



RED ROCKS CAFÉ
Birkdale Village

PRIVATE DINING MENUS & HORS D'OEUVRES

Searching for the perfect place to host your dinner party, business presentation, bridal shower, or rehearsal dinner? Look no further...

RR Café is the perfect venue for you with a special blend of ambience, food, and service.

We offer many different spaces for all events:

Our private dining room has the capacity to hold 40 guests for a seated event. The room features audiovisual capabilities via a 50" plasma screen. Laptop hookups are available and must be HDMI compatible.

Our larger dining room is ideal for parties of 40 or more, comfortably seating up to 75 guests.

Please inquire about our other available spaces and off-site catering.

We take great pride in tailoring our events to your needs, from food to service. For further information on menus, pricing, and available dates, please contact:

banquets@redrockscfe.com
704.892.9999



LUNCH MENU I exclusive of tax and gratuity

ENTREES

LARGE GARDEN SALAD:

Mixed greens, tomatoes, cucumbers, and shaved carrots
Choice of grilled chicken or salmon
Choice of two dressing

BURGER:

Certified Angus on Kaiser roll with lettuce, tomato, and onion
Served with a side of French fries

FRUIT PLATE WITH CHICKEN SALAD:

Array of seasonal fruit with our house made chicken salad

CRAB CAKE SANDWICH:

Seared until golden brown, topped with dill mustard on a Kaiser roll
with lettuce and tomato
Served with a side of fresh fruit

CHICKEN PENNE PASTA:

Chicken sautéed with penne and roma tomatoes in our house made
marinara sauce. Finished with parmesan cheese.

BEVERAGES

Soft Drinks, Iced Tea, and Coffee

ADDITIONS

\$3 per person

Queso Spinach & Sun-Dried Tomato Dip Appetizer

\$3.5 per person

Half slices of Chocolate Cake or Strawberry Shortcake

***** This Menu is only offered until 4PM *****



LUNCH MENU II exclusive of tax and gratuity

STARTERS

**CUP OF SOUP OF THE DAY OR SHE CRAB SOUP
OR
HOUSE SALAD with balsamic vinaigrette**

ENTREES

LEMON HERB CHICKEN:

Twin chicken medallions in a lemon herb butter served with garlic smashed potatoes and steamed mixed vegetables

LEMON DILL SALMON:

Filet of salmon served with garlic smashed potatoes and steamed mixed vegetables.

BURGER:

Certified Angus served on a Kaiser roll with lettuce, tomato, and onion. Served with a side of French fries.

CHOICE OF ONE PASTA DISH:

CHICKEN PENNE PASTA:

Chicken sautéed with penne and roma tomatoes in our house made marinara sauce. Finished with parmesan cheese.

SHRIMP & SCALLOPS FRESCO:

Shrimp & Scallops with mushrooms, artichokes, and sun-dried tomatoes in a garlic cream sauce. Finished with parmesan cheese.

* No substitutions on this dish, served as is

QUATTRO FORMAGGIO:

Chicken, bacon, mushrooms, and roma tomatoes sautéed with penne pasta in a four cheese cream sauce. Finished with scallions.

* No substitutions on this dish, served as is

BEVERAGES

Soft Drinks, Iced Tea, and Coffee

DESSERTS

CHOCOLATE CAKE

OR

STRAWBERRY SHORTCAKE

***** This Menu is only offered until 4PM *****

* Please inform our Event Coordinator if anyone in your party has a food allergy.



DINNER MENU I exclusive of tax and gratuity

SALADS

HOUSE SALAD with balsamic vinaigrette
OR
SMALL CAESAR

* Any party over 30 please select one above option to serve

ENTREES

FILET MEDALLIONS:

Twin filet medallions served with garlic smashed potatoes and steamed mixed vegetables.

LEMON HERB CHICKEN:

Medallions of chicken in a lemon herb butter served with garlic smashed potatoes and steamed mixed vegetables.

LEMON DILL SALMON:

Grilled salmon finished with a lemon dill butter served with wild rice and steamed mixed vegetables.

