



**CORPORATE
CATERING**



We mean business.

Our corporate catering service offers diverse and creative food options, utilizing nutritious, seasonal produce while working within your set budget.

Red Table offers VIP corporate hospitality for product launches or promotional events. We can provide the whole package, or just the food and beverages. We have a wide range of smart packages that include floral arrangements, styling, and much more.

Email us to learn more about all we can do to help you create a spectacular event at

[**bcostello@redtablecatering.com**](mailto:bcostello@redtablecatering.com)

[**david@redtablecatering.com**](mailto:david@redtablecatering.com)

Or call us for a consultation, & we can begin planning a truly one-of-a-kind experience!

(718) 714-8627

A photograph of three lamb chops arranged on a dark, textured slate surface. The chops are cooked to a medium-rare doneness, showing a pink center and a browned exterior. Each chop is topped with a dollop of green herb butter. The bones are visible and appear slightly charred. The word "MENU" is overlaid in large, white, bold, sans-serif capital letters across the center of the image, with a white horizontal line underneath it.

MENU

All prices listed are per person.

\$1500 minimum required.

BREAKFAST

COFFEE SERVICE – \$5

Freshly brewed regular, decaf coffee & assorted teas

CONTINENTAL – \$10

Assortment of mini breakfast pastries & mini bagels with cream cheese, butter, jam

FRUIT & YOGURT – \$12

Assortment of mini breakfast pastries, mini bagels with cream cheese, butter, jam, crunchy low-fat granola, low-fat yogurt & berries

CROISSANTS & QUICHE – \$12

Assorted croissants & choice of quiche served with fruit smoothies

SCRAMBLE – \$18

Cage-free scrambled eggs with country potatoes, mini muffins, Applewood Smoked Bacon & Berkshire Pork Sausage

BREAKFAST SANDWICHES – \$18

Choice of English muffin, bagel or croissant

- Bacon cheddar
- Ham & cheese
- Turkey sausage & cheese
- Cheese, mushroom, spinach & egg whites

NEW YORK BAGEL PLATTER – \$18

Assorted mini bagels with smoked salmon, herbed cream cheese, red onions, tomatoes, cucumbers, hard boiled eggs, lemons & capers

FRITTATAS & EGG DISHES – \$18 (choose 1)

Frittata, seasonal squash, chèvre, bell pepper

Egg white frittata, sweet onion, cherry tomato, basil

Spanish tortilla, Russet & sweet potatoes

Tuscan baked eggs, spinach, roasted tomatoes, fresh herbs

Skillet baked eggs, chorizo, fingerling potatoes

Roasted red pepper strata, red potatoes, bacon, parmesan

COMPLIMENT YOUR BREAKFAST

Overnight oats - \$5

Individual cereal cup - \$5

Slow brewed iced coffee - \$5

Smoothies - \$7

Hard boiled egg - \$1

LUNCH

SANDWICHES – \$22

Includes house salad, fresh fruit, chips, cookies & brownies

Choose 3 sandwiches for parties up to **12** people

Choose 4 sandwiches for parties of **13-24** people

Choose 5 sandwiches for parties of **25** or more

Grilled portabella

Goat cheese, roasted garlic, herb aioli

Fresh mozzarella

Vine-ripe tomato, fresh basil & extra virgin olive oil on foccacia

Mediterranean tuna salad

Roasted tomatoes, black olives, capers & field greens

Roasted chicken salad

Scallions, mango, avocado, lettuce & Green Goddess dressing

Roasted vegetables

Squash, peppers, eggplant, hummus & balsamic glaze

Roasted chicken breast

Manchego, ratatouille relish, basil pesto & aioli

Smoked ham & brie

Dijon mustard sauce

Scottish smoked salmon

Crème fraîche, cucumber, sprouts & Granny Smith apple

Roasted turkey

Farmer's bacon, avocado salad & cranberry mustard

Egg salad

Dill, kirby cucumbers & roasted red peppers

Roast beef

Horseradish, Vermont cheddar & shaved red onion

ENTREE SALADS – \$12 (choose 1)

Baby kale

Shaved parmesan, croutons & creamy Caesar dressing served with chicken or salmon

Chef salad

Romaine, smoked ham, roasted turkey, cheddar & swiss cheese, hard boiled egg, tomatoes

