



winter

## winter at red tree

### STATIONARY & SERVED HORS D'OEUVRES

Whether you are hosting an elegant cocktail soiree or a whimsical themed party, our range of hors d'oeuvres and tasty nibbles will suit every palate.

rosemary infused polenta fries w/ smoky tomato sauce

curried vegetarian samosa tartlets  
w/ apple red pepper ginger chutney

edamame beans & vegetables in bamboo cones w/ wafu dipping sauce

individual artisan cheese macaroni w/ oven roasted tomato & rosemary

heirloom tomato soup shot w/ chevre foam

crispy tiger prawn w/ chili & ginger

spicy sushi tuna salad in a sesame cone

pancetta wrapped scallop w/ preserved lemon bruschetta

#### assorted sushi bar

lobster tempura roll  
mango crab roll  
avocado roll  
salmon, tuna ebi & unagi sushi

jicama salad roll w/ hoisin peanut sauce

housemade fish & chips in newspaper cones w/ tartar dip

Valbella smoked chicken in herbed gougere w/ 2 yr white cheddar & granny smith apples

pumpkin spiced risotto ball w/ spicy Italian sausage

Greek lamb burger w/ baby cucumber & sheep's feta

beef tenderloin wrapped in Valbella double smoked bacon w/ stilton sherry cream & rosemary

frenched lamb chop w/ pomegranate mint red wine marinade & cilantro dressing

beef tenderloin on open faced seeded cocktail bun  
w/ late harvest Riesling caramelized onions

Starting at \$20 per person plus staff and rentals

Marda Loop, 2129 33rd Avenue SW

403.242.3246 | [www.redtreecatering.com](http://www.redtreecatering.com)

48 hours notice generally required