

Wedding Catering by Red Rabbit

Celebrate with Red Rabbit

Your love story deserves a meal worth remembering. Red Rabbit wedding catering blends Italian-inspired comfort, seasonal ingredients, and polished presentation to create an experience that feels both elevated and welcoming. From first bites to final toasts, we're here to make your day deliciously unforgettable.

Red Rabbit Catering & Events
redrabbitmn.com/catering
suzie@redcowmn.com

Buffet-Style Dining

Perfect for couples who want a warm, communal feel, buffet-style service encourages guests to share, sample, and connect over the meal. This style offers flexibility in menu selection while maintaining the elevated flavors and presentation Red Rabbit is known for.

How It Works

- You can select for guests to serve themselves from a chef-prepared buffet or we can arrange for a staff served buffet
- Ideal for medium to large guest counts

Tier 1: Classic Pasta Buffet

Includes:

- Choice of 2 house-made pastas
- Garden Salad
- Focaccia Bread

Tier 2: Signature Pasta Buffet

Includes:

- 3 pasta selections
- Grilled Vegetable
- Caesar or Garden Salad
- Focaccia Bread

Tier 3: Premium Italian Buffet

Includes:

- 3 pasta selections
- Grilled Vegetable
- Choose 2: Garden Salad, Caesar, Pear & Gorgonzola, House
- Focaccia Bread
- Cookie & Brownie Platter

All prices subject to 15% Service Charge and MN Sales Tax (Service Charge and MN Sales Tax subject to change). Pricing does not include staffing. Staffing estimates are included in proposals based on estimated event timelines & guest attendance numbers.

Plated Dinner

For a more formal and curated dining experience, plated service offers an elegant, restaurant-quality meal served directly to each guest. This option provides a seamless, elevated experience with attentive service and refined presentation.

How It Works

- Select 1 salad course and up to 4 entrees
- Guest entrée selections are collected in advance
- Ideal for formal receptions and traditional timelines
- Bread service Included with all plated meals

Tier 1: Classic Plated Dinner

Includes:

- Choice of 3 pasta selections (guest pre-selection)
- Garden Salad
- Fresh focaccia service

Tier 2: Signature Plated Dinner

Includes:

- Choice of 2 pasta selections (guest pre-selection)
- Choice of 1 entree selection (guest pre-selection)
- House or caesar salad
- Grilled Vegetable
- Fresh focaccia service

Tier 3: Premium Plated Dinner

Includes:

- Choice of 2 entree pastas (guest pre-selection)
- Choice of 2 plated entrees (guest pre-selection)
- House or caesar salad
- Grilled Broccolini
- Fresh focaccia service
- Dessert course

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Cocktail-Style Reception

Designed for couples who want a lively, social celebration, reception-style dining focuses on mingling, movement, and shared moments. Guests enjoy a variety of chef-curated bites served throughout the evening, allowing for flexibility in timing and a relaxed flow without a traditional seated meal. This style pairs perfectly with cocktail-forward receptions and dance-floor-focused celebrations.

How It Works

- A selection of passed hors d'oeuvres, stationed displays, and small plates are served throughout the reception
- Menu quantities are curated to provide a substantial and satisfying dining experience
- Guests are free to mix, mingle, and enjoy the celebration without assigned courses or seating
- Ideal for non-traditional timelines, indoor/outdoor events, and venues with limited seating

Tier 1: Classic Cocktail Reception

Includes:

- 3 passed appetizers (hot or cold)
- 1 stationary display
    - Charcuterie, Caprese Skewers & Hummus & Veggie Cups

Tier 2: Signature Cocktail Reception

Includes:

- 3 passed appetizers (hot or cold)
- 1 stationary display
    - Charcuterie, Caprese Skewers & Hummus & Veggie Cups
- 1 live pasta station







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Passed Appetizers



SCAMPI SKEWERS (GF)
butter, lemon, garlic, pecorino

CHICKEN SKEWERS (GF, DF)
oregano, chili flake, garlic

HERO FINGER SANDWICHES
focaccia, aioli, salami, mortadella, provolone

SAUSAGE & PEPPER SKEWERS (GF)
pecorino, marinara

CAPRESE SKEWER (GF/V)
fresh mozzarella, basil, tomato, balsamic reduction

ANTIPASTO SKEWER (GF)
toscano salami, peppadew, montamore, cornichon, soppressata

