

Redfish Catering Menu

"We take pride in sourcing seasonal, organic, and sustainable meat, produce, and baked goods as much as we can from farms, bakeries, and ranches located in the Pacific Northwest and Mountain West states."

-Appetizers and Pre Dinner Snacks-

(priced per 15)

Crostini – Toasted Baguette with your choice of:

Trio of Spreads: olive & sweet pepper tapenade, hummus & pickled vegetable, or goat cheese and fruit compote – \$15

Smoked Stealhead spread with pickled red onion, coriander, crème fraiche and shallots – \$22

Bruschetta – rosemary focaccia, fresh mozzarella, local tomato, basil and balsamic. – \$20

Tartlets – Phyllo pastry shells baked with your choice of:

French caramelized onion, demi-gloss, gruyere, parsley – \$17

Brie, Truffle Honey, peach jam, Marcona almonds – \$17

Skewers- snackable food on a stick:

Garlic, Peanut, Lime, Sweet Chili Shrimp, Grilled – \$28

Japanese fried chicken, Sake and ginger marinated, honey hot mustard – \$25

Sweet and Sour Hawaiian pork meatballs, pineapple, charred scallions – \$26

Watermelon, Honeydew, Mint and Cucumber (cold) – \$20

Sliders – comes with sides of ketchup, mayo, and mustard

Beef – 100% grass fed natural, smoked cheddar, lettuce, tomato, and onion. – \$50

Impossible Burger – plant based burger, arugula, pickled red onion, tomato aioli – \$38

Small Bites- served as "one to two bites"

Idaho Trout Falafel Bites, dill and tarragon tartar sauce, preserved lemon - \$25

Spanish Chorizo, Saffron and Chive Deviled Eggs - \$24

Fried Caper, Lemon and Parsley Deviled Eggs - \$22

Cremini Shrooms- roasted and stuffed w/ gorgonzola mousse chopped fine herbs - \$19

Creole Style Jumbo Prawns- served on ice, with remoulade cocktail sauce - \$25

Ahi Poke - Sushi Grade Tuna, soy cashews, sesame, scallion, and wonton crisps - \$29

Fried farro risotto balls stuffed with truffle cheddar and shiitake mushrooms - \$24

Pigs in a Blanket -Basque chorizo, puff pastry, and dijionaise - \$22

Potato Crisps - pancetta, whipped crème fraiche, and green onions - \$25

Soup Shooters - sweet potato, brown butter, leeks OR corn bisque with corn tomato relish - \$24

Seasoned Nuts to share: (price per pound)

Rosemary and Black pepper Olive Oil Walnuts - \$17

Fried Thai Cashews, Coconut, Panang Curry, Kaffir Lime - \$24

Hickory Smoked Almonds, Brown Sugar, Sea Salt - \$22

Platters: (priced per person)

Seasonal fruit served with melons, berries, pineapple, grapes - \$4

Dipping vegetables, hand cut and fresh served with buttermilk ranch - \$3.5

Local and imported artisan cheeses with fruit and candied nuts and assorted crackers - \$5.5

- Menu items priced per person-

Meats -

Traditional prime rib served with au jus, horsey sauce. - \$27

Beef short ribs, boneless, parsley and garlic gremolata, caramelized shallot sauce reduction - \$30

Seafood -

Steelhead Salmon - with Lemon thyme beurre blanc - \$26

Idaho Trout - Blackened spiced, lemon, and charred tomato butter sauce - \$23

Seared Halibut - with basil, garlic, and chimichurri - \$33

Poultry -

Roasted Chicken - Thighs and breasts roasted with fresh herbs, with a reduced chicken jus - \$22

Pasta -

Orecchiette Pasta - with milk braised pork ragu, parmesan, and crispy sage breadcrumbs - \$24

Potato Gnocchi - fresh mozzarella, roasted garlic, spinach, cherry tomatoes and vodka sauce - \$24

