



RED STONE CATERING

Your Partner for Expert Catering
and Event Planning

TO PLACE AN ORDER

Call 212.421.1223 or

Email kyri@redstonecaters.com

It all comes down to two things –
fresh ingredients and hard work.

Let's start with fresh ingredients.

By fresh, we don't mean fresh out of the freezer,
or fresh made by a third party and delivered in the
back of a truck. Our ingredients are hand selected,
largely locally grown, and are delivered daily.

Then there's the hard work part; making our meals
from scratch three times a day. We believe it's not
too much to ask for something fresh. Something good!
Something made with a little care!

That's why everything at Red Stone Catering
is made from scratch, using only the freshest
ingredients. While others prepare their food off-site
days in advance, we prepare our daily delivered
ingredients in our kitchen. This includes crushing
tomatoes for our pizza sauce, and kneading
fresh dough to make our Focaccia bread for our
Panini sandwiches.

At Red Stone catering, we want our food to be a big
part of what makes your special event important and
memorable. Call us for your next party or meeting and
sample some of the finest food the New York City metro area
has to offer. You can taste the pride and care we put into our
dishes in each every delicious bite – guaranteed!



OUR SIGNATURE MENU

Breakfast A La Carte	4
Breakfast Packages	5
Cold Sandwiches, Deli Classics, Wraps & Classic Italian Piadinas	6
Pressed Paninis & Hot Heros	7
Lunch Packages	8
Signature Salads	9
Entrée Salads	10
Red Stone Signature Pizza	11
Signature Pasta Creations	12
Poultry Hot Entrées	13
Beef, Lamb, Veal & Pork Hot Entrées	14
Seafood & Vegetarian Hot Entrées	15
Accompaniments	16
Lunch & Dinner Combos	17
International Favorites	18
Themed Buffets	19-21
Event Platters	22
Themed Event Baskets & Party Platters	23
Individual & Basket Hors D' Oeuvres	24-25
Cold Hors D'Oeuvres	26
Hot Hors D'Oeuvres	27
Signature Hors D' Oeuvres	28
Desserts & Custom Cakes	29
Beverages	30
Catering Policies	31

BREAKFAST A LA CARTE

BREAKFAST A LA CARTE

Minimum of 6 Guests

Favorite N.Y. Bagels

New York Bagel Variety Served with Assorted Cream Cheese, Butter & Preserves
\$2.95 Per Guest

Full Size Breakfast Basket

Assortment of Full Sized Bagels, Muffins, Danishes Croissants & Scones, Elegantly Presented & Garnished with Fresh Fruit & Flowers, Accompanied by Assorted Cream Cheese, Butter & Preserves
\$4.50 Per Guest
With Fresh Brewed Colombian Coffee
\$6.50 Per Guest

Mini Breakfast Treats

Assortment of Miniature Sized Bagels, Muffins, Danishes, Croissants & Scones, Elegantly Presented & Garnished with Fresh Fruit & Flowers, Accompanied by Assorted Cream Cheese, Butter & Preserves
\$5.50 Per Guest
With Fresh Brewed Colombian Coffee
\$7.00 Per Guest

Sliced Fruit

Artfully Arranged & Garnished with Fresh Flowers
\$4.95 Per Guest

Fruit Salad

\$4.25 Per Guest

Fruit Skewers

Served with Honeyed Yogurt Dip & Assorted Mini Muffins
\$6.50 Per Guest

Healthful Yogurt Parfait

Low Fat Vanilla or Strawberry Yogurt, Served with Seasonal Fruit, Sliced Bananas Granola, Raisins, & Walnuts
\$5.50 Per Guest

Norwegian Smoked Salmon

Served with Tomato, Onion, Caper, & Lemon Wedge. Accompanied by a Variety of Cream Cheese & a Basket of Freshly Baked Mini Bagels
\$10.95 Per Guest

Savory Breakfast Tray

Miniature Bagels & Croissants Filled with Tuna Salad, Egg Salad, Smoked Salmon & Cream Cheese, Smoked Chicken, Apple & Brie
\$5.95 Per Guest

Quiches

Your Choice of Lorraine, Broccoli & Cheddar, or Spinach & Mushroom
\$27.00 each - 8" Quiche

Pancakes or French Toast

Served with Berries & Sliced Bananas. Accompanied by Syrup & Preserves
Minimum of 10 Guests
\$4.95 Per Guest
Add Bacon, Sausage or Ham: \$2.00 Per Guest

Egg Wraps

- Scrambled Eggs, Spinach, Tomato & Mozzarella
- Scrambled Eggs, Bacon & American Cheese
- Egg Whites, Pepper, Onion & Mushroom
- Egg Whites, Broccoli, Mushroom & Cheddar
- Scrambled Eggs, Sausage & Cheddar
- Scrambled Eggs, Ham & Swiss Cheese
(Choose Your Favorite Combinations)
\$5.50 Per Guest

Steel Cut Irish Oatmeal Bar

Served with Fresh Seasonal Fruit & Berries, Sliced Bananas, Brown Sugar, Raisins, Granola & Hot Milk
\$4.95 Per Guest

Veggie Lover Frittata

Choice of Two Vegetables:
Onions, Mushrooms, Broccoli, Spinach, Roasted Peppers, Artichokes
Choice of One Cheese:
Cheddar, Mozzarella, Swiss, Feta, Goat Cheese
Or Choice of Three Vegetables & No Cheese
Minimum of 8 Guest
\$4.95 Per Guest

Breakfast Pizza

Eggs, Bacon & Roasted Potatoes on Our Famous Thin Crust Pizza
\$18.00 - Large Pie

On The Go Breakfast Box

A Trio of Mini Breakfast Treats, Fruit Salad Cup & Tropicana Orange Juice
Minimum of 6 Guests
\$7.95 Per Guest

BREAKFAST PACKAGES

RED STONE BREAKFAST PACKAGES

Continental Breakfast

Freshly Baked Miniature Bagels, Muffins, Danish & Croissants, with Colombian Coffee & Freshly Squeezed Orange Juice. Accompanied by Assorted Cream Cheese, Butter & Preserves
Minimum of 6 Guests
\$7.50 Per Guest

Boardroom Breakfast

Freshly Baked Miniature Bagels, Muffins, Danishes & Croissant with Colombian Coffee, Freshly Squeezed Orange Juice, & Sliced Fruit Platter. Accompanied by assorted Cream Cheese, Butter & Preserves
Minimum of 6 Guests
\$10.50 Per Guest

PREMIUM PACKAGES INCLUDE

Choice of 2 Meats: Ham, Bacon, Sausage, Canadian Bacon, Turkey Bacon or Sausage

Red Stone American Breakfast (Premium)

Scrambled Eggs with Your Choice of Two Breakfast Meats & Home Fries. Assorted Mini Breakfast Treats. Colombian Coffee & Freshly Squeezed Orange Juice
Minimum of 10 Guests
\$13.95 Per Guest

Hearty Country Breakfast (Premium)

Choose Pancakes or French Toast with Scrambled Eggs, Two Breakfast Meats & Home Fries Assorted Mini Breakfast Treats. Colombian Coffee & Freshly Squeezed Orange Juice
Minimum of 10 Guests
\$14.95 Per Guest

International Breakfast Buffet

Savory Breakfast Tray, Norwegian Smoked Salmon Platter & Choice of Two Eight Inch Quiches. Served with Colombian Coffee & Freshly Squeezed Orange Juice
Minimum of 10 Guests
\$15.95 Per Guest

Spa Breakfast

Healthful Yogurt Parfait & Choice of Egg Wraps:
- Scrambled Egg, Spinach, Tomato & Mozzarella
- Scrambled Egg, Bacon & American Cheese
- Egg White, Peppers, Onions & Mushrooms
- Egg White, Broccoli, Mushroom & Cheddar
- Scrambled Egg, Sausage & Cheddar
- Scrambled Egg, Ham & Swiss Cheese

OR

Veggie Lover Frittata:

Choice of Two Vegetables:

- Onions, Mushrooms, Broccoli, Spinach, Roasted Peppers, Artichokes

Choice of One Cheese:

- Cheddar, Mozzarella, Swiss, Feta, Goat Cheese
Or Choice of Three Vegetables & No Cheese

PLUS: Sliced Fruit Platter Served with Freshly Squeezed Orange Juice & Colombian Coffee
Minimum of 10 Guests
\$15.95 Per Guest

Custom Omelet Bar

Impress Your Guests with an Omelet Made to Order. Includes:

- Whole Eggs & Egg Whites

- Choice of 6 Vegetable Fillings

- 3 Protein & 3 Cheese Choices

- Mini Bakery Treats

- Fresh Squeezed Orange Juice

- Fresh Brewed Colombian Coffee

Omelette Chef is Required at an Additional Charge.

