

The image shows the cover of a menu for Red Oak Catering. The background is a solid, vibrant red. In the upper right corner, there are several thin, white, parallel diagonal lines that create a sense of movement and depth. The text is centered in the lower half of the page, rendered in a clean, white, sans-serif font. The overall design is minimalist and modern.

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

Hhrs d'Oeuvres

30 | Dozen

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 Aidi 
Bang Bang Shrimp | Sweet Chili | Sesame

Hhrs d'Oeuvres

35 | Dozen

Bacon Wrapped Scallops | Maple Syrup 
Smoked Salmon Tartare | Capers | Pickled Onion | Cream Cheese
Garlic Shrimp | Seafood Cocktail 
Crab Claws | Seafood Cocktail 
Cod Tongues | Scunchions
Salmon | Pesto Oil
Salt Cod Croquette | Lemon Aidi
Lobster Arancini | Garlic Aidi
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 Out 295
Roast Beef | Chicken | Pork | Turkey | Ham | Bread | Spreads

Mni 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 | Oumir | 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 | Nnan

Sweets

Apple Crumble 10
Bailey's Custard | Whipped Cream | Maple Syrup

Chocolate Mousse  13
Raspberry Coulis | Whipped Cream

Pear & Apple Strudel 14
Custard | Whipped Cream

Cheesecake 13
NL Berry Compote | Whipped Cream

Bavarian Cream 12
NL Berry Compote

Lemon Tart 11
Toasted Almonds | Whipped Cream

Dinner Buffet "A"

60

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

	<u>Cash Bar</u>	<u>Hbst Bar</u>
Domestic Beer	6.75	5.85
Imported Beer	8.75	7.60
Hghballs	6.75	5.85
Wine (6 Oz)	9.25	8.05
Liqueurs	7.50	6.50
Single Malt Scotch	9.00	7.80
Soft Drinks	2.50	2.25

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)	85
Lemonade (6 L)	65
Iced Tea (6 L)	85
Champagne Punch (6 L)	125
Blended Tropical Rum Punch (6 L)	125

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.