Mushroom risotto - shitake, aged manchego, white wine, fines herbs - \$23

Mac & Cheese - cheddar, fontina, gruyere, and parmesan cream sauce with shell pasta - \$16

Sides-

Herb roasted new potatoes w/ confit garlic and parmesan - \$3

Baked Potato w/ fixings, sour cream, cheddar, scallions, bacon bits, and butter - \$3

Mashed Potatoes - buttery and traditional - \$3

White Beans - braised w/ pancetta, carrots, onions, kale, thyme, and oregano - \$4

Roasted Carrots and Parsnips- ginger and orange zest - \$3

Green Beans - baked with cremini mushrooms and almond - \$4

Asparagus - Grilled w/ béarnaise sauce - \$5

Ratatouille - roasted eggplant, bell peppers, zucchini, summer squash, tomato and herbs - \$2

Charred broccolini and cauliflower w/ lemon, currants, and ricotta salata - \$3

Corn on the Cob - (seasonal) grilled with Honey and bourbon. - \$2

Farro salad (cold) - spinach, arugula, hazelnuts, dried apricots, tart apple, basil, mint, lemon vinn - \$4

Salads-

Classic Caesar, parmesan, garlic croutons, lemon, Caesar dressing - \$6

Heirloom Tomato, arugula, Idaho feta, and a creamy sherry vinaigrette (seasonal) - \$7

Mixed green, goat cheese, toasted almonds, berry vinaigrette - \$5

Wedge salad, iceberg, candied bacon, blue cheese, cherry tomatoes, blue cheese dressing - \$6

-Breakfast Buffet-

We highly recommend providing a breakfast buffet for your guests the next morning!

Choose from:

Meats: Applewood bacon, glazed ham, smoked salmon, sausage links

Eggs: Scrambled eggs or the chef's specialty quiche

Breads and Pastries: Cinnamon rolls, Croissants, French toast, Bagels with cream cheese

Mains: Traditional Pancakes or Brioche French Toast or Buttermilk biscuits with bacon sausage
gravy.

Cereal: Homemade Granola, Hot Oatmeal w/ raisins and brown sugar, and Cold cereals

Fruit: Fresh fruit platters

Yogurt: Greek or Traditional vanilla

Beverages: Milk, Chocolate Milk, Apple, Pineapple, Orange, Cranberry, Juice, and Coffee

**Pricing may vary on the size and need of your event*

**All menus are served with warm assorted rolls and butter*

**Ask about Beverages non-alcoholic and alcoholic for your catered events*

-Casual Events Menu-

For the more casual event, buffet style

Mexican- \$25 per Guest

Enchiladas with Flour tortillas, Salsa de enchilada, and queso fresco
Choice of shredded Pork, Chicken, or Chorizo spiced squash (vegetarian)
Spanish style black beans
Mexican rice with paprika and sofrito
Served with lime wedges, cilantro, chopped onion, salsa, and sour cream

BBQ- \$35 per guest

Dry Rubbed Tri Tip Sirloin
Seasoned "JoJo's" potato wedges
Napa Cabbage coleslaw
Four Cheese Mac
"Limbert" house made BBQ sauce
Warm rolls with Butter

Italian- \$29 per guest

Lasagna - choice of Italian meatball marinara or spinach ricotta
Caesar Salad - Hearts of Romaine, Parmesan, croutons and Caesar dressing
Bread - Focaccia and Flatbread
Antipasto - Grilled veggies, cured Meats, olives, pickled peppers, tomatoes & havarti, oil and vinegar

Picnic - \$22 per guest

Slow Roasted Pork - with sauerkraut, garlic confit, parsley, Dijon, aioli, on rustic bread
Marinated and grilled Portobello - with pesto, mozzarella, tomato, butter leaf lettuce on a ciabatta
Potato Chips, seasonal fruit, and a vegetable platter with dip.

We are happy to alter the menu to fit your needs. Pricing will vary.