
red tableTM

· 2018 / 19 ·
W I N T E R
C A T E R I N G
M E N U

RED TABLE™ | 2018/19 WINTER CATERING MENU

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DINING PACKAGES

Our premium dining packages from Red Table™ offer a wide selection of culinary options for your special event.

All dining options require a minimum of 20 guests with at least 72 hours notice prior to the start of your event.

Our chefs are more than happy to accommodate special requests, or work with you to create customized menus with a minimum of 14 days prior to your event. Please call Sydney Winsnes at Red Table™ to book a consultation today!

SILVER

SILVER DINING PACKAGE.....22.99/GUEST

Includes one entrée selection, two sides, and one salad option.

GOLD

GOLD DINING PACKAGE.....26.99/GUEST

Includes one entrée selection, two sides, and two salad options.

PLATINUM

PLATINUM DINING PACKAGE.....35.99/GUEST

Includes two entrée selections, two sides, and two salad options.

ENTREE SELECTIONS

ADDITIONAL SELECTIONS..... +9.95/GUEST

POULTRY:

- **Grilled Butter Chicken**
15 spices, medium heat
- **Roasted Breast & Local Mushrooms**
Free range with pan jus
- **Confit Leg of Duck**
Juniper and lemon
- **Red Table™ Signature Chicken**

PORK

- **Fuge Andouille Sausage**
Caramelized vidalia onions
- **Braised Belly**
Coffee rubbed, maple glazed
- **Mesquite Roast Loin**
CattleBoyz™ inspired marinara

BEEF AND VEAL

- **Cabernet Braised Short Ribs**
Hunter's accompaniments
- **Salt-crusted Striploin**
Whole roasted, natural reduction (carving fee applies)
- **Osso Buco**
Prepared Milanese style

FISH AND SEAFOOD

- **Grilled West Coast Sockeye**
Fennel and leeks, Riesling beurre blanc
- **Pan Fried Pickerel**
Herb and brown butter basted, crisp capers
- **Tiger Prawns Provençale**
Smoke tomato and tarragon

VEGETARIAN

- **Butternut Squash filled Ravioli**
Toasted walnuts, sage and lemon
- **Marinated and Grilled Tempeh**
Roasted peppers, arugula, and olives

SIDE SELECTIONS

ADDITIONAL SELECTIONS..... +3.95/GUEST

- **Ancient Grains**
Steamed quinoa, citrus, and herbs
- **Truffled Yukon Gold Mashed Potatoes**
In their jackets with fresh chive and buttered leeks
- **Red Table Risotto**
Grana Padano, local mushrooms, and thyme
- **Steamed Organic Rice**
Shallots with a hint of bay
- **Roasted Local Root Vegetables**
Olive oil, manuca honey
- **Steamed Baby Beets**
Tarragon and pepper chevre
- **Grilled Broccoli**
Double smoked bacon and almond

SALAD SELECTIONS

ADDITIONAL SELECTIONS..... +5.95/GUEST

- **Kale Caesar**
House dressing, gluten free croutons, and shaved Reggiano
- **Beets & Fennel**
Baby beets, shaved fennel, and a champagne & olive oil vinaigrette
- **Red Table Super Slaw**
Pumpkin seeds, Dave's dressing
- **Caprese Salad**
Rustically presented with bocconcini and aged balsamic
- **Mediterranean Cous Cous**
Apricots, green raisins, manuca honey, and toasted almonds
- **Philipp's German Potato Salad**
Steamed baby potatoes, gherkins, egg slices, and sharp Dijon
- **Quinoa Tabouleh**
Italian parsley and heirloom tomatos in a lemon vinaigrette

PLATTERS

SMALL SERVES UP TO 5 PEOPLE

MEDIUM..... SERVES UP TO 12 PEOPLE

LARGE..... SERVES UP TO 20 PEOPLE

CRUDITÉS WITH DIP

Crispy, raw vegetables with a roasted garlic and red pepper dip

SMALL 12.50

MEDIUM 24.00

LARGE 38.00

CHEESE & CRACKERS

Sliced assortment of domestic cheeses and crackers

SMALL 24.00

MEDIUM 42.00

LARGE 65.00

SEASONAL FRESH FRUIT

Fresh fruit platter

SMALL 19.00

MEDIUM 29.00

LARGE 39.00

ASSORTED SQUARES AND COOKIES

Assorted squares, mini tarts, cookies, and macaroons

SMALL 14.00

MEDIUM 25.00

LARGE 38.00

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