



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 and receptions, 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 20 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

6.2022

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 \$45 per person

The Pamlico

3 Appetizers

3 Total Sides and 3 Entrées

Starting at \$55 per person

The Croatan

4 Appetizers

4 Total Sides and 4 Entrées

Starting at \$65 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 | Creamy

Horseradish Sauce

Spring Rolls

Vegetarian | Sweet Thai Chili Sauce

Tuna Poke++

Local Yellowfin Tuna | Diced Avocado |

Wonton Crisps | Poke Sauce

Raw Bar++

Peel & Eat Fresh NC Steamed Shrimp with

Cocktail Sauce

Oysters Raw | Fresh | Hot & Cocktail Sauce

Sweet Potato Biscuit

Fig Jam | Goat Cheese

Asiago Artichoke Dip

Classic Southern Style Dip | Dippers

Mushroom Wellingtons

Wild Mushroom Blend in Puff Pastry

Baked Brie Board

Fig Jam | Dried Fruit | Crackers

Caprese Bruschetta

Fresh Mozzarella | Tomatoes | Balsamic Glaze

Seared Rare Tuna Display++

Pickled Ginger | Asian Lacquer | Wasabi Crema |

Seaweed Salad

Salmon Lox Display

Caper Crème Fraiche | Red Onions

Armada of Fresh Fruit

Seasonal Fruit Display

Southern Style Crab Dip

3 Cheese | Local Crab | Sweet Red Peppers |

House Dippers

Barbeque Chicken Bites

White Chicken | White Alabama Barbeque Sauce

Pork Bites

Slow Roasted Pork with Sriracha

Salad & Side Selections

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

Summer Breeze Salad

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

Garden Ginger Snap

Mixed Field Greens | Carrots | Cucumbers | Creamy Ginger Dressing

Red Sky Chop

Romaine | Tomatoes | Beans | Chickpeas | Olives | Cheddar Cheese | Chives | Balsamic Dressing

Classic Caesar

Romaine | Shredded Parmesan | Croutons

Baby Beet Salad

Twisted Greens | Clementines | Goat Cheese | Pistachios | Creamy Avocado Dressing

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

Herb Seasoning | Garlic

Sea Salt | Caramelized Onions

Parmesan & Spinach Risotto

Truffle Fingerling Potatoes

Tastefully Fit Hash

Butternut Squash | Greens | Onions | Honey | Beets

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 |
Mushrooms | Feta Cheese

Roasted Cauliflower

Curry Stung

Roasted Brussel Sprouts

Chipotle Lime Honey

Cole Slaw

Asian or Southern

English Cucumber Salad

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

Entrée Selections

Ocean Infused

Chef Wes's Shrimp n' Grits

NC Shrimp | Redneck Risotto | 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

Lobster Tail or Crab Legs++

Market Price

Pasta

Pasta Alfredo or Marinara

Add Chicken or Shrimp

Ocean Impaired

Chicken Prosciutto

Boneless Chicken Breast | Mozzarella |
Pesto Cream

Free Range White Meat Chicken

Rosemary & Garlic Encrusted *or*
Southern Style BBQ

Lamb Lollipops++

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

Tastefully Fit Bowl

Butternut Squash | Greens | Onions | Honey |
Beets

Vegan - Coconut Curry Bowl

Red Curry & Coconut Broth | Butternut
Squash | Sweet Onions | Brussel Sprouts |
Carrots | Jasmine Rice

Beef Options

Your Preferred Cut

Bistro Sirloin Steak
Prime Rib
Beef Tenderloin++

Sides

Chimmi Churri
Herb Demi-Glace
Blue Cheese
Horseradish Cream Sauce

Hand Helds, Late Night Snacks, and Stations

Build Your Own Mini-Sliders

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

Served on Slider Rolls with Lettuce, Tomato, Aioli, Mayonnaise, & Ketchup

Build Your Own Soft Taco Bar

Choice of Chicken, Steak, or Shrimp (Pick Two) Corn Tortillas | Pico de Gallo | House Made Guacamole | Cheese | Lettuce | Rice & Beans

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

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 Steamer Pot

Traditional Northeastern Fare with a Carolina Twist!