Minimum of 15 Guests

\$15.95 Per Guest

SANDWICHES & WRAPS

COLD REDSTONE GOURMET SELECTIONS

Minimum of 6 Guests

\$9.50 Per Guest

SANDWICHES

Smoked Chicken Breast

Provolone, Sweet Roasted Peppers & Arugula on Ciabatta

Cajun Chicken

Pico De Gallo, Avocado, Cilantro, Pickled Jalapeno, Lettuce, Tomato & Chipotle Mayonnaise on Ciabatta Square

Shrimp Salad

Lettuce, Tomato On Soft Roll

Sopressata

Fresh Mozzarella, Artichokes, Arugula, on Tomato Focaccia Square

Balsamic Chicken

Fresh Mozzarella, Tomato, on Rosemary Focaccia Bread

Grilled Vegetable

Provolone, Sun Dried Tomato, Olive Tapenade on Ciabatta

Prosciutto Di Parma

Fresh Mozzarella, Basil Pesto & Arugula, on Hero Bread

Goat Cheese

Artichoke, Roasted Plum Tomato, Olive Tapenade Focaccia Square

DELI CLASSICS

Corned Beef or Pastrami

Thin sliced on Hearty Rye Bread

Fresh Turkey

Dressed with Cole Slaw & Russian Dressing on Pumpernickel Bread

Roast Beef & Cheddar

With Lettuce & Tomato on Onion Roll

Ham & Swiss

With Lettuce & Tomato on Multi Grain Roll

Albacore Tuna Salad

The Classic Tuna Salad with Celery & Onion Served with lettuce & Tomato on Whole Wheat Bread

Grilled Chicken

With Lettuce & Tomato on Pumpernickel Bread

Chicken Cutlet & Provolone

Red Onion, Sliced Dill Pickle, Lettuce, Tomato & Honey Mustard on Hard Roll

Mother & Child Reunion Club

Triple Decker with Chicken Salad, Egg Salad, Bacon, Lettuce & Tomato on Sour Dough Bread

RED STONE SPECIALTY WRAPS & CLASSIC ITALIAN PIADINA'S

Tex-Mex Chicken

Shredded Cheddar, Chopped Jalapeno, Roasted Peppers, Lettuce, Tomato & Salsa

Pesto Chicken

Romano Cheese, Lettuce, Tomato

Grilled Chicken Caesar Wrap

Creamy Caesar Dressing, Herbed Croutons, Romaine Lettuce, Roasted Pepper & Tomato

Tuna Salad

Albacore Tuna, Chopped Celery, Mayo, Lettuce, Tomato, Avocado & Sprouts

Italian Tuna

Packed In Olive Oil, With Carrots, Tomatoes, Olives

Italian Sub

Salami, Ham, Provolone, Lettuce, Tomato, Olive Oil & Red Wine Vinegar

Salami & Prosciutto

Fresh Mozzarella, Mixed Greens, Tomato & Oil Vinegar

California Grilled Chicken

With Avocado, Roasted Pepper, Lettuce, Tomato & Russian Dressing

Fresh Mozzarella

Basil & Sun Dried Tomatoes

Cracked Pepper Turkey

Lettuce, Swiss, Roasted Pepper & Mayonnaise

California

Chicken & Avocado on Whole Wheat Wrap

Cajun

Cajun Chicken on Roasted Pepper Wrap



HOT SANDWICHES

HOT REDSTONE GOURMET SELECTIONS

Minimum of 6 Guests

\$9.95 Per Guest

HEROS

Brisket

Chicken Cutlet Parmesan

Philly Cheese Steak

Meatball Parmesan

Italian Sausage

Veal Cutlet Parmesan

Eggplant Parmesan

Turkey Meatball Parmesan

PRESSED PANINI ON FOCCACIA

Red Stone Tuscan

Fresh Mozzarella, Plum Tomato, Spinach & Sun Dried Spread

Cuban

Roast Pork, Ham, Swiss Cheese, Pickles, Cilantro & Soy Mayo

Delightful

Fresh Honey-Glazed Turkey, Swiss Cheese, Coleslaw & Honey Mustard

Siciliano

Prosciutto, Ham, Mozzarella, Sundried Tomato, Spinach & Fresh Tomato

Capri

Smoked Turkey, Pepperoni, Provolone Cheese, Spinach, Cherry Pepper & Cilantro Jalapeno Mayo

The Combo

Pastrami, Corned Beef, Provolone Cheese, Lettuce, Tomato & Grained Mustard

Chicken Fajita

Grilled Chicken, Cheddar Cheese, Roasted Pepper, Caramelized Onion, Hot Sauce, Cilantro & Salsa

Toasted Monte Cristo

Layers of Ham & Smoked Turkey, Swiss, Cheddar, Lettuce, Tomato & Honey Mustard

Russian

Roasted Beef, Muenster Cheese, Caramelized Onion, Lettuce, Plum Tomato & Russian Dressing on Onion Roll

Tuna Melt

Fresh Tuna, Cheddar Cheese, Plum Tomato & Soy Mayo

The Italiano

Grilled Chicken, Roasted Pepper, Fresh Mozzarella & Pesto Sauce

LUNCH PACKAGES

RED STONE LUNCH PACKAGES

Minimum of 6 Guests

LUNCH FUNCTION

Assorted Sandwiches
Potato Chips
Soda or Bottled Water
\$12.25 Per Guest

SOUP & HALF SANDWICH LUNCH

Soup du Jour
Half Sandwich Assortment
Served with Choice of Fruit Salad
or Home Style Cookie Selection
\$13.95 Per Guest

JUNIOR EXECUTIVE

Assorted Sandwiches Selection
One Full Salad Selection
Choice of Dessert Platter
or Sliced Fruit Platter
\$16.50 Per Guest

BOARDROOM CLASSIC

Assorted Sandwiches Selection
Pasta Salad Choice
Green Salad Choice
Dessert Platter
Sliced Fruit Platter
\$19.95 Per Guest

BOARD OF DIRECTOR

Assorted Sandwiches Selection
2 Salad Choices
Assorted Bags of Chips
Dessert Platter
Sliced Fruit Platter
\$21.95 Per Guest

CLIENT LUNCH

Premium Entrée Salad Selection
(Full Selection Listed)
Dinner Rolls
Dessert Tray
Sliced Fruit Platter
\$20.50 Per Guest

DELI PLATTER

Includes a combination of:

- Fresh Turkey
- Roast Beef
- Ham
- Genoa Salami
- Corned Beef
- Smoked Chicken
- Cheddar
- Swiss
- Provolone

With a Relish Tray & Condiments

Assorted Sliced Bread & Rolls

Choice of Side Salad

\$11.95 Per Guest

SIX FOOT HERO PACKAGE

Choose your favorite Combination

Served with 2 Side Salads

Pickles & Condiments

\$150.00 each

SIGNATURE SALADS

GREEN SALADS \$4.25 Per Guest

Classic Caesar

Hearts of Romaine, Grape Tomato, Roasted Red Pepper, Crouton & Shaved Reggiano Parmesan

Baby Spinach

Hard Cooked Egg, Red Onion, Bacon & Crumbled Bleu Cheese. Served with Bacon Vinaigrette

Imperial Salad

Organic Field Greens with Mandarin Oranges, Crispy Chinese Noodles, Toasted Almonds. Served with Sesame Ginger Vinaigrette

Chopped Salad

Crispy Romaine & Assortment of Seasonal Vegetables. Served with Creamy Ranch Dressing

Israeli

Ripe Tomatoes, Cucumber, Red Onion & Dill. Served with a Lemon & Olive Oil Vinaigrette

Greek Salad

Hearts of Romaine, Ripe Tomatoes, Red Onion, Cucumber, Stuffed Grape Leaves & Feta Cheese. Served with a Lemon & Olive Oil Vinaigrette

Garden Salad

Organic Field Green, Tomato Cucumber, Red Onion, Carrots & Mushrooms. Choice of Dressing

PASTA SALADS \$4.25 Per Guest

Farfalle Sun Dried Tomato Pesto

Sun Dried Tomato & Basil Pesto with Sautéed Mushrooms, Sautéed Wilted Spinach & Shaved Parmesan Cheese

Mediterranean Tricolore

Peppers, Red Onion, Kalamata Olives, Grape Tomatoes in Garlic-Oil with Feta Cheese

Penne With Broccoli

Sautéed Broccoli & Red Peppers, in Zesty Garlic & Olive Oil with Shaved Parmesan

Tortellini with Basil Pesto

Cheese Tortellini with Basil Pesto Toasted Pine Nuts, Grape Tomatoes & Shaved Parmesan

Penne Al a Provencal

Zucchini, Summer Squash, Carrot, Tomatoes & Olives, in a Herb Vinaigrette

Asian Cold Noodle

Lo Mein Noodles in a Sesame Ginger Dressing with Scallion & Toasted Sesame Seeds

SPECIALTY SALADS \$4.25 Per Guest

Red Stone House Salad

Organic Field Greens, Poached Pears, 5 Spice Candied Walnuts, Dried Cranberries, Grape Tomatoes & Crumbled Bleu Cheese

Red Bliss Potato Salad

Red Peppers, Cherry Tomatoes, Red Onion, Garden Peas, Fresh Rosemary. Dressed with an Oregano Mayonnaise

Roasted Beet Salad

With a Fresh Orange Reduction, Candied Walnuts, Crumbled Gorgonzola & Red Wine Vinaigrette

Insalata Caprice

Fresh Mozzarella, Sliced Tomato & Fresh Basil, drizzled with Extra Virgin Olive Oil

Santa Fe Salad

Corn, Black Beans, Chopped Tomatoes, Lemon Juice & Cilantro

Wild Rice Salad

Sun Dried Cranberries, Currants, Seedless Grapes, Toasted Pecans, Scallions, Parsley, Dill & Raspberry Vinaigrette

Creamy Cole Slaw

Country Potato Salad

Red Bliss Potato, Pepper, Red Onions, Celery, Dressed with an Egg Mayonnaise

ENTREE SALADS

RED STONE ENTRÉE SALAD SELECTIONS

Grilled Chicken Red Stone

Grilled Chicken, Organic Field Greens, Poached Pears, 5 Spice Candied Walnuts, Dried Cranberries, Grape Tomatoes & Crumbled Bleu Cheese.

