

Tiered Appetizer Menu

\$40-60/GUEST

Menu Combinations

\$40/GUEST

THREE SELECTIONS FROM TIER ONE
TWO SELECTIONS FROM TIER TWO
ONE SELECTION FROM TIER THREE

\$50/GUEST

THREE SELECTIONS FROM TIER ONE
THREE SELECTIONS FROM TIER TWO
TWO SELECTIONS FROM TIER THREE

\$60/GUEST

THREE SELECTIONS FROM TIER ONE
THREE SELECTIONS FROM TIER TWO
THREE SELECTIONS FROM TIER THREE
ONE SELECTION FROM DESSERTS

Pricing is based on a guest count of 20 people or more. Contact Red Seal Dining for an accurate quote for smaller parties.

Menus and costs are a sample - all menus are customizable and can be adapted for each event.

Our pricing includes all plate-ware, cutlery, and service staff.

Tier One

BACON WRAPPED DATES WITH BLUE CHEESE STUFFING
GUACAMOLE BRUSCHETTA WITH BALSAMIC GLAZE
SMOKED CHEDDAR SPANAKOPITA
BAKED BUFFALO CAULIFLOWER WINGS
MARINATED GREEK VEGGIE SKEWERS WITH FETA
FRENCH ONION SOUP STUFFED BUTTON MUSHROOMS

Tier Two

LOBSTER ARANCINI WITH SRIRACHA AIOLI
PORK GYOZA WITH PONZU SAUCE
STUFFED YORKSHIRE PUDDING WITH HORSERADISH CREAM
PERI PERI DUCK CROQUETTES WITH RED PEPPER RELISH
LEMONGRASS CHICKEN SKEWERS WITH TZATZIKI
SMOKED SALMON MOUSSE TATER TOTS

Tier Three

TUNA POKE NACHOS
CANDIED BACON SCALLOPS
ARGENTINIAN SKIRT STEAK SANDWICH
PORK BELLY BAO WITH PICKLED VEGETABLES & MISO GLAZE
LAMB WELLINGTONS WITH HORSERADISH AIOLI
CAJUN CRAB CAKES

Dessert

CHOCOLATE POTS DE CRÈME
MIXED BERRY PARFAIT
ASSORTED DESSERT SQUARES