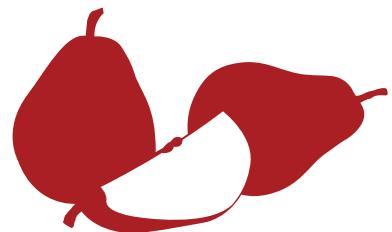


# Winter Solstice Menu

Early October to Mid April



**4redpears**

boutique caterers, event management



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Menu: Winter Solstice

## Winter Solstice Menu

Early October to Mid April

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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## **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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## **Green**

Vegetarian, each \$2.00 per Guest

### **Miniature Caprese Salad**

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

### **Apricot Pillows**

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

### **Garden Winter Warmer**

Demi-Tasse of Virginia Northern Neck Squash Soup  
Swirl of Nutmeg & Local Yogurt; Toasted Pumpkin Seeds

### **Brie Tartlets**

Winter Dried Fruit Chutney & Warm Brie Royale  
Baked with Spiced Walnuts

### **Raft Of Shitakiis**

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

### **Caramelized Onions Pie**

Local Onions, Sauted with Winter Herbs, Fennel Seeds  
Baked with a Sprinkle of New York Sharp Cheddar; Cut into Small Bites

### **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



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## **BLUE**

Seafood, each \$3.25 per Guest

### **Winter Crab & Butternut Bisque**

Roasted Winter Squash Soup; Dollop of Crabmeat Relish

### **One Cool Cucumber**

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

### **Pan Roasted 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  
In a small Vessel

### **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

### **Lobster Pillows**

Hot Lobster Ravioli with a Tarragon-Cream Sauce  
On a Miniature plate



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## **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

### **Winter 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 Fruit**

**\$5 per person**

Winter – Golden Pineapple, Kiwi, Mango, Navel Orange & Pomegranate Segments Garnished with Chilean Grapes and Market Available Fruits

### **Winter Green Crudités**

**\$3 per person**

Zucchini, Broccoli, Cucumber, Cauliflower Florets & Sweet Potato Finger, Brussels Sprouts, Winter Imperator Carrots  
Tarragon Cream Dip

### **4RedPears Gratin**

**\$3 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

### **Antipasto**

**\$6 per person**

Marinated Mozzarella Marbles, Pecorino, Bel Paese and other Italian Cheese  
Garlic Sausage, Hand-carved Sopressata 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



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## American Buffet Dinner Menu

Winter-Hiver \$33

### Radicchio & Romaine Leaves

Tossed with Dried Cranberries, Spiced Pecans, Local Blue Veined Cheese;  
Delicate Shallot Vinaigrette OR Pure Walnut Oil+Sea Salt Sprinkle

Or

### Winter Garden Warmer

Virginia Northern Neck Squash Soup  
Swirl of Nutmeg & Local Yogurt; Toasted Pumpkin Seeds  
Served From a Large Pumpkin ( when available )

Choose 2 Entrees & 2 Vegetables

### Salmon Rouge

Carved Salmon Belly Steak, Served over Melted Leeks  
Sweet Pomegranate & Red Wine Reduction

### Saffron Risotto Arancine

Golf Size Risotto Balls, Pan Roasted & Served with Marinara OR Bolognese Sauce  
Sprinkles of Parma Cheese & Red Pepper Flakes

### Roasted Chicken Breast Medaillons

Garnished with Caramelized Onions & Red Grape Relish  
Oven Dried Sage Flakes

### Ribbons of Black Angus Steak

Soy-Balsamic Marinated Flank Steak, Grilled & Carved on site into Red Ribbons  
Orange-Mint Chimichurri to the Side

### Red Bliss Potatoes

Roasted with Sea Salt & Fresh Rosemary Sprigs

### Assorted 5 Winter Vegetables

Squash, Cabbage & Roots Roasted & Tossed with Salt, Olive Oil & a Gremolata of  
Winter Herbs



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## American Buffet Dinner Menu

Winter-Hiver \$35

### **Fennel, Potato & Olive Salad**

Served over a bed of young Spinach Leaves  
Lemon-Olive Oil Dressing

Or

### **Pear, Gorgonzola & Sage Risotto**

Arborio Rice Slow Cooked on Site with Vegetable Stock, Finished with Fresh Spinach, Basil, Parsley & a Last minute Addition of Parma Reggiano

Choose 2 Entrees & 2 Vegetables

### **Codfish Steaks Aubergine**

Fresh Cod Steak over a Bed of Roasted Eggplant Compote  
Topped with a Spoonful of Roasted Tomatoes

### **Chicken Breast with Green Pommes**

Thyme Rubbed & Roasted Chicken Breast, Garnished with Green Apples Morsels  
Farm Cider & Apple Jack Reduction

### **Minute Sirloin Steak**

Grilled & Served with a Coin of Cilantro-Parsley Lemon Butter

### **Loin of Pork, Stuffed with Dried Fruits**

(can also be made with Range turkey )

Loin of Pork, Stuffed with Dried Fruits; Slow Roasted  
Cooking Pan Juices, Deglazed with Pomegranate Vinegar

### **Polenta Cakes**

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

### **Parmesan Brussels Sprouts**

Steamed, Tossed with Vermont Butter, Chopped Garlic & a dusting of Grated  
Parma Shaved Pancetta Optional



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## Vegetarian Options

\$ 8

### 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?

### Oval Baker of White Lazagna

Layers of Sheet Pasta, Double-Cream & Caramelized Onions  
Topped with Mozzarella & Baked to Golden Brown

### Potato Gnocchi

Tossed with Melting Gorgonzola, Pine Nuts. Oven Fried Sage Flakes

## Bits & Bobs

\$ 4

### Garlic Mashed Potatoes

Idaho Spuds, Mashed with Roasted Garlic, Butter, Cream & a Dusting of Nutmeg

### Local Goat Cheese " hummus"

Spread-in Flat, Sprinkled with Coarse Salt, Honey, Toasted Pine Nuts & Olive Oil  
Crispy Pita Chips

### Winter Panzanella

Warm Salad of Roasted Butternut Squash, Day-old Bread , Shallot & Sherry Vinaigrette



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## Sweet Little Thing

\$ 4

### Orange+Mango Flan

Made with Cream, Mangoes & Orange Segments

Presented in individual Vessels or Oval Bakers

### Red Pear Cheese Cake

Ricotta Cheese Cake, Topped with a Thyme Scented Pear Compote

### Banana & Chocolate Challah Bread Pudding

Served Warm in oval Bakers ( or in individual vessels )

Side of Cool Orange Scented Crème Chantilly

### Rocks, Bars & Squares

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

### Port Wine & Honey Syrup-Poached Pears

Served Cool with Whipped Cream & Sugar Cookies

### Warm Apple Crisp

Topped with Pecan, Granola, Brown Sugar, Butter & Baked to Golden Brown

## Winter Drinks

### Warm Apple Cider Station

Served from Old fashioned Mason Jars with Floating Lady Apples, Roasted Cloves & Cinnamon Sticks

### Fizzy Orange Punch

Made with a selection of Fresh Tangerine, Orange, Pomegranate, Cranberry & Sparkling Lemon-soda