



RED ROCK CATERING MENU



Small Plates + Entrees



APPETIZERS + BUFFETS + BBQ

Additional menu options available upon request. Menu prices are subject to change without notice

RED ROCK CATERING



PREMIUM QUALITY

★ *Salads* ★

ALL SALADS \$7.75 PER PERSON | MINIMUM ORDER 25

- **CLASSIC CAESAR SALAD**
Crisp romaine, shaved parmesan and garlic croutons tossed with our creamy Caesar dressing.
- **MANDARIN ORANGE SALAD**
Baby spring greens, mandarin oranges, red onion and candied walnuts tossed in our orange poppy seed vinaigrette.
- **SIGNATURE MIXED GREEN SALAD**
Mixed greens with apples, cranberries, candied walnuts and feta cheese. Tossed with apple vinaigrette & topped with balsamic glaze.
- **SPINACH SPRING SALAD**
Fresh spinach with strawberries, toasted almonds, chopped kiwi, roasted red peppers and gorgonzola cheese tossed in herb vinaigrette and topped with strawberry glaze.

★ *Soups* ★

\$7.95 PER PERSON | MINIMUM ORDER 25

- Mushroom Brie • Tomato Gorgonzola Bisque • Minestrone
- New England Clam Chowder • Classic Chicken Noodle

★ *Sandwiches* ★

MINIMUM ORDER 25

- **BUILD YOUR OWN SANDWICH*** \$24.95
A selection of roast beef, turkey, and ham deli meats with cheddar and provolone cheese and assorted breads, served with fresh, sliced tomatoes, onions, lettuce, pickles and condiments.
- **WRAPS*** \$19.95
Wrap choices: Orchard Chicken, Chicken Bacon Ranch, Chicken Caesar or our Vegetarian Wrap.
- **BOXED LUNCHES** \$17.95
Comes with a sandwich, chips, apple, cookie, and bottled water or Soda.
- **ITALIAN HOAGIES** \$19.95
Salami, provolone, lettuce, tomatoes and pepperoncini.

*Sandwiches and wraps come with one salad, Tim's Cascade Chips, and assorted cookies or brownies.

Comfort Food ★ *Entrees* ★

\$19.95 PER PERSON
MINIMUM ORDER 25

- **TRADITIONAL LASAGNA**
Fresh pasta layered with housemade meaty marinara, ricotta and parmesan cheese.
- **BEEF STROGANOFF**
Tender beef, mushrooms and onions stewed in rich demi-glace and finished with sour cream. Served over egg noodles.
- **CHICKEN PARMESAN**
Herb baked chicken breast on a bed of spaghetti, topped with house marinara and parmesan cheese.
- **SHEPHERD'S PIE**
Seasoned ground beef and vegetables, topped with creamy mashed potatoes.

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★ MORE ENTREES ★

MINIMUM ORDER 20

- **ARTICHOKE CHICKEN** \$13.95
Searched chicken breast topped with quartered artichoke hearts, smoked bacon cream and finished with parmesan cheese.
- **CHOICE GRILLED SIRLOIN** \$20.95
Topped with house seasoning and creamy gorgonzola sauce.
- **CHICKEN PICCATA** \$13.95
Grilled chicken breast over linguine noodles topped with piccata sauce.
- **STUFFED CHICKEN BREAST** \$14.95
Pick one:
 - Spinach and feta with garlic chardonnay sauce.
 - Rosemary and blue cheese with gorgonzola cream sauce.
 - Sausage cream, cheese and mushrooms, with bacon mushroom cream sauce.
- **ATLANTIC KING SALMON** \$22.95
Grilled salmon with creamy garlic lemon sauvignon-blanc sauce.

