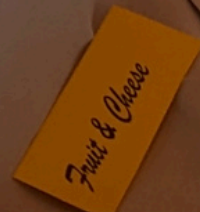


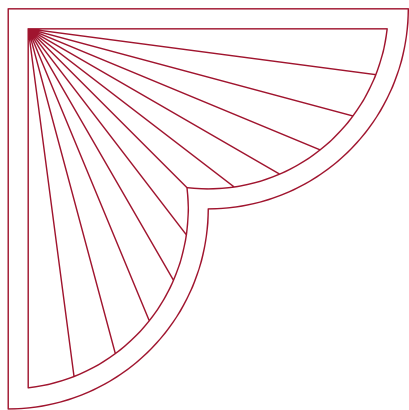


RED  
ROCKS

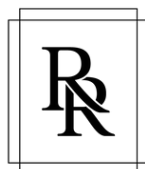
Exclusive  
Dining  
Portfolio



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# LIMITED EVENT MENUS



704-364-0402

Emily Smith  
Summer Gardner

[emily@redrockscafe.com](mailto:emily@redrockscafe.com)  
[summer@redrockscafe.com](mailto:summer@redrockscafe.com)





# M E N U



## Red Rocks Burger

Angus beef *medium* served on a brioche bun with lettuce, tomato, and onion with French fries.

## Small Salmon Caesar Salad

Chopped romaine tossed with shredded parmesan, house-made croutons, and caesar dressing topped with grilled salmon.

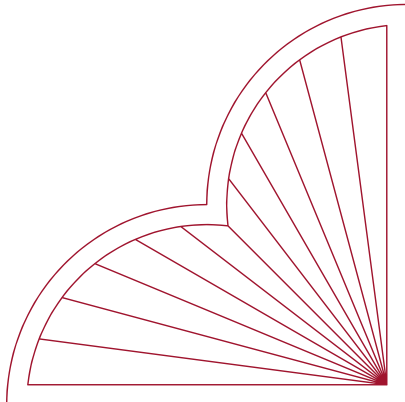
## Chicken Salad Fruit Plate

Array of seasonal fruit surrounding homemade chicken salad with red onion, celery, almonds, mayo, & fine herbs.

## Desserts

Cookie and Brownie Platter

*\$24 per person, includes soft drinks, tea, lemonade*



# M E N U



## Crab Cake Sandwich

Lump crab meat, lettuce, tomato, dill mustard on a brioche bun with French fries.

## Chicken Penne Pasta

Sautéed chicken with penne pasta and house-made marinara sauce, fresh basil, and tomatoes, topped with parmesan.

## Southern Salad

Fried chicken tenders, tomatoes, cucumbers, shredded cheddar, chopped bacon, and hard-boiled eggs over mixed greens with balsamic vinaigrette.

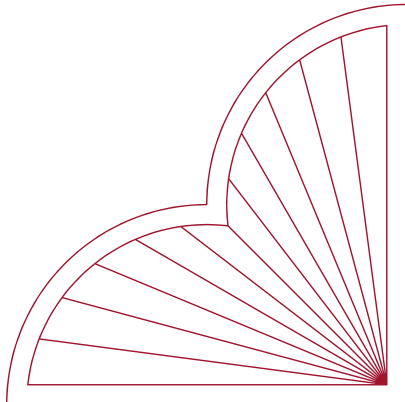
## Red Rocks Burger

Angus beef *medium* served on a brioche bun with lettuce, tomato, and onion with French fries.

## Desserts

Cookie and Brownie Platter

\$28 per person, includes soft drinks, tea, lemonade



# M E N U



## Starters

Mixed Greens Salad with Balsamic Vinaigrette  
or Caesar Salad

## Entrees

### Chicken Penne Pasta

Sautéed chicken with penne pasta and house-made marinara sauce, fresh basil, and tomatoes, topped with parmesan.

