

# Catering Menu

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## STARTERS

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### Crostini Selections

**BRUSCHETTA\***

Heirloom tomatoes, garlic, and fresh basil marinated in a balsamic reduction, topped with Parmesan cheese. \$16/dozen

**CHICKEN CURRY SALAD\***

Diced chicken tossed with apples, raisins, celery, and mayo with Indian curry spices. \$20/dozen

**BEEF CARPACCIO\***

Thinly sliced beef carpaccio, topped with Meyer lemon thyme vinaigrette dressed Arugula, and Parmesan cheese. \$30/dozen

**STEAK AND BLEU\***

Grilled flank steak, cooked medium, bleu cheese spread, and caramelized onions. Seasoned with a salt and pepper. \$24/dozen

**FIG JAM AND BRIE\***

Brie topped with tangy fig jam and diced fresh chives. \$20/dozen

### Seafood Selections

**AHI POKE**

Sashimi Ahi tossed in soy sauce, Sriracha, roasted sesame seeds, and seaweed. Served with crispy Taro root chips. \$45/platter

**SUSHI ROLL SELECTIONS\***

House-made Spicy Tuna, Tempura Dragon Roll, or California Roll. Served with soy sauce and wasabi. \$22/dozen

**WILD PRAWN COCKTAIL\***

Gulf of Mexico wild Tiger prawns poached in Old Bay seasoning. Served with house-made cocktail sauce. \$30/dozen

**AHI WONTONS\***

Togarashi-sesame seed crusted seared Ahi, wasabi aioli, and Asian slaw served over a wonton crisp. \$24/dozen

**SMOKED SALMON CUCUMBER BITES\***

Cucumber halves filled with dill and apple wood chip smoked wild Sockeye salmon mousse. \$ 18/dozen

**SALMON LOX\***

Cream cheese smear topped with thinly sliced and brined wild Sockeye salmon, garnished with fresh dill and crispy capers. \$18/dozen

**SMOKED SALMON MOUSSE\***

Apple-wood smoked Sockeye salmon mousse, fresh dill, chilled red onions, and crispy capers. \$18/dozen

**APPLE-PEAR COMPOTE AND BRIE\***

Brie topped with baked apple and pear compote, cinnamon, sugar, and candied walnuts. \$20/dozen

**PEAR AND BRIE\***

Baked brie topped with thinly sliced pears drizzled with a balsamic reduction. \$20/dozen

**SHRIMP FRESH ROLLS\***

Shrimp, shredded lettuce, and cabbage with mushrooms, basil, and carrots hand wrapped in rice paper. Served with sweet chili sauce. \$28/dozen

**CEVICHE\***

Sashimi grade Ahi tossed in fresh lemon juice with roasted sesame seeds and Sriracha, topped with wasabi aioli and served on Taro root medallions. \$24/dozen

**LEMON CILANTRO SHRIMP\***

Seared and skewered wild shrimp sauteed in garlic, diced cilantro, and fresh lemon juice. \$30/dozen

**CRAB CAKES\***

Dungeness and lump crab tossed with diced red peppers, herbs, and panko crumbs. Pan fried and topped with Green Goddess Dressing. \$45/dozen

# Beef, Chicken, and More

## PETITE TURKEY CROISSANTS\*

Sliced turkey breast, Swiss cheese, tomato, lettuce, Dijon mustard, and mayonnaise served on petite croissant rolls. \$24/dozen

## CHICKEN TAQUITOS\*

Shredded chicken and spices in a crispy corn tortilla. Served with house made guacamole and sour cream. \$24/dozen

## BUFFALO WINGS\*

Chicken wings and drumets tossed in Redmond's buffalo sauce. Served with bleu cheese dressing and celery sticks. \$26/dozen

## BEEF SLIDERS\*

Ground Angus Chuck burgers topped with Redmond's Cheese Sauce, grilled onions, lettuce, tomato, and roasted garlic mayo. \$32/dozen

## BEEF STREET TACOS\*

Carne asada marinated Hanger steak topped with pico-de-gallo and cotija cheese. Served with spicy serrano salsa and guacamole on the side. \$30/dozen

# Skewer Selections

## GREEK CHICKEN\*

Grilled chicken marinated in garlic, red wine, oregano, and olive oil. Topped with tomatoes, feta, and tzatziki. \$23/dozen

## SMOKED SALMON\*

Apple-woodchip smoked wild Sockeye salmon. Served with tzatziki sauce. \$28/dozen

## COCONUT CRUSTED CHICKEN\*

Roasted coconut and panko crusted chicken. Served with sweet chili sauce. \$22/dozen

## CHICKEN SATAY\*

Grilled Thai curry marinated chicken topped with green onions and roasted sesame seeds. Served with house-made Thai peanut sauce. \$22/dozen

## TERIYAKI BEEF\*

Grilled and marinated flank steak skewers topped with teriyaki sauce, roasted sesame seeds, and green onions. \$28/dozen

# Comfort Foods

## BBQ PORK SLIDERS\*

Slow roasted shredded pulled pork in tangy barbecue sauce, topped with creamy mango coleslaw. \$25/dozen

