



“Chef Andrew’s astute knowledge of the local farms and seasonal produce helped us choose the freshest menu choices for early August. I could not see how anyone could have delivered better service and yummiier food.”

— John L., Groom

Menus

Our wedding + special event catering menus are created using a farm-fresh, seasonal approach. Looking to the Italian farm table for inspiration, our menus feature locally grown produce and sustainably raised meats. We continually seek out the highest quality sources for everything from artisanal cheese, to heirloom varieties of fruits and vegetables, and freshly-baked breads. Everything is made from-scratch by us, or by a local vendor. You can taste the difference!

The following menus showcase some of Red Bird Farmacy Catering's signature dishes; however, we specialize in creating custom menus based on your tastes and preferences.

Appetizers

Available in Spring

*Crostini with roasted asparagus and herbed ricotta
Cream of asparagus soup shooters with lemon creme fraiche
Crostini with Spring vegetable ragout + warm brie*

Available in Summer

Caprese bites with fresh mozzarella, basil, heirloom cherry tomatoes + balsamic

Bruschetta with blistered heirloom cherry tomatoes + burrata
Crostini with nectarine, blackberry + herbed honey ricotta
Prosciutto + melon bites
Phyllo tart with fresh strawberries, fromage blanc, local blackberry honey + fresh mint
Watermelon gazpacho soup shooters
Traditional gazpacho soup shooters
Late summer: Caramelized onion, fresh Mission fig + Gorgonzola crostini

Available in Fall/Winter

Pulled pork + mini cornbread muffins
Phyllo tart with melted brie, caramelized onion + roasted pear
Tomato basil soup shooters with mini grilled cheese sandwiches
Caramelized onion, fresh Mission fig + Gorgonzola crostini
Wild mushroom + goat cheese bruschetta
Crostini with roasted beets + ricotta
Butternut squash soup shooters with creme fraiche + toasted hazelnuts

Available Year-Round

Caesar Salad in Parmesan cups
Mini Twice-baked potatoes with aged cheddar and applewood smoked bacon
Flat Iron steak crostini with horseradish sauce + micro arugula
Parmesan cups with chive-goat cheese mouse
Cremini mushroom stuffed with sun-dried tomatoes, olives, roasted garlic, bread crumbs + parmesan
Sweet Italian sausage with peperonata
Grilled prosciutto-wrapped prawns (+\$2/pp)
Crab cakes with roasted red pepper aioli + mango salsa (+\$2/pp)
Smoked salmon bruschetta with capers + chive cheese spread (+\$1/pp)
Shrimp ceviche with avocado salsa
Crab salad with lemon-chive creme fraiche + avocado salsa (+\$2/pp)
Smoked salmon tartare with chive creme fraiche on cucumber coin (+\$1/pp)
Spicy tuna tartare and sirache creme fraiche on cucumber coin (+\$1/pp)

Platters Available Year-Round

Artisanal Cheese + Meat Board with Italian dried meats, Texas cheeses, assorted olives, dried and fresh fruit + roasted nuts, served with crostini and crackers
Crudites Platter with farm-fresh crudites, herb ranch dressing + hummus
Seasonal Fruit Platter with a variety of seasonal, locally grown fresh fruit

Buffet + Family Style Menu

Entrees

Grilled herb-crusteD flat-iron steak with salsa verde
Oven-roasted salmon with basil aioli
Spring option: topped with roasted asparagus + leeks
Summer option: topped with blistered heirloom cherry tomatoes and basil aioli
Fall/Winter option: topped with sauteed forest mushrooms
Italian herb-roasted chicken
Slow roasted pork tenderloin with seasonal fruit compote
Spring: blackberry compote
Summer: peach, nectarine, or summer berry compote
Fall/Winter: apple, pear, or fig compote
Chipotle rubbed chicken
Summer option: topped with fresh corn salsa
Maple Leaf Farms duck breast pan-seared with seasonal fruit compote

(Price dependent on current market pricing)

Spring/Summer: topped with blackberry compote

Fall/Winter: topped with dried Mission fig compote

California Black Cod oven-roasted topped with peperonata (Price dependent on current market pricing)

Colorado rack of lamb with mint pesto (Price dependent on current market pricing)

Sweet Italian sausage topped with peperonata

Zinfandel braised pot roast

Vegetarian Entrees

Stuffed portobello mushroom with sun-dried tomato, olives, roasted garlic, Parmesan

Fall/Winter:

Autumn squash stuffed with forest mushrooms, farro, goat cheese

Gorgonzola filled polenta topped with forest mushrooms, roasted red pepper coulis + balsamic reduction

