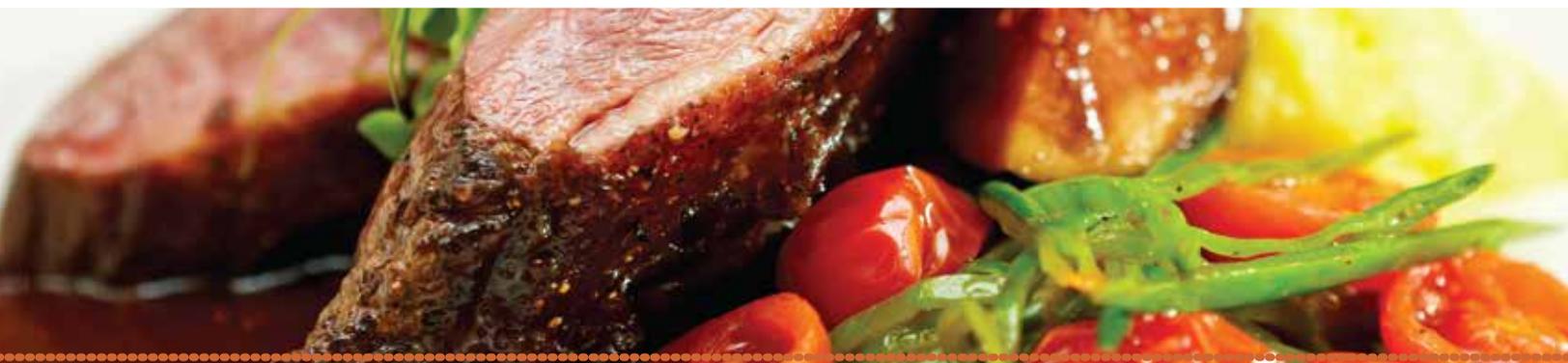




Menu



BUFFET BREAKFAST

LIGHT CONTINENTAL - \$7.25 PER PERSON

Assorted breakfast breads and bagels
Served with fruit preserves, whipped butter and cream cheese
Chilled juice and fresh brewed coffee

CLASSIC CONTINENTAL - \$8.95 PER PERSON

Assorted breakfast breads and bagels
Served with fruit preserves, whipped butter and cream cheese
Fresh seasonal fruit
Chilled juice and fresh brewed coffee

BREAKFAST OF CHAMPIONS - \$12.95

Assorted breakfast breads and scones
Served with fruit preserves and whipped butter. Fresh seasonal fruit
Cheddar & chive scrambled eggs
Choice of: Smoked bacon, sausage links, or ham. O'Brien potatoes
Chilled juice and fresh brewed coffee

PREMIUM BREAKFAST BUFFET - \$14.95

Assorted breakfast breads and scones
Served with fruit preserves and whipped butter
Fresh seasonal fruit. Scrambled eggs
Orange honey glazed black forest ham. O'Brien potatoes
Warm buttermilk white cheddar & sage biscuits with house country gravy
Chilled juice and fresh brewed coffee

FRITTATA - \$13.95

Assorted breakfast breads and scones
Served with fruit preserves and whipped butter
Fresh seasonal fruit
Breakfast meats or vegetarian frittata
Chilled juice and fresh brewed coffee



other breakfast items

O'BRIEN POTATOES - \$2.95 PER PERSON

WHOLE FRUIT - \$2.95 PER PERSON

YOGURT & GRANOLA - \$1.75 PER PERSON

CEREAL & MILK - \$1.75 PER PERSON

ASSORTED BREAKFAST BREADS WITH FRUIT PRESERVES
AND WHIPPED BUTTER - \$1.95 PER PERSON

MINI BAGELS WITH CREAM CHEESE - \$1.50 PER PERSON

CHILLED JUICE - \$0.95 PER PERSON

MILK - \$0.95 PER PERSON

OATMEAL - \$1.75 PER PERSON

COFFEE - REGULAR AND DECAF - \$2.50 PER PERSON

HOT TEA - \$2.50 PER PERSON



SALADS

ALL SALADS \$3.75 PER PERSON | MINIMUM ORDER 15

MANDARIN ORANGE SALAD

Baby spring greens, mandarin oranges, red onion and candied walnuts tossed in our orange poppy-seed vinaigrette