### 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.

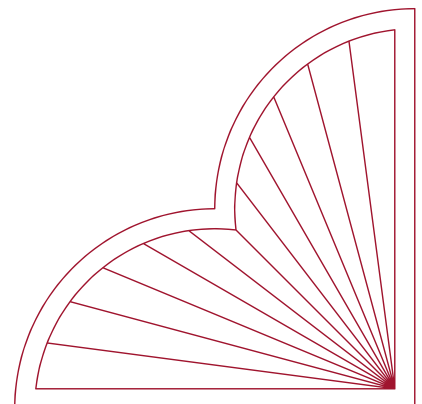
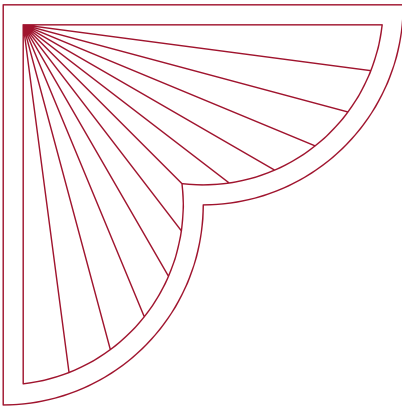
### Lemon Herb Chicken

Boneless chicken medallions in lemon herb butter sauce with garlic, smashed potatoes, and steamed veggies.

## Desserts

Chocolate Layer Cake  
Coconut Cream Cake

*\$44 per person, includes soft drinks, tea, lemonade*





# M E N U



## Starters

Mixed Greens Salad with Balsamic Vinaigrette  
or Caesar Salad

## Entrees

### Chicken Marsala

Grilled twin chicken medallions tossed in Marsala  
sauce with Portabella mushrooms and tomatoes.  
Served with smashed potatoes and mixed  
vegetables.

### Cajun Salmon

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

### Petite Filet

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

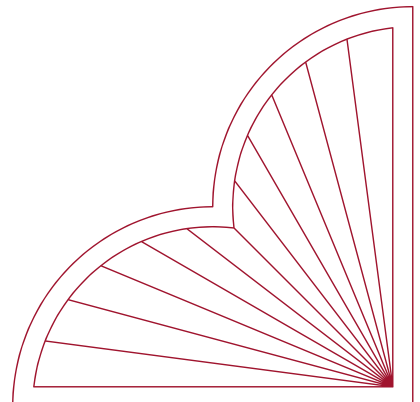
### Spinach Walnut Ravioli with Shrimp

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

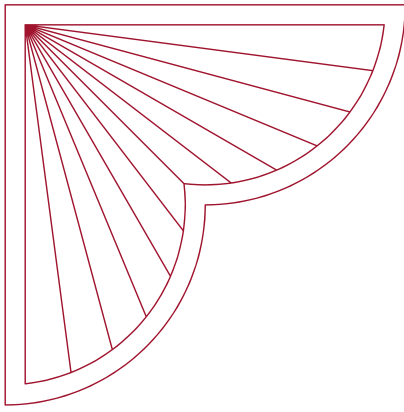
## Desserts

Chocolate Layer Cake  
Coconut Cream Cake

*\$49 per person, includes soft drinks, tea, lemonade*







DINNER III

# M E N U



## Starters

Mixed Greens Salad with Balsamic Vinaigrette  
or Caesar Salad

## Entrees

### Chicken Saltimbocca

Two boneless chicken medallions in garlic sage  
Madeira wine sauce, prosciutto, cream, angel hair  
pasta, with a vegetable medley.

### Sesame Tuna

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

### Twin Filet Medallions

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

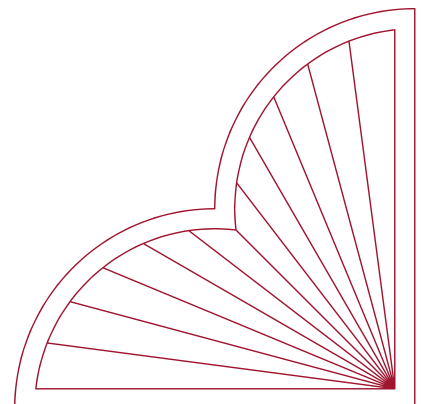
### Lobster Ravioli

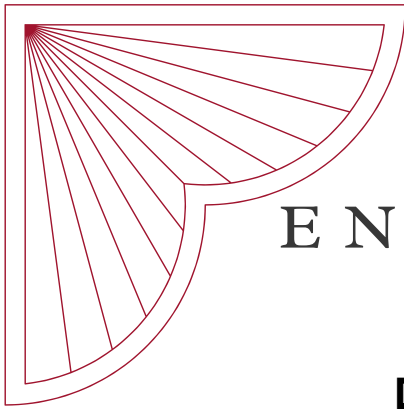
Lobster-filled ravioli tossed in Sherry lobster cream  
sauce with shrimp and asparagus. Topped with  
shredded Parmesan.

