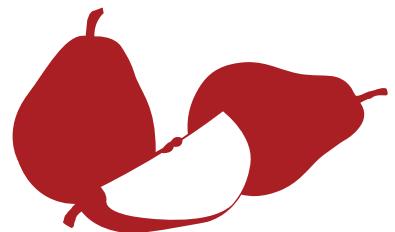


# Summer Menu

Mid April to Early October



**4redpears**

boutique caterers, event management



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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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## **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

### **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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## **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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## **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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### **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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## 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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## 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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## 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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## **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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## **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