



**Reception**  
*Pricing based per hour*

**Butler Passed Hors d'oeuvres**

**\$12 per person (2 pc each. Choice of 3 )**

- Grilled Marinated Chicken Breast Skewers w/ tangy Bar B Q Sauce  
Roasted Beets & Goat Cheese
- Westfield farms goat cheese croquettes, roasted tomato vinaigrette  
Fried mozzarella bocconcini, peter's red sauce
- Roasted pear with gorgonzola and candied nuts, served on a fork  
Warm Bruchette on toasted croustini
- House made conch fritters with classic remoulade
- Mini house made meatballs with tomato and pecorino romano

**\$15 per person ( 2pc each. Choice of 4)**

- Chicken Drumettes, sweet and tangy sauce
- House Made Italian Sausage stuffed baby sweet peppers, pecorino salsa
- Mini Caprese Salad - grape tomato, baby mozzarella and aged balsamic reduction
- Beef Tartare Crostini, caper dijon vinaigrette, pickled shallots
- Mini BLT Sandwiches w/ Applewood smoked bacon & heirloom tomatoes
- Mini Tenderloin Sandwiches w horseradish crème fraiche on homemade brioche bun

**\$20 per person (2 pc each choice of 5)**

- Mini Beef Skirt Steak Kabobs, horseradish tomato drizzle
- Ahi Tuna on plantain chips and pickled vegetables
- Mini Maryland Style Crab Cakes, house rémoulade
- Grouper Ceviche w/ pickled red onion and pineapple
- Tempura Shrimp, sweet and sour thai dipping sauce
- Snow Crab Claws & creamy mustard sauce
- Spinalis of Ribeye w/ Charred scallion & chimichurri

**\$25 per person ( 2 pc each Choice of 5**

Prime Beef Canapé oscar style - brioche, crab, asparagus, béarnaise  
Lone Mountain Wagyu Beef Tartar ( Subject to availability)  
Lone Mountain Wagyu Meatballs w/ tomato sauce and marscapone  
Foie Gras Torchon w/ homemade blueberry preserve  
Lollipop Baby Lamb Chop, roasted tomato & olive tapenade  
Lobster Potato Skins, Maine lobster, crispy Yukon potato, neuske bacon  
and tarragon crème fraîche  
Sautéed Gulf Shrimp with lemon and garlic  
Lobster Sandwich - marinated lobster, arugula & tartar sauce  
Spice Poached Shrimp, avocado & chili salsa

**Stations**

**Seafood Tower**

**Lobsters , Snow Crab Claws, Shrimp, Mussels, Calamari & Clams**

\$29 per person

**Add Alaskan King Crab additional \$20 pp**

**Antipasti & Cheese Platters**

- Peppers, Tomatoes, Olives, Parmigiano-Reggiano, Calabrian Salami & Shaved Prosciutto  
Domestic & International Cheeses

\$20 per person

**Slider Display**

Mini CAB Filet Mignon & Short Rib Sliders  
Served on homemade buns w/ Gourmet cheeses

\$23 per person

**Gourmet Sandwich Display**

Upscale version of  
Philly Cheese Steak, Tenderloin Sandwiches, Grilled Chicken Sandwiches, Sausage & Peppers,  
Grilled Cheese

\$22 per person

**Crudite Stations**

Fresh Vegetables & Selection of Dipping Sauces

\$15 per person

**Otherworldly selections (market price)**

roasted whole lobe of foie gras, flambé with calvados, served tableside  
hudson valley foie gras torchon with pear-grappa cake and pear butter  
Beluga or Ossetra Caviar with belinis, traditional accompaniments

\* add iced vodka and champagne additional

**Dessert Table - \$12.50 per person**

Homemade Doughnuts  
Key Lime Pie  
Cheesecake  
Biscotti/Cookies  
Mini RED Velvet Cake

Truffles  
Chocolate covered strawberries  
Mini Apples with Caramel  
**Chocolate Fountain:** add \$4 per person (unless solo choice), includes fresh fruits and biscotti  
**Cookies & Biscotti after dessert** - add \$4 per person