CLASSIC CAESAR SALAD

Crisp romaine, shaved parmesan and garlic croutons tossed with our creamy Caesar dressing

TUSCAN ROASTED VEGETABLE SALAD

Roasted vegetables tossed with crisp romaine lettuce and balsamic vinaigrette

SIGNATURE MIXED GREEN SALAD

Mixed greens with apples, cranberries, candied walnuts and feta cheese tossed with apple vinaigrette and 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

TORTELLINI PASTA SALAD

Three cheese tortellini tossed with Kalamata olives, diced tomatoes, onions, artichoke hearts and robust Italian vinaigrette

PEAR & BLUE CHEESE SALAD

Grilled pear atop garden greens with toasted candied walnuts, blue cheese crumbles and strawberries, tossed with classic vinaigrette and topped with balsamic glaze

SOUP

ALL SOUPS \$3.95 PER PERSON

MUSHROOM BRIE

TOMATO GORGONZOLA BISQUE

NEW ENGLAND CLAM CHOWDER

CLASSIC CHICKEN NOODLE

MINISTRONE



COMFORT FOOD - ENTREES

MINIMUM ORDER 15

TRADITIONAL LASAGNA - \$6.50 PER PERSON

Fresh pasta layered with house made meaty marinara, ricotta and parmesan cheese served with garlic bread

BEEF STROGANOFF - \$5.95 PER PERSON

Tender beef, mushrooms and onions stewed in rich demi-glaze and finished with sour cream
Served over egg noodles and Chef's choice of vegetables

PULLED PORK SANDWICHES - \$6.95 PER PERSON

Tender pork slow roasted and smothered in smoky BBQ sauce
Served with brioche rolls and tangy coleslaw

MEATLOAF - \$6.95 PER PERSON

Homemade meatloaf with brown gravy
Served with mashed potatoes and Chef's choice of vegetables

SIDES

ALL SIDES \$2.50 PER PERSON

GARLIC ROASTED RED POTATOES

CREAMY GARLIC MASHED POTATOES

RICE PILAF

CREAMY PARMESAN ROSEMARY POLENTA

MUSHROOM RISOTTO

RUSTIC ROOT VEGETABLE MEDLEY

DESSERTS

ALL DESSERTS \$2.95 PER PERSON

PEACH COBLER

APPLE CRISP

ASSORTED COOKIES & BROWNIES



MORE ENTREES

MINIMUM ORDER 15

GRILLED CHICKEN - \$7.95 PER PERSON

Seared chicken breast topped with garlic chardonnay cream sauce

ATLANTIC KING SALMON - \$12.95 PER PERSON

Grilled salmon with creamy garlic lemon sauvignon blanc sauce

ARTICHOKE CHICKEN - \$7.95 PER PERSON

Seared chicken breast topped with quartered artichoke hearts, smoked bacon cream and finished with parmesan cheese

CHOICE GRILLED SIRLOIN - \$10.95 PER PERSON

Topped with house seasoning and creamy gorgonzola sauce

CHICKEN PARMESAN - \$7.95 PER PERSON

Herb baked chicken breast on a bed of spaghetti, topped with house marinara and parmesan cheese and served with garlic bread

CHICKEN MARSALA - \$7.95 PER PERSON

Seared chicken breast topped with a creamy marsala sauce
Served with mashed potatoes

CHICKEN PICCATA - \$7.95 PER PERSON

Grilled chicken breast over linguine noodles topped with piccata sauce

HUMMUS CHICKEN - \$7.95 PER PERSON

Served with rice pilaf

ROASTED PORK TENDERLOIN - \$5.95 PER PERSON

Slow roasted pork tenderloin, sliced and topped with savory cherry chutney

STUFFED CHICKEN BREAST - \$7.95 PER PERSON

with Feta & Spinach, served with garlic chardonnay cream sauce
with Rosemary & Gorgonzola, served with gorgonzola tomato cream sauce
with Sausage, Cream Cheese & Mushrooms, served with bacon, mushroom cream sauce

