

Menus

Our Banquet menus are merely guidelines to assist you in the development of your event. We will be happy to custom design events to satisfy your special needs.

Service Charge and Tax

A 20% service charge will be added to all food, beverage, specialty items and services. Prices are subject to all local and state taxes.

Guarantees

A final guarantee figure will be required **72 hours, or three business days**, prior to your scheduled event. This guarantee is not subject to reduction. If a guarantee is not received, the original contracted attendance figure will be used as the final guarantee. Should your guarantee figure be exceeded, Red Dot Cuisine will endeavor to serve all guests the same entrée.

Audio Visual Equipment

The Red Dot Cuisine Ballroom is equipped with access to advanced technology. For further information, please contact your sales manager.

Food Service

Red Dot Cuisine ballroom must supply all food. No food or beverage can leave the premises without prior arrangement.

Beverages

All beverages must be supplied by Red Dot Cuisine, and be in accordance with state and local laws.

Responsibilities

We do not assume responsibility for damage or loss of items left unattended. Please inform your guests of this policy.

Deposit

A nonrefundable deposit will be required at the time of booking based on the contracted amount. The balance of the account will be due five working days prior to the scheduled event.

Security

Red Dot Cuisine ballroom will require one officer per one hundred guests during any event in which alcoholic beverages will be consumed. Please contact your sales associate, as the officers must be booked by Red Dot Cuisine.

Subcontractors

We will be happy to supply a list of florists, decorations, musicians, and photographers upon request. All subcontractors must abide by our policies, as well as meet local, state and federal safety regulations.

Room Charges:

Option A)

\$200.00 per hour, 4 hour minimum, includes tables, standard tablecloth and overlay, table for food display and chairs for 100 people, extra persons charged \$5.00 per person.

Add on silverware, china and linen napkin(salad fork, dinner fork, Knife, dessert spoon, dinner plate, salad and dessert plate and water goblet , china and water goblet.)\$ 4.00 per person.

Option B):

Room rental of \$100.00 per hour plus all charges for catering and service.

Room will be available 2 hours prior to start of event.

No access to kitchen or reheating of food.

All charges paid by credit card will be assessed a 5% processing fee.

A nonrefundable deposit will be required at the time of booking based on the contracted amount. The balance of the account will be due five working days prior to the scheduled event.



Box Lunches

All served with choice of Canned Soft Drink or

Bottled Water

Roast Beef with Boursin Cheese Spread

On Baguette

Washington Apple

Potato Chips

Granola Bar or Cookie or Brownie

Tandoori marinated Turkey & Provolone Cheese

On Sourdough

Washington Apple

Potato Chips

Granola Bar or Cookie or Brownie

Grilled Veggie

Portobello Mushroom, Zucchini, Yellow Squash

Red Bell Pepper & Red Sweet Onion

On Focaccia Bread

Bartlett Pear

Potato Chips

Granola Bar or Cookie or Brownie

Breakfast Selections

Continental Breakfast

Selection of Muffins, Danishes, Coffee Cakes, and Croissants served with Preserves, Butter, Assorted Chilled Juices, Fresh Brewed Regular, and Decaffeinated Coffee

Sliced Fresh Fruit

Breakfast Tacos

Omelet Station

Bacon, Ham, Onion, Mushroom, Tomato, Spinach, Sweet Peppers, Scallion, Cheddar and Jack Cheese, Fresh Cracked Eggs, Egg Whites, and Egg Beaters available

Attendant Required

Breakfast Buffet

Selection of Muffins, Danishes, Coffee Cakes, and Croissants served with Preserves, Butter, Sliced Fruit, Choice of Breakfast Potatoes (Hash browns or Country Fried Potatoes) Choice of (Bacon or Sausage) Baked Tomatoes and Zucchini, Scrambled Eggs, French Toast with Syrup
Assorted Chilled Juices
Fresh Brewed Regular and Decaffeinated Coffee