Served with Balsamic Vinaigrette

Minimum of 6 Guests

\$10.95 Per Guest

Imperial Chicken Salad

Teriyaki Glazed Chicken Breast, Organic Field Greens with Mandarin Oranges, Crispy Chinese Noodles, Toasted Almonds. Served with Sesame

Ginger Vinaigrette

Minimum of 6 Guests

\$10.95 Per Guest

Seared Tuna Nicoise

Seared Yellow Fin Tuna, Organic Field Greens, Red Bliss Potatoes, Haricot Vert, Tomatoes, Olives, Hard Cooked Eggs. Served Red Wine Shallot Vinaigrette

Minimum of 6 Guests

\$15.95 Per Guest

Santa Fe BBQ Shrimp Salad

Sweet & Tangy BBQ Shrimp, Organic Field Greens, Corn, Black Beans, Chopped Tomatoes, Lemon Juice & Cilantro. Served with a Chili Lime Vinaigrette

Minimum of 6 Guests

\$13.95 Per Guest

Ying & Yang Salmon Salad

Wasabi Kissed Salmon with Black & White Sesame Seeds, Asian Cold Noodles, Organic Field Greens with Mandarin Oranges, Crispy Chinese Noodles, Toasted Almonds. Served with Sesame

Ginger Vinaigrette

Minimum of 6 Guests

\$13.95 Per Guest

Steak House Salad

Grilled Flank Steak, Organic Field Greens, Red Bliss Potatoes, Green Beans, Tomatoes, Red Onions, Roasted Peppers, Crumbled Bleu Cheese.

Served Sherry Vinaigrette

Minimum of 6 Guests

\$12.95 Per Guest

Woodland Steak Salad

Grilled Flank Steak, Organic Field Greens, a Bouquet of Wild Mushrooms, Grilled Asparagus & Caramelized Onions. Served with Shallot Vinaigrette

Minimum of 6 Guests

\$13.95 Per Guest

Mediterranean Grilled Vegetables

Eggplant, Zucchini, Summer Squash, Peppers, Onions, Mushrooms & Crumbled Feta Cheese. Drizzled with a Balsamic Reduction.

Minimum of 6 Guests

\$9.95 Per Guest

SIGNATURE PIZZA

RED STONE SIGNATURE PIZZA

Prices are by the pie

Pomodoro

Tomato Sauce & Sliced Roma Tomatoes
\$18.00

Cheese

Tomato Sauce & Mozzarella
\$15.00

Margherita

Tomato Sauce, Fresh Mozzarella, with Fresh Basil
\$18.00

Salamino

Tomato, Mozzarella & Sopressatta
\$21.00

Grilled Chicken & Onions

Tomato Sauce, Spanish Onions,
Marinated Grilled Chicken & Mozzarella
\$19.00

Sautéed Spinach & Mushrooms

Sautéed Spinach, Mushrooms,
Tomato Sauce & Mozzarella
\$19.00

Meat Lover's Deep Dish

Ground Beef, Pepperoni, Crispy Bacon &
Mozzarella in a Chicago Style Deep Dish Crust
\$27.00

Red Stone BBQ Chicken

Bbq Chicken, Mozzarella, Roasted Peppers,
Caramelized Onion & Blue Cheese
\$23.00

Whole Wheat Crust Pie

Fresh Grilled Vegetables, Artichoke Hearts,
Mozzarella & Tomato Sauce
\$23.00

Hawaiian

Ham & Pineapple on a White Pie
\$25.00

Grandma

Fresh Garlic, Marinara Sauce, Fresh Mozzarella,
Basil & Parmesan
\$19.00

Generosa (Everything)

Combination of Assorted Veggies & Meat
\$27.00

Create Your Own Pizza

Add Toppings To Any Pizza \$2.50 Each

Start With Sauce

- Pomodoro
- Pesto
- Marinara

Choose Meat

- Ground Beef
- BBQ Chicken
- Sweet Italian Sausage
- Anchovies
- Ham
- Grilled Chicken
- Meatballs
- Pepperoni

Choice of Cheese

- Fresh Mozzarella
- Ricotta
- Parmesan
- Feta

Choice Of Vegetables

- Mushrooms
- Onions
- Eggplant
- Black Olives
- Caramelized Onions
- Roma Tomatoes
- Roasted Pepper
- Kalamata Olives
- Broccoli
- Sun-Dried Tomatoes
- Arugula
- Sautéed Spinach
- Artichoke Hearts
- Fresh Basil

PASTA CREATIONS

SIGNATURE PASTA CREATIONS

All Served with Garden or Caesar Salad,
& Italian Bread Basket.
Minimum of 10 Guests

BAKED PASTA SELECTIONS

Baked Ziti Ai A Nonna

Three Cheeses, Hearty Meat Ragù
\$12.95 Per Guest

Lasagna Ai A Romano

Layered with Bolognese & Béchamel Sauce
\$13.95 Per Guest

Stuffed Shells Florentine

Jumbo Pasta Shells Filled with Three Cheeses,
Herbs & Spinach
\$12.95 Per Guest

Vegetable Lasagna

Eggplant, Zucchini, Carrot & Broccoli, Layered
with Three Cheeses & Your Choice of Béchamel or
Pomodoro Sauce
\$13.95 Per Guest

Classic Mac & Cheese

Elbow Macaroni Baked with Sharp
Cheddar Cheese Sauce
\$12.95 Per Guest

BY LAND

\$12.95 Per Guest

Rigatoni with Sweet Italian Sausage
& Broccoli Rabe

Farfalle in a Creamy Gorgonzola Sauce
with Chicken

Penne Pasta with Pesto Sauce, Arugula,
Sundried Tomatoes & Grilled Chicken

Orecchiette Con Salsiccia

Italian Sausage, Black Olives, Roasted Pepper,
Feta Cheese with Marinara Sauce

Fettuccine Carbonara

Alfredo Sauce with Prosciutto,
Green Peas & Mushrooms

PASTA DEL GIORNO

Choose Your Favorite Pasta & Sauce

Pasta	Sauce
- Ziti	- Vodka
- Penne	- Alfredo
- Spaghetti	- Bolognese
- Linguini	- Arabiata
- Tri Colore Rotitelli	- Pomodoro

Add in Vegetable, Green Peas & Sautéed
Mushrooms At No Additional Charge

\$10.95 Per Guest

Minimum of 10 Guests

Add Sausage, Chicken, Meatball, Bacon
or Baby Shrimp

\$2.00 Per Guest Additional

BY SEA

\$14.95 Per Guest

Linguini White Clam Sauce Sautéed in Garlic,
Butter & White Wine Sauce Red Sauce Available

Penne with Shrimp in a Zesty Fra D'Avolo Sauce

Capellini Puttanesca with Shrimp in a Tomato,
Olive & Caper Sauce

Spaghetti in a Light Alfredo with Salmon,
Fresh Dill & Garden Peas

Linguini Di Mare

Clams, Mussels, Scallops, Calamari & Shrimp in
Garlic White Wine Sauce (Red Sauce Available)
\$16.95 Per Guest

POULTRY ENTREES

HOT ENTREÉS

POULTRY

Minimum of 10 Guests

\$16.50 Per Guest – unless otherwise noted
(Includes two side dishes & dinner rolls)

\$21.95 Per Guest

(Includes salad, two sides, dinner rolls & choice of cookies or sliced fruit)

Chicken Valdostano

Topped with Prosciutto, Fontina Cheese, Portobello Mushroom, With a Marsala Wine Sauce

Chicken Siciliana

With Artichoke Hearts, Capers, Kalamata Olives, Sun Dried Tomatoes, In a White Wine Sauce

Chicken Provencal

Herb Grilled Chicken, Finished with Provencal Vinaigrette. Diced Tomato, Capers & Olives

Stuffed Roasted Chicken

Bread Stuffing, Three Cheeses, Sweet Italian Sausage & Herbs

Chicken Marsala

Egg Battered Chicken Breast, with Mushrooms in a Marsala Wine Sauce

Chicken Cacciatore

Braised Chicken on the Bone with Tomato, Onions, Peppers & Mushrooms

Chicken Scarpeillo

Chunks of Chicken sautéed in, White Wine sauce, Sweet Italian Sausage, with Red Bliss Potatoes & Vinegar Marinated Peppers

