Red Oak Catering
Evening Menu 2021
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.

Red Oak Catering also specializes in off-site catering at various locations throughout St. John’s. As the largest full service off premise caterer in the city we can offer an extremely wide array of services and menus at any location of your choice. We are dedicated to personal, professional service accompanied by the great food that has made us renowned throughout St. John’s.

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 at the end of the menu package.
Reception Menu

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

Hors d’Oeuvres

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

Domestic Cheese  140
  Cheddar | Swiss | Mozzarella | Boursin | Brie | Grapes | Dried Fruit | Crackers

Garden Veggies  85
  Pepper | Broccoli | Cauliflower | Carrot | Celery | Cucumber | Curry Mayo

Sundried Tomato Dip  85
  Roasted Red Pepper | Cream Cheese | Garlic | Flatbread

Hummus  75
  Chick Peas | Garlic | Tahini | Lemon | Naan

Bruschetta  75
  Tomato | Red Onion | Garlic | Basil | EVOO | Balsamic | Crostini

Spinach & Artichoke  85
  Cream Cheese | Lemon | Flatbread

Antipasto  165
  Balsamic Grilled Vegetables | Cured Meats | Olives | Artichoke | Pickles | Breads

Charcuterie  195
  Salami | Prosciutto | Ham | Sausage | Pickles | Olives | Baguette
Sandwiches 130
Turkey | Beef | Ham | Egg | Chicken Salad

Fruit 95
Melon | Berries | Pineapple | Orange | Grapes

Sushi Sampler 150
Pickled Ginger | Wasabi | Soya Sauce

Smoked Salmon 155
Herb Cream Cheese | Rye | Red Onion | Capers | Lemon

Chilled Tiger Shrimp 225
Garlic | Red Chili | Lemon | Parsley | Seafood Cocktail

Chilled Sea Scallop 250
Curry | Lime | Ginger | Cilantro

Gourmet Seafood 495
Smoked Salmon | Shrimp | Scallops | Mussels | Crab Claws | Capers | Citrus

European Cold Cut 295
Roast Beef | Chicken | Pork | Turkey | Ham | Bread | Spreads

Mini Sweets 105
Brownies | Cheesecake
Live Stations

Per Person Price (Minimum Order May Apply)

Flambé Seafood
- 18
  Shrimp | Scallops | Tomato Gin | Ginger Cilantro

Pulled Pork Sliders
- 5.5
  Bourbon BBQ Sauce | Asian Slaw | Sriracha Mayo

Carving
- Sirloin Tip
  - 16.5
    Red Wine Jus | Horseradish | Spreads | Pickles | Bread
- Striploin
  - 24
    Mushroom Demi | Horseradish | Spreads | Pickles | Bread
- Pork Loin
  - 15.5
    Grainy Mustard | Garlic | Cream | Spreads | Pickles | Bread
- Planked Salmon
  - 16.5
    Herbs | Caper | Lemon | EVOO

Mashed Potato Bar
- 13
  Port Demi | Mushroom Demi | Lobster Cream
  Parmesan | Sour Cream | Green Onion

Noodle Bowl
- 18
  Pork Belly | Mushroom | Cabbage | Miso Broth | Sriracha | Peanuts | Cilantro

Raw Bar
- MP
  Oysters | Tabasco | Horseradish | Lemon | Mignonette

Shrimp Taco
- 8
  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. 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.

