



# 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 off 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 **\$20pp / \$20.50 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) **\$18pp**

**Jamaican Jerk Tofu** (GF) - Organic jerk tofu, black beans & coconut rice, chimichurri roasted vegetables, pineapple pico de gallo **\$18pp**

**Greek Seitan** - Lemon herb seitan, roasted potato wedges OR rice pilaf, roasted veggies, cucumber dill yogurt sauce **\$18pp**

**'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 **\$18pp**

**Mango BBQ Tempeh Ribs** (opt GF) - Organic tempeh 'ribs' coated in mango BBQ sauce w/ succotash, yam mash, cornbread with berry jalapeno butter **\$18pp**

**Lemon Pepper Cauliflower** (GF) - breaded lemon pepper cauliflower, yellow rice, white bean asparagus salad, tahini aioli **\$18pp**

**Tempeh 'Fish' Fry** (GF) - Baked-not-fried tempeh 'fish,' yellow rice pilaf, garlic green beans OR steamed broccoli, dill tartar sauce (GF) **\$18pp**

**Mediterranean Grill** (GF) - Tahini Seitan Steak, Quinoa Tabouli, Roasted Mediterranean Vegetables, Classic Hummus w/ Kalamata Olives **\$18.50pp**

**Southern Tempeh** (opt GF) - Cornmeal crusted baked-not-fried tempeh, stewed collard greens, brown sugar yam mash OR mashed potatoes & gravy, cheddar herb biscuit **\$18pp / \$18.50pp GF**

## FALL/WINTER MAINS

A 30-person minimum applies to these mains; you must order *at least 30 portions per dish*. A “multi entree charge” of \$25 per extra entree applies for groups ordering two or more entrees.

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 Fall 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 **\$18pp**

**Swedish Meatballs** (GF) - housemade @BeyondMeat Swedish-style meatballs w/ cream sauce, mashed potatoes, buttery peas, lingonberry-cranberry jam **\$18pp**

**Fall Buddha Bowl** (GF) - orange herbed wild rice pilaf, lemon maple glazed ginger tofu, roasted squash & Brussels sprouts, pickled beet slaw, pumpkin seeds **\$18pp**

**Pasta Bake** (opt GF) Rigatoni w/ Italian sausage, marinara, tofu ricotta, mozzarella & kale + side of garlic toasts **\$18pp / \$20pp (GF)**

**Pumpkin BBQ Seitan & Mushrooms** (opt GF w/ just mushrooms) - Pumpkin BBQ stewed seitan & mushrooms, roasted brussels sprouts, yam mash, grilled cornbread w/ jalapeno lime butter **\$18pp / \$18.50 GF**

**Oktoberfest** (GF) - grilled @BeyondMeat bratwurst & onions, German potato salad, caraway sauerkraut, ale mustard **\$18pp**

**Maple Bourbon Tempeh** (GF) - organic maple bourbon tempeh, garlic roasted green beans, wild rice pilaf with orange-soaked raisins, sunflower seeds & herbs **\$18pp**

**Cranberry BBQ Seitan** - cranberry BBQ stewed seitan, root vegetable mash, braised collard greens & grilled cornbread w/ cranberry jalapeno butter **\$18pp**

**Beefless Stew** - beefless seitan stew w/ cheddar herb biscuits **\$17pp**

## 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) **\$14.50pp**

**Buddha Bowl** (GF) - Organic ginger tamari tofu, organic coconut brown rice, sauteed kale, roasted beets, pickled carrots & cabbage, sesame seeds **\$14.50pp**

**Lentil Loaf** (GF) - Lentil veggie loaf, sauteed kale OR garlic green beans, mashed potatoes & gravy **\$14pp**

**Steak & Potatoes** - Grilled seitan steak, horseradish cream, mashed potatoes, spicy buffalo kale **\$14.50pp**