



# SOCIAL EVENTS



# COCKTAIL PARTY PACKAGES

The following 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](mailto:bcostello@redtablecatering.com)  
[david@redtablecatering.com](mailto: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**

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

## **NIGHT TO REMEMBER**

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**

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.

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



## PLATED

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

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

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.



# MENU

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# SAMPLE COCKTAIL MENU

# "A NIGHT TO REMEMBER"

## HORS D'OEUVRES

**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

**Smoked salmon & goat cheese**, watercress on pumpernickel toast

**Tuna tartar**, thai basil, kaffir lime leaf, sea salt & wonton chip

**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

## MEAT

**Grilled baby lamb chop**, horseradish gremolata

**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

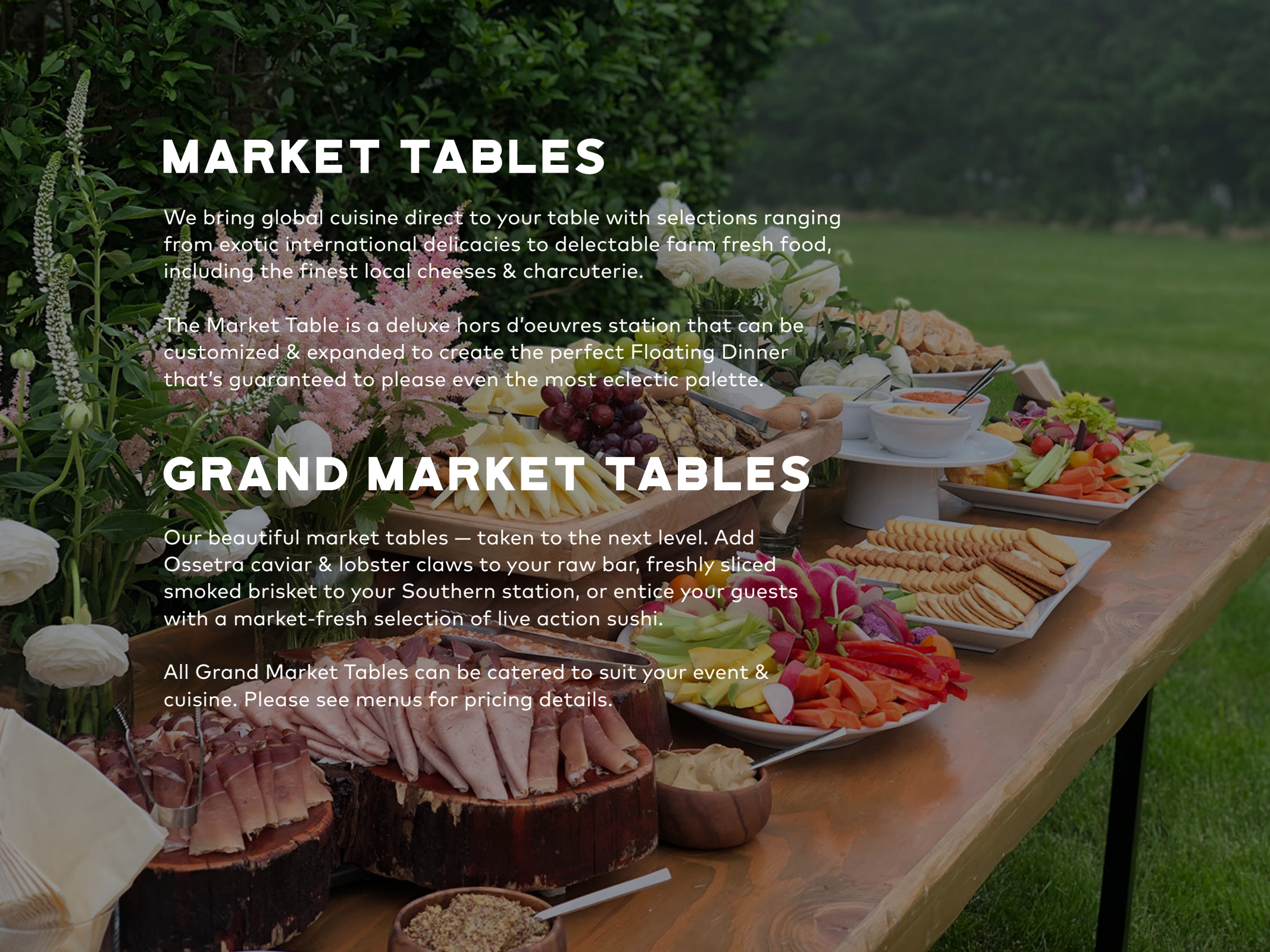
We bring global cuisine direct to your table with selections ranging from exotic international delicacies to delectable farm fresh food, including the finest local cheeses & charcuterie.

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.

## 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 be expanded to create a spectacular Floating Dinner

## 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!  
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

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## 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

Served with petit fours.  
(Duo Plated or 3 per station)

## WEDDING CAKES

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 - \$70 hr**

**Cook - \$55 hr**

**Captain - \$70 hr**

**Server - \$55 hr**

**Bartender - \$55 hr**

**Coat check - \$55 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 or  
Craft Beer & Wine Service

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



# FULL BAR

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## 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](mailto:bcostello@redtablecatering.com)**  
**[david@redtablecatering.com](mailto:david@redtablecatering.com)**

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



# THANK YOU.

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**(718) 714-8627**

**redtablecatering.com**