PASTA SALAD CUP
penne, pepperoni, mortadella, provolone, fontina, garbanzo, kalamata olives, basil

BURRATA CROSTINI (V)
burrata, pesto, oven roasted tomatoes, basi oil, basil

STRAWBERRY RICOTTA CROSTINI (V)
cherry gastrique, whipped ricotta, fresh strawberry



OLIVE TAPENADE CROSTINI (DF/V
olives, garlic, lemon, basil vinaigrette, basil oil

BRIE & APPLE PHYLLO CUP (V)
apple, walnut, brie, honey, thyme

FIG & BLUE CHEESE TARLET (V)
blue cheese, caramelized onion, fig jam, thyme

CHARCUTERIE CUP (GF)
cured salami, seasonal cheeses, berries, olives

CRUDITES & HUMMUS CUP (GF/DF/V)
colorful seasonal veggies, hummus, herb oil

TENDERLOIN CROSTINI
toasted crostini, whipped blue cheese & walnut spread, thin-sliced tenderloin, shallot jam

CHICKEN SATAY (GF)
skewered grilled chicken, thai peanut sauce, crumbled peanuts

SHRIMP COCKTAIL CUP (GF/DF)
1 large shrimp, house cocktail sauce, fresh lemon wedge

TUNA POKE BITE (GF)
ahi tuna, cucumber, avocado, ponzu, smoked pepper aioli, sesame seeds

(V): Vegetarian (GF): Gluten Free (DF): Dairy Free

Stationed Appetizer Platters

MEAT BOARD (DF)
selection of three salamis and prosciutto - includes bread, crackers, & accoutrements

CHEESE BOARD (V)
selection of english cheddar, manchego, italian, local blue cheese, and local chevre - includes bread, crackers, and accoutrements

MEAT & CHEESE BOARD
Combination of both of the above

SHRIMP COCKTAIL PLATTER (GF, DF)
Cocktail sauce, lemon

VEGETABLE PLATTER (V, GF)
fresh seasonal vegetables, ranch dip

FRUIT PLATTER (V, VF, GF)
fresh seasonal fruit

DESSERT PLATTER (V)
Cookies, salted caramel brownie bites, macarons



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Pastas

CAVATELLI
house-made italian sausage, fennel pollen, white wine, parmesan, garlic, lemon

CHICKEN ALFREDO
fusilli, grilled chicken, garlic-parmesan fondue, crouton crumble

MOSTACCIOLI (V)
red sauce, goat cheese fondue, parmesan, crouton crumble



BOLOGNESE
rigatoni, bolognese, parmesan

IMPOSSIBLE BOLOGNESE (VEGAN)
rigatoni, vegan sausage, red sauce

PESTO GENOVESE
mezze, burrata, pine nut, basil

VODKA RIGATONI
burrata, calabrian chili, basil

SHRIMP GARGANELLI*
white wine, fresno chili, basil, almond crumble, parmesan

Pastas can be made gluten free upon request.

Entrees

CHICKEN SALTIMBOCCA (GF)
Prosciutto, Au Jus, Sweet Peas, Risotto

POACHED SALMON (GF)
Potato, Tomato, Olive, Fennel, White Wine, Butter

BRAISED SHORT RIB (GF)
Polenta, Broccolini, Gremolata, Demi

CHICKEN PARMESAN
red sauce, mozzarella, lemon, spaghetti

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Salads

GARDEN SALAD (V)
mixed greens, cucumber, tomato, croutons, balsamic vinaigrette



CAESAR SALAD
croutons, parmesan

HOUSE SALAD (GF)
parmesan, crispy pancetta, pumpkin seeds, basil vinaigrette

CHOPPED SALAD (GF)
salami, pepperoni, mortadella, provolone, chickpea, peppadew, pepperoncini, olive, pecorino, red wine vinaigrette

PEAR & GORGONZOLA SALAD
arugula, farro, roasted grape, candied walnut, balsamic vinaigrette

Desserts

CHOCOLATE BUDINO (GF)
triple berry coulis, whipped cream

STICKY TOFFEE CAKE
caramel, whipped sour cream, candied orange zest

COOKIES
Chocolate chip

BROWNIES
Salted caramel

MACARONS
dark chocolate, pistachio, vanilla, blueberry cheesecake



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