



## *Red Rocks Private Dining Experience*

*Red Rocks Café, located at Strawberry Hill Shopping Center in Charlotte, is the perfect place to host all of your special events. Be it a rehearsal dinner, business presentation, or dinner party, we combine a special blend of ambiance, food and service.*

*Our private dining room can comfortably seat 64 guests for a seated dinner or 100 guests for a cocktail reception. With beautiful artwork and warm lighting, it is the perfect place to host your special event. It also features audiovisual capabilities via a 48" plasma screen. Laptop hookups are available for any PowerPoint presentations, and we also have a projector and screen on hand.*

*We also have an option to rent the entire restaurant for events such as wedding receptions and Christmas parties. Prices and availability vary and are available upon request.*

*We take pride in tailoring our special events to your specific needs. For any additional information on menus, pricing and availability, please contact:*

*Andrea Chiles*  
*[andrea@redrockscafe.com](mailto:andrea@redrockscafe.com)*  
*(704) 364-0402*

*Catering and special event information is also available at [www.redrockscafe.com](http://www.redrockscafe.com)*



## *Seated Dinner Menu Option I*

### **Salad**

*Mixed Greens Salad tossed in Balsamic Vinaigrette*

*or*

*Caesar Salad*

### **Entrees**

#### **Sliced Tenderloin**

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

#### **Lemon Herb 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*

*Keylime Cheesecake*

***\$31 Per Person***

***Exclusive of tax and gratuity***

*Includes Soft Drinks, Iced Tea, & Coffee*



## ***Seated Dinner 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 Herb 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*

*Keylime Cheesecake*

***\$36 Per Person***

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



## *Seated Dinner Menu Option III*

### *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*

*Keylime Cheesecake*

***\$39 Per Person***

***Exclusive of tax and gratuity***

*Includes Soft Drinks, Iced Tea & Coffee*



## ***Seated Dinner 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*

#### ***Citrus Sea Bass***

*8 oz. Pan seared sea bass. Served with wild rice risotto and steamed asparagus topped with a pineapple chutney.*

### ***Desserts***

*3 Layer Chocolate Cake*

*Or*

*Keylime 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*  
*Keylime 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 Keylime 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  
Keylime Cheesecake*

***\$21 Per Person***

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



## ***Hors D'oeuvres Menu ~ On and Off Site***

*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  
disposable appetizer plates, utensils and napkins \$1.00 per guest  
China, flatware & glassware are also available – Pricing may vary*

### ***Chicken***

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

### ***Beef***

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

### ***Vegetarian***

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

## **Seafood**

<i>Seafood Stuffed Mushrooms</i>	<b>\$3.50</b>
<i>Mini Crab Cakes ~ with dill mustard</i>	<b>\$3.95</b>
<i>Bacon wrapped Scallop</i>	<b>\$3.95</b>
<i>Jumbo Shrimp Cocktail</i>	<b>\$4.95</b>
<i>Peppered Yellowfin Tuna</i>	<b>\$7.75</b>
<i>Lump Crabmeat</i>	<b>Market</b>
<i>3 oz Canadian Lobster Tails</i>	<b>Market</b>
<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>	<b>\$4.95</b>
<i>Mini BBQ Pork</i>	<b>\$4.95</b>
<i>Mini Kobe Burgers</i>	<b>\$5.95</b>
<i>* toppings can be added to sliders upon request for an additional cost</i>	

## **Stationed Platters ~ Small serves up to about 30 guests, Large are 60 or more**

<i>Vegetable Crudite</i>	<i>small...\$60.00/ large...\$120.00</i>
<i>Fresh Fruit Crudite</i>	<i>small...\$60.00/ large...\$120.00</i>
<i>Vegetable &amp; Cheese Crudite</i>	<i>small...\$80.00/ large...\$160.00</i>
<i>Fresh Fruit &amp; Cheese Combo</i>	<i>small...\$80.00/ large...\$160.00</i>
<i>* cheese used on platters will be applewood smoked cheddar, pepper jack, gouda, smoked gouda &amp; white cheddar</i>	
<i>* imported cheeses can be specially ordered upon request &amp; 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>	<b>\$3.50</b>
<i>Caesar Salad ~ romaine lettuce tossed with parmesan cheese and croutons with Caesar dressing</i>	<b>\$4.00</b>
<i>Greek Salad ~ mixed field greens with feta cheese, tomatoes, sliced red onion, cucumbers, kalamata olives &amp; pepperocini served with Greek dressing</i>	<b>\$4.75</b>
<i>Spinach Salad ~fresh spinach leaves with tomatoes, sliced red onions, mushrooms and hard boiled egg served with hot bacon dressing</i>	<b>\$5.25</b>

## **Entrée Selections**

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

## ***Side Items***

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

## ***Desserts***

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



# *Red Rocks Desserts*

## *“Home of Charlotte’s Best Desserts”*

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### **Red Rocks 5 Layer Bittersweet Chocolate Cake**

*Our Signature dessert! Dark chocolate cakes individually layered with chocolate mousse and glazed with a chocolate ganache. The perfect addition to anything!*

### **Red Velvet Cake**

*Moist red tinted chocolate cake with a rich cream cheese frosting.*

### **White Chocolate Raspberry Cheesecake**

*Traditional NY style cheesecake topped with a raspberry glaze, encrusted in chocolate cookie crumbs and garnished with white chocolate shavings.*

### **Oreo Cheesecake**

*Traditional New York style cheesecake with a chocolate cookie crust topped with Oreo crumbles and chocolate sauce.*

### **Double Decker Key lime**

*Key lime pie with a lemon chiffon bottom, graham cracker crust and topped with a key lime glaze and whipped cream.*

### **Carrot Cake**

*Spiced 3 layer carrot cake infused with walnuts and topped with a cream cheese frosting.*

### **Coconut Cake**

*Three Layer vanilla cake with a light pineapple filling topped with cream cheese frosting and sprinkled with fresh coconut.*

### **Gluten Free Chocolate Truffle Cake**

*Rich chocolate flourless fudge cake finished with a chocolate glaze and chocolate curls.*

**DESSERTS ARE SEASONAL AND MAY VARY**