

Red Rocks Cafe

PRIVATE DINING MENUS

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 & service. We take great pride in tailoring our events to meet your specific needs, from food to service.



WE OFFER MULTIPLE SPACES FOR ALL TYPES OF EVENTS:

PRIVATE DINING ROOM

The 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.

LARGE SEMI-PRIVATE DINING ROOM

The larger semi private dining room is ideal for parties 40 or more.

This room comfortably seats up to 75 guests.

SMALL SEMI-PRIVATE DINING ROOM

The smaller semi private dining room is ideal for parties 20 or less. This room features banquette seating and comfortably seats up to 20 guests.

Menu selections & pricing subject to change.

8712 Lindholm Drive, Huntersville NC 28078 | 704-892-9999 | banquets@redrockscfe.com

LUNCH MENU I

\$17 per person
exclusive of tax and gratuity

Entree

LARGE GARDEN SALAD

Mixed greens, tomatoes, cucumbers, and shaved carrots.
Choice of chicken or salmon.
Served with balsamic vinaigrette.

BURGER

Served on a brioche bun with lettuce, tomato, and onion.
Served with a side of French fries.

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.

LEMON HERB CHICKEN

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

CHICKEN PENNE PASTA

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

Beverage

Soft Drinks, Iced Tea, and Coffee

*vegan and vegetarian options available upon request.

This Menu Is Only Offered Until 4pm

LUNCH MENU II

2 course menu (choice of salad or dessert)

\$24 per person

exclusive of tax and gratuity

Entree

LEMON HERB CHICKEN

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

LEMON DILL SALMON

Filet of salmon topped with a lemon dill sauce and served with garlic smashed potatoes and steamed mixed vegetables.

BURGER

Served on a brioche bun with lettuce, tomato, and onion.
Served with a side of French fries.

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.

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.

*vegan and vegetarian options available upon request.

Beverage

Soft Drinks, Iced Tea, and Coffee

This Menu Is Only Offered Until 4pm

Menu selections & pricing subject to change.

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DINNER MENU I

\$38 per person
exclusive of tax and gratuity

Salad

House Salad with balsamic vinaigrette

Entree

FILET MEDALLIONS

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

LEMON DILL SALMON

Filet of salmon topped with a lemon dill sauce and served with garlic smashed potatoes and steamed mixed vegetables.

LEMON HERB CHICKEN

Twin chicken medallions lightly breaded in a lemon herb 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.

*vegan and vegetarian options available upon request.

Beverage

Soft Drinks, Iced Tea, and Coffee

Dessert

Chocolate Cake or Coconut Cake

DINNER MENU II

\$45 per person
exclusive of tax and gratuity

Salad

House Salad with balsamic vinaigrette
Or small Kale Salad

Entree

FILET MEDALLIONS AND SHRIMP

4oz Filet accompanied by a shrimp skewer. Served with garlic smashed potatoes and steamed mixed vegetables.

SESAME TUNA

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

LEMON HERB CHICKEN

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

LOBSTER RAVIOLI

Lobster filled ravioli, tossed in a 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.

*vegan and vegetarian options available upon request.

Beverage

Soft Drinks, Iced Tea, and Coffee

Dessert

Chocolate Cake or Coconut Cake

PREMIERE MENU

\$75 per person
exclusive of tax and gratuity

Starter

Shrimp Cocktail and Queso Spinach Dip

Salad

House Salad with balsamic vinaigrette
Or small Caesar Salad

Entree

FILET & SHRIMP

8oz cut of filet served with four jumbo shrimp
over garlic smashed potatoes and broccoli

LOBSTER TAIL DINNER

Twin lobster tails over smashed potatoes and mixed vegetables.
Served with drawn butter.

BLACKENED GROUPER

Blackened grouper over wild rice and mixed vegetables.

LEMON HERB CHICKEN

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

LOBSTER RAVIOLI

Lobster filled ravioli, tossed in a 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.

*vegan and vegetarian options available upon request.

Beverage

Soft Drinks, Iced Tea, and Coffee

Dessert

Chocolate Cake Or Coconut Cake

A LA CARTE MENU

Salad

House Salad with balsamic vinaigrette \$6
Small Caesar Salad \$6

Entree

FILET \$33

8oz cut of filet served over garlic smashed potatoes and broccoli.

RIBEYE \$34

Served over garlic smashed potatoes and broccoli.
Topped with garlic pepper butter.

BLACKENED GROUPER \$37

Blackened grouper over wild rice and mixed vegetables.

LEMON DILL SALMON \$24

Filet of salmon topped with a lemon dill sauce and served with
wild rice and steamed mixed vegetables.

LEMON HERB CHICKEN \$16

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

LOBSTER RAVIOLI \$22

Lobster filled ravioli, tossed in a 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.

QUATTRO FORMAGGIO \$17

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.

Menu selections & pricing subject to change.

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TO BOOK A PRIVATE SPACE:

- There is no room charge as long as the Food & Beverage minimum is met.
- If the minimum is not met, the room charge will be the difference between the amount spent and the Food & Beverage minimum.
- Red Rocks' contract must be completed and returned to book any space privately.
- Food and Beverage Minimum is exclusive of tax and gratuity.
- 8.25% tax rate and 20% gratuity added to all contracted parties.
- Food and Beverage Minimums vary based on time of day, day of the week, and time of the year. Please inquire.

ADDITIONAL INFORMATION:

- If the minimum is not met, the balance may not be traded out for gift certificates.
- Parties that are not on one check are allowed a maximum of four separate checks 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.
- Satellite bars and bartenders are available. There is a \$100 bar set up fee and an additional \$25/hour per bartender.

CANCELLATION POLICY JANUARY-NOVEMBER:

- \$100 cancellation fee if the party cancels within one week of the reserved date.
- Half of the minimum is charged if the party cancels within 48 hours of the reserved date.
- Full minimum charged if party cancels within 24 hours or fails to show.

CANCELLATION POLICY IN DECEMBER:

- \$100 cancellation fee if the party cancels within two weeks of the reserved date.
- Half of the minimum is charged if the party cancels within one week of the reserved date.
- Full minimum is charged if the party cancels within 48 hours or fails to show.

FOR MORE INFORMATION PLEASE CONTACT BLAIRE AT
BANQUETS@REDROCKSCAFE.COM OR CALL 704-892-9999.