## Desserts

Chocolate Layer Cake  
Coconut Cream Cake

*\$56 per person, includes soft drinks, tea, lemonade*





# ENHANCEMENTS



## Dinner Menu Enhancements

Add lobster tail to any dinner menu +\$21pp

Add crab cakes to any dinner menu +\$17pp

## Bar Options

You may offer an open bar for your guests or a beer and wine bar in your dining room.

### Champagne Toast

A display of champagne flutes with your choice of LaMarca Prosecco or Wyclif Brut.

### Mimosas Bar

Your choice of Brut, Prosecco, or both to be served with pineapple, orange, and cranberry juice. The base price is \$30 plus champagne charged by the bottle.

\*Bar option costs are based on consumption per bottle.

## Dessert Bar \$235

One 3-layer cake and two dozen 3" mini cakes on a dessert display.

### 3-Layer Cake Flavors

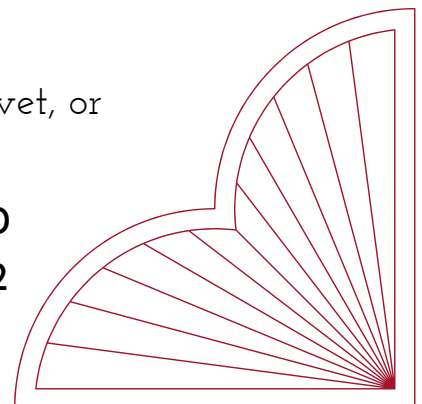
Chocolate, Coconut, Carrot, Red Velvet, or Traditional Yellow Cake with chocolate icing

### 3" Mini Cake Flavors

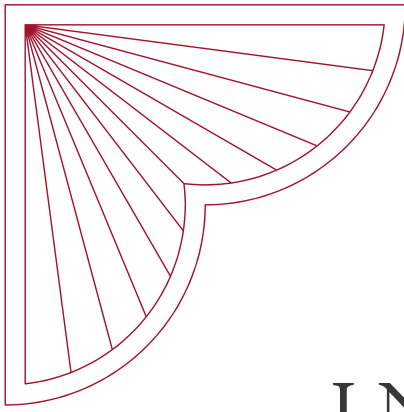
Chocolate, Coconut, Carrot, Red Velvet, or Strawberry

**Additional 3-layer cakes +\$80**

**Additional 3" mini cakes +\$72  
per dozen**







# GENERAL INFORMATION



## **Room Fees**

\$100

Room fees required to reserve your private dining space are non-refundable.

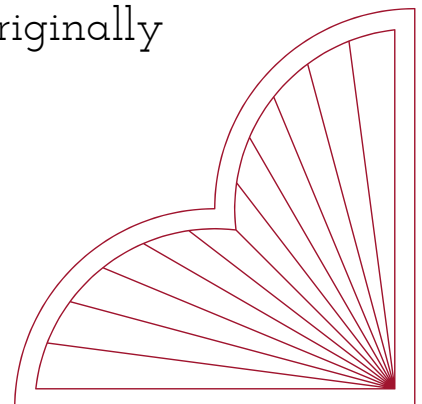
## **Food Allergies & Dietary Restrictions**

If someone in your group has a food allergy or necessary dietary restriction, please inform the event coordinators before the event. No substitutions will be made otherwise.

## **For Buffet Events:**

The guest count and food options for a buffet event are due one week prior to the event so the chef can allocate the necessary portions.

