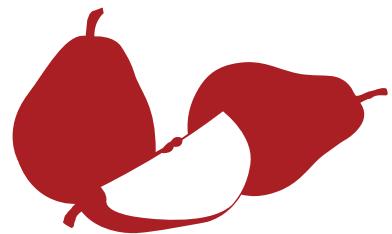


Cocktail Buffet



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Menu: Cocktail Buffet

Cocktail Buffet

A Cocktail Buffet with is a good way to provide all of your guests a selection of passed & placed food items during an event without committing to a fully seated affair.

Start the soiree by offering small hot & cold Hors for about 30 minutes or so; a speech, presentation or remarks may be used as a "transition" & the Buffets or Stations will open shortly thereafter. This format is softer, less scripted & allows for more creativity in menu designs & service option. The traditional seating arrangement gives way to a more fluid, modern café seating where guests will stay at a table an average of twenty minutes instead of the full two hours of a formal dinner party. Cocktail parties are ideal for those with a diverse crowd, an agenda-driven event or those who are trying to frame & control the timeline & relevant costs associated with entertaining.

Typically a Themed Food Station will have an attendant who facilitates the service process and answer any questions regarding the menu. Additionally, we suggest using small frames placed on the buffet that list what is being offered. We do not use heating elements on our buffets; rather we have a buffet runner whose sole job is to retrieve fresh platters of food from the kitchen. The food is always fresh and attractive, from the start to the end.

The Official Definition of a Cocktail Buffet

A buffet is a light meal serving system where patrons serve themselves. It is a popular method of feeding large numbers of people with reduced staff. The term is also used to describe a sideboard, an antique form of furniture which was sometimes used to offer the dishes of a buffet meal to guests, in a private home

Menu Schedule:

Early October to Mid April: Winter Solstice Menu

Mid April to Early October: Spring & Summer

Specialty menus: by Request only



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Menu: Cocktail Buffet

Potomac Cocktail Buffet

\$25 per Guest

All American Cheese Board

Selection of Artesan Cheeses from Vermont, Wisconsin, Virginia, New York & Pennsylvania Surrounded by Grapes, Dried Fruits, Nuts & Chef's Autumn Compote Baskets of Hearth Baked Breads, Grissini and Crackers

Make your own Surf & Turf

3Citron Steak

Our Citron-Pepper Marinated Angus Flank Steak, sliced Bright Red-Pink and presented with our 2Sauces: Sweet & Sour Onion Compote & Black Olive-Roasted Tomato Relish

3Citron Salmon Cakes

Pecan Crusted Salmon Cakes, Sautéed in Butter on Site
Fried Sage & Chili Hazelnut Butter

Green & White Vegetable Crudités

Zucchini, Broccoli, Cucumber, Cauliflower Florets & Sweet Potato Finger, Jicama, Winter Carrots
Four Autumn Herbs Dipping Sauce

Individual Ramequins of Mac & Cheese

Vermont Cheddar & Double Cream, Orechiette Pasta, Light Bechamel
Baked to a Perfect Golden Brown Crust



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Menu: Cocktail Buffet

Tuscan Cocktail Station

\$ 29 per Guest

Fromaggi di Firenze

Pecorino, Gorgonzola & Goat Cheese Drizzled with Honey, Olive Oil & Toasted Nuts Surrounded by Grapes, Dried Fruits & Chef Sean Seasonal Compote Baskets of Focaccia, Baked Flat Breads and Crackers

Homemade Grissini

Puff Pastry Baton, Sprinkled with Sea Salt, Pepper, Rosemary
Slow Baked with a Dusting of Parma

3Olives & 3Oils

Jumbo Purple, Pitted Kalamata & Green Picholine Olives.
Unfiltered Organic Olive Oil, Tuscan Cold Pressed Virgin Olive Oil, & Saffron Roasted Garlic Signature Olive Oil. Baskets of Crust Baguettes & Ciabatta Bread

Caramelized Onions Squares

Local Onions, Sauted with Winter Herbs, Fennel Seeds
Baked with a Sprinkle of Parmesan. Cut into Small Bites

Beef Tenderloin Bruschetta

Sliced Rare Beef with Scallion Coulis on Herb Toasted Bread Manchego Cheese
Shavings Drizzles of Grape Seed Oil

