RED SKY

Chef on Call Sample Menus 2025

the way it works is this - a Chef comes to your location, cooks on-site, boxes up any leftovers, & then cleans up!

*children's meals are available at a reduced price

each menu consists of 2-3 appetizers, 2-3 entrees, 2 sides, & all menus come with fresh beignets!

*kid's meal options: chicken tenders with mac & cheese or pasta with marinara/alfredo

AMERICAN CONTEMPORARY #1

APPETIZERS/STARTERS

Bacon Wrapped Scallops with Barbeque Sauce
Petite Carolina Crab Cakes with Sriracha Aioli
Mini Beef Wellingtons

MAIN EVENT

Chef Wes's Shrimp 'n Grits - Carolina Shrimp over Redneck Risotto & Cajun Cream Sauce
Bistro Steak OR Filet (+) with Chimichurri
Chicken Layerd with Prosciutto & Mozzarella & Finished with a Basil Stung Cream
Seasonal Fire Roaste Vegetables with Crumbled Feta
Gourmet Mac & Cheese

SWEET FINISH

Fresh Beignets

ALEXIS@REDSKYCATERING.COM REDSKYCATERING.COM

OBX HEAVEN

APPETIZERS/STARTERS

Sweet Potato Biscuits with Fig Jam & Goat Cheese Bacon Wrapped Scallops with Barbeque Sauce Sweet Corn Hushpuppies with Honey Butter

MAIN EVENT

NC Peel & Eat Shrimp
Fresh Mahi with Fruit Salsa
Slow Roasted Barbeque Pork with Rolls
Roasted Red Potatoes & Sweet Onions

Caesar Salad

Creamy Cole Slaw

*Take it to the next level with Crab Legs! (Market Price/Additional Price per Person)

SWEET FINISH



BARBEQUE

APPETIZERS/STARTERS

Chicken Bites with White Alabama Barbeque Sauce Sweet n Smokey Shrimp Sweet Corn Hushpuppies with Honey Butter

MAIN EVENT

Slow Roasted Barbeque Pork & Rolls

Bistro Steak with Rosemary Dijon Demi-Glace

Creamy Cole Slaw

Gourmet Mac & Cheese

Summer Breeze Salad of Fresh Mozzarella, Heirloom Cherry Tomatoes, & Basil atop Field Greens with Balsamic Reduction

SWEET FINISH



SOUTH OF THE BORDER

APPETIZERS/STARTERS

Sweet 'n Smokey Shrimp Tortilla Chips & Salsa Seafood Ceviche with Tortilla Crisps

MAIN EVENT

Soft Taco Station with all the Fixings: Corn Tortillas, Guacamole, Pico de Gallo, Sour Cream, Cheese, Lettuce, & Choice of Two Proteins: Veggie, Fish, Shrimp, or Chicken

Carne Asada of Grilled Bistro Steak with Chimmichurri

Rice/Black Beans

Fiesta Salad - Romaine Lettuce with Black Bean Relish, Corn Tortilla Chips, Chipotle Ranch

SWEET FINISH



ITALIAN NIGHT

APPETIZERS/STARTERS

Baked Brie with Dried Apricot, Fig Jam, & Crackers Ratatouille Vegetable Tart Sauteed Shrimp Aglio e Olio

MAIN EVENT

Pasta Made Your Way: Choice of One Sauce - Classic Red, Alfredo, White Wine/Garlic Butter & Choice of One Protein - Chicken or Shrimp

Bistro Steak with Italian Herb Demi-Glace

Italian Salad with Tomatoes, Olives, Sweet Onions, Pepperoncinis & Parmesan Cheese

Grilled Seasonal Vegetable Platter Finished with Feta Cheese

SWEET FINISH



THE CLASSIC

APPETIZERS/STARTERS

Bacon Wrapped Scallops with Barbeque Sauce Thai Veggie Spring Rolls with Sweet Chili Sauce Mini Beef Wellingtons with Horsey Sauce

MAIN EVENT

Chef Wes's Shrimp 'n Grits - Carolina Shrimp over Redneck Risotto & Cajun Cream Sauce

Herb Crusted Beef Tenderloin with Blue Cheese on the Side

Country Style Red Smashed Potatoes

Grilled Asparagus with Lemon Infused Olive Oil

Traditional Caesar Salad

SWEET FINISH



ASIAN

APPETIZERS/STARTERS

Veggie Pot Stickers Pork Bao Bun with Plum Sauce

MAIN EVENT

Veggie Egg Fried Rice with Chicken or Shrimp (Pick One)

Soy Lemon Grass Stung Bistro Steak

Teriyaki Salmon

Asian Chopped Salad with Red Cabbage, Shredded Carrots, Sugar Snap Peas, Edamame, Green Onions, Crisp Wonton Strips & Ginger Dressing

Soy Stung Green Beans with Black Sesame Seeds

SWEET FINISH



LUAU

APPETIZERS/STARTERS

Sweet 'n Smokey Shrimp Ahi Poke with Tortilla Crisps Sriracha Pork Shanks - Slow Roasted Pork Shanks

MAIN EVENT

Fresh Grilled Mahi with Fruit Salsa

Hawaiian Pineapple Chicken

Kalua Pulled Pork with Slider Rolls & Ginger Slaw

Roasted Vegetables with Green Onions & Ginger

Watermelon Salad with Avocado, Balsamic Dressing, & Crumbled Goat Cheese (Seasonal)

Coconut Rice

SWEET FINISH