Chicken Florentine

Spinach Stuffed Chicken Breast with a Sherry Wine Sauce

Maryland Fried Chicken

Buttermilk Marinated, Battered & Fried

Chicken Saltimbocca Al A Romano

Egg Battered Chicken Breast Topped with Prosciutto, Sage & Hard Cooked Egg in a Marsala Wine Sauce. Served on a Bed of Sautéed Spinach

Oven Roasted Turkey

With Corn Bread Stuffing

Roasted Duckling

Choose Orange Grand Marnier Sauce or Cherry Sauce

\$18.95 Per Guest

\$23.95 Per Guest (Includes salad, two sides, dinner rolls & choice of cookies or sliced fruit)

BEEF, LAMB, VEAL & PORK

HOT ENTREÉS

*\$17.50 Per Guest – unless otherwise noted
(Includes two side dishes & dinner rolls)*

*\$22.95 Per Guest (Includes salad, two sides,
dinner rolls & choice of cookies or sliced fruit)*

BEEF

Cowboy Skirt Steak
With Ancho Chili Gravy

Grilled Hanger Steak
With Bleu Cheese, Caramelized Onions
& Balsamic Reduction

Home Style Beef Brisket
With Brown Gravy

Bacon Wrapped Meat Loaf
With Mushroom Gravy

Beef Bourguignon
Braise of Top Sirloin, Burgundy Wine,
Pearl Onions & Mushrooms

Smothered Rib Eye Steak
With Peppers, Onions
& Mushrooms in a Natural Jus

Filet Mignon
With Wild Mushrooms & Cognac Sauce
\$19.50 Per Guest
(Includes two side dishes & dinner rolls)
\$23.95 Per Guest
(Includes salad, two sides, dinner rolls & choice of
cookies or sliced fruit)

LAMB

*\$19.50 Per Guest
(Includes two side dishes & dinner rolls)*
*\$23.95 Per Guest
(Includes salad, two sides, dinner rolls
& choice of cookies or sliced fruit)*

Rosemary Grilled Lamb Chops
Natural Jus & Fresh Mint

VEAL

*\$19.50 Per Guest
(Includes two side dishes & dinner rolls)*
*\$23.95 Per Guest
(Includes salad, two sides, dinner rolls
& choice of cookies or sliced fruit)*

Veal Marsala
Veal Scaloppini, with Mushrooms in a
Marsala Wine Sauce

Veal Francaise
Egg Battered Veal Scaloppini, with Lemon
Caper in a White wine Sauce

Veal Saltimbocca Ala Romano
Egg Battered Veal Scaloppini, Topped with
Prosciutto, Sage & Hard Cooked Egg in a
Marsala Wine Sauce. Served on a Bed
of Sautéed Spinach

Veal Cordon Bleu
Stuffed with Ham & Swiss, Served with a Mornay
Sauce, a Cheese Enriched Béchamel Sauce

PORK

Pork Tenderloin Al a Florentine
Stuffed with Sautéed Spinach, Garlic & Rosemary

BBQ Baby Back Ribs
Dry Rubbed, Grilled & Served with a
North Carolina Honey Mustard BBQ Sauce

Grilled Center Cut Pork Chops
With a Sherry Wine Sauce

SEAFOOD & VEGETARIAN

SEAFOOD ENTRÉES

Minimum of 10 Guests

*\$18.50 Per Guest – unless otherwise noted
(Includes two side dishes & dinner rolls)*

\$23.95 Per Guest

*(Includes salad, two sides, dinner rolls
& choice of cookies or sliced fruit)*

Shrimp Scampi

Large Shrimp in a Garlic, Lemon, Butter
& White Wine Sauce

Shrimp & Scallops en Papilotte

Baked in Parchment, Julienne Vegetables with
Lemon, Butter & Herbs

Poached Salmon

Sautéed Fennel & Sauce Vert

Herb Roasted Salmon

White Bean & Tomato Stew

Teriyaki Glazed Salmon

Sautéed Mushroom

Soy & Ginger Glazed Grilled Salmon

With Caramelized Onions

Roasted Salmon

Lemon, Thyme & Shallot Sauce

Baked Red Snapper

Dijon Mustard & Herb Crust

Sicilian Style Chilean Sea Bass

Tomato, Olives & Oregano (Available Using Tilapia)

Broiled Mahi-Mahi

Caramelized Onions

Filet of Flounder

Citrus, Ginger Sauce

Mediterranean Style Flounder

Roasted Tomatoes & Fennel

Flounder Piccata

Lemon, Caper & White Wine Sauce

Maryland Crab Cake

Served with Horse Radish Tartar Sauce

Pan Seared Sea Scallops

Shrimp Butter & Fine Herbs

\$19.95 Per Guest

VEGETARIAN ENTRÉES

Minimum of 8 Guests

\$12.50 Per Guest

(Includes two side dishes & dinner rolls)

\$15.95 Per Guest

*(Includes salad, two sides, dinner rolls & choice
of cookies or sliced fruit)*

Eggplant Rollatini

Eggplant Cutlets, 3 Cheeses & Marinara Sauce

Chinese Stir Fry Vegetables & Tofu

Baby Bok Choy, Carrot, Snow Peas, Onions, Bean
Curd, Stir Fried with Garlic, Soy & Ginger

Grilled Portobello

With Basil Pesto, Roasted Peppers & Fontina Cheese

All Fish Can Simply Be Broiled Grilled Or Blackened

24 Hours Notice Required For Hot Entrees & Packages

ACCOMPANIMENTS

ACCOMPANIMENTS \$3.95 Per Guest

VEGETABLES

Garlic Sautéed Broccoli with Red Pepper
String Beans Almandine
Sautéed Broccoli Rabe
Grilled Asparagus
Garden Peas & Pearl Onions
Sautéed Spinach with Mushrooms
Creamed Spinach
Orange Glazed Carrots
Cauliflower Cheddar Gratin
Steamed Asian Vegetable with
Sesame & Soy Glaze
Ratatouille Provencal
Brown Sugar Roasted Butternut Squash
Roast Winter Vegetables
Grilled Italian Vegetables
Corn & Lima Bean Succotash

POTATOES

Gorgonzola Mashed
Cheddar & Bacon Mashed
Roasted Garlic Mashed
Classic Mashed
Lemon Herb Roasted Red Bliss
Mashed Sweet Potato
Candied Yams
Old Fashioned Scalloped Potatoes
Steamed New Potatoes with Parsley Butter

RICE & GRAINS

Basmati Rice Pilaf
Wild Rice Pilaf with Orange,
Zest & Dried Cranberries
Grilled Vegetable Couscous
Parmesan Polenta
Jasmine Rice Salad
Coconut Curried Basmati Rice Pilaf
New Orleans Dirty Rice
Chinese Vegetable Fried Rice
Steamed Brown Rice

LUNCH & DINNER COMBOS

LUNCH & DINNER COMBOS

Custom Entrees Combos Designed Especially to Serve Larger Groups. Minimum 10 Guests

REDSTONE

\$28.95 Per Guest

- Grilled Herbed Salmon
- Grilled Fillet Mignon with Shallot Demi Glaze
- Roasted New Potatoes
- Grilled Seasonal Veggies
- Green Salad
- Sliced Fruits
- Cookies & Brownies
- Freshly Baked Breads

CONTINENTAL

\$24.95 Per Guest

- Seared Salmon Filets with Sesame Ginger Glaze
- Sweet & Sour Chicken
- Summer Corn Relish
- Beef Wellington Stuffed with Mushroom Duxelle
Wrapped in Puff Pastry Served with an
Herb Demi Glaze
- Wild Mushroom Risotto
- Mixed Greens
- Sliced Fruits
- Desserts
- Freshly Baked Breads

BURGER BAR

\$17.50 Per Guest

- Black Angus Burger, Veggie Burger & Turkey Burger
- Regular & Sweet Potato Fries
- Platters of Onions, Lettuce, Tomatoes, Pickles,
Ketchup, Mustard, Salt, Pepper & Burger Buns
- Coleslaw
- Sliced Fruit Platter
- Dessert Platter

MIDTOWN

\$27.95 Per Guest

- Parmesan & Herb Crusted Based Sea Bass
with Light Tomato Sauce
- Stuffed Chicken with Asparagus & Fontina Cheese
with Balsamic Reduction
- Cajun Grilled Flank Steak
- Rice Timbale
- Sautéed Spinach
- Israeli Couscous Salad
- Sliced Fruits
- Desserts
- Freshly Baked Bread

MIAMI SPICE

\$24.95 Per Guest

- Mojito-Marinated Chicken Breast
- Sesame Ginger Salmon
- Sweet Chili Barbecued Rib Eye
- Crisp Asparagus Tips
- Side Salad Selection
- Sliced Fruits
- Desserts
- Freshly Baked Bread

INTERNATIONAL FAVORITES

INTERNATIONAL FAVORITES *Minimum of 10 Guests*

MEXICAN DISH

Combination of 2 or more items.
Minimum of 6 per item.
\$10.95 Per Guest

Quesadilla

Choose BBQ Beef, Chicken, Grilled Vegetable, or Titi Shrimp. Served with Sour Cream, Salsa & Guacamole

Burrito

Choose Beef, Chicken, Grilled Vegetable, or Titi Shrimp. Served with Sour Cream, Salsa & Guacamole

Fajita

Choose Grilled Beef, Chicken, Vegetable, or Titi Shrimp, Sautéed Onions, Peppers. Served with Guacamole, Salsa & Sour Cream

Enchilada Suiza

Choose Beef or Chicken with Roasted Tomatillo Sauce, Queso Fresco & Sour Cream

Soft Taco Wraps

Ground Beef or Pulled Chicken, Chopped Tomato, Onion, Shredded Lettuce, Sour Cream & Pico de Gallo

.....

