

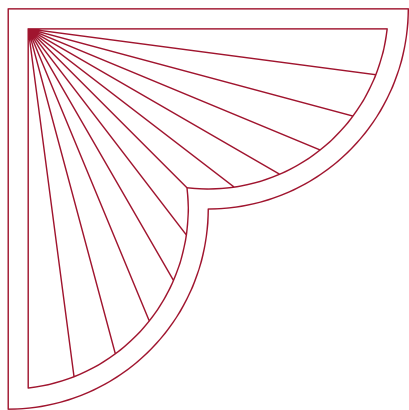


RED
ROCKS

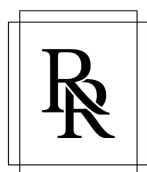
Exclusive
Dining
Portfolio



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LIMITED EVENT MENUS

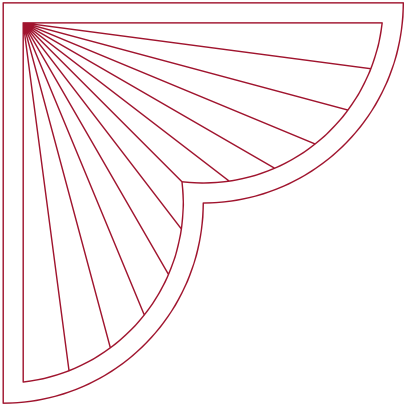


704-364-0402

Summer Gardner
Daijha Boykin

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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.

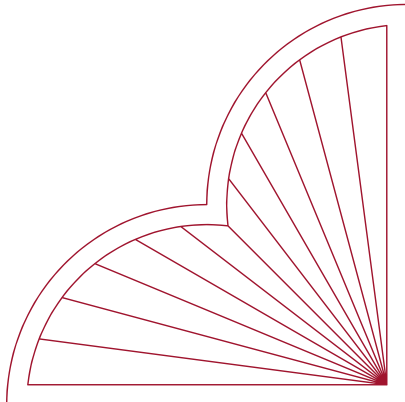
Chicken Salad Fruit Plate

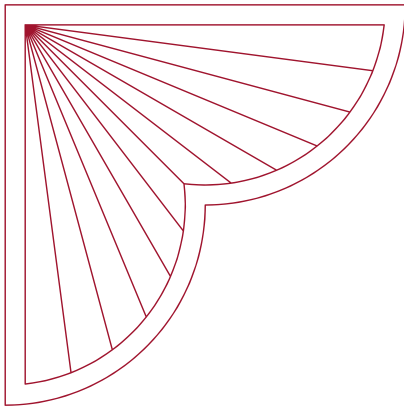
Array of seasonal fruit surrounding homemade chicken salad with red onion, celery, almonds, mayo, & fine herbs.

Dessert

Cookie Platter

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





LUNCH II

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.

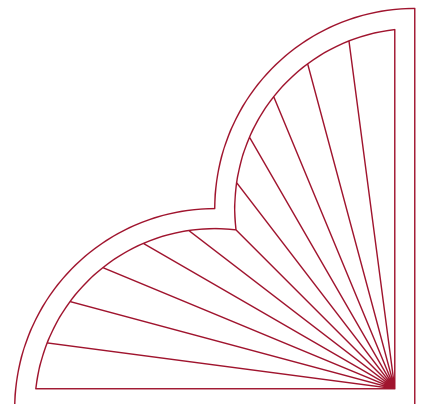
Red Rocks Burger

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

Dessert

Cookie 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.

Petite Salmon

5 oz grilled salmon fillet served with smashed potatoes and broccoli.

Petite Filet

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

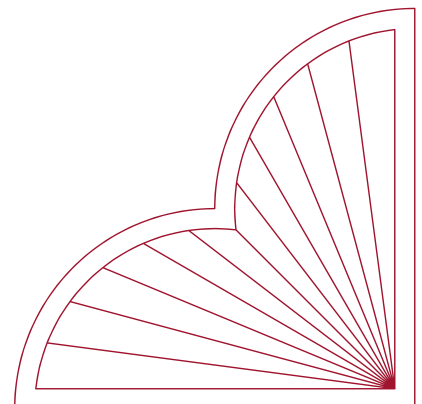
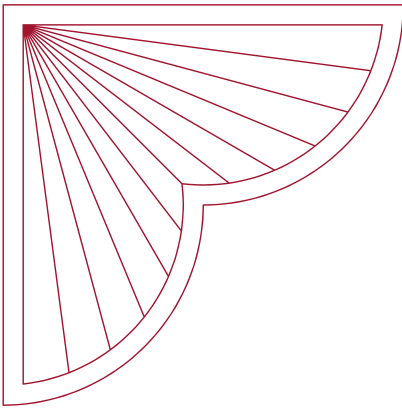
Lemon Herb Chicken

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.