Mandarin orange & baby spinach

Toasted almonds, roasted chicken, snow peas, honey Asian dressing

SLIDER LUNCH – \$20

Salmon

Mango, cilantro yogurt

Chicken

Vine-ripe tomato, herb aioli

Filet mignon

Grilled onions, horseradish

Veggie burger

Seaweed, crunchy carrots



LUNCH

THE HIGHLINE

Artisan lettuce & heirloom tomatoes, lemon-dijon vinaigrette

NY strip steak, portabella, red onions

Roasted chicken, herb de provence & garlic

Tofu, cilantro, orange-soy vinaigrette

Butternut squash cavatelli, parmesan sauce

Roasted brussels sprouts, apple cider & grain mustard

Oven-roasted potatoes

Assorted bars & cookies

HUDSON YARDS

Artisan lettuce salads

Fresh grilled tuna niçoise

Braised Creekstone short ribs

Penne pasta with broccoli rabe

Roasted portabello

Assorted bars & cookies

48-hours notice required. \$45 per person.

Served with rolls & butter

THE UPPER WESTSIDER

Burrata, tomato & basil salad

Trofiette pasta, pesto cream, peppers & zucchini

Cod, avocado, radish, apples & sauce tagine

Chicken breast, lemon dill butter

Roasted cauliflower, capers, raisins & olives

Oven-roasted root vegetables

Mango mousse cake

LITTLE ITALY

Vine-ripe tomato & buffalo mozzarella

Shredded kale & chopped romaine cobb

Goat cheese lasagna

Vegetable & meat lasagna

Broccoli, sun-dried tomatoes, roasted garlic & olive oil

Oven-roasted root vegetables

Assorted bars & cookies

BUFFETS

\$55 per person with a \$1500 minimum.

All menus include house bread & butter

RED TABLE BREADS

House foccacia

Cheddar biscuits

RTC corn bread

Parker House rolls

Crusty loaves



MENU 1

Summer Salad

Corn, peach, cherry tomato, lime & cilantro

Penne with basil pesto

Shaved corn, cherry tomatoes & parmesan on the side

Roasted eggplant

Lebneh, white beans, toasted pine nuts, pickled red onion

Pastrami

Sweet potato & Yukon gold hash, whole grain mustard

Chicken breast supremes

Sautéed chard, lemon aioli on the side

Key Lime Jar pie

Lime curd, Nilla wafer crust

BUFFETS

MENU 2

Salad

Arugula, peach & ricotta salata, red wine vinaigrette

Young broccoli

Roasted fingerling potatoes, lemon, lemon zest, oil

Tabouleh with quinoa

Haricots Verts, almonds & mint

Smoked pork loin

Sliced with peach barbecue glaze & served with summer succotash

Salmon rice bowl

Grilled flaked salmon, green olives, grilled avocado, wild rice, green onions, herbs & lemon

Peach crumble cake

MENU 3

Caprese

Heirloom tomato, fresh mozzarella, basil, aged balsamic & extra virgin olive oil

Braised French lentils

Carrots, farro, parsley & sea salt

Butternut squash

Crushed cashews, pickled chilis, herbs & oil

Chicken paillard

Romaine, red peppers & basil

Medium rare roast beef

Bed of fennel, zucchini, pecorino & mint

Lemon ginger panna cotta

Served with ginger cookies



BUFFETS

MENU 4

Chopped salad

Rainbow beets, chickpeas, cucumbers, green beans, bell peppers, romaine

Israeli couscous

Figs, radicchio, grilled red onions

Haricots Verts

Cremini mushrooms, pea shoots

Beef & lamb kibbeh

Pine nuts, parsley, yogurt & mint

Duck confit

Honey-braised baby carrots, Hakurei turnips, rosemary

Mini biscuit

Served with plum jam, butter & sea salt

MENU 5

Wedge salad

Bleu cheese, cherry tomato & bacon

Succotash

Fresh shell beans with corn, summer squash & sweet onion

Potato salad

Celery, hard-boiled egg & Kewpie mayo

Smoked beef brisket

Jalapeño mashed potatoes

Jambalaya

Grilled shrimp, andouille, tomato, bell pepper & Carolina Gold rice cooked with smoky ham hock

