

REDSpace

marigold.
catering+events



PASSED APPETIZERS (Choice of 2)

- Wild Mushroom Crostini *wild mushroom sauté, goat cheese, fresh herb, balsamic glaze veg*
- Beef Tenderloin Crostini* *medium rare beef tenderloin, horseradish aioli, pickled red onion*
- Shrimp Cocktail *house-made cocktail sauce gf*
- Mini Crabcake *lump crab, cajun remoulade*
- Green Chili Chicken Empanada *cilantro crema*
- Truffle Deviled Egg *black lava salt, fresh chive veg, gf*
- Beet Ceviche *orange, mint, citrus vinaigrette, tortilla crisp vegan, gf*
- Bacon Wrapped Water Chestnut *sweet soy glaze gf*
- Caprese Skewer *fresh mozzarella, local cherry tomato, balsamic glaze, fresh basil veg, gf*
- Kale Potsticker *mae ploy, green onion vegan*
- Smoked Salmon Blini *crème fraiche, caviar*
- Bacon Wrapped Date *goat cheese stuffed, bacon wrapped, hot honey drizzle gf*
- Gouda Croquette *whole grain honey mustard aioli veg, gf*

SALAD COURSE (Choice of 1)

Salad course includes herbed focaccia with whipped butter

- Marigold *mixed green, strawberry, mandarin orange, feta, sliced almond, white balsamic vinaigrette*
- Garden *romaine + mixed greens, carrot thread, sweet pepper, local cherry tomato, house-made ranch*
- Caesar *romaine, parmesan, house-made crouton, parmesan crisp, caesar dressing*

ENTREE COURSE (Choice of 2 + 1 Vegan Option)

- Chicken Piccata *creamy piccata, fried caper gf*
- Mushroom Asiago Chicken *asiago cream sauce, wild mushroom gf*
- Grilled Pork Tenderloin *garlic and herb marinated, pork jus gf, df*
- Seared Salmon *lemon beurre blanc gf*
- Braised Beef *beef jus gf, df*

Each served with your choice of one starch and one vegetable:

Starch: *whipped yukon, caramelized leek whipped potato, smashed herbed redskin potato, roasted kale fingerling, roasted garlic whipped potato*

Vegetable: *grilled asparagus with lemon, broccolini, heirloom baby carrot, haricot vert with caramelized shallot, roasted brussels sprout*



@amorephotography

VEGAN ENTREES(Choice of 1)

Vegan Crab Cake

roasted red pepper aioli, arugula salad gf

Polenta Ratatouille

creamy polenta cake, ratatouille, basil oil gf

Wildflower 105 PER GUEST



@amygalonphotography

APPETIZERS

PASSED APPETIZERS (Choice of 3)

- Wild Mushroom Crostini *wild mushroom sauté, goat cheese, fresh herb, balsamic glaze veg*
- Beef Tenderloin Crostini* *medium rare beef tenderloin, horseradish aioli, pickled red onion*
- Shrimp Cocktail *house-made cocktail sauce gf*
- Mini Crabcake *lump crab, cajun remoulade*
- Green Chili Chicken Empanada *cilantro crema*
- Truffle Deviled Egg *black lava salt, fresh chive veg, gf*
- Beet Ceviche *orange, mint, citrus vinaigrette, tortilla crisp vegan, gf*
- Bacon Wrapped Water Chestnut *sweet soy glaze gf*
- Caprese Skewer *fresh mozzarella, local cherry tomato, balsamic glaze, fresh basil veg, gf*
- Kale Potsticker *mae ploy, green onion vegan*
- Smoked Salmon Blini *crème fraîche, caviar*
- Bacon Wrapped Date *goat cheese stuffed, bacon wrapped, hot honey drizzle gf*
- Gouda Croquette *whole grain honey mustard aioli veg, gf*

STATIONARY APPETIZERS (Choice of 1)

- Seasonal Cheese Display *assorted seasonal inspired cheese, dried fruit, almond, grape, assorted cracker, herbed crostini*
- Antipasti Display *assorted seasonal inspired cheese, marinated mozzarella, Italian charcuterie, assorted olive, almond, grape, house-pickled vegetable, assorted cracker, herbed crostini*

SALAD COURSE (Choice of 1)

Salad course includes herbed focaccia with whipped butter

- Marigold *mixed green, strawberry, mandarin orange, feta, sliced almond, white balsamic vinaigrette*
- Garden *romaine + mixed greens, carrot thread, sweet pepper, local cherry tomato, house-made ranch*
- Caesar *romaine, parmesan, house-made crouton, parmesan crisp, caesar dressing*

ENTREE COURSE (Choice of 3 + 1 Vegan Option)

- Chicken Piccata *creamy piccata, fried caper gf*
- Mushroom Asiago Chicken *asiago cream sauce, wild mushroom gf*
- Grilled Pork Tenderloin *garlic and herb marinated, pork jus gf, df*
- Seared Salmon *lemon beurre blanc gf*
- Braised Beef *beef jus gf, df*
- Filet of Sirloin *bourbon cream sauce gf*
- Airline Chicken Breast *lemon thyme marinated, chicken demi gf, df*

