

Red Rocks Private Dining Experience

Red Rocks Café, located in Birkdale Village, is the perfect place to host all of your special events.

Be it a dinner party, business presentation, or rehearsal dinner, we combine a special blend of ambience, food and service.

We have two different rooms to offer your event:

The private dining room can comfortably seat 45 guests for dinner. It also features audiovisual capabilities via a 42" plasma screen. Laptop hookups are available for any PowerPoint presentations.

The semi-private dining room is ideal for large groups, comfortably seating up to 80 guests. With advance notice, we can help provide A/V.

Both rooms feature beautiful artwork and warm appointments.

We take pride in tailoring our private rooms to your needs, from food to service. For further information on menus, pricing and available dates, please call

***Marisa Salamida
Marisa@redrockscfe.com
704.892.9999***



Menu Option I

Salad

*Mixed Greens Salad tossed in Balsamic Vinaigrette
or
Caesar Salad*

Entrees

Sliced Tenderloin

Roasted Tenderloin, sliced, finished with a Bourbon mushroom sauce served with garlic smashed potatoes and steamed mixed vegetables

Lemon Chicken

Medallions of chicken simmered in a lemon and fresh herb butter sauce served with garlic smashed potatoes and steamed mixed vegetables

Lemon Dill Salmon

Grilled Salmon filet finished with a lemon dill sauce served with wild rice and steamed mixed vegetables

Chicken Penne Pasta

Chicken sautéed with Roma tomatoes and penne pasta in our housemade marinara sauce finished with imported cheese

Desserts

3 Layer Chocolate cake

Or

Key lime Cheesecake

\$31 Per Person

***Exclusive of tax and gratuity
Includes Soft Drinks, Iced Tea, & Coffee***



Menu Option II

Salad

*Mixed Greens Salad tossed in Balsamic Vinaigrette
or
Caesar Salad*

Entrees

Tenderloin

6 oz cut of Certified Angus Beef filet served with garlic smashed potatoes and steamed mixed vegetables

Lemon Chicken

Medallions of chicken simmered in a lemon and fresh herb butter sauce served with garlic smashed potatoes and steamed mixed vegetables

Quattro Formaggio

Penne pasta tossed with chicken, bacon, mushrooms and Roma tomatoes in a four cheese cream sauce topped with imported cheese

Sesame Tuna

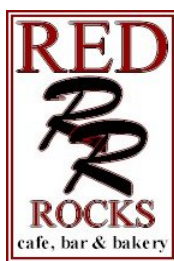
8oz Yellow Fin Tuna over wild rice risotto and asparagus. Finished with ginger teriyaki broth

Desserts

*3 Layer Chocolate Cake
Or
Key lime Cheesecake*

\$36 Per Person

***Exclusive of tax and gratuity
Includes Soft Drinks, Iced Tea, & Coffee***



Menu Option III
(For parties of 50 people or more)

Salad
(Select One)

Mixed Greens Salad tossed in Balsamic Vinaigrette

OR

Caesar Salad

Entrees
(Select One)

Filet & Chicken

6 oz cut of Certified Angus Beef filet accompanied by a grilled and marinated chicken breast served with garlic smashed potatoes and steamed mixed vegetables

OR

Filet & Shrimp

6 oz cut of Certified Angus Beef filet accompanied by shrimp prawns served with garlic smashed potatoes and steamed mixed vegetables

Desserts

3 Layer Chocolate Cake

Or

Key lime Cheesecake

\$39 Per Person

Exclusive of tax and gratuity
Includes Soft Drinks, Iced Tea & Coffee



Menu Option IV

Salad

*Mixed Greens Salad tossed in Balsamic Vinaigrette
or
Caesar Salad*

Entrees **(Select Three)**

Prime Filet

8 oz. cut of Prime filet served with garlic smashed potatoes and broccolini

Lemon Herb Chicken

Chicken medallions sautéed in a lemon & fresh herb butter sauce served with garlic smashed potatoes and steamed mixed vegetables

Quattro Formaggio

Penne pasta tossed with chicken, bacon, mushrooms and Roma tomatoes in a four cheese cream sauce topped with imported cheese

Sesame Tuna

8 oz. sesame seared yellow fin tuna over wild rice risotto and asparagus finished with ginger teriyaki broth

Southern Citrus Sea Bass

8 oz pan seared sea bass over sweet potato chips with wilted spinach finished with Grande Mariner buerre blanc and port wine reduction

Desserts

3 Layer Chocolate Cake

Or

Key lime Cheesecake

\$43 Per Person

***Exclusive of tax and gratuity
Includes Soft Drinks, Iced Tea & Coffee***



Red Rocks Premiere Menu

Hors d'oeuvres

Shrimp Cocktail
Queso & Spinach Sun-Dried Tomato Dip

Salad

Mixed Greens Salad tossed in Balsamic Vinaigrette
Caesar Salad
Chopped Salad

Entrees

Filet & Shrimp

6 oz. Filet served with three JUMBO grilled shrimp, garlic smashed potatoes and steamed mixed vegetables

