

Red Oak Catering Hors D'oeuvres

Red Oak Catering uses only the finest ingredients available. All items are prepared on site by our chefs and are of the highest quality.

Should your reception be followed by a full meal we recommend that you have 6 pieces per person. If you are having a stand up reception only, we would suggest 10 –12 pieces per person.

**Spinakopita
Breaded Black Tiger Shrimp
Bacon Wrapped Scallops Tossed with Maple Syrup
Smoked Salmon and Dill Quiche
Pesto Crumb Crusted Salmon Portions
Garlic Seared Shrimp
Chicken and Brie in Phyllo Melt
Escargot in Puff Pastry
Pork Tenderloin with Mango Chutney
Curried Vegetable Samosa
Vegetarian Asian Spring Rolls
Chicken Spring Rolls
Breaded Sweet and Sour Pork
Coconut Crab Cakes
Mini Beef Wellingtons
Cod Bites
Meat Balls
Cod Tongues
Vegetarian Pastries**

Groups under 40 people in attendance are asked to limit their selection to six items.

Reception Essentials

Domestic Cheese and Cracker Tray

Domestic cheese garnished with fresh fruit and served with assorted crackers.

International Cheese and Cracker Tray

The best soft and hard cheeses from around the world served with fresh grapes and assorted crackers.

Market Garden Crudities

Hand selected garden vegetables cut into bite size pieces served with our homemade dip.

Hummus and Pita

A blend of chickpeas, lemon, tahini and spices, flavoured with roasted garlic and accompanied by wedges of pita bread.

Bowl of Homemade Bruschetta

Freshly diced tomatoes blended with olive oil and assorted spices accompanied by French bread toast points.

Gourmet Antipasto Platter

Balsamic marinated asparagus, mushrooms, peppers and onions with assorted olives and artichoke hearts.

Assorted Closed Faced Sandwich Basket

(Based on 30 half sandwiches)

A selection of roast beef, country ham, chicken breast, egg salad and fresh seafood salad on thick sliced home baked bread.

Assorted Mini Dessert Tile

(Based on 30 pieces per tile)

Small, delicate, and decadent mini desserts tastefully arranged and garnished on decorative tiles and mirrors.

Reception Essentials

Carved Fresh Fruit Display

Fresh carved seasonal fruit arranged on elegant platters.

Assorted Sushi Sampler

(Based on 50 pieces)

California style Sushi served with pickled ginger, Wasabi and Soya sauce.

Smoked Side of Salmon Platter

One side of Smoked Atlantic salmon served with honey infused cream cheese, Pumernickel rounds, shaved red onion, capers and lemon wedges.

Gourmet Seafood Displays

A must for every reception consisting of smoked Atlantic salmon, Tiger and baby shrimp Newfoundland scallops, and marinated mussels elegantly garnished and accompanied by Pumernickel rounds, shaved red onion, capers and lemon wedges.

European Style Cold Cut Platter

A selection of shaved roast beef, chicken breast, country ham, smoked meat and salami served with fresh baked bread, and assorted condiments and spreads.

Carved Turkey Display

A whole de boned turkey stuffed with traditional Mt. Scio savoury dressing served with our very own cranberry sauce, fresh baked bread, and assorted condiments and spreads.

Gourmet Thin Crust Pizza Station

(Available only at the Bowring Park Bungalow)

An assortment of Gourmet thin crust pizza to include: Roasted garlic, Sun dried tomato and Gouda cheese pizza. Artichoke heart, black olive and Feta cheese pizza. Caramelized onion and Italian sausage pizza. Pesto Chicken and red pepper pizza.

Live Interactive Station

Live Stations are always a nice, elegant and unique touch to all cocktail style events. Our Chefs are happy to prepare these items in front of you while adding a lot of interest amongst your guests and these stations tend to encourage conversation.

Flambé Shrimp and Scallop Station

Your choice between fresh shrimp or scallops prepared in front of your guests and finished in a white wine or tomato gin sauce.

Gravlax Station

(Based on 2 sides of salmon)

Fresh Atlantic salmon cured with salt and sugar, thin sliced and served with a variety of condiments such as capers, onions, horseradish, balsamic vinegar, wasabi, truffle oil and pickled ginger.

Fried Seafood Bruschetta Station

Calamari, mussels, shrimp, salmon and shoestring vegetables tossed with olive oil, diced tomatoes and assorted spices accompanied by garlic toast points.

Carved Beef Station

(Carved Pork Loin available upon request)

Barons of beef served with a homemade jus and fresh baked breads accompanied with horseradish, mustard, mayonnaise and pickles.

Mashed Potato Martini Bar

Everyone will have great fun filling Martini glasses with our own garlic and chive smashed potatoes. Toppings for the potatoes include our own lobster cream sauce, wild mushroom gravy or a Newman's Port demi glaze. Accompanied by sour cream, green onions, and grated cheese.

Pad Thai Station

This station is always a big hit as it creates sensational aroma. In large Woks our Chef prepares a Thailand theme menu consisting of Soya beans, rice noodles, and blended eggs tossed with a lime and mango chill sauce.

Dinner Selections

****All Plated dinners must consist of a 3course minimum****

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

Home Style Soups

All of soups are homemade here at the Bowring Park Bungalow and made with the freshest ingredients from the markets.

We do not use MSG or preservatives in the preparation of any of our products.

