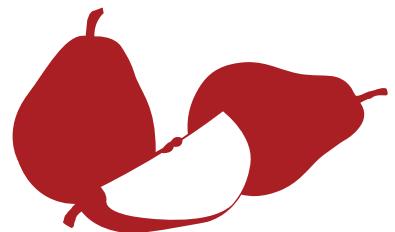


Summer Menu

Mid April to Early October



4redpears

boutique caterers, event management



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boutique caterers, event management

Menu: Summer

Summer Menu

Mid April to Early October

In 4redpears Kitchen, we take our food seriously, thus our Chef de Cuisine is proud to offer the following menu items for your perusal. Those were created bearing in mind the Season & local food production scene. Our purveyors work very hard to find the best food stuff available for us, we in turn take great care in preparing your meals, we hope that you enjoy your time at our table.

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: Summer

Passed Hors d'Oeuvres

* Please Choose Three to Five Passed Hors D'Oeuvres for your Cocktail Hour

* If you Choose Four or More Passed Hors D'Oeuvres One is Complimentary

Meat

each \$2.75 per Guest

Beef Carpaccio

Toasted Ficelled Round, Spread with Scallion-Watercress Coulis & Topped with a Razor Thin Slice of Rare Beef

Mini Merguez

Moroccan Spiced Thin Lamb Sausage Bites
Orange Peel & Red Onion Dipping Marmalade

Asian Sesame Shoyu

Grilled Beef Petit Strips. On a Bamboo Skewer
Drizzles of Cilantro-Shoyu Glaze

Chicken for Peanuts

Chicken Strips in Sweet Soy-Ginger Marinade
Skewered & Served Warm; Spicy Peanut Dip

Chicken Laredo

Chili & Cumin Rubbed Chicken Tenderloin
Roasted & Served with a Spiced Chocolate-Cinnamon & Chili Mole Dip

Lollipop Lamb Chops

(add \$ 1.00)

Rosemary-Garlic Marinated Petite Frenched Lamb Chops
Drizzled with our Balsamic-Garlic Reduction



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Menu: Summer

Green

Vegetarian each \$2.00 per Guest

Miniature Caprese Salad

Chopped Roma Tomatoes & Fresh Mozzarella with Green Basil Threads
In a Savory Pastry Shell

Red & White

Driscoll Strawberry Half, Topped with whipped Mascarpone & Toasted Pistachios

Apricot Pillows

Dried Apricots filled with Spiced Chevre Cheese; Capped with Crushed Pistachios

Cool Gazpacho Andalou

Shot of Cool, Spicy, Rustic Gaspacho made with Roma, Beefsteak & Heirloom Tomatoes Topped with a Fiery Micro Salsa- Optional Dipper: Spiced Jumbo Shrimp

Raft Of Shitakiis

Autumn Shitakii Mushroom Emince in a "Raft-like" Savory Shell
Double Crème and Snipped Thyme Sprigs

Gorgonzola Pizetta

Bite-Size Pizza topped with Gorgonzola, Cherry Tomatoes & Fresh Herbs

Cremini Caps

Local Mushroom Caps, Stuffed with Spinach, Garlic & Sprinkled with Vermont Cheddar

Caramelized Onion Tortilla

Served in Small Squares, Cool-Spicy Cilantro Pesto

Boconcini

Skewered Mozzarella marbles & Teardrop Tomatoes
Basil Pesto Dipping Sauce



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Menu: Summer

BLUE

(Seafood), each \$3.25 per Guest

Honeydew & Crab Shooter

Chilled & Spiced Melon Soup, Sprinkled with Crabmeat, Fresh mint Flakes

One Cool Cucumber

Smoked Shenandoah Trout & Pickled Onion Hash
In a Cucumber Cup, Red Radish Sail

2Green Orange Crab Cakes

Lemon-Grass Crab Cakes, Sautéed in Butter on Site
Dot of Saffron-Orange Aioli

Fresh Salmon Tartar

Fresh Salmon, Hand Diced, Marinated with Lemon, Fresh Dill, Shallots & Aquavit
On Toasted Flat Bread Triangles

Cool Margarita Shrimp

Pink Shrimp tossed and presented in a Smokey Peppers
Tequila, Cointreau, Citrus-Orange Juices and Honey Sauce

Mediterranean Scampi

Lemon & Oregano Poached Shrimp; Roasted Tomato Compote

Tuna Tines

Sesame & Garlic-Pepper Ahi Fresh Tuna Coins, seared rare
Spiked on Bamboo Tines Drizzled with Sweet Soy

Smokey Tobiko Cakes

Smoked Salmon Ribbon, Orange Tobiko Caviar &
Cilantro Crème Fraiche on a Corn Griddle Cake



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Menu: Summer

Petit Buffet

* Placed Hors D'Oeuvres are set out on a Petite Buffet During the Cocktail Hour and can be an addition to passed Hors D'Oeuvres or an alternative to them

Summer Mezze

\$4 per person

Roasted Eggplant Baba Ganouj & Chick Pea Hummus, Drizzled with Cold Pressed Olive Oil and Fresh Herbs. Presented with 3Olive assortment, Hand Carved Feta Crisp Cucumber and Bell Pepper Dippers.

