

Hors d'Oeuvres

Priced Per Dozen

<u>Vegetarian</u>

Bruschetta with croustades ~ \$18 Dozen
Vegetable Spring Rolls ~ \$18 Dozen
Vegetable Stuffed Mushrooms ~ \$18 Dozen
Fresh Stuffed Jalapeño ~ \$18 Dozen
Domestic Cheese Skewers ~ \$36 Dozen
Fruit Skewers ~ \$36 Dozen
Caprese Skewers ~ \$36 Dozen
Shrimp Cocktail ~ \$20 16/20 pound, \$40 8/10 pound

Chicken

Fried Chicken Skewers with honey dijon ~ \$18 Dozen
Grilled Chicken Skewers ~ \$21 Dozen
Buffalo Chicken Skewers with blue cheese ~ \$21 Dozen
Mini Chicken Salad Triangles ~ \$36 Dozen
Chicken Kabobs with roasted vegetables ~ \$27 Dozen

Beef

Meatballs choice of Marinara, Swedish, or BBQ ~ \$18 Dozen **Steak Kabobs** with roasted vegetables ~ \$60 Dozen

Seafood

Crab Stuffed Mushrooms ~ \$18 Dozen

Mini Crab Cakes with Dill Mustard or Cajun Remoulade ~ \$36 Dozen

Bacon Wrapped Scallops ~ \$27 Dozen

Jumbo Shrimp Cocktail ~ \$18 Dozen

Cucumber Tuna Tar Canapes ~ \$36 Dozen

Sliders

Crab Cakes with Dill Mustard or Cajun Remoulade ~ \$30 Dozen
Certified Angus Beef with cheddar cheese ~ \$30 Dozen

<u>Dessert</u>

Chocolate Chip Cookies ~ \$18 Dozen
Brownies ~ \$24 Dozen
Assorted Mini Tarts ~ \$36 Dozen



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Appetizers

Queso Spinach Dip with tortilla chips $\sim 3.25 **Avocado Pico De Gallo** with tortilla chips $\sim 3.25

Salads

Caesar Salad ~ \$4.5

Garden Salad choice of two dressings ~ \$4.5

Spinach Salad choice of two dressings ~ \$4.5

Chopped Salad choice of two dressings ~ \$4.5

Kale Salad choice of two dressings ~ \$4.5

Pasta

Chicken Penne ~ \$7

Quattro Formaggio ~ \$8

Cajun Chicken Pasta ~ \$8

Cajun Shrimp Pasta ~\$9

Entrees

Lemon Herb Chicken two pieces ~ \$11

Chicken Marsala two pieces ∼ \$11

Lemon Dill Salmon two pieces ∼ \$15

Filet Medallion one 4oz ∼ \$16

Side Items

\$4 Per Person

Garlic Mashed Potatoes Smashed Sweet Potatoes Roasted Garlic Potatoes Red Rice Risotto Southern Style Green Beans Steamed Mixed Vegetables Broccoli & Cauliflower Medley



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 both per dozen and per guest, depending on the item.
- ◆ Disposable plates, utensils, and and napkins are included with each off-site catering.
- ◆ Disposable Chafing Dishes- \$20 Each
- ◆ Stainless Chafing Dishes- \$30 Each
- ◆ China, Flatware, Glassware, and Linens are available to rent.
- ◆ Servers, Bartenders, and Kitchen Staff run \$25/hour per staff member for offsite events. There is a 4 hour minimum per staff member which applies to all travel, setup, event time, and breakdown.
- ♦ Non-alcoholic and Bar Options are available upon request.
- ◆ Off-site catering require a contract and a credit card number. There is no charge applied until the day of your event.
- ◆ Please note that all equipment and operation, regardless of rent or provided by Red Rocks, is solely the responsibility of the Undersigned. Red Rocks is not responsible for any malfunction for non-operational service. We strongly recommend any equipment be tested prior to the event.
- ◆ All payments for off-site catering must be provided when catering is finalized. We will run payment the day of the catering and deliver and receipt with the event setup. Visa, Master Card, American Express, Discover, Cash or Check are all accepted.