

reds canapés

seafood

CHILLED SHRIMP SALAD | HORSERADISH | TOMATO | CORIANDER
CRISPY BACON WRAPPED SCALLOPS | TRUFFLE HONEY
YELLOW FIN TUNA | PINEAPPLE SALSA | SESAME SOY | COCONUT
SMOKED SALMON CREPE | CUCUMBER | DILL CRÈME FRAÎCHE
CRISPY SHRIMP SPRING ROLL | CHILI MANGO | CORIANDER
3.50 EACH

beef | pork | lamb | chicken

REDS BEEF SLIDERS | SECRET SAUCE | GARLIC BUTTER BRIOCHE BUN
(ADD\$1)
BUFFALO CRISPY CHICKEN | JALAPEÑO RANCH
LAMB MERGUEZ WRAPPED IN PUFF PASTRY | APPLE MINT SAUCE
PROSCIUTTO WRAPPED BOCCONCINI | BASIL AND PINE NUT PESTO
SMOKED CHICKEN POUTINE | TRIPLE CREAM CHEESE | TRUFFLE GRAVY
3.50 EACH

vegetarian

VEGETABLE SALAD HAND ROLL | SPICED CHILI MAYO
BAKED RICOTTA TARTLETTE | ICEWINE AND RAISIN COMPOTE
CRISPY VEGETABLE SPRING ROLL | CHILI MANGO | CORIANDER
FRIED CHEESE | BOCCONCINI | SPICEY POMADORO SAUCE
GOATS CHEESE FLAT BREADS | MIXED MUSHROOMS | BALSAMIC GLAZE
3.50 EACH

stationary

REDS HOUSEMADE CHARCUTERIE

A SELECTION HOUSE MADE SAUSAGES, SALAMI AND PÂTÉS,
SERVED WITH PICKLES, MUSTARDS & HOUSE MADE BREADS
10 PER PERSON

VEGETABLE PLATTER | ASSORTED DIPS
3.50 PER PERSON

REDS SELECTION OF FINE ARTISANAL CHEESE

SERVED WITH MIXED CRACKERS AND BREAD, FRUIT PRESERVES AND
OLIVES
4 PER PERSON

reds dessert canapés and cookies

DESSERT SHOTS | INDIVIDUAL DESSERTS IN SHOT GLASSES
CHOCOLATE TRUFFLES | DARK CHOCOLATE OR MILK CHOCOLATE
4 EACH

MINI CHEESE CAKES
MIXED PETITE TARTS
3 EACH

CHEF REBECCA'S FAMOUS CUP CAKES
COOKIES AND MIGNARDISE
3 EACH

<p>HOW MANY DO I NEED? THE FOLLOWING INFORMATION IS INTENDED TO BE A GUIDELINE ONLY. ACTUAL QUANTITIES MAY VARY DEPENDING ON THE TIME OF DAY AND TYPE OF EVENT</p>	<p>EVENT LENGTH 1 - 2 HOURS 2 - 4 HOURS 4 - 6 HOURS</p>	<p>SUGGESTED QUANTITY 4 - 6 PIECES PER PERSON 7 - 10 PIECES PER PERSON 10 - 15 PIECES PER PERSON</p>
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