- ## ★ Desserts ★
- \$6.95 PER PERSON
MINIMUM ORDER 12
- Peach Cobbler • Apple Crisp • Assorted Cookies & Brownies

- ## ★ Sides ★
- \$5.75 PER PERSON
MINIMUM ORDER 20
- Creamy Parmesan Rosemary Polenta • Creamy Garlic Mashed Potatoes
 - Garlic Roasted Red Potatoes • Rustic Root Vegetable Medley
 - Garlic Bread Sticks • Mushroom Risotto • Rice Pilaf

★ BUFFET STATIONS ★

MINIMUM ORDER 20

- **TACO BUFFET** \$24.95
S Slow cooked shredded chicken and seasoned ground beef, shredded cheeses, shredded lettuce, diced tomatoes, diced onions, Spanish rice, black beans, house made salsa, fresh guacamole, sour cream, tortilla chips, soft tortillas and hard shell taco shells. Garden salad.
- **FAJITA BUFFET** \$24.95
Grilled seasoned steak and chicken, grilled peppers and onions, shredded cheeses, shredded lettuce, diced tomatoes, diced onions, Spanish rice, black beans, housemade salsa, fresh guacamole, sour cream, tortilla chips and soft tortillas. Garden salad with ranch and apple champagne vinaigrette.
- **ROCKIN RED BBQ** \$24.95
Specially seasoned pulled pork. Slow roasted brisket. Fresh coleslaw, jalapeno cheddar mac & cheese and warm apple crisp.
- ★ **PASTA BUFFET** \$24.95
Topped with freshley shaved parmesan cheese. Served with classic Caesar salad and grilled garlic bread.

Choice of two pasta options:

• Bow Tie • Penne • Fettuccini • Linguini • Spaghetti

Choice of two sauces:

• Marinara • Classic Alfredo • Marsala • Pesto • Pesto Cream Sauce

Choice of two proteins:

• Grilled Sliced Chicken Breast • Italian Sausage • Meatballs

Pasta Buffet Add-Ons:

- Chicken Parmesan..... \$8.50
- Sautéed Vegetables..... \$4.50
- Cheese Filled Tortellini..... \$3.95
- Smoked Salmon..... \$8.50
- Sautéed Scallops..... \$10.95

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CUSTOMIZE IT!

WE HAVE MANY MORE MENU ITEMS AVAILABLE AND WILL WORK WITH YOU TO PLAN THE PERFECT, CUSTOM MENU FOR YOUR EVENT - JUST ASK!

RECEPTIONS & PARTIES

★ Hot Appetizers ★

TWO DOZEN MINIMUM FOR EACH APPETIZER
PRICE PER DOZEN

- SEA SCALLOPS WRAPPED IN BACON \$28.00
- CRAB & SHRIMP DIP WITH CROSTINI \$MP
- FIRECRACKER STUFFED PEPPER \$24.00
- CHICKEN SATAY \$23.00
With Thai peanut sauce or teriyaki sauce.
- BEEF SATAY \$24.00
With Thai peanut sauce or teriyaki sauce.
- VEGETABLE OR PORK SPRING ROLLS \$21.00
With sweet & sour sauce.
- CHICKEN & PORK POTSTICKERS \$19.00
With soy lime dipping sauce or sweet chili sauce.
- BBQ CHICKEN WINGS \$20.00

★ Stuffed Mushrooms ★

- SAUSAGE & ASIAGO CHEESE \$21.00
- CRAB & SHRIMP \$MP

★ Cold Appetizers ★

TWO DOZEN MINIMUM FOR EACH APPETIZER
PRICE PER DOZEN

- SMOKED SALMON ON CUCUMBER \$28.00
With herb cream cheese and fresh dill.
- JUMBO SHRIMP \$MP
With cocktail sauce and lemons.
- BACON AND BLUE CHEESE ON CUCUMBER ... \$20.00
- TOMATO BASIL CANAPE SKEWER \$24.00
With balsamic glaze.
- SMOKED SALMON ON BAGUETTE \$21.00
With cucumber dill sauce.
- CHINESE BBQ PORK \$20.00
With dipping sauces.
- PORK LOIN CROSTINI \$20.00
Topped with fresh cherry chutney and served on crostini.

DON'T SEE WHAT YOU'RE LOOKING FOR?
MANY MORE MENU OPTIONS ARE AVAILABLE.
JUST ASK US!

