



Private Dining Menus

Red Rocks Cafe

Birkdale Village

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

Red Rocks Cafe is the perfect venue for your group with a special blend of ambience, food, and service. We take great pride in tailoring our events to meet your needs, from food to service. We offer multiple spaces for all types of events:

- ◆ Our private dining room has the capacity to hold up to 40 guests for a seated event. The room features audiovisual capabilities via a 55" plasma screen. Laptop hookups are available and must be HDMI compatible.
- ◆ Our larger semiprivate dining room is ideal for parties of 40 or more, comfortably seating up to 75 guests.
- ◆ Our smaller semiprivate dining room is ideal for smaller intimate groups. This room seats up to 20 people.

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

For further information on menus, pricing, and available dates, please contact: banquets@redrockscfe.com or call 704-892-9999

Lunch Menu I

\$15 per person
exclusive of tax and gratuity

Entrees

Large Garden Salad:

Mixed greens, tomatoes, cucumbers, and shaved carrots. Choice of grilled chicken or salmon. Choice of ranch or balsamic dressing.

Burger:

Certified Angus on a brioche bun with lettuce, tomato, and onion. Served with a side of French fries or fresh fruit.

Chicken Salad Wrap:

Our house made all white meat chicken salad with red onion, celery, almonds, mayo, and fine herbs in a sun-dried tomato wrap. Served with a side of French fries or fresh fruit.

Grilled Chicken Sandwich:

Marinated and grilled chicken breast topped with provolone cheese. Served on a brioche bun with lettuce and tomato. Served with a side of French fries or 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

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

Lunch Menu II

\$24 per person
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 medallion in a lemon herb butter served with
garlic smashed potatoes and steamed mixed vegetables.

Lemon Dill Salmon:

6oz filet of salmon served with garlic smashed potatoes and
steamed mixed vegetables.

Burger:

Certified Angus on a brioche bun with lettuce, tomato, and
onion. Served with a side of French fries or fresh fruit.

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 Peanut Butter Cake or
Chocolate Chip Cookie

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

Dinner Menu I

\$35 per person
exclusive of tax and gratuity

Salads

House Salad with balsamic vinaigrette
or small Caesar Salad
or small Kale Salad

Entrees

Filet Medallions:

Twin 4oz 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:

6oz filet of salmon finished with a lemon dill butter served with garlic smashed potatoes and steamed mixed vegetables.

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 Peanut Butter Cake or
Strawberry Cake

Dinner Menu II

\$39 per person
exclusive of tax and gratuity

Salads

House Salad with balsamic vinaigrette
or Small Caesar salad
or Small Kale salad

Entrees

Filet Medallions

Twin 4oz Medallions served with garlic smashed potatoes and steamed mixed vegetables.

Lemon Herb Chicken

Three 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 Ravioli:

Lobster filled ravioli, tossed in sherry-lobster cream sauce.

Accompanied by pan seared shrimp, scallops and asparagus tips. Topped with parmesan cheese.

*No substitutions on this dish. Served as is.

Beverages

Soft Drinks, Iced Tea, and Coffee

Desserts

Chocolate Peanut Butter Cake or
Strawberry Cake

Dinner Menu III

\$49 per person
exclusive of tax and gratuity

Salads

House salad with balsamic vinaigrette
Or Small Caesar salad
Or Small Kale salad

Entrees

Prime Filet:

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

Lemon Herb Chicken:

Three 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 Ravioli:

Lobster filled ravioli, tossed in sherry-lobster cream sauce.

Accompanied by pan seared shrimp, scallops and asparagus tips. Topped with parmesan cheese.

*No substitutions on this dish. Served as is.

Beverages

Soft Drinks, Iced Tea, and Coffee

Desserts

Chocolate Peanut Butter Cake or
Strawberry Cake

Premiere Menu

\$74 per person
exclusive of tax and gratuity

Starters

Shrimp Cocktail, Queso Spinach
& Sun-Dried Tomato Dip

Salads

House salad with balsamic vinaigrette
Or Small Caesar salad
Or Small Chopped salad

Entrees

Filet Medallions and Shrimp:

Twin Filet Medallions 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 Ravioli:

Lobster filled ravioli, tossed in sherry-lobster cream sauce. Accompanied by pan seared shrimp, scallops and asparagus tips. Topped with parmesan cheese.

*No substitutions on this dish, served as is.

Beverages

Soft Drinks, Iced Tea, Coffee

Desserts

Chocolate Cake or Coconut Cake

Additional Information:

- Minimum is exclusive of tax and gratuity.
- 8.25% tax rate.
- If the minimum is not met, the Undersigned will be responsible for the difference.
- The minimum may not be traded out for gift certificates.
- Cancellation Policy:
 - *\$100 cancellation fee if the party cancels on the week of the reserved date.
 - *Half of the minimum charged if party cancels within 48 hours of reserved date.
 - *Full minimum is charged if party cancels on the day of the event or fails to show for reserved time.
- Parties that are not on one check are allowed a maximum of 3 forms of payment per event.
- Parties that extend their stay past their designated time slot may incur an additional \$500 charge per half hour.
- Please note that all audio visual equipment and operation, regardless of rental or provided by Red Rocks, is solely the responsibility of the Undersigned. Red Rocks is not responsible for any malfunction or non-operational service. We strongly recommend any equipment be tested prior to the event.
- We sign a contract for all private parties. We hold the credit card number upon confirmation but no charge is applied for a deposit.