

Redfish Catering Menu

"We take pride in sourcing seasonal, organic, and sustainable meat, produce, and baked goods as much as we can from farms, bakeries, and ranches located in the Pacific Northwest and Mountain West states. "

Appetizers:

Crostini – Toasted Baguette or Pita* with your choice of: (price per dozen)

House Spreads: olive tapenade, hummus & pickled vegetable, or goat cheese and fruit -\$17

Smoked King Salmon with goat cheese lemon mousse – \$25

Bruschetta- rosemary focaccia, buffalo mozzarella, local tomato, basil and balsamic. -\$22

Tartlets – pastry shells baked with your choice of: (price per dozen)

Ricotta Quiche, asparagus, wild mushrooms-\$17

Brie, cranberry orange jam, pecans – \$17

Skewers (price per dozen)

Teriyaki & Sesame Chicken, Grilled- \$25

Japanese fried chicken, Sake and ginger marinated, honey hot mustard -\$25

Sweet and Sour Hawaiian pork meatballs, pineapple, charred scallions - \$26

Watermelon, Cucumber, Balsamic & Basil (cold) -\$24

Sliders - comes with sides of ketchup, mayo, and mustard (price per dozen)

Beef- 100% grass fed natural, smoked cheddar, lettuce, tomato, and onion. -\$39

Veggie- Black bean, chickpeas, arugula, pickled red onion, tomato aioli -\$35

Small Bites- (price per dozen)

Steelhead Salmon Cakes, dill and tarragon tartar sauce, preserved Meyer lemon -\$25

Spanish Chorizo & pimenton Deviled Eggs- \$22

Fried Caper, Lemon and Parsley Deviled Eggs- \$19

Cremini Mushrooms- roasted and stuffed with gorgonzola mousse and chopped fine herbs- 19

Creole Style Jumbo Prawns- served on ice, with remoulade cocktail sauce \$25

Ahi Poke- Sushi Grade Tuna with macadamia nuts, sesame shoyu, green onion and wonton crisps.- \$29

Arancini- Fried Italian farro balls stuffed with truffle cheddar and roasted shiitake mushrooms - \$24

Pigs in a Blanket -Basque chorizo, puff pastry, and dijionaise-\$20

Potato Baskets- pancetta, whipped crème fraiche, and green onions \$22

Platters: (price per person)

Seasonal fruit served with honey-poppy seed Greek yogurt- 4

Dipping Vegetables, hand cut and fresh served with buttermilk ranch - 3.5

Local and imported artisan cheeses with seasonal fruit and candied nuts and assorted crackers -5.5

Salads:

(price per each)

Mixed green, goat cheese, toasted almonds, berry vinaigrette

Classic Caesar, parmesan, garlic croutons, lemon, Caesar dressing

Wedge salad, iceberg, candied bacon, blue cheese, cherry tomatoes, blue cheese dressing

Heirloom Tomato, arugula, Idaho feta, and a creamy sherry vinaigrette (seasonal)

Entrees:

All are served with assorted dinner rolls and butter

Meats

Traditional prime rib served with au jus, horsey sauce.

Veal Osso buco, parsley and garlic gremolata, caramelized shallot sauce reduction

Seafood

King Salmon - with Lemon thyme beurre blanc

Idaho Trout - with caper dill brown butter and crispy shallots

Blackened Halibut- with basil and roasted red pepper sauce

Poultry

Roasted Chicken- Thighs and Breasts roasted with herbs and spices, topped with reduced chicken jus-

Pasta

Orecchiette Pasta – with milk braised pork sugo, parmesan, and crispy sunchoke

Potato Gnocchi- ricotta, roasted garlic, spinach and cherry tomatoes and sage brown butter

Vegetarian

Wild mushroom risotto - aged manchego, white wine, fines herbs

Mac & Cheese- cheddar, fontina, gruyere, and parmesan cream sauce with shell pasta

Sides

Herb roasted new potatoes w/ confited garlic and parmesan

Baked Potato w/ fixings, sour cream, cheddar, scallions, bacon bits, and butter

Mashed Potatoes- buttery and traditional

Roasted Carrots and Parsnips- ginger and orange zest

Green Beans- baked with crimini mushrooms and almond breadcrumbs

Asparagus- Grilled w/ bearnaise sauce

Risotto- sweet potato, bacon and balsamic red onion

Ratatouille- roasted eggplant, sweet peppers, zucchini, summer squash, tomato and herbs de Provence

Charred broccolini and cauliflower w/ lemon, currants, and ricotta salata
Corn on the Cob- (seasonal) grilled with Honey and bourbon.

Children's Option: for those 10 and under (please choose one selection for the children in your group)

Chicken Strips, fries, and fruit - \$9

Mac & Cheese, fries, and fruit - \$9

Breakfast Buffet

We highly recommend providing a breakfast buffet for your guests the next morning!

Choose from:

Meats: Applewood bacon, glazed ham, smoked salmon

Eggs: Scrambled eggs or the chef's specialty quiche

Breads and pastries: Cinnamon rolls, Croissants, French toast, Bagels with cream cheese

Specialties: Buckwheat or Traditional Pancakes, Cinnamon Roll French Toast

or Buttermilk biscuits with bacon sausage gravy.

Cereal: Homemade Granola, Hot Oatmeal w/ raisins and brown sugar, and Cold cereals

Fruit: Fresh fruit platters

Yogurt: Greek or Traditional vanilla

Beverages: Milk, Chocolate Milk, Apple, Pineapple, Orange, Cranberry, Juice, and Coffee

Adult beverages: "Jens' Bloody Mary and Mimosas

Casual Events Menu – For the more casual event, buffet style

Choose from:

Mexican- \$25 per Guest

Taco – soft corn and flour tortillas

Choice of shredded Pork, Chicken, or Chorizo spiced squash (vegetarian)

Spanish style black beans

Red "mami" rice

With Queso Fresco, Lime wedges, Cilantro, Chopped onion, Salsa, and Sour Cream

BBQ- \$35 per guest

Dry Rubbed Tri Tip Sirloin

Seasoned "jo-jos" potato wedges

Napa Cabbage coleslaw

Four cheese Mac

"Limbertt" house made BBQ sauce

Warm rolls with Butter

Italian- \$29 per guest

Lasagna- choice of Italian meatball marinara or Spinach ricotta

Caesar Salad- Hearts of Romaine, Parmesan, Croutons and Caesar Dressing

Bread- Focaccia and Flatbread

Antipasto– Grilled Veggies, Cured Meats, Olives, pickled peppers, tomatoes & havarti, oil and vinegar

Picnic - \$22 per guest

Slow Roasted Pork- with sauerkraut, garlic confit, parsley, dijon, aioli, on rustic bread

Marinated and grilled portobello- with pesto, mozzarella, tomato, butter leaf lettuce on a ciabatta

Potato Chips, seasonal fruit and a vegetable platter with dip.

**Ask about Beverages non-alcoholic and alcoholic for your catered events.*

**Pricing may vary on the size and need of your event*