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 10
- Potato Bacon | Green Onion 11
- Carrot Ginger | Pumpkin Seeds 11
- Seafood Chowder | Parsley 14

Salads
- Garden 12
  Greens | Cucumber | Tomato | Carrot | Peppers | Balsamic

- Mixed Greens 13
  Goat Cheese | Cranberries | Roasted Pumpkin Seeds | Radish | Maple Dijon

- Spinach 14
  Bacon | Mushroom | Peppers | Grapes | Parmesan | Raspberry Vinaigrette
Entrées

Chicken Supreme 32
Bone-In Breast | Savory Bread Pudding | Demi

Roasted Chicken Breast 32
Herbs | Garlic | Cream

Prime Rib *Market Price
Roasted Garlic Demi | Yorkshire

Beef Tenderloin *Market Price
Juniper Berry | Anise Seed | Port Demi | Crispy Leek

Pork Loin 36
Fennel Rosemary Crust | Grainy Mustard | Garlic | Cream

Oven Roasted Cod 32
Lemon | EVOO | Scrunchions

Crusted Salmon 34
Herbs | Lemon | Horseradish | Saffron Cream

White Bean Cassoulet 24
Wild Mushroom | Tomato | Fennel | Tarragon

Curried Chick Pea 24
Vegetables | Basmati | Crispy Leek | Naan
# Sweets

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apple Crumble</td>
<td>10</td>
</tr>
<tr>
<td>Bailey’s Custard</td>
<td>Whipped Cream</td>
</tr>
<tr>
<td>Chocolate Mousse 🌸</td>
<td>13</td>
</tr>
<tr>
<td>Raspberry Coulis</td>
<td>Whipped Cream</td>
</tr>
<tr>
<td>Pear &amp; Apple Strudel</td>
<td>14</td>
</tr>
<tr>
<td>Custard</td>
<td>Whipped Cream</td>
</tr>
<tr>
<td>Cheesecake</td>
<td>13</td>
</tr>
<tr>
<td>NL Berry Compote</td>
<td>Whipped Cream</td>
</tr>
<tr>
<td>Bavarian Cream</td>
<td>12</td>
</tr>
<tr>
<td>NL Berry Compote</td>
<td></td>
</tr>
<tr>
<td>Lemon Tart</td>
<td>11</td>
</tr>
<tr>
<td>Toasted Almonds</td>
<td>Whipped Cream</td>
</tr>
</tbody>
</table>
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”  70

Fresh Baked Bread | Butter

Spinach Salad 🌿
   Bacon | Mushroom | Peppers | Grapes | Parmesan | Raspberry Vinaigrette

Pasta Salad 🌿
   Sundried Tomato | Olives | Artichoke | Cucumber | Feta | Lemon Oregano

Chilled Tiger Shrimp 🌿
   Garlic | Red Chili | Lemon | Parsley | Seafood Cocktail

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

<table>
<thead>
<tr>
<th></th>
<th>Cash Bar</th>
<th>Host Bar</th>
</tr>
</thead>
<tbody>
<tr>
<td>Domestic Beer</td>
<td>6.75</td>
<td>5.85</td>
</tr>
<tr>
<td>Imported Beer</td>
<td>8.75</td>
<td>7.60</td>
</tr>
<tr>
<td>Highballs</td>
<td>6.75</td>
<td>7.60</td>
</tr>
<tr>
<td>Wine (6 Oz.)</td>
<td>9.25</td>
<td>8.05</td>
</tr>
<tr>
<td>Liqueurs</td>
<td>7.50</td>
<td>6.50</td>
</tr>
<tr>
<td>Single Malt Scotch</td>
<td>9.00</td>
<td>7.80</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>2.50</td>
<td>2.25</td>
</tr>
</tbody>
</table>

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

HST is included in the Cash Bar price, but not included in the Host 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

<table>
<thead>
<tr>
<th>Supplement</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Non-Alcoholic Fruit Punch (6 l)</td>
<td>85</td>
</tr>
<tr>
<td>Lemonade (6 l)</td>
<td>65</td>
</tr>
<tr>
<td>Iced Tea (6 l)</td>
<td>85</td>
</tr>
<tr>
<td>Champagne Punch (6 l)</td>
<td>125</td>
</tr>
<tr>
<td>Blended Tropical Rum Punch (6 l)</td>
<td>125</td>
</tr>
</tbody>
</table>

Please note that customers are not permitted to supply their own beverages for events.
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) Gluten-free options are available at an additional charge.