



## *Red Rocks Cafe*

STRAWBERRY HILL - SOUTHPARK

FROM REHEARSAL DINNERS TO BUSINESS PRESENTATIONS, RED ROCKS CAFE IS THE PERFECT VENUE FOR AN ARRAY OF PRIVATE EVENTS.

FROM CUSTOMIZED SET MENUS TO BUFFETS, WE WILL TAILOR THE EVENT TO SUIT ALL NEEDS.

OUR ROOM FEATURES WARM LIGHTING, NEUTRAL DECOR AND RICH WOOD TONES. THERE IS A 50" PLASMA SCREEN AS WELL AS AN LCD PROJECTOR FOR AUDIOVISUAL CAPABILITIES.

THE ROOM WILL SEAT A MAXIMUM OF 70 PEOPLE SEATED, OR UP TO 100 FOR COCKTAIL RECEPTIONS.

WE ALSO OFFER A PATIO SPACE BY REQUEST. PLEASE INQUIRE ABOUT CAPACITY AND BOOKING REQUIREMENTS.

WE TAKE GREAT PRIDE IN PERSONALIZING OUR EVENTS TO YOUR NEEDS AND LOOK FORWARD TO PLANNING A MEMORABLE PARTY WITH YOU!

FOR FURTHER INFORMATION, PLEASE CONTACT:

ANDREA TAYLOR

[ANDREA@REDROCKSCAFE.COM](mailto:ANDREA@REDROCKSCAFE.COM)

704.364.0402



## **LUNCH MENU OPTION I**

### **ENTREES**

#### **LARGE GARDEN SALAD**

MIXED GREENS, SEASONAL VEGGIES, CHOICE OF DRESSING.  
TOPPED WITH YOUR CHOICE OF A GRILLED CHICKEN BREAST OR SALMON

#### **RED ROCKS BURGER**

8 OZ. CERTIFIED ANGUS BURGER, KAISER ROLL, LETTUCE, TOMATO  
ONION. SERVED WITH FRENCH FRIES

#### **FRUIT PLATE WITH CHICKEN SALAD**

ARRAY OF SEASONAL FRUIT WITH OUR HOUSE MADE ALL WHITE MEAT  
CHICKEN SALAD WITH RED ONION, CELERY, ALMONDS,  
MAYO AND FINE HERBS

#### **CRAB CAKE SANDWICH**

FRESH LUMP CRABMEAT PAN-SEARED, HOUSE MADE DILL MUSTARD  
SAUCE, KAISER ROLL, LETTUCE, TOMATO AND YOUR CHOICE OF SIDE ITEM

#### **CHICKEN PENNE PASTA**

CHICKEN SAUTÉED, ROMA TOMATOES, PENNE PASTA, HOUSE MADE  
MARINARA SAUCE, IMPORTED CHEESE

### **BEVERAGES**

TEA, COFFEE, SOFT DRINKS

## **\$15 PER PERSON**

EXCLUSIVE OF TAX AND GRATUITY

### **ADDITIONS**

**QUESO SPINACH & SUN-DRIED TOMATO DIP - \$3.00 P.P.**

**3 LAYER CHOCOLATE CAKE OR KEY LIME PIE - \$3.50 P.P.**

**\*\*THIS MENU MAY ONLY BE USED UNTIL 4PM\*\***



## LUNCH MENU OPTION II

### STARTER

CUP OF SOUP  
OR  
MIXED GREENS SALAD  
{BALSAMIC VINAIGRETTE OR RANCH}

### ENTREES

#### LEMON HERB CHICKEN

TWIN CHICKEN MEDALLIONS SAUTÉED IN A LEMON AND FRESH HERB BUTTER SAUCE. GARLIC SMASHED POTATOES, STEAMED MIXED VEGETABLES

