



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, chèvre, 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, crème fraîche, sherry reduction, micro greens

Tuscan bean, tomato broth, harissa

Cauliflower cream, fried cauliflower, pine nuts, cider reduction

Sweet pea and mint, crème fraîche

Clam chowder, toasted buttered potato roll

Pasta & Grains

Housemade 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, goat 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, garlic herb butter +\$3

NY Strip, gremolata

Braised shortribs, red wine reduction

Chicken

Brick chicken, salsa verde

Chicken tagine, Moroccan spice & lemon pan sauce

Lamb

Lamb chops, mint sauce +\$5

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

Pork

Five-Spice pork belly, sweet & sour glaze

Pork loin medallions, whole grain mustard jus

Seafood

(availability based on Monterey Bay Seafood Watch)

Seared scallop, miso butter +\$MP

Seared market fish filet, rémoulade

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

Salmon, poached in white wine fish fumet

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

Roasted salmon, gremolata

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, wild mushrooms, polenta, chiles, red & green salsa, crema

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

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



SIDES: CHOOSE 2

Honey braised baby carrots, Hakurei turnips, rosemary

Sautéed swiss chard and kale, dried currant & garlic

Maque choux, corn, red pepper, jalapeño, 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 purée, 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 & 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, rémoulade dip +\$1

Smoked salmon & goat cheese, watercress on pumpernickel toast

Tuna tartar, Thai basil, kaffir lime leaf, sea salt on 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, mango chutney on papadum

Seared tuna niçoise

Smoked salmon, crème fraîche & 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 & jalapeño 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 yuca 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 chèvre & chives

Gruyère gougère, candied apples & arugula

Saffron manchego arancini, berry mustard

Vietnamese summer rolls, vegetables & smoked tofu with Nuoc Mam 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 & gruyère

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



STATIONS

Market Table

Artisanal cheeses

Charcuteries

Seasonal crudité, hummus, romesco, Green Goddess dips

Seasonal fresh fruits

Artisanal breads & crackers

Antipasti Table

Assorted cheeses

Cured meats

Mozzarella, cherry tomatoes, basil

Grilled summer vegetables, herbs and oil

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

Artisanal breads & crackers



SLIDER BAR: CHOOSE 4

Beef short rib slider, pickle, special sauce

Buttermilk brined fried chicken, jalapeño 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 Reuben, Russian dressing, sauerkraut

Tortilla española, 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

Cherrystone clam dip, Cape Cod potato chips

Brooke's Vegan

Moros y 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

Crudité

Roasted garlic guacamole bar

Orange-tomatillo salsa

Pico de gallo

Crab-jícama salpicón

Housemade corn tortilla chips

Indian

Sweet potato pakora, Earl Grey chutney

Crispy chickpea cakes, raita

Chicken tandoori skewers

Classic vegetable samosa, tamarind chutney

Tandoori-cured salmon, mango chutney on papadum

Papadum, curried peas and carrots, spicy cilantro salad

Pescado Party Table

Tortilla chips & tostones

Shrimp cocktail, spicy tomato cocktail sauce

Shots of Horchata

Ceviche

Striped sea bass, orange supremes, fennel

Flounder, green chili, cilantro

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



DESSERTS

Chocolate

Flourless chocolate cake, caramel sauce, cocoa nib

Chocolate whiskey cake, espresso mousse, crunchy rice pearls

Chocolate jar pie, salted caramel, cocoa nibs

Cakes & Custards

Lemon panna cotta, candied almond

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

Mini vanilla bean cupcakes, candied orange zest buttercream

Mini Scottish shortbread, lemon curd, strawberries

Strawberry compote, buttermilk biscuit, clotted cream

Vanilla pot de crème, 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, pretzel streusel

Key lime pie, gingerbread crust

Rhubarb pie, whipped cream, lemon zest

Peach bourbon, brown sugar cream

Blueberry & lemon zest

Apple calvados, crème fraîche

Brown butter s'more bites

Petit Fours

Seasonal chocolate truffle

Dulce de leche macaron



BAR SERVICE

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
Espolòn Tequila
Bacardi Rum
Sweet & Dry Vermouth
Triple Sec

N/A

Coke, Diet Coke, Gingerale, Club Soda, Tonic

Sparkling & Flat Waters

Orange, Cranberry, Grapefruit & Lime Juices

Lemons, Limes, Olives, Cherries & Ice

BEER & WINE BAR

Wine

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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

N/A

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

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