



SOCIAL EVENTS



COCKTAIL PARTY PACKAGES

Prices shown are starting rates per person.
Estimated at 50 guests.

Packages include alcohol service, staffing
& gratuity.

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, & we can begin
planning a truly one-of-a-kind experience!

(718) 714-8627

BUSINESS AND PLEASURE

\$95 + tax

Includes 5 savory & 1 sweet passed hors
d'oeuvres, all staff, 2hr beer, wine & soft
drink bar.

NIGHT TO REMEMBER

\$125 + tax

Includes 6 savory & 2 sweet passed hors
d'oeuvres, 1 Seasonal Market Table,
2hr beer, wine, 1 specialty cocktail & soft
drink bar.

GOING TO NEED A BIGGER BOAT

\$175 + tax

Includes 6 savory & 2 sweet passed hors
d'oeuvres, 1 Seasonal or Special Market
Table, 1 Grand Market Table, 1 dessert table,
2 hour top shelf full bar, beer, wine,
2 specialty cocktails & soft drink bar.

ALL-INCLUSIVE PACKAGES

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

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



PLATED *\$275+ 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 *\$275+ 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 *\$255+ 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.

MENUS



SAMPLE COCKTAIL MENU

"A NIGHT TO REMEMBER"

HORS D'OEUVRES (choose 6)

Beef carpaccio, arugula, pecorino, truffle

Arancini with prosciutto, saffron aioli

Smoked bacon, apple, spiced maple syrup

Baby lamb chops, horseradish, mint sauce

Deviled egg, basil, anchovy, capers

Mini Icelandic hot dog, fried onions, remoulade

Vietnamese summer roll, smoked tofu, sweet & sour

THE NEW ENGLAND SEAFOOD TABLE

Raw oysters on the half shell, mignonette

Maine lobster tail & claw, buttered roll

Raw clams, Red Table smoked hot sauce

Cherrystone clam dip, Cape Cod potato chips

Shrimp cocktail, cocktail sauce

Marinated mussels, lemon aioli

Breads & crackers

Drawn butter, lemons, sea salt

DINNER

Housemade focaccia with sea salt & extra virgin olive oil

SALAD

(served family style)

Red oak, lolla rosa lettuce, roasted pears, chèvre, sweet roasted almonds, pear cider reduction

Grilled & marinated vegetables

PASTA

Gnocchi, tomato butter, basil pesto

MAIN: DUO

Seared sea bass, soft polenta, wild mushrooms, herbs & oil

Skirt steak tagliata, pan juices, grilled eggplant, crushed potatoes, gremolata

VEGAN

Mint & pea risotto, grilled asparagus, red pepper pickles

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



SEAFOOD

Chilled shrimp, classic cocktail sauce

Blue crab cakes, remoulade dip +\$1

Smoked salmon & goat cheese, 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, 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

CONTINUED



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

MARKET TABLES

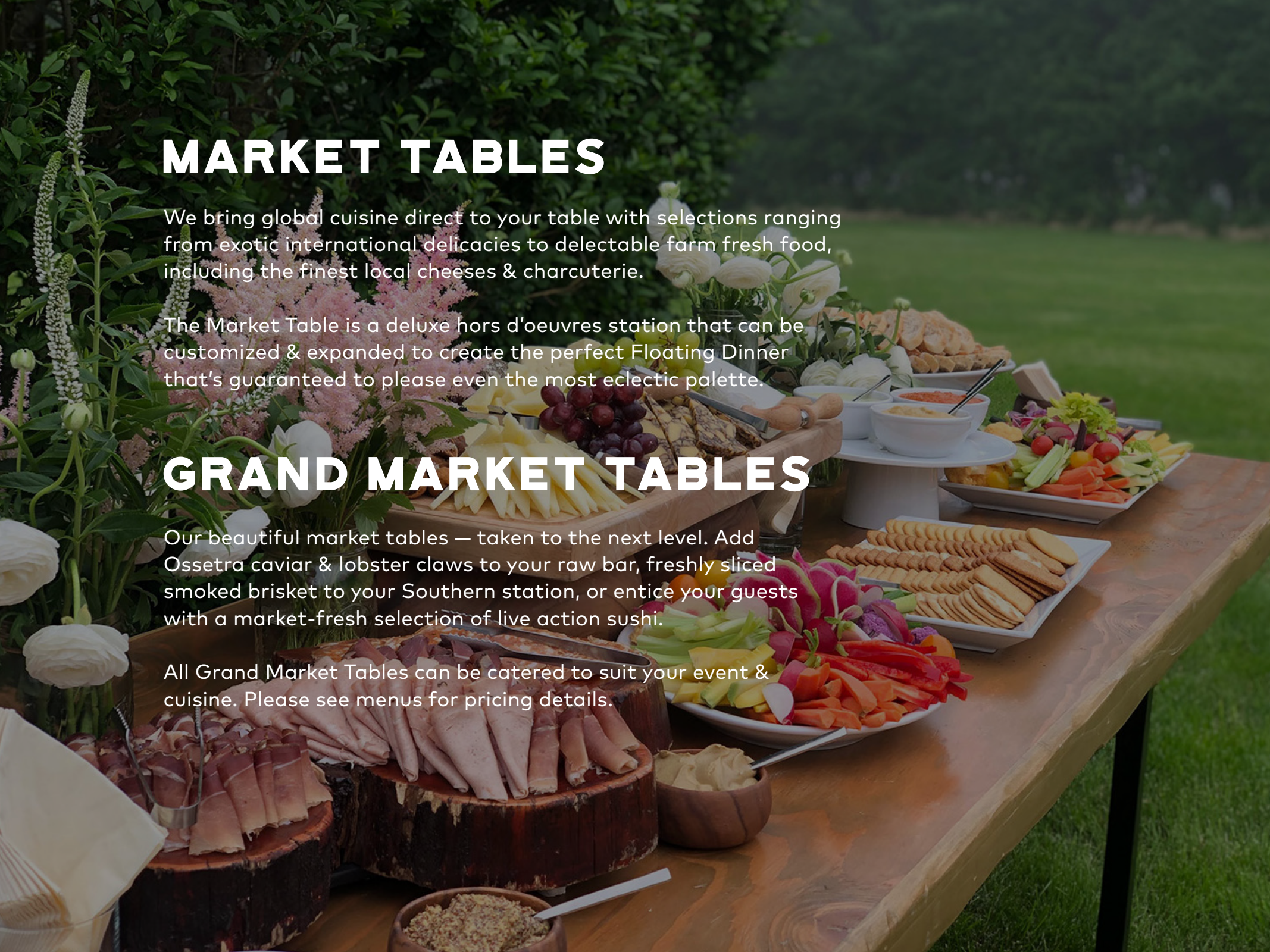
We bring global cuisine direct to your table with selections ranging from exotic international delicacies to delectable farm fresh food, including the finest local cheeses & charcuterie.

