

THE RED STAR CATERING

WWW.REDSTARBAR.US



STANDARD BUFFET PACKAGE

\$14.50 per person. Please select two items from each group:

Displayed Appetizers

Artisanal Cheese and Fruit Display

Tex-Mex Chips and Dips- Chipotle Salsa, House Guacamole and Corn Tortilla Chips

Grilled Balsamic Vegetable Platter

Apple Pecan Salad with Bleu cheese Crumbles and Balsamic dressing

Caesar Salad with House made dressing, croutons and Parmesan cheese

Light Starters

Mussels Sautéed in white wine with tomato, basil and garlic butter

Chesapeake Crab Dip **OR** Spinach Artichoke Dip with grilled Pita

Roasted Garlic Hummus with Toasted Pita

Finger Foods

Flat Bread Pizzas

Buffalo wings with Bleu Cheese Dressing and Celery

Quesadilla Assortment with Coriander Sour Cream

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Custom options below. Priced per person.

PASSED APPETIZER OPTIONS

Deviled Mini Crab cakes with red pepper remoulade \$4.25

Shrimp Cocktail with chili sauce \$4.00

Seared Spicy Ahi Tuna on cucumber rounds \$4.00

Dry Barbeque Chicken Skewers \$3.50

Caprese Skewers with olive, cherry tomato, and Fresh mozzarella \$3.75

Café Steak Kabobs with Chipotle Aioli \$4.25

LARGER THAN FINGER SANDWICHES (priced per dozen) \$40.00

Bistro Steak Sandwich. Grilled Coffee marinated beef, crispy Buttermilk Fried onion, avocado and 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 Honey Dijon

Blue Moon Pulled Pork. Braised in Beer, Oranges and our House Barbeque and topped with Slaw

MAIN COURSES

Coriander Dusted Chicken over garlic spinach and herb roasted potato with chicken jus \$5.75

Pan Seared Herbed Atlantic Salmon served with creamy asparagus risotto and white wine butter \$6.25

Dry Rubbed Roasted Pork Loin with country style Irish champ, marinated grilled vegetables and lemon parsley sauce \$6.00

Grilled Espresso Marinated Bistro Tenders with mashed russet potato, broiled vegetables and pan gravy \$6.75

Penne Pasta Primavera with fresh seasonal vegetables, garlic and olive oil, finished with shaved parmesan and fresh herbs \$5.00

Prices do not include tax and gratuity. A minimum service charge will be included: \$75 for parties under 30 people, \$150 for parties over 30 people. This charge will be deducted from the total bill based on final gratuity.

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PRIVATE PARTY MENU OPTIONS: BAR

The following pricing is based on a 3-hour time frame:

Pricing does not include shots/shooters

A) Draft beer and house wine	\$27/person
B) Draft beer, domestic bottled beer, house wine and rail liquor	\$32/person
C) Draft beer, domestic bottled beer, house wine, rail and premium liquor	\$37/person
D) All of the above, including imported bottled beer	\$42/person
E) All of the above, including top shelf liquors	\$52/person

*** Each hour over 3 hours is an additional \$10 per person*

****Add unlimited soft drinks, coffee and tea for an additional \$2 per person*

Additional bar options:

Limited Host Tab: We will run a tab based on consumption for beer and house wine or for beer, house wine, and rail drinks only.

Open Bar Host Tab: We will run a tab for any beverage based on consumption.

Host Tab Capped: We will run a tab based on consumption and close it out once a predetermined amount has been reached. Once the tab has been closed, we will offer a cash bar to your guests. Example: \$300 tab maximum; we will offer a cash bar once this limit is reached.