Spiced Toasted Pita Chips & Za'atar Sprinkled Lavash Crisps

Juicy Summer Fruit

\$5 per person

Assorted Local Melons, Berries & Ripe Stone Fruits Garnished with Grapes and Market Available Fruits

3Olives & 3Oils, \$3 per person

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

Vegetable Summer Crudités

\$3 per person

Petite Squash, Crisp Summer Beans, Yellow Pear Tomatoes, Asparagus Tips & Red Bell Peppers Scallion-Parsley Cream

4RedPears Specialty Bakers

\$4 per person

Organic Spinach, Artichoke & Local Shallot, Fresh Thyme & Wisconsin Gruyere **

Piping Hot in an Oval Baker with Flat Breads & Toasted Baguettes Rounds

Fresh Lump Crabmeat Optional (add \$1.00)

Artesan Cheese Board

\$6 per person

A selection of 4 Farm made cheeses from Vermont, Wisconsin, New York & Pennsylvania. Surrounded by Grapes, Dried Fruits, Nuts & Seasonal Berries

Presented with Baskets of Hearth Baked Breads, Grissini and Crackers



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Menu: Summer

Antipasto

\$6 per person

Marinated Mozzarella Marbles, Pecorino, Bel Paese and other Italian Cheese
Garlic Sausage, Hand-carved Sopresseta Paper –Thin Prosciutto, & Pepperoni
Sun-dried Tomato Pesto Spread. Bowl of Marinated Vegetables to Include:
Assorted Olives; Artichokes, Eggplant, Mushrooms & Green Beans
Presented with Baskets of Italian Breads, Grissini & Focaccia

Gazpacho Trio

Red Tomato & Sweet Pepper Gazpacho

Green Cucumber, Grape & Almond Gazpacho

Yellow Tomato & Pepper Gazpacho

Presented with Micro Salsa Float in 3Shot Glasses



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Menu: Summer

American Dinner Menu

Summer-Ete \$32

Red, White & Blue

Jicama & Watermelon Croutons Over an Iceberg Steak
Drizzles of Blueberry-Champagne Vinaigrette

Or

3 Tomato Summer Salad

Assorted Seasonal Tomatoes, Cured Olives, Bibb Lettuce Leaf
Fresh Minted Citron Vinaigrette

Corn Fed Grilled Chicken Breast

Herb-Grilled Chicken Breast Medaillons; Roasted Pepper, Oregano & Tomato
Relish

Pistachio Encrusted Tilapia

Flash Baked with Olive oil & Sea Salt
Sweet Corn, Hearts of Palm, Jalapeno & Orange Salsa

Rosemary Red Potatoes

Fresh Rosemary & Garlic Roasted Red Potatoes, Sea Salt & Cracked Black Pepper

Grilled Zucchini & Cheery Tomatoes

Zucchini, cut the Long Way, Grilled & Presented with an Olive Oil-Tarragon &
Shallot Dressing, Dice of Cherry Tomatoes

Bread Basket

A selection of Hearth-Baked Breads offered with Olive Oil



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Menu: Summer

American Dinner Menu

Summer-Ete \$33

Gazpacho Tango

Red Tomato & Sweet Pepper Gazpacho +Green Cucumber, Honeydew & Fresh Peppermint Gazpacho, served in the same plate In a Ying & Yang Pattern, Floating Mascarpone Croton (or in small vessels)

4redpears Steak

Our Citron-Pepper Marinated Sirloin Steak, sliced Bright Red-Pink and presented with our Signature Gulf Tangerine-Mint Chimichurri

Bourbon Salmon

Baked Bourbon-bbq Glazed Salmon Steak , Grilled Onions-Georgia Peach Compote

Maryland Corn Custard

Baked with Farm Eggs, Local Crème Fraiche, Baked to a Golden Brown

Five Grilled

A Market Selection of Organic Vegetables to include at least 5 of the following: Zucchini, Crookneck Yellow Squash, Purple & White Garden Eggplants, Sweet White Onion, Summer Imperator Carrots, Whole Shallots, Green, Red & Poblano Peppers, Sweet Potatoes, Cremini Mushrooms, Drizzle of Basil Scented Oil

