



Thank you for your interest in having The Red Sky Café cater your upcoming special event. From beach casual to more elegant affairs, including rehearsal dinners, receptions and brunches, let the professionals from The Red Sky Café put their talents to work for you. Sit back, relax and enjoy! Leave the work to us!

Our tapas style menus reflect the use of a wide array of fresh, local foods fused with a diverse range of cooking techniques. Tapas dinner presentations reflect generous portions and quality presentation. Guests leave your special occasion with a new awareness of food tastes, presentation and cultural twists, as well as satisfied. Of course, we're happy to serve more traditional menus, including plated meals and buffets. So, if you don't see it, please ask. We're happy to accommodate your special requests, provide a complimentary tasting and collaborate with you to develop the perfect menu for your celebration. And don't forget the kids! We're happy to prepare a special menu just for them.

We look forward to helping you host your next great event. Please contact our Catering Sales Manager, Jenn Richter at 252-261-8646 or at theredskycafe@earthlink.net to inquire further or to contract your upcoming celebration.

And don't forget to ask us about our Chefs on Call Service. It's great for smaller get-togethers. We bring a chef, a server and all the food to make dinner in your home. No crowded, noisy restaurants; no waiting in long lines; no cold food. We bring an enjoyable night "out" to you.

Thanks for the opportunity,

Chef Wes Stepp, Proprietor

Tapas Reception Menu

Build the menu that suits your taste and budget.

All include our signature Asiago Artichoke Dip & French Bread Crostinis.

The Virginia Dare

Choose 2 Additional Appetizers,
3 Total Salads & Sides and 2 Entrees
\$39 ++ per person

The Chicamacomico

Choose 3 Additional Appetizers,
3 Total Salads & Sides and 3 Entrees
\$48 ++ per person

The Croatan

Choose 4 Additional Appetizers, 4 Total Salads & Sides and 4 Entrees
\$56 ++ per person

Appetizer Selections

Petite Carolina Crab Cakes w/ Sriracha Aioli

Crab Stuffed Mushroom Caps

Sweet 'n Smokey Southwestern Shrimp

Bacon Wrapped Scallops w/ Mango BBQ
(add \$1 ++ per person)

Chef Attended Shrimp 'n Grits Station
(add \$2 ++ per person)

Seafood Ceviche w/ Tortilla Crisps

Roasted Pork or Vegetarian Spring Rolls w/
Sweet Chili Sauce

Carolina Crap Dip w/ Crostini Dippers

Mini Beef Wellingtons w/ Hollandaise

Black Bean Cakes
Horseradish Cream Sauce

Fresh Fruit Skewers

Baked Brie w/ Dried Cherries, Toasted Almonds,
Bread & Cracker Assortment

Risotto & Mozzarella Marinara Bites

Tuna Poke in Wonton Crisps

Spinach & Parmesan Stuffed Mushroom Caps

Seasonal Fruit & Cheese Display
Assorted Crackers & Flatbreads
Orange Cream Yogurt Dip

Chilled Gazpacho Shooters
Grilled Shrimp Garnish (add \$2++ per person)

Roasted Red Pepper Hummus
Pita Toast Points

Seared Rare Tuna Display w/ Asian Lacquer

Assorted Sushi Rolls w/ Accoutrements
(add \$2 ++ per person)

Crostini Selections-Choose up to 3 Varieties

Southwestern Blue Crab Salad, Shaved Beef w/
Horsey Sauce, Shrimp w/ Dill, Avocado Chicken
Salad, Pork BBQ, Bruschetta, Tapenade w/
Kalamata Olives & Sun Dried Tomatoes

Lobster Claw (add \$2++ per person)

Caprese Skewers w/ Fresh Mozzarella, Cherry
Tomatoes & Balsamic Glaze

Vegetable Crudite
Ranch or Bleu Cheese Dipping Sauce

Salad & Side Selections

Summer Breeze Salad of Fresh Mozzarella, Tomato Steaks & Basil
atop Field Greens with Balsamic Reduction (add \$1 ++ per person)