Polenta cakes with summer vegetable ratatouille + basil aioli

Eggplant Parmesan with spicy pomodoro

Pasta

Spring: Farfalle with asparagus, leeks + green garlic with lemon, cream + goat cheese

Summer: Bucatini with pancetta, heirloom tomato, chile flakes & pecorino

Summer: Penne with sweet Italian sausage & peperonata, topped with Parmesan

Summer: Spaghetti with oven-roasted tomatoes, olives, fresh basil, chile, chevre

Summer: Three cheese ravioli with blistered heirloom tomatoes, fresh basil, Parmesan

Fall/Winter: Linguini with caramelized onions, forest mushrooms in a light cream

Fall/Winter: Three cheese ravioli with butternut squash, sage, toasted walnuts in a brown butter sauce

Year-round: Penne pasta with pesto, sun-dried tomatoes, Kalamata olives, Spinach and feta cheese

Year-round: Spaghetti bolognese - spaghetti in a rich meat sauce, Parmesan

Sides

Rosemary-roasted marbled, or fingerling, potatoes

Parmesan basil polenta cakes

Creamy risotto cakes

Spring: topped with asparagus and leeks

Fall/winter: topped with forest mushrooms

Israeli pearl couscous mixed with seasonal vegetables

Spring: asparagus

Summer: summer squash + sweet peppers

Fall/Winter: forest mushrooms

Orzo with roasted seasonal vegetables and salsa verdi

Summer: Italian white beans with fresh basil & roasted red peppers

Summer: Marbled baby potato salad

Fall/Winter: Yukon Gold mashed potatoes with roasted garlic

Vegetable Sides

Oven-roasted seasonal vegetables

Spring: asparagus

Summer: summer squash, sweet peppers + corn

Fall/Winter: roasted root vegetables + autumn squash

Roasted rainbow heirloom baby carrots

Sautéed French green beans or Italian Romano beans with toasted almonds

Summer: Caprese salad with heirloom cherry tomatoes, fresh mozzarella + basil with

balsamic reduction

Roasted beets with gorgonzola, toasted hazelnuts + honey champagne vinaigrette

Salads

Farm Salad with figs, goat cheese, candied walnuts, strawberry-balsamic vinaigrette

Spring/Summer option: substitute fresh strawberries for dried figs

Late Summer/Fall option: garnished with fresh figs

Baby Spinach with kalamata olives, feta, red onion, roasted peppers and balsamic

Caesar Salad with chopped romaine, parmesan, croutons + Caesar dressing

Prosciutto, goat cheese, baby greens + lemon champagne vinaigrette

Summer: Caprese salad with heirloom tomato, fresh mozzarella, basil with balsamic

Summer: Nectarine, arugula, baby greens, burrata + blackberry honey vinaigrette

Fall/Winter: Pear, pumpkin seed, goat cheese, baby greens, balsamic vinaigrette

Fall/Winter: Apple, dried cranberry, toasted walnut, gorgonzola, apple vinaigrette

Plated Entree Menu

Braised short ribs with sofrito & Parmesan gnocchi

Grilled flat-iron steak with salsa verde, roasted fingerling potatoes & green beans

Pan-seared chicken with herb ricotta, roasted garlic Yukon gold potato & braised spinach

Pan-seared duck breast with fig sauce, wild rice risotto cakes & roasted seasonal vegetables

Sautéed pork tenderloin with black currant sauce, warm vegetable and farro salad

Grilled pork chop with roasted garlic & spinach, maple-apple compote & polenta cakes

Pan-seared salmon with oven-roasted tomatoes & basil aioli, served with polenta cakes

Grilled Atlantic cod topped with eggplant caponata, served on a bed of braised greens

Gorgonzola filled polenta, served with caponata, red pepper sauce & balsamic reduction

Seasonal vegetable risotto with shaved Parmesan

Eggplant Parmesan stacks with a spicy marinara sauce

Roasted vegetable gratin topped with fresh herb sauce

Three cheese ravioli topped with a brown butter sauce, sage & toasted walnuts

Spinach ravioli topped with caramelized onions & goat cheese

Linguini with caramelized onions & wild mushrooms in a light cream sauce

Spaghetti with oven-roasted tomatoes, olives, fresh basil, red pepper, goat cheese

Penne pasta with pesto, sun-dried tomatoes, Kalamata olives, spinach, with feta cheese

Fettuccini tossed with Italian sausage & peperonata, topped with Parmesan

Spaghetti bolognese - spaghetti in a rich meat sauce, topped with Parmesan

Bucatini with pancetta, tomato, red pepper flakes & topped with pecorino