## **Private Dining Menus**

### **Menu 1 - \$65 per person**

#### **Salad**

##### **Choice of**

**Red House Salad** ~ Baby Greens, Candied Walnuts, Westfield Farms Goat Cheese & RED Raspberry Vinaigrette

**Caesar Salad** ~ Romaine Lettuce, Garlic Croustade, Housemade Dressing

#### **Entrée**

##### **Choice of**

C.A.B Prime Filet Mignon

Roasted Ashley Farms Chicken Breast

Natural Atlantic Salmon ~ Basil Pesto

#### **Sides for the Table**

Whipped Potatoes

Asparagus ~ Béarnaise

#### **Dessert**

Key Lime Pie w/ Fresh Berries

### **Menu 2 - \$75 per person**

#### **Appetizers for the Table**

**International Cheese & Anti Pasta Platter** - Homemade jams and crostini

**Brads Hot Stuffed Peppers** - Housemade Italian Sausage & Tomato Sauce

#### **Salad**

##### **Choice of**

**Red House Salad** ~ Baby Greens, Candied Walnuts, Westfield Farms Goat Cheese & RED Raspberry Vinaigrette

**Caesar Salad** ~ Romaine Lettuce, Garlic Croustade, Housemade Dressing

#### **Entrée**

##### **Choice of**

C.A.B Prime Filet Mignon

Roasted Ashley Farms Chicken Breast

Natural Atlantic Salmon ~ Basil Pesto

#### **Sides for the Table**

Whipped Potatoes  
Sautéed Asparagus  
Seared Mushrooms

**Dessert**

Key Lime Pie w/ Fresh Berries

**Menu 3 - \$79 per person**

**Appetizers for the Table**

**Lemon Garlic Shrimp** - White Gulf Shrimp, Crushed Garlic, Sliced Lemon,  
White Wine & Toasted Crostini

**JB Steak Tartar** - Cab Prime Hand Cut Beef Tenderloin, Shallots, Capers & Crisp Crostini

**Antipasti** - Peppers, Tomatoes, Olives, Parmigiano-Reggiano, Calabrian Salami & Shaved  
Prosciutto

**2<sup>nd</sup> Course**

**Choice of**

**Red House Salad** ~ Baby Greens, Candied Walnuts, Westfield Farms Goat Cheese &  
RED Raspberry Vinaigrette

**Caesar Salad** ~ Romaine Lettuce, Garlic Croustade, Housemade Dressing

**Entrée**

**Choice of**

**C.A.B Prime Ribeye**

**C.A.B. Prime Filet Mignon**

**Roasted Ashley Farms Chicken Breast**

**Snapper w/ Citrus Beur Blanc**

**Sides for the Table**

Mac & Cheese

Sautéed Asparagus

Seared Mushrooms

**Dessert**

Chefs Tasting Platter served family style

**\$99 per person**

**Appetizers for the Table**

**International Cheese & Anti Pasta Platter** - Homemade jams and crostini

**Brads Hot Stuffed Peppers** - Housemade Italian Sausage & Tomato Sauce

**Mussels Diavolo** w/ Spicy Tomato Sauce

**Choice of**

**Red House Salad** ~ Baby Greens, Candied Walnuts, Westfield Farms Goat Cheese &  
RED Raspberry Vinaigrette

**Caesar Salad** ~ Romaine Lettuce, Garlic Croustade, Housemade Dressing

**Entrée**

**Choice of**

C.A.B Prime Filet Mignon & 4 oz Lobster Tail  
14oz C.A.B Prime Strip Steak & 4 oz Lobster Tail  
Roasted Ashley Farms Chicken Breast  
Sushi Grade Seared Tuna

**Sides for the Table**

Potatoes Au Gratin  
Asparagus ~ Béarnaise  
Killibuck Valley Mushrooms

**Dessert**

Vanilla Bean Panna Cotta with Fresh Berries

**Menu 4 - \$150 per person**

**To Start**

**Seafood Tower**

Lobsters, Crab, Shrimp, Oysters, Mussels, & Clams

**Appetizers for the Table**

**Maryland Crabcakes** - Remoulade

**Brads Hot Stuffed Peppers** - Housemade Italian Sausage & Tomato Sauce

**Salad for the Table**

**Tomato Mozzarella Salad** ~ Heirloom Tomatoes, Mozzarella, Aged Balsamic  
**Red House Salad** ~ Baby Greens, Candied Walnuts, Westfield Farms Goat Cheese &  
RED Raspberry Vinaigrette

**Entrée**

**Choice of**

C.A.B Prime Filet Mignon  
C.A.B Prime Ribeye  
*Above available w/ 4oz Lobster Tail*  
Roasted Ashley Farms Chicken Breast  
Natural Atlantic Salmon ~ Basil Pesto

**Sides for the Table**

Mac & Cheese  
Sautéed Asparagus  
Seared Mushrooms

**Dessert**

Chef's Tasting Platter of Gourmet Desserts

***Bone in options may substitute meat options for a \$10 upcharge  
Tuna option is limited to groups under 50 guests unless otherwise approved by Red  
Management***

## **Penthouse Menus**

*All courses to be served family style*

### **Menu 1 - \$65 per person**

#### **Salad**

**Red House Salad**~ Baby Greens, Candied Walnuts, Westfield Farms Goat Cheese & RED Raspberry Vinaigrette

#### **Entrées**

C.A.B Prime Tenderloin  
Roasted Ashley Farms Chicken Breast

#### **Sides for the Table**

Whipped Potatoes  
Asparagus ~ Béarnaise

#### **Dessert**

Key Lime Pie

### **Menu 2 - \$75 per person**

#### **Appetizers for the Table**

**Tuna Tartare** - Sushi Grade Tuna, Sweet Chili Vinaigrette, Plantain Chips & Pickled Vegetables  
**Brads Hot Stuffed Peppers** - Housemade Italian Sausage & Tomato Sauce