Beef Vegetable

Roma Tomato and Juniper Berry

Mulligatawny

Potato and Bacon

Newfoundland Seafood Chowder

Salads

All salads are served with a homemade dressing

Market Garden Salad

Organic greens served with a garden vegetable garnish

Spinach Salad

Leaves of young spinach tossed with sweet bacon, red peppers, mushrooms and a homemade dressing topped with mandarins and Gouda Cheese.

Caesar Salad

A classic that needs no description and no further lies about its dressing

Curried Baby Shrimp Salad

Organic lettuce served with curried baby shrimp, apple, pineapple and pears

Cold Appetizers

Smoked Salmon Sampler

Slivers of smoked salmon with honey infused cream cheese and toasted baguette points

Shrimp Cocktail

Poached shrimp served on a bed of organic lettuce served with a lemon wedge and cocktail sauce

Smoked Salmon Mousse

Fresh Atlantic salmon mousse accompanied by pumpernickel rounds and a balsamic drizzle

Roma Tomato Mousse

A delight made of ripe tomatoes, cream and basil accompanied by baguette toast points

Warm Appetizers

Beef Ragout in a Puff Pastry Vol au Vent

Simmered beef with Chantrelle mushrooms and a Scotch whiskey demi glaze

Vegetable Strudel

Julienne vegetables encased in phyllo pastry served with a red pepper coulis

Scallop and Asian Noodle Salad

Cilantro scallops on a bed of Thai noodles and drizzled with an authentic Asian dressing

Sorbet

Partridgeberry and Iceberg vodka sorbet with a fresh citrus garnish

Pink Grapefruit and Rodriguez pear brandy with a fresh citrus garnish

Chicken Entrees

Traditional Stuffed Chicken

A chicken breast stuffed with our homemade Mt. Scio savoury dressing and served with traditional gravy

Mediterranean Chicken

A grilled breast of chicken topped with sautéed spinach, diced tomatoes, olives and crumbled Feta cheese

Bird of Paradise

A grilled breast of chicken served with an orange and partridgeberry sauce

Sun-dried Tomato Chicken

A chicken breast served in a rich and hearty sun-dried tomato cream sauce

Calvados Apple Chicken

Pan-fried breast of chicken served with a Calvados cream sauce and finished off with sautéed apple splits

Traditional Turkey Dinner

Medallions of roasted turkey served with a savoury dressing and a homemade cranberry sauce

ALL ENTRÉES ARE SERVED WITH FRESH BAKED BREAD AND BUTTER, CHEF'S SELECTIONS OF POTATO AND SEASONAL VEGETABLES OF THE DAY. ALL MEALS ARE SERVED WITH COFFEE AND TEA.

Meat Entrees

Alberta Prime Rib

(Served at a temperature of Medium to Medium Rare)

Prime Alberta beef, marinated and slow roasted for hours and served with a red wine jus

Roasted Strip Loin

Roasted beef strip loin, shaved and accompanied by our very own jus

Beef Tenderloin

Chateau cut of beef tenderloin served with a rich peppercorn and red wine sauce

Mango Stuffed Maple Tenderloin

Maple seared beef tenderloin, stuffed with spears of mango and served with an au jus

Peppercorn Crusted Pork Tenderloin

Pork Tenderloin crusted with a “ Republic” of green, white and pink peppercorns accompanied by a Newman’s Port demi glaze

Medallions of Herb Crusted Pork Tenderloin

Medallions of pork tenderloin crusted in local herbs and spices served with our homemade apple and cranberry chutney

Rack of Lamb

Succulent rack of lamb slow roasted to a perfect temperature of medium rare

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Seafood Entrees

Aneth Salmon

Baked filet of salmon served with a creamy dill sauce.

Citrus Salmon

Salmon filet poached in white wine and served with a lemon and grapefruit salsa

Cedar Planked Salmon

Filet of salmon marinated in a maple mustard glaze and baked on a Cedar plank

Sole of Salmon

Poached salmon filet served with a bow of Sole rested in a Chardonnay cream sauce.

Hazelnut Cod

Fresh cod crusted with filbert nuts and bread crumbs, served with an Amaretto cream sauce

Pan Fried Cod

Fresh Cod loins pan-fried accompanied by our very own homemade mustard relish

Seafood Trio

Newfoundland scallops, salmon portion and cod loin arranged and baked on a decorative piece of Cedar splashed with a raspberry butter.

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Dessert Menu

New York Style Cheesecake

Made with light cheese served with a raspberry sauce and fresh whipped cream.

Apple Dumpling with Bailey's Custard Cream

Whole cored apple encased in pastry served in a pool of Bailey's Custard

Bavarian Cream with Newfoundland Berry Compote

Fresh vanilla beans blended with rich cream and served with a fruit and berry compote

Crème Caramel

A classic made with fresh eggs and milk accompanied by fruit salad and whipped cream

Chocolate Parfait

Rich Belgian chocolate whipped with fresh cream and Kahula served frozen with a chocolate wave and a fruit garnish

Mousse Au Chocolate

Lightly whipped Belgian chocolate that melts in your mouth. Served with a duo of raspberry and blueberry coulis

Two Tone Orange and Chocolate Parfait

A frozen cream dessert made with farm eggs, fresh premium orange juice and Belgian chocolate. Served with a Grand Marnier coulis and garnished with seasonal fruit.

Dessert Sampler

Assorted mini cheesecakes, homemade hazelnut ice cream and apple streusel served with a mango coulis and garnished with chocolate cigarillos