Mixed Field Greens, Granny Smith Apple Slaw, Carrots,
Cucumbers & Creamy Ginger Dressing

Chopped Salad of Romaine Lettuce, Tomatoes, Red Beans, Chick Peas, Kalamata Olives, White
Cheddar Cheese & Chives w/ Balsamic Dijon Dressing

Southwestern Caesar Salad w/ Black Bean & Corn Salsa, Caesar Dressing,
Shredded Parmesan & Tortilla Strips

Steak House Salad
Rough Cut Iceberg Lettuce, Tomatoes & Creamy Bleu Cheese Dressing

Starch Sides

Long Grain White or Brown Rice
Steamed, Spanish, Dirty or Fried

Gourmet Macaroni 'n Cheese

Roasted Red Pepper or Pearled Israeli
Couscous

Whipped Red Potatoes
Garlic, Wasabi, Bleu or Sour Cream & Chive

Redneck Risotto (Asiago Cheese Grits)

Roasted Red Masher Martini Bar
w/ Assorted Toppings
(add \$2 ++ per person)

Rosemary Roasted Red Potatoes

Baked Sweet Potato Medallions
w/ Brown Sugar & Butter

Wild Rice Pilaf

Finished w/ Feta Cheese & Tomatoes
(Or Make it a Skewer!!!)

Vegetable Sides

Broccolini w/ Basil Butter

Pancetta & Chili Stir Fried Green Beans
w/ Kosher Salt & Red Chili Flakes

Wilted Spinach & Swiss Chard
w/ Toasted Pecans & Crumbles Bleu Cheese

Soy Stung Wood Fired Asparagus
w/ Caramelized Onions & Red Peppers

Currituck Collard Greens Braised in Honey,
Thai Chilis & Rice Wine Vinegar

Grilled Vegetable Platter
Balsamic & Garlic Stung Zucchini, Sweet
Red Peppers, Squash, Red Onions &
Portabella Mushrooms

Herb & Tomato Broth Simmered Ratatouille
Fine Diced Zucchini, Sweet Onion, Eggplant,
Red Pepper & Squash

Entrée Selections

Chef Wes's Shrimp 'n Grits
Carolina Shrimp & Applewood Smoked Bacon over Redneck Risotto & Cajun Cream Sauce

Pan Seared Ocean Scallops
Hoisin & Soy Sauces w/ Wasabi Sesame Seeds

Black Sesame Fried Soft Shell Crabs
w/ Sweet Curry Crème Fraiche

North Carolina Jumbo Lump & Back Fin Crab Cakes w/ Black Bean & Corn Relish

Pan Asian Seared Rare Tuna-We'll Provide the Chop Sticks!
Asian Lacquer, Wasabi Crème Fraiche & Pickled Ginger atop Seaweed Salad
(add \$2 ++ per person)

Blue Water Delights-(Based on Seasonal Availability)
Tuna, Mahi, Striped Bass, Wahoo or Grouper
Served with your choice of the following:
Simply Grilled & Wood Fired
Chipotle Honey Glaze
Mango Relish

Summer Tomato Vinaigrette w/ Cilantro Sour Cream
Summer Breeze w/ Mozzarella, Tomato & Basil

Boneless Breast of Chicken Roulade
Stuffed w/ Basil, Spinach & Mozzarella Cheese, Topped w/ Tomato Cream Sauce

Jumbo Breast & Wing Free Range Chicken-Prepared w/ any of the following:

Rosemary & Garlic Encrusted

Chimmi Churri

Southern BBQ Style

Soy Stung w/ Chili & Pickled Orange Marmalade

Cajun Cast Iron Seared w/ Tomato Vinaigrette

Caribbean Fused w/ Mango Chutney

Basil Beef or Pork

Your choice of Meat, Sauteed w/ Fresh Basil, Ginger & Sweet Onions in a Rich Brown Sauce

