

RED

THE STEAKHOUSE

For over 15 years, RED Restaurant Group Restaurants have been the go-to place for catering business dinners, get-togethers, special events and soirees.

RED guarantees an unspoken style and flair that can only be expected from our nationally recognized, award winning restaurant.



RED, THE STEAKHOUSE
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PRIVATE DINING

THANK YOU FOR CHOOSING RED, THE STEAKHOUSE FOR YOUR PRIVATE DINING EXPERIENCE! OUR EVENT COORDINATORS ARE HERE TO ASSIST YOU IN MAKING YOUR EVENT SEAMLESS AND STUNNING. OUR CHEF'S ARE ALWAYS ABLE TO CATER EACH MENU TO YOUR SPECIFIC NEEDS, SO PLEASE DO NOT HESITATE TO ASK FOR A CUSTOM MENU.

PRIVATE ROOM

ROOM CAPACITY

GLASS ENCLOSED VIP ROOM	SEATS UP TO (20) GUESTS
SOUTH PRIVATE DINING ROOM	SEATS UP TO (48) GUESTS
MEZZANINE LEVEL	SEATS UP TO (12) GUESTS
ENTIRE SECOND FLOOR DINING ROOM	SEATS UP TO (96) GUESTS
PATIO	SEATS UP TO (32) GUESTS
LOUNGE / BAR AREA	SEATS UP TO (20) GUESTS
ENTIRE RESTAURANT	SEATS UP TO (284) GUESTS

APPETIZERS

PACKAGE ONE \$17 P/P

CRISP CHILI CALAMARI

CALABRIAN CHILES AND GARLIC

FRIED MOZZARELLA BOCCOCINI

RED LEAD SAUCE

HOUSE MADE ITALIAN SAUSAGE STUFFED SWEET PEPPERS

RED LEAD SAUCE

PACKAGE TWO \$26 P/P

SAUTÉED GULF SHRIMP

LEMON, GARLIC AND WHITE WINE

BEEF TARTARE CROSTINI

CAPER DIJON VINAIGRETTE AND PICKLED SHALLOTS

MINI TENDERLOIN SANDWICHES

HORSHRADISH CRÈME FRAICHE AND ARUGULA

HEIRLOOM TOMATO BRUSCHETTA

PACKAGE THREE \$37 P/P

SAUTÉED GULF SHRIMP

LEMON, GARLIC AND WHITE WINE

LOLLIPOP LAMB CHOPS

ROASTED TOMATO AND OLIVE TAPENADE

PRIME BEEF CANAPE OSCAR STYLE

FRESH ALASKAN KING CRAB, ASPARAGUS AND BÉARNAISE ON BRIOCHE

CERTIFIED ANGUS BEEF PRIME© SKEWERS

SWEET ONIONS AND HERB MARINADE

MINI MARYLAND CRAB CAKES

HOUSE REMOULADE

STATIONS

IMPORTED ANTIPASTI AND CHEESES \$14 P/P

LOCAL AND ARTISINAL CHEESE AND MEATS
ROASTED PEPPERS, MARINATED OLIVES AND SEASONAL ACCOMPANIMENTS

GOURMET SLIDER DISPLAY \$29 P/P (TWO PER PERSON)

CRISP PORK BELLY

FRESNO PEPPERS

FRIED CHICKEN

HOUSE MADE PICKLED AND CHILI AIOLI

TENDERLOIN

HORSHRADISH CRÈME FRAICHE AND ARUGULA

CRAB CAKE

SPICY REMOULADE

SEAFOOD TOWER \$29 P/P

TOPNECK CLAMS, P.E.I. MUSSELS, WHITE GULF SHRIMP, CALAMARI AND OYSTERS
COCKTAIL SAUCE, MIGNONETTE AND SPICY CRAB SAUCE
ADD ALASKAN KING CRAB AND MAINE LOBSTER \$38 P/P

SUSHI DISPLAY \$39 P/P (TWO PER PERSON)