Super fudge brownie

Salted caramel, whipped cream

BUFFETS

MENU 6

Red oak & lolla rosa lettuces

Roasted pears, sweet roasted almonds, pear cider reduction

Orrechiette

Broccoli, extra virgin olive oil, chili flakes, lemon zest

Oven-roasted tomatoes

Thyme, parmesan

Seared sea bass

Wild mushrooms, herbs & oil

NY strip

Pan juices, grilled eggplant, gremolata

Flourless chocolate cake

Salted caramel, sweetened cream

MENU 7

Served with fresh flour & corn tortillas

Mexican Caesar

Romaine, crema, queso fresco, avocado, spiced pepitas, cilantro chile & lime

Mexican Grill

Grilled jumbo shrimp, lime & chilis

Grilled skirt steak, salsa verde

Mixed grilled vegetables

Sides

Black beans

Corn, tomato, avocado, pickled red onion salad with lime vinaigrette

Yellow rice

Pico de gallo

Jar Pies

(individual cold pies served in Ball jars)

Key lime

Chocolate & salted caramel



BUFFETS

MENU 8

Fennel & apple

Arugula, lemon dressing

Cauliflower gratin

Curry, gruyère

Roman-style artichokes

Green garlic, mint

Grilled branzino

Olive oil, gremolata, kale, chard, grilled summer squash, bulgur wheat

Roasted leg of lamb or lamb tagine

Couscous, apricots, olives & red peppers

Individual tarts

Peach bourbon, brown sugar cream
Blueberry lemon zest

MENU 9

Chopped romaine & dill

Green olive dressing

Parsley root gratin

French farmers ratatouille

Farro, wild rice, braised leeks, mustard greens, dried cranberries, herbs (individual bowl)

Beef bourguignon

Braised beef, Cippolini onions, oyster mushrooms, red wine jus

Grilled chicken breast

Crushed potato, Brussels sprouts, chicken jus

Tart tatin

Vanilla crème fraiche

BUFFETS

MENU 10

Kale Caesar

Garlic crouton, parmesan lemon dressing (white anchovy optional)

Golden beets

Roasted pumpkin seeds, goat cheese, lemon vinaigrette

Wheat berries

Pole beans, grilled eggplant, pickled red onion

Roasted red pepper polenta squares

Roasted broccoli

Pan seared stripe bass or bronzino

Gremolata #5

Moroccan lamb stew

Herb couscous, tomato cucumber salad, mint yogurt #5

Chocolate jar pie

Dark chocolate pudding, cookie crumble, whipped cream & caramel-coated popcorn in bowls

GERMAN ALL STARS

Brown bread

with spiced lard

Shredded red cabbage & apple salad

Wild mushroom stew

with spaetzle

Crushed fingerling potatoes

lemon & aioli

Mustards, pickles & house sauerkraut

Chicken schnitzle

lemon, parsley

Assorted wurst

Chocolate ganache tart

Pretzel streusel



HORS D'OEUVRES

\$30 per person with a \$1500 minimum. Choose 5.