CHICKEN PENNE PASTA:

Chicken sautéed with penne and roma tomatoes in our house made marinara sauce. Finished with parmesan cheese.

BEVERAGES

Soft Drinks, Iced Tea, and Coffee

DESSERTS

CHOCOLATE CAKE
OR
STRAWBERRY SHORTCAKE

* Any party over 30 please select one above option to serve

Individual Mini Cakes can be ordered for an additional \$2/ guest

SUBSTITUTIONS

Dessert can be omitted and replaced with choice of two appetizers to be served upon arrival

Queso Spinach Dip, Bruschetta, Fried Chicken Tenders,
Teriyaki Grilled Chicken Skewers, Meatballs in marinara,
Vegetable Spring Rolls

* Please inform our Event Coordinator if anyone in your party has a food allergy.
* All steaks & tuna will be cooked to the same temperature for any party over 10 guests.



DINNER MENU II exclusive of tax and gratuity

SALADS

HOUSE SALAD with balsamic vinaigrette
OR
SMALL CAESAR

* Any party over 30 please select one above option to serve

ENTREES

PETITE FILET:

Six ounce Certified Angus Filet served with garlic smashed potatoes and steamed mixed vegetables.

LEMON HERB CHICKEN:

Medallions of chicken in a lemon herb butter served with garlic smashed potatoes and steamed mixed vegetables.

SESAME TUNA:

Sesame seared Yellow fin tuna served over wild rice risotto and asparagus. Finished with a ginger teriyaki broth.

LOBSTER LINGUINI:

Lobster meat sauteed with broccoli, red peppers, and roma tomatoes in an alfredo cream sauce. Topped with parmesan cheese.

* No substitutions on this dish, served as is

BEVERAGES

Soft Drinks, Iced Tea, and Coffee

DESSERTS

CHOCOLATE CAKE
OR
STRAWBERRY SHORTCAKE

* Any party over 30 please select one above option to serve

SUBSTITUTIONS

Dessert can be omitted and replaced with choice of two appetizers to be served upon arrival

Queso Spinach Dip, Bruschetta, Fried Chicken Tenders, Teriyaki Grilled Chicken Skewers, Meatballs in marinara, Vegetable Spring Rolls

* Please inform our Event Coordinator if anyone in your party has a food allergy.
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DINNER MENU III

exclusive of tax and gratuity

REQUIRED FOR PARTIES OF 50 OR MORE

SALADS

Select one

HOUSE SALAD with balsamic vinaigrette

SMALL CAESAR

ENTREES

Select one

FILET & CHICKEN:

Six ounce Certified Angus filet accompanied by a grilled and marinated chicken breast. Served with garlic smashed potatoes and steamed mixed vegetables.

FILET & SHRIMP:

Six ounce Certified Angus filet accompanied by a shrimp skewer. Served with garlic smashed potatoes and steamed mixed vegetables.

FILET & SALMON:

Six ounce Certified Angus filet accompanied by a salmon filet finished with lemon dill butter. Served with garlic smashed potatoes and steamed mixed vegetables.

BEVERAGES

Soft Drinks, Iced Tea, and Coffee

DESSERTS

Select one

CHOCOLATE CAKE

STRAWBERRY SHORTCAKE

* Please inform our Event Coordinator if anyone in your party has a food allergy.
* All steaks will be cooked to the same temperature for any party over 10 guests.



DINNER MENU IV
exclusive of tax and gratuity

SALADS

HOUSE SALAD with balsamic vinaigrette
OR
SMALL CAESAR

ENTREES

PRIME FILET:

Seven ounce cut of Prime filet served with garlic smashed potatoes and broccolini.

LEMON HERB CHICKEN:

Medallions of chicken in a lemon herb butter served with garlic smashed potatoes and steamed mixed vegetables.

SESAME TUNA:

Sesame seared Yellow fin tuna served over wild rice risotto and asparagus. Finished with a ginger teriyaki broth.

CHILEAN SEA BASS:

Chilean sea bass filet, seared, served with wild rice risotto and steamed asparagus. Topped with a pineapple chutney.

