

## **Red Rocks 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

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**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

**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

***Petite Filet***

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

***Spinach Walnut Ravioli with Shrimp***

Spinach and walnut filled ravioli with spinach, mushrooms, and Roma tomatoes tossed in white wine garlic butter. Topped with Feta cheese and shrimp

**Desserts**

Chocolate Layer Cake

Coconut Cream Cake

**Dinner Menu Three**

\$52 Per Person

**Starters**

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