

# *Red Rocks Café*

## 2022 Events Package



*Red Rocks Café 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!*

# *Small Dining Spaces*

These spaces are perfect for small gatherings of 40 or less!



## *Small Semi-Private*

### *Dining Room*

The smaller semi-private dining room is ideal for parties 16 or less. The room features banquet seating and a 50" screen. Laptop hookups are available and must be HDMI compatible.

## *Private Dining Room*

The private dining room has the capacity to hold up to 36 guests for a seated event and is fully private with closing doors. The room features audiovisual capabilities via a 55" plasma screen. Laptop hookups are available and must be HDMI compatible.



# Lunch Menu 1

\$21 per person  
Exclusive of tax and gratuity

## Entree

### Large Garden Salad \*GF

Mixed greens, tomatoes, cucumbers and shaved carrots. Served with grilled chicken and balsamic vinaigrette.

### Burger \*GF

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

### Grilled Chicken Sandwich \*GF

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.

### Chicken Penne Pasta

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

## Beverage

Soft Drinks, Iced Tea or Coffee

**\*This Menu Is Only Offered Until 4PM\***

All items marked with a \*GF can be made Gluten Free  
\*Vegan and Vegetarian options available upon request

# Lunch Menu 11

\$30 per person  
Exclusive of tax and gratuity

## Entree

### Lemon Herb Chicken \*GF

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

### Petite Salmon \*GF

5oz grilled salmon filet served with garlic smashed potatoes and broccoli.

### Quattro Formaggio

Chicken, bacon, mushrooms and Roma tomatoes sauteed with penne pasta in a four-cheese cream sauce. Finished with scallions.

\*No substitutions on this dish served as is\*

## Dessert

Chocolate Cake

## Beverage

Soft Drinks, Iced Tea or Coffee

\*This Menu Is Only Offered Until 4PM\*

All items marked with a \*GF can be made Gluten Free  
\*Vegan and Vegetarian options available upon request

# Dinner Menu 1

\$35 per person  
Exclusive of tax and gratuity

## Salad

House Salad with Balsamic Vinaigrette

## Entree

Filet Medallion \*GF

4oz filet medallion served medium with garlic smashed potatoes and steamed mixed vegetables

Lemon Herb Chicken \*GF

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

Lemon Dill Salmon \*GF

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

Quattro Formaggio

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

\*No substitutions on this dish served as is\*

## Beverage

Soft Drinks, Iced Tea or Coffee

## Dessert

Chocolate Cake

All items marked with a \*GF can be made Gluten Free  
\*Vegan and Vegetarian options available upon request

# Dinner Menu 11

\$46 per person  
Exclusive of tax and gratuity

## Salad

House Salad with Balsamic Vinaigrette

## Entree

### Filet Medallions \*GF

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

### Lemon Herb Chicken \*GF

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

### Lemon Dill Salmon \*GF

Filet of salmon topped with lemon dill sauce and 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 and asparagus tips. Topped with parmesan cheese.

\*No substitutions on this dish served as is\*

## Beverage

Soft Drinks, Iced Tea or Coffee

## Dessert

Chocolate Cake

All items marked with a \*GF can be made Gluten Free  
\*Vegan and Vegetarian options available upon request

# Dinner Menu 111

\$55 per person  
Exclusive of tax and gratuity

## Salad

House Salad with Balsamic Vinaigrette

## Entree

### Filet Medallions \*GF

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

### Sesame Tuna \*GF

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

### Lemon Herb Chicken \*GF

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

### Lobster Ravioli

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

\*No substitutions on this dish served as is\*

## Beverage

Soft Drinks, Iced Tea or Coffee

## Dessert

Chocolate Cake

All items marked with a \*GF can be made Gluten Free  
\*Vegan and Vegetarian options available upon request

# Premium Menu

\$65 per person  
Exclusive of tax and gratuity

## Salad

House Salad with Balsamic Vinaigrette

## Entree

Filet \*GF

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

Almond Grouper \*GF

Pan seared grouper, almond encrusted, over wild rice risotto and asparagus.  
Finished with a beurre Grand Marnier and a balsamic reduction.

Lemon Herb Chicken \*GF

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

Lobster Ravioli

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

\*No substitutions on this dish served as is\*

## Beverage

Soft Drinks, Iced Tea or Coffee

## Dessert

Chocolate Cake

All items marked with a \*GF can be made Gluten Free  
\*Vegan and Vegetarian options available upon request

# Brunch Menu

\$21 per person

Exclusive of tax and gratuity

\*This menu is only offered on Sundays  
for events starting before 2PM\*

## Entree

### Shrimp & Grits

Jumbo shrimp, Andouille sausage, bell peppers, onions, tomato broth over stone ground grits.

### Breakfast Plate

Two eggs, Nueske's bacon, and toast served with hash browns.

### Chicken & Waffles

Two boneless fried chicken breasts served over a waffle with cinnamon butter and maple syrup. Served with hash browns.

### Fried Chicken Salad

Fried chicken tenders atop a bed of greens with cucumbers, tomatoes, Nueske's bacon and cheddar cheese.

\*No substitutions on this dish served as is\*

### California Burger

Certified angus beef, topped with pepper jack cheese, Nueske's bacon and avocado slices, on a brioche bun with lettuce, tomato and French fries.

\*No substitutions on this dish served as is\*

## Beverage

Soft Drinks, Iced Tea or Coffee

All items marked with a \*GF can be made Gluten Free

\*Vegan and Vegetarian options available upon request

# Appetizers

Priced by the piece  
(minimum of 12 to be ordered)

## Vegetarian

Vegetable Spring Rolls 2  
Vegetable Stuffed Mushrooms 2  
Mini Potato Cakes 2.50

## Beef

Meatballs 2.50  
*Choice of marinara, Swedish or BBQ*  
Steak & Vegetable Kabobs 8

## Sliders

Certified Angus Beef Cheeseburgers 3

## Seafood

Shrimp Cocktail 2.50

## Chicken

Chicken Skewers 3  
Choice of:  
*Grilled or fried*  
*Plain, teriyaki or buffalo*  
Chicken and Vegetable Kabobs 3.5

## Priced per person

Chips and Dip  
Queso Spinach Dip 5  
Avocado Pico De Gallo 5

## Priced per plate

\*Max of 4 orders per dish

Coconut Shrimp  
Buffalo Shrimp  
Calamari

Bleu Cheese Chips  
Truffle Fries  
Buffalo Calamari

# *Cancellation Policy*

## Cancellation Policy for Events Held in January-November

- Cancellations made 7 or more days prior to an event are subject to a \$100 cancellation fee
- Cancellations made within 48-24 hours prior to an event are subject to a cancellation fee equal to 50% of the agreed upon food and beverage minimum
- Cancellations made within 24 hours of an event or a group that fails to show for their secured event are subject to a cancellation fee equal to 100% of the food and beverage minimum, plus gratuities and banquet fees as agreed upon

## Cancellation Policy for Events Held in December

- Cancellations made 14 or more days prior to an event are subject to a \$100 cancellation fee
- Cancellations made between 2-14 days prior to an event are subject to a cancellation fee equal to 50% of the agreed upon food and beverage minimum
- Cancellations made within 48 hours of an event or a group that fails to show for their secured event are subject to a cancellation fee of 100% of the food and beverage minimum, plus gratuities and banquet fees as agreed upon