RED’S KITCHEN AND CATERING, LLC.

SUMMER 2022 FAMILY STYLE AND BUFFET (priced per person)

SALADS

Marinated kale, garlic-anchovy dressing, shaved Reggiano, Texas toast croutons $5.25

Arugula, frisee, apples, Pecorino, truffle vinaigrette $5.50

Heirloom tomato salad, sheep’s milk ricotta, torn basil, black pepper vinaigrette, $5.75

Mixed farm lettuces, buttermilk dressing, carrot, radish, sunflower seeds $4.75

Cucumber, blackberry, frisee, marinated mozzarella, tarragon vinaigrette $5.00

MAINS

Hand-cut tagliatelle, asparagus, fresh peas, lemon cream, mascarpone, fresh herbs (veg.) $18.50

Roasted chicken, sour cherry & tarragon chutney (g.f./d.f.) $20.50

Pan-seared halibut, olive tapenade butter, dandelion greens (g.f) $24.00

Peppercorn-crusted beef tenderloin, chimichurri (g.f) $25.50

PNW wild salmon, charred fresh corn, tomatoes, torn basil (g.f.) $24.00

SIDES

Roasted brassicas (cauliflower/broccoli), bagna cauda, fresh herbs (g.f./d.f)\* $4.75

Cumin-spiced roasted carrots, mint yogurt (g.f)

Summer vegetable succotash, fresh herbs (g.f./d.f.) $4.50

Roasted asparagus, lemon & basil vinaigrette (g.f./d.f.) $4.75

Whipped buttermilk yukon gold potatoes (g.f.) $4.25

Wild rice, roasted red pepper, scallion (g.f./d.f) $4.25

Warm artisan bread selection, sea-salted whipped butter $3.75

DESSERT

Lemon & blueberry cheesecake, fresh mint, $5.00

Macadon’s Macarons, assorted flavors $4.00

Flourless chocolate cake, fresh berries (g.f.) $5.00

**SUMMER 2022 MENU FOR PLATED EVENTS (priced per person)**

SALADS

Farm Greens, shaved radish, carrot, buttermilk herb dressing, sunflower seeds (g.f.) $6.00

Heirloom tomato salad, sheep’s milk ricotta, torn basil, black pepper vinaigrette (g.f.) $6.50

Grilled peaches, arugula, frisee, crumbled chevre, spiced honey dressing, pistachio (g.f.) $6.50

MAINS

Hand-cut fresh tagliatelle, asparagus, peas, pea vines, lemon mascarpone cream, fresh herbs (g.f) $22.75

Pan roasted chicken, tomato, green olive, roasted baby rainbow carrots, harissa yogurt (g.f.) $24.00

Pan Roasted Salmon, charred corn, cherry tomato, avocado chimichurri (g.f) $28.00

Pan-seared shrimp, creamed corn, fresno chilis, citrus & fennel salad (g.f.) $26.00

Herb-crusted beef tenderloin, roasted mushrooms, truffle-corn puree, micro greens $32.00

DESSERT

Wildflower honey Pot de Crème, salted pistachio shortbread cookie $7.00

Strawberry-rhubarb galette, vanilla bean whipped cream, $7.00

Peach crisp, cardamom and ginger, brown sugar oat crumble, cinnamon whipped cream $7.00

Chocolate buttermilk cake, chili-spiced ganache, fresh berries and whipped cream $7.00