Bread Basket

A selection of Hearth-Baked Breads offered with Olive Oil



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Menu: Summer

American Dinner Menu

Summer-Ete \$34

Red & Green

Driscoll Strawberries presented with Baby Spinach Leaves, Iced Red Onion Rings, Toasted Pistachios & Citron-White Balsamic Dressing

Or

Red-Rouge

Strawberries, Watermelon & Beefsteak Tomato Salad, Lemon-Olive Oil Dressing

4redpears Sirloin Steak

Garlic-Pepper Seared Tenderloin Grilled to Bright Red-Pink.
Grilled Onions & Spiced Georgia Peach Relish

Aleutian Island Sustainable Black Cod

Basil Parmesan & Panko Crusted, Quickly Roasted; Sweet Onion Marmalade

Polenta Cakes

Cooked with Vermont Butter & Parma Cheese, Topped with a Mushroom Ragu
Fresh Rosemary Sprigs

Five Grilled

A Market Selection of Organic Vegetables to include at least 5 of the following:
Zucchini, Crookneck Yellow Squash, Purple & White Garden Eggplants, Sweet
White Onion, Summer Imperator Carrots, Whole Shallots, Green, Red & Poblano
Peppers, Sweet Potatoes, Cremini Mushrooms, Drizzle of Basil Scented Oil

Bread Basket

A selection of Hearth-Baked Breads offered with Olive Oil



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Menu: Summer

Vegetarian + Bits & Bobs Options

\$ 5 to 7

Grilled Portobello Mushrooms + Pea Sprouts

Served with Parma Shavings, Lemon Vinaigrette

"Devo essere un buon cuoco, abbiamo una linea!!

Rigatoni Alla Marinara, Made the right way by my Father In Law, Salvatore Gorgone. Need we say More?

Meyer Lemon Risotto

Arborio Rice Slow Cooked on Site with Vegetable Stock, Finished with Lemon Flesh, Zest, Basil & a Last minute Addition of Parma Reggiano

Individual Spinach Strudel

Young Spinach leaves, Quick-Sauted with Garlic & Onions, Baked in a Thin Pastry Crust, Presented Hot with a Mushroom Ragout

Vidalia Onion Tart

Baked on Puff Pastry with Sweet Vidalia Onion, Anis Seeds, Farm Eggs & Shaved Parma Cheese

Black Bean Raviolis

Wrapped in Chipotle Flavored Dough & Tossed with a Spirited Cilantro Salsa
Dice of Avocados & Fresh Coriander Leaves

Amalfi Lemon Salad

Carpaccio of Lemons, Salted & Served with Italian Flat Leaves Parsley
Olive Oil & a Sprinkle of Red Pepper Corns



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Menu: Summer

Sweet Little Thing

\$ 4 to 6

Orange+Mango Flan

Made with Cream, Mangoes & Orange Segments

Presented in individual Vessels or Oval Bakers

Banana & Chocolate Challah Bread Pudding

Served Warm (or in individual vessels) with a Cool Orange Scented
Crème de Lait

Rocks, Bars & Squares

Lemon-Almond Bars; Chocolate Brownies; Raspberry & Walnut Squares; Dusting
of Confectioners Sugar

Red, White & Blue

A Soft Baked Meringue Studded with White Chocolate Chips
Topped with Cool Whipped Cream, Sugared Strawberries & Blueberries

North meets South Cobbler **

Georgia Peaches & New England Blueberries, Covered with our Signature-Secret
Golden Served Hot in Oval Bakers. Southern Comfort Scented Whipped Cream

Optional Sundae Bar

Vanilla & Chocolate Ice Cream Scooped on order in a Small V Shaped Bowl
and presented with the following toppings: Freshly Whipped Cream, Chocolate
Shaving, M&M, Oreo Cookies Chunks, Caramel Sauce, Fresh Sliced Strawberries,
Fresh Raspberries, Blueberries, Sliced Bananas, Chocolate Sauce, Chopped Nuts,
Cracker Jack, Maraschino Cherries, Peanuts, Reese- Cups Bits & Sweet Little
Nothing Whatnots!!



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Menu: Summer

Coffee and Dessert Station

Specialty Cake

Host to Provide, 3Citron to Serve at No Charge

Silver Service Coffee Station

\$ 3

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

Summer Drinks

Green-Orange Cocktail

\$ 3

Made with Fresh Orange Juice, Orange Scented Vodka, Mellon Liquor & Grand Marnier- Poured In a Tall Glass over Ice

5 Cents Lemonade Station

\$ 3

Selection of freshly Made Lemonades: Rosemary-Lemon; Cranberry-Lime;
Raspberry-Honey Lemon; Ginger-Pineapple- All served from Old Fashioned
mason Jars over Ice- Please select 2.

Mojitos

Made with Light Rum, Crushed Limes & Mint; Mixed with Sugar and Simple Syrup
Served over Ice in a short Glass

text