Fresh Bakery Items

Assorted Breakfast Pastries
Bagels with Cream Cheese

Hazelnut Coffee Cake Loaf
(Serves 30)

Croissant Sandwiches
Ham-n-Cheese or Scrambled Egg-n-Cheese

Day Package

Breakfast

Continental Breakfast plus Choice of Tacos or Assorted Croissant Sandwiches

Or

Plated Breakfast with Sliced Fruit, Choice of Scrambled, Poached Eggs or Omelet,
Danish, Muffin or Croissant, Hash browns with Asparagus, Zucchini & Smoked Tomatoes

Morning Break

Granola Bars with Choice of
Freshly Brewed Coffee, Decaffeinated Coffee, Tea, and Sodas

Lunch

Plated lunch options

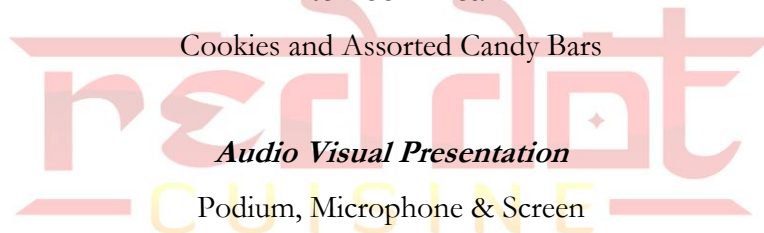
Buffet lunch options (minimum 30 guests required)

Afternoon Break

Cookies and Assorted Candy Bars

Audio Visual Presentation

Podium, Microphone & Screen



Plated Lunch Selections

All Entrées include choice of Salad, Vegetable, Starch, Dessert,
Assorted Breads, Iced Tea, and Coffee

Plated Lunch Salads

Trio fresh greens, Grape Tomatoes, Cucumbers, Frozen Raspberry Vinaigrette

Classic Caesar Salad with Crisp Hearts of Romaine, Shaved Grana Padano Cheese,
Garlic Croutons and garnished with Toasted Parmesan Tuile

Beefsteak Tomato Salad with 3-Onion marmalade and Fresh Mozzarella Cheese
Basil , and Balsamic Dressing

Plated Lunch Appetizers

Jumbo Lump Crab and Avocado Cocktail

Cold Boiled Jumbo Shrimp with Cocktail Sauce and Lemon

Beef Carpaccio served with Annisenne Mustard and Radish sprouts.



Plated Lunch Entrées

Tandoori Marinated Chicken Breast

Topped with Smoked Tomatillo Salsa Served
With Yucca-Plantain Puree

Vegetarian Delight

Grilled Boursin cheese polenta, marinated mushrooms,
Shaved vegetables and baked Asparagus, Balsamic drizzle.

Braised Beef Short Ribs

Sweet Mashed Potatoes, with Wild Mushroom Ragout

Cilantro Seared Salmon

with ginger coconut broth, Beluga Lentils.

Basil, Red Pepper and Mozzarella stuffed Chicken

Risotto, Mustard Cream.



Desserts

Tropical Fruit Tart

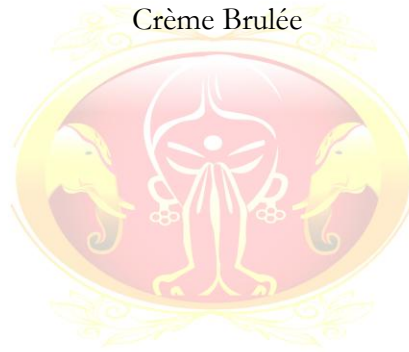
Tiramisu

Peanut Butter-Banana Tart

Key Lime Pie

Trio of Desserts

Crème Brulée



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CUISINE

Plated Dinner Soups

She Crab Soup

French Onion Soup topped with Crouton and Emmentaler Cheese

Lobster-Saffron Cream en Croûte

Roasted Chicken Consommé

Mushroom Soup en Croûte

Avocado Soup with Tuna Confit

Intermezzo

Choose one of the following: Lemon, Lime, Champagne, Mango, Apricot or Watermelon

