The Red Blazer Catering





With a large degree of expertise and a professional staff,
The Red Blazer is one of New Hampshire's Premier Catering Services since 2000
Serving high quality food with many locally sourced menu items

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2026 offsite catering menu

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Appetizers

Domestic Cheeses, Crackers and Fruit - $4.25 per person
***gluten free crackers +$15**
A selection of domestic cheeses with an assortment of crackers served with a sampling of grapes & strawberries

Vegetable Crudités and Dressing - $3.95 per person *gluten free
An assortment of fresh vegetables served with Ranch Dressing

Add Hummus $1.00 per person

Charcuterie Board - $12 per person
Assortment of meats and cheeses, crackers, garlic toast, nuts, marinated mozzarella and tomatoes, strawberries, grapes, carrots, cucumbers, hummus and cream cheese with pepper jelly spread

Sliced Fresh Seasonal Fruit - $5.25 per person *gluten free
An impressive variety of fresh seasonal fruit

Fresh Seasonal Fruit Kabobs - $4.75 per person *gluten free
An assortment of fresh seasonal fruits on a skewer

Tortilla Chips & Salsa ~ $3.95 per person

Add Guacamole $1 per person
Our own house made tortilla chips served with salsa





SEAFOOD SELECTIONS

Crab Cakes ~ $110 per 50 pieces
Topped with spicy chipotle aioli

Scallops wrapped in Bacon ~ $145 per 50 pieces *gluten free
Drizzled with maple syrup

Lobster Salad Finger Sandwiches ~ $280 per 48 pieces
Lobster with mayonnaise, celery and red pepper

Lobster Raviolis ~ $120 per 50 pieces
With Parma Rosa Sauce

Shrimp Cocktail ~ $3.25 each
Served with cocktail sauce and lemon wedges

Jumbo Shrimp Cocktail ~ $3.75 each
served with cocktail sauce and lemon wedges

Scampi Crostini~ $3.25 each
Shrimp Scampi on toasted crostini with pesto aioli

BEEF SELECTIONS

Filet Canapes ~ $100 per 50 pieces
Tenderloin with caramelized onions and gorgonzola cheese on a profiterole

Meatballs ~ $95 per 50 pieces
Served in Marinara Sauce

Beef Teriyaki Skewers ~ $105 per 50 pieces
***gluten free +$10**

Taco Bites ~ $100 per 50 pieces
Bite size tortilla filled with taco seasoned burger topped with cheese, lettuce, tomato

Meatball Sub Cup ~ $100 per 50 pieces
Blazer's meatball stuffed puff pastry with marinara and mozzarella cheese

Appetizers continued

VEGETARIAN SELECTIONS

Petite Antipasto Skewer ~ $85 per 50 pieces *gluten free
Tomato, artichoke, mozzarella and basil with balsamic glaze

Falafel ~ $80 per 50 pieces *gluten free
Sprouted Garbanzo Beans and spices

Artichoke Pastry Dip Bites ~ $85 per 50 pieces
Sundried tomato artichoke cream cheese spread rolled in a pastry

Bruschetta ~ $80 per 50 pieces
Topped with spinach, mushrooms, tomatoes and parmesan cheese

Spinach Pita ~ $110 per 50 pieces
Spinach and feta cheese with onion, egg, mint and other seasonings individually wrapped in a golden flaky phyllo

Butternut Squash Raviolis ~ $90 per 50 pieces
With Maple Sage Cream Sauce

Spinach Artichoke Wonton Bites ~ $110 per 50 pieces
Creamy spinach artichoke dip filled wonton cup

OTHER SELECTIONS

Mini Quiche ~ $75 per 50 pieces
Assortment of primavera, Florentine and ham & broccoli

Finger Sandwiches ~ $135 per 48 pieces
Assortment of chicken salad, tuna salad and egg salad

Potato Skin Rounds ~ $100 per 50 pieces
Baked potato slices topped with bacon, cheese and scallions

