**Red’s Kitchen and Catering Spring & Summer Luncheon Menu 2022**

Minimum of 10 guests, Maximum of 50

**Sandwich Assortment**, $22 per person, (choose 3) includes garden salad w/ tomatoes, radish, carrots, goddess dressing (GF options available)

-Grilled chicken or pork Banh Mi, sambal aioli, pickled vegetables, cilantro, soft baguette

-Roasted Chicken salad, tarragon aioli, Dijon, toasted pecans, arugula, croissant

-Spicy tuna salad, mama lil’s spicy mustard relish, gruyere, sambal aioli, arugula, soft roll

-Roasted chicken, spinach, roasted red pepper, black pepper goat cheese, soft baguette

-Prosciutto, fig jam, arugula, French roll

-Spinach, artichoke, sundried tomato cream cheese, potato bread

**PNW Seafood Assortment**, $27 per person

-Smoked salmon sliders, caper aioli, bacon-shallot jam, frisee

-Butter lettuce wedge salad, avocado and crab, basil-grapefruit dressing

-Shrimp cocktail, romaine lettuce, bloody mary cocktail sauce

-Poached albacore & soba noodle salad w/ shaved cabbage, pickled carrot, radish, scallion, black sesame

**Street Tacos**, $22 per person, (choose 2, additional $5 per person each additional choice) includes all toppings, salsas, chips and guacamole

-Carnitas, braised pork w/ tomatoes & chilis

-Picadillo, braised beef w/ tomatoes & chilis

-Pollo verde, chicken simmered w/ tomatillos, poblanos, jalapenos

-Roasted sweet potato & black bean, cumin, chili, smoked paprika

**Pasta Bar,** $22 per person (choose 2, additional $5 per person each additional choice) \*Kale Caesar salad and garlic bread included!\*

-Chicken, artichoke, sundried tomato, fettucine pasta tossed in basil cream sauce

-Beef Bolognese, fresh ground beef slow simmered with tomatoes, aromatics and plenty of herbs, & pappardelle pasta

-Tomato & basil marinara with cavatappi pasta, mushrooms, arugula, & goat’s cheese

-Smoked salmon, tagliatelle pasta, fresh herbs and watercress, lemon & black pepper cream sauce

**Additions**

-Cheese/charcuterie board, 2 cheese, 2 meats, accoutrements, $50 (serves 8-10)

-Fresh vegetable tray, served with hummus or buttermilk herb dip, $25 (serves 8-10)

-Fresh fruit platter, with honey yogurt dip, $25 (serves 8-10)

**Small Desserts** (GF options are available)

-vanilla cardamom cupcakes, citrus glaze, $5 per person

-chocolate buttermilk cake bites, chili-chocolate ganache, $5 per person

-strawberry-rhubarb jam puffs, $5 per person

-lemon & blueberry cheesecake bites, $5 per person