LOBSTER LINGUINI:

Chicken, bacon, mushrooms, and roma tomatoes sautéed with penne pasta in a four cheese cream sauce. Finished with scallions.

* No substitutions on this dish, served as is

BEVERAGES

Soft Drinks, Iced Tea, and Coffee

DESSERTS

CHOCOLATE CAKE
OR
STRAWBERRY SHORTCAKE



PREMIERE MENU exclusive of tax and gratuity

STARTERS

SHRIMP COCKTAIL
QUESO SPINACH & SUN-DRIED TOMATO DIP

SALADS

HOUSE SALAD with balsamic vinaigrette
SMALL CAESAR
CHOPPED SALAD

* Any party over 30 please select one above option to serve

ENTREES

FILET & SHRIMP:

Six ounce Certified Angus filet accompanied by a shrimp skewer. Served with garlic smashed potatoes and steamed mixed vegetables.

LOBSTER TAIL DINNER:

Twin 5 oz. Maine Lobster Tails served with garlic smashed potatoes and steamed mixed vegetables.

SESAME TUNA:

Sesame seared Yellow fin tuna served over wild rice risotto and asparagus. Finished with a ginger teriyaki broth.

LEMON HERB CHICKEN:

Medallions of chicken in a lemon herb butter served with garlic smashed potatoes and steamed mixed vegetables.

LOBSTER LINGUINI:

Lobster meat sautéed with broccoli, red peppers, and roma tomatoes in an alfredo cream sauce. Topped with parmesan cheese.

* No substitutions on this dish, served as is

BEVERAGES

Soft Drinks, Iced Tea, and Coffee

DESSERTS

CHOCOLATE CAKE
STRAWBERRY SHORTCAKE

* Any party over 30 please select one above option to serve

* Please inform our Event Coordinator if anyone in your party has a food allergy.
* All steaks & tuna will be cooked to the same temperature for any party over 10 guests.



HORS D'OEUVRES

PRICED PER PERSON

QTY

VEGETARIAN

| | |
|---|-----|
| QUESO SPINACH DIP with tortilla chips | |
| AVOCADO PICO DE GALLO with tortilla chips | |
| BRUSCHETTA with croustades | |
| ROASTED RED PEPPER HUMMUS with croustades | |
| VEGETABLE SPRING ROLLS | (3) |
| VEGETABLE STUFFED MUSHROOMS | (3) |
| FRESH STUFFED JALAPENO | (3) |
| DOMESTIC CHEESE SKEWERS | (2) |
| FRUIT SKEWERS | (2) |
| CAPRESE SKEWERS | (2) |

CHICKEN

| | |
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| FRIED CHICKEN TENDERS with honey Dijon | (2) |
| GRILLED TERIYAKI SKEWERS | (2) |
| BUFFALO CHICKEN SKEWERS with blue cheese | (2) |
| THAI CHICKEN SATAY | (2) |
| MINI CHICKEN SALAD TRIANGLES | (2) |
| CHICKEN KABOBS with roasted vegetables | (2) |

BEEF

| | |
|--------------------------------------|-----|
| PIGS IN A BLANKET | (3) |
| MEATBALLS Marinara, Swedish, or BBQ | (3) |
| STEAK KABOBS with roasted vegetables | (2) |
| SLICED TENDERLOIN CROUSTADES | (2) |



PRICED PER PERSON

QTY

SEAFOOD

| | | |
|--|---------|-----|
| CRAB STUFFED MUSHROOMS | (3) | |
| MINI CRAB CAKES with Dill Mustard or Cajun Remoulade | (2) | |
| COCONUT SHRIMP | (2) | |
| BACON WRAPPED SCALLOPS | (3) | |
| JUMBO SHRIMP COCKTAIL | (3) | |
| CUCUMBER TUNA TAR TAR CANAPES | (2) | |
| JUMBO LUMP CRAB MEAT | (4 oz.) | MKT |
| PEPPER CHARRED AHI TUNA | (4 oz.) | MKT |
| LOBSTER TAILS | (1) | MKT |