SEAFOOD

Chilled shrimp, classic cocktail sauce

Blue crab cakes, remoulade dip +\$1

Smoked salmon & goat cheese, watercress on pumpernickel toast

Tuna tartar, thai basil, kaffir lime leaf, sea salt & wonton chip +\$1

Salt cod fritter, saffron aioli

Sea bass ceviche, shaved fennel & orange on tortilla chip

Thai shrimp fritters, sweet chili sauce

Mango crab, chili & thai basil on plantain chip

Tandoori cured salmon, mango chutney on papadum

Seared tuna niçoise

Smoked salmon, crème fraîche & salmon roe

Oysters on the half shell, mignonette sauce +\$1

MEAT

Grilled baby lamb chop, horseradish gremolata +\$2

Waffle-breaded chicken skewer, red eye gravy

Diablo on Horseback, bacon-wrapped date, Iberico cheese

Duck breast & crushed pistachio skewer

Braised short rib, mandarin orange & sweet potato in puff pastry

Buttermilk fried chicken, cheddar biscuit & jalapeno jam

Ham & cheese arancini, smoked paprika mayo

Chicken satay skewers, peanut sauce

Fennel sausage hand pie, caramelized apples

Braised pork steamed bao buns, asian pickles

Seared dry aged steak, blue cheese & pickled chiles on yuca chip

Jerk chicken skewers

CONTINUED



CHEESE & VEGETABLE

Mini kale Caesar salad, crouton cup

Rainbow beets, caramelized walnut & lemon cream on an endive leaf

Japanese eggplant, tomato confit, goat cheese mousse

Grilled corn, crema, cotija, chili powder & lime

Date & goat cheese wonton, spicy honey dipping sauce

Cremini mushroom filled with chevre & chives

Gruyère gougère, candied apples & arugula

Saffron manchego arancini, berry mustard

Vietnamese summer rolls, vegetables & smoked tofu with Nuoc Mam lime dip

Roasted cauliflower hand pie, cheddar crust

Tomato cucumber gazpacho

Grilled halloumi, new potato & tomato kebabs, yogurt mint sauce

Curried peas, carrots & spicy cilantro salad, on papadum

TARTS

Asparagus & gruyère

Caramelized onion, crème fraîche & thyme

Truffle mac & cheese

CROSTINI

Eggplant, vidalia onion & corn caponata & mozzarella

Beef carpaccio, white truffle, arugula & parmesan

Melted brie, honey & walnuts

Tart apple, blue cheese & hazelnuts

English peas, fava beans, fresh ricotta, mint & chervil

FLATBREAD

Goat cheese, thyme & honey

Grilled onion, roasted peppers, fennel sausage & pecorino

Shaved potato, caramelized onion & rosemary

Mixed winter squash, goat cheese & walnuts



ONE POT WONDERS

\$25 per person with a \$1500 minimum. Choose 1.

MEAT & FISH

Cassoulet

Lamb, pork belly, tarbais beans, onion, carrots, celery topped with herbed bread crumbs

Chicken pot pie

Chicken, peas, mushrooms & potatoes in thick, savory gravy in pastry

Guinness beef stew

Beef ribeye, new potato, sweet potato & turnip. Served with crusty bread for sopping.

New England clam chowder

Cherry stone clams, potato, celeriac in creamy broth with soda crackers

Pozole

Pork belly, hominy & tomato in rich, chili-garlic-pork broth. Served with bowls of shredded lettuce, shaved radish, avocado, creme & lime.

Vietnamese hot pot

Chicken in soy, ginger, garlic broth with bowls of fresh herbs, peppery greens, bean sprouts, noodles, chilies & lime

Tagine

Lamb shoulder & mergues sausage with tomatoes, peppers, green olives & preserved lemon. Served with cous cous & harissa.

New England Boiled Dinner

Braised beef brisket, new potato, carrot, turnip in horseradish-parsley-caper-cream sauce. Served with Carolina rice.

Gumbo

Chicken, tasso ham & shrimp with okra, tomatoes roux. Served with Carolina rice & skillet cornbread.

Coq au Vin

Chicken stewed with mushrooms, bacon, & red wine. Served with crusty bread.

VEGETARIAN

Lasagna

Fresh noodles, béchamel, mixed winter squashes, bitter greens & ricotta

Pinto bean chili

Chili, mushrooms & winter squash, set with bowls of guacamole, shredded lettuce, sour cream, grated cheddar & garlic flatbreads

Chard & new potato curry

Set with bowls of slivered almonds, baked basmati, pickled currants, yogurt & mint sauce