Served on Ice Shell



Plated Dinner Salads

Spring Mix with Cilantro Vinaigrette
Grapes, Bleu Cheese

Yellow and Red Tomatoes, Roquefort Cheese, Kalamata Olive,
Caramelized Red Onion and Balsamic Vinaigrette

Wine Poached Pear and Sweet Herb Salad with Golden Teardrop Tomatoes, Saga Bleu Cheese,
Candied Pecan, Red Onion and White Balsamic Grape Seed Vinaigrette

Wedge of Iceberg Lettuce with Tomatoes, Red Onion, Crack Black Pepper and Bleu Cheese
Dressing

Classic Caesar Salad with Crisp Hearts of Romaine, Shaved Grana Padano and Garlic Croutons and
Toasted Parmesan Tuile



Plated Dinner Entrées

Deconstructed Beef Wellington with
Béarnaise Sauce

Chicken Wellington

Roasted Mediterranean Lamb Chops with Fig and Port Reduction

Peppered New York Strip with Twice Baked Potato

Pan Roasted Sea Bass with Chocolate Cream with Habanero Drizzle

Grilled Salmon with Red Wine Reduction

Red Snapper with Tropical Fruit Caviar



Plated Dinner Starches

Chef's Choice to complement your Entrée Selection

Roasted Fingerling Potatoes with Sweet Peppers, Chives and Parsley

Roast Garlic Duchess Potatoes

Dauphinoise Potatoes
Basmati Rice Pilaf

Roasted Red Pepper Risotto and Basil with Mascarpone Cheese

Trio Mashed Potatoes
Curried Onion-Potato Ravioli

Plated Dinner Vegetables

Chef's Choice to complement your Entrée Selection

Braised Red Cabbage with Bacon

Grilled Vegetable Stack

Shaved Parsnips and Celery Root

Sautéed Broccolini with Sliced Garlic and Lemon

Steamed Asparagus with Sun-Dried Tomato Relish

Tiny Green Beans with Red Pepper and
Toasted Almonds

Desserts

Tropical Fruit Tart

White Chocolate Mousse in Chocolate Tower

Tiramisu

Peanut Butter-Banana Tart

Trio of mini desserts

Crème Brulée

Key Lime Pie



Dinner Buffets

All Buffets Include Assorted Breads, Iced Tea, and Coffee
(Minimum of 30 guests)

Buffet 1

One Soup, One Green Salad, One Composed Salad, One Seafood Specialty,
One Beef/Fowl or Pork, Two Sides, Two Desserts

Buffet 2

One Soup, One Green Salad, One Composed Salad, One Seafood Specialty, One Fresh Fish,
One Beef/Fowl or Pork, Three Sides, Three Desserts

Buffet 3

One Soup, One Green Salad, Two Composed Salads, One Seafood Specialty,
One Fresh Fish, Two Beef/Fowl or Pork, Four Sides, Three Desserts

Soups

She Crab Soup

Chicken and Andouille Sausage Gumbo

Tortilla Soup

Mulligatawny soup

Avocado Soup

Green Salads

Baby Field Greens with Assorted Dressings and Toppings

Spinach Salad with Bacon, Orange and Grapefruit, Toasted Almonds, Jicama, Mushroom and Honey Mustard Dressing

Classic Caesar Salad Station

Crisp Romaine with Reggiano Parmigiano, Garlic Croutons and Classic Caesar Dressing

Southwest Caesar Salad

Crisp Romaine, Avocado, Grilled Corn, Black Beans, Pumpkin Seeds, Cotija Cheese, Crispy Tortillas and Spicy Caesar Dressing