Each served with your choice of one starch and one vegetable:

Starch: *whipped yukon, caramelized leek whipped potato, smashed herbed redskin potato, roasted kale fingerling, roasted garlic whipped potato*

Vegetable: *grilled asparagus with lemon, broccolini, heirloom baby carrot, haricot vert with caramelized shallot, roasted brussels sprout*

VEGAN ENTREES(Choice of 1)

Vegan Crab Cake

roasted red pepper aioli, arugula salad gf

Polenta Ratatouille

creamy polenta cake, ratatouille, basil oil gf

Marigold 115 PER GUEST



APPETIZERS (Choice of 4)

PASSED APPETIZERS (Choice of 4)

- Wild Mushroom Crostini *wild mushroom sauté, goat cheese, fresh herb, balsamic glaze veg*
- Beef Tenderloin Crostini* *medium rare beef tenderloin, horseradish aioli, pickled red onion*
- Shrimp Cocktail *house-made cocktail sauce gf*
- Mini Crabcake *lump crab, cajun remoulade*
- Green Chili Chicken Empanada *cilantro crema*
- Truffle Deviled Egg *black lava salt, fresh chive veg, gf*
- Beet Ceviche *orange, mint, citrus vinaigrette, tortilla crisp vegan, gf*
- Bacon Wrapped Water Chestnut *sweet soy glaze gf*
- Caprese Skewer *fresh mozzarella, local cherry tomato, balsamic glaze, fresh basil veg, gf*
- Kale Potsticker *mae ploy, green onion vegan*
- Smoked Salmon Blini *crème fraiche, caviar*
- Bacon Wrapped Date *goat cheese stuffed, bacon wrapped, hot honey drizzle gf*
- Gouda Croquette *whole grain honey mustard aioli veg, gf*

STATIONARY APPETIZERS (Choice of 2)

- Seasonal Cheese Display *assorted seasonal inspired cheese, dried fruit, almond, grape, assorted cracker, herbed crostini*
- Antipasti Display *assorted seasonal inspired cheese, marinated mozzarella, Italian charcuterie, assorted olive, almond, grape, house-pickled vegetable, assorted cracker, herbed crostini*
- Seasonal Vegetable Display *fresh and grilled or roasted seasonal vegetable*

SALAD COURSE (Choice of 1)

Salad course includes herbed focaccia with whipped butter

- Marigold mixed green, strawberry, mandarin orange, feta, sliced almond, white balsamic vinaigrette
- Garden romaine + mixed greens, carrot thread, sweet pepper, local cherry tomato, house-made ranch
- Caesar romaine, parmesan, house-made crouton, parmesan crisp, caesar dressing

ENTREE COURSE (Choice of 3 + 1 Vegan Option)

- Chicken Piccata *creamy piccata, fried caper gf*
- Mushroom Asiago Chicken *asiago cream sauce, wild mushroom gf*
- Grilled Pork Tenderloin *garlic and herb marinated, pork jus gf, df*
- Seared Salmon *lemon beurre blanc gf*
- House Braised Short Rib *US Choice beef, beef jus gf, df*
- Filet of Sirloin *bourbon cream sauce gf*
- Airline Chicken Breast *lemon thyme marinated, chicken demi gf, df*
- Seared Filet *6oz filet, rosemary demi gf, df*
- Seared Halibut *chive beurre blanc gf*

Each served with your choice of one starch and one vegetable:

Starch: whipped yukon, caramelized leek whipped potato, smashed herbed redskin potato, roasted kale fingerling, roasted garlic whipped potato

Vegetable: grilled asparagus with lemon, broccolini, heirloom baby carrot, haricot vert with caramelized shallot, roasted brussels sprout

VEGAN ENTREES(Choice of 1)

Vegan Crab Cake

roasted red pepper aioli, arugula salad gf

Polenta Ratatouille

creamy polenta cake, ratatouille, basil oil gf

PASSED APPETIZERS (Choice of 3)

- **Wild Mushroom Crostini** *wild mushroom sauté, goat cheese, fresh herb, balsamic glaze veg*
- **Beef Tenderloin Crostini*** *medium rare beef tenderloin, horseradish aioli, pickled red onion*
- **Shrimp Cocktail** *house-made cocktail sauce gf*
- **Mini Crabcake** *lump crab, cajun remoulade*
- **Green Chili Chicken Empanada** *cilantro crema*
- **Truffle Deviled Egg** *black lava salt, fresh chive veg, gf*
- **Beet Ceviche** *orange, mint, citrus vinaigrette, tortilla crisp vegan, gf*
- **Bacon Wrapped Water Chestnut** *sweet soy glaze gf*
- **Caprese Skewer** *fresh mozzarella, local cherry tomato, balsamic glaze, fresh basil veg, gf*
- **Kale Potsticker** *mae ploy, green onion vegan*
- **Smoked Salmon Blini** *crème fraîche, caviar*
- **Bacon Wrapped Date** *goat cheese stuffed, bacon wrapped, hot honey drizzle gf*
- **Gouda Croquette** *whole grain honey mustard aioli veg, gf*