THAI SALMON - \$12.95 PER PERSON

Atlantic Salmon glazed in a sweet chile sauce

SAUTEED SCALLOPS WITH PASTA - \$13.95 PER PERSON

sautéed scallops in a lemon cream sauce on fettuccini pasta
and topped with fresh tomatoes and parmesan cheese



BUFFET STATIONS

TACO BUFFET - \$9.75 PER PERSON

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, hard shell taco shells
Garden salad with ranch and apple champagne vinaigrette

FAJITA BUFFET - \$10.75 PER PERSON

Grilled seasoned steak and chicken
Grilled peppers and onions
Shredded cheeses
Shredded lettuce, diced tomatoes, diced onions
Spanish rice, black beans
House made salsa, fresh guacamole, sour cream
Tortilla chips, soft tortillas,
Garden salad with ranch and apple champagne vinaigrette

PASTA BUFFET - \$13.95 PER PERSON

Choice of two pasta options: bow tie, penne, fettuccini, linguini or spaghetti
Choice of two sauces: marinara, classic alfredo, marsala, pesto or pesto cream sauce
Choice of two protein options: grilled sliced chicken breast, smoked salmon, Italian sausage, or meatballs
Topped with freshly shaved parmesan cheese
Served with classic Caesar salad and grilled garlic bread

add-ons:

SAUTÉED VEGETABLES - \$3.50 PER PERSON

CHEESE FILLED TORTELLINI - \$2.95 PER PERSON

CHICKEN PARMESAN - \$6.75 PER PERSON

TRADITIONAL LASAGNA - \$5.75 PER PERSON





BUILD YOUR OWN SANDWICHES - \$16.95 PER PERSON

A selection of roast beef, turkey and ham deli meats with cheddar and provolone cheeses and assorted breads, served with fresh sliced tomatoes, onions, lettuce, pickles and condiments

Choice of one soup and one salad:

New England Clam Chowder, Classic Chicken Noodle, Minestrone,
Mushroom Brie or Tomato Gorgonzola Bisque

Mandarin Orange Salad, Classic Caesar Salad, Tuscan Roasted Vegetable Salad,
Signature Mixed Green Salad, Spinach Spring Salad, Tortellini Pasta Salad or
Pear & Blue Cheese Salad

Tim's Cascade Chips

Assorted Cookies & Brownies

WRAPS - \$15.95 PER PERSON

Choice of three wraps:

Orchard Chicken, Chicken Bacon Ranch,
Chicken Caesar or Vegetarian (need more options)

Choice of one soup and one salad:

New England Clam Chowder, Classic Chicken Noodle, Minestrone,
Mushroom Brie or Tomato Gorgonzola Bisque

Mandarin Orange Salad, Classic Caesar Salad, Tuscan Roasted Vegetable Salad,
Signature Mixed Green Salad, Spinach Spring Salad, Tortellini Pasta Salad
or Pear & Blue Cheese Salad

Tim's Cascade Chips

Assorted Cookies & Brownies

BOXED LUNCHES - \$9.50 PER PERSON

Sandwich, chips, apple, cookie, bottled H2O or Soda

BEVERAGE STATION - \$2.95 PER PERSON

The beverage station includes freshly brewed Cravens regular & decaf coffee, iced tea, strawberry lemonade & ice water.

RECEPTIONS & PARTIES

hot appetizers

Two dozen minimum for each appetizer.

BACON WRAPPED SEA SCALLOPS - \$15.00 PER DOZEN

CRAB & SHRIMP MELTS - \$16.00 PER DOZEN
on sourdough baguettes

MINI CRAB CAKES - \$16.00 PER DOZEN
with orange butter glaze

CHICKEN SATAY - \$15.00 PER DOZEN
with Thai peanut sauce or teriyaki sauce

BEEF SATAY - \$17.00 PER DOZEN
with sweet plum sauce or teriyaki sauce

VEGETABLE OR PORK SPRING ROLLS - \$14.00 PER DOZEN
with sweet & sour sauce

MINI BEEF WELLINGTON - \$17.00 PER DOZEN

CHICKEN & PORK POTSTICKERS - \$12.00 PER DOZEN
with soy lime dipping sauce or sweet chili sauce

Stuffed mushrooms

SAUSAGE & ASIAGO CHEESE - \$15.00 PER DOZEN

FETA & SPINACH - \$14.00 PER DOZEN

CRAB & SHRIMP - \$13.00 PER DOZEN



cold appetizers

Two dozen minimum for each appetizer.