Composed Salads

Tomato, Basil and Fresh Mozzarella with Balsamic Vinaigrette

Grilled Chicken Hawaiian

Sesame Crusted Chicken Salad Greens

Herbed Couscous with Roasted Vegetables and Extra Virgin Olive Oil

Grilled Vegetable Antipasto

Mediterranean Pasta Salad with Feta Cheese, Pine Nuts, Sun-Dried Tomatoes and Olives

Seafood Specialties

Shrimp and Crab Stuffed Chile Relleno with
Avocado cream

Grilled Jumbo Shrimp with Cilantro Lime Sauce and Avocado Pico de Gallo

Jumbo Lump Crab Cakes with Cajun Beurre Blanc

Fresh Fish

Red Snapper with Wild Mushrooms
And Crab Meunière

Tortilla Crusted Redfish with Avocado Beurre Blanc

Sea Bass with Chorizo Fondue
Blackened Catfish with Roasted Corn Relish

Cilantro Seared Mahi-Mahi with Tropical Fruit Relish and Passion Fruit Caviar

Dill Seared Salmon with a Thai curry coconut sauce.



Chicken Stuffed with Sun-Dried Tomato, Mozzarella and Basil

Chicken Stuffed with Roasted Red Pepper and Jalapeno Cheese

Oven Roasted Chicken with White Wine, Lemon, Garlic and Capers

London Broil with Mushroom Glaze

Roasted Pork Loin with Chipotle Glaze and Natural Jus

Beef Tenderloin “Au Poivre” with Cognac Glaze
Roasted Prime Rib of Beef with Horseradish Cream and Au Jus

Vegetables and Starches

Yukon Gold Mashed Potatoes

Penne Pasta with Fontina Cheese and Mushroom Tomato Ragout

New Potatoes with Parsley and Chives

French Beans with Baby Carrots

Baked Asparagus with Roasted Red Pepper

Grilled Baby Vegetables

Balsamic and Maple Grilled Vegetables

Decorated Basmati Rice Pilaf

Dauphinoise Potatoes

Yucca and Plantain Puree

Lentil Ragout



Desserts

Tropical Fruit Tart

White Chocolate Mousse in Chocolate Tower

Assorted Fruit Mousse in Chocolate Cups
(Choose one of the following: Mango, Passion Fruit, or Citrus)

Tiramisu

Peanut Butter-Banana Tart

Key Lime Pie

Crème Brulée

Cheesecake

(Choose one of the following: Oreo, Raspberry, Heath Bar Crunch or New York Styles)

Assorted Desserts Display for Buffets

Assorted Petit Fours, Puff Pastries, Chocolate Dipped Strawberries
Mini Cheesecakes, Cannoli, Truffles and Assorted Mousse Cups

Garden Salad Display

Garden Greens with Assorted Dressings and Toppings
Add Antipasto Vegetables: Grilled Asparagus, Marinated Baby Carrots, Imported Green and Black Olives, Marinated Mushrooms, Roasted Red and Yellow Peppers

Displays

Domestic and International Cheese Display

With Imported Cheese, Fresh Seasonal Fruits Berries, Sun Dried Fruits, Nuts, Sliced Breads and Crackers

Vegetable Crudités

Served with Ranch and Creamy Avocado Dips
Small (serves 50) Medium (serves 100)- Large (serves 200)

Baked Brie En Croûte Stuffed with Toasted Almonds and Raspberries (or Sun Dried Tomato and Basil and served with Sliced French Bread
(serves 40)

Antipasto Display Italian Meats and Cheeses, Marinated and Grilled Vegetables, Olives and Artisan Bread
(serves 100)

Pineapple Palm Tree Tropical Display

With fruit and cheese kabobs
(200 kabobs)

Pineapple Tree Display

With Anti-Pasto Skewers with Marinated Olives, Genoa Salami, Fresh Mozzarella, Oven Dried Red Grape Tomato (200 kabobs) served with Tomato Water Shooters

Jumbo Shrimp served on Ice with Lemon Wedges, Horseradish and Cocktail Sauce

Cold Smoked Salmon Display served with Capers, Red Onion, Sieved Egg and Cream Cheese
And Marbled Rye
(serves 100)

