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**Red Oak Catering -  
Evening Menu 2025**



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We would like to take this opportunity to introduce to you Red Oak Catering, the premier catering service located in St. John's, Newfoundland. We offer an array of different options in regards to menus and locations.

Our menu package serves as a starting point to plan your event, however we are happy to provide customized offerings to make your event one to remember!

A complete list of policies is provided on the next page.

## Conditions of Booking

- 1) Red Oak Catering must supply all food and beverage requirements for events at Emera Innovation Exchange. No food or beverages are allowed to be brought onto the premises without prior approval.
- 2) All food and beverage charges are subject to 15% gratuity and all charges are applicable to 15% HST.
- 3) All prices are subject to change without notice and final pricing will be confirmed **3 weeks** prior to the event due to increased food market volatility.
- 4) All alcoholic beverages must be purchased from our facility. Any abuse from the client's guests could result in bar services being terminated earlier than scheduled.
- 5) Red Oak Catering is not responsible for any loss of materials or personal belongings as a result of them being left on the premises.
- 6) Guaranteed numbers in attendance and final meal selections are required **FIVE (5) BUSINESS DAYS** prior to the event. After this time, any last-minute cancellations or adjustments will not be accepted.
- 7) Any accounts in arrears after 30 days will be subject to 2% per month in addition to the original balance.
- 8) Please note that credit card transactions in excess of \$2500.00 will be subject to a 2% surcharge.
- 9) Some allergies and dietary restrictions may be subject to a surcharge fee.
- 10) We cannot guarantee that any item made in our kitchen is 100% free of gluten or allergens, but we will strive to accommodate all dietary requests and to provide the information necessary regarding menu items.
- 11) There is a china rental fee of \$2.00 per person for catered events located at the Johnson Geo Centre.

## Reception Menu

*Minimum order of 3 dozen of each hors d'oeuvre required*

### Hors d'Oeuvres

| Dozen

- Leek & Goat Cheese Tart 🌿
- Marinated Bocconcini | Tomato | Basil Pesto 🌿
- Spring Rolls | Plum 🌿
- BBQ Meatballs
- Chicken Satay | Sweet Chili Lime 🌿
- Pork Tenderloin | Teriyaki | Sesame
- Spanakopita 🌿
- Wild Mushroom Arancini | Garlic Aioli 🌿
- Bang Bang Shrimp | Sweet Chili | Sesame

*Minimum order of 3 dozen of each hors d'oeuvre required*

### Hors d'Oeuvres

| Dozen

- Bacon Wrapped Scallops | Maple Syrup 🌿
- Smoked Salmon Tartare | Capers | Pickled Onion | Cream Cheese
- Garlic Shrimp | Seafood Cocktail 🌿
- Cod Tongues | Scunchions
- Salmon | Pesto Oil
- Salt Cod Croquette | Lemon Aioli
- Lobster Arancini | Garlic Aioli
- Lamb Kofta | Lime Mint Yogurt 🌿