Filet & Lobster

6 oz. Certified Angus Filet with a 5 oz. Tristan Lobster Tail served with garlic smashed potatoes and steamed vegetables

Sesame Tuna

8oz Yellow Fin Tuna over wild rice risotto and asparagus. Finished with ginger teriyaki broth

Lemon Herb Chicken

Chicken medallions sautéed in a lemon & fresh herb butter sauce served with garlic smashed potatoes and steamed mixed vegetables

Desserts

3 Layer Chocolate Cake
Or
Key lime Cheesecake

\$69 Per Person

Exclusive of tax and gratuity
Includes Soft Drinks, Iced Tea, & Coffee



Lunch Menu Option I

Entrees

Large Garden Salad

*Mixed greens, seasonal veggies and choice of dressing
Topped with your choice of a grilled Chicken breast or Salmon filet*

Red Rocks Burger

8 oz. Certified Angus Burger, grilled and served on a Kaiser roll, with lettuce, tomato and onion. Served with French fries

Fruit Plate with Chicken Salad

Array of seasonal fruit with our housemade all white meat chicken salad with red onion, celery, almonds, mayo and fine herbs

Crab Cake Sandwich

Fresh lump crabmeat pan-seared until golden brown topped with a housemade dill mustard sauce served on a Kaiser roll with lettuce and tomato and your choice of side item

Chicken Penne Pasta

Chicken sautéed with Roma tomatoes and penne pasta in our housemade marinara sauce finished with imported cheese

\$13 Per Person

***Exclusive of tax and gratuity
Soft Drinks, Iced Tea & Coffee***

Additions

*Queso Spinach & Sun-dried Tomato Dip for a starter
\$2.50 per person*

*3 Layer Chocolate Cake or Key lime Cheesecake
\$3.00 per person*



Lunch Menu Option II

Starters

*Cup Of Soup of the Day
Or
House Salad tossed with Balsamic Vinaigrette*

Entrees

Lemon Herb Chicken

Twin chicken medallions sautéed in a lemon and fresh herb butter sauce served with garlic smashed potatoes and steamed mixed vegetables

Shrimp & Scallops Fresco

*Shrimp and sea scallops sautéed with mushrooms and artichokes, penne pasta and garlic.
Tossed in a sun-dried tomato cream sauce and finished with imported cheeses*

Quattro Formaggio

Penne pasta tossed with chicken, bacon, mushrooms and Roma tomatoes in a four cheese cream sauce topped with imported cheese

Red Rocks Burger

8 oz. Certified Angus Burger, grilled and served on a Kaiser roll, with lettuce, tomato and onion. Served with French fries

Desserts

*3 Layer Chocolate Cake
Or
Key lime Cheesecake*

\$21 Per Person

*Exclusive of tax and gratuity
Soft Drinks, Iced Tea & Coffee*



Hors D'oeuvres Menu

48 hour notice required~ For late orders, charges may apply & availability will be limited

Charges are applied per guest. Items are 2-3 per guest based on weight & size

'Green' bio-disposable appetizer plates, utensils and napkins \$1.00 per guest

Upgraded plates & utensils are \$1.25/ guest

China, flatware & glassware will need to be rented

Chicken

<i>Fried Chicken Tenders~ with honey mustard & bbq sauce</i>	<i>\$2.95</i>
<i>Buffalo Chicken Skewers~ with ranch & bleu cheese</i>	<i>\$3.25</i>
<i>Grilled Chicken Teriyaki Skewers</i>	<i>\$3.25</i>
<i>Triangle Sandwiches~ chicken salad, tuna salad or vegetable</i>	<i>\$3.95</i>
<i>Chicken Kabobs with roasted vegetables</i>	<i>\$4.95</i>

Beef

<i>Meatballs~ served in our marinara sauce</i>	<i>\$3.25</i>
<i>Pigs in a blanket</i>	<i>\$3.25</i>
<i>Beef Kabobs with roasted vegetables</i>	<i>\$5.95</i>
<i>Sliced Tenderloin Croustade~ drizzled with horseradish sauce</i>	<i>\$6.95</i>

Vegetarian

<i>Queso Spinach & Sun-dried Tomato Dip~ with tri-colored tortilla chips</i>	<i>\$2.95</i>
<i>Vegetable Spring Rolls~ with teriyaki & sweet and sour</i>	<i>\$3.25</i>
<i>Creamy Vegetable Stuffed Mushrooms</i>	<i>\$3.50</i>
<i>Bruschetta</i>	<i>\$3.50</i>
<i>Fresh Jalapeno stuffed with Monterrey Jack~ with ranch</i>	<i>\$3.50</i>
<i>Cold, Marinated Asparagus Skewers</i>	<i>\$3.50</i>
<i>Fruit Skewers</i>	<i>\$3.75</i>
<i>Domestic Cheese Skewers</i>	<i>\$3.75</i>
<i>Mozzarella & Tomato Skewers~ with balsamic vinaigrette</i>	<i>\$3.95</i>