SUSHI

Maki Maki

Assortments of California Rolls, Cucumber Rolls, Tuna Rolls, Carrot Rolls
\$60.00 (68 pieces)
\$26.00 (36 pieces)

Sushi Combination #1

Tuna, White Fish, Salmon, Cucumber Roll, California Roll, Tuna Roll
\$82.00 (45 pieces)

Sushi Combination #2

Tuna, Shrimp, Yellow Tail, White Fish, Futomaki Rolls, Inari
\$110.00 (38 pieces)

Sushi Combination #3

Salmon, Uni (sea urchin), Yellow Tail, Shrimp, White Fish, Tuna Roll, Sweet Shrimp, Squash Roll
\$130.00 (60 pieces)

CHINESE WOK SPECIALS

Chicken or Beef with Broccoli

With Oyster Sauce & Soy
\$7.95 Per Guest

Sweet & Sour Chicken

Batter Fried Chunks of Chicken, with Pineapple, Onions & Peppers in Sweet & Tangy Sauce
\$7.95 Per Guest

Triple Delight

Chicken, Beef & Titi Shrimp. With Oyster Sauce & Soy
\$8.95 Per Guest

Lo-Mein

Stir Fried Noodles. Choose Vegetable, Chicken, Beef, or Titi Shrimp
\$5.95 Per Guest

Fried Rice

Choose Vegetable, Chicken, Beef, or Titi Shrimp
\$5.95 Per Guest

Customized Theme Menus Available



THEMED BUFFETS

THEMED BUFFETS

*24 Hours Notice Required, Minimum of 10 Guests
Served in Hot Chafers*

MEXICAN FIESTA

\$27.95 Per Guest

- Pan Roasted Red Snapper Pueblano
- Chipotle Flank Steak Meat
- Almond Coated Chicken Breast with Salsa Fresca
- Mexican Chopped Salad
- Fiesta Rice
- Assorted Tortillas & Tacos
- Sliced Fruits
- Mexican Crème Caramel

TEX MEX

\$22.95 Per Guest

- Grilled Steak & Chicken Fajitas
- Spanish Rice
- Refried Beans Mixed Green Salad
- Soft Corn & Flour Tortilla, Corn Chips
- Guacamole, Sour Cream, Pico de Gallo, Shredded Cheese
- Fresh Salsa
- Chefs Choice Premium Dessert
- Tapioca Pudding

INDIAN DELIGHT

\$27.95 Per Guest

- Tandoori Chicken Breast with Mango Chutney or Chicken Tikka Masala (Bone in)
- Kima Mutter (Ground Meat with Green Peas)
- Shrimp & Cashew Curry
- Dum Aloo (Spiced Potato in Gravy)
- Indian Basmati & Chick Pea Rice
- Cookies & Brownies
- Carrot Pudding Gajar Halwa
- Assorted Indian Breads (Paratha, Chapatti, Puri, Nan)

CUCINA ITALIANA

\$22.95 Per Guest

- Chicken Cacciatore
- Veal Piccato
- Fried Calamari with Tartar Sauce
- Baked Ziti Pomodoro
- Italian Herbed Roasted Potatoes
- Sautéed Vegetables with Fine Herbs
- Endives, Radicchio, Chicory Tomato Salad
- Toasted Garlic Bread
- Tiramisu Cake

HAWAIIAN

\$26.95 Per Guest

- Pineapple Chicken
- Coconut Shrimp with Honey Dijon Mustard Sauce
- Kahlua Pork Short Ribs
- Sesame Ginger Noodles
- Macadamia Nut Rice
- Green Salad
- Tropical Sliced Fruits & Berries
- Coconut Cake with Chocolate Rum Sauce

AMERICAN

\$24.95 Per Guest

- Mini Burgers on Toasted Brioche Bread with all the Trimmings
- Southern Style Chicken Fingers with BBQ or Honey Mustard Dipping
- Jumbo Lump Crab Cakes with Chipotle Aioli
- Old Fashioned Coleslaw
- Roasted Red Potato Salad with Dill
- Green Salad Basket of Fresh Bread & Rolls
- Apple Pie or Pecan Pie

SOUTH BEACH LOW CARB

\$27.95 Per Guest

- Sliced & Plattered Grilled Salmon
- Lemon Ginger Chicken Breast
- Medium Roasted Beef
- Fresh Vegetable Tray with Hummus Dip
- Spring Mix Salad
- Grilled Roma Tomatoes & Green Beans with Fresh Basil Drizzled with Extra Virgin Olive Oil
- Sliced Fresh Fruits

CARIBBEAN

\$24.95 Per Guest

- Caribbean Jerk Chicken
- Island Style Meatballs
- Stewed Peas
- Grilled Mahi Mahi with Pineapple Glaze
- Tossed Salad
- Caribbean Rice & Beans
- Tropical Fruit Salad
- Cookies & Pineapple Macadamia Nut Squares
- Coconut Pudding Dessert

THEMED BUFFETS

THEMED BUFFETS CONTINUED

24 Hours Notice Required, Minimum of 10 Guests
Served in Hot Chafers

SOUTHERN CROSSING

\$24.95 Per Guest

- BBQ Baby Back Ribs
- Fried Chicken
- Macaroni & Cheese
- Sweet Potato Wedges
- Yellow Squash Casserole with Cornbread Topping
- Corn on the Cob
- Buttermilk Biscuits
- Potato Salad
- Mixed Green Salad
- Apple Pie

ORIENT EXPRESS

\$24.95 Per Guest

- Jumbo Sweet & Sour Shrimp
- Chicken & Broccoli in Sesame Ginger Sauce
- Beef in Black Bean Sauce
- Vegetables Lo Mien
- Fried Rice
- Tossed Salad
- Fresh Sliced Fruits
- Almond Cookies & Fortune Cookies

CHINESE

\$24.95 Per Guest

- Five Spice Chicken with Cashews & Bock Choy
- Szechwan King Prawn in Slightly Piquant Sauce
- Orange Ginger Beef Stir-Fry
- Braised Chinese Vegetables Served with Oyster Sauce
- Chow Mien Noodles
- Rice with Black Mushrooms
- Asian Vegetable Salad with Water Chestnuts
- Sliced Fresh Fruits
- Dessert & Fortune Cookies

THE NEW MEDITERRANEAN

\$25.00 Per Guest

- Fresh Herb Beef & Chicken Kabobs
- Herb Crusted Tilapia with Lemon Drizzles
- Grilled Summer Vegetables with Fine Herbs
- Tuscan Salad with Romaine Lettuce, Roma Tomatoes, Kalamata Olives, Grana Padano Cheese & House Baked Croutons
- Saffron Couscous with Veggies & Chives
- Sun Dried Tomato & Kalamata Olive Hummus with Pita Triangles
- Dessert Platter
- Sliced Fresh Fruits
- Toasts, Assorted Artisan Rolls & Butter

THAI

\$23.95 Per Guest

- Chicken Satay with Spicy Peanut Sauce
- Shrimp with Lemongrass, Chillies & Lime
- Spring Rolls with Ginger-Sesame Sauce
- Thai Pad Noodles, Vegetables Roasted Peanuts & Sweet & Spicy Chili Sauce
- Lemongrass & Cilantro Scented Rice
- Watercress, Vegetables & Orange Wedges Salad
- Sliced Fresh Fruits
- Assorted Cookies & Brownies

GREEK

\$24.95 Per Guest

- Lamb Gyros with Mini Pita Breads, Diced Tomatoes, Onions & Dill Cucumber Yogurt Sauce
- Greek Stuffed Chicken with Spinach & Feta Finished with Greek Lemon Sauce
- Spanakopta Triangles (Spinach Pie)
- Grilled Vegetables with Olives & Artichoke Hearts
- Lemon Orzo Pasta with Arugula, Grape Tomatoes, Roasted Peppers & Feta Cheese
- Greek Salad
- Dessert Platters Including Baklava & Katifi
- Sliced Fresh Fruits
- Basket of Healthy Bread

FRENCH

\$26.95 Per Guest

- Chicken Francese
- Filet of Sole Provencal with Melted Tomatoes, Asparagus, Onions & Baby Scallops
- Blissful Beef Burgundy
- Roasted Red Bliss Potatoes
- Sautéed Haricots Verts with Lemon Zest & Toasted Almonds
- Salad d'Endive with Bleu Cheese
- Slice Fresh Fruits
- Mini Eclairs, Napoleons, Fruits & Cookies
- Sliced Fresh Baguettes