Vegetarian cassoulet

Tarbais beans, carrots, potatoes, winter squash, herbs & parmesan breadcrumbs

MARKET TABLES

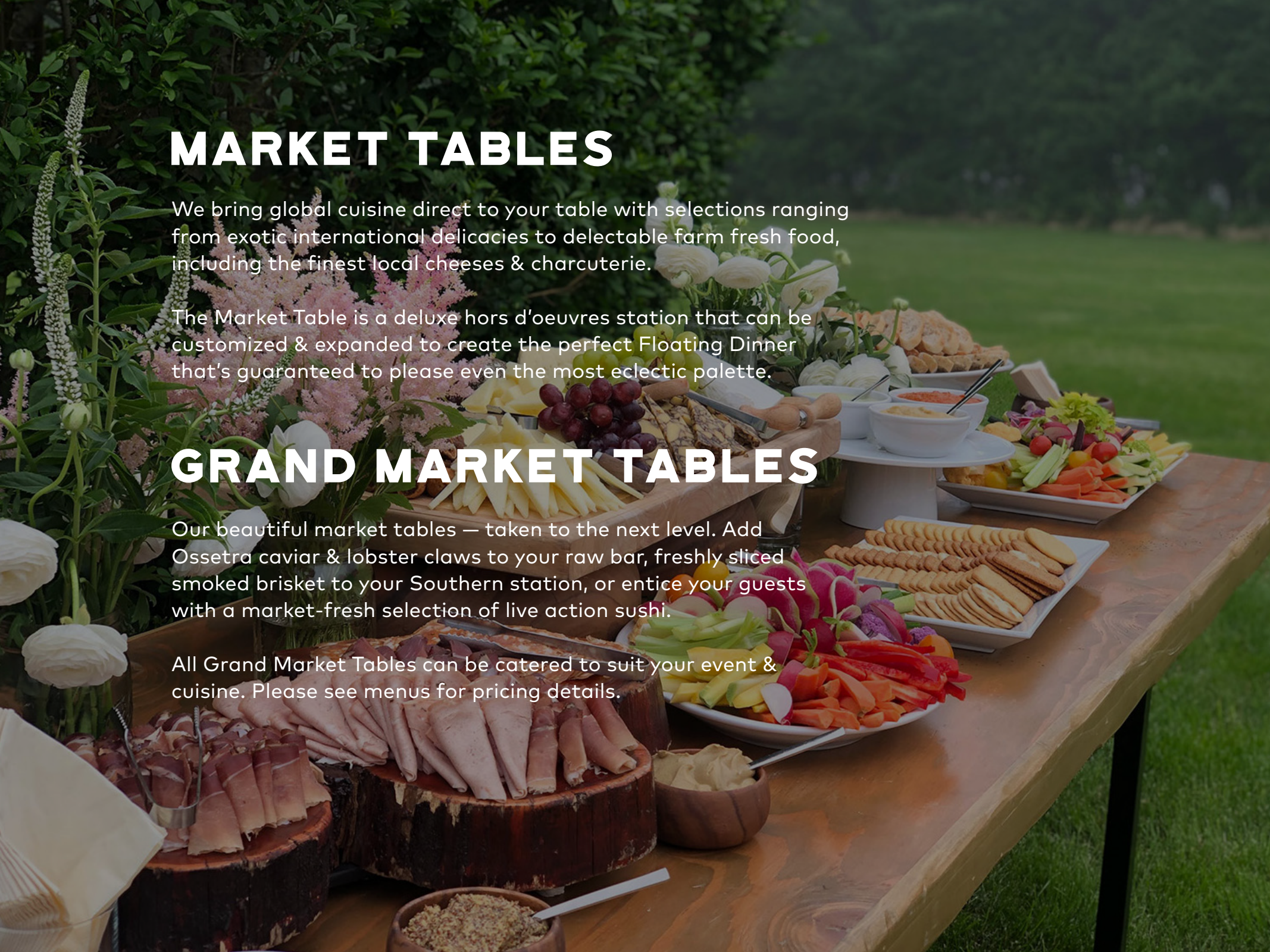
We bring global cuisine direct to your table with selections ranging from exotic international delicacies to delectable farm fresh food, including the finest local cheeses & charcuterie.

The Market Table is a deluxe hors d'oeuvres station that can be customized & expanded to create the perfect Floating Dinner that's guaranteed to please even the most eclectic palette.

GRAND MARKET TABLES

Our beautiful market tables — taken to the next level. Add Ossetra caviar & lobster claws to your raw bar, freshly sliced smoked brisket to your Southern station, or entice your guests with a market-fresh selection of live action sushi.

All Grand Market Tables can be catered to suit your event & cuisine. Please see menus for pricing details.



SEASONAL MARKET TABLE

Perfect as event starters or a late-night snack station,
or as goodie bags. \$15 per person, priced at 150 Guests

SLIDER BAR: CHOOSE 4

Beef short rib slider, pickle, special sauce

Buttermilk-brined fried chicken, jalapeño jam, cheddar biscuit

Mini lobster roll +\$1

BBQ pulled pork with spicy slaw

Grilled portobello mushroom, herbed goat cheese

Cheeseburger slider, cheddar, bacon, pickle, special sauce

Pigs in blankets, spicy ketchup

Grilled fontina cheese sandwiches, marinated radicchio

Baby Reuben, Russian dressing, sauerkraut

Tortilla española, lemon aioli, sea salt focaccia

BLT sliders, heirloom tomato, bacon, lettuce, mayo

Caponata, burrata, focaccia

MEDITERRANEAN TABLE

Anchovy-stuffed mansanillo olives marinated in chili, lemon, oregano, olive oil

Hard boiled egg, capers, parsley, chili flake, anchovy

Flatbread, roasted red pepper, grilled eggplant, blistered cherry tomatoes, sweet onion

