantro



DESSERTS

Chocolate

Flourless chocolate cake, caramel sauce, cocoa nib

Chocolate whiskey cake, espresso mousse, crunch rice pearls

Chocolate jar pie, salted caramel, coco nibs

Cakes & Custards

Lemon panna cotta, candied almond

Lemon olive oil cake, bourbon glaze, mascarpone, candied walnuts

Mini vanilla bean cupcakes, candied orange zestl buttercream

Mini scottish shortbread, lemon curd, strawberries

Strawberry compote, buttermilk biscuit, clotted cream

Vanilla pot du creme, strawberries

Peach buttermilk upside down cake

Mini pavlovas, berries, whipped cream

Banana cream pudding, vanilla wafer

Gingerbread cake, spiced pears, syrup

Maple -mascarpone, cheesecake, plum jam

Coconut cake, passionfruit curd, dark chocolate ganache

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

Brown butter s'more bites

Petit Four

Seasonal chocolate truffle

Dulce de leche macaron

FULL BAR

Wine

Fossi Pinot Grigio delle Venezie
Veneto, Italy 2020

Manta Sauvignon Blanc
Chile 2020

Bodan Roan Pinot Noir
California 2020

Crosby Cabernet Sauvignon
California 2020

Beer

Assortment of Seasonal Brooklyn Beers

Spirits

Titos Vodka
Tanqueray Gin
Johnnie Walker Black
Makers Mark Bourbon
Espolon Tequila
Bacardi Rum
Sweet & Dry Vermouth
Triple Sec

Coke, Diet Coke, Gingerale, Club Soda, Tonic

Sparkling & Flat Waters

Orange, Cranberry, Grapefruit & Lime Juices

Lemons, Limes, Olives, Cherries & Ice

BEER & WINE BAR

Wine

Fossi Pinot Grigio delle Venezie
Veneto, Italy 2020

Manta Sauvignon Blanc
Chile 2020

Bodan Roan Pinot Noir
California 2020

Crosby Cabernet Sauvignon
California 2020

Beer

Assortment of Seasonal Brooklyn Beers

Coke, Diet Coke, Gingerale

Sparkling & Flat Waters

Lemons, Limes & Ice

Red Table Catering believes that every event should be one of a kind.

That's why we specialize in creating personalized menus for each and every event.

Contact us to start planning your perfect menu and we'll take it from there.

(718) 714-8627

redtablecatering.com

