



## Weddings by Red & White Catering

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### *~Elegant Hors d' oeuvres for your Cocktail Hour~*

At *Red & White Catering*, our mission is to create a memorable experience that you and your guests will never forget. We strongly believe that an elegant cocktail hour with delicious Hors d' oeuvres gets the reception off to a great start, and sets the tone for the rest of the evening.

Our Stationary Hors d' oeuvre Tables are Beautifully Arranged and Replenished Throughout your Cocktail Hour

### *~Choose one of the two following options for your guests~*

*~Stationary Hors d' oeuvre Table....\$4.35/guest*

*~Featuring an Assortment of Cheese and Crackers, Fresh Fruit Skewers and Vegetable Crudités~*

*~Signature Hors d' oeuvre Table....\$6.65/guest*

*~Featuring Italian Meats & Assorted Cheeses, Gourmet Olive Bar, Roasted Vegetables, Capresé and Antipasto Skewers, Fresh Fruit Skewers and Vegetable Crudités with Dip~*



~Hors d'oeuvre Station Enhancements~

~Rye Bread Dips – Traditional Chipped Beef and Dill ~or~ Creamy Spinach....*add\$2.00pp*

~Shrimp Cocktail Platter....*add\$3.50pp*

~Baked Brie in Puff Pastry....*\$50.00each*

~Mini Soft Pretzels with Beer Cheese Dip....*add\$2.00pp*

~Chips and Dips Trio

Fresh Salsa, Our Own Homemade Beer Cheese Dip and one of the following specialty dips:

Buffalo Chicken, Pimiento Cheese, Black Bean or Taco....*add\$2.00pp*



~Hot Butlerved Hors d'oeuvre's~

*\*\*All priced per 50 pieces - Choose up to three\*\**

~Candied Bacon Shrimp Rolls....\$105

~City Chicken Lollipops with BBQ and Honey Mustard Dipping Sauces....\$70

~Mini Crab Cakes with Cajun Remoulade....\$92

~Wild Mushroom Arancini with Romesco Sauce....\$92

~Horseradish Dijon Pork and Pineapple Brochettes....\$92

~Mini Chicken Spiedie Kabob....\$80

~Surf & Turf Brochette....\$105

~Maple Smoked Salmon on Mini Potato Latke....\$92

~Bacon Wrapped Scallops....\$105



## ~Stunning Buffet Packages~

*\*\*All Buffet Dinner Packages include House Garden Salad,*

*Fresh Rolls & Butter\*\**

*\*\*Carved Meats can be Selected as an Entrée Choice with the Packages Starting at \$24.95\*\**

~2 Entrée, 2 Sides.....\$26.95

~2 Entrée, 1 Specialty Pasta, 2 Sides.....\$28.95

~3 Entrée, 2 Sides.....\$30.95

~3 Entrée, 1 Specialty Pasta, 2 Sides.....\$33.95

### ~Entrée Choices~

Chicken Marsala ~~~ Chicken Picatta ~~~ Chicken Pomodoro ~~~ Chicken Dijon with Candied Bacon

Honey Dijon or Lemon & Garlic Grilled Chicken Breast ~~~ Grilled Chicken & Vegetable Kabobs

Roast Beef Au Jus ~~~ Tender Beef Brisket in Burgundy Sauce

Pan Roasted Salmon with Spiced Maple Reduction

Swordfish Provencal ~~~ Blackened Swordfish with Citrus Salsa

Broiled Pacific Cod with Dijon Cream and Toasted Panko

Sautéed Pork Medallions with Braised Fennel & Hard Apple Cider Jus ~or~ with Bourbon Dijon Demi Glaze

~From our Butcher Shop to the Carving Board~



Certified Angus Top Round of Beef

Fresh Roast Breast of Turkey

Fennel Seasoned Porchetta Style Roast Pork

Always Tender Black Nugget Marinated Skirt Steak

Brown Sugar Glazed Ham

USDA Choice Prime Rib of Beef.....add \$5.00pp

Prime Center Cut Beef Tenderloin.....add \$6.00pp

~Choose Your Specialty Pasta Dish from These Choices~

Our Famous Homemade Macaroni & Cheese

Three Cheese Baked Ziti

Ricotta Stuffed Shells

Eggplant Parmesan

Homemade Traditional Lasagna...add \$2.75pp

Roasted Vegetable Lasagna...add \$2.75pp

Guests Choice Pasta & Sauce \*\*Red & White Catering can create anything you can dream up\*\*



*~Choose Your Two Sides from the Choices Below~*

*Salt Potatoes \*or better yet\* Loaded Salt Potatoes*

*Mashed Potatoes, Smashed Red Skin Potatoes or Roasted Garlic Mashed Potatoes*

*Rosemary Roasted Potatoes, Cheddar Potato Casserole, Sweet Potato Casserole*

*Traditional Rice Pilaf, Wild Rice Pilaf, Tuscan Quinoa Pilaf*

*Green Beans Amandine or Roasted Green Beans with Brunoise of Red Pepper*

*Brown Sugar Glazed Carrots with Toasted Pecans*

*Roasted Root Vegetable Medley*

*Grilled Zucchini and Yellow Squash with Fresh Dill*



## Bar Package

### Options

#### *Open Bar Pricing*

\$9.95 per person for the first hour & \$2.25 per person for each additional hour up to 5 hours

Includes:

3 Bottled Beer: 1 Domestic, 1 Import & 1 Groom's Choice

3 House Wine: 1 White, 1 Red & 1 Bride's Choice

Also available: Soda & Water

*Price includes 1 Bar set up & 1 Bartender*

*Depending on the size of your reception, multiple bars and extra bartenders may be needed.*

*There will be a \$200 Bar set up fee for each additional bar.*

*The fee for additional bartenders is \$35 per hour per bartender*

#### *Cash Bar Pricing*

Cash Bar prices are approx. \$4-\$6 per drink, with the same selections as our open bar package

*A \$200 bar set up fee will be charged for each bar needed A*

*bartender fee of \$35 per hour per bar will also apply*