Entrée Selections, continued

Fire Roasted Pork Tenderloin

Rosemary & Garlic Infused or Sweet Onions & Red Eye Gravy

Skirted Flank Steak

Garlic, Worcestershire, Red Wine & Thyme w/ Tomato & Sweet Onion Relish

Bistro Sirloin Steak-Prepared w/ your choice of the following:

Thai Green Curry Marinade

Red Chili & Roasted Garlic Marinade

Rosemary Dijon Marinade

Grilled w/ Black Bean & Corn Salsa, Wasabi Aioli or Caramelized Sweet Peppers & Onions

Kosher Salt Encrusted Prime Rib Carving Station

w/ Horseradish Cream Sauce & Dinner Rolls

Blue Cheese & Herb Crusted Beef Tenderloin

w/ Horseradish Cream Sauce & Dinner Rolls

(add \$2 ++ per person)

Lamb Lollipops-Prepared w/ any of the following:

Chimmi Churri w/ Tomato Horseradish Cream
Rosemary, Red Wine & Garlic Demi Glace
Ginger, Hoisin and Thai Chili w/ Mango Chutney
(add \$2 ++ per person)

Assorted Mini-Sliders to include Crab Cake, Roasted Pork BBQ & Cheeseburger
Served on Slider Rolls & Silver Dollar Biscuits

Chef Attended Pasta Station
Choice of Two Sauces-Classic Red, Garlic Parmesan Cream, Basil Pesto,
Tomato Pomodoro, Vodka Sauce, Aglio e Olio (Olive Oil & Fresh Garlic) or Bolognese
Sautéed Chicken, Shrimp OR Scallops
Pasta Selection of your choice

Chef Attended Pad Thai Station Featuring:
Rice Noodles, Green Onions, Shredded Carrots, Cabbage, Chicken, Shrimp, Peanut Sauce, Red
Chili and Toasted Peanuts (add \$2++ per person)

The Old North State

The Old North State menu is great for rehearsal dinners.
Welcome your guests to North Carolina by giving them a true taste of
Southern Food & Hospitality. We'll even provide the sweet tea!!!

Sides & Veggies-Choose 3
(Additional items at \$2 ++ per person)

Country Ham Biscuits
Summer Tomato, Red Onion & Cucumber Salad
Rosa's Red Potato Salad
Bourbon Baked Beans
Corn on the Cobb
Braised Greens w/ Toasted Pecans
Creamy Cole Slaw
Gourmet Mac 'n Cheese

Hushpuppies w/ Basil Mayo

Entrees-Choose 2

(Additional items at \$3 ++ per person)

Pulled Pork BBQ w/ Silver Dollar Biscuits & Slider Buns
Red Sky's Dry Rubbed Pork Ribs
Chef Attended Shrimp 'n Grits Station (add \$2 ++ per person)
Boneless Breast of BBQ Chicken
Gulfstream Mahi Mahi w/ Red Onion & Fruit Salsa
House Made Meat Loaf w/ Onion Demi Glace

Desserts-Choose 2

(Additional items at \$2 ++ per person)

Strawberry Shortcake
Bourbon Chocolate Pecan Pie
Banana Pudding
Decadent Fudge Brownies
Carrot Cake

\$33 ++ per person

Outer Banks Lobster Bake

Traditional Northeastern Fare w/ a Carolina Twist!

Carolina Crab Dip
w/ French Bread Crostinis & Cracker Assortment

Sausage Stuffed Mushroom Caps

Creamy Cole Slaw

Caesar Salad

Corn on the Cobb

Roasted Red Potatoes & Sweet Onions

Steamed Littleneck Clams

North Carolina Peel 'n Eat Shrimp

(We'll peel 'em for you-add \$1++ per person)

Sweet 'n Smokey BBQ Ribs

½ Grilled Lobster or Lobster Tail
Dinner Rolls & Butter

Lemon Squares & Fudge Nut Brownies Baked in our Kitchen

\$65 ++ per person

Let's Do Brunch!!!

