

## RED'S KITCHEN & CATERING HORS D'OEUVRES

*Each Hors D'Oeuvres serves 12 people. A minimum of 2 per order is required.*

### **Vegetarian & Vegan**

Roasted strawberry crostini, whipped goat's cheese, balsamic, basil & mint \$36

Tomato & feta tarts, phyllo, fresh basil \$36

Tofu banh mi sliders, pickled vegetables, sambal aioli, fresh cucumber & cilantro (d.f.) \$38

Roasted mushroom & shallot tartlets, whipped boursin, phyllo, chive \$38

Crostini with gorgonzola mousse, pear, spiced candied pecan, fines herbs \$36

Picnic deviled eggs, mayo, stone ground mustard, paprika & chives (g.f./d.f.) \$38

Falafel bites, garlic tahini sauce, fresh herbs (g.f./vegan) \$36

Caramelized onion and pear tarts, phyllo, gruyere \$38

German potato salad skewers, red onion, stone ground mustard vinaigrette, fresh herbs (g.f./vegan) \$38

### **Chicken, Pork, Beef**

Chicken satay skewers, Kari Kari shallot and peanut chili crisp (g.f./d.f.) \$42

Chicken banh mi sliders, pickled vegetables, sambal aioli, fresh cucumber, cilantro \$43

Mojo-marinated & grilled pork tenderloin skewers, citrus vinaigrette (g.f./d.f.) \$42

Pork and ginger dumplings, sriracha aioli, scallion (d.f.) \$42

Grilled steak skewers, pickled red onion, chimichurri (g.f./d.f.) \$43

Jalapeno cornbread whoopie pies, whipped goat's cheese & bacon \$40

Deviled eggs with crispy bacon, mayo, stone ground mustard, paprika, chives, (g.f./d.f.) \$40

## **Duck, Lamb, Seafood**

Duck confit crostini, brie, chili-fig jam, micro herbs \$45

Moroccan-spiced lamb sliders, feta, caramelized onion & balsamic spread, arugula \$43

Smoked salmon crostini, shaved red onion, lemon & herb aioli, microgreens \$43

Shrimp salad sliders, lemon, aioli, sweet bell pepper & tarragon, brioche (d.f.) \$45

Ahi tartare, tamari-cucumber relish, black sesame cracker, furikake (g.f./d.f.) \$45

Honey & garlic prawn skewers, sriracha aioli, scallion (g.f./d.f.) \$45

Dungeness crab cakes, sweet bell pepper, panko, habanero aioli (d.f.) \$48

PNW salmon cakes, tarragon remoulade (d.f.) \$46

Spiced salmon bites, sesame, scallion and bang bang sauce (g.f./d.f.) \$45

## ***PLATTERS***

Each platter serves 12 people

**Charcuterie & Cheese:** selection of artisan cheeses and cured meats, fresh fruit, pickled vegetables, cracker & baguette assortment, marcona almonds, honey & mustard **\$195**

**Mezze:** fresh crudité, marinated olives and artichokes, soft pita, hummus and dip assortment **\$120**

*\*Some menu items will change due to availability*

*\*Price are before tax and service fees are added*

*\*\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*