CHICKEN SELECTIONS

Chicken wrapped in Bacon ~ $85 per 50 pieces *gluten free
Drizzled with maple syrup

Chicken Tenders ~ $75 per 3.75 pounds (50-60 pieces)
Choice of plain served with Duck Sauce or Buffalo served with Blue Cheese

GLUTEN FREE Chicken Tenders ~ $85 per 3.75 pounds (50 pieces)
Baked with gluten free crumbs and served with Duck Sauce

Coconut Crusted Chicken Tenders ~ $85 per 50 pieces
Served with Thai Chile Sauce

Chicken Wings ~ $95 per 50 pieces
Brown Sugar Bourbon with Maple Sriracha Sauce

Grilled Chicken Teriyaki Skewers ~ $90 per 50 pieces
***gluten free +$10**

Taco Bites ~ $100 per 50 pieces
Bite size tortilla filled with taco seasoned chicken topped with cheese, lettuce, tomato

Loaded Chicken Nacho Crisps ~ $100 per 50 pieces
Blazer's nacho chicken mix filled in wonton wrap topped with cheese & salsa

Buffalo Chicken Wonton Bites ~ $85 per 50 pieces
Buffalo chicken dip filled wonton wrap topped with celery bits





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BBQ Buffets

Red Fox BBQ ~ $25 per person ~
(Outdoor events only)
Hamburgers and buns, Hot Dogs and buns, Grilled Chicken Breast
Pasta Salad, Potato Salad, Cheese, lettuce, tomato slices, sliced onion, chopped onions
Potato Chips, Corn on the Cob, Watermelon

Tailgate ~ $26 per person ~
Not available for weddings
Meatballs in Marinara Sauce
Italian Sausage with peppers & onions
Pulled Pork
Sub rolls & Bulky rolls
Coleslaw, Pasta Salad, Potato Chips

Foxy Ribs & Chicken ~ $32 per person ~
BBQ Pork Ribs & BBQ Chicken Halves
Coleslaw, Red Bliss Potato Salad
Baked Beans, Corn on the Cob

Comfort Food Buffets

Sandwich ~ $22 per person ~
Not available for weddings
Assorted sandwiches on assorted Focaccia breads
Ham & Cheese, Turkey, Roast Beef, Vegetarian,
Chicken Salad & Tuna Salad
Pasta Salad, Potato Salad, Potato Chips, Pickles,
Cookies & Brownies

Taco Bar ~ $18 per person ~
Add Seasoned Shrimp $4.00
2 tacos per person
Small tortilla shells with seasoned hamburger, seasoned chicken, salsa,
Guacamole, sour cream, tomatoes, onions, lettuce, jalapenos and cheese

The Huntmaster Buffet ~ $32 per person ~
Plated Garden Salad
Homemade Dinner Rolls and Whipped Cinnamon-Honey Butter
Beef Kabobs, Chicken Kabobs & Vegetable Kabobs
Tortellini Tri Color Pasta Salad & Red Bliss Potato Salad & Rice Pilaf



Italian ~ $29 per person ~
Choice of one Lasagna: Meat or Vegetable
Chicken Alfredo
Spaghetti & Meatballs
Salad Bar, Garlic Bread

Roasted Turkey ~ $29 per person ~
Roast Turkey
Mashed Potato, Stuffing, Vegetable
Gravy, Cranberry Sauce, Salad Bar

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The Traditional Buffet ~ $35 per person ~
Served Plated Garden Salad
Homemade Dinner Rolls and Whipped Cinnamon-Honey Butter
Choice of two starch: Roasted Red Potatoes, Mashed Potato, Baked Potato, Rice Pilaf, Penne Pasta with Marinara
Choice of one vegetable: Carrots, Maple Glazed Carrots, Carrots & Peas, Carrots & Green Beans, Green Beans, Vegetable Medley (summer squash, zucchini, carrots, red bell pepper & onion), Baked Butternut Squash

choice of three entrees from selections below

Beef Selections
Beef Tips Madeira with roasted onions and peppers
Beef Tips Bordelaise with mushroom red wine sauce
Grilled BBQ Beef Tips with roasted onions and peppers
Medallions of Blazer Tenderloin with mushroom sauce +$4 per person