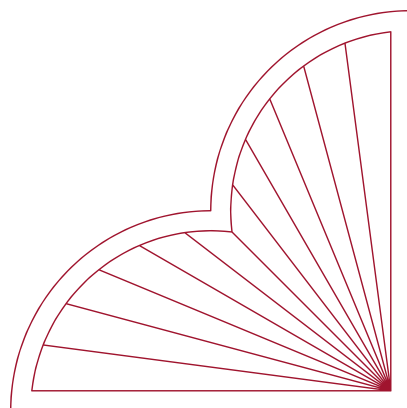
If fewer guests arrive for the event, the original cost remains the same as originally stated.



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# CATERING & BUFFET MENU





# HORS D'OEUVRES

## Vegetarian

{Pricing is Per Person}

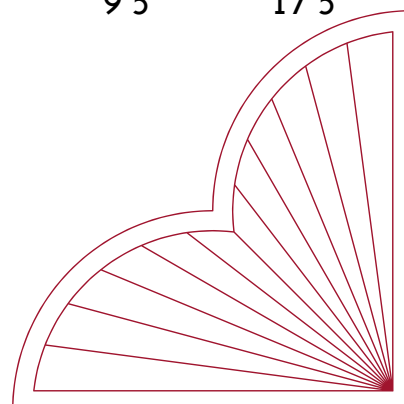
Queso Spinach Dip	4.25
Black Bean Corn Avocado Salsa	4.25
Bruschetta	3.95
<small>*served with sliced french bread</small>	
Roasted Red Pepper Hummus	3.95
<small>*served with sliced french bread</small>	

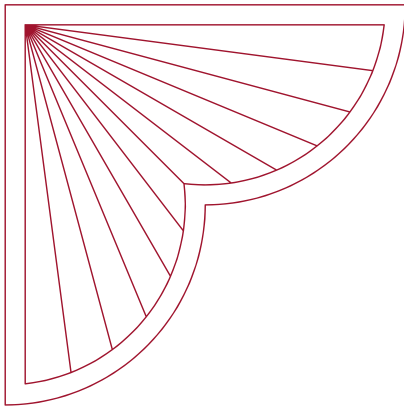
{Pricing is Per Piece}

Vegetable Spring Rolls	1.75
Vegetable Stuffed Mushrooms	2.25
Caprese Skewers - Balsamic	2.25

## Displays

	<i>Small</i>	<i>Large</i>
Vegetable Display	75	135
Fresh Fruit Display	75	135
Fruit & Cheese Display	95	175
Vegetable & Cheese	95	175





{Pricing is Per Piece}

## Chicken

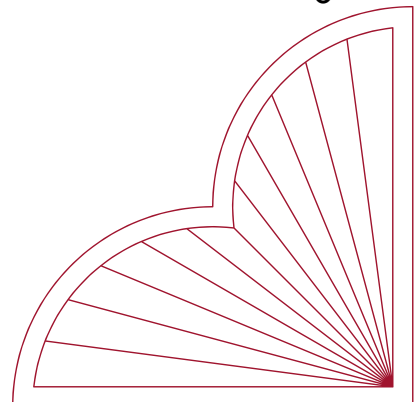
Mini Chicken Salad Croissants	2.50
Fried Chicken Tenders   Honey Dijon	2
Grilled Chicken Teriyaki Skewers	2
Buffalo Chicken Skewers	2.25
Chicken Kabobs with Roasted Vegetables	3.75

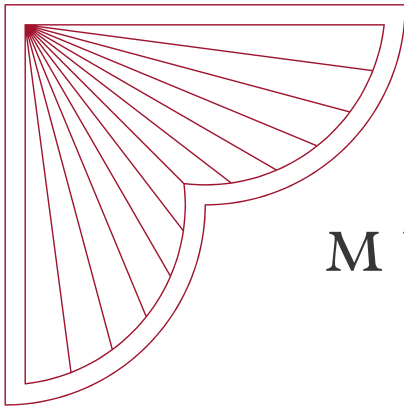
## Beef

BBQ Meatballs BBQ   Marinara	2.50
<small>*contains pork</small>	
Beef Kabobs with Roasted Vegetables	6
Sliced Tenderloin   Horseradish	{4oz} 16.95