## DEVILED EGGS\*

Hard-boiled eggs halved and filled with creamy truffled egg yolk filling, garnished with a dash of Paprika. \$18/dozen

## SCOTTISH MEAT PIES\*

Hand-formed pie crust pouches stuffed with minced lamb, beef, peas, and carrots in a gravy sauce. \$24/dozen

## DUCK CONFETTE EMPANADAS\*

Hand-made mini empanadas stuffed with slow roasted duck confit and fresh herbs, topped with orange citrus reduction. \$30/dozen

## STUFFED PRETZEL BITES\*

Pretzel balls filled with shredded chicken, cheese, and jalapenos. Oven baked and sprinkled with sea salt. Served with stone ground Deli Style mustard. \$24/dozen

## NACHO BAR

Tri-color tortilla chips, Redmond's Cheese Sauce, pico de gall, guacamole, jalapenos, and sour cream. Served with a choice of Tinga chicken, ground beef or veggie chorizo. \$5/serving

## BRIE EN CROUTE

Baked Brie wrapped in a puff pastry shell, topped with apple-pear compote and candied walnut. Served with Rosemary Croccantini crackers. \$4/serving

## \*MINIMUM ORDERS

A minimum order of three dozen is required for items priced by the dozen.

Each dozen ordered must be of the same flavor when multipule options are given. (IE stuffed mushrooms or sushi rolls).

# Vegetarian Selections

## FRUIT SKEWERS\*

Skewered fresh strawberries, assorted melon, pineapple, and grapes artfully arranged in a halved pineapple. \$30/dozen

## FRESH ROLLS\*

Diced mushrooms, carrots, basil, shredded lettuce, and cabbage wrapped in rice paper. Served with sweet chili sauce. \$28/dozen

## FRUIT AND CHEESE PLATTER

Artisan cheeses: Brie, Beecher's Flagship White Cheddar, Chèvre, Manchego, and Oregonzola paired with seasonal fresh fruit and Rosemary Croccantini crackers. \$30 sm / \$65 med / \$85 lrg

## CAPRESE SKEWERS\*

Fresh basil, mozzarella, and cherry tomatoes on a bamboo skewer, drizzled with a balsamic reduction. \$20/dozen

## VEGETABLE SPRING ROLLS\*

Crispy spring rolls stuffed with shredded cabbage, lettuce, basil, mushrooms, and carrots. Served with sweet chili sauce. \$28/dozen

## HUMMUS CUPS\*

House-made hummus topped with roasted pine nuts, fresh herbs, and paprika. Served with root chips, crispy snap peas, carrot, and celery sticks. \$20/dozen

## GOAT CHEESE TARTS\*

Chevre and cream cheese filled puff pastry cups, oven baked with fresh Rosemary. \$20/dozen

## WILD MUSHROOM PUFFS\*

Forest mushrooms simmered with fresh herbs in white wine, folded with Boursin cheese in a puff pastry shell. \$22/dozen

## HUMMUS PLATTER

House-made garlic or red pepper hummus, garnished with roasted tomatoes, green olives, and pine nuts. Served with fresh vegetables and grilled pita wedges. \$65 med / \$80 lrg

## CRUDITÉ PLATTER

Fresh seasonal vegetables served with Redmond's house-made Ranch dressing. \$48/platter

# Stuffed Mushrooms

## ITALIAN SAUSAGE STUFFED MUSHROOMS

Spicy Italian sausage, mozzarella cheese, fresh herbs, with panko bread crumbs. \$25/dozen

## SPINACH AND HERB STUFFED MUSHROOMS

Spinach blended with cream cheese and fresh herbs. \$20/dozen

## CRAB STUFFED MUSHROOMS

Wild Dungeness and lump crab meat, red peppers, and fresh herbs with panko bread crumbs. \$25/dozen

## SUNDRIED TOMATO STUFFED MUSHROOMS

Roasted tomatoes with fresh herbs and cream cheese. \$20/dozen

# The Fine Print

## \*MINIMUM ORDERS

Items priced by the dozen require a minimum order of three dozen. Each dozen must be of the same flavor when multiple options are given. (IE stuffed mushrooms or sushi rolls).

## PRICING

All menu pricing and item availability is subject to change. Current pricing will be reflected with in your catering proposal.

## PLACING AN ORDER

To guarantee your order and to uphold our quality standards, please contact us a minimum of one week prior to your event. Specialty items are available upon request.

## PICK-UP & DELIVERY

Your catering order may be picked up at Redmond's Bar and Grill or may also be delivered to the location of your event.\*\*

## SERVICE CHARGES

A 20% service charge is applied to all orders. \*\*A delivery/set-up fee of \$50 is applied to catering delivered to the client by RBG.

## CONTACT INFO

Phone: (425) 305-4804, Email: [catering@redmondsgrill.com](mailto:catering@redmondsgrill.com)

## LOCATION

You can find us in historic downtown Redmond on the corner of Leary Way and Redmond Way at 7979 Leary Way NE.