

Red Cork™

BISTRO & CATERING

CATERING MENU

APPETIZERS

Mini Hummus Cups \$7/Person

House Made Hummus, Veggies & Cracker
(DF/VEG) - GF option available

Cajun Shrimp Crostini \$55/Dozen

Avocado Mash, Cajun Shrimp & Crostini
(DF/PESC) - GF option available

Bacon Cheese Cucumber Boats \$60/Dozen

Cream Cheese, Bacon & Dill
(GF) - VEG option available

Charcuterie Board \$18/Person

Cured Meats, imported Cheeses, Seasonal Fruit,
Pickled Veggies, Olives, Mixed Nuts, Pita, Crackers,
Stone Ground Mustard, House Made Spread

Tempura Prawns \$55/Dozen

Tiger Prawns, Sweet Thai Chili
(DF/PESC)

Meatballs \$36/Dozen

1 oz Meatballs Simmered in Marinara &
topped w/ Mozzarella. - DF option available

Fresh Fruit Platter \$8/Person

Assorted Seasonal Fresh Fruit
(GF/DF/VEG/VEGAN)

Mini Pinwheel Sandwiches \$39/Dozen

Ham and Chicken w/ Lettuce, Cheese, Stone
Ground Mustard Aioli - VEG/VEG option available

SKEWERED APPETIZERS

Kalbi Marinated Skewers \$42/Dozen

Grilled Chicken or Beef, House Made Kalbi Marinade
(DF/GF)

Antipasto Skewers \$41/Dozen

Cured Meats, Cheese, Roasted Veggies, Balsamic Drizzle
(GF) - VEG option available

Cocktail Olive Caprese Skewers \$38/Dozen

Green Olive, Tomato, Basil, Mozzarella. Balsamic Glaze
(GF/VEG) - DF/VEGAN option available

Ginger Chicken Skewers \$38/dozen

Grilled Chicken, House Made Ginger Marinade
(DF)

Beef Tenderloin Skewers \$41/Dozen

Beef Tenderloin, Fresh Herbs
(GF/DF)

Prosciutto Brie & Apple Skewers \$40/Dozen

Prosciutto Wrapped Brie and Apple
(GF) - VEG option available

SALADS

Caesar Salad \$6/Person

Romaine Lettuce, House Made Caesar Dressing,
Parmesan, Croutons.

Mixed Berry Blue Cheese Salad \$7/Person

Mixed Greens, Blue Cheese Crumbles, Almonds,
Seasonal Berries, Raspberry Vinaigrette (GF/VEG)
- DF option available

Caprese Salad \$7/Person

Ciliegine Mozzarella, Cherry Tomatoes, Mixed
Greens, Balsamic Vinaigrette (GF/VEG)

Chopped Wedge Salad \$8/Person

Iceberg Lettuce, Cherry Tomatoes, Bacon, Purple
Onion, Blue Cheese Dressing (GF)

BREAKFAST

Continental Breakfast \$15/Person

Fresh Fruit, Pastries, Orange Juice, Coffee & Tea
(VEG)

Hot Breakfast \$20/Person

Fresh Fruit, Pastries, Scrambled Eggs, Bacon, Sausage,
Country Potatoes, Orange Juice, Coffee & Tea Service
(GF) - VEG option available

PLEASE NOTE THAT CONSUMING RAW OR UNDERCOOKED EGGS, MEAT OR SEAFOOD MAY INCREASE
THE RISK OF FOODBOURNE ILLNESS.

SUGGESTED MENUS

Flat Iron Steak & Free-Range Chicken \$40/person

Free Range Chicken w/ Lemon Thyme Butter Sauce (GF)
Flat Iron Steak w/ Chimichurri (GF/DF)
Garlic Mashed Potatoes (GF/VEG)
Mixed Greens, Berries, Blue Cheese Crumbles,
Almonds, Raspberry Vinaigrette (GF/VEG) - DF option
available
Artisan Rolls w/ Butter (VEG)

Red Cork Pasta Buffet \$26/Person

Cannelloni Bolognese w/ Vodka Cream Sauce
Chicken Marsala Medallions (GF)
Sautéed Squash Medley (GF/VEG)
Caprese Salad, Ciliegine Mozzarella, Cherry Tomatoes,
Mixed Greens, Balsamic Vinaigrette (GF/VEG)
Garlic Bread (VEG)

King Salmon \$30/Person

King Salmon w/ Dill Herb Butter (GF/PESC)
Rosemary Roasted Potatoes (GF/DF/VEG)
Mixed Vegetable Medley (GF/DF/VEG)
Berry Garden Salad, Mixed Greens, Blue Cheese
Crumbles, Almonds, Seasonal Berries, Raspberry
Vinaigrette (GF/VEG)
Artisan Rolls w/ Butter (VEG)

Beverage Selection

- Coffee w/ half and half, sugar, artificial sweeteners \$3 pp
- Coffee & Assortment of Tea w/ half and half, sugar,
artificial sweeteners \$3.75 pp
- Lemonade \$2.5 pp
- Sweetened Iced Tea w/ Lemon \$3 pp
- Strawberry, Mint, and Lemon Infused Water \$3.5pp
- Ice \$1 pp
- Water Station free with Catering Service

Taste of the NW Menu \$55/Person

PNW Beef Tenderloin Roast w/ Horseradish & Au Jus (GF)
Wild PNW King Salmon, Citrus Herb Butter (GF/PESC)
Idaho Truffle Mashed Potatoes (GF/VEG)
Snohomish Butter Poached Asparagus (GF/VEG)
Chopped Wedge Salad, Iceberg Lettuce, Cherry
Tomatoes, Bacon, Purple Onion, Blue Cheese Dressing
(GF)
Sourdough bread with Pesto Butter (VEG)

Italian Pasta Buffet \$24/Person

Pesto Chicken Medallions (GF)
Cheese Ravioli w/ Basil Marinara (VEG)
Roasted Broccoli w/ Garlic & Chile Flakes
(GF/DF/VEG/VEGAN)
Caesar Salad, Romaine Lettuce, House Made Caesar
Dressing, Parmesan, Croutons.
Parmesan Garlic Bread (VEG) - DF option available

Thyme & Lemon Chicken \$25/Person

Seared & Oven Baked Chicken Breast Airline (GF)
Herb Risotto Finished with Parmesan (VEG) - DF
option available
Mixed Vegetable Medley (VEG/VEGAN/GF/DF)
Caesar Salad, Romaine Lettuce, House Made
Caesar Dressing, Parmesan, Croutons.
Artisan Rolls w/ Butter (VEG)

California Burger Bar \$20/Person

Quarter Pound Sirloin Burger or 4oz Chicken Breast
(GF/DF)
Avocado, Bacon, Lettuce, Tomato, Onion,
Mini Chilies, Cheese
Berry Garden Salad w/ Raspberry Vinaigrette (GF/VEG)
Bagged Chips

DESSERT

Lemon Bars \$4.5/person

Salted Caramel Brownies \$4.5/person

Pistachio Chocolate Cookies \$3.75/Person

Private Chef On-Site Cooking \$75.00/hr

Custom Menu Options Available Upon Request

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