***Red’s Kitchen and Catering Summer 2022 Appetizer Menu***

 For all events of 20 or more guests. Please select a minimum of 3 appetizers, with a maximum of 10, for your event. 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. Red’s Kitchen and Catering operates out of Artisan Community Kitchen, where products containing tree nuts are produced. Please alert us to any and all allergies.

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

-Mezze platter: fresh pita, hummus from The Mediterranean, marinated olives, fresh vegetable assortment, pickled vegetables

-Seared shrimp & avocado bites, rice cracker, chimichurri *GF/DF*

-Watermelon salad cups, feta, basil & mint, balsamic drizzle

-Roasted heirloom tomato tarts, with whipped feta and fresh herbs *vegetarian*

 -Banh mi bites, grilled pork or chicken, pickled vegetables, sambal aioli, fresh cucumber & cilantro *DF*

-Chicken salad cups, with endive, Dijon, tarragon, toasted pecan *GF, DF*

-Caramelized onion and pear flatbread, toasted caraway aioli & gruyere

-Roasted mushroom and shallot flatbread, tarragon aioli and goat’s cheese

-Prosciutto and brie crostini, blackberry & herb compote, microgreens

-Chicken satay skewers, peanut sauce, chili flake, mint *GF, DF*

-Seared spicy tuna, rice cracker, black sesame, scallion, ponzu *GF, DF \*\**

-Smoked salmon crostini, shaved red onion, caper & black pepper aioli, microgreens *DF*

 -Sticky chicken wings, gochujang & honey, toasted sesame seeds *DF*

-Moroccan lamb meatballs, rose petal harissa, mint yogurt

-Steak & roasted vegetable skewers, (zucchini, mushroom, cherry tomato) chimichurri *GF, DF*

-Pork kielbasa skewers, roasted pineapple, teriyaki glaze *GF, DF*

-Fresh summer fruit & Manchego platter with melon, stone fruit, berries, with honey, orange, & mint yogurt dip

**Summer 2022 Dessert Menu**, $6 each selection, per guest

-Macadon’s Macarons (assorted flavors)

-Raspberry cheesecake bites, streusel crumble

-Strawberry & rhubarb jam puffs

- Key lime pie bites, whipped cream

-Grasshopper Cake bites, dark chocolate, mint

\*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.