RUSSIAN

\$23.95 Per Guest

- The Famous Five Chicken Kiev Breaded Chicken Breast with a Lemon Butter Filling
- Beef Stroganoff with Wild Mushrooms
- Eggplant Satsivi
- Red Roasted Potatoes with Dill
- Green Salad with Tomatoes, Cucumbers, Peppers, Radishes & Feta Cheese
- Bread Basket
- Dessert with Russian Cookies, Russian Pastries Garnished with Fruits

THEMED BUFFETS

THEMED BUFFETS CONTINUED

24 Hours Notice Required, Minimum of 10 Guests
Served in Hot Chafers

TASTE OF SPAIN

\$27.95 Per Guest

- Traditional Paella
- Ternera Casera: Braised Veal Shank Simmered with Tomato, Red Wine, Mushroom, Onion & Garlic
- Pollo Peoin:
Breast of Chicken with a Chillindron Sauce of Fresh Tomato, Onion, Peppers, Black Olives & Capers
- Cured Salmon Asturiano, Capers & Onions
- Tortellini Manchego:
Cheese Tortellini with Diced Tomato & Fresh Basil with Manchego Cheese Sauce
- Ensalad Pepin:
Garden Greens, Mushroom, Tomato, Cucumber, Pinenuts & Orange Balsamic Vinaigrette
- A Lavish Brandied Caramel Custard Flan

LATIN AMERICAN

\$27.95 Per Guest

- Papaya Glazed Wild Salmon Filet
- Cuban Style Roasted Pork Loin
- Guava Glazed Roast Chicken
- Pan Latin Paella Valenciana
- Mashed Yucca
- Platanos Maduros
- Jicama, Avocado, Beans, Cherry Tomato Over Chopped Iceberg Lettuce
- Assorted Tropical Cubed Fruit
- House Cookies & Brownies

CLASSIC

\$24.95 Per Guest

- Homemade Meatloaf with Gravy & Crispy Onions
- Sliced Turkey with Cranberry Relish
- Macaroni & Cheese
- Classic Mashed Potatoes with Gravy
- Wedge Cut Fries
- Sautéed Green Beans Almondine
- Garden Green Salad with Roasted Corn
- Freshly Baked Biscuits
- Apple Pie

VEGETARIAN INSPIRED MENU

\$23.95 Per Guest

- Bite Sized Tofu Veggie Croquettes with Tamariud Dipping Sauce
- Casserola Delta Nonna:
Eggplant, Potatoes, Zucchini, Mozzarella & Parmesan, Layered in a Lasagna Fashion. Topped with Fresh Tomato Basil Sauce
- Moroccan Stew:
An Elegant Stew with Artichoke Hearts, Ripe Olives & Saffron
- Chick Pea & Feta Salad
- Tomato Salad with Mint & Scallions
- A Basket of Assorted Bread
- Cut-Up Fruit Salad & Dessert Platter

BBQ GALORE

\$25.95

- BBQ Ribs (Beef & Pork)
- BBQ Chicken
- Cowboy Beans & Stew
- Buffalo Chicken Wings
- Mashed Potatoes
- Steamed Vegetables
- Corn on the Cob
- Spinach Salad
- Apple Pie

DOWN EAST

Market Price

- Lobster Tails
- Shrimp Cocktail
- Seafood Fra Diavlo Pasta
- Mixed Greens
- Corn on the Cob
- Baked Potato
- Peach Cobbler or Blueberry Pie

EVENT PLATTERS

EVENT PLATTERS

Minimum of 10 Guests

RED STONE CHEESE TRAY

A Selection Of Domestic & Imported Cheeses, Beautifully Presented with Crackers, Sliced Baguette & Seasonal Fruit Garnish
\$7.95 Per Guest

CRUDITÉS

A Garden Full of Goodness. The Freshest Selection of Seasonal Vegetable, Artfully Arranged in a Basket with Green Herb Dip
\$5.50 Per Guest

ANTIPASTO

Sopressata, Pepperoni, Prosciutto Wrapped Bread Sticks, Aged Provolone, Fresh Mozzarella, Grilled Vegetables, Artichoke Hearts & an Assortment of Olives. Served with Slice Baguette
\$9.95 Per Guest

MEDITERRANEAN DIPS & SPREADS

Hummus, Baba Ghanoush, & Olive Tapenade Served with Toasted Pita Triangles, Flat Bread, Stuffed Grape Leaves, Feta Cheese & Olives
\$7.95 Per Guest

KETTLE CHIPS

House Made Kettle Chips Served with Our Own Home Made Onion Dip
\$4.95 Per Guest

SNACKSTER

A Selection of Sliced Salami, Pepperoni & Swiss Cheese, Served with Seedless Grapes & Crackers
\$6.95 Per Guest

CHICKEN FINGERS

Plump Juicy Fried Chicken Fingers. Served with a Trio of Sauces. Honey Mustard, BBQ & Ranch
\$6.95 Per Guest

CLASSIC BUFFALO WINGS

Meaty & Moderately Spicy Chicken Wings Served with Celery Sticks & Bleu Cheese Dressing
\$5.95 Per Guest

TRICOLOR TRIO

Tricolor Tortilla Chips Served With A Trio Of Dips. Guacamole, Black Bean & Pico De Gallo
\$6.95 Per Guest

VEGETARIAN ANTIPASTO

Hummus, Baba Ghanoush, & Olive Tapenade, Grilled Vegetable, Marinated Mushrooms, Artichoke Hearts & Olives. Served with Toasted Pita Triangles, Flat Bread & Sliced Baguette
\$7.95 Per Guest

BURGER SLIDERS

Ground Angus Beef Burgers On Miniature Brioche Rolls. Topped with Assorted Cheeses, Caramelized Onions, Mushrooms & Bacon
\$30.00 per dozen

SPINACH DIP

Classic Comfort Food. Artichoke Hearts, Three Cheese & Chopped Spinach. Warm, Rich & Creamy. Served with Toasted Baguette
\$4.95 Per Guest

BASKETS & PLATTERS

THEMED EVENT BASKETS

AMERICANA - A SALUTE TO THE RED, WHITE & BLUE & POPULAR AMERICAN CUISINE

- Hamburger Sliders
- Pigs in a Blanket
- Chicken Fingers
- Buffalo Chicken Wings
- Maryland Crab Cakes
- Cheese Filled Jalapeno Poppers
- Served with Ketchup, Bleu Cheese & Ranch Dressing

SM \$90 Each
LG \$140 Each

DOWN MEXICO WAY - YOU'LL SAY OLE TO THIS TASTE OF MEXICO

- Ceviche Marinated Shrimp Skewers
 - Pulled Pork Taquitos
 - Jalapeno Cheddar Corn Bread
 - Chorizo Bites
 - Chicken Mole Skewers
 - Guacamole, Black Bean Dip & Pico De Gallo
 - Served with Tortilla Chips
- \$175.00 Each

EAST MEETS WEST - A CULINARY JOURNEY

- Spicy Tuna Rolls
 - California Rolls
 - Sesame Chicken Skewers
 - Beef Sate
 - Steamed Pork Dumplings
 - Imperial Egg Roll
 - Served with Soy Ginger Dipping Sauce, Sweet Chili Sauce, Chinese Mustard
- \$185.00 Each

PARTY PLATTERS

Minimum of 10 Guests

COLD DIPS

- Hummus, Babaganoush & Tzatziki with Pita Triangles
- Spinach & Artichoke Served with a Fire Roasted Tomato Olive Relish
- Tuscan White Bean Spread served with Yogurt Raiita with Mint, Cumin & Chillies

HOT DIPS

- Warm Spinach & Artichoke Dip
 - Chili con Queso & Broccoli with Cheddar Cheese
- All dips are \$6.95 Per Guest and Come with Assorted Bread Wedges

SNACK

Colorful Terra Potato Chips, Nachos & Pretzels with Fresh Salsa & Guacamole
\$6.95 Per Guest

MEDITERRANEAN MORSELS

Kalamata Olives, Greek Feta, Spinach Triangles, Roasted Eggplant Dip, Tzatziki & Dolma. Served with Toasted Pita Triangles
\$12.95 Per Guest

SAC-MEX SEVEN LAYER DIP

Generous Layers of Refried Beans, Sour Cream, Guacamole, Cheddar Cheese, Tomatoes, Black Olives & Jalapeno Peppers. Served with a Basket of Fresh Tortilla Chips
\$8.95 Per Guest

THE NACHO BAR

Nacho Cheese Sauce, Hot & Mild Salsa, Guacamole, Sour Cream, Olives, Minced Tomatoes, Onions, Black Olives, Jalapenos & Tortilla Chips
\$7.95 Per Guest

TOASTED PITA

With Tzatziki, Garlic Sauce, Hummus, Tahini, Kalamata Olives, Peperoncini & Chevre Goat Cheese
\$6.95 Per Guest

ANTIPASTO PLATTER

With Balsamic Grilled Vegetables, Italian Cheeses, Prosciutto, Peppered Salami, Cappicola with Olives & Marinated Artichokes. Served with Focaccia
\$12.95 Per Guest