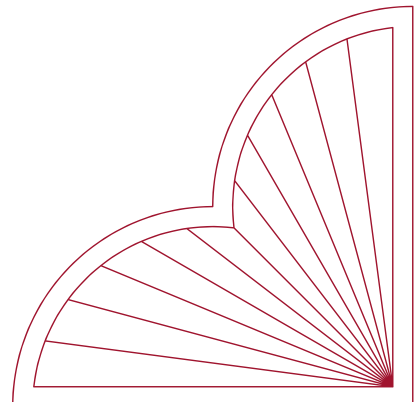
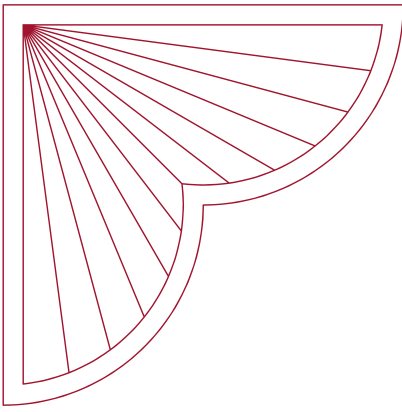
Spinach Walnut Ravioli with Shrimp

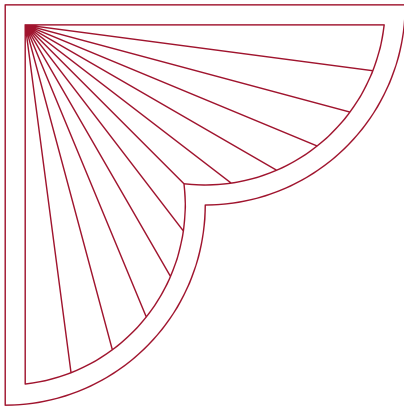
Spinach and walnut-filled ravioli with spinach,
mushrooms, and tomatoes tossed in white wine
garlic butter. Topped with Feta cheese and shrimp.

Desserts

Chocolate Layer Cake
Coconut Cream Cake

\$50 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.

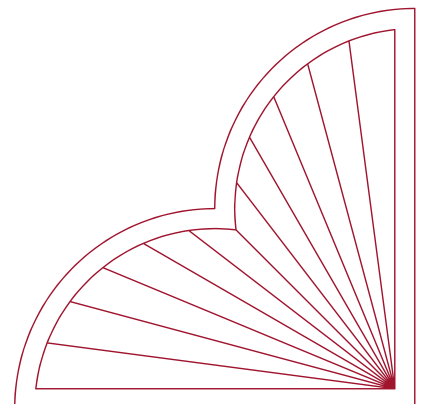
Lobster Ravioli

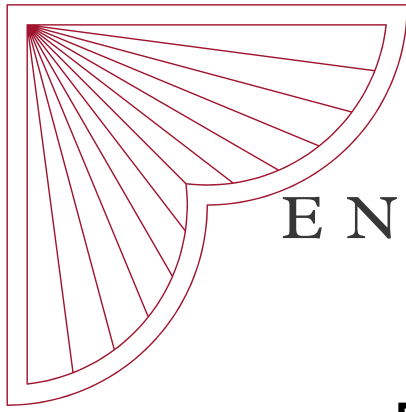
Lobster-filled ravioli tossed in Sherry lobster cream
sauce with shrimp and asparagus. Topped with
shredded Parmesan.

Desserts

Chocolate Layer Cake
Coconut Cream Cake

\$58 per person, includes soft drinks, tea, lemonade





ENHANCEMENTS



Dinner Menu Enhancements

Add lobster tail to any dinner menu +\$22pp

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.

