

# the REDMOOR

## APPETIZERS

### PASSED APPETIZERS PRICED PER PIECE

**Caprese Baguettes** Fresh mozzarella, basil, and Roma tomato atop a house made baguette  
\$1.75

**Grilled Shrimp** chipotle marinated  
\$2.50

**Stuffed Mushrooms** with herb cream cheese and bacon, topped with bread crumbs  
\$1.75

**Baked Crab Cups** crab, creamed cheese, herbs, onions, topped with bread crumbs  
\$2.50

**Gruyere Puffs** flaky Gruyere cheese bread  
2 puffs for \$1.00

**Prosciutto Wrapped Asparagus Bouquets** seasoned and baked  
\$2.00

**Chicken Skewers** Hand-breaded chicken breast strips  
\$3.00

**Fresh Fruit Skewers** Strawberry, orange, pineapple, kiwi, blueberry, and red grape  
\$2.50

**Steak Skewers** teriyaki marinated, grilled flank steak  
\$3.00

**Scallops** wrapped in prosciutto and seared  
\$5.00

**Vegetable Spring Rolls** carrots, cabbage and red onions hand wrapped in a crispy wonton  
\$2.00

**Spinach Artichoke Cups** spinach artichoke dip topped with breadcrumbs and baked in a phyllo dough cup  
\$1.50

**Baked Brie** on house-made baguette slices, topped with roasted apples  
\$2.00

**Belgian Endive** endive leaves stuffed with goat cheese ,herbs, and candied walnuts  
\$1.50

**Smoked Salmon** rosettes, and caper herb-cream cheese on baguettes  
\$2.00

**Ahi Tuna** Sliced ahi tuna atop seasoned sticky rice finished with candied lemon zest  
\$5.00

### TRAYED DISPLAYS PRICED PER 50 PEOPLE

**Shrimp Cocktail** with house-made cocktail sauce  
\$400.00

**Charcuterie Tray** : assorted olives, roasted red peppers, artichokes, pickled vegetables, prosciutto, salami and pepperoni  
\$185.00

**Cheese and Baguettes** 3 cheeses with house-made sliced baguettes  
\$135.00

**Artisan Cheese and Baguettes** : 3 artisan cheeses with house-made, baguette slices  
\$185.00

**Raw Vegetables** : carrot sticks, celery, cauliflower, broccoli, Zucchini and cherry tomatoes with Ranch dipping sauce  
\$90.00

**Grilled Vegetables** asparagus, red peppers, red onions, zucchini, yellow squash and portabella mushrooms  
\$140.00

**Fresh Fruit:** cantaloupe, pineapple, strawberries, kiwi and grapes  
\$120.00



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## ON-SET BUFFET

Please choose one salad, two entrees and two sides for **\$27.50/person**

### SALADS (choose one)

**House Salad** : mixed greens, cherry tomatoes, red onions, and mozzarella (balsamic vinaigrette, garlic parmesan vinaigrette, or ranch)

**Caesar Salad** : fresh romaine lettuce, house-made Caesar dressing, fresh shaved parmesan-reggiano, and croutons

House-made bread and whipped butter provided on each table

### ENTREES (choose two)

**Chicken Marsala** : herb-marinated, grilled chicken breast topped with house-made Marsala wine mushroom sauce

**Rosemary Chicken** : seasoned, pan-seared, herb-marinated chicken breast topped with white wine rosemary jus

**Roast Beef** : top round slow-roasted to desired temperature and served in beef jus with horseradish mayonnaise

**Roast Pork** : whole pork loin slow roasted with hoisin teriyaki glaze

**Italian Lasagna** : blend of beef and Italian sausage, seasoned ricotta cheese, parmesan cheese, mozzarella cheese and house-made tomato sauce

**Vegetarian Lasagna** : roasted vegetables, seasoned ricotta cheese, parmesan cheese, mozzarella cheese and house-made tomato sauce

### SIDES (choose two)

**Roasted Potatoes** : tossed with fresh herbs and garlic oil and oven-roasted

**Garlic or Horseradish Mashed Potatoes** : whipped with fresh cream and butter and your choice of fresh horseradish or roasted garlic

**Mixed Vegetables** : asparagus, green beans, carrots, red peppers, and onions

**Roasted Vegetables** : zucchini, yellow squash, red peppers and onions

20% service charge and 7.8% tax added to total

All prices subject to change



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## PREMIERE BUFFET

Please choose one salad, two entrees and two sides for **\$32.50/person**

### SALADS (choose one)

**House Salad** : mixed greens, cherry tomatoes, red onions, and mozzarella (balsamic vinaigrette, raspberry vinaigrette, basil vinaigrette, ginger lemon vinaigrette, garlic parmesan vinaigrette, or ranch)

**Caesar Salad** : fresh romaine lettuce, house made Caesar dressing, fresh shaved parmesan-reggiano, croutons

**Greek Salad** : mixed greens, peperoncinis, tomatoes, kalamata olives, cucumbers, onions, oregano, feta cheese, and house-made Greek dressing