## Platters

### Domestic Cheese

*Serves approximately 30 people*

Cheddar | Swiss | Mozzarella | Boursin | Brie | Grapes | Dried Fruit | Crackers

### Garden Veggies

*Serves approximately 30 people*

Seasonal Fresh Vegetables | Curry Mayo

### Sundried Tomato Dip

*Serves approximately 30 people*

Roasted Red Pepper | Cream Cheese | Garlic | Flatbread

### Hummus

*Serves approximately 30 people*

Chick Peas | Garlic | Tahini | Lemon | Naan

### Bruschetta

*Serves approximately 30 people*

Tomato | Red Onion | Garlic | Basil | EVOO | Balsamic | Crostini

### Spinach & Artichoke

*Serves approximately 30 people*

Cream Cheese | Lemon | Flatbread

### Antipasto

*Serves approximately 40 people*

Balsamic Grilled Vegetables | Cured Meats | Olives | Artichoke | Pickles

### Charcuterie

*Serves approximately 25 people*

Salami | Prosciutto | Ham | Sausage | Pickles | Olives | Baguette

### Sandwiches

*30 half sandwiches per order*

Assorted Daily Sandwiches

### Fruit

*Serves approximately 25 people*

Seasonal Sliced Fresh Fruit

### Smoked Salmon

*Serves approximately 30 people*

Herb Cream Cheese | Rye | Red Onion | Capers | Lemon

### Chilled Tiger Shrimp

*100 pieces per order*

Garlic | Red Chili | Lemon | Parsley | Seafood Cocktail

### Chilled Sea Scallop

*100 pieces per order*

Curry | Lime | Ginger | Cilantro

### Gourmet Seafood

*Serves approximately 50 people*

Smoked Salmon | Shrimp | Scallops | Mussels | Crab Claws | Capers | Citrus

### European Cold Cut

*Serves approximately 40 people*

Roast Beef | Chicken | Pork | Turkey | Ham | Bread | Spreads

Mini Sweets   
*30 pieces per order*

Brownies | Cheesecake

**Live Stations** *Price Per Person (Minimum Order May Apply)*

**Flambé Seafood** 🌿

Shrimp | Scallops | Tomato Gin | Ginger Cilantro

**Pulled Pork Sliders**

Bourbon BBQ Sauce | Asian Slaw | Sriracha Mayo

**Carving**

**Sirloin Tip** 🌿

Red Wine Jus | Horseradish | Spreads | Pickles | Bread

**Striploin** 🌿

Mushroom Demi | Horseradish | Spreads | Pickles | Bread

**Pork Loin** 🌿

Grainy Mustard | Garlic | Cream | Spreads | Pickles | Bread

**Planked Salmon** 🌿

Herbs | Caper | Lemon | EVOO

**Mashed Potato Bar** 🌿

Port Demi | Mushroom Demi | Lobster Cream

Parmesan | Sour Cream | Green Onion

**Raw Bar**

MP

Oysters | Tabasco | Horseradish | Lemon | Mignonette

**Shrimp Taco**

Chili | Oumin | Avocado Lime Cream | Sriracha Mayo | Jalapeno Salsa | Cilantro



## Dinner







The following items have been listed a la carte to enable you to design a menu appropriate for your event. Items are priced per person. Should you require any assistance with your menu, please do not hesitate to contact us for our advice.

All plated dinners must consist of a three (3) course minimum. There is a maximum of two choices per course. All dietary restrictions and allergies will be accommodated with the same courses.

All entrées are served with fresh baked bread and butter, chef's choice of potato, and seasonal root vegetables. All meals include coffee and tea.

## Appetizers

### Soups

- Tomato Juniper | Herb Cream  
- Potato Bacon | Green Onion 
- Carrot Ginger | Pumpkin Seeds  
- Seafood Chowder | Parsley 