Mediterranean Scampi

Lemon & Oregano Poached Shrimp Olive Tapenade

Optional item

Antipasto

\$6 per person

Marinated Mozzarella, Pecorino, Bel Paese and other Italian Cheeses
Garlic Sausage, Hand-carved Sopressata Ham & Cubed Pepperoni
Sun-dried Tomato, Basil & Olive Pestos
Garnished with Bowls of Marinated Artichokes, Olives, Eggplant, Mushrooms, Green Beans, Onions drizzled with Balsamic Syrup
Presented with Baskets of Italian Breads & Focaccia



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Menu: Cocktail Buffet

Mezze Cocktail Party

Placed and Passed Appetizers

\$ 12 per person

Cold Tomato Soup

A Classic Mediterranean Dish, with a Hint of Curry
Harissa & Lime Relish

Falafel in Lettuce Cups

All Vegetarian Falafel "Marbles"
Served Warm in a Lettuce Cup

Souk Lollipop

Small Lamb Chop, Spiced Rubbed & Char Grilled
Side of Apricot-Onion Chutney

Grilled Baba Ganoush & Red Pepper Hummus

Made with Grilled Eggplant, Tahini & Sweet Garlic
Presented in A Flat Dish with a Dusting of Crushed Pistachios
Chick Peas Puree, Accented with Roasted Red Peppers,
Toasted Pita Chips

Basket of Toasted Zaatar Flat Breads

Warm Pita TrianglesOlive Oil & Marrakesh Blend of Cured Olives



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Menu: Cocktail Buffet

On the Buffet

\$ 34 per person with any 2 entrees

Cucumber, Onion, and Tomato Salad

Salted Onions & Cucumbers, Tossed with Diced Tomatoes, Fresh Parsley & Served Cool with a Peppermint-Lemon Vinaigrette

Couscous & Raisins Salad

Tossed with Olive Oil, Fresh Coriander Leaves
Nutmeg-Garlic Dressing

Pomegranate-Orange Grilled Beef

Orange-Cinnamon & Pomegranate Molasses Marinated Flank Steak
Sliced into Strips, Sprinkle of Fresh Herbs

Or

Leg of Lamb

Butterflied & Roasted on a Bed of Rosemary & Lavender Sprigs
Studded with Garlic Cloves & Red Pepper Corns

Bread & Zataar Crusted Codfish Steak

Roasted & Served with a Cured Olive Vinaigrette
Fried Lemon & Orange Zests

Or

Cumin-Rubbed Salmon Paves

Dry Rubbed Salmon Steak Served Hot
Lemon-Mint Chutney

Jeweled Rice

Basmati Rice Studded with Dried Fruits, Nuts & Rose Petals
Cooked with Saffron, Pistachios & All Spice

Red & Green Tian

Alternating Sliced Courgettes & Tomatoes
Flash Baked with Garlic & Olive Oil

Or

Ginger-Lemon Pearls

Baby Carrots, Tear Drop Tomatoes & Pearl White Cauliflowers
Sautéed in Olive Oil with Minced Ginger & Lemon Peel



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Menu: Cocktail Buffet

Coffee and Dessert Station

Silver Service Coffee Station

Regular and Decaffeinated French Roast Coffee, Served from Silver Samovars
Sweeteners, Sugar, and Half & Half

Winter Mix & Match 2 Selections

Plated options individual Serving: \$ 4.00 per Guests
Buffet Service in larger Platter: \$ 3.00 Per Guests

2Bars and Rocks

Lemon-Raspberry with Confectioner's Sugar, Southern Pecan
Chocolate-Chocolate Brownies Finished with a Splash of Godiva Chocolate Liquor

Banana Brioche Bread Pudding

Buttery Brioche Bread Laced with Bourbon-Soaked Raisins,
Walnuts & Winter Spice

Baked in Sweet Custard drizzled with Butterscotch Sauce
Presented with Vanilla Crème Anglaise

3Cookies

Chocolate Chip Cookie; Candied Lemon-Sugar Cookie &
Oatmeal & Raisin Cookie

Dusted with Snow White Powdered Sugar

Apple-Cranberry Crisp

Baked with Sweet Buttery Walnut Topping presented with Orange
Whipped Cream