Halloumi, new potato, tomato kebabs, yogurt mint sauce

Kefta kebabs, tahini sauce

Dried apricots, figs, dates

Filo "brick" spinach, pine nuts, feta

MARKET TABLE

Artisanal cheeses

Charcuteries

Seasonal crudité with hummus, romesco, Green Goddess dips

Seasonal fresh fruits

Artisanal breads & crackers

ANTIPASTI TABLE

Assorted Cheeses & Cured Meats

Mozzarella, cherry tomatoes, basil

Grilled summer vegetables with herbs & oil

Marinated green beans, roasted bell peppers, artichoke hearts & mint

Roasted polenta squares with fontina & wild mushrooms

Breads & crackers

BAR SNACKS TABLE

Maple bacon bites

Cheddar popcorn

San Francisco streetcar nuts

Fried cheese curds, marinara dipping sauce

Hush puppies, Red Table hot sauce

Deviled eggs, bacon, jalapeño jam

SPECIAL MARKET TABLE

A deluxe hors d'oeuvres station that can also be expanded to create a spectacular Floating Dinner; \$20 per person.

CLASSIC CARVING STATION

Roast beef

Horseradish crema

Creamed spinach

Parker house rolls, sea salt, whipped butter

SOUTHEAST ASIA STREET SNACKS

Sesame-soy cashews, wasabi peas, nori

Green mango, papaya, pineapple, chili salt

Chicken satay skewers

Mini banh mi, chicken liver mousse, ham, pickled carrots, radishes, chili aioli, cilantro

Broiled chicken wings, chilies, lime, fish sauce, cilantro

BROOKE'S VEGAN SMALL PLATES

Moros y Cristianos, plantain tostones, corn salad, grilled seasonal squash

Cranberry beans, butternut squash, spicy tomato broth, herbs, tostadas

Country fried seitan, facon, tomato

Scallion pancake, cold sesame noodle, black vinegar sauce

Marinated tempeh, beets, pickled carrots, brown rice, black beans, sauerkraut

INDIAN

Sweet potato pakora with Earl Grey chutney

Crispy chickpea cakes with passion fruit raita

Grilled flatbread with preserved lemon & creamy lentils

Paneer tikka skewers

Mixed tandoori skewers

Mini beef samosa with ghee aioli

Classic vegetable samosa with tamarind chutney

Tandoori-cured salmon, mango chutney on papadum

Baby papadum, curried peas & carrots, spicy cilantro salad

MEXICO

Grilled & raw regional crudité

Roasted garlic guacamole bar

Orange-tomatillo salsa

Pico de gallo

Crab-jicama salpicón

Roasted poblano salpicón

Crumbled bacon

Housemade corn tortilla chips

GRAND MARKET TABLE

Our beautiful market tables, taken to the next level!
\$35 per person. Requires 1 Chef Attendant Per 150 Guests
(\$200 surcharge per chef)

SEAFOOD PLATTER

(add caviar setups +\$15 per person)

Raw oysters on the half shell, mignonette

Shrimp cocktail, cocktail sauce

Marinated mussels, lemon aioli

Mini lobster rolls

Fried clams, tartar sauce

Cherrystone clam dip, Cape Cod potato chips

Drawn butter, lemons, sea salt

Boston brown bread, whipped butter

SUSHI STATION

Please ask for our seasonal sushi menu.

PESCADO PARTY TABLE

Tortilla chips & tostones

Shrimp cocktail in spicy tomato cocktail sauce in shot glass

Shots of Horchata

CEVICHEs

Striped sea bass, orange supremes, fennel

Tuna, avocado, pickled red onion

Flounder, green chili, cilantro

GRAND CARVING STATION

Beef two ways: pastrami & tenderloin

Baby lamb chops

Horseradish crema

Red wine reduction

Herb-roasted fingerling potatoes

Creamed spinach

Parker house rolls, sea salt, whipped butter

GRAND BBQ TABLE

BBQ pulled pork

Smoked brisket

Buttermilk-brined fried chicken

Martin's potato rolls

Housemade pickles

Coleslaw

Creamy potato salad, hard boiled egg, celery

Watermelon & tomato salad, pickled chilis, lemon honey vinaigrette

CONTINUED

INDIAN

- Sweet potato pakora with Earl Grey chutney
- Crispy chickpea cakes with passion fruit raita
- Grilled flatbread with preserved lemon & creamy lentils
- Paneer tikka skewers
- Mixed tandoori skewers
- Mini beef samosa with ghee aioli
- Classic vegetable samosa with tamarind chutney
- Tandoori-cured salmon, mango chutney on papadum
- Baby papadum, curried peas & carrots, spicy cilantro salad