★ Appetizer Displays ★

EACH DISPLAY SERVES 25 GUESTS • PRICES PER ONE DISPLAY

- VEGETABLE CRUDITE \$95.00
Fresh cut seasonal vegetables with peppercorn ranch and onion dips.
- FRESH SEASONAL FRUIT DISPLAY \$135.00
Fresh seasonal fruit with devonshire cream.
- IMPORTED & DOMESTIC CHEESE \$160.00
Assortment of cheeses accompanied with fresh grapes and assorted crackers.
- CHARCUTERIE \$225.00

- ANTIPASTO DISPLAY \$145.00
Served with Italian meats, fresh mozzarella, fire roasted red bell peppers, marinated artichokes, assorted olives, mini corn and cherry tomatoes.
- SMOKED SIDE OF SALMON \$195.00
Served with herb cream cheese, cucumbers and assorted crackers.
- DELI MEAT & CHEESE SANDWICH \$195.00
Assortment of turkey, ham, roast beef and sliced cheese on rolls, served with fresh sliced tomatoes, onions, lettuce, pickles, and condiments.
- CRAB & ARTICHOKE DIP MP
Served warm with crostini.
- GRILLED PITA \$95.00
Served with roasted garlic hummus, roasted red pepper hummus and romesco.

BBQ MENU

★ Entrees ★

- PULLED PORK \$8.25
- BBQ CHICKEN QUARTERS \$10.95
- ST. LOUIS RIBS \$16.95
- BONE-IN CHICKEN BREAST \$14.50
- BRISKET \$12.95
- ITALIAN ROPE SAUSAGE \$10.50
- KIELBASA \$7.95
- KOSHER HOT DOGS WITH BUNS \$7.50
- 1/3 POUND BURGER \$12.95
With lettuce, tomato slices and condiments.



★ Sides ★

- HOMEMADE APPLE SALAD \$5.95
- BACON & MUSHROOM GREEN BEANS \$5.95
- BBQ BAKED BEANS \$5.95
- COLESLAW \$5.95
- CORN ON THE COB (SEASONED) \$5.95
- MAC & CHEESE \$5.95
- SANTA FE CORN \$5.95
- HAWAIIAN ROLLS OR SESAME BUNS \$5.95



★ Beverages ★

- These will be A La Carte • Iced Tea-TBD/Gallon
- Strawberry Lemonade-TBD/Gallon • Caffè d'arte Coffee-TBD/Gallon
- Juice-TBD/Gallon • Apple • Cranberry • Orange

Additional menu options available upon request. Menu prices are subject to change without notice



SERVICE & DELIVERY POLICIES

- **DROP SERVICE MENUS**

- Drop service menus are delivered. All plates, flatware and cups are high quality disposable products.
- Serving Utensils (Optional) - Serving tongs, ladles and serving spoons - \$20 for up to 50 people; \$25 for 50-100 people; \$35 for over 100 guests.
- This is a non-refundable fee. They are yours to keep.

- **DELIVERY FEE**

- Delivery fee is \$25 within the City of Spokane and City of Spokane Valley city limits.
- Additional charges may apply for delivery outside these boundaries.

- **LIMITED SERVICE MENUS**

- Limited service is the same as above except that the service and culinary staff will stay and set up, service the meal, and clean up. Ask your salesperson for pricing. Includes stainless chafing dishes and real utensils.

- **PRICING, MINIMUM QUANTITIES AND CHARGES**

- Minimums for each item are listed in the menu. **The minimum order for a catered service is \$550 in food and beverages.** All prices subject to change. All charges are subject to 21% service charge and sales tax.

- **GUARANTEED COUNT**

- We need to receive a guaranteed number of attendees and confirmation of food and beverage amount three days prior to the event. That number can be increased until one day prior to the event but not decreased. If no guarantee is received, the estimated number of attendees or the present order of food and services will become the guarantee.

- **CASH AND HOSTED BAR POLICIES**

- There is a \$50 set up fee per bar, plus \$25 per hour per bar labor fee. The labor fee is waived with \$500 in bar sales per bar. There is a four hour minimum for a bartender

- **PRICING**

- There is a \$50 set up fee per bar, plus \$25 per hour per bar labor fee. The labor fee is waived with \$750 in bar sales per bar. There is a four hour minimum for a bartender.



CALL US TODAY WITH ANY QUESTIONS AT 509.327.8000 | REDROCKSPOKANE.COM