

MENU ONE



COURSE OPTIONS INCLUDE:

FIRST COURSE

CARROT GINGER SOUP | PUMPKIN SEEDS

OR

GARDEN SALAD

GREENS | CUCUMBER | TOMATO | CARROT | PEPPERS | BALSAMIC

SECOND COURSE

ROASTED CHICKEN BREAST
HERBS | GARLIC | CREAM

OR

OVEN ROASTED COD
LEMONS | SCRUNCHIONS

THIRD COURSE

APPLE CRUMBLE
BAILEY'S CUSTARD | WHIPPED CREAM | MAPLE SYRUP

OR

NL BERRY CRUMBLE
BAILEY'S CUSTARD | WHIPPED CREAM | BERRY COULIS

\$69 PER PERSON PLUS HST & GRATUITY

709-864-2516
MANAGER@REDOAKCATERING.CA

Prices are current and subject to change



MENU TWO



COURSE OPTIONS INCLUDE:

FIRST COURSE

MIXED GREENS

GOAT CHEESE | CRANBERRIES | ROASTED PUMPKIN SEEDS
RADISH | MAPLE DIJON

OR

NEWFOUNDLAND SEAFOOD CHOWDER

SECOND COURSE

CHICKEN SUPREME

BONE-IN BREAST | SAVOURY BREAD PUDDING | DEMI GLAZE

OR

SEAFOOD TRIO

GARLIC SEARED SCALLOPS | SHRIMP | CITRUS SOY GLAZED SALMON

THIRD COURSE

CHOCOLATE MOUSSE

RASPBERRY COULIS | WHIPPED CREAM

OR

STICKY TOFFEE PUDDING

MEDJOOOL DATES | TOFFEE SAUCE | CREME ANGLAIS

\$75 PER PERSON PLUS HST & GRATUITY

709-864-2516
MANAGER@REDOAKCATERING.CA



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MENU THREE



COURSE OPTIONS INCLUDE:

FIRST COURSE

GARDEN SALAD

GREENS | CUCUMBER | TOMATO | CARROT | PEPPERS | BALSAMIC

OR

POTATO BACON SOUP
GREEN ONION

SECOND COURSE

PORK LOIN

FENNEL ROSEMARY CRUST | GRAINY MUSTARD | GARLIC CREAM

OR

TRADITIONAL TURKEY DINNER

ROASTED TURKEY | SAVOURY BREAD PUDDING | CRANBERRY SAUCE

THIRD COURSE

BAVARIAN CREAM

NL BERRY COMPOTE

OR

CHOCOLATE MOUSSE

RASPBERRY COULIS | WHIPPED CREAM

\$74 PER PERSON PLUS HST & GRATUITY

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