





RED ROCK TAVERN Catering & Events



CATERING FAQ

We specialize in catering a variety of events from business meetings to weddings, and everything in between. Red Rock Tavern is a family owned establishment, operating in Hartford, CT for over 90 years. Our catering menu offers a variety of offerings available for your event. Whether you need custom lunch boxes for a team meeting or catering for a large gathering, let us know exactly what your vision is for your event and we will make it happen. We are happy to work with you to create a menu unique to your event, tailored around preferences and dietary needs to ensure all attendees are satisfied.

Our offerings include:

- Buffet or family style style options
- Customized breakfast or lunch boxes
- Bar service packages

Examples of events we specialize in:

- Corporate Functions & Fundraisers
- Bridal and Baby Showers
- Birthday Parties
- Graduation Parties
- Weddings

To place your order, please email us at redrocktavernhartford@gmail.com, call us 860-246-4527 or stop in at your earliest convenience. If there is something that is not listed on our menus, please ask, we want to make your next event a success. While we kindly request that all catering orders be placed 48 hours in advance, last minute (day of) catering is welcome. Just give us a call or email, to ask!

Catering is available for in-house events and off-site locations. For in-house events, we have both indoor or outdoor options available for your event. To-go catering orders can be picked up at Red Rock, or we offer local delivery to Hartford and surrounding towns. Delivery rates are dependent on location.

RED ROCK TAVERN

Catering Menu



APPETIZERS

	HALF	FULL			
Charcuterie Board	\$50.00	\$95.00			
assortment of: specialty cheeses, cured meats, seasonal fruits, dips/jams & nuts. served with crackers					
Cold Cut Platter	\$40.00	\$75.00			
Dinner Rolls served with butter (15/30) (VT)	\$20.00	\$40.00			
Veggie Platter (VG, GF)	\$30.00	\$55.00			
Domestic Cheese Tray served with crackers (VT)	\$30.00	\$55.00			
Fresh Mozzarella, Tomato & Basil tossed in pesto (VT)	\$30.00	\$55.00			
Fried Cauliflower buffalo or general tso (VT)	\$35.00	\$60.00			
Greek Style Spinach Bites (VT)	\$35.00	\$60.00			
Hummus & Cucumber Flatbread (VG)	\$35.00	\$60.00			
BBQ Chicken Flatbread	\$35.00	\$60.00			
Mac & Cheese Cups (VT)	\$35.00	\$60.00			
Buffalo Chicken Celery Bites cut celery stuffed with pulled buffalo chicken	\$35.00	\$60.00			
BBQ Kielbasa with pineapple	\$35.00	\$60.00			
Stuffed Mushrooms contains seafood	\$35.00	\$60.00			
Fried Mozzarella served with marinara sauce (VT)	\$35.00	\$60.00			
Philly Cheesesteak Eggrolls served with ranch	\$40.00	\$70.00			
Meatballs tossed in marinara sauce (40/80)	\$40.00	70.00			
Swedish Meatballs (40/80)	\$40.00	\$70.00			
Cocktail Franks in pastry puff (40/80)	\$40.00	\$70.00			
Wings (40/80)	\$50.00	\$95.00			
Teriyaki Chicken Skewers contains sesame (18/35)	\$55.00 \$50.00	\$100.00			
Teriyaki Beef Skewers contains sesame (18/35)		\$95.00			
Scallops Wrapped in Bacon	\$65.00	\$115.00			
Coconut Shrimp	MP	MP			
Maryland Crab Cakes	MP	MP			
Ivialylatiu Clab Cares	MP	MP			

sandwich, wrap & slider platters are on page 4

 $MP = current market price ext{ } GF = gluten-free ext{ } VG = vegan ext{ } VT = vegetarian$ Half trays serve approximately 8 - 10 people. Full trays serve approximately 18 - 20 people. All prices are subject to gratuity and CT sales tax.



ENTREES						
	HALF	FULL				
PASTA						
gluten-free pasta is available upon request & is subject to additional pri	cing					
Pasta with Vodka Sauce (VT)	\$40.00	\$75.00				
Pasta with Marinara Sauce (VG)	\$30.00	\$55.00				
Mac & Cheese (VT)	\$40.00	\$75.00				
Broccoli Alfredo (VT)	\$40.00	\$75.00				
with grilled chicken	\$65.00	\$120.00				
Tortellini with Pesto (VT)	\$45.00	\$80.00				
Lasagna meat lasagna or vegetarian lasagna (VT)	\$60.00	\$110.00				
Eggplant Parmesan (VT)	\$60.00	\$110.00				
CHICKEN						
pasta is not included with the below dishes. pasta is sold separately						
Chicken Francese	\$70.00	\$130.00				
Chicken Parmesan	\$70.00	\$130.00				
Chicken Marsala	\$70.00	\$130.00				
Stuffed Chicken	\$75.00	\$140.00				
MEAT						
Sausage & Peppers (GF)	\$60.00	\$110.00				
Roasted Turkey (GF) served with cranberry sauce	\$60.00	\$110.00				
Steak Tips served with mushroom gravy	\$80.00	\$150.00				
BBQ Baby Back Ribs (GF)	\$80.00	\$150.00				
SEAFOOD						
Grilled Salmon served blackened (GF) or in a lemon cream sauce	\$95.00	\$160.00				
Baked Stuffed Shrimp seafood stuffing	\$95.00	\$160.00				

If there is something you would like that you do not see on our menu, please ask!

We also offer additional vegan entree options upon request.

