



Thank you for your interest in having The Red Sky Cafe cater your upcoming special event. From beach casual to more elegant affairs, including rehearsal dinners, receptions and brunches, let the experts from Red Sky Cafe put their talents to work for you. We have been providing professional, southern hospitality & creative cuisine for special events – large & small – for over 17 years!

Our menus reflect the use of a wide array of fresh, local foods fused with a diverse & creative range of cooking techniques. 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.

Please contact our Catering Sales Manager at 847-269-5062 or at tastefullyfit.redskycafe@gmail.com to inquire further or to contract your upcoming celebration.

And have you heard about our Chefs on Call Service? It's great for smaller get togethers. We bring a chef 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.

We look forward to helping you host your next great event. Sit back, relax, and enjoy! Leave the work to us!

Thank You for the opportunity,

Chef Wes Stepp
& the Red Sky Cafe Team

www.redskycafe.com

2021

Menu Items (Large Parties & Receptions)

Prices listed indicate food costs only (++) Indicates possible upcharges)

Labor & any other associated charges are based on your menu, location, guest count, etc.

The Virginia Dare

2 Appetizers

3 Total Sides and 2 Entrées

Starting at \$41 per person

The Pamlico

3 Appetizers

3 Total Sides and 3 Entrées

Starting at \$50 per person

The Croatan

4 Appetizers

4 Total Sides and 4 Entrées

Starting at \$58 per person

To Start

Petite Carolina Crab Cakes

Jumbo Lump Crab Meat | Sriracha Aioli

Southwestern Shrimp

Sweet 'n Smokey Seasoning

Bacon Wrapped Scallops

Wanchese Sea Scallops | Apple Wood

Smoked Bacon | Mango BBQ Sauce

Mini Beef Wellingtons

Puff Pastry | Mushrooms | Spinach | Creamy

Horseradish Sauce

Spring Rolls

Vegetarian | Sweet Thai Chili Sauce

Tuna Poke++

Local Yellowfin Tuna | Seaweed Salad | Diced

Avocado | Wonton Crisps | Poke Sauce

Raw Bar++

Peel & Eat Fresh NC Steamed Shrimp with

Cocktail Sauce

Oysters Raw | Fresh | Hot & Cocktail Sauce

Clams Raw | Fresh | Hot & Cocktail Sauce

Asiago Artichoke Dip

Classic Southern Style Dip |

Dippers

Stuffed Mushroom Caps

Spinach & Parmesan *or* Jumbo Lump Crab Meat

or Sausage & Mozzarella

Baked Brie Board

Dried Fruits | Assorted Jams | Toasted Nuts

Caprese Bruschetta

Fresh Mozzarella | Tomatoes | Balsamic Glaze

Seared Rare Tuna Display++

Pickled Ginger | Asian Lacquer | Wasabi Crema |

Seaweed Salad

Armada of Fresh Fruit

Seasonal Fruit Display

Chicken Satay

Thai Peanut Sauce

Southern Style Crab Dip

3 Cheese | Local Crab | Sweet Red Peppers |

House Dippers

Sriracha Shanks

Slow Roasted Pork Shanks

Salad & Side Selections

Salads can also be customized to your event based on the season & your preferences!

Summer Breeze Salad

Fresh Mozzarella | Tomato Steaks | Basil | Field Greens | Balsamic Reduction (Seasonal)

Garden Ginger Snap

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

Red Sky Chop

Romaine | Tomatoes | Red Beans | Chickpeas | Kalamata Olives | White Cheddar Cheese | Chives
Balsamic Dijon Dressing

Classic Caesar

Romaine | Shredded Parmesan | Croutons

Starches

Gourmet Mac 'n Cheese

3 Cheese Pasta | Silky Cream

Lemon Herb Couscous

Redneck Risotto

Creamy Grits | Asiago Cheese

Country Style Smashed Potatoes

Red Potatoes | or

Sweet Potatoes | Brown Sugar Butter

Roasted Red Potatoes

Crisped Rosemary | Garlic |

Sea Salt | Caramelized Onions

Parmesan & Spinach Risotto

Country Cornbread with Honey Butter

Truffle Fingerling Potatoes

Sweet Red Potato Salad

Veggies

Stir Fried Green Beans

Pork Belly | Red Chili Flakes

Soy Stung Asparagus

Caramelized Onions | Red Peppers

Balsamic & Garlic Stung Veggies

Zucchini | Sweet Red Peppers | Squash | Red
Onions | Portobellos | Cherry Tomatoes | Feta

Roasted Cauliflower

Curry Stung

Roasted Brussel Sprouts

Chipotle Lime Honey

Tastefully Fit Sweet Potato Hash

Greens | Onions | Honey

Braised Greens

Honey | Thai Chili

Rice Wine Vinegar

Cole Slaw

Asian or

Southern Style

English Cucumber Salad

Chopped Tomatoes | Julienned Onions | Apple
Cider Vinegar | Feta Cheese

Entrée Selections

Ocean Infused

Chef Wes's Shrimp n' Grits

NC Shrimp | Applewood Smoked Bacon |
Redneck Risotto | Carolina Cajun Cream
Sauce | Pico de Gallo