### Salads

#### Garden

Greens | Cucumber | Tomato | Carrot | Peppers | Balsamic

#### Mixed Greens

Goat Cheese | Cranberries | Roasted Pumpkin Seeds | Radish | Maple Dijon

#### Spinach

Bacon | Mushroom | Peppers | Grapes | Parmesan | Raspberry Vinaigrette

## Entrées

Chicken Supreme

Bone-In Breast | Savory Bread Pudding | Demi

Roasted Chicken Breast 

Herbs | Garlic | Cream

Prime Rib 

Roasted Garlic Demi | Yorkshire

Beef Tenderloin 

Juniper Berry | Anise Seed | Port Demi | Crispy Leek

Pork Loin 

Fennel Rosemary Crust | Grainy Mustard | Garlic | Cream

Oven Roasted Cod 

Lemon | EVOO | Scunchions

Crusted Salmon

Herbs | Lemon | Horseradish | Saffron Cream

Ratatouille 

Vegetables | Tomato | Garlic | Herbs

Curried Chickpea 

Vegetables | Basmati | Crispy Leek | Naan

## Sweets

Apple Crumble

Bailey's Custard | Whipped Cream | Maple Syrup

Chocolate Mousse 

Raspberry Coulis | Whipped Cream

Pear & Apple Strudel

Custard | Whipped Cream

Cheesecake

NL Berry Compote | Whipped Cream

Bavarian Cream

NL Berry Compote

## Dinner Buffet "A"

Fresh Baked Bread | Butter

Baby Potato Salad  

Dill Mayo | Grainy Mustard | Pickle | Apple | Celery

Garden Salad  

Greens | Cucumber | Tomato | Carrot | Peppers | Balsamic

Smoked Salmon 

Herb Cream Cheese | Rye | Red Onion | Capers | Lemon

Oven Roasted Cod 

Lemon | EVOO | Scrunchions

Roasted Chicken 

Herbs | Garlic | Demi

Potato | Vegetables  

Sweets

Brownies | Cheesecake

Coffee | Tea

## Dinner Buffet "B"

Fresh Baked Bread | Butter

Spinach Salad 

Bacon | Mushroom | Peppers | Grapes | Parmesan | Raspberry Vinaigrette

Pasta Salad 

Sundried Tomato | Olives | Artichoke | Cucumber | Feta | Lemon Oregano

Sirloin Tip 

Red Wine Jus | Horseradish | Spreads | Pickles

Planked Salmon 

Herbs | Caper | Lemon | EVOO

Roasted Chicken 

Herbs | Garlic | Cream

Potato | Vegetables  

Sweets

Brownies | Cheesecake

Coffee | Tea

## Beverage Service

### Cash Bar

### Hbst Bar

Domestic Beer  
Imported Beer  
Hghballs  
Wine (6 Oz)  
Liqueurs  
Soft Drinks  
Sparkling Water

Bar tickets are available upon request. Tickets are charged Hbst Bar prices and are based on consumption.

HST is included in the Cash Bar price, but not included in the Hbst Bar price.

A bartender will be provided complimentary if beverage consumption meets a minimum of \$500.00 in sales. When beverage sales do not exceed \$500.00, a bartender labour charge of \$30.00 per hour will apply.

## Supplements

Non-Alcoholic Fruit Punch (6 L)  
Lemonade (6 L)  
Iced Tea (6 L)  
Champagne Punch (6 L)  
Blended Tropical Rum Punch (6 L)

Please note that customers are not permitted to supply their own beverages for events.

## Red Oak Wine List

### House Wine

White – YellowTail Pinot Grigio	Australia
Red – YellowTail Merlot	Australia

### White Wine

Casillero Del Diablo Pinot Grigio	Chile
Bodega Norton Barrel Sauvignon Blanc	Argentina
Woodbridge Mondavi Sauvignon Blanc	United States
Falonari Pinot Grigio	Italy
Louis Latour Grand Ardeche Chardonnay	France
Longshot Pinot Grigio	United States
Pelee Island LOLA Chardonnay VQA	Canada
Don David Torrontes	Argentina
Bread & Butter Sauvignon Blanc	United States
Oyster Bay Marlborough Chardonnay	New Zealand

### Red Wine

Casillero Del Diablo Carmenera	Chile
Las Moras Malbec	Argentina
Woodbridge Mondavi Cabernet Sauvignon	United States
Duboeuf Beaujolais Villages	France
Falonari Valpolicella	Italy
Henry of Pelham Baco Noir VQA	Canada
Sterling Vintner's Collection Merlot	United States
Don David Malbec	Argentina
Beringer Founders Estate Cab Sauv	United States
Henry Fessy Gamay Noir La Chouette	France

### Sparkling Wine

YellowTail bubbles	Australia
Frexenet Cordon Negro Brut	Spain
Jacob's Creek Chardonnay Pinot Noir	Australia