Pecan Hot Smoked Salmon with Cracked Black Pepper and Honey-Lemon Glaze served on a Cedar Plank with Roasted Sweet Pepper and Corn Relish, Horseradish Cream, Half-sour Cucumbers and Herbed Cracker Bread
(serves 100)

The Carving Board

One Carver per 75 guests required

Prime Rib

Served with Horseradish Cream,
Dijon Mustard and Petit Rolls
(serves 40)

Roasted Tenderloin of Beef En Croute

With Béarnaise and Red Wine Reduction
And Petit Rolls
(serves 20)

Stuffed Roasted Turkey

Served with Cranberry Jicama Relish
And Glazed Biscuits
(serves 20)

Clove Studded Honey Glazed Ham

With Rosemary Biscuits, Softened Brie, Seasonal Chutney
And Whole Grain Mustard
(serves 50)

Mole Crusted Pork Loin

Wrapped in Roasted Pepper and Banana Leaf Served with Chimichurri
(serves 50)

Leg of Lamb

Stuffed with Spinach, Feta Cheese
And Sun-Dried Tomato
(serves 50)

Herb Crusted Rack of Lamb

(serves 50)

Salmon en Croûte

Side of Salmon wrapped in Puff Pastry served with Garlic Aioli and Béarnaise Sauce
(serves 50)

Action Stations

One Attendant per 75 guests required

Pasta Station

Serving Penne and Farfalle Pasta with Marinara, Alfredo and Pesto Sauces, Shrimp, Grilled Chicken, Ham, Crispy Pancetta, Prosciutto, Spinach, Roasted Red Peppers, Grilled Zucchini, Yellow Squash, Black Olives, Broccoli, Roma Tomato, Parmesan Cheese, Shallot, Garlic, Basil, Extra Virgin Olive Oil

Mashed Potato Bar

Idaho, Sweet Potato, Purple Potato Salad served in a Cosmopolitan Glass with a variety of toppings:

Butter, Cheddar Cheese, Bacon, Chives, Cabernet Baked Mushrooms and Sour Cream

Add Barbecue Beef

Add Southwest Chicken

Avocado Station

Ripe Avocado served with your choice of Toppings:

Sour Cream, Longhorn Cheddar, Pico de Gallo, Crispy Bacon, Smoked Tomatillo Salsa and Choice of Two (2) of the following: Beef or Chicken Machaka, Pulled Barbecue Pork or Shrimp Salad

Shrimp Station

Served boiled, Fried or Sautéed with Flavored butters and Sauces

Buddha Bar

Fried Rice served with choice of Stir Fried Toppings to Include Beef and Chicken Satay, Pot Stickers, Sauces, Boy Choy, Mushrooms, Sprouts, Water Chestnuts, Baby Corn and Bamboo Shoots

Risotto Station

Creamy Risotto served with your choice of toppings:

Wild Mushrooms, Jumbo Lump Crab Meat, Shrimp, Grana Padano Cheese, White Truffle Butter, Minced Garlic and Shallots, Assorted Sauces and Toppings

Beef and Chicken Fajita Station

(Attendant not required)

Grilled Beef and Chicken Fajita with Grilled Onions and Peppers, Guacamole, Shredded Cheeses, House Salsa and Pico de Gallo with Soft Flour Tortillas

Add Shrimp or Lamb

Taco and Salsa Station

Beef, Chicken and Fried Fish Filet with choice of:

Sour Cream, Assorted Salsa, Cheddar Cheese,

Lettuce and Tomato

French Fry Station

Sweet Potato, Seasoned and Shoestring fries, served with assorted toppings including, Chili, cheese, Jalapenos, Spicy Ketchup.

The Ice Cream Bar

3 Assorted Ice Creams made to order using “Liquid Nitrogen”
Served with Fried Oreos

Ask you Sales Consultants about our “Himalayan Salt Station”

