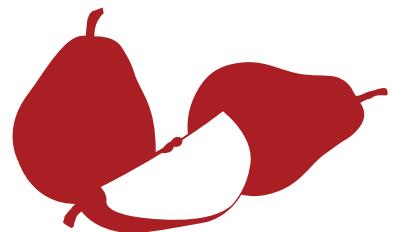


Winter Solstice Menu

Early October to Mid April



4redpears

boutique caterers, event management



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Menu: Winter Solstice

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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: Winter Solstice

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: Winter Solstice

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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Menu: Winter Solstice

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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Menu: Winter Solstice

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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Menu: Winter Solstice

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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Menu: Winter Solstice

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