ASSORTED PREMIUM MIXED NUTS

Special Blend of Cashews, Pistachios, Almonds, Brazilians Filberts & Pecans
\$6.95 Per Guest

HORS D'OEUVRES

HORS D'OEUVRES

*\$18.95 per guest (Serves 6 Pieces Per Guest)
\$21.95 per guest (Serves 10 Pieces Per Guest)*

TRADITIONAL

- Pigs in a Blanket
- Egg Rolls
- Spanikopita
- Chicken Empanadas
- Steamed or Fried Shrimp Dumplings
- Mini Chicago Deep Dish Pizza
- Miniature Quiche Lorraine
- Stuffed Mushrooms

CROSTINIS

- Tomato, Fresh Mozzarella & Basil
- Fresh Fig, Bleu Cheese & Toasted Walnut
- Sun Dried Tomato Pesto,
Grilled Chicken & Goat Cheese
- Roasted Pear, Brie & Candied Walnut

COCKTAIL SKEWERS

- Chicken Tandoori
- Beef Sate
- Sesame Chicken
- Shrimp Ceviche

TARTLETS

- Caramelized Onion & Gruyere
- Wild Mushroom with White Truffle Oil
- Spinach & Goat Cheese
- Chicken Curry

VIP

- Seared Filet Mignon, Onion Marmalade on Fiscelle
- Gravlax Canapé with Honey Mustard & Dill
- Coconut Shrimp
- Rosemary Grilled French Cut Baby Lamb Chops
- Pate de Campagne with Grain
Mustard & Cornichon

PARTY HORS D'OEUVRES BASKETS

*Small Baskets Serve 8-15 Guests
Large Baskets Serve 16-25 Guests*

SUSHI BASKET

Assorted Sushi Including:

- California Rolls
- Spicy Tuna Rolls
- Vegetarian Rolls
- Chefs Special Rolls
- Accompanied by Pickled Ginger,
Wasabi & Scallion Soy Sauce

SM \$190

Large \$240

SANTA FE

Assorted Mini Quesadillas Chicken & Cheese in Four
Different Colors, Served with Tomato Corn Salsa
Cilantro & Cumin Dip, Guacamole Roasted
Peppers & Corn Chips

SM \$80

LG \$120

THAI BASKET

- Coconut Shrimp
- Thai Beef Satay
- Red Curried Chicken Skewers
- Vietnamese Winter Rolls
- Pan-fried Dumplings
- Served with Coconut Milk & Peanut Dipping
Sauce & Asian Chili Dipping Sauce

SM \$180

LG \$230

SOUTHWESTERN STYLE

- Grilled Vegetable Quesadillas
- Tequila Marinated Chicken Skewers
- Cilantro-Spiced Jumbo Shrimp
- Blue & Yellow Tortilla Chips
- Served with Guacamole & Vine-Ripe Tomato Salsa

SM \$130

LG \$190

HORS D'OEUVRE BASKETS

PARTY HORS D'OEUVRE BASKETS CONTINUED

Small Baskets \$150 (Serve 8-15 Guests)

Large Baskets \$210 (Serve 16-25 Guests)

INDIAN INFLUENCE

- Grilled Baby Lamb Chops
- Curry Shrimp
- Tandoori Chicken Skewers
- Vegetable Samosa
- Served with Spicy Yogurt Dipping Sauce & Pappadamous Points

MARDIS GRAS

- Spicy Jumbo Shrimp
- Blackened Cajun Chicken
- Cheese Straws
- Monterey Jack Batons
- Sweet Potato Chips
- Jalapeno & Cheddar Muffins with Pineapple Salsa

MEDITERRANEAN

- Cumin Chicken Skewers
- Rosemary Shrimp Skewers
- Hummus
- Babaganoush
- Kalamata Olives
- Roasted Zucchini
- Accompanied with Pita Wedges

MIDDLE EASTERN MIX

- Lamb Kebab Mixed with Pine Nuts
- Cumin Rubbed Chicken Skewers
- Stuffed Grape Leaves
- Hummus
- Babaganoush
- Labaneh (Lebanese Cheese)
- Zatar Spice
- Served with Creamy Yogurt Mint Dipping Sauce & Spiced Pita Crisps

FAR EAST

- Soy Glazed Grilled Shrimp Skewers
- Curried Chicken Skewers
- Spring Rolls
- Vegetable Sushi Rolls
- Served With Pickled Ginger, Wasabi & Ginger Soy Dipping Sauce

ASIAN INFLUENCE

- Honey Soy Beef Skewers
- Teriyaki Chicken Skewers Topped with Caramelized Orange Peel & Oven Baked Salmon Wrapped in Shiso Leaf
- Vegetable Tempura Served with Honey Soy Dipping Sauce

PAN PACIFIC

- Tandori Chicken Skewers
- Macadamia Nut Crusted Chicken
- Beef Negimaki
- Sushi Hand Rolls
- Sesame Seared Tuna
- Served with Scallion Dipping Sauce & Yogurt Cilantro Sauce

TUSCANY BASKET

- Lemon Basil Shrimp Skewers
- Rosemary Garlic Chicken Skewers
- Baby Mozzarella
- Roasted Vegetables
- Kalamata & Picholine Olives & Sun-dried Tomatoes

TAPAS

- Whole Poached Shrimp with Lemon & Dill
- Grilled Chorizo on Skewer
- Seville Orange & Glazed Chicken Skewer
- Marinated Button Mushrooms
- Catalanian Spinach
- Pine Nuts & Raisin Empanadas
- Eggplant Stuffed with Monterey Jack & Marinated Spanish Olives

PAN-ASIAN

- Penang Grilled Beef
- Coconut Shrimp
- Vegetable Spring Rolls
- Chinese-Lacquered Pork
- Grilled Pineapple
- Thai Chicken
- Cucumber-Peanut Noodles
- Wonton Chips
- Served with Plum Sauce & Tamari-Ginger Dipping Sauce

COLD HORS D'OEUVRES

COLD HORS D'OEUVRES

VEGETARIAN

\$25.00 Per Dozen

Vietnamese Style Vegetarian Rolls with Thai Vinaigrette

Camembert & Sun-Dried Cranberry Phyllo Purse with Snow Sugar

Pear & Chevre Spring Roll with Cranberry Mirin Dipping Sauce

Goat Cheese Tartlet with Thyme & Spiced Pecans

Field Mushroom Medley Over Thyme, Sage & Asiago Polenta Round

Stuffed Cherry Tomato with Pesto Goat Cheese

SEAFOOD

Poached Shrimp with Mirin & Ginger Chili Sauce
\$36.00 Per Dozen

Chilled Jumbo Prawns, Served with Traditional Cocktail Sauce
\$36.00 Per Dozen

Prawn Spring Rolls, Filled with Vermicelli Noodles, Basil, Sprouts, Carrots, Lettuce & Cucumber
\$36.00 Per Dozen

Mirin Glazed Shrimp with Ginger Lime Dipping Sauce
\$36.00 Per Dozen

Assorted Japanese Style Sushi, Rolls & Sashimi with Pickled Ginger, Wasabi & Soy Sauce
\$30.00 Per Dozen

Crab & Mango Salad in Cucumber Cubs
\$32.00 Per Dozen

Yellow Fin Tuna Fataki, Enoki Mushroom, on Lotus Crisps with Wasabi, Creme Fraiche
\$30.00 Per Dozen

Japanese Eel on Cucumber Rings with Wasabi Dressing & Sprouts
\$30.00 Per Dozen

Scared Sea Scallop on Polenta Round with Roasted Red Pepper Puree
\$36.00 Per Dozen

POULTRY, BEEF, VEAL, LAMB & PORK

Filet Mignon Crostini with Horseradish Cream & Caramelized Onions
\$36.00 Per Dozen

Rice Paper Pockets, Filled with Chicken, Avocado, Basil & Oriental Vegetables with Ginger Sauce
\$36.00 Per Dozen

Mini Chicken Quesadillas with Queso Blanco & Three Pepper Salsa
\$18.00 Per Dozen

Jerked Chicken Satay with Coconut & Ginger Lime Sauce
\$26.00 Per Dozen

Brazilian Coconut Chicken with Honey-Mango Dipping Sauce
\$28.00 Per Dozen

Roasted Chili & Lime Crusted Shredded Beef Mole in Tortilla Cups
\$28.00 Per Dozen

