



Red Oak Catering -

Evening Menu

Fall

2023



We would like to take this opportunity to introduce to you Red Oak Catering, the premier catering service located in St. John's, Newfoundland. We offer an array of different options in regards to menus and locations.

Our menu package serves as a starting point to plan your event, however we are happy to provide customized offerings to make your event one to remember!

A complete list of policies is provided on the next page.

Conditions of Booking

- 1) Red Oak Catering must supply all food and beverage requirements for events at Emera Innovation Exchange. No food or beverages are allowed to be brought onto the premises without prior approval.
- 2) All food and beverage charges are subject to 15% gratuity and all charges are applicable to 15% HST.
- 3) All prices are subject to change without notice and final pricing will be confirmed **3 weeks** prior to the event due to increased food market volatility.
- 4) All alcoholic beverages must be purchased from our facility. Any abuse from the client's guests could result in bar services being terminated earlier than scheduled.
- 5) Red Oak Catering is not responsible for any loss of materials or personal belongings as a result of them being left on the premises.
- 6) Guaranteed numbers in attendance and final meal selections are required **FIVE (5) BUSINESS DAYS** prior to the event. After this time, any last-minute cancellations or adjustments will not be accepted.
- 7) Any accounts in arrears after 30 days will be subject to 2% per month in addition to the original balance.
- 8) Please note that credit card transactions in excess of \$2500.00 will be subject to a 2% surcharge.
- 9) Some allergies and dietary restrictions may be subject to a surcharge fee.
- 10) We cannot guarantee that any item made in our kitchen is 100% free of gluten or allergens, but we will strive to accommodate all dietary requests and to provide the information necessary regarding menu items.
- 11) There is a china rental fee of \$2.00 per person for catered events located at the Johnson Geo Centre.

Reception Menu

Minimum order of 3 dozen of each hors d'oeuvre required

Hors d'Oeuvres

- Leek & Goat Cheese Tart 🌿
- Marinated Bocconcini | Tomato | Basil Pesto 🌿
- Spring Rolls | Plum 🌿
- BBQ Meatballs
- Chicken Satay | Sweet Chili Lime 🌿
- Pork Tenderloin | Teriyaki | Sesame
- Spanakopita 🌿
- Wild Mushroom Arancini | Garlic Aioli 🌿
- Bang Bang Shrimp | Sweet Chili | Sesame
- Vegetarian Samosas 🌿

Minimum order of 3 dozen of each hors d'oeuvre required

Hors d'Oeuvres

- Bacon Wrapped Scallops | Maple Syrup 🌿
- Smoked Salmon Tartare | Capers | Pickled Onion | Cream Cheese
- Garlic Shrimp | Seafood Cocktail 🌿
- Cod Tongues | Scunchions
- Salmon | Pesto Oil
- Salt Cod Croquette | Lemon Aioli
- Lobster Arancini | Garlic Aioli
- Lamb Kofta | Lime Mint Yogurt 🌿

Platters

Domestic Cheese

Serves approximately 30 people

Cheddar | Swiss | Mozzarella | Boursin | Brie | Grapes | Dried Fruit | Crackers

Garden Veggies

Serves approximately 30 people

Seasonal Fresh Vegetables | Curry Mayo

Sundried Tomato Dip

Serves approximately 30 people

Roasted Red Pepper | Cream Cheese | Garlic | Flatbread

Hummus

Serves approximately 30 people

Chick Peas | Garlic | Tahini | Lemon | Naan

Bruschetta

Serves approximately 30 people

Tomato | Red Onion | Garlic | Basil | EVOO | Balsamic | Crostini

Spinach & Artichoke

Serves approximately 30 people

Cream Cheese | Lemon | Flatbread

Antipasto

Serves approximately 40 people

Balsamic Grilled Vegetables | Cured Meats | Olives | Artichoke | Pickles

Charcuterie

Serves approximately 25 people

Salami | Prosciutto | Ham | Sausage | Pickles | Olives | Baguette

Sandwiches

30 half sandwiches per order

Assorted Daily Sandwiches

Fruit

Serves approximately 25 people

Seasonal Sliced Fresh Fruit

Smoked Salmon

Serves approximately 30 people

Herb Cream Cheese | Rye | Red Onion | Capers | Lemon

Chilled Tiger Shrimp

100 pieces per order

Garlic | Red Chili | Lemon | Parsley | Seafood Cocktail

Chilled Sea Scallop

100 pieces per order

Curry | Lime | Ginger | Cilantro

Gourmet Seafood

Serves approximately 50 people

Smoked Salmon | Shrimp | Scallops | Mussels | Crab Claws | Capers | Citrus

European Cold Cut

Serves approximately 40 people

Roast Beef | Chicken | Pork | Turkey | Ham | Bread | Spreads

Mini Sweets 
30 pieces per order

Brownies | Cheesecake

Live Stations *Price Per Person (Minimum Order May Apply)*

Flambé Seafood 🍂

Shrimp | Scallops | Tomato Gin | Ginger Cilantro

Pulled Pork Sliders

Bourbon BBQ Sauce | Asian Slaw | Sriracha Mayo

Carving

Sirloin Tip 🍂

Red Wine Jus | Horseradish | Spreads | Pickles | Bread

Striploin 🍂

Mushroom Demi | Horseradish | Spreads | Pickles | Bread

Pork Loin 🍂

Grainy Mustard | Garlic | Cream | Spreads | Pickles | Bread

Planked Salmon 🍂

Herbs | Caper | Lemon | EVOO

Mashed Potato Bar 🍂

Port Demi | Mushroom Demi | Lobster Cream

Parmesan | Sour Cream | Green Onion

Raw Bar

Oysters | Tabasco | Horseradish | Lemon | Mignonette

Shrimp Taco

Chili | Cumin | Avocado Lime Cream | Sriracha Mayo | Jalapeno Salsa | Cilantro

Dinner







The following items have been listed a la carte to enable you to design a menu appropriate for your event. Items are priced per person. Should you require any assistance with your menu, please do not hesitate to contact us for our advice.

