

# 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 and Pre Dinner Snacks-**

*(priced per 15)*

### **Crostini – Toasted Baguette or Pita\* with your choice of:**

House Spreads: olive tapenade, hummus & pickled vegetable, or goat cheese and fruit -\$15

Smoked Steelhead spread with pickled red onion, coriander, crème fraiche and shallots- \$22

Bruschetta- rosemary focaccia, buffalo mozzarella, local tomato, basil and balsamic. -\$20

### **Tartlets – Phyllo pastry shells baked with your choice of:**

French caramelized onion, demi-gloss, gruyere, parsley \$17

Brie, Truffle Honey, pear jam, pine nuts- \$17

### **Skewers- snackable food on a stick:**

Garlic, Peanut, Chili & Lemongrass Shrimp, Grilled- \$28

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

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

Watermelon, Honeydew, Mint and Cucumber (cold) -\$20

### **Sliders - comes with sides of ketchup, mayo, and mustard**

Beef- 100% grass fed natural, smoked cheddar, lettuce, tomato, and onion. -\$50

Veggie- Black bean, chickpeas, arugula, pickled red onion, tomato aioli -\$38

**Small Bites- served as "one to two bites"**

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

Spanish Chorizo, Saffron and Chive Deviled Eggs- \$24

Fried Caper, Lemon and Parsley Deviled Eggs- \$22

Cremini Shrooms- roasted and stuffed w/ gorgonzola mousse chopped fine herbs- \$19

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

Ahi Poke- Sushi Grade Tuna, soy macadamia nuts, sesame, scallion, and wonton crisps- \$29

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

Pigs in a Blanket -Basque chorizo, puff pastry, and dijionaise-\$22

Potato Baskets- pancetta, whipped crème fraiche, and green onions \$25

**Seasoned Nuts to share: (price per pound)**

Rosemary and Black pepper Olive Oil Walnuts-\$17

Fried Thai Cashews, Green Onion, Chili, Kaffir Lime-\$19

Hickory Smoked Almonds, Brown Sugar, Sea Salt- -\$17

**Platters: (priced 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 fruit and candied nuts and assorted crackers -\$5.5

### **Salads-**

Classic Caesar, parmesan, garlic croutons, lemon, Caesar dressing-\$6

Heirloom Tomato, arugula, Idaho feta, and a creamy sherry vinaigrette (seasonal) -\$7

Mixed green, goat cheese, toasted almonds, berry vinaigrette- \$5

Wedge salad, iceberg, candied bacon, blue cheese, cherry tomatoes, blue cheese dressing-\$6

### **- Menu Items-**

***Priced per person. Served in semi buffet. (Guests hold their plate, while servers place food upon their plates.)***

### **Meats -**

Traditional prime rib served with au jus, horsey sauce. -\$27

Beef short ribs, boneless, parsley and garlic gremolata, caramelized shallot sauce reduction- \$30

### **Seafood -**

Steelhead Salmon - with Lemon thyme beurre blanc -\$26

Idaho Trout - with caper dill brown butter and crispy shallots -\$23

Seared Halibut- with tomato, garlic and sauce peppernada - \$33

### **Poultry-**

Roasted Chicken- Thighs and breasts roasted with fresh herbs, w/ reduced chicken jus- \$22

### **Pasta -**

Orecchiette Pasta – with milk braised pork ragu, parmesan, and crispy sage breadcrumbs--24

Potato Gnocchi- fresh mozzarella, roasted garlic, spinach and cherry tomatoes and basil-24

Mushroom risotto - aged manchego, white wine, fines herbes- \$23

Mac & Cheese- cheddar, fontina, gruyere, and parmesan cream sauce with shell pasta- \$16

### **Sides-**

Herb roasted new potatoes w/ confit garlic and parmesan- \$3

Baked Potato w/ fixings, sour cream, cheddar, scallions, bacon bits, and butter - \$3

Mashed Potatoes- buttery and traditional - \$3

Creamy Polenta – Onion, Peppers, Tomato Sauce, Parmesan - \$4

Roasted Carrots and Parsnips- ginger and orange zest -\$3

Green Beans- baked with cremini mushrooms and almond -\$3

Asparagus- Grilled w/ béarnaise sauce -\$4

Risotto- sweet potato, bacon and balsamic red onion -\$3

Ratatouille- roasted eggplant, bell peppers, zucchini, summer squash, tomato and herbs-\$2

Charred broccolini and cauliflower w/ lemon, currants, and ricotta salata -\$3

Corn on the Cob- (seasonal) grilled with Honey and bourbon. -\$2

*\*All menus are served with warm assorted rolls and butter*

*"We are happy to alter the menu to fit your needs. Pricing will vary."*

## **-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

**Children's Dinner Option:** for those 10 and under (please choose one selection for the children in your group) *\$10 per child*

Chicken Strips, fries, and fruit

Mac & Cheese, fries, and fruit

## **-Casual Events Menu-**

*For the more casual event, buffet style*

### **Mexican- \$25 per Guest**

Enchiladas with Corn tortillas, Salsa de enchilada, and queso fresco

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

Spanish style black beans

Mexican rice with paprika and sofrito

Served with Lime wedges, Cilantro, Chopped onion, Salsa, and Sour Cream

### **BBQ- \$35 per guest**

Dry Rubbed Tri Tip Sirloin

Seasoned "jojo's" potato wedges

Napa Cabbage coleslaw

Four cheese Mac

"Limbert" 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*

## **Sample Menus**

### Menu 1 \$35-\$36 per guest

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

-then-

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

Idaho Trout - with caper dill brown butter and crispy shallots

-and-

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

Herb roasted new potatoes w/ confit garlic and parmesan

### Menu 2 - \$38-\$42 per guest

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

-then-

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

King Salmon - with Lemon thyme beurre blanc

-and-

Mashed Potatoes- buttery and traditional w/ chicken dripping gravy

Roasted Carrots and Parsnips- ginger and orange zest

Charred broccolini and cauliflower w/ lemon, currants, and ricotta salata

### Menu 3 - \$43-\$49 per guest

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

-then-

Traditional prime rib served with au jus, horsey sauce.

Blackened Halibut- with basil and roasted red pepper sauce

-and-

Asparagus- Grilled w/ béarnaise sauce

Green Beans- baked with cremini mushrooms and almond breadcrumbs

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