CHINESE

- Stir fry with choice of add-ins
(Asian vegetables, choice of 2 meats & 2 sea foods)
- Grilled pork chops, fish sauce-palm sugar marinade, grilled scallion
- Stuffed cherrystone clams, spinach, garlic, sausage
- Velvet chicken lettuce wrap, hoisin, cashew, pickled carrots, cucumber, Thai basil, sweet chili sauce
- Sesame pickles
- Sticky or broken rice



DESSERT TABLE

Choose 3 - \$15 per person

CHOCOLATE

Flourless chocolate cake, caramel sauce, whipped cream

Mini chocolate pavé cake, mixed berries, sugar

Devil's food cake, espresso mousse, crunch rice pearls

Chocolate jar pie, salted caramel, cocoa nibs

TARTS

Chocolate ganache tart, pretzel streusel

Key lime pies, gingerbread crust

Rhubarb pie, whipped cream, lemon zest

Peach-bourbon, brown sugar cream

Blueberry & lemon zest

Apple calvados, crème fraîche

Grapefruit curd, candied ginger

CAKES & CUSTARDS

Lemon panna cotta, almond tuille

Lemon olive oil cake, bourbon glaze, mascarpone, candied walnuts

Mini vanilla bean cupcakes, candied orange peel buttercream

Mini Scottish shortbread, lemon curd, strawberries

Strawberry compote, buttermilk biscuit, clotted cream

Vanilla pot de crème, strawberries, rhubarb

Peach buttermilk upside-down cake

Mini pavlovas, berries, whipped cream

Banana cream pudding, vanilla wafer

Chocolate espresso cream

Apple turnover, vanilla crème fraîche

Gingerbread cake, spiced pears, syrup

Maple-mascarpone cheesecake, plum jam

Coconut cake, passionfruit curd, dark chocolate ganache



BEVERAGES

Individual Sodas & Bottled Water

Sodas, still & sparkling water
\$2.50 each

Individual Bottled Juices

Orange, grapefruit, cranberry, apple
\$3 each

Coffee & Tea Service

Regular coffee, instant decaf, assorted teas, whole milk, sugar, sweetener & honey includes carafe & cups \$6/guest

brewed decaf +\$2/guest

almond or soy milk +\$1.50/guest

Fresh Brewed Orange Spiced Iced Tea

Includes sweetener, cups, pitchers & ice
\$30/gallon (15 servings)

Cranberry Lemonade

Includes cups, pitchers & ice
\$30/gallon (15 servings)

Bar Mixer Package

Club soda, tonic, cranberry juice, orange juice, coke, diet coke, sprite, ginger-ale, lemons, limes & ice
\$15/guest

Beverage Ice

Includes ice bowl & scoop
\$8/eight pound bag

Alcohol

Please ask us about adding wine, beer & spirits to your order. See menus below for more information.

BAR SERVICE

Full premium bars starting @ \$55pp or
Craft beer & wines @ \$40pp

Bar service quoted at 5hr service & 150 guests

We'll help you craft your specialty cocktail menu
to suit your event perfectly.



FULL BAR

Wine

Fossi Pinot Grigio delle Venezie
Veneto, Italy 2020

Manta Sauvignon Blanc
Chile 2020

Bodan Roan Pinot Noir
California 2020

Crosby Cabernet Sauvignon
California 2020

Beer

Assortment of seasonal Brooklyn beers

Spirits

Titos Vodka

Tanqueray Gin

Johnnie Walker Black

Makers Mark Bourbon

Espolòn Tequila

Bacardi Rum

Sweet & Dry Vermouth

Triple Sec

Coke, Diet Coke, Gingerale, Club Soda, Tonic
Sparkling & Flat Waters

Orange, Cranberry, Grapefruit & Lime Juices

Lemons, Limes, Olives, Cherries & Ice

SPECIALTY COCKTAILS

VODKA

Vodka Lemonade - Tart lychee fruit, lime zest simple syrup, seltzer, garnished with a mint sprig

WHISKEY

Brooklyn - Hudson whiskey, sweet vermouth, bitters, garnished with a brandy-soaked cherry, served in a martini glass