The Market Table is a deluxe hors d'oeuvres station that can be customized & 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 Ossetra caviar & 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 & cuisine. Please see menus for pricing details.



SEASONAL MARKET TABLE

Perfect as event starters, a late-night snack station, or as goodie bags. \$15 per person, priced at 150 Guests.

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

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

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 & oil

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

Roasted polenta squares with fontina & wild mushrooms

Breads & crackers

BAR SNACKS TABLE

Maple bacon bites

Cheddar popcorn

San Francisco streetcar nuts

Fried cheese curds, marinara dipping sauce

Hush puppies, 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; \$20 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, radishes, chili aioli, cilantro

Broiled chicken wings, chilies, lime, fish sauce, cilantro

BROOKE'S VEGAN SMALL PLATES

Moros y 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 & 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 & carrots, spicy cilantro salad

MEXICO

Grilled & raw regional crudité

Roasted garlic guacamole bar

Orange-tomatillo salsa

Pico de gallo

Crab-jicama salpicón

Roasted poblano salpicón

Crumbled bacon

Housemade corn tortilla chips

GRAND MARKET TABLE

Our beautiful Market Tables, taken to the next level!
\$35 per person. Requires 1 Chef Attendant per 150 Guests.
(\$200 surcharge per chef)

SEAFOOD PLATTER

(add caviar setups +\$15 per person)

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

Drawn butter, lemons, sea salt

Boston brown bread, whipped butter

SUSHI STATION

Please ask for our seasonal sushi menu.

PESCADO PARTY TABLE

Tortilla chips & 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 & 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

Housemade pickles

Coleslaw

Creamy potato salad, hard boiled egg, celery

Watermelon & tomato salad, pickled chilis, lemon honey vinaigrette

CONTINUED

INDIAN

Sweet potato pakora with Earl Grey chutney

Crispy chickpea cakes with passion fruit raita

Grilled flatbread with preserved lemon & 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 & carrots, spicy cilantro salad

CHINESE

Stir fry with choice of add-ins

(Asian vegetables, choice of 2 meats & 2 sea foods)

Grilled pork chops, fish sauce-palm sugar marinade, grilled scallion

Stuffed cherrystone 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

\$15 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, crunchy 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, crème fraîche

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 crème fraîche

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.



PRICING

Chef - \$65 hr

Cook - \$50 hr

Captain - \$65 hr

Server - \$50 hr

Bartender - \$50 hr

Coat check - \$50 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 @ \$55pp or
Craft beer & wines @ \$40pp

Bar service quoted at 5hr service & 150 guests

We'll help you craft your specialty cocktail menu
to suit your event perfectly.



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

SPECIALTY COCKTAILS

VODKA

Vodka Lemonade - 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 & Stormy - Dark & light rum, Aguardientes, lime, mint, ginger, simple, club soda

Rum Punch - Dark & light rum, house grenadine, pineapple, cherry & lime juice, cinnamon, orange zest

CHAMPAGNE COCKTAILS

Cava - Lillet & sliced strawberries

Cava - St. Germain soaked strawberries & 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 - Crème de cassis or Chambord with Cava & berry garnish

SANGRIA

BK Backyard Sangria - White wine, Fino sherry, Prosecco float, basil-mint simple syrup & seasonal market fruits

Fall Sangria - Red wine, Fino sherry, five spice-vanilla bean simple syrup, Lambrusco float, citrus

GIN

Bees Knees - Gin, fresh lemon juice, lavender honey syrup, sparkling wine, garnished with lavender flowers, served in a wine glass

The Bramble - Gin, lemon, sugar & Crème de Mûre blackberry liqueur, garnished with blackberry, served with crushed ice 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

Tea & Honey - Jasmine tea, honey club soda, lemon juice, garnished with lemon verbena, served in a chimney

Gin & Pimm - Cointreau, lime, cranberry, garnished with a lime twist

TEQUILA & MEZCAL

Mezcal - Bitters, grapefruit, agave nectar

Mojito - Herradura tequila, muddled mint, lime, 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 & sliced strawberries

Pisco - Bourbon, rum, Herbsaint, lime, simple, garnished with a lemon twist

ADDITIONAL SERVICES

TASTINGS

We offer private tastings at our Williamsburg, Brooklyn storefront allowing us to plan the perfect menu for your event.

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 & 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.



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

 **[instagram.com/redtablecatering](https://www.instagram.com/redtablecatering)**



THANK YOU.

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