SPICY TUNA

SECRET SAUCE AND DAIKON SPROUTS

DRAGON ROLL

TEMPURA SHRIMP, AVOCADO, CUCUMBER AND SESAME SEEDS

CRUNCHY SPICY SALMON

HOUSE SAUCE AND CHILE MAYO

HAMACHI

ASIAN SLAW AND JALAPENO

DESSERT TABLE \$22 P/P

FRESH-N-HOT DOUGHNUT HOLES WITH TRIO OF SAUCE
MINI CUPCAKES—RED VELVET AND CHOCOLATE BUTTERCREAM
SEASONAL FRUIT
COOKIES AND BISCOTTI

DINNER MENU OPTIONS

DINNER MENU ONE \$69 P/P

FIRST COURSE

CLASSIC CAESAR SALAD
CRISP ROMAINE, PARMESAN AND HERBED CROUTONS

SECOND COURSE — CHOICE OF
CERTIFIED ANGUS BEEF© MANHATTAN STRIP
ROASTED BELL AND EVANS CHICKEN
ATLANTIC SALMON WITH BASIL PESTO

SIDE DISHES — FAMILY STYLE
WHIPPED POTATOES AND SAUTÉED BROCOLLI

DESSERT — FAMILY STYLE
FRESH-N-HOT DOUGHTNUT HOLES WITH TRIO OF SAUCES

DINNER MENU TWO \$80 P/P

FIRST COURSE

BRAD'S STUFFED HOT PEPPERS
HOUSE MADE ITALIAN SAUSAGE AND RED LEAD

SECOND COURSE — CHOICE OF
CLASSIC CAESAR SALAD
CRISP ROMAINE, PARMESAN AND HERBED CROUTONS
RED "HOUSE" SALAD
FIELD GREENS, LOCAL GOAT CHEESE, CANDIED WALNUTS AND RED RASPBERRY VINIAGRETTE

THIRD COURSE — CHOICE OF
CERTIFIED ANGUS BEEF© FILET MIGNON
ROASTED BELL AND EVANS CHICKEN
ATLANTIC SALMON WITH BASIL PESTO

SIDE DISHES — FAMILY STYLE
WHIPPED POTATOES AND SAUTÉED BROCOLLI

DESSERT — FAMILY STYLE
FRESH-N-HOT DOUGHTNUT HOLES WITH TRIO OF SAUCE

DINNER MENU OPTIONS CONT.

DINNER MENU THREE \$92 P/P

FIRST COURSE

BRAD'S STUFFED HOT PEPPERS

HOUSE MADE ITALIAN SAUSAGE AND RED LEAD

LEMON GARLIC SHRIMP

WHITE GULF SHRIMP, LEMON, GARLIC AND WHITE WINE

SECOND COURSE — CHOICE OF

CLASSIC CAESAR SALAD

CRISP ROMAINE, PARMESAN AND HERBED CROUTONS

RED "HOUSE" SALAD

FIELD GREENS, LOCAL GOAT CHEESE, CANDIED WALNUTS AND RED RASPBERRY VINAIGRETTE

ICEBERG WEDGE SALAD

ROMAINE, CHERRY TOMATOES, PICKLED ONION, CRISP PANCETTA, CHALLAH CRUTONS AND BUTTERMILK RANCH

THIRD COURSE — CHOICE OF

CERTIFIED ANGUS BEEF© FILET MIGNON

CERTIFIED ANGUS BEEF© RIBEYE

ROASTED BELL AND EVANS CHICKEN

ATLANTIC SALMON WITH BASIL PESTO

SIDE DISHES — FAMILY STYLE

WHIPPED POTATOES - SAUTÉED BROCOLLI - SAUTÉED MUSHROOMS

DESSERT — FAMILY STYLE

FRESH-N-HOT DOUGHTNUT HOLES WITH TRIO OF SAUCE

DINNER MENU OPTIONS CONT.

