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1992

PRIVATE EVENTS
& CATERING
PORTFOLIO

704-364-0402

SUMMER GARDNER
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4223 Providence Rd Unit 8, Charlotte, NC 28211

Lunch I

Menu

Red Rocks Burger

Angus beef, cooked 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.

Chicken Penne Pasta

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

Dessert

Cookie & Brownie Platter

\$30 per person, includes soft drinks, tea, lemonade

Lunch II

Menu

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, cooked medium, served on a brioche bun with lettuce, tomato, and onion with French fries.

Dessert

Cookie & Brownie Platter

\$32 per person, includes soft drinks, tea, lemonade

Dinner I

Menu

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

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 mixed vegetables..

Desserts

Chocolate Layer Cake
Coconut Cream Cake

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

Menu

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

Menu

Starters

Mixed Greens Salad with Balsamic Vinaigrette
or Caesar Salad

Entrees

Chicken Saltimbocca

Two boneless chicken medallions and prosciutto in garlic sage Madeira wine cream sauce with angel hair pasta and mixed vegetables.

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.

Coffee Bar

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





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

Final guest counts and buffet menu selections must be submitted no later than seven (7) days prior to the event to allow for proper preparation. In the event of reduced attendance, pricing will remain based on the confirmed guest count. Limited menus must also be finalized seven (7) days prior to the event.



2026

CATERING & BUFFET MENU



H O R S D ' O E U V R E S

Vegetarian

{Pricing is Per Person}

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

{Pricing is Per Piece}

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

Displays

	Small	Large
Vegetable	75	135
Fresh Fruit	75	135
Fruit & Cheese	95	175
Vegetable & Cheese	95	175

{Pricing is Per Piece}

Chicken

Chicken Salad Hawaiian Rolls	2.50
Fried Chicken Tenders Honey Dijon	2
Grilled Chicken Teriyaki Skewers	2
Buffalo Chicken Skewers	2.25

Beef

Meatballs - BBQ Marinara	1
<small>*contains pork</small>	
Steak Kabobs with Roasted Vegetables	9
Sliced Tenderloin Horseradish	{4oz} 20

Seafood

Coconut Shrimp	3
Shrimp Cocktail	3
Mini Crab Cakes	6

M U L T I - C O U R S E

{Pricing is Per Person}

Salads

Garden Salad 2 Dressings	7
Caesar Salad	9
Spinach Salad Hot Bacon	9
Chopped Salad 2 Dressings	9

Dressing Options: Balsamic Vinaigrette, Ranch, Bleu Cheese, Oriental, Honey
Dijon, Lemon Vinaigrette, Pomegranate Vinaigrette, Thousand Island

Pastas

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

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

Sides

6.00pp for Each Additional Side

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



Desserts:

Chocolate Brownies	2
Chocolate Chip Cookies	2

Signature Cakes:

Flavors: Chocolate, Coconut, Carrot, Red Velvet

3 Layer Round Cakes Serves 20	80
<small>*also available in traditional yellow cake</small>	
3" Mini Cakes 1 Dozen	80
<small>*also available in strawberry</small>	
Sheet Cakes Serves 50	120
<small>*also available in black & white cake</small>	

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	72
<small>*one flavor per 1/2 sheet</small>	

Dessert Display

	240
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One 3-layer cake and two dozen 3" mini cakes on a dessert display.

Additional 3" mini cakes	+80/dozen
Additional 3-layer cakes	+80

Seasonal flavors available, please ask events coordinator for more details