Seafood

<i>Seafood Stuffed Mushrooms</i>	\$3.50
<i>Mini Crab Cakes~ with dill mustard</i>	\$3.95
<i>Bacon wrapped Scallop</i>	\$3.95
<i>Jumbo Shrimp Cocktail</i>	\$4.95
<i>Peppered Yellow fin Tuna</i>	\$7.75
<i>Lump Crabmeat</i>	Market
<i>3 oz Canadian Lobster Tails</i>	Market
<i>* Assorted seafood display can be priced out upon request</i>	

Sliders~ all served on mini Kaiser rolls

<i>Mini Crab Cake~ with a Cajun remoulade</i>	\$4.95
<i>Mini BBQ Pork</i>	\$4.95
<i>Mini Kobe Burgers</i>	\$5.95
<i>* Toppings can be added to sliders upon request for an additional cost</i>	

Stationed Platters~ Small serves up to about 40 guests, Large are 50 or more

<i>Vegetable Crudité</i>	<i>small...\$60.00/ large...\$120.00</i>
<i>Fresh Fruit Crudité</i>	<i>small...\$60.00/ large...\$120.00</i>
<i>Vegetable & Cheese Crudité</i>	<i>small...\$80.00/ large...\$160.00</i>
<i>Fresh Fruit & Cheese Combo</i>	<i>small...\$80.00/ large...\$160.00</i>
<i>* Cheese used on platters will be apple wood smoked cheddar, pepper jack, Gouda, smoked Gouda & white cheddar</i>	
<i>* Imported cheeses can be specially ordered upon request & availability for an additional cost</i>	

Salads

<i>House Salad~ mixed field greens with tomatoes, sliced red onion, cucumbers and carrots with your choice of two dressings</i>	\$3.50
<i>Caesar Salad~ romaine lettuce tossed with parmesan cheese and croutons with Caesar dressing</i>	\$4.00
<i>Greek Salad~ mixed field greens with feta cheese, tomatoes, sliced red onion, cucumbers, kalamata olives & pepperoncini served with Greek dressing</i>	\$4.75
<i>Spinach Salad~ fresh spinach leaves with tomatoes, sliced red onions, mushrooms and hard boiled egg served with hot bacon dressing</i>	\$5.25

Entrée Selections

<i>Chicken Penne Pasta~ chicken with housemade marinara & Roma tomatoes topped with imported cheese</i>	\$4.50
<i>Vegetable Rotini~ sautéed with broccoli, sun-dried tomatoes & mushrooms in a white wine and garlic sauce</i>	\$4.50
<i>Cajun Chicken Pasta~ chicken & andouille sausage tossed with onions, Roma tomatoes, red & green peppers in a Cajun cream sauce</i>	\$4.95
<i>Lemon Herb Chicken Medallions</i>	\$4.95
<i>Chicken Marsala~ Roma tomatoes & portabello mushrooms</i>	\$4.95
<i>Lemon Dill Salmon~ with a lemon dill butter sauce</i>	\$5.95
<i>Sliced Sirloin~ in an au jus</i>	\$6.95
<i>Filet Medallions~ just grilled or in port wine demi</i>	\$8.95
<i>Sliced Tenderloin~ can be served with rolls & horseradish sauce</i>	\$8.95

Side Items

<i>Steamed Mixed Vegetables</i>	\$2.25
<i>Sautéed Green Beans</i>	\$2.25
<i>Southern Style Green Beans</i>	\$2.50
<i>Broccoli & Cheese Casserole</i>	\$2.50
<i>Roma style spinach cakes</i>	\$2.50
<i>Roasted Garlic Potatoes</i>	\$2.25
<i>Smashed Potatoes</i>	\$2.25
<i>Mini Parmesan Potato Cakes~ topped with dill mustard & parmesan cheese</i>	\$2.50
<i>Mini Sweet Potato Cakes</i>	\$2.50
<i>Red Potato Custard</i>	\$2.50
<i>Sweet Potatoes</i>	\$2.50
<i>Wild rice pilaf</i>	\$2.25
<i>Mac & Cheese</i>	\$2.25

Desserts

<i>Chocolate Chip Cookies</i>	\$1.50
<i>Brownies</i>	\$1.50
<i>Apple Crumb Bars</i>	\$1.75
<i>Bourbon Pecan Bars</i>	\$1.75
<i>Lemon Bars</i>	\$1.75
<i>Chocolate Covered Strawberries</i>	\$2.00
<i>Chocolate Mousse</i>	\$2.00
<i>Bread Pudding</i>	\$2.50
<i>Mini Tarts & Éclairs</i>	\$2.95
<i>Assorted Cake Display</i>	\$3.95