AWARD WINNING HONEY PEAR BRUSCHETTA - \$20.00 PER DOZEN
with balsamic glaze

SMOKED SALMON ON A CUCUMBER - \$24.00 PER DOZEN
with herb cream cheese and fresh dill

JUMBO SHRIMP DISPLAY - \$18.00 PER DOZEN
with cocktail sauce and lemons

JUMBO SHRIMP COCKTAIL SHOOTER - \$20.00 PER DOZEN
With cocktail sauce and lemons in a shot glass

BACON & BLUE CHEESE ON A CUCUMBER - \$12.00 PER DOZEN

APPLE, BLUE CHEESE & HAZELNUT ON AN ENDIVE - \$13.00 PER DOZEN

TOMATO BASIL CANAPE ON A SKEWER - \$12.00 PER DOZEN
with balsamic glaze

SMOKED SALMON ON BAGUETTE - \$15.00 PER DOZEN
with cucumber dill sauce

CHINESE BBQ PORK - \$13.00 PER DOZEN
with dipping sauces

PORK LOIN CROSTINI - \$14.00 PER DOZEN
topped with fresh cherry chutney and served on crostini

TERIYAKI CHICKEN - \$16.00 PER DOZEN
on Asian slaw in an endive





appetizer displays

Each display serves 50 guests.

VEGETABLE CRUDITÉ - \$100.00 PER DISPLAY

fresh cut seasonal vegetables with peppercorn ranch and onion dips

FRESH SEASONAL FRUIT DISPLAY - \$125.00 PER DISPLAY

fresh seasonal fruit with Devonshire cream

IMPORTED & DOMESTIC CHEESE - \$175.00 PER DISPLAY

assortment of cheeses accompanied with fresh grapes and assorted crackers

ANTIPASTO DISPLAY - \$150.00 PER DISPLAY

with Italian meats, fresh mozzarella, fire roasted red bell peppers, marinated artichokes, assorted olives, mini corn and cherry tomatoes

WHOLE POACHED SALMON DISPLAY - MARKET PRICE

with cucumbers, cream cheese, capers, lemon and crackers

SMOKED SALMON FILET - MARKET PRICE

with herb cream cheese, cucumbers and assorted crackers

GRILLED PITA - \$135.00 PER DISPLAY

with roasted garlic hummus, roasted red pepper hummus and romesco

DELI MEAT & CHEESE SANDWICH DISPLAY - \$175.00 PER DISPLAY

assortment of turkey, ham, roast beef and sliced cheese on rolls, served with fresh sliced tomatoes, onions, lettuce, pickles and condiments

CRAB & ARTICHOKE DIP - \$175.00 PER DISPLAY

served warm with crostini

CHARCUTERIE - \$175.00 PER DISPLAY

Assorted meats, cheeses, olives, nuts and dried fruits



**WE HAVE A WHOLE LOT MORE AVAILABLE!
ASK YOUR SALES PERSON.**

[509]459-0000
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www.redrockspokane.com

WELCOME TO RED ROCK CATERING

Service and Delivery Policies

DROP SERVICE MENUS

Drop service menus are delivered. All plates, flatware, and cups are high quality disposable products. There is no service provided.

Serving Utensils (Optional) – Serving tongs, ladles, and serving spoons - \$10.00 non-refundable fee. They are yours to keep.

LIMITED SERVICE MENUS

Limited service is the same as above except that service and culinary staff will stay and set up, service the meal, and clean up. Ask your salesperson for pricing.

MINIMUM QUANTITIES AND CHARGES

All services have a minimum of 15 guests. Under 15 guests there is an additional service charge of \$25. Buffets cannot be served to fewer than 15 guests. All charges are subject to sales tax.

GUARANTEED COUNT

We need to receive a guaranteed number of attendees and confirmation of food and beverage amounts 3 days prior to the event. That number can be increased until 1 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 plus \$25 per hour per bar labor fee. The labor fee is waived with \$500 in bar sales per bar. There is a 4 - hour minimum for a bar setup.

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