



RED LION HOTEL®
Anaheim

CATERING
— MENU —



HORS D'OEUVRES

*It is recommended 12 pieces per person for reception only
and a minimum of 6 pieces prior to a dinner function.*

CHILLED HORS D'OEUVRES

Cherry Tomato Stuffed with Crab Meat

Salami Roll-ups

Salami rolled with cream cheese.

Deviled Eggs

Topped with fresh herbs.

Assorted Finger Sandwiches

Choice of ham, turkey, egg salad with celery and onions, or tuna salad with red onions and celery.

Smoked Turkey Canapés

With apple walnut chutney served on toasted points.

Mediterranean Vegetable Skewers

Drizzled with a balsamic vinaigrette.

Classic Italian Bruschetta

With fresh roma tomatoes, buffalo mozzarella and fresh basil drizzled with extra virgin olive oil.

Salmon Mousse Canapés

Salmon mousse on toasted points.

Chilled Gulf Shrimp (minimum 5 dozen)

With spicy cocktail sauce.

Fresh Vegetable Crudité Tray

With vegetable dip.

Fresh Sliced Fruit Tray

Imported and Domestic Cheese Tray

With gourmet crackers.

*Small tray serves 30 people, medium tray serves 50 people
and large tray serves 75 people.*

HORS D'OEUVRES CONTINUED

WARM HORS D'OEUVRES

Swedish Meatballs

Assorted Miniature Quiches

Fillings to include asparagus, spinach, ham and Swiss cheese.

Spanokopitas

A flaky triangle phyllo pastry filled with spinach, feta cheese and spices.

Franks in a Blanket

Miniature beef frankfurters in a blanket of puff pastry.

Chinese Egg Rolls

Shrimp, pork or chicken served with sweet and sour sauce.

Jalapeño Poppers

Batter-fried jalapeño poppers stuffed with cream cheese.

Mushroom Caps

Stuffed with fresh crabmeat.

Baja Spring Rolls

Chicken, black beans, corn, cilantro and cheese, served with guacamole, sour cream and pico de gallo.

Chicken Tenders

Battered chicken tenders served with BBQ sauce and honey mustard dressing.

Scallops Wrapped in Bacon

Broiled scallops wrapped in bacon.

Buffalo Chicken Wings

Plain or hot served with cool ranch dressing.

Marinated Chicken and Beef Satays

Choice of thai peanut or teriyaki ginger dipping sauce.

Beef or Chicken Brochettes

With a demi glace brown sauce.

Crispy Potstickers

Pork and vegetable dumplings with a Thai sesame dipping sauce.

HORS D'OEUVRES CONTINUED

CHEF'S CARVING STATIONS

*Chef fee charged for 90 minutes of service per chef,
Additional charge for each additional hour per chef.
Accompanied by dinner rolls and appropriate condiments.*

Roasted Pork Loin (serves 35)

Served with mustard, mayonnaise and dinner rolls.

Roasted Turkey (serves 30)

Served with mustard, mayonnaise and dinner rolls.

Brown Sugar Glazed Ham (serves 40)

Served with mustard, mayonnaise and dinner rolls.

Carved London Broil (serves 40)

Au jus, dijon mustard and creamed horseradish on dinner rolls.

Top Round of Beef (serves 40)

Brown mushroom sauce, mustard and creamed horseradish on dinner rolls



*A 20% service charge and 8% sales tax applicable to all food sales.
Prices subject to change.*