

Red Rocks Cafe Charlotte

STRAWBERRY HILL - SOUTHPARK

FROM REHEARSAL DINNERS TO BUSINESS PRESENTATIONS, RED ROCKS CAFE IS THE PERFECT VENUE FOR AN ARRAY OF PRIVATE EVENTS. FROM CUSTOMIZED SET MENUS TO BUFFETS, WE WILL TAILOR THE EVENT TO SUIT ALL YOUR NEEDS.

OUR NEWLY REMODELED PRIVATE DINNING ROOM FEATURES WARM LIGHTING, NEUTRAL DECOR AND UP TO DATE FINISHES. IT IS FULLY EQUIPPED FOR ALL OF YOUR AV NEEDS.

THE ROOM COMFORTABLY SEATS UP TO 65 PEOPLE AND WILL ACCOMMODATE UP TO 100 FOR COCKTAIL PARTIES.

WE ALSO OFFER PATIO SPACE BY REQUEST. PLEASE INQUIRE ABOUT CAPACITY AND BOOKING REQUIREMENTS.

WE TAKE GREAT PRIDE IN PERSONALIZING OUR EVENTS TO YOUR NEEDS AND LOOK FORWARD TO PLANNING A MEMORABLE PARTY WITH YOU!

FOR FURTHER INFORMATION, PLEASE CONTACT:

Emily Smith

emily@redrockscafe.com (704)-364-0402

Lunch Menu 1

\$21 Per Person

Entrees

Red Rocks Burger

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

Chicken Penne Pasta

Tender bites of sauteed chicken with our house made marinara sauce, Roma tomatoes, & penne pasta then topped with parmesan cheese

Caesar Salad

Romaine lettuce, shredded parmesan, & croutons mixed with our house made Caesar dressing topped with grilled salmon

Chicken Salad Fruit Plate

Array of seasonal fruit with our house made all white meat chicken salad with red onion, celery, almonds, mayo, & fine herbs

Soft drinks & iced tea included

Lunch menus are offered until 4PM

Lunch Menu 2

\$26 Per Person

Entrees

Caesar Salad

Romaine lettuce, shredded parmesan, & croutons mixed with our house made Caesar dressing topped with grilled salmon

Red Rocks Burger

Angus beef cooked medium, served on a brioche bun with lettuce, tomato, & onion. Served with a side of French fries

Chicken Penne Pasta

Tender bites of sauteed chicken with our house made marinara sauce, Roma tomatoes, & penne pasta then topped with parmesan cheese

Dessert

Chocolate Layer Cake
Coconut Cream Cake

Soft drinks & iced tea included

Lunch menus are offered until 4PM

Dinner Menu One

\$42 Per Person

Starters

Mixed Greens Salad with Balsamic Vinaigrette or Caesar Salad

Entrees

Petite Filet

4 oz center cut filet cooked medium, served with garlic smashed potatoes and broccoli

Chicken Penne Pasta

Tender bites of sauteed chicken with our house made marinara sauce, Roma tomatoes, & penne pasta then topped with parmesan cheese

Lemon Herb Chicken

Boneless Chicken Medallions in lemon herb butter sauce with garlic smashed potatoes and steamed veggies

Cajun Salmon

Blackened salmon fillet over red rice risotto. Served with broccoli and finished with Cajun cream sauce.

Dessert

Chocolate Layer Cake

Coconut Cream Cake

Dinner Menu Two

\$49 Per Person

Starters

Mixed Greens Salad with Balsamic Vinaigrette or Caesar Salad

Entrees

Chicken Marsala

Twin chicken medallions pan seared in Marsala sauce with Portabella mushrooms and Roma tomatoes. Served with smashed potatoes and mixed vegetables

Lemon Dill Salmon

Grilled salmon fillet topped with lemon dill butter sauce. Served with wild rice and green beans

Twin Filet Medallions

Two 4-ounce medallions, cooked medium, and served with smashed potatoes broccoli

Crab Cakes Dinner

Two pan seared lump crab cakes with dill mustard, wild rice, and mixed vegetables

Desserts

Chocolate Layer Cake

Coconut Cream Cake

Dinner Menu Three

\$52 Per Person

Starters

Cup of She Crab Soup

Mixed Greens Salad with Balsamic Vinaigrette

Entrees

Twin Filet Medallions

Two 4-ounce medallions, cooked medium, and served with smashed potatoes broccoli

Chicken Saltimbocca

Three boneless chicken medallions in garlic sage madeira wine sauce, prosciutto, cream, angel hair pasta, with a vegetable medley

Sesame Tuna

Ahi Tuna sesame seared to medium rare in ginger teriyaki broth with wild rice risotto & asparagus

Lobster Ravioli

Lobster filled ravioli tossed in Sherry lobster cream sauce with shrimp and asparagus tips. Topped with shredded Parmesan

Desserts

Chocolate Layer Cake

Coconut Cream Cake