**Green Apple Salad** : mixed greens, green apple, red onion, feta cheese and apple cider vinaigrette

House-made bread and whipped butter provided on each table

### ENTREES (choose two)

**Chicken Marsala** : herb-marinated, grilled chicken breast topped with house-made Marsala wine mushroom sauce

**Rosemary Chicken** : seasoned, pan-seared, herb-marinated chicken breast topped with white wine rosemary jus

**Chicken Cordon Bleu** : chicken breast sliced and hand-rolled with prosciutto and lightly breaded served with house-made Gruyere cheese sauce

**Pork Tenderloin** : marinated, grilled, and basted with hoisin teriyaki glaze

**Roasted Ribeye** : whole ribeye slow-roasted to desired temperature served in beef jus served with horseradish mayonnaise

**Beef Tenderloin** : whole tenderloin grilled to desired temperature served in beef jus

**Roasted New York Strip** : whole strip loin roasted to desired temperature and served in beef jus

### SIDES (choose two)

**Roasted Potatoes** : tossed with fresh herbs and garlic oil and oven-roasted

**Garlic or Horseradish Mashed Potatoes** : whipped with fresh cream, butter and your choice of fresh horseradish or roasted garlic

**Mixed Vegetables** : asparagus, green beans, carrots, red peppers, and onions

**Roasted Vegetables** : zucchini, yellow squash, red peppers and onions

**Green Bean Almandine** : fresh beans baked with almonds and parmesan

**Signature Creamy Red Potatoes** : seasoned chunky red potatoes, bacon and leeks

**Grilled Asparagus** : seasoned and flame grilled

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# the REDMOOR

## FEATURED DUETS

### SALADS (choose one)

**House Salad** : mixed greens, cherry tomatoes, red onions, and mozzarella (balsamic vinaigrette, raspberry vinaigrette, basil vinaigrette, garlic parmesan vinaigrette, ginger lemon vinaigrette or ranch)

**Caesar Salad** : fresh romaine lettuce, house made Caesar dressing, fresh shaved parmesan-reggiano, croutons

**Green Apple Salad** : mixed greens, green apple, red onion, feta cheese and apple cider vinaigrette

Basket of house-made bread and whipped butter on each table

### CHICKEN & BEEF DUET **\$35.00**

- 4oz Filet, cooked to your desired temperature, topped with a house-made red wine reduction
- 4oz Herb-seasoned chicken breast topped with your choice of house made marsala mushroom sauce or house-made white wine rosemary jus
- Herb-roasted Yukon potatoes
- Bouquet of fresh vegetables

### SURF & TURF DUET **\$37.50**

- 4oz Filet, cooked to your desired temperature, topped with a house-made red wine reduction
- 5oz Pan-seared salmon topped with dill herb butter
- Herb-roasted Yukon potatoes
- Bouquet of fresh vegetables

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## OSCAR DINNER

Please choose one salad, two entrees and two sides for **\$39/person**

### **SALAD** (choose one)

**Fresh Mozzarella Tomato Salad** : mixed greens, fresh tomatoes, fresh mozzarella, red onions, basil vinaigrette

**Cranberry Salad** : mixed greens, red onion, dried cranberries, goat cheese, and pine nuts, balsamic vinaigrette

**House Salad\***

**Caesar Salad\***

**Green Apple Salad\***

\* descriptions on buffet menus

Basket of house-made bread and whipped butter on each table

### **ENTREES** (choose 2 options plus one vegetarian option that guests return to you with their RSVP)

**Salmon** : 6oz fresh, hand-cut salmon; seasoned and pan-seared finished with dill herb butter

**Seasonal Fresh Fish** (market price): 6oz fresh fish seasoned and pan-seared topped with lemon beurre blanc

**Filet Mignon** : 7oz filet flame grilled to desired temperature served with red wine demi-glace

**New York Strip** : 10oz strip flame grilled to desired temperature served with red wine demi glace

**Grilled Pork Chop** : 10oz bone-in chop, hand-cut, marinated, grilled, and basted with hoisin teriyaki marinade

**Rosemary Chicken** : 9oz herb-marinated and pan-seared chicken breast topped with white wine rosemary jus

**Stuffed Pepper** : vegetarian with roasted vegetable ragout topped with roasted red pepper sauce

More vegetarian/vegan options available upon request.

### **SIDES** (choose two)

**Roasted Potatoes** : herb rubbed with garlic oil and roasted

**Garlic or Horseradish Mashed Potatoes** : whipped with fresh cream, butter and your choice of fresh horseradish or roasted garlic

**Mixed Vegetables** : asparagus, green beans, carrots, red peppers, and onions

**Roasted Vegetables** : zucchini, yellow squash, tomatoes, and onions

**Signature Creamy Red Potatoes** : seasoned chunky red potatoes, bacon and leeks

**Green Beans** : seasoned fresh green beans

20% service charge and 7.8% tax added to total

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