



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 16 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

Menu Items (Large Parties & Receptions)

Prices listed indicate food costs only (++ Indicates 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 \$39 per person

The Pamlico

3 Appetizers

3 Total Sides and 3 Entrées

Starting at \$48 per person

The Croatan

4 Appetizers

4 Total Sides and 4 Entrées

Starting at \$56 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 | Creamy Horseradish Sauce

Spring Rolls

Roasted Pork *or* Vegetarian |

Sweet Thai Chili Sauce

Tuna Poke++

Local Yellowfin Tuna | Seaweed Salad | Diced

Avocado | Wonton Crisps | Poke Sauce

Baked Oysters++

NC Coast Style Pimento Cheese | Crispy Pork

Belly | Pickled Jalapeno Garnish

Red Sky Casino Buttery Breadcrumbs | Bacon

Bits

Southern Rock Collards | Parmesan Cheese

Asiago Artichoke Dip

Classic Southern Style Dip |

French Bread Crostinis

Stuffed Mushroom Caps

Spinach & Parmesan *or* Jumbo Lump Crab Meat

or Sausage & Mozzarella

Baked Brie Board

Dried Fruits | Assorted Jams | Toasted Nuts

Caprese Skewers

Fresh Mozzarella | Cherry Tomatoes | Balsamic

Reduction

Seared Rare Tuna Display++

Pickled Ginger | Asian Lacquer | Wasabi Crema

Fresh Fruit and Cheese Board

Seasonal Selections

Chicken Satay

Thai Peanut Sauce

Carolina Crab Dip

French Bread Crostinis

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

Southwestern Caesar

Romaine | Black Bean & Corn Salsa | Shredded Parmesan | Tortilla Strips

Starches

Gourmet Mac 'n Cheese

3 Cheese Pasta | Silky Cream

Pearled *or* Israeli Couscous

Redneck Risotto

Creamy Grits | Asiago Cheese

Whipped Potato Mashers

Red Potatoes | Herb Purée *or*
Sweet Potatoes | Brown Sugar Butter

Roasted Red Potatoes

Crisped Rosemary | Garlic |
Sea Salt | Caramelized Onions

Parmesan & Spinach Risotto

Sweet 'n Spicy Country Cornbread

Truffle Fingering Potatoes

Sweet Red Potato Salad

Cream *or* Vinegar Base

Veggies

Stir Fried Green Beans

Pancetta | Red Chili Flakes | Kosher

Soy Stung Wood Fired Asparagus

Caramelized Onions | Red Peppers | Hollandaise

Balsamic & Garlic Stung Veggies

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

Grilled Broccolini

Basil Butter

Grilled Brussel Sprouts

Jalapeno Tequila Simple Syrup

Wilted Spinach & Swiss Chard

Toasted Pecans | Crumbled Blue Cheese

Braised Greens

Honey | Thai Chili
Rice Wine Vinegar

Cole Slaw

Creamy *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

Hoisin | Toasted sesame seeds

Soft Shell Crabs ++

Ocean Impaired

Stuffed Chicken Roulade

Boneless Chicken Breast | Mozzarella |
Spinach | Basil | Smoked Tomato Cream

Free Range 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:

Skirted Flank Steak
Bistro Sirloin Steak
Prime Rib
Beef Tenderloin++

Prepared Your Way:

Chimmi Churri
Garlic | Worcestershire | Red Wine | Thyme Glace
Tomato & Sweet Onion Relish
Grilled with Caramelized Sweet Peppers & Onions
Blue Cheese & Herb Crusted

Hand Helds and Chef Attended Stations

Assorted Mini-Sliders

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

Served on Slider Rolls

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 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

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 \$40 per Person

Artichoke Asiago Dip & French Bread Crostinis

Creamy 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

Assorted Tapas Desserts

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

*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

Bartender & Bar Set Up

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

\$21 per person

House Liquor

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

Absolut, Beefeater, Bacardi Silver, Joe Cuervo, Jim Beam, Dewar's White Label

Bartender & Bar Set Up

\$24 per person

Premium Liquor

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

Titos, Bombay Sapphire, Mount Gay, Don Julio Makers Mark, Johnny Walker Red

Bartender & Bar Set Up

\$29 per person

Top Shelf Liquor

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

Grey Goose, Hendricks, Patrón, Woodford Reserve, McAllen 12 Year

Bartender & Bar Set Up

\$33 per person

Other Necessities

The Sweet Finish

Red Sky Cafe specializes in fresh, homemade tapas sweet displays to make your confectionary dreams come true. We provide a variety of cakes, cheesecakes, crème brulee, cookies, and custom orders or if a special order, other pricing may apply.

\$6.50 per person

Coffee Service

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

\$3.50 per person

Iced Tea or Fruit Infused Water Service

Self-Serve Dispenser Station Set Up & Break Down

Water Infused with the Fruit of Your Choice

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

\$3.00 per person

Plasticware & Napkins (By Request)

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

\$4.00 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, and a service charge. There are no hidden charges or fees that were 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, 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?

We gladly cater on the beaches north of Corolla. 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!

"We cannot thank the Red Sky Team enough for the incredible experience you all delivered – truly grateful. The food was so delicious, the staff impeccable, and the extra attention to detail, providing cake plates on the spot, and responding calmly to the fact that I had also forgotten salad plates, taking curve balls in stride, adjusting gracefully, did not go unnoticed. Our guests commented many times, "Wow, the catering is just superb!" Red Sky elevated the entire evening, not to mention brunch was a hit too! We thank you so much!"

Lisa – July 2019

"Everything was great! The Chefs did a fantastic job and everyone loved the food! You made our dinner event for our wedding so worry free, and for that, we can't thank you enough. I would recommend Red Sky Cafe to anyone!"

Michelle – August 2019

"Everything was absolutely perfect, and your entire staff was a joy to work with! Bridget made sure we always had a drink refreshed in hand (that is service) and the food was out of this world. All of our guests were impressed as well. Thank you so much for everything – from start to finish – you and Wes were absolutely perfect."

Carly & Elliot – November 2019

"My husband and I were fortunate enough to work with Red Sky Cafe for our wedding rehearsal dinner. Exceptional customer service, such good food, friendly staff. The entire place went above and beyond to make our dinner so special and intimate. They worked around our budget needs to make our dinner happen with them. I highly recommend this place for any events, catering, and regular dining."

Melanie – June 2019

"The day of our wedding was very chaotic, but the staff at Red Sky really made everything seamless and easy. The cocktail hour appetizers were absolutely incredible, and we heard about them all night long. Even now our guests telling us they miss the shrimp and grits from the wedding! Overall, we are extremely pleased and so thankful to have had Red sky to be a part of our day. We cannot wait to be back in town to visit for dinner!"

Cynthia – June 2019

"I wanted to tell you how absolutely pleased and happy we were about the choice of dinner and Chory (Chef). He was punctual and professional. He was very patient with our group as he was being questioned about the meal, the process, and the Outer Banks. Meanwhile, he prepared a fabulous dinner with apparent ease. There were 10 out of 10 enthusiastic "yes" votes to repeat this wonderful experience next year!"

Dee – July 2019

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