SALAD COURSE (Choice of 1)

Salad course includes herbed focaccia with whipped butter

- **Marigold** *mixed green, strawberry, mandarin orange, feta, sliced almond, white balsamic vinaigrette*
- **Garden romaine** + *mixed greens, carrot thread, sweet pepper, local cherry tomato, house-made ranch*
- **Caesar romaine**, *parmesan, house-made crouton, parmesan crisp, caesar dressing*

BUFFET(Choice of 2 + 1 plated Vegan Option)

- **Chicken Piccata** *creamy piccata, fried caper gf*
- **Asiago Chicken** *asiago cream sauce, wild mushroom gf*
- **Boursin Stuffed Chicken** *rosemary chicken jus gf*
- **Beef Bourguignon** *traditional red wine braised beef stew gf, df*
- **Classic Braised Beef** *demi-glace gf, df*
- **Marinated Pork Loin** *garlic + herb, pork jus gf, df*
- **Seared Salmon** *lemon beurre blanc gf*
- **Grilled Mahi** *fresh pineapple salsa gf, df*
- **Chicken Milanese** *light lemon sauce, arugula salad gf, df*
- **Goat Cheese Ravioli** *lemon cream sauce veg*

Served with your choice of one starch and one vegetable:

Starch:

Whipped potato
Herb roasted fingerling potato
Chive whipped potato
Creamy grit cake
Smashed redskin potato
Wild rice pilaf
Truffled potato au gratin

Vegetable:

Heirloom baby carrot
Grilled asparagus- lemon zest
Haricot verts- caramelized shallot
Broccolini
Curry roasted cauliflower
Roast brussels sprouts
Ratatouille

**VEGAN ENTREES(Choice of 1)**

Vegan Crab Cake

roasted red pepper aioli, arugula salad gf

Polenta Ratatouille

creamy polenta cake, ratatouille, basil oil gf

BAR PACKAGE

All Dinner Packages include The Signature Bar Package. Upgrade to Premium for an additional \$8 a person. Deluxe for an additional \$10 per person. Add a champagne toast starting at \$4.50 per person and/or add on 30 minutes to your bar (Signature \$2 a person; Premium \$2; Deluxe \$2)

SIGNATURE Selections:

BEER / SELTZER

Coor Light
Coors Banquet
Brew Dog Foundation

WINE

(select 4)

- Proverb Pinot Grigio
- Proverb Sauvignon Blanc
- Proverb Chardonnay
- Proverb Rosé
- Proverb Cabernet Sauvignon
- Proverb Merlot
- Proverb Pinot Noir

PREMIUM Selections:

BEER / SELTZER

Coors Light + select 3

- GLBC Dortmund Gold Lager
- Blue Moon Belgian White
- Market Garden Citramax IPA
- High Noon Vodka Seltzer - Peach, Pineapple & Watermelon

WINE

(select 4)

- Proverb Pinot Grigio
- Proverb Sauvignon Blanc
- Proverb Chardonnay
- Proverb Rosé
- Proverb Cabernet Sauvignon
- Proverb Merlot
- Proverb Pinot Noir

DELUXE Selections:

BEER / SELTZER

Coors Light + select 3

- Columbus Brewing Company IPA
- Brew Dog Elvis Juice Grapefruit Infused IPA
- GLBC Seasonal
- GLBC Midwest IPA
- Bells Oberon Seasonal

WINE

(select 4)

- Clos Du Bois Pinot Grigio
- Starborough Sauvignon Blanc
- William Hill North Coast Chardonnay
- La Jolie Brut Rosé
- Franciscan Estate Cabernet Sauvignon
- Estancia Vineyards Merlot
- Mark West Pinot Noir

Bar Wash Inclusions:

The following bar wash items are included in all package tiers: Coke, Diet Coke, Sprite, ginger ale, soda water, tonic water, cranberry juice, orange juice, grapefruit juice, sweet vermouth, dry vermouth, triple sec, sour mix, simple syrup, angostura bitters, Lime Juice, Grenadine, cocktail olives, maraschino cherries, fresh limes, fresh lemons, fresh oranges, ice, beverage napkins and stir sticks.

RED SPACE INFORMATION PAGE

Venue Fees

Sunday - Thursday

\$2,500

Friday

\$3,000

Saturday

\$3,500

Includes tables & chairs

Ceremony Add-Ons

Parking lot included

Starting at \$600

Standard black drape

All packages include:

5 hour Signature Bar Package

The meal experience of your choice: lotus / wildflower / marigold / orchid

China, flatware, and linens

Coffee and tea service following dinner

Service staff, cooks, bartenders, manager and chef

Service charge and tax