#### **Salad**

**Red House Salad**~ Baby Greens, Candied Walnuts, Westfield Farms Goat Cheese & RED Raspberry Vinaigrette

#### **Entrées**

C.A.B Prime Filet Mignon  
Natural Atlantic Salmon w/ basil Pesto  
Ashley Farms Grilled Chicken Breast

#### **Sides for the Table**

Whipped Potatoes  
Sautéed Asparagus  
Seared Mushrooms

#### **Dessert**

Triple Chocolate Cake w/ Chantilly Cream & Fresh Berries

**Menu 3 - \$79 per person**

**To Start**

**Antipasti** - Peppers, Tomatoes, Olives, Parmeseano-Reggiano, Calabrian Salami & Shaved Prosciutto

**Appetizers for the Table**

**Lemon Garlic Shrimp** - White Gulf Shrimp, Crushed Garlic, Sliced Lemon, White Wine & Toasted Crostini

**JB Steak Tartar** - Cab Prime Hand Cut Beef Tenderloin, Shallots, Capers & Crisp Crostini

**2<sup>nd</sup> Course**

**Red House Salad**~ Baby Greens, Candied Walnuts, Westfield Farms Goat Cheese & RED Raspberry Vinaigrette

**Caesar Salad** ~ Romaine Lettuce, Garlic Croustade, Housemade Dressing

**Entrée**

**Served Family Style**

**C.A.B Prime Filet Mignon**

**Roasted Ashley Farms Chicken Breast**

Or

**Natural Atlantic Salmon w/ Basil Pesto**

**Please select 1- to be served**

**Pasta Primavera w/ Seasonal Fresh Vegetables**

**Sides for the Table**

4- Cheese Mac & Cheese

Sautéed Asparagus

Seared Mushrooms

**Dessert**

Triple Chocolate Cake w/ Chantilly Cream

**Menu 4 - \$99 per person**

**Upon Arrival**

**Antipasti & Cheese Station**

- Peppers, Tomatoes, Olives, Parmeseano-Reggiano, Calabrian Salami & Shaved Prosciutto

**Appetizers for the Table**

**Lemon Garlic Shrimp** - White Gulf Shrimp, Crushed Garlic, Sliced Lemon, White Wine & Toasted Crostini

**Brads Hot Stuffed Peppers** - Housemade Italian Sausage & Tomato Sauce

**Salads**

**Red House Salad**~ Baby Greens, Candied Walnuts, Westfield Farms Goat Cheese &

RED Raspberry Vinaigrette  
**Caesar Salad** ~ Romaine Lettuce, Garlic Croustade, Housemade Dressing

**Entrée**

C.A.B Prime Filet Mignon  
C.A.B Prime Strip Steak  
Ashley Farms Grilled Chicken Breast  
Aglio Charred Shrimp Pasta

**Sides for the Table**

Potatoes Au Gratin  
Asparagus ~ Béarnaise  
Killibuck Valley Mushrooms

**Dessert**

Vanilla Bean Panna Cotta w/ Fresh Berries

**Menu 5 - \$150 per person**

**To Start**

**Seafood Cocktail Display**

Crab Claw & Shrimp  
Served w/ Homemade Cocktail Sauce & Classic Mustard Sauce

**Appetizers for the Table**

**Maryland Crabcakes** - Remoulade

**Brads Hot Stuffed Peppers** - Housemade Italian Sausage & Tomato Sauce

**Salad**

**Tomato Mozzarella Salad** ~ Heirloom Tomatoes, Mozzarella, Aged Balsamic  
**Red House Salad** ~ Baby Greens, Candied Walnuts, Westfield Farms Goat Cheese &  
RED Raspberry Vinaigrette

**Entrees**

C.A.B Prime Filet Mignon  
C.A.B Prime Ribeye  
Seafood Pasta Pescatorre w/ Shrimp. Clams and Mussels w/ Tomato Cream Sauce  
Roasted Ashley Farms Chicken Breast

**Sides for the Table**

Sweet Lobster Creamed Corn  
Whipped Potatoes  
Killibuck Valley Mushrooms

**Dessert**

Triple Chocolate Cake w/ Chantilly Cream & Fresh Berries  
Biscotti & Fresh Fruit for each table



## **Bar Packages**

**Open Ultra Premium Bar**  
**1<sup>st</sup> Hour: \$35 per person**  
**Each Additional Hour: \$25 per person**

**Open Premium Bar**  
**1<sup>st</sup> Hour: \$20 per person**  
**Each Additional Hour: \$15 per person**

**Open Beer & Wine Bar**  
**1<sup>st</sup> Hour: \$15 per person**  
**Each Additional Hour: \$12 per person**

**Full line of premium cigars available**

*Pricing does not include tax and gratuity*

*Pricing subject to change for holidays and special events*

*Food items subject to change depending on availability, freshness and season*