Starting at \$45 per Person (Pricing may vary depending on guest count)

Artichoke Asiago Dip & Dippers

Southern Cole Slaw

Classic Caesar Salad

Corn on the Cob

North Carolina Peel 'n Eat Shrimp

Andouille Sausage

Southern Barbeque Chicken

Roasted Red Potatoes & Sweet Onions

Bar Packages

Prices based on up to 5 hours of Service - Bartender Labor Priced Separately - Client is Responsible for all Glassware

Bar Set-Up*

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

\$8.00 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

Bar Set Up

House Wine Selection: Chardonnay, Pinot Grigio, Sauvignon Blanc, Rose, Cabernet, Zinfandel, Red Blend, Cava Brut, Prosecco, or Pinot Noir

\$30 per person

House Liquor

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

Absolut, Beefeater, Bacardi, Sauza Silver, Jim Beam

Bar Set Up

\$40 per person

Premium Liquor

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

Titos, Bombay Sapphire, Ron Abuelo, Hornitos Reposado, Makers Mark

Bar Set Up

\$45 per person

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 Silver, Woodford Reserve

Bar Set Up

\$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. *On occasion, we may ask our Clients to rent additional equipment for specialty service or locations.

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. *On occasion, we may ask our Clients to rent additional equipment for specialty service or locations.

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), a 2.5% Administrative Fee based on the balance due before tax, and a labor charge. There are no hidden charges or fees that are not discussed with you up front.

Does the Labor Charge Include Gratuity?

The Labor charge is used to pay for our staff and specific costs associated with off-premise catering. The charge depends on the event's requirements and Employees required. Gratuity is not included.

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!

"We couldn't have asked for a better caterer! The team at Red Sky worked with our budget, provided excellent service, and made us amazing food that my wedding guests and I are still talking about. Red Sky was the perfect choice for our Outer Banks wedding, and we will definitely be going back to them in the future!"

Caitlin & Adam – March 2021

"Red Sky Cafe was great to work with! The food was delicious and the service was fantastic! I loved that they cooked the food at our house. Not only did they provide delicious food, but they cleaned everything up, served our cake, and packaged our leftovers! I didn't have to worry about a thing. My family and friends have been raving about the unique food options and how fun the staff was! You all are amazing!"

Tiffany - April 2021

"Look no further than Red Sky for your catering needs! The entire team was absolutely amazing to work with, super professional, and the food, just WOW! They were so helpful and responsive throughout the entire menu planning process and so accommodating! Our guests are still raving about the food. The service was a 10/10! Thank you, Red Sky for everything!"

Erin & Scott – May 2021

"We were first introduced to Red Sky during a friend's wedding a few years ago and decided to use them for our wedding reception, brunch, and a few Chef on Call's! All I can say is WOW! We were so happy we made this decision. Every meal provided was excellent and exactly what we had in mind. The service was above and beyond what we were expecting. We loved the Red Sky staff – Bridget, the Lead, was outstanding, and Chef Wes even brought us down some appetizers while we were on the beach taking photos after the ceremony. All in all, a fantastic experience and we will utilize them again in the future!"

Jon & Tyson – May 2021

"We couldn't possibly have been more satisfied with how things turned out with Red Sky. The amount of people we've had tell us that they didn't like shrimp & grits before our wedding and now it's their favorite food, is staggering!"

Mark - July 2021

"It was a wonderful week thanks to Red Sky Cafe. Both Chefs we had for the week were professional – they cleaned everything up, leftovers were in the fridge, and I couldn't ask for anything better than the food. It's one of the best vacations I've had on the Outer Banks."

Lois – November 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