



CONTACT US TO SCHEDULE A
CONSULTATION

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All buffet menus Prices are inclusive of:

****Menu items listed***

****Service fee***

****Disposable plates, napkins & utensils***

****3 staff for 4 hours each***

****Taxes***

****Gratuity***

A LA CARTE APPETIZERS

CHARCUTERIE PLATTER
CURED MEATS, IMPORTED
CHEESES, PICKLED VEGGIES,
FRESH PITA, SEASONAL VEGGIES,
HOUSE MADE SPREAD & DIJON
MUSTARD

\$17

MEATBALLS W/ MARINARA

\$9

ANTIPASTO SKEWERS

\$9

SMOKED SALMON SPREAD
W/ PITA

\$9

DESSERTS

MINI LEMON BARS
MINI SALTED CARAMEL BROWNIES
CHOCOLATE CHIP COOKIES

\$3 ea

HOUSE MADE CHOCOLATE,
VANILLA OR MOCHA MOUSSE
TOPPED W/ FRESH BERRIES

\$4

Harvest Buffet Menu

Cranberry & Apple Salad
w/ Citrus Vinaigrette

Oven Roasted Turkey

Honey Baked Ham

Stuffing w/ Fresh Herbs

Artisan rolls & Butter

Apple
&
Pumpkin Pie

\$65.50 pp

Seasons Offerings Menu

Traditional Caesar Salad

Herb Crusted NY Strip

Salmon w/ Lemon &
Thyme Butter Sauce

Roasted Potatoes

Baked Ziti

Garlic Bread

Lemon Bars & Almond
Roca

\$75.80 pp

Hearty Winter Menu

Berry Garden Salad w/ Almonds,
Blue Cheese Crumbles &
Raspberry Vinaigrette

Filet & Prawn Skewers w/
Merlot Demi Glaze

Lobster Mac w/ Beechers
Flagship White Cheddar
Cheese

Charred Broccolini

Spiced Apple Rum Cake &
Chocolate Mousse w/ Fresh
Berries

\$94.80 pp