DINNER MENU FOUR \$110 P/P

FIRST COURSE

BRAD'S STUFFED HOT PEPPERS
HOUSE MADE ITALIAN SAUSAGE AND RED LEAD

LEMON GARLIC SHRIMP
WHITE GULF SHRIMP, LEMON, GARLIC AND WHITE WINE

MARYLAND STYLE CRAB CAKES
SEASONAL ACCOMPANIMENT

SECOND COURSE — CHOICE OF

CLASSIC CAESAR SALAD
CRISP ROMAINE, PARMESAN AND HERBED CROUTONS

RED "HOUSE" SALAD
FIELD GREENS, LOCAL GOAT CHEESE, CANDIED WALNUTS AND RED RASPBERRY VINAIGRETTE

ICEBERG WEDGE SALAD
ROMAINE, CHERRY TOMATOES, PICKLED ONION, CRISP PANCETTA, CHALLAH CRUTONS AND BUTTERMILK RANCH

THIRD COURSE — CHOICE OF

CERTIFIED ANGUS BEEF© FILET MIGNON WITH 4OZ. LOBSTER TAIL

CERTIFIED ANGUS BEEF© RIBEYE WITH 4OZ. LOBSTER TAIL

ROASTED BELL AND EVANS CHICKEN WITH 4OZ. LOBSTER TAIL

ATLANTIC SALMON WITH BASIL PESTO

SIDE DISHES — FAMILY STYLE

WHIPPED POTATOES - SAUTÉED GREEN BEANS WITH PANCETTA AND PINE NUTS

SAUTEED ASPARAGUS WITH BEARNAISE - SAUTEED SPINACH WITH GARLIC

DESSERT — FAMILY STYLE

FRESH-N-HOT DOUGHTNUT HOLES WITH TRIO OF SAUCES

DOUBLE CHOCOLATE CAKE WITH CHOCOLATE GENACHE

DINNER MENU OPTIONS CONT.

DINNER MENU FIVE \$121 P/P

RECEPTION

SHELLFISH PLATTER - OYSTERS ON THE HALF SHELL, WHITE GULF SHRIMP COCKTAIL
CLAMS AND MUSSELS, CALAMARI SALAD
SEASONAL ACCOMPANIMENTS

FIRST COURSE

BRAD'S STUFFED HOT PEPPERS
HOUSE MADE ITALIAN SAUSAGE AND RED LEAD

LEMON GARLIC SHRIMP
WHITE GULF SHRIMP, LEMON, GARLIC AND WHITE WINE

SECOND COURSE — CHOICE OF

CLASSIC CAESAR SALAD
CRISP ROMAINE, PARMESAN AND HERBED CROUTONS

RED "HOUSE" SALAD
FIELD GREENS, LOCAL GOAT CHEESE, CANDIED WALNUTS AND RED RASPBERRY VINAIGRETTE

ICEBERG WEDGE SALAD
ROMAINE, CHERRY TOMATOES, PICKLED ONION, CRISP PANCETTA, CHALLAH CRUTONS AND BUTTERMILK RANCH

THIRD COURSE — CHOICE OF

CERTIFIED ANGUS BEEF© FILET MIGNON WITH 4OZ. LOBSTER TAIL

CERTIFIED ANGUS BEEF© RIBEYE WITH 4OZ. LOBSTER TAIL

ROASTED BELL AND EVANS CHICKEN WITH 4OZ. LOBSTER TAIL

ATLANTIC SALMON WITH BASIL PESTO

SIDE DISHES — FAMILY STYLE

TRUFFLED WHIPPED POTATOES - SAUTÉED GREEN BEANS WITH PANCETTA AND PINE NUTS

SAUTÉED ASPARAGUS WITH BEARNAISE - FOUR CHEESE LOBSTER MACARONI AND CHEESE

DESSERT — FAMILY STYLE

FRESH-N-HOT DOUGHTNUT HOLES WITH TRIO OF SAUCE

DOUBLE CHOCOLATE CAKE WITH CHOCOLATE GENACHE

TEAMBUILDING

FOR CORPORATE DEVELOPMENT, TEAM BUILDING EXERCISES ARE IMPORTANT NOT ONLY FOR THE IMMEDIATE GROWTH AND DEVELOPMENT OF THE TEAM, BUT ALSO BENEFICIAL FOR ACHIEVING BETTER LONG TERMS GROUP SKILLS, COMMUNICATION, AND SUCCESSFUL TEAM WORK

CLASSIC BARTENDING COMPETITION

GUESTS WILL LEARN THE ART OF MIXOLOGY AS EACH TEAM WORKS TOGETHER TO CREATE UNIQUE TWISTS ON CLASSIC COCKTAILS .