#### SHRIMP & SCALLOPS FRESCO

SHRIMP AND SEA SCALLOPS, MUSHROOMS, ARTICHOKES, PENNE PASTA, GARLIC, SUN-DRIED TOMATO CREAM SAUCE, IMPORTED CHEESES

#### QUATTRO FORMAGGIO

PENNE PASTA, CHICKEN, BACON, MUSHROOMS, ROMA TOMATOES, FOUR CHEESE CREAM SAUCE, IMPORTED CHEESE

#### RED ROCKS BURGER

8 OZ. CERTIFIED ANGUS BURGER, KAISER ROLL, LETTUCE, TOMATO, ONION. FRENCH FRIES

### DESSERT

3-LAYER CHOCOLATE CAKE  
KEY LIME PIE

### BEVERAGES

TEA, COFFEE, SOFT DRINKS

**\$24 PER PERSON**

{EXCLUSIVE OF TAX AND GRATUITY}

\*\*THIS MENU MAY ONLY BE USED UNTIL 4PM\*\*



## **DINNER MENU OPTION I**

### **STARTER**

**MIXED GREENS SALAD**  
{BALSAMIC VINAIGRETTE}

**OR**

**CAESAR SALAD**

### **ENTREES**

#### **FILET MEDALLIONS**

FILET MEDALLIONS, SMASHED POTATOES, ASPARAGUS

#### **LEMON HERB CHICKEN**

MEDALLIONS OF CHICKEN, LEMON AND FRESH HERB BUTTER SAUCE,  
GARLIC SMASHED POTATOES, STEAMED MIXED VEGETABLES

#### **CHICKEN PENNE PASTA**

PENNE PASTA, CHICKEN, ROMA TOMATOES, MARINARA SAUCE, IMPORTED  
CHEESE

#### **LEMON DILL SALMON**

GRILLED SALMON, LEMON DILL SAUCE. WILD RICE, SAUTÉED GREEN  
BEANS.

### **DESSERT**

**CHOCOLATE LAYER CAKE**  
**KEY LIME PIE**

### **BEVERAGES**

**TEA, COFFEE, SOFT DRINKS**

**\$33 PER PERSON**

{EXCLUSIVE OF TAX AND GRATUITY}



## DINNER MENU OPTION II

### STARTER

MIXED GREENS SALAD  
{BALSAMIC VINAIGRETTE}

OR

CAESAR SALAD

### ENTREES

#### FILET

6 OZ CUT OF CERTIFIED ANGUS BEEF FILET, COOKED MEDIUM, GARLIC SMASHED POTATOES, STEAMED MIXED VEGETABLES

#### LEMON HERB CHICKEN

BONELESS CHICKEN MEDALLIONS, LEMON AND HERB BUTTER SAUCE, GARLIC SMASHED POTATOES, VEGETABLE MEDLEY

#### CHICKEN QUATTRO FORMAGGIO

PENNE PASTA, CHICKEN, BACON, MUSHROOMS, ROMA TOMATOES, SCALLIONS, FOUR CHEESE CREAM SAUCE

#### SESAME TUNA

SESAME SEARED AHI TUNA, GINGER TERIYAKI BROTH, WILD RICE RISOTTO, ASPARAGUS

### DESSERT

CHOCOLATE LAYER CAKE

KEY LIME PIE

### BEVERAGES

TEA, COFFEE, SOFT DRINKS

**\$38 PER PERSON**

{EXCLUSIVE OF TAX AND GRATUITY}



## **SEATED DINNER MENU OPTION III**

### **STARTER**

#### **MIXED GREENS SALAD**

{BALSAMIC VINAIGRETTE}

OR

#### **CAESAR SALAD**

### **ENTREES**

#### **PRIME FILET**

8 OZ CUT OF PRIME FILET SERVED WITH GARLIC SMASHED POTATOES AND BROCCOLINI

#### **LEMON HERB CHICKEN**

CHICKEN MEDALLIONS SAUTÉED IN A LEMON & FRESH HERB BUTTER SAUCE SERVED WITH GARLIC SMASHED POTATOES AND STEAMED MIXED VEGETABLES