NC Jumbo Lump & Back Fin Crab Cakes

Black Bean & Corn Salsa

Fresh Seasonal Fish or Salmon

Fruit Salsa

Pan Seared Scallops

Bacon Onion Jam

Soft Shell Crabs ++

Ocean Impaired

Stuffed Chicken Roulade

Boneless Chicken Breast | Mozzarella |
Greens | Basil | Tomato Cream

Free Range White Meat Chicken

Rosemary & Garlic Encrusted *or*
Southern Style BBQ *or*
Blackened with Fruit Salsa

Red Sky's Sweet n' Smokey BBQ Ribs

Dry Rubbed | Slow Roasted

Lamb Lollipops++

Rosemary Dijon Marinade *or*
Rosemary, Red Wine Demi-Glace

Beef Options

Your Preferred Cut:

Bistro Sirloin Steak
Prime Rib
Beef Tenderloin++

Prepared Your Way or Suggested Methods:

Chimmi Churri
Garlic | Worcestershire | Red Wine | Thyme Glace
Caramelized Sweet Peppers & Onions
Blue Cheese & Herb Crusted
Horseradish Fresh Crema

Hand Helds and Chef Attended Stations

Build Your Own Mini-Sliders

Crab Cake or Roasted Pork BBQ or Cheeseburger (Pick Two)

Served on Slider Rolls

Build Your Own Soft Taco Bar

Choice of Chicken or Beef or Shrimp (Pick Two) Corn Tortillas | Pico de Gallo | House Made Guacamole | Cheese | Salsa | Chips | Rice & Beans

Pasta Station ++

Choice of One or Two Sauces – Classic Red | Garlic Parmesan Cream | Basil Pesto | Tomato Pomodoro
Vodka Sauce | Aglio e Olio | Choice of two Proteins – Chicken | Shrimp | Scallops++

Pad Thai Station ++

Rice Noodles | Green Onions | Shredded Carrots | Cabbage | Chicken | Shrimp | Peanut Sauce | Red Chili | Toasted Peanuts

Tastefully Fit Station

Sweet Potato Hash | Asian Slaw | Toasted Pepitas | Choice of Chicken, Beef, Shrimp (Pick Two)

Late Night Snack Stations

Soft Taco Bar

Assorted Mini Sliders

Roasted Mashed Potato Bar

Assorted Toppings of Blue Cheese | Sour Cream | Chives | Cheese | Bacon Bits

Gourmet Mac & Cheese Bar

Bacon | Sausage | Chives | Pico de Gallo

Nachos

Choice of 2 Proteins | House Made Guacamole | Salsa | Sour Cream | Chives | Cheese

Rehearsal and Welcome Dinners

Welcome your guests to North Carolina by giving them a true taste of Southern Food & Hospitality at your place or ours! Select any of the menu items already listed to create your own pre-reception dinner! **If you prefer to hold your dinner at our place, we will work with you to create a special menu perfect for your budget and culinary choices!**

Outer Banks Clam Bake

Traditional Northeastern Fare with a Carolina Twist!

Starting at \$45 per Person

Artichoke Asiago Dip & Dippers

Southern Cole Slaw

Classic Caesar Salad

Corn on the Cob

Roasted Red Potatoes & Sweet Onions

Steamed Littleneck Clams

North Carolina Peel 'n Eat Shrimp

Sweet 'n Smokey BBQ Ribs

Brunch

Starting at \$23 ++ per person (Drop Off/Delivery or Chef Attended)

Seasonal Fruit Platter

Buttermilk Biscuits & Butter & Jellies

Hash Brown Potatoes

Applewood Smoked Bacon

Smithfield Sausage Links

Egg Frittata – Choice of

Spinach & Cheese *or* Sausage, Cheese & Pico *or* Ham & Cheese

Baked French Toast Casserole with Maple Syrup

Also Available in Full Serve Packages

Price Dependent on Menu Selected

Omelet Station
Scrambled Eggs
NC Coast Beignets
Biscuits & Sausage Gravy
Shrimp & Grits

Bar Packages

Prices based on up to 5 hours of service.

Client is responsible for all glassware.

