



RED DOOR

CATERING

at *Bell Gate Farm*

Elegant Selections

Tier 2

Hors d'Oeuvres

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

≈ Chicken

- o Chicken Brochettes with a Coconut Mango Sauce
- o BBQ Bourbon Glazed Chicken
 - On a Grilled Flatbread with Jalapeno Onion Marmalade

≈ Beef and Pork

- o Whimpie
 - Mico Angus Burger with Cheddar Cheese, Onion Straws, Melted Provolone and Spiced Ketchup
- o California BLT Crostini
 - Multigrain Crostini with Bacon, Lettuce, Tomato and Avocado
- o Red Curry Beef Amulette
 - With Wild Mushroom Ragout and Apricot Chutney

≈ Seafood

- o Blackened Shrimp in a Mini Corn Tortilla with Pico de Gallo and Avocado Mousse
- o Smoked Shrimp and Tomato Timbale on a Cucumber Round
- o Jumbo Lump Crab Martini with Avocado Lemon Vinaigrette

≈ Vegetarian

- o Sweet Potato Cake with Seared Short Rib
- o Vegetable Spring Rolls with Tamarind Dipping Sauce
- o Roasted Vegetable Amulette with Red Pepper Coulis
- o Cucumber Rounds with Garlic Hummus

Warm, 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 below with our signature rolls and sweet cream butter rosettes*

- ≈ Smoked Gouda and Apple Stuffed Chicken with Veloute
- ≈ Grilled or Baked Herbed Chicken with Champagne Sauce
- ≈ Beef Tenderloin with a Sherry Cream Sauce
- ≈ Braciola with Rustic Tomato Sauce
 - Stuffed with Italian Bread Crumbs, Parsley, Parmesan and Provolone Cheese
- ≈ Baked Salmon with Dill Butter
- ≈ Pan Seared Cod with Tuscan Aioli
- ≈ Zucchini Ravioli
 - Thinly Sliced Ribbons of Zucchini Wrapped with an Herbed Ricotta Mozzarella Filling
- ≈ Stuffed Pepper with Seasonal Roasted Vegetables and Cous Cous Pilaf

Salads:

- ≈ Warm Green Salad
 - Sautéed Swiss Chard and Shallot with Shaved Brussel Sprouts and Broccoli, Dried Cranberry and Diced Apples with a Light Honey Dijon Vinaigrette
- ≈ Fresh Sliced Grilled Peach Salad
 - Spring Field Greens, Goat Cheese Crumbles, Drizzled with Balsamic and Extra Virgin Olive Oil
- ≈ Roasted Tomato Salad
 - Baby Spinach and Kale with Roasted Tomatoes, Chiffonade Onion and White Grapefruit Balsamic Vinaigrette

Desserts:

- ≈ Apple Crumble Tart with Vanilla Honey Bourbon Whipped Cream
- ≈ Vanilla Sponge Cakes with Berry Compote
- ≈ Key Lime Cheesecake with Raspberry Sauce
- ≈ Bavarian Cream with Fruit Compote in a Wine Glass
- ≈ Lemon Cake with Lavender Icing
- ≈ Chocolate Cake with Chocolate Ganache and Seasonal Fruit Compote
- ≈ Chocolate Mousse with Raspberry Coulis

Pricing:

- ≈ Pricing Packages for Tier 2
 - \$26-\$35 per person
- ≈ \$26-\$28
 - 3 butlered or stationary hors d'Oeuvres, 1 salad, 1 protein, 1 vegetarian or pasta dish, 2 side dishes and 1 dessert
- ≈ \$29-\$31
 - 3-4 butlered or stationary hors d'Oeuvres, 1 salad, 1 protein, 1 vegetarian, 1 pasta dish, 2 side dishes and 1 dessert
- ≈ \$32-\$35
 - 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 client's 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