

FROM THE KITCHEN OF:

the REDMOOR

APPETIZERS

Priced per person

Minimum of 25 people

Passed Appetizers

Tomato Canapes \$2.00 : truffle cream cheese and sun-dried tomatoes atop a bite size pizza crust
(3 canapes per person)

Grilled Shrimp \$3.50: chipotle marinated
(2 shrimp per person)

Stuffed Mushrooms \$2.25 : with herb cream cheese and bacon, topped with bread crumbs
(3 mushrooms per person)

Baked Crab Cups \$3.50 : creamed cheese, herbs, onions, and crab
(2 cups per person)

Parmesan Puffs \$1.00 : flaky parmesan bread
(3 puffs per person)

Prosciutto Wrapped Asparagus Bouquets \$2.00 : grilled
(2 bouquets per person)

Chicken Skewers \$2.50 : citrus marinated, grilled chicken breast
(2 skewers per person)

Steak Skewers \$3.00 : teriyaki marinated steak
(2 skewers per person)

Scallops \$4.00 : wrapped in bacon and pan-seared
(1 per person)

Vegetable Spring Rolls \$2.00 : carrots, cabbage, red onions
(2 halves per person)

Spinach Artichoke Cups \$3.00 : spinach artichoke dip baked in a phyllo dough cup
(3 cups per person)

Trayed Displays

Shrimp Cocktail \$3.00 : with house-made cocktail sauce
(2 shrimp per person)

Smoked Salmon \$4.00 : rosettes on baguettes
(2 baguettes per person)

Spinach Artichoke Dip \$3.00 : served with your choice of bread or chips
(4 oz per person)

Seared Ahi Tuna Slices \$6.00 : served with ginger lemon sauce
(2 per person)

Relish Tray \$3.00 : gherkins, kalamata olives, roasted red peppers, feta cheese, deviled eggs, and capers
(1/8 pound per person)

Cheese and Crackers \$4.00 : 3 cheeses with a medley of crackers
(1/8 pound per person)

Raw Vegetables \$2.50 : carrot sticks, cauliflower, broccoli, and cherry tomatoes with Ranch dipping sauce
(1/6 pound per person)

Grilled Vegetables \$4.00 : asparagus, red peppers, red onions, and portabella mushrooms
(1/8 pound per person)

Fresh Fruit \$3.25 : seasonal fruit with yogurt sauce
(1/6 pound per person)

Prices subject to change



THE EVENT HOUSE