All plated dinners must consist of a three (3) course minimum. There is a maximum of two choices per course. All dietary restrictions and allergies will be accommodated with the same courses.

All entrées are served with fresh baked bread and butter, chef's choice of potato, and seasonal root vegetables. All meals include coffee and tea.

Appetizers

Soups

- Tomato Juniper | Herb Cream  
- Potato Bacon | Green Onion 
- Carrot Ginger | Pumpkin Seeds  
- Seafood Chowder | Parsley 

Salads

Garden

Greens | Cucumber | Tomato | Carrot | Peppers | Balsamic

Mixed Greens

Goat Cheese | Cranberries | Roasted Pumpkin Seeds | Radish | Maple Dijon

Spinach

Bacon | Mushroom | Peppers | Grapes | Parmesan | Raspberry Vinaigrette

Entrées

Chicken Supreme

Bone-In Breast | Savory Bread Pudding | Demi

Roasted Chicken Breast 

Herbs | Garlic | Cream

Prime Rib 

Roasted Garlic Demi | Yorkshire

Beef Tenderloin 

Juniper Berry | Anise Seed | Port Demi | Crispy Leek

Pork Loin 

Fennel Rosemary Crust | Grainy Mustard | Garlic | Cream

Oven Roasted Cod 

Lemon | EVOO | Scrunchions

Crusted Salmon

Herbs | Lemon | Horseradish | Saffron Cream

Ratatouille  

Vegetables | Tomato | Garlic | Herbs

Curried Chickpea  

Vegetables | Basmati | Crispy Leek | Naan

Sweets

Apple Crumble

Bailey's Custard | Whipped Cream | Maple Syrup

Chocolate Mousse 

Raspberry Coulis | Whipped Cream

Pear & Apple Strudel

Custard | Whipped Cream

Cheesecake

NL Berry Compote | Whipped Cream

Bavarian Cream

NL Berry Compote

Dinner Buffet "A"

Fresh Baked Bread | Butter

Baby Potato Salad  

Dill Mayo | Grainy Mustard | Pickle | Apple | Celery

Garden Salad  

Greens | Cucumber | Tomato | Carrot | Peppers | Balsamic

Smoked Salmon 

Herb Cream Cheese | Rye | Red Onion | Capers | Lemon

Oven Roasted Cod 

Lemon | EVOO | Scrunchions

Roasted Chicken 

Herbs | Garlic | Demi

Potato | Vegetables  

Sweets

Brownies | Cheesecake

Coffee | Tea

Dinner Buffet "B"

Fresh Baked Bread | Butter

Spinach Salad 

Bacon | Mushroom | Peppers | Grapes | Parmesan | Raspberry Vinaigrette

Pasta Salad 

Sundried Tomato | Olives | Artichoke | Cucumber | Feta | Lemon Oregano

Sirloin Tip 

Red Wine Jus | Horseradish | Spreads | Pickles

Planked Salmon 

Herbs | Caper | Lemon | EVOO

Roasted Chicken 

Herbs | Garlic | Cream

Potato | Vegetables  

Sweets

Brownies | Cheesecake

Coffee | Tea

Beverage Service

Cash Bar

Hbst Bar

Domestic Beer
Imported Beer
Highballs
Wine (6 Oz)
Liqueurs
Soft Drinks
Sparkling Water

Bar tickets are available upon request. Tickets are charged Hbst Bar prices and are based on consumption.

HST is included in the Cash Bar price, but not included in the Hbst Bar price.

A bartender will be provided complimentary if beverage consumption meets a minimum of \$500.00 in sales. When beverage sales do not exceed \$500.00, a bartender labour charge of \$30.00 per hour will apply.

Supplements

Non-Alcoholic Fruit Punch (6 L)
Lemonade (6 L)
Iced Tea (6 L)
Champagne Punch (6 L)
Blended Tropical Rum Punch (6 L)

Please note that customers are not permitted to supply their own beverages for events.

Red Oak Wine List

House Wine

White - Yellow Tail Pinot Grigio

Australia

Red - Yellow Tail Merlot

Australia

White Wine

Casillero Del Diablo Pinot Grigio

Chile

Bodega Norton Barrel Sauvignon Blanc

Argentina

Woodbridge Mondavi Sauvignon Blanc

United States

Falonari Pinot Grigio

Italy

Louis Latour Grand Ardeche Chardonnay

France

Longshot Pinot Grigio

United States

Pelee Island LOLA Chardonnay VQA

Canada

Don David Torrontes

Argentina

Bread & Butter Sauvignon Blanc

United States

Oyster Bay Marlborough Chardonnay

New Zealand

Red Wine

Casillero Del Diablo Carmenera

Chile

Las Moras Malbec

Argentina

Woodbridge Mondavi Cabernet Sauvignon

United States

Duboeuf Beaujolais Villages

France

Falonari Valpolicella

Italy

Henry of Pelham Baco Noir VQA

Canada

Sterling Vintner's Collection Merlot

United States

Don David Malbec

Argentina

Beringer Founders Estate Cab Sauv

United States

Henry Fessy Gamay Noir La Chouette

France

Sparkling Wine

Yellow Tail bubbles

Australia

Frexenet Cordon Negro Brut

Spain

Jacob's Creek Chardonnay Pinot Noir

Australia