



**THE PERFECT
HOLIDAY
PARTY MENU**



STARTERS

Hors d'oeuvres

Braised Short Rib

mandarin orange & sweet potato in puff pastry

Duck breast

crushed pistachio skewer

Gruyère gougère

candied apples, arugula

Summer rolls

vegetables, smoked tofu, nuac nam lime dip

Fennel Sausage Hand Pie

caramelized apples

Brooke's Vegan Small Plates

Moros y cristianos

salad of grilled corn, butternut squash, cranberry beans, spicy tomato broth & tostadas

Scallion pancake

cold sesame noodle, black vinegar sauce

Dice of beets, pickled carrots, herbs

with crusty bread

Marinated tempeh

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

Market Table

Artisan cheese

Charcuterie

Seasonal crudite + dips

Seasonal fresh fruits

Breads + crackers

Antipasti Table

Assorted Cheeses

Cured Meats

Mozzarella, cherry tomatoes, basil

Grilled vegetables with herbs and oil

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

Breads and crackers

GRAND MARKET TABLES

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

Seafood platter

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

DESSERT STATION

Chocolate jar pie

Mini vanilla bean cupcakes

Gingerbread cake

ADDITIONAL MENUS

Use any of the links below to view our extensive offerings.

BAR & ALCOHOL

WEDDINGS

VEGAN & VEGETARIAN

SOCIAL EVENTS

CORPORATE EVENTS

FULL MENU

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

RED TABLE