#### **LOBSTER LINGUINI**

CLAW MEAT, ROMA TOMATOES, SWEET RED PEPPERS & CHIVES, SHERRY ALFREDO SAUCE

#### **SESAME TUNA**

8 OZ. SESAME SEARED YELLOW FIN TUNA OVER WILD RICE RISOTTO AND ASPARAGUS FINISHED WITH GINGER TERIYAKI BROTH

#### **CITRUS SEA BASS**

8 OZ. PAN SEARED SEA BASS. SERVED WITH WILD RICE RISOTTO AND STEAMED ASPARAGUS TOPPED WITH A PINEAPPLE CHUTNEY.

### **DESSERTS**

CHOCOLATE LAYER CAKE

KEY LIME PIE

### **BEVERAGES**

TEA, COFFEE, SOFT DRINKS

**\$46 PER PERSON**

{EXCLUSIVE OF TAX AND GRATUITY}



## **PREMIER SEATED DINNER MENU**

### **HORS D'OEUVRES**

**SHRIMP COCKTAIL**  
**QUESO & SPINACH SUN-DRIED TOMATO DIP**

### **STARTER**

**MIXED GREENS SALAD**  
{BALSAMIC VINAIGRETTE}

**CAESAR SALAD**  
**CHOPPED SALAD**

### **ENTREES**

#### **FILET & SHRIMP**

4 OZ FILET SERVED WITH THREE JUMBO GRILLED SHRIMP, SWEET POTATO WEDGES AND SAUTÉED GREEN BEANS

#### **CHICKEN SALTIMBOCCA**

THREE BONELESS CHICKEN MEDALLIONS IN A GARLIC, SAGE, & MADEIRA WINE SAUCE, PROSCIUTTO, CREAM, ANGEL HAIR PASTA, VEGETABLE MEDLEY

#### **LOBSTER TAIL DINNER**

TWIN, FIVE OUNCE LOBSTER TAILS, DRAWN BUTTER, GARLIC SMASHED POTATOES, SAUTÉED GREEN BEANS

#### **SESAME TUNA**

SESAME SEARED AHI TUNA, GINGER TERIYAKI BROTH, WILD RICE RISOTTO, ASPARAGUS

### **DESSERT**

**CHOCOLATE LAYER CAKE**  
**KEY LIME PIE**

### **BEVERAGES**

**TEA, COFFEE, SOFT DRINKS**

**\$74 PER PERSON**  
{EXCLUSIVE OF TAX AND GRATUITY}



## BUFFET MENU - HORS DE OEUVRES

{PRICING IS PER PERSON}

<b><u>VEGETARIAN</u></b>	<b><u>QTY.</u></b>	<b><u>P.P.</u></b>
QUESO SPINACH DIP		\$3.25
BLACK BEAN CORN AVOCADO SALSA		\$3.25
BRUSCHETTA		\$3.50
ROASTED RED PEPPER HUMMUS		\$3.50
VEGETABLE STUFFED MUSHROOMS	{3}	\$3.75
FRESH STUFFED JALAPEÑOS	{3}	\$3.50
CAPRESE SKEWERS - BALSAMIC	{3}	\$3.95
VEGETABLE SPRING ROLLS	{3}	\$3.25
FRUIT SKEWERS	{2}	\$3.95
DOMESTIC CHEESE SKEWERS	{2}	\$3.75
APPLE WALNUT CANAPÉS - GORGONZOLA	{3}	\$3.95
ANTIPASTO SKEWERS - TORTELLINI   PESTO	{2}	\$4.25
 <b><u>CHICKEN</u></b>		
FRIED CHICKEN TENDERS - HONEY DIJON	{2}	\$3.25
GRILLED CHICKEN TERIYAKI SKEWERS	{2}	\$3.75
BUFFALO CHICKEN SKEWERS	{2}	\$3.75
CHICKEN KABOBS WITH ROASTED VEGGIES	{2}	\$4.95
THAI CHICKEN SATAY	{2}	\$3.75
MINI CHICKEN SALAD CROISSANTS	{2}	\$3.25



## **BEEF**

BBQ MEATBALLS	{3}	\$4.25
PIGS IN A BLANKET	{3}	\$3.75
BEEF KABOBS WITH ROASTED VEGETABLES	{2}	\$8.95
SLICED TENDERLOIN   HORSERADISH	{4OZ}	\$13.95

