



RED DOOR

CATERING

at *Bell Gate Farm*

Premium Selections

Tier 3

Hors d'Oeuvres

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

≈ Chicken and Duck

- o Buckwheat Blini with Aztec Shredded Chicken and Southwestern Ailoi
- o Peking Duck Roll with Hoisin Sauce
- o Duck Confit Pizza with Fig and Arugula
- o Thai Turkey Meatball with a Ginger Garlic Glaze

≈ Beef and Pork

- o Lemongrass Pork Satay
- o Miso Mirin Beef Skewers with a Ginger Sweet Pea Drizzle
- o Sliced Beef Tenderloin Tostada with Avocado Mousse
- o Beef Wellington Bite

≈ Seafood

- o Crab Cake with Dijon Remoulade
- o Ceviche Shooter
- o Seared Ahi Tuna on a Wasabi Rice Cracker Topped with Crème Fraiche
- o Pan Seared Scallop with Bacon Cream Sauce

≈ Vegetarian

- o Herbed Avocado and Red Pepper Brunoise on a Cucumber Round
- o Spaghetti Squash Fritters with Mascarpone
- o Warm Creamy Brie with Fig Ham in a Filo Cup
- o Arancini
 - *Crispy Risotto Bite with House Made Pesto*

Warm and Cold Dips with Display Options

- ≈ 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 Entrees

- *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*
- ≈ Chicken Roulade
 - with Red Pepper, Fontina Cheese and Basil with Sweet Red Pepper and Basil Oil
- ≈ Whole Grain Mustard and Apricot Glazed Chicken Breast with Rosemary Sauce
- ≈ Veal Osso Buco with Citrus Gremolata
- ≈ Spinach Stuffed Beef Tenderloin with Red Wine Reduction
- ≈ Grilled Arctic Char with a White Wine Chive Sauce
- ≈ Miso Glazed Seabass
- ≈ Vegan Magdalena
 - Oats, Tofu, Quinoa and Roasted Vegetable Bound Together in Individual Portions with a Tomato Glace
- ≈ Maple Root-Vegetable Stir Fry with Sesame and Scorched Rice

Salads:

- ≈ Red Wheat Berry and Cherry Salad
 - Seasonal Mixed Greens and Peppered Goat Cheese Fisekes
- ≈ Roasted Beets and Sweets Salad
 - On Top a Bed of Greens with Candied Walnuts, Feta Cheese, Balsamic and Olive Oil
- ≈ Layered Salad
 - Grilled Halloumi Cheese Layered with Summer Squash and Heirloom Tomatoes on a Bed of Peppery Arugula Drizzled with Extra Virgin Olive Oil and Lemon Juice
- ≈ Rice Wrap Salad
 - With Spring Greens, Shoots, Enoki Mushrooms and a Sesame-Soy Rice Wine Vinaigrette

Desserts:

- ≈ Meyer Lemon Brule Tartlet
- ≈ Palet
 - Nibby Gianduja Crunch, Chocolate Mousse and Milk Chocolate Glaze with Raspberry Caramel and Hazelnut Praline
- ≈ Triple Chocolate Semi-Freddo Custard Champagne Flute
 - with Layers of Bavarian Cream, Hot Fudge and Malted Sugar Crunch

Pricing:

- ≈ Pricing Packages for Tier 3
 - \$40-\$55 per person
- ≈ \$40-\$45
 - 3 butlered or stationary hors d'Oeuvres, 1 salad, 1 protein, 1 vegetarian or pasta dish, 2 side dishes and 1 dessert
- ≈ \$46-\$50
 - 3-4 butlered or stationary hors d'Oeuvres, 1 salad, 1 protein, 1 vegetarian, 1 pasta dish, 2 side dishes and 1 dessert
- ≈ \$51-\$55
 - 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