There is no requirement to purchase an alcohol package. All alcohol will be charged based on consumption.

Champagne Toast

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

Mimosas Bar

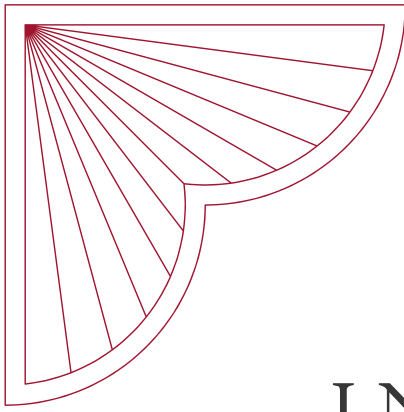
Your choice of Brut, Prosecco, or both to be served with pineapple, orange, and cranberry juice. The base price is \$30 plus champagne charged by the bottle.

*Bar option costs are based on consumption per bottle.

Coffee Bar

A self-service station perfect for your morning events. Includes regular and decaf coffee with cream and sugar.





GENERAL INFORMATION



Room Fees

\$100

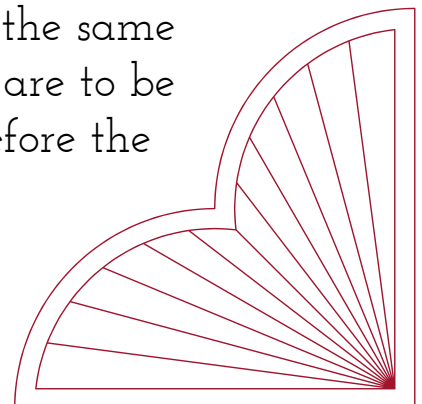
Room fees required to reserve your private dining space are non-refundable.

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.

Buffet Events & Limited Menus

The guest count and food options for a buffet event are due one week (seven days) 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. Limited menus are to be decided one week (seven days) before the event.



2025

❧

CATERING & BUFFET MENU

❧





HORS D'OEUVRES

Vegetarian

{Pricing is Per Person}

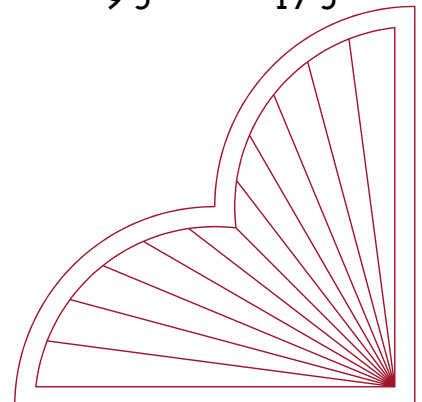
Queso Spinach Dip	4.25
Black Bean Corn Avocado Salsa	4.25
Bruschetta	3.95
*served with sliced french bread	
Roasted Red Pepper Hummus	3.95
*served with sliced french bread	

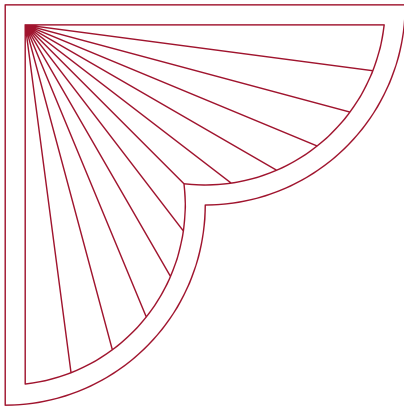
{Pricing is Per Piece}

Vegetable Spring Rolls	2
Vegetable Stuffed Mushrooms	2.25
Caprese Skewers - Balsamic	2.50

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

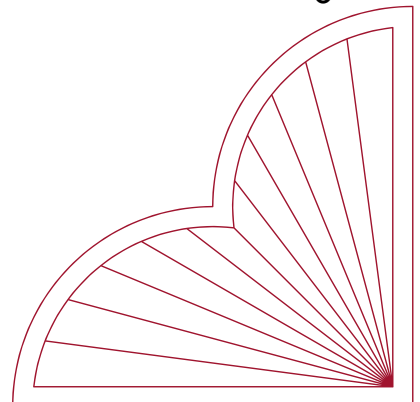
Mini Chicken Salad Croissants	2.50
Fried Chicken Tenders Honey Dijon	2
Grilled Chicken Teriyaki Skewers	2
Buffalo Chicken Skewers	2.25