Chipotle Jerk Chicken in a Plantain Cup
\$26 Per Dozen

HOT HORS D'OEUVRES

HOT HORS D'OEUVRES

POULTRY

\$24.00 Per Dozen

Malaysian Style Chicken Satay
with Peanut Sauce

Citrus Marinated Chicken Skewers
with Jalapeno Cream

Tandori Chicken Grill with Mint Raiita

Grilled Jerked Chicken Skewers
with Tamarind Mango Sauce

Petite Spring Rolls, Stuffed with
Chicken & Spiced Pecans

Chicken Quesadillas with Jalapeno
Havarti & Smoked Tomato Salsa

Chicken Shumai with Plum & Mirin Ginger Dip

BEEF, LAMB, VEAL AND PORK

Grilled Beef Chimichurri Skewers
\$28.00 Per Dozen

Classic "Pigs in a Blanket"
\$22.00 Per Dozen

Moroccan Lamb Skewer Scented
with Bitter Orange Sauce
\$36.00 Per Dozen

Grilled Beef Loin Kebabs with
Honey Mustard Glaze
\$36.00 Per Dozen

Frenched Lamb Chops
with Roasted Garlic Jam
\$36.00 Per Dozen

Moroccan Lamb Phyllo Rolls
with Apricot, Pistachio & Citrus
\$32.00 Per Dozen

VEGETARIAN

\$28.00 Per Dozen

Vietnamese Style Vegetarian Cocktail Spring
Rolls with Kafir Thai Basil

Spanakopita Triangles Filled with
Spinach & Feta Cheese

Tartlets Filled with Wild Mushrooms & Fresh Herbs

Japanese Eggplant Crisp with Oven-Dried
Cherry Tomatoes & Fresh Mozzarella

Wire Baskets of Pesto Cheese Straws

Feta Cheese & Spinach Stuffed Mushroom

Indian Vegetable Samosa
with Tamarind Chutney

Blue Corn Cups Filled
with Black Bean & Corn Salad

SEAFOOD

Grilled Skewered Jerked Shrimp
with Ginger Beer Syrup
\$36.00 Per Dozen

Grilled Marinated Shrimp
Wrapped in Smoked Bacon
\$36.00 Per Dozen

Shrimp Prawn Tempura
with Ponzu Sauce
\$36.00 Per Dozen

Coconut Shrimp with
Orange-Mango Dipping Sauce
\$36.00 Per Dozen

Pan-Seared Scallops
with Mango Dipping Sauce
\$36.00 Per Dozen

Mini Crab & Lobster Cakes
with Chipotle Sauce
\$30.00 Per Dozen

SIGNATURE HORS D'OEUVRES

SIGNATURE HORS D'OEUVRES

ENDIVE PETAL

\$18.00 Per Dozen

- Roquefort Drizzled with Honey & Dried Apricot
- Brie & Grilled Pear
- Thai Chicken Relish
- Salmon Mousse

QUICHE

\$20.00 Per Dozen

- Spinach & Mushroom
- Lorraine
- Broccoli & Cheddar

PINWHEELS

\$18.00 Per Dozen

- Basil, Salami, & Tomato
- Ham & Anaheim Chile
- Smoked Salmon Cream Cheese
- Vegetarian

BRUSCHETTA

\$20.00 Per Dozen

- Tomato, Garlic & Kalamata Olive
- Caponata & Goat Cheese
- Prosciutto, Cambozola & Mushroom

CROSTINI

\$20.00 Per Dozen

- Black Mission Fig & Goat Cheese
- Mozzarella with Tri Colored Peppers & Fresh Basil
- Wild Mushroom & Goat Cheese
- Asian Pear with Gorgonzola & Sliced Almond
- Herbed Goat Cheese, Walnuts & Pomegranate Reduction
- Apricot-Almond with Melted Brie
- Tomato, Basil, Mozzarella
- Mascarpone, Prosciutto & Asparagus
- Hummus, Eggplant & Basil

MINIATURE TARTS

\$18.00 Per Dozen

- Asparagus, Prosciutto & Roasted New Potatoes
- Wild Mushroom, Gruyere & Fresh Thyme
- Roasted Vegetable Topped with Caramelized Shallot Aioli
- Artichoke & Spinach
- Baked Feta, Roasted Peppers & Marinated Figs
- Creamy Brie & Poached Pear

FRITTATA

\$20.00 Per Person

- Artichoke & Cheddar
- Tomato & Zucchini
- Eggplant & Sun-Dried Tomato
- New Potato & Spinach

CANPE

\$18.00 Per Dozen

- Curried Chicken
- Smoked Turkey
- Bleu Cheese & Walnut
- Cheese, Tomato & Watercress
- Wasabi, Caviar & Daikon
- Raspberry, Almond & Brie
- Sun Dried Tomato & Olive Tapenade
- Smoked Salmon Cream Cheese & Cucumber

ASSORTED DIM-SUM

\$24.00 Per Dozen

- Dim-Sum Steamed, Shrimp Dumplings, Shrimp Hargow, Pork Shumai
- Dim-Sum Fried, Vegetable Spring Rolls, Vegetable Pot Stickers, Thai Chicken Won-Tons

DESSERTS & CUSTOM CAKES

DESSERTS

Minimum of 6 Guests

Assorted Cookies

Home Style Cookies, Linzer, Butter Cookies, Macaroons, Brownies, Blondies & Dessert Bars Garnished With Fresh Fruit & Flowers
\$4.50 Per Guest

Miniature Fruit Tarts

Seasonal Fruit & Mixed Berries
\$4.95 Per Guest

Miniature Italian Pastries

Assortment of Cannolis, Napoleons, Éclairs, Etc.
\$4.95 Per Guest

Chocolate Dipped Strawberries

Your Choice of Milk, Dark or White
\$36.00 *Minimum of 1 Dozen*

Cupcake

Choose Devils Food or Vanilla
Chocolate or Vanilla Frosting
\$3.95 each 2 Pieces of Mini or 1 Full Size
1 Dozen Minimum
(Custom Colors & Themes are Available at an Additional Charge)

Rugelach & Humentashen Assortment

Raspberry, Apricot, Prune & Poppy
\$4.95 Per Guest

Assorted Biscotti

Chocolate, Cranberry & Pistachio
\$4.95 Per Guest

Pies

Your Choice Of Apple, Blueberry, Cherry & Apple Crumb
\$36.00 each (Serves 8 – 10)

New York Cheese Cake

Choose Plain, Chocolate Marble, Raspberry Swirl, Strawberry & Oreo
10" Cheese Cake Precut Serves 10-12 Guests
\$45.00 each

All Italians platters

Assortment of Cannolis, Fruit Tarts, Cream Puffs, Pecan Tarts & Chocolate Covered Fruits
\$5.95 Per Guest

ICE CREAM SUNDAE BAR

\$9.95 Per Guest (Minimum of 15 Guests)

Assorted Freshly Made Ice Cream with Crushed Oreo, Chocolate Sauce, Fresh Sliced Fruits, Assorted Nuts, M&Ms, Chocolate Sprinkles, Rainbow Sprinkles, Crushed Walnuts, Chocolate Fudge, Whipped Cream & Fresh Strawberries
(Select 5 toppings)

CHOCOLATE FOUNTAIN EXPERIENCE

\$8.95 per Guest

A Chocolate Lover's Delight. An Endless Stream of White & Semi-Sweet Chocolate Fondue with Your Favorite Dipping Items (Strawberries, Apples, Bananas, Marshmallows, Dried Fruits, Pound Cake, Brownies, Rice Crispy Wedges & Pretzel Sticks
(Limited availability, please place your orders early)

CUSTOM CAKE SELECTION

Cassata Italiana

Black & White Mousse

Black Forest Cake

Carrot Cake

Checker Board

Chocolate Strawberry Shortcake

Chocolate Chip Cake

Pear Mousse Cake

Key Lime Mousse Cake

Princess Cake

Tiramisu

Hazelnut Cake

Chocolate Grand Marnier

Strawberry Shortcake

\$50.00 - 10" Cake
\$150.00 - Half Sheet
\$225.00 - Full Sheet

Custom Cakes must be ordered at least 24 hours in advance custom inscriptions, colors & themes are available & may be at an additional charge.

HOT & COLD BEVERAGES

BEVERAGES

All Prices are Per Guest

Regular Coffee & Decaffeinated Coffee
\$2.25

Herbal & Flavored Tea
\$2.25

Freshly Squeezed Orange Juice
\$2.50

Flavored Coffee
\$2.25

Imported & Domestic Sparkling Water & Mineral Water
\$2.25

Hot Chocolate
\$2.50

Hot Apple Cider
\$2.50

Hot Cappuccino & Café Latte Service
\$2.75

Iced Coffee Regular & Flavored
\$2.50

Iced Tea
\$2.50

Assorted Sodas
\$1.75

Snapple
\$2.25

Bottled Juice
\$2.25

Flavored Iced Tea
\$2.50

Vitamin Water
\$2.25

CATERING POLICIES

CATERING POLICIES

Please place your order from 7:00 a.m. till 4:30 p.m. (Monday-Friday)
Saturdays are open from 7:30 a.m. till 5:00 p.m. Sunday catering available
with a minimum of \$1,000.00

Please ask for separate list of wine, beer, liquor. We can also provide professional
wait staff, bartending, tables, china, linens for your office and private parties.

There will be a fee for same day cancellation of order.
One full business day's notice is required to cancel the order.

All catering equipment will be picked-up within the same day or the following day.
You will be charged for lost & broken equipment.

Boxed lunches and gift baskets are available.

Free delivery in designated areas. Transportation fee will be charged in some areas.

All disposable eating utensils, plates, forks, knives, napkins, chafing dish,
and sterno are provided at no additional cost.

Prices are subject to change without prior notice.



Call 212.421.1223 or email kyri@redstonecaters.com to order
www.RedStoneCateters.com