

FROM THE KITCHEN OF :

the REDMOOR

APPETIZERS

PASSED APPETIZERS PRICED PER PERSON

Caprese Baguettes Fresh mozzarella, house-made basil pesto, and Roma tomato atop a house made baguette
2 baguettes per person \$3.00

Grilled Shrimp chipotle marinated
2 shrimp per person \$4.00

Stuffed Mushrooms with herb cream cheese and bacon, topped with bread crumbs
2 mushrooms per person \$2.50

Baked Crab Cups crab, creamed cheese, herbs, onions, topped with bread crumbs
2 cups per person \$3.50

Gruyere Puffs flaky Gruyere cheese bread
3 puffs per person \$1.00

Prosciutto Wrapped Asparagus Bouquets seasoned and baked
2 bouquets per person \$2.00

Chicken Skewers Hand-breaded chicken breast strips
2 skewers per person \$2.75

Fresh Fruit Skewers Strawberry, orange, pineapple, kiwi, blueberry, and red grape
1 skewer per person \$2.00

Steak Skewers teriyaki marinated, grilled flank steak
2 skewers per person \$3.50

Scallops wrapped in prosciutto and seared
1 per person \$5.00

Vegetable Spring Rolls carrots, cabbage and red onions hand wrapped in a crispy wonton
2 halves per person \$2.50

Spinach Artichoke Cups spinach artichoke dip topped with breadcrumbs and baked in a phyllo dough cup
3 cups per person \$3.00

Baked Brie on house-made baguette slices, topped with roasted apples
2 slices per person \$3.00

Belgian Endive endive leaves stuffed with goat cheese ,herbs, and candied walnuts
2 per person \$2.25

Smoked Salmon rosettes, and caper herb-cream cheese on baguettes
2 baguettes per person \$3.00

TRAYED DISPLAYS PRICED PER 50 PEOPLE

Shrimp Cocktail with house-made cocktail sauce
\$400.00

Charcuterie Tray : assorted olives, roasted red peppers, artichokes, pickled vegetables, prosciutto, salami and pepperoni
\$150.00

Cheese and Baguettes 3 cheeses with house-made sliced baguettes
\$100.00

Artisan Cheese and Baguettes : 3 artisan cheeses with house-made, baguette slices
\$150.00

Raw Vegetables : carrot sticks, celery, cauliflower, broccoli, Zucchini and cherry tomatoes with Ranch dipping sauce
\$60.00

Grilled Vegetables asparagus, red peppers, red onions, zucchini, yellow squash and portabella mushrooms
\$120.00

Fresh Fruit: cantaloupe, pineapple, strawberries, kiwi and grapes
\$90.00



Prices Subject To Change

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ON-SET BUFFET

Please choose one salad, two entrees and two sides for **\$27.50/person**

SALADS (choose one)

House Salad : mixed greens, tomatoes, red onions, and mozzarella (balsamic vinaigrette or ranch)

Caesar Salad : fresh romaine lettuce, house-made Caesar dressing, fresh shaved parmesan-reggiano, and croutons

House-made bread and whipped butter provided on each table

ENTREES (choose two)

Chicken Marsala : herb-marinated, pan-seared chicken breast topped with house-made Marsala wine mushroom sauce

Rosemary Chicken : seasoned, pan-seared, herb-marinated chicken breast topped with white wine rosemary jus

Roast Beef : top round slow-roasted to desired temperature and served in beef jus with horseradish mayonnaise

Roast Pork : whole pork loin slow roasted with hoisin teriyaki glaze

Italian Lasagna : blend of beef and Italian sausage, seasoned ricotta cheese, parmesan cheese, mozzarella cheese and house-made tomato sauce

Vegetarian Lasagna : roasted vegetables, seasoned ricotta cheese, parmesan cheese, mozzarella cheese and house-made tomato sauce

SIDES (choose two)

Roasted Potatoes : tossed with fresh herbs and garlic oil and oven-roasted

Garlic Mashed Potatoes : whipped with fresh cream and butter and roasted garlic

Mixed Vegetables : asparagus, green beans, carrots, red peppers, and onions

Roasted Vegetables : zucchini, yellow squash, red peppers and onions

20% service charge and 7% tax added to total

All prices subject to change



FROM THE KITCHEN OF :

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PREMIERE BUFFET

Please choose one salad, two entrees and two sides for **\$32.50/person**

SALADS (choose one)

House Salad : mixed greens, tomatoes, red onions, and mozzarella (balsamic vinaigrette or ranch)