Seasonal Fruit Platter

Buttermilk Biscuits & Assorted Bagels
w/ Plain Cream Cheese, Butter and Jellies

Hash Brown Potatoes

Applewood Smoked Bacon

Smithfield Sausage Links

Egg Frittata w/ Spinach and Cheese

Baked French Toast Casserole w/ Maple Syrup

Coffee, Decaf, Orange & Cranberry Juices

\$19 ++ per person

Bar Packages

Prices based on up to 5 hours of service.

Client is responsible for all glassware.

Bar Service & Set-ups

Ice, Bar Fruit, Juices, Mixers, Sodas, Bottled Water,
Sweet & Dry Vermouths, Lime Juice, Grenadine, Coolers
Beverage Napkins, Bar Tables & Linens & Bar Staff

\$6.50 ++ per person

Client Provides All Beer, Wine, Sparkling Wine and / or Liquor

Top Shelf

Two Domestic & Two Import/Craft Beer Selections
Copper Ridge House Wines-Chardonnay, Pinot Grigio & Cabernet Sauvignon
Grey Goose, Tanqueray, Captain Morgan, Dewar's, Crown Royal,
Jack Daniel's, Plastic Ware, Bar Service and Set-ups Package

\$29 ++ per person

Premium Brands

Two Domestic & Two Import/Craft Beer Selections
Copper Ridge House Wines-Chardonnay, Pinot Grigio & Cabernet Sauvignon
Absolut, Bombay Sapphire, Bacardi Silver, Cutty Sark, Seagram's 7,
Jim Beam, Plastic Ware, Bar Service and Set-ups Package

\$25++ per person

Beer & Wine

Two Domestic & Two Import/Craft Beer Selections
Copper Ridge House Wines-Chardonnay, Pinot Grigio & Cabernet Sauvignon
Ice, Sodas, Bottled Water, Coolers and Bar Staff

\$19++ per person

The Red Sky Café Bar Staff may accept additional gratuities at guest's discretion.
However, we will not display tip jars at any of our bars.

FAQ's

What is included when I book an event with Red Sky Café?

We provide all necessary serving and food display equipment, food presentation and bar tables with floor length white linens, white linen napkins for guest dining and necessary staff members.

As the client, what do I provide?

You provide all guest dining tables, chairs, table linens, including their set-up and breakdown. You are also responsible for providing china, glassware and silver. The Red Sky Café staff will set the actual place settings. We're happy to assist you with your rental order or provide you with

the resources to accommodate your needs. We'll furnish plastic plates, dining utensils and paper napkins for your event for only \$2 per person.

What charges can I expect?

You will be responsible for all contracted food and beverage charges, tax of 7.75% on food and beverage and a service charge. There are no hidden charges or fees that were not discussed with you up front. We do not charge for cake cutting and service.

What does “++” mean regarding food and beverage pricing?

This refers to charges of 7.75% tax and a service charge added to all food and beverage pricing. The service charge is APPROXIMATELY 22% to 30%, depending on the event's requirements. The service charge is used to pay for our staff and specific costs associated with off-premise catering. There is no additional gratuity charged to you. Should the staff exceed your expectations, you are welcome to tip them additionally at your discretion.

What does the catering staff wear?

Our uniform is black slacks, black shoes and a black dress shirt for wedding receptions.

What are the deposit and payment schedules when I book an event?

A non-refundable deposit of \$1000 is due upon execution of the catering agreement. A payment of 50% of the estimated remaining balance is due 30 days prior to the event. Both your final guest guarantee and any remaining balance are due 7 days prior to the event.

Do you cater in the 4 x 4 Areas north of Corolla?

We gladly cater on the beaches north of Corolla. However, a flat fee of \$200 is charged to all events in order to cover rental vehicle and additional labor charges.

What if there is a hurricane?

In the event of a MANDATORY EVACUATION of either Dare or Currituck Counties up to two days before the event, all deposits, less a \$250 fee, will be returned to you. In lieu of a refund, all monies deposited may be used towards a future event with us.