RUM

Dark & Stormy - Dark & light rum, Aguardientes, lime, mint, ginger, simple, club soda

Rum Punch - Dark & light rum, house grenadine, pineapple, cherry & lime juice, cinnamon, orange zest

CHAMPAGNE COCKTAILS

Cava - Lillet & sliced strawberries

Cava - St. Germain soaked strawberries & rhubarb simple syrup

Aperol Spritz - Prosecco, Aperol, soda water, blood orange slice

Death in the Afternoon - Champagne, absinthe, bitters, sugar cube, rose petal garnish

French 75 - Dry gin, champagne, fine sugar, lemon juice

Kir Royale - Crème de cassis or Chambord with Cava & berry garnish

SANGRIA

BK Backyard Sangria - White wine, Fino sherry, Prosecco float, basil-mint simple syrup & seasonal market fruits

Fall Sangria - Red wine, Fino sherry, five spice-vanilla bean simple syrup, Lambrusco float, citrus

GIN

Bees Knees - Gin, fresh lemon juice, lavender honey syrup, sparkling wine, garnished with lavender flowers, served in a wine glass

The Bramble - Gin, lemon, sugar & Crème de Mûre blackberry liqueur, garnished with blackberry, served with crushed ice in a chimney

Classic Martini - Gin, dry vermouth, garnished with olive, served in a highball

Gin Gimlet - Red grapefruit juice, sugared rim, garnished with a sprig of rosemary, served in a highball

Tea & Honey - Jasmine tea, honey club soda, lemon juice, garnished with lemon verbena, served in a chimney

Gin & Pimm - Cointreau, lime, cranberry, garnished with a lime twist

TEQUILA & MEZCAL

Mezcal - Bitters, grapefruit, agave nectar

Mojito - Herradura tequila, muddled mint, lime, soda water

SPECIALTY LIQUOR

Campari - Vermouth, seltzer, sliced pear

Americano - Campari, sweet vermouth, Rooibos tea, peach simple syrup

Pimm's Cup - No. 1 with ginger simple syrup, seltzer & sliced strawberries

Pisco - Bourbon, rum, Herbsaint, lime, simple, garnished with a lemon twist

SERVICE

Red Table provides all its own staffing in house. We have worked with our people for 15 years in some cases, & that continuity & confidence in excellent execution is felt through out our events.

Friendly, professional, & on point at every turn our chefs, captains, bartenders & waiters take tremendous pride in what we do.



PRICING

Chef - \$65 hr

Cook - \$50 hr

Captain - \$65 hr

Server - \$50 hr

Bartender - \$50 hr

Coat check - \$50 hr

All staff at 5hr minimum & 20% gratuity.

Final staffing depends on the size & style of your service.

TESTIMONIALS

Red Table has consistently delivered & has been a breeze to work with over the last few years, from private dinners to company festivities. The food is delicious, the drinks strong, & their service is among the best I've encountered for catered events.

Their staff members are warm, discrete, & great problem solvers, taking care of any issues or challenges that may arise with little effort from the hosts (i.e. sudden rain in middle of an event, throwing a party in a raw construction space, etc.). Events with them always run smoothly & efficiently, & they truly bend over backwards for their clients. I highly recommend them.

-B.A.

We were extremely fortunate to work with Red Table on a charity fundraiser for our non-profit, Bed-Stuy Campaign Against Hunger. From start to finish, Brooke & his team were amazing.

-Leslie J.

My event production agency has worked with Brooke & team on a few different occasions now, & we've been very happy every time. Most recently they created a perfectly elegant, sophisticated, & utterly creepy menu for a horror themed press event we threw for a TV show.

We appreciated their flexibility, creativity, & enthusiasm with our unique theme. The event before that was a cocktail party for a health-focused magazine, so was a very different feel, & they created an elegant, contemporary, health conscious menu that was just right for what we needed. In a city with so many options for high quality caterers, with Red Table you can trust you'll work with great people, the planning process will be straight forward & stress free, & the food will be classy & delicious.

Thanks guys!

-Katie B.

CONTACT

To discuss your catering needs, call us at
(718) 714-8627

We are open 9am to 5pm,
Monday through Friday.

We are also available by email at
bcostello@redtablecatering.com
david@redtablecatering.com

 **[instagram.com/redtablecatering](https://www.instagram.com/redtablecatering)**



THANK YOU.

(718) 714-8627

redtablecatering.com