## Seafood

Coconut Shrimp	3
Jumbo Shrimp Cocktail	3
Mini Crab Cakes	6





# MULTI-COURSE

{Pricing is Per Person}

## Salads:

*P.P.*

Garden Salad | 2 Dressings

6

Caesar Salad

6

Spinach Salad | Hot Bacon

7

Chopped Salad | 2 Dressings

7

## Pastas:

*P.P.*

Chicken Penne

12

Vegetable | Marinara or Alfredo

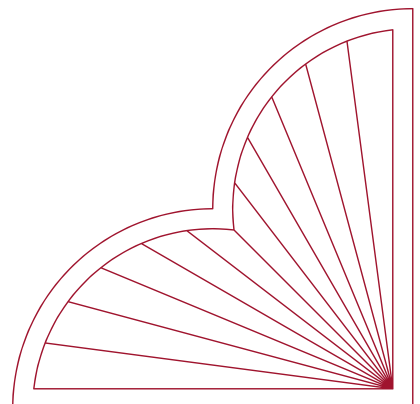
12

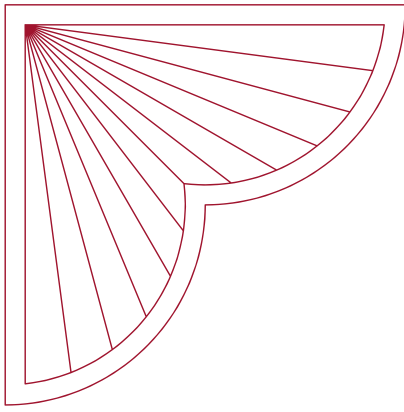
Quattro Formaggio

15

Cajun Pasta | with chicken | with shrimp

14|16|19



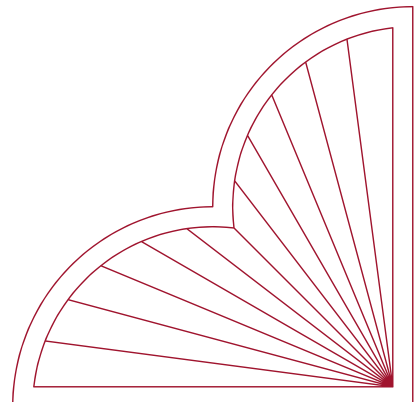


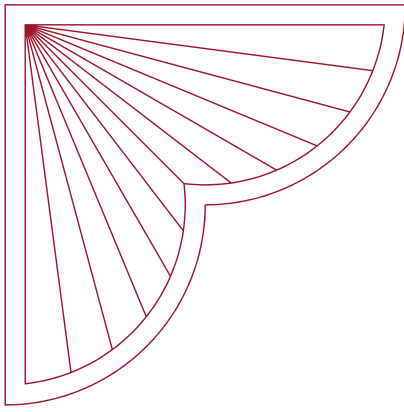
## **Entrees:** Served with a Side Item *P.P.*

Lemon Herb Chicken	16
Chicken Marsala	16.50
BBQ Chicken	16.50
Lemon Dill Salmon	22
Filet Medallions	26

## **Sides:** 6.00pp for Each Additional Side

Garlic Smashed Potatoes  
Sauteed Green Beans  
Southern Green Beans  
Steamed Mixed Vegetables  
Steamed Broccoli  
Wild Rice Risotto  
Sauteed Asparagus





## Desserts:

P.P.

Chocolate Chip Cookies 1.50

Chocolate Brownies 1.50

## Red Rocks Signature Cakes:

Flavors: Chocolate, Coconut, Carrot, Red Velvet

Single Serving Cakes 3" 6

\*also available in strawberry

3 Layer Round Cakes | Serves 20 80

\*also available in traditional yellow cake

Sheet Cakes | Serves 50 120

\*also available in black & white cake

## Dessert Squares:

Flavors: Lemon, Bourbon Pecan, New York Cheesecake,  
S'mores Brownie, Apple Frangipane

1/2 Sheet | Serves 24 - 72 65