Chicken Selections
Chicken Marsala with mushroom Marsala wine sauce
Chicken Piccata with lemon caper cream sauce
Baked Stuffed Chicken Breast with apple stuffing and chicken gravy
Grilled BBQ Chicken Breast with roasted onions and peppers
White Wine Marinated Grilled Chicken Breast with roasted onions and peppers

Pasta and Vegetarian Selections
Pasta Primavera with fresh vegetables sautéed in garlic butter sauce over cavatappi pasta
Meat Lasagna
Vegetable Lasagna
Baked Ziti with Italian Sausage



Seafood Selections
Broiled Haddock with seasoned crumbs & lemon-herb butter
Grilled Salmon with lemon-herb butter
Baked Stuffed Haddock with seafood stuffing, seasoned crumbs & lemon-herb butter +$3 per person
Baked Stuffed Sole with seafood stuffing, seasoned crumbs & lemon-herb butter +$3 per person
Broiled Scallops, Shrimp, Salmon and Haddock with seasoned crumbs & lemon-herb butter +$4 per person
Baked Stuffed Shrimp with seafood stuffing +$4 per person

Carving Station *to be included as one of the three entrée selections
Slow roasted, carved to order by chef attendant and served with appropriate sauces
Roast Prime Rib +$17 per person
Roast Stuffed Pork Loin +$6 per person
Roast Turkey +$5 per person

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The Blazer Buffet ~ $40 per person ~

Choice of one salad: Plated and Served Garden, Caesar or Spinach
Homemade Dinner Rolls and Whipped Cinnamon-Honey Butter
Medallions of Blazer Tenderloin wrapped with bacon finished with mushroom sauce
Lemon Pepper Grilled Chicken with onions & peppers
Grilled Salmon with lemon-herb butter
Roasted Red Potatoes & Rice Pilaf & Vegetable



The Highlander Buffet ~ $44 per person ~

Choice of one salad: Plated and Served Garden, Caesar or Spinach
Homemade Dinner Rolls and Whipped Cinnamon-Honey Butter
Roast Stuffed Pork Loin
Sautéed Chicken all white meat chicken sautéed with artichoke hearts, oven roasted tomatoes, spinach and mushrooms in a garlic butter sauce tossed with penne pasta
Broiled Seafood fresh sea scallops, white ocean shrimp, haddock & salmon with seasoned crumbs and lemon herb butter
Mashed Potato & Rice Pilaf & Vegetable



The Favorite Buffet ~ $49 per person ~

Choice of one salad: Plated and Served Garden, Caesar or Spinach
Homemade Dinner Rolls and Whipped Cinnamon-Honey Butter
Grilled NY Sirloin
White Wine Marinated Grilled Chicken Breast with onions & peppers
Baked Stuffed Shrimp with seafood stuffing
Roasted Red Potatoes & Rice Pilaf & Vegetable

New England Clam Bake Blazer Style Buffet ~ Market pricing ~

Clam Chowder
Coleslaw
Mussels
Pound and Quarter Lobsters or Pound and a Half Lobsters
Baked Potato
Corn on the Cob
Homemade Dinner Rolls and Whipped Cinnamon-Honey Butter

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Desserts

We have a full-service Bakery and offer a variety of dessert bars
Price will increase if selecting more than one dessert
Gluten Free Desserts Available

Cookies and Brownies $3.25 per person
Assorted bite size cookies and brownies

Our famous Chocolate Mousse $3.50 per person

Tiramisu $3.50 per person
Kahlua soaked cake topped with mascarpone cream and whipped cream

