

RED'S KITCHEN AND CATERING

AUTUMN & WINTER **CLASSIC MENU** FOR BUFFET & FAMILY STYLE EVENTS **\$50** per Guest

For plated meals, \$3 per guest will be added

HORS D'OEUVRES

Select Two from Appetizer Menu

SALADS

Select One

Arugula & radicchio, pear, cranberry, gorgonzola, candied pecans, balsamic dressing (g.f.)

Apple, arugula, fennel, frisee, pecorino, truffle vinaigrette (g.f.)

Little gem wedge Caesar, herbed bread crumb, creamy lemon & garlic dressing, Reggiano

Mixed greens, roasted squash, clementine, goat's cheese, spiced pumpkin seeds, maple-dijon vinaigrette (g.f.)

MAINS

Select Two

Braised beef short ribs, jus, buttermilk whipped potatoes, french beans in shallot & mustard vinaigrette (g.f.)

Miso & ginger glazed salmon, garlic sesame sauteed vegetables, furikake jasmine rice (g.f./d.f.)

Apple Cider Braised Pork Shoulder, apple ginger chutney, honey-glazed roasted carrots, creamy polenta (g.f./d.f.)

Honey and balsamic roasted chicken, grilled and roasted market vegetables, crispy smashed potatoes with rosemary & parmesan (g.f.)

Wild mixed mushroom pasta, blistered tomato, goat's cheese, basil (vegetarian)

Herb crusted roast beef, au jus, roasted vegetables, potato & leek gratin: garlic cream, herbs, gruyere

AUTUMN & WINTER **PREMIERE MENU** FOR BUFFET & FAMILY STYLE EVENTS **\$60** per Guest

For plated meals, \$3 per guest will be added

HORS D'OEUVRES

Select Two from the Appetizer menu

SALADS

Select One

Arugula & radicchio, pear, cranberry, gorgonzola, candied pecans, balsamic dressing (g.f.)

Apple, arugula, fennel, frisee, pecorino, truffle vinaigrette (g.f)

Little gem wedge Caesar, herbed bread crumb, creamy lemon & garlic dressing, Reggiano

Kale, radicchio, roasted squash, goat's cheese, blood orange, spiced pumpkin seeds, maple-dijon vinaigrette (g.f.)

MAINS

Select Two

Butternut & delicata squash pasta, Tuscan kale, mascarpone, browned butter, sage (vegetarian)

Harissa-braised lamb shoulder with cucumber & mint yogurt, polenta, honey glazed roasted carrots (g.f.)

Wild mushroom pasta, truffle butter, melted leeks, sherry cream, pecorino (vegetarian)

Grilled salmon, autumn wild rice, roasted carrot & fennel, harissa vinaigrette, gremolata (g.f)

Herb-crusted seared pork tenderloin, butternut & delicata squash, apple ginger chutney (g.f)

Coffee-rubbed braised beef short ribs, brown butter & herb polenta, broccoli rabe, jus (g.f.)

Grilled beef tenderloin, parmesan and rosemary whipped potatoes, roasted vegetables, balsamic & fig reduction (g.f.)