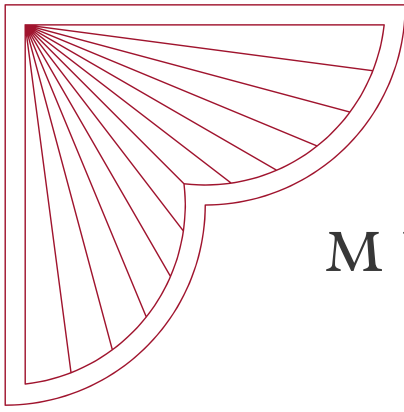
Beef

Meatballs - BBQ Marinara	2.50
*contains pork	
Beef Kabobs with Roasted Vegetables	7
Sliced Tenderloin Horseradish	{4oz} 17.95

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

7

Caesar Salad

9

Spinach Salad | Hot Bacon

9

Chopped Salad | 2 Dressings

9

Pastas:

P.P.

Chicken Penne

14

Vegetable | Marinara or Alfredo

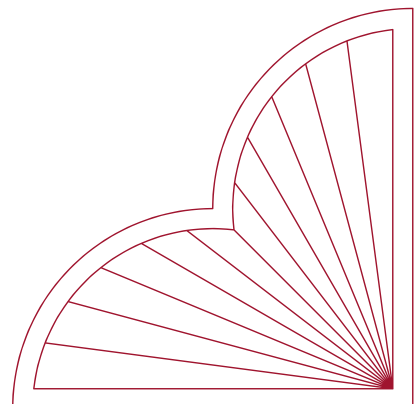
14

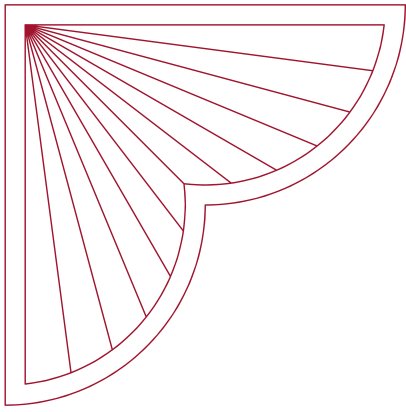
Quattro Formaggio

15

Cajun Pasta | with chicken | with shrimp

15|16|19



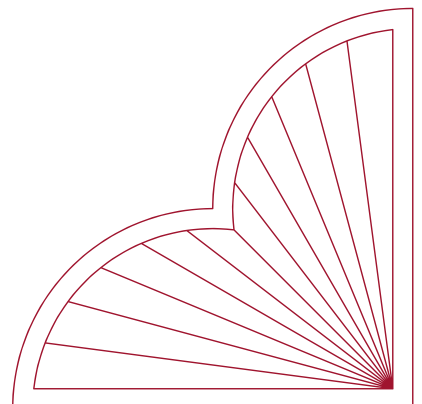


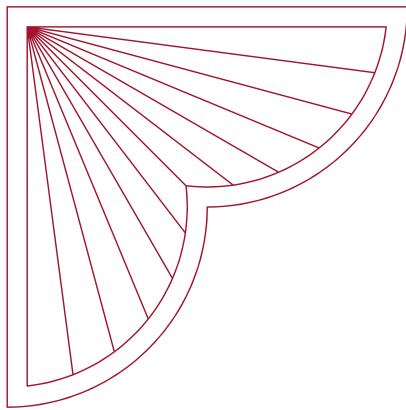
Entrees: Served with a Side Item P.P.

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
Wild Rice Risotto
Sauteed Asparagus





Desserts:

P.P.

Chocolate Brownies	2
Chocolate Chip Cookies	2

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, Key Lime, Bourbon Pecan, New York Cheesecake, S'mores Brownie, Apple Frangipane, Berry Frangipane, Turtle

1/2 Sheet Serves 24 - 72	65
*one flavor per 1/2 sheet	

Dessert Display 235

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

Additional 3" mini cakes	+\$72 per dozen
Additional 3-layer cakes	+\$80

***Seasonal flavors available,
please ask events coordinator for
more details***

