



The Red Fern Wedding / Larger Events Entree Catering Menu

Menu items are subject to change based on availability.

SPRING/SUMMER MAINS

A 30-person minimum applies to these mains; you must order *at least 30 portions per dish* to order from this menu. All entree dishes are served buffet-style in foil catering pans; chafing dish rental may be available for a fee - ask about availability! Individual packaging can be arranged for a fee. You may order Summer Mains any time of year, but upcharges may apply due to seasonal availability.

Red Fern Cookout Plate - Choose 1-2 proteins + 3 sides **\$22pp / \$23 GF**

Proteins: BBQ tempeh, strawberry BBQ tempeh, BBQ seitan steak, BBQ mushrooms & onions, lemon pepper steak, buffalo tempeh, grilled lentil burger, grilled beyond burger

Sides: mac salad, sweet potato salad, mashed potatoes & gravy, mustard BBQ baked beans, roasted veggie medley, coleslaw, corn-on-the-cob w/ garlic butter, cornbread w/ berry jalapeno butter

Tempeh 'Fish' n' Chips (GF) - Baked-not-fried tempeh 'fish,' Old Bay potato wedges, kale & purple cabbage coleslaw, dill tartar sauce (GF) **\$19pp**

Jamaican Jerk Tofu (GF) - Organic jerk tofu, black beans & coconut rice, chimichurri roasted vegetables, pineapple pico de gallo **\$19pp**

Greek Seitan - Lemon herb seitan steak, roasted potato wedges OR rice pilaf, roasted veggies, cucumber dill yogurt sauce **\$19pp**

'Crab' Cakes (GF) - White bean & artichoke crab-style cakes, roasted red pepper aioli, baby arugula salad with agave mustard & pickled red onions, granny smith apple slaw **\$19pp**

Mango BBQ Tempeh Ribs (opt GF) - Organic tempeh 'ribs' coated in mango BBQ sauce w/ succotash, yam mash, cornbread with berry jalapeno butter **\$18.50pp**

Lemon Pepper Cauliflower (GF) - breaded lemon pepper cauliflower, yellow rice, white bean asparagus salad, tahini aioli **\$18.50pp**

Mediterranean Grill (GF) - Mediterranean herb seitan steak, quinoa tabouli, roasted mediterranean vegetables, classic hummus w/ greek olives garnish **\$19pp**

BBQ Tempeh (opt GF) - BBQ tempeh ribz, stewed collard greens, brown sugar yam mash OR mashed potatoes & gravy, cheddar herb biscuit
\$19pp / \$19.50pp GF

FALL/WINTER MAINS

A 30-person minimum applies to these mains; you must order *at least 30 portions per dish* to order from this menu. All entree dishes are served buffet-style in foil catering pans; chafing dish rental may be available for a fee - ask about availability! Individual packaging can be arranged for a fee. You may order Summer Mains any time of year, but upcharges may apply due to seasonal availability.

Buffalo Cauliflower (GF) - breaded buffalo cauliflower, bleu chz dressing, celery root mashed potatoes, sauteed kale **\$18.50pp**

Swedish Meatballs (GF) - housemade @BeyondMeat Swedish-style meatballs w/ cream sauce, mashed potatoes, buttery peas, lingonberry-cranberry jam **\$19.50pp**

Fall Buddha Bowl (GF) - orange herbed wild rice pilaf, lemon maple ginger tofu, roasted squash & Brussels sprouts, pickled beet slaw, pumpkin seeds **\$19.50pp**

Pasta Bake (opt GF) rigatoni w/ Italian sausage, marinara, tofu ricotta, mozzarella & kale + side of garlic toasts **\$18.50pp / \$20.50pp (GF)**

Pumpkin BBQ Seitan & Mushrooms (opt GF w/ just mushrooms) - Pumpkin BBQ stewed seitan & mushrooms, roasted brussels sprouts, yam mash, grilled cornbread w/ berry jalapeno butter **\$19.50pp / \$20 GF**

Oktoberfest (GF) - grilled @BeyondMeat bratwurst & onions, German potato salad, caraway sauerkraut, ale mustard **\$19.50pp**

Maple Bourbon Tempeh (GF) - organic maple bourbon tempeh, garlic roasted green beans, wild rice pilaf with orange-soaked raisins, sunflower seeds & herbs **\$19pp**

Cranberry BBQ Seitan - cranberry BBQ stewed seitan, root vegetable mash, braised collard greens & grilled cornbread w/ cranberry jalapeno butter **\$19.50pp**

Beefless Stew - beefless seitan stew w/ cheddar herb biscuits **\$18pp**

REGULAR MENU MAINS

No minimum applies to these mains from our regular menu. All entree dishes are served buffet-style in foil catering pans; chafing dish rental may be available for a fee - ask about availability! Individual packaging can be arranged for a fee.

Compost Plate (GF) - our most popular regular menu dish - a Rochester staple! Mac salad, sweet potato salad, balsamic field greens, choice of protein (choose up to two: lentil burger, buffalo tempeh, italian sausage, seitan steak, lemon maple tofu) **\$15pp**

Buddha Bowl (GF) - Organic ginger tamari tofu, organic coconut brown rice, sauteed kale, roasted beets, pickled carrots & cabbage, sesame seeds **\$14.75pp**

Lentil Loaf (GF) - Lentil veggie loaf, sauteed kale OR garlic green beans, mashed potatoes & gravy **\$14.75pp**

Steak & Potatoes - Grilled seitan steak, horseradish cream, mashed potatoes, spicy buffalo kale **\$14.75pp**

Baked Mac n' Cheese (opt GF) - baked brown rice pasta & cashew cheese w/ cheddar & crispy onions

\$8 pp (*side portion*)

\$12.75 pp (*dinner portion*)