



RED DOOR

*lakeland*

## APPETIZERS

Choose 3 shareable appetizers, served to your guests on a passing trays; serve 6 (\$85), 12 (\$160), or 18 (\$240)

**MINI WAGYU SLIDERS**  
bone marrow toast, chive aioli

**BEEF TARTAR**  
herbed goat cheese, crisp

**TUNA TARTAR**  
ahi tuna, wasabi, cucumber cup

**ANTIPASTO SKEWERS**  
olive, salami, artichoke hearts, gruyere

**FRIED CHICKEN SLIDERS**  
jalapeño corn bread muffin, house pickles, hot honey

**SMOKED SHRIMP**  
stone-ground mustard

**DEVILED EGGS**  
farm fresh eggs, mayo, dill

**BLISTERED SHISHITO PEPPERS**  
chorizo vinaigrette, grapefruit

**STUFFED MUSHROOM**  
sausage, sage, pecorino

**MUSHROOM CONE (V)**  
wild mushroom mousse, chive, sesame cone

**SPICY CORN FRITTERS**  
cotija cheese, tajín, chipotle aioli

**MINI GRILLED CHEESE**  
tomato jam, crispy bacon, gruyere

**HONEY RICOTTA TOAST**  
local honey, house-made ricotta, maldon salt

**PROSCIUTTO-WRAPPED GRILLED PEACHES**  
balsamic reduction, basil

## ENTRÉES

Designed to encourage mingling, these stationed platters serve 6, 12, or 18 guests; half trays serve 6-12, whole trays serve 12-18

**CHEF'S BOARD** ..... 54/108/162  
chef's selection cheeses (4), charcuterie (2), olives, seasonal fruit, crisps, nuts, deviled eggs

**CRUDITÉS PLATTER** ..... 33/66/98  
house-made spicy hummus, cucumbers, carrots, sweet peppers, celery

**SHRIMP COCKTAIL** ..... 26/52  
maple gastric, toasted pistachio, cayenne

**OYSTERS** ..... MARKET PRICE  
house-made cocktail sauce, mignonette, lemon

**LAMB MEATBALLS** ..... 75/150  
tomato ragout, mint yogurt

**MEYER LEMON CHICKEN** ..... 45/90  
roasted vegetables, mint yogurt

**PULLED PORK SLIDERS** ..... 36/72  
house-made brioche, bbq, jalapeno slaw, pickles

**SMOKED CHICKEN WINGS** ... 20/40  
house-made bleu cheese dip, hot sauce

**LASAGNA** ..... 37/75  
house-made sauce, fresh ricotta, basil, mozzarella

**TRUFFLE MAC & CHEESE** ..... 50/100  
house-made pasta, gruyere, goat cheese, truffle oil

**ROASTED BRUSSELS** ..... 28/56  
maple gastric, toasted pistachio, cayenne

## DESSERTS

\$2/per piece

**FRUIT SKEWERS**  
seasonal fruit, balsamic, mint

**MINI APPLE PUFF**  
puff pastry, gala apples, glaze

**MINI CHURROS**  
chocolate crème anglaise

**CHOCOLATE PROFITEROLE**  
pâte à choux, chocolate ice cream

**CHOCOLATE MOUSSE CUPS**  
pistachio crumble

Owner/Sommelier Richard DeAngelis | Executive Chef Lucy Cortes-Castaneda

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, raw milk, or eggs may increase your risk of foodborne illness\*

CREATIVE + CASUAL + CRAFT

*fine dining*

RedDoorLakeland.com • 863-937-9314