Caesar Salad : fresh romaine lettuce, house made Caesar dressing, fresh shaved parmesan-reggiano, croutons

Green Apple Salad : mixed greens, green apple, red onion, feta cheese and apple cider vinaigrette

House-made bread and whipped butter provided on each table

ENTREES (choose two)

Chicken Marsala : herb-marinated, pan-seared chicken breast topped with house-made Marsala wine mushroom sauce

Rosemary Chicken : seasoned, pan-seared, herb-marinated chicken breast topped with white wine rosemary jus

Pork Tenderloin : marinated, grilled, and basted with hoisin teriyaki glaze

Roasted Ribeye : whole ribeye slow-roasted to desired temperature served in beef jus served with horseradish mayonnaise

Beef Tenderloin : whole tenderloin grilled to desired temperature served in beef jus

Roasted New York Strip : whole strip loin roasted to desired temperature and served in beef jus

SIDES (choose two)

Roasted Potatoes : tossed with fresh herbs and garlic oil and oven-roasted

Garlic Mashed Potatoes : whipped with fresh cream, butter and roasted garlic

Signature Creamy Red Potatoes : seasoned chunky red potatoes, bacon and leeks

Mixed Vegetables : asparagus, green beans, carrots, red peppers, and onions

Roasted Vegetables : zucchini, yellow squash, red peppers and onions

Green Bean Almandine : fresh beans baked with almonds and parmesan

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FROM THE KITCHEN OF :

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FEATURED DUETS

SALADS (choose one)

House Salad : mixed greens, tomatoes, red onions, and mozzarella (balsamic vinaigrette or ranch)

Caesar Salad : fresh romaine lettuce, house made Caesar dressing, fresh shaved parmesan-reggiano, croutons

Green Apple Salad : mixed greens, green apple, red onion, feta cheese and apple cider vinaigrette

House-made bread and whipped butter provided on each table

CHICKEN & BEEF DUET \$35.00

- 4oz Filet, cooked to your desired temperature, topped with a house-made red wine reduction
- 4oz Herb-seasoned chicken breast topped with your choice of house made marsala mushroom sauce or house-made white wine rosemary jus
- Herb-roasted Yukon potatoes
- Bouquet of fresh vegetables.

SURF & TURF DUET \$37.50

- 4oz Filet, cooked to your desired temperature, topped with a house-made red wine reduction
- 5oz Pan-seared salmon topped with dill herb butter
- Herb-roasted Yukon potatoes
- Bouquet of fresh vegetables.

All guests will be served the same plate with the exception of vegetarians. Sorry, no substitutions on this option.

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FROM THE KITCHEN OF :

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OSCAR DINNER

Please choose one salad, two entrees and two sides for **\$39/person**

SALAD (choose one)

Fresh Mozzarella Tomato Salad : mixed greens, fresh tomatoes, fresh mozzarella, red onions, basil vinaigrette

Cranberry Salad : mixed greens, red onion, dried cranberries, goat cheese, and pine nuts, balsamic vinaigrette

House Salad* **Caesar Salad*** **Green Apple Salad*** * descriptions on buffet menus

Basket of house-made bread and whipped butter on each table

ENTREES (choose 2 options plus one vegetarian* option that guests return to you with their RSVP)

Salmon : 6oz fresh, hand-cut salmon; seasoned and pan-seared finished with dill herb butter

Seasonal Fresh Fish : 6oz fresh fish seasoned and pan-seared topped with lemon beurre blanc

(market price)

Filet Mignon : 7oz filet flame grilled to desired temperature served with red wine demi-glace

New York Strip : 10oz strip flame grilled to desired temperature served with red wine demi glace

Grilled Pork Chop : 10oz bone-in chop, hand-cut, marinated, grilled, and basted with hoisin

teriyaki marinade

Rosemary Chicken : 9oz herb-marinated and pan-seared airline chicken breast topped with white wine rosemary jus

Chicken Marsala : 9oz herb-marinated and pan-seared airline chicken breast topped with house-made Marsala wine mushroom sauce

*Vegetarian/vegan options available upon request.

SIDES (choose two)

Roasted Potatoes : herb rubbed with garlic oil and roasted

Garlic Mashed Potatoes : whipped with fresh cream, butter and roasted garlic

Signature Creamy Red Potatoes : seasoned chunky red potatoes, bacon and leeks

Mixed Vegetables : bouquet of fresh vegetables

Roasted Vegetables : zucchini, yellow squash, tomatoes, and onions

Green Beans : seasoned fresh green beans

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