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PLATTERS gluten-free bread & wraps are available upon request & subject to additional pricing.	HALF	FULL
Sandwiches (7/12)	\$55.00	\$100.00
turkey, roast beef, ham, italian combo, grilled chicken, chicken cutlet		
Wraps (12/20)	\$85.00	\$140.00
blt, chicken caesar, buffalo chicken, veggie [eggplant] (VT)		
buffalo cauliflower (VG), falafel (VG)		
Sliders (15/30)	\$60.00	\$110.00
cheeseburger, chicken parmesan, meatball		
SALADS AND SIDES	HALF	FULL
House Salad (VG, GF)	\$30.00	\$50.00
your choice of: balsamic (VG, GF), italian (VG, GF), ranch (GF), blue cheese		
Caesar Salad (VT) served with caesar dressing	\$30.00	\$50.00
Roasted Green Beans (VG, GF)	\$30.00	\$50.00
Roasted Potatoes (VG) topped with baked breadcrumbs. can be made gluten-free Mashed Potatoes (VT, GF)		\$50.00
		\$50.00
Rice Pilaf (VT) can be made gluten-free	\$30.00	\$50.00
Roasted Veggie Medley (VG, GF) Dinner Rolls (VT) served with butter (20/40)		\$50.00
	\$25.00	\$45.00
DESSERTS	HALF	FULL
Cookies (15/30)	\$30.00	\$55.00
Brownies (12/24)	\$30.00	\$55.00
<u>MISCELLANEOUS</u>		
Delivery: Local delivery is available. Charge is subject to change based on location	\$5.00	
Plates, napkins, cutlery, serveware \$1.50		
Sternos and wire racks	\$1 per item	
Soft refreshments: bottled water, Coke, Diet Coke, Ginger Ale, Sprite, Root Beer \$2.50 pe		er item



BOXED LUNCHES

Make your own boxed lunch (individually portioned):

Each box includes a sandwich or wrap, side, soft refreshment and optional dessert.

Gluten-free bread is available. Vegan sandwich/wrap options are available.

Price will vary based on your selection.

Choose 1 sandwich, panini, grinder or wrap

Sandwiches:

CAPRESE CHICKEN PANINI GRILLED CHEESE
CALIFORNIA CHICKEN SANDWICH BLT
HONEY MUSTARD TURKEY PANINI TUNA MELT

Grinders (served on 8" grinder rolls):

CAPICOLA HAM AND CHEESE ROAST BEEF
CHEESEBURGER GENOA SALAMI TURKEY
CHICKEN CUTLET ITALIAN COMBO TUNA SALAD
CHICKEN PARMESAN MEATBALL VEGGIE (VT) crispy eggplant
EGGPLANT PARMESAN (VT)
PASTRAMI

Wraps:

BLT

BUFFALO CHICKEN CHICKEN CAESAR TUNA MELT

VEGGIE (VT) crispy eggplant

Choose 1 side: chips, french fries or side salad

Choose 1 soft refreshment: bottled water, Coke, Diet Coke, Sprite, Ginger Ale, Root Beer

Option to include 1 baked cookie



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	HALF	FULL
Scrambled Eggs	\$40.00	\$75.00
Vegan: tofu scramble is available upon request		
Pancakes (VT)	\$30.00	\$55.00
French Toast (VT)	\$35.00	\$60.00
Waffles (VT)	\$35.00	\$60.00
Chicken and Waffles	\$60.00	\$110.00
Bacon	\$30.00	\$55.00
Turkey Sausage	\$30.00	\$55.00
Home Fries (VG, GF)	\$30.00	\$55.00
Fruit Salad (VG, GF)	\$30.00	\$55.00

Coffee available for on-site/off-site catering in a chafer urn. inquire for coffee pricing

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BOXED BREAKFAST

Make your own boxed breakfast (individually portioned):

Each box includes a breakfast sandwich, fresh assorted fruit and/or breakfast home fries.

Price will vary based on your selection.

Choose 1 sandwich per box:

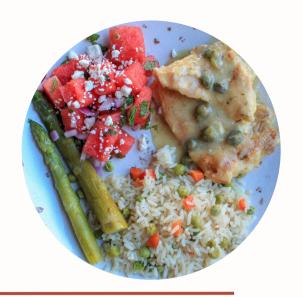
Bacon, egg and cheese sandwich
Turkey sausage, egg and cheese sandwich
Egg and cheese sandwich

Choose 1-2 sides per box:

Fresh assorted fruit
Home fries

RED ROCK TAVERN Sample Menu

We want to make your event a success! We are happy to work with you to create a menu unique to your event, tailored around preferences and dietary needs to ensure all attendees are satisfied. See the below sample menus featuring seasonal and "off-menu" items, tailored to meet quests preferences.



SAMPLE MENU

Starters:

STEAK BRUSCHETTA

crostini topped with flank steak, melted gorgonzola cheese and grilled asparagus

HUMMUS, VEGGIES & PITA (vg)

seasonal house-made hummus, served with assorted vegetables and grilled pita

CHICKEN & WAFFLE BITES

belgian waffle topped with crispy chicken tenders, served with a raspberry compote

Main Course:

WATERMELON, MINT & FETA SALAD (vt, gf)

fresh cut watermelon, red onions, fresh mint, crumbled feta

CAPRESE SALAD (vt, gf)

cherry tomatoes, mozzarella, fresh basil, arugula, tossed in olive oil and lemon

TORTELLINI WITH PESTO (vt)

cheese filled tortellini tossed in our pesto sauce and sun-dried tomatoes

CHICKEN FRANCESE

GRILLED ASPARAGUS (vg, gf)