



### ***Spring 2022 Appetizer Menu***

For all events of 20 or more guests, please select a minimum of 3 appetizers, with a maximum of 10. The price is based per guest and is subject to additional cost if additional items are required.

- 3 appetizers, \$25 per guest
- 5 appetizers, \$35 per guest
- 7 appetizers, \$45 per guest
- 10 appetizers, \$65 per guest

*Menu items are subject to change and are based on availability of product. Tax and service fees are not included. Red's Kitchen and Catering operates out of Artisan Community Kitchen, where products containing tree nuts are produced. Please alert us to all allergies.*

#### **Spring 2022 Appetizers (DF- dairy free, GF- gluten free)**

- Pita, fresh veggies & hummus selection (roasted garlic hummus, roasted carrot & coriander hummus, & tomato w/ caper & kalamata olive) *vegan/DF*
- Seared shrimp & avocado bites, rice cracker, chimichurri *GF/DF*
- Wild rice & scallion cakes, romesco, scallion *vegan, GF, DF*
- Bruschetta, herb-marinated tomato, fresh mozzarella, crostini *vegetarian*
- Banh mi bites, grilled pork or chicken, pickled vegetables, sambal aioli, cilantro *DF*
- Chicken salad on endive, Dijon, tarragon, toasted pecan *GF, DF*
- Baked flatbreads: choice of caramelized onion & pear w/ gruyere & toasted caraway aioli, or mushroom, caramelized shallot, chevre, tarragon aioli
- Crab cakes, sweet bell pepper, panko crumb, habanero jam
- Chicken satay, peanut sauce, chili flake, mint *GF, DF*
- Seared-rare spicy tuna, rice cracker, black sesame, scallion, ponzu *GF, DF \*\**

- Smoked salmon crostini, shaved red onion, caper & black pepper aioli, microgreens *DF*
- Korean chicken bites, gochujang & honey, toasted sesame seeds *DF*
- Moroccan lamb meatballs, rose petal harissa, mint yogurt
- Steak & roasted vegetable skewers, chimichurri *GF, DF*
- Nacho bites, choice of sweet potato & black bean OR roasted poblano & avocado, corn chip, crumbed cotija, pickled red onion, cilantro *vegetarian, GF; vegan and DF if no cotija*
- Pork kielbasa skewers, roasted pineapple, teriyaki glaze *GF, DF*

**Spring 2022 Dessert Menu, \$6 each selection, per guest**

- Macaron's Macarons (assorted flavors)
- Raspberry cheesecake bites, streusel crumble
- Strawberry & rhubarb jam puffs
- Buttermilk chocolate cake bites, ganache, fresh berries

\*Some menu items will change due to availability

\*Price per person is before tax is 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.