



RED DOOR

CATERING

at *Bell Gate Farm*

Everyday Selections

Tier 1

Hors d'Oeuvres

o *The below selection can be provided as stationary or butlered*

≈ Chicken

- o Chipotle Chicken Wrapped with Bacon
- o Coconut Chicken with Orange Dipping Sauce
- o Chicken Satay with Peanut Sauce
- o Chicken Pot Stickers with Ponzu Sauce

≈ Beef and Pork

- o Apricot Meatballs
- o Beef Short Rib in a Red Potato Cup
- o Sausage Bites with Champagne Mustard
- o Sausage Stuffed Mushroom Caps

≈ Seafood

- o Black and White Scallops
- o Crab and Risotto Bites
- o Herb Crusted Salmon Croquettes
- o Seafood Stuffed Mushroom Caps

≈ Vegetarian

- o Artichoke Hearts with Roasted Tomato Sauce
- o Baked Brie with Raspberry and Almonds
- o Mini Samosas with a Curry Yogurt Sauce
- o Spanakopita

Warm and Cold Dips and Displays

- ≈ Warm Spinach and Artichoke Dip with Pita Chips
- ≈ Warm Crab and Spinach Dip with Crostini
- ≈ Garlic or Red Pepper Hummus with Pita Chips
- ≈ Pico de Gallo with Tortilla Chips
- ≈ Olive, Sun Dried Tomato, and Artichoke Tapenades with Pita Chips
- ≈ Crudités with Ranch Dip
- ≈ Seasonal Fresh Fruit Display
- ≈ Domestic Cheese Display with Crackers
- ≈ International Cheese Display with Crackers
- ≈ Local Cheese Display with Crackers
- ≈ Antipasto Display with Crostini

Hot Entrées

- *These can be provided as buffets, sit-down meals, or family style. These dinners also come with the option of salad listed with our signature rolls and butter*
 - *Garden Salad with Ranch and Balsamic Dressing*
 - *Caesar Salad*
 - *Greek Salad*
- ≈ Cilantro Soy Marinated Breast of Chicken
 - Lemon Ginger Steamed Broccoli and Sticky Rice
- ≈ Cheese Tortellini with Roasted Vegetable in a Pesto Cream Sauce
- ≈ Southern Style Fried Chicken
 - With Cheddar Grits and Black Eyed Peas, Sautéed Green Beans
- ≈ Shrimp and Grits
 - With Collard Greens and Corn Bread
- ≈ Chicken Marsala
 - With Rice Pilaf and Carrots; Asparagus Bundles
- ≈ Baked Pasta with Roasted Vegetables and Parmesan Cream Sauce
- ≈ Braised Beef Sicilian
 - With Roasted Fingerling Potatoes
- ≈ Chicken Florentine
 - With Chive Red Smashed Potatoes and Sautéed Summer Squash
- ≈ Gnocchi with Asparagus, Shiitake, Pearl Onion, Tomato, and White Wine Pesto Broth

Entrée Salads:

- ≈ Asian Steak Salad
 - Char-Grilled Steak and Rice Noodles Tossed with Mixed Greens, Mushrooms, Carrots and Snow Peas in a Sesame Dressing
- ≈ Blackened Chicken and Vegetable Salad
 - Mixed Greens Topped with Spicy Blackened Chicken Breast, Grape Tomatoes, Black beans, Creamy Ranch Dressing, and Tortilla Strips
- ≈ Mezze Sampler Plate
 - Hummus, Tabbouleh, Stuffed Grape Leaves, Cucumber, Tomato, Red Onion, Olives, and Pita Triangles
- ≈ Salmon Nicoise Salad
 - Grilled Salmon Filet with Red Potatoes, Kalamata Olives, Haricot Verts, Hard Boiled Eggs and Red Onion over Baby Greens Served with Balsamic Dressing

Desserts:

- ≈ Tiramisu Torte
- ≈ Seasonal Fruited Cobbler
- ≈ Bourbon Pecan Pie
- ≈ Carrot Cake with Cream Cheese Frosting
- ≈ Chocolate Ganache Oreo Tart
- ≈ Boston Crème Cake
- ≈ Red Velvet Cake

Pricing:

- ≈ Pricing Packages for Tier 1
 - \$18-\$25 per person
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 - 3 butlered or stationary hors d'Oeuvres, 1 salad, 1 protein, 1 vegetarian or pasta dish, 2 side dishes and 1 dessert
- ≈ \$20-\$22
 - 3-4 butlered or stationary hors d'Oeuvres, 1 salad, 1 protein, 1 vegetarian, 1 pasta dish, 2 side dishes and 1 dessert
- ≈ \$23-\$25
 - 4-5 butlered or stationary hors d'Oeuvres, 1 salad, 2 proteins, 1 vegetarian, 2 side dishes and 2 desserts

- ≈ All buffets include pitchers of iced water, lemonade, and unsweetened iced tea with a stationary Seattle's Best Coffee and Tazo Tea station
- ≈ Red Door Catering will customize menus within budgetary requests or alter packages to the clients' preferences
- ≈ Red Door Catering will accommodate guest dietary requirements.

Additional Services:

- ≈ Wait Staff
 - 1 wait staff per 20 people will be assigned for each event at a minimum of 4 hours (1 hour set up, 2-hour event and 1 hour clean up) for \$18/hour
- ≈ Bartenders
 - 1 bartender per 1-99 people will be assigned for each event at a minimum of 4 hours (1 hour set up, 2-hour event and 1 hour clean up) for \$25/hour
- ≈ Culinary Attendant
 - A culinary attendant will be assigned when arrangements are requested for this type of service. Arrangements can be discussed at the time an event is booked