Individual Crisp $4.50 per person
Apple, Blueberry or Mixed Berry

Carrot Cake Cheesecake $6 per person
Walnut studded carrot cake with a NY style cheesecake layer and cream cheese frosting

Mini Dessert Buffet
$6 per person
cannolis, cheesecakes and whoopie pies

Petite Desserts Bar

Pricing varies depending upon selection
Cheesecakes *see flavor selections
Whoopie pies *see flavor selections
Cake shots *see flavor selections
Chocolate Chip Cookies Sandwiches filled with a mascarpone cream
S'mores Graham cracker crust layered with milk chocolate truffle and toasted marshmallow
Grasshopper Brownies dark Chocolate fudge brownie topped with a mint cream cheese and Chocolate Ganache
Chocolate Raspberry Tarts creamy chocolate-raspberry truffle in a crisp vanilla tartlet shell
Chocolate Truffles Creamy chocolate truffles rolled in an assortment of toppings
Crème Puffs filled with vanilla cream and dipped in a chocolate glaze
Chocolate Dipped Strawberries

Cakes and Cupcakes available
If you wish to request a special dessert or create your own, ask us!







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Important Details and information

BOOKING DEPOSIT, FINAL PAYMENT AND CANCELLATION

The offsite catering fee is required as a non-refundable deposit at the time of booking to confirm your event. The catering fee includes mileage and travel expenses, setup, maintenance and cleanup of the food table displays, chafing dishes, serving utensils, premium paper products and plastic flatware. The offsite catering fee is based on location, season and guest count. Final payment is due 3 weeks prior to the event date. Cancellation will result in the forfeiture of the deposit paid unless a new date is agreed upon. If cancellation occurs within 3 weeks of an event date, the full amount of the event will be forfeited.

REQUIREMENTS

All offsite catering events require the client to provide coverage for The Red Blazer's kitchen setup and prep area separate from the reception tent unless an industrial/commercial kitchen facility is available at location. An awning, garage, ez-ups, or catering tent are acceptable. Lights are required to be provided.

Rental of The Red Blazer's real china is recommended. If real china is supplied by another vendor, a $3.00 per person charge will be added to the final bill for service, handling and scrapping of other dishware.

Any additional equipment needed and not supplied by The Red Blazer will be at the expense of the client.

MINIMUMS & FEES

Full-service offsite catering events require a 50 person minimum guarantee and minimum gratuity. Minimum gratuity amounts are based on details of your event, Menu and final guest count. Other options are available for under 50 guests, please ask.

FOOD & BEVERAGE

Prices are subject to change.

All catering is required to be supplied by and prepared by The Red Blazer. The only exceptions acceptable would be desserts.

Food and beverage are not permitted to be removed from the premises.

The Red Blazer can accommodate any dietary restrictions.

Menu selections and guaranteed guest count must be finalized 3 weeks prior to the event date and will not be reduced thereafter. This is the guaranteed number even if attendance falls below the guarantee. If no guarantee is given, The Red Blazer will prepare for the count on the original contract and charge accordingly.

An 8.5% tax will be added to all food and beverage.

BAR SERVICES & GUIDELINES

The Red Blazer has a full liquor license with the State of New Hampshire. Bar service is only available with a full-service offsite catered event. Bar services are not available at private residences or properties zoned residentially. All alcohol must be provided by and dispensed by The Red Blazer. A $500.00 fee applies for a cash bar setup. The Red Blazer will retain all proceeds. Cash tips to be retained by Red Blazer bartender.

CASH BAR – beer & wine only; includes liquor license liability insurance, one bartender, red and white wines, selection of beers, clear plastic cups, ice and coolers.

CASH BAR – full stock; includes liquor license liability insurance, one bartender, selection of hard liquors and mixers, red and white wines, selection of beers, fruit garnishes, clear plastic cups, ice and coolers.