

RED'S KITCHEN AND CATERING

Summer **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 our appetizer menu

SALADS

Select One

Snap pea, radish, carrot, frisee & arugula, creamy poppyseed dressing (g.f.)

Heirloom tomato, burrata, arugula, basil, aged balsamic & Spanish olive oil (g.f.)

Peach and arugula, goat's cheese, crushed pistachio, spiced honey vinaigrette (g.f.)

Butter lettuce, romaine, red onion, asparagus, watercress, fresh herb vinaigrette (g.f./d.f.)

MAINS

Select Two

Grilled sirloin steak, garlic mashed potatoes, roasted carrots, chimichurri (g.f.)

PNW salmon, charred corn, cherry tomatoes, grilled asparagus (g.f./d.f.)

Searred cod, lemon butter, roasted mushrooms & broccolini, buttermilk whipped potatoes (g.f.)

Herb roasted chicken, blackberry & tarragon chutney, baby rainbow carrots, garlic & rosemary roasted potatoes (g.f.)

Penne pasta, asparagus, peas, basil, mascarpone, lemon (vegetarian)

Summer **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 our Appetizer Menu

SALADS

Select One

Snap pea, radish, carrot, frisee & arugula, creamy poppyseed dressing (g.f.)

Heirloom tomato, burrata, arugula, basil, aged balsamic & Spanish olive oil (g.f.)

Peach and arugula, goat's cheese, crushed pistachio, arugula, spiced honey vinaigrette (g.f.)

Butter lettuce, romaine, red onion, asparagus, watercress, fresh herb vinaigrette (g.f./d.f.)

MAINS

Select Two

Herb-marinated roasted chicken, asparagus, mushrooms, spring onion, orzo, arugula pistou

Harissa braised lamb shoulder, cucumber & mint yogurt, roasted carrots, creamy polenta, garlic tahini (g.f.)

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

PNW salmon, charred corn & cherry tomatoes, grilled asparagus, lemon-basil vinaigrette (d.f./g.f.)

Herb-crusted seared pork tenderloin, French beans in shallot-mustard vinaigrette, buttermilk whipped potatoes (g.f.)

PNW halibut, braised lentils, wilted spinach, olive & watercress salad (g.f./d.f.)

Grilled beef tenderloin, parmesan & rosemary mashed potatoes, roasted market vegetables (g.f.)