SLIDERS

| | | |
|---|-----|--|
| BBQ PORK with Cole Slaw | (2) | |
| FRIED CHICKEN with pickle slice | (2) | |
| CRAB CAKES with Dill Mustard or Cajun Remoulade | (2) | |
| CERTIFIED ANGUS BEEF with cheddar cheese | (2) | |

STATIONS AND PLATTERS:

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SMALL PLATTER: 30 guests LARGE PLATTER: 60 guests

VEGETABLE DISPLAY with Ranch

FRESH FRUIT DISPLAY

FRUIT & CHEESE

VEGETABLE & CHEESE

* DOMESTIC CHEESE: APPLEWOOD SMOKED CHEDDAR, PEPPER JACK, GOUDA, SMOKED GOUDA, WHITE CHEDDAR, OR BLUE CHEESE

* IMPORTED CHEESE MAY BE REQUESTED FOR AN ADDITIONAL COST



PRICED PER PERSON

SALADS:

GARDEN SALAD Choice of Two Dressings

CAESAR SALAD

SPINACH SALAD Choice of Two Dressings

CHOPPED SALAD Choice of Two Dressings

PASTA:

CHICKEN PENNE

VEGETABLE

QUATTRO FORMAGGIO

CAJUN CHICKEN PASTA

CAJUN SHRIMP PASTA

ENTREES: Served with two sides

LEMON HERB CHICKEN

CHICKEN MARSALA

BBQ CHICKEN MEDALLIONS

LEMON DILL SALMON

SLICED SIRLOIN

SLICED TENDERLOIN

FILET MEDALLIONS



PRICED PER PERSON

SIDES: SELECT TWO WITH ENTRESS 3.25 for each Additional Side

GARLIC SMASHED POTATOES

SMASHED SWEET POTATOES

ROASTED GARLIC POTATOES

PARMESAN POTATO CAKES

SWEET POTATO WEDGES

WILD RICE

WILD RICE RISOTTO

RED RICE RISOTTO

MAC & CHEESE

STEAMED GREEN BEANS

SOUTHERN STYLE GREEN BEANS

STEAMED MIXED VEGETABLES

STEAMED BROCCOLI

BROCCOLI WITH CHEESE

SAUTEED KALE

CREAMED CORN

CREAMED SPINACH

BROCCOLI & CAULIFLOWER

DESSERT:

CHOCOLATE CHIP COOKIES

BROWNIES

LEMON BARS

APPLE CRUMB BARS

BOURBON PECAN BARS

CHOCOLATE MOUSSE

BANANA PUDDING

MINI TARTS

MINI ECLAIRS



ADDITIONAL INFORMATION

- * We require a 48 hour notice for all off-site events. Charges may be applied for late orders and availability may be limited.**
- * Charges are applied per piece and per guest, depending on the item.**
- * Disposable plates, utensils, and napkins are included with each off-site catering.**
- * Disposable Chafing Dishes- \$20 each**
- * Stainless Chafing Dishes- \$30 each**
- * China, flatware, glassware, and linens will need to be rented– would need to quote**
- * Servers, Bartenders, and Kitchen Staff run \$25/ hour per staff member. There is a 4 hour minimum per staff member which applies to all travel, setup, event time, and breakdown.**
- * Non-alcoholic & Bar Options are available upon request.**
- * We do sign a contract for all private parties & off-site catering with cancellation policies. We do hold a credit card number for confirmation but no charge is applied for a deposit.**
- Please note that all audio visual equipment and operation, regardless of rental or provided by RR, is solely the responsibility of the Undersigned. RR is not responsible for and malfunction or non-operational service. We strongly recommend any equipment be tested prior to the event.**
- * All payments for off-site caterings must be provided when catering is finalized. We will run payment the day of the catering and deliver a receipt with the event setup. Visa, Master Card, American Express, Discover, Check or Cash are all accepted. All checks must be made out to Red Rocks Café.**

We thank you for allowing us to host or cater your special event!!!