Bartender & Bar Set-Up*

Ice, Bar Fruit, Juices, Mixers, Sodas, Beverage Napkins, Bar Tables & Linens

\$6.50 per person + \$300 Bartender

*Client Provides All Alcohol & Specialty Ingredients for Cocktails

Beer & Wine

Selection of 2 Craft Beers & 2 Domestic or Import Beers

Selection of 3 House Wines

Bar Set Up

House Wine Selection: Chardonnay, Pinot Grigio, Sauvignon Blanc, Riesling, Cabernet, or Pinot Noir

\$25 per person + \$300 Bartender

House Liquor

Selection of 2 Craft Beers & 2 Domestic or Import Beers & Selection of 3 House Wines

Absolut, Beefeater, Cruzan Light, Sauza Silver, Jim Beam, Dewar's White Label

Bar Set Up

\$29 per person + \$300 Bartender

Premium Liquor

Selection of 2 Craft Beers & 2 Domestic or Import Beers & Selection of 3 House Wines

Titos, Bombay Sapphire, Bacardi, Hornitos, Johnny Walker Red, Makers Mark

Bar Set Up

\$35 per person + \$300 Bartender

Top Shelf Liquor

Selection of 2 Craft Beers & 2 Domestic or Import Beers & Selection of 3 House Wines

Grey Goose, Hendricks, Mt. Gay Eclipse, Patrón, Woodford Reserve, Glenlivet 12 Year

Bar Set Up

\$39 per person + \$300 Bartender

Other Necessities

Coffee Service

Craft, Local Roasted Coffee Station | Creamer | Sugars & Sweeteners

\$4.50 per person

Iced Tea Service

Self-Serve Dispenser Station Set Up & Break Down

Sweetened & Unsweetened Iced Tea | Lemon Wedges | Sugars & Sweeteners

\$3.00 per person

Fruit Infused Water Service

Self-Serve Dispenser Station Set Up & Break Down

Water Infused with the Fruit of Your Choice

\$3.00 per person

Plasticware & Napkins (By Request)

Appetizer & Dessert Plates | Dinner Plates | Napkins | Plastic Tumblers | Roll Up Flatware

\$4.50 per person

Frequently Asked Questions

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

We provide all necessary serving and food display equipment, food presentation, and bar tables with floor length white linens, 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 silverware.

What charges can I expect?

You will be responsible for all contracted food and beverage charges, tax of 7.75% on food and beverage, travel charges (if applicable), and a service charge. There are no hidden charges or fees that are not discussed with you up front.

What is a service charge?

The service charge is used to pay for our staff and specific costs associated with off-premise catering. The service charge depends on the event's requirements and labor required. There is no additional gratuity charged to you. If the staff exceeds your expectations, you are welcome to tip them at your discretion.

What does the catering staff wear?

Our uniform is black slacks/dress/skirt, black shoes, and a black shirt.

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

A non-refundable deposit of \$1,000 is due upon execution of the catering agreement. Once the menu and pricing are agreed upon, a payment of 20% of the total balance is required. 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 & on the Southern Beaches (Hatteras)?

We gladly cater on the beaches north of Corolla or the southern beaches near Cape Hatteras. However, a flat fee of \$200 is charged to all events in order to cover transportation and additional labor charges.

What if there is a hurricane?

All deposits and payments can be used toward a rescheduled event. Red Sky Cafe will work with each client to determine the appropriate process depending on the timeframes and costs associated with the event. We strongly recommend purchasing wedding insurance especially if you are scheduling your event during the hurricane season (June through November).

What our Customers are Saying!

We are proud of our food and service, but don't just take our word for it – here's what some of our Customers have said about Red Sky Cafe!

"If you are looking for your wedding caterer, do yourself a favor and stop here! It was absolute perfection! We did passed heavy hors d'oeuvres with a couple of stationary tables. From the quality of the food the entire time to the service – everything went down perfectly. We literally couldn't have asked for anything more. Dena worked with us throughout the entire process and her attention to detail was impressive. As many decisions as you have to make while planning a wedding, mark catering off your list – you simply cannot go wrong with Red Sky!"

Jamie & Melissa – October 2020

"The brunch was beyond my expectations! The quality of the food was excellent and the staff worked very hard – were polite – and friendly! I can't think of anything I would change. Thanks for a great job all around!"

Dale – June 2020

"Chef Wes and his staff were absolutely amazing. They all were professional, punctual, and the food was delicious. They catered my rehearsal dinner including birthday cake, reception, and brunch in multiple locations on the day of our ceremony. Then 16 members had lunch the next day at NC Coast Grill & Bar. I didn't worry about a thing. The staff was flawless! I highly, highly recommend Red Sky Cafe Catering!"

Christine - October 2020

"Our Chef was absolutely wonderful! He was professional, but so friendly, which made the experience so enjoyable and not awkward at all! He did an amazing job with presentation and the food was out of this world! We truly couldn't have asked for a better experience! We will absolutely be hiring from you again when we come back! Thanks so much for everything!"

Sarah – July 2020

"Red Sky Cafe catered our daughter's wedding and all I can say is – they knocked it out of the park! They were beyond accommodating and because of a sudden change in venue, were able to book us less than 3 weeks before the wedding! From the first time I spoke with Dena on the phone until the staff cleaned up and packed up the leftovers, they were nothing but accommodating and professional. Everyone complimented on how great the food was and how impressed they were with the service. I cannot thank them enough for taking a huge load off of a stressed out mother of the bride's shoulders!"

Kelly – March 2021

tastefullyfit.redskycafe@gmail.com

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Catering: 847-269-5062

Red Sky Cafe: 252-261-8646

NC Coast (Sister Restaurant): 252-261-8666