## **SEAFOOD**

MINI CRAB CAKES   DILL MUSTARD	{2}	\$4.25
COCONUT SHRIMP	{2}	\$4.25
SEAFOOD STUFFED MUSHROOMS	{3}	\$3.75
BACON WRAPPED SCALLOPS	{3}	\$4.95
JUMBO SHRIMP COCKTAIL	{3}	\$4.95
CUCUMBER TUNA TAR TAR CANAPÉS   WASABI	{2}	\$7.95
LUMP CRAB MEAT   VOLCANO SAUCE	{4OZ}	MARKET

## **SLIDERS**

CRAB CAKE   DILL MUSTARD	{2}	\$5.95
PORK BBQ	{2}	\$4.95
BEEF   LETTUCE   TOMATO   CHEESE	{2}	\$5.95
BUFFALO CHICKEN   BLEU CHEESE	{2}	\$4.25

## **STATIONS AND PLATTERS** {SMALL: 30PPL. | LARGE 60PPL.}

VEGETABLE DISPLAY	SMALL \$60   LARGE \$120
FRESH FRUIT DISPLAY	SMALL \$60   LARGE \$120
FRUIT & CHEESE DISPLAY	SMALL \$80   LARGE \$160
VEGETABLE & CHEESE	SMALL \$80   LARGE \$160

**\*\*CHEESE USED ON DISPLAYS WILL BE APPLEWOOD SMOKED CHEDDAR, PEPPER JACK, GOUDA, SMOKED GOUDA, WHITE CHEDDAR\*\***

**\*\*IMPORTED CHEESES CAN BE USED BY REQUEST FOR AN ADDITIONAL COST\*\***



## BUFFET MENU - FULL MEAL SELECTIONS

{PRICING IS PER PERSON}

### SALADS:

GARDEN SALAD | 2 DRESSINGS  
CAESAR SALAD  
SPINACH SALAD | HOT BACON  
CHOPPED SALAD | 2 DRESSINGS

### LUNCH:

\$3.50  
\$3.95  
\$4.25  
\$4.95

### DINNER:

\$4.95  
\$5.25  
\$5.50  
\$5.95

### PASTA:

CHICKEN PENNE  
VEGETABLE  
QUATTRO FORMAGGIO  
CAJUN PASTA  
CAJUN SHRIMP PASTA

\$7.50  
\$7.50  
\$8.00  
\$8.00  
\$9.50

\$9.50  
\$9.50  
\$10.00  
\$10.00  
\$11.50

### ENTREES: {SERVED WITH 2 SIDES}

LEMON HERB CHICKEN  
CHICKEN MARSALA  
BBQ CHICKEN  
LEMON DILL SALMON  
SLICED SIRLOIN  
SLICED TENDERLOIN  
FILET MEDALLIONS

\$13.00  
\$13.50  
\$13.50  
\$16.00  
\$17.00  
\$19.00  
\$19.00

\$15.00  
\$15.50  
\$15.50  
\$18.00  
\$19.00  
\$22.00  
\$22.00



**SIDES:** {SELECT TWO} - \$3.25 FOR EACH ADDITIONAL SIDE

GARLIC SMASHED POTATOES  
SAUTÉED GREEN BEANS  
SOUTHERN GREEN BEANS  
STEAMED MIXED VEGETABLES  
PARMESAN POTATO CAKES  
SWEET POTATO WEDGES  
STEAMED BROCCOLI  
WILD RICE RISOTTO  
SAUTÉED ASPARAGUS

**DESSERT:**

CHOCOLATE CHIP COOKIES	\$1.50
BROWNIES	\$1.50
LEMON BARS	\$1.75
APPLE CRUMB BARS	\$1.75
BOURBON PECAN BARS	\$1.75
CHOCOLATE COVERED STRAWBERRIES	\$2.00
CHOCOLATE MOUSSE	\$2.00
BANANA PUDDING	\$2.50
MINI TARTS	\$2.95
MINI CHOCOLATE ECLAIRS	\$2.95

**RR SIGNATURE DESSERTS:**

3" SINGLE SERVING CAKES	\$4.00
10" FULL CAKES - SERVES 20 PPL.	\$55.00
SHEET CAKES - SERVES 50 PPL.	\$95.00

{FLAVORS: CHOCOLATE | CARROT | COCONUT | RED VELVET}

