

Red Star Private Event Menu

DISPLAYED (priced per 20 people)

Seasonal Fruit Display- \$50

Artisan Cheese Plate with House Made Fruit Compote and Crackers- \$70

Fruit and Cheese Display- \$80

APPETIZERS (priced per 20 people)

Roast Garlic Hummus topped with Black Olive and Toasted Pita - \$50

Fresh Mozzarella and Roma Tomato Bruschetta -\$48

Tex-Mex Chips and Dips- Chipotle Salsa and House Guacamole with Fried Tri-color Corn Tortilla Chips- \$60

Chili lime Tuna Ceviche on European Cucumber Rounds with Fresh Cilantro- \$75

Assorted Quesadillas with Cilantro Sour Cream- \$60

Assorted Flat Bread Pizza- \$ 75

Tavern Wings with House Made Sauce, Bleu Cheese and Celery (please choose 1: BBQ, Buffalo, Old Bay, or Sweet Chili Honey- \$65

Maryland Style Crab Dip with Toasted Pita- \$100

Spicy Jalapeno Mac-N-Cheese- \$60

SALADS (priced per 20 people)

Umbria Salad- Roasted Red Peppers, Black Olive, Fresh Mozzarella, Cucumber, Tomato and Chopped Greens over Grilled Balsamic Marinated Vegetable Carpaccio- \$60

House Salad- Mixed Greens, Carrots, Cherry Tomato, Cucumber, Red Onion and Balsamic Vinaigrette- \$35

Caesar Salad- Fresh Chopped Romaine Hearts, Garlic Croutons, Parmesan Cheese and House Made Dressing- \$40

Spinach Salad- Strawberries, Candied Pecans, Dried Cranberry, Shaved Radish, Blue Cheese Crumbles and a Blackberry Vinaigrette- \$50

LARGER THAN FINGER SANDWICHES

(priced per dozen) \$40

Bistro Steak Sandwich- Grilled Coffee Marinated Beef, Crispy Buttermilk Fried Onion, and Avocado with Chipotle Mayonnaise

Marinated Portobello Powerhouse- With Roasted Red Pepper, Sautéed Spinach, Fresh Mozzarella and Balsamic Greens

House Roasted Turkey Breast- Granny Smith Apples and Melted Brie with Cilantro Crème Fraiche

Blue Moon Pulled Pork- Braised in Beer and Oranges and our House BBQ, topped with Slaw

MAIN COURSE (Priced Per 20 People)

Espresso Marinated Bistro Tenders- Grilled over House Mashed Russet Potato with Broiled Vegetables and Pan Gravy -\$180

Coriander Dusted Airline Breast of Chicken-Over Garlic Spinach and Herb Roasted Red Bliss Potato and Chicken Au Jus -\$165

Pan Seared Herbed Atlantic Salmon- With White Wine Butter Sauce over Creamy Asparagus Risotto- \$180

Applewood Smoked Bacon Wrapped Meatloaf-Over Mashed Potato and Creamed Spinach- \$170

Penne Pasta Primavera- Fresh Sautéed Seasonal Vegetables, Garlic and Olive Oil finished with Shaved Reggiano and Fresh Herbs- \$145

Dry Rub Roasted Pork Loin- Country Style Irish Champ and Marinated Grilled Vegetables topped with Lemon Parsley Butter- \$170

SIDES (priced per 20 people)

Spicy Jalapeno Mac-N-Cheese- \$45

Sweet Potato Fries with brown sugar Aioli-\$45

Garlic Fries with Roasted Garlic Aioli- \$40

Balsamic Grilled Vegetables- \$60

Asparagus and Roasted Red Peppers with Caramelized Onions- \$55

Roasted Red Bliss Potato- \$45

Home Style Mashed Potato and Gravy- \$45

Creamy Parmesan and Herb Risotto- \$60