BY FIRST WATCHING A DEMONSTRATION ON HOW EACH COCKTAIL IS PREPARED, EACH TEAM WILL THEN TRY TO RECREATE THOSE COCKTAILS, PUTTING THEIR OWN “TWIST” ON EACH.

TEAMS WILL BE JUDGED BASED ON TASTE, PRESENTATION, DRINK NAME AND CREATIVITY.

GUESTS WILL BE SPLIT INTO TEAMS DIRECTED TO THEIR MIXOLOGY STATION.

EACH STATION WILL BE EQUIPPED WITH A VARIETY OF GLASSWARE, BAR TOOLS, FRESH FRUITS, HERBS AND SPICES, FRUIT JUICES AND GARNISHES.

EACH TEAM WILL HAVE (20) MINUTES TO RECREATE, NAME AND PRESENT THEIR COCKTAILS!

THIS PACKAGE INCLUDES:

\$42 PER PERSON

WELCOME COCKTAIL FOR EACH GUEST

ANTIPASTI PLATTER OF MEATS AND CHEESES TO DINE ON DURING THE COMPETITION

SEMI-PRIVATE OR PRIVATE ROOM SET-UP

LASTS APPROXIMATELY (60) MINUTES BUT VARIES BASED ON GROUP SIZE

COST IS BASED ON (20) GUESTS—ADDITIONAL \$100 FEE PER EACH ADDITIONAL 20 GUESTS

TEAMBUILDING CONT.

SECRET INGREDIANT COMPETITION

THIS TEAMBUILDING CONSISTS OF TWO SEPARATE EXERCISES:

ONE FOCUSING ON CULINARY, THE OTHER ON BEVERAGE.

FIRST, TEAMS MUST WORK TOGETHER TO RECREATE A CULINARY DISH DEMONSTRATED BY OUR CHEF UTILIZING ONE “SECRET INGREDIENT”.

SECOND, EACH TEAM WILL PARTICIPATE IN A CONDENSED VERSION OF THE MIXOLOGY EXERCISE, WHERE THEY MUST RECREATE A CLASSIC COCKTAIL WITH A TWIST.

UPON ARRIVAL, GUESTS WILL BE SPLIT INTO TEAMS AND SENT TO THEIR CULINARY/ MIXOLOGY STATIONS. CHEF WILL INTRODUCE UNIQUE FLAVORS FROM OUR MENU AND HOW WE PUT A CONTEMPORARY TWIST ON CLASSIC DISHES, FOLLOWED BY OUR MIXOLOGIST, WHO WILL EXPLAIN THE CONCEPT AND HISTORY BEHIND A SPECIFIC CLASSIC COCKTAIL.

AFTER BOTH DEMONSTRATIONS ARE COMPLETE, EACH TEAM WILL DELVE INTO THEIR CHALLENGE, BY REPRODUCING BOTH CHEF’S DISH AND THE CLASSIC COCKTAIL, ALL WITH THEIR OWN CREATIVE TWISTS.

THIS PACKAGE INCLUDES:

\$52 PER PERSON

WELCOME COCKTAIL FOR EACH GUEST

ANTIPASTI PLATTER OF MEATS AND CHEESES TO DINE ON DURING THE COMPETITION

SEMI-PRIVATE OR PRIVATE ROOM SET-UP

LASTS APPROXIMATELY (60) MINUTES BUT VARIES BASED ON GROUP SIZE

COST IS BASED ON (20) GUESTS—ADDITIONAL \$100 FEE PER EACH ADDITIONAL 20 GUESTS

LUNCH MENU OPTIONS

LUNCH MENU ONE \$38 P/P

FIRST COURSE

CLASSIC CAESAR SALAD
CRISP ROMAINE, PARMESAN AND HERBED CROUTONS

SECOND COURSE — CHOICE OF
CERTIFIED ANGUS BEEF© MANHATTAN STRIP
ROASTED BELL AND EVANS CHICKEN
VEGETABLE PASTA WITH RED LEAD

SIDE DISHES — FAMILY STYLE
WHIPPED POTATOES AND SAUTÉED BROCOLLI

DESSERT — FAMILY STYLE
FRESH-N-HOT DOUGHTNUT HOLES WITH TRIO OF SAUCE

DINNER MENU TWO \$44 P/P

FIRST COURSE— CHOICE OF

CLASSIC CAESAR SALAD
CRISP ROMAINE, PARMESAN AND HERBED CROUTONS
RED “HOUSE” SALAD
FIELD GREENS, LOCAL GOAT CHEESE, CANDIED WALNUTS AND RED RASPBERRY VINIAGRETTE

SECOND COURSE — CHOICE OF
CERTIFIED ANGUS BEEF© FILET MIGNON
ROASTED BELL AND EVANS CHICKEN
ATLANTIC SALMON WITH BASIL PESTO

SIDE DISHES — FAMILY STYLE
WHIPPED POTATOES AND SAUTÉED MUSHROOMS

DESSERT — FAMILY STYLE
FRESH-N-HOT DOUGHTNUT HOLES WITH TRIO OF SAUCE

LUNCH MENU OPTIONS CONT.

LUNCH MENU THREE \$92 P/P

FIRST COURSE

BRAD'S STUFFED HOT PEPPERS
HOUSE MADE ITALIAN SAUSAGE AND RED LEAD

LEMON GARLIC SHRIMP
WHITE GULF SHRIMP, LEMON, GARLIC AND WHITE WINE

SECOND COURSE — CHOICE OF

CLASSIC CAESAR SALAD
CRISP ROMAINE, PARMESAN AND HERBED CROUTONS

RED "HOUSE" SALAD
FIELD GREENS, LOCAL GOAT CHEESE, CANDIED WALNUTS AND RED RASPBERRY VINAIGRETTE

THIRD COURSE — CHOICE OF

CERTIFIED ANGUS BEEF© FILET MIGNON

CERTIFIED ANGUS BEEF© RIBEYE

ROASTED BELL AND EVANS CHICKEN

SHRIMP SCAMPI LINGUINI WITH PARMESAN

ATLANTIC SALMON WITH BASIL PESTO

SIDE DISHES — FAMILY STYLE

WHIPPED POTATOES - SAUTÉED BROCOLLI - SAUTÉED ASPARAGUS

DESSERT — FAMILY STYLE

FRESH-N-HOT DOUGHTNUT HOLES WITH TRIO OF SAUCE

DOUBLE CHOCOLATE CAKE WITH VANILLA BUTTERCREAM

BAR PACKAGES

- PRICES ARE BASED ON A ONE-HOUR CONSUMPTION BAR
- ITEMS WITHIN EACH PACKAGE CAN ALWAYS BE UPGRADED OR MODIFIED
- PRICING DOES NOT INCLUDE 9% SALES TAX AND 22% SERVICE CHARGE

PREMIUM BAR

TITOS VODKA
BACARDI SILVER RUM
JACK DANIELS BOURBON
DEWAR'S WHITE LABEL SCOTCH
BEEFEATER GIN
MILAGRO SILVER TEQUILA
DOMESTIC AND IMPORTED BEER
HOUSE RED AND WHITE WINE

FIRST HOUR: \$24 P/P

EACH ADDITIONAL HOUR: \$18 P/P

ULTRA PREMIUM BAR

TITOS VODKA
GREY GOOSE VODKA
CAPTIAN MORGAN RUM
JACK DANIELS BOURBON
DEWAR'S 12 YR. SCOTCH
PATRON SILVER TEQUILA
TANQUERAY GIN
DOMESTIC AND IMPORTED BEER
HOUSE RED AND WHITE WINE

FIRST HOUR: \$29 P/P

EACH ADDITIONAL HOUR: \$23 P/P

BEER AND WINE ONLY

DOMESTIC AND IMPORTED BEER
HOUSE RED AND WHITE WINE

FIRST HOUR: \$19 P/P

EACH ADDITIONAL HOUR: \$13 P/P

RED
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**RESTAURANT
GROUP**