



**Private Dining
Cleveland**

Thank you for choosing Red, the Steakhouse for your Private Dining experience! There are steakhouses and there is Red, the Steakhouse. Red Downtown's private dining space is designed with Wow Factor in mind. Four private dining rooms available for individual smaller gatherings or combined to create one stunningly spectacular space accommodating up to 120 guests.

For family gatherings. For business. For the sheer pleasure of celebration.

Private Dining Guidelines:

- A limited menu is required for groups of 12 or larger
- Personalized menus will printed for your guests to order from the day of your event
- Menu items need to be selected and confirmed 7 business days prior to your event
- A final guest count is due 2 business days prior to your event date
- Private dining groups are on one guest check and will include a private dining service charge of 20% and 8% sales tax
- Valet service is available for an additional cost
- A deposit may be required to hold the date of your event
- Payment is due in full at the conclusion of your event

FOOD & BEVERAGE MINIMUMS PER ROOM

Private Room	Sun-Thurs	Fri-Sat	Room Capacity
VIP Room	\$1,500	\$2,500	Seats 15 - 20
Prospect	\$1,500	\$2,500	Seats 12 - 24
Ontario	\$1,000	\$1,500	Seats 12 - 18
Huron	\$1,500	\$2,500	Seats 18 - 32
Prospect & Ontario	\$2,500	\$5,000	Seats 24 - 48
Ontario & Huron	\$2,500	\$5,000	Seats 24 - 56
Prospect, Ontario & Huron	\$5,000	\$10,000	Seated - 60 - 80 Reception - 100+

Red, the Steakhouse
417 Prospect Ave
Cleveland, OH 44115
Ph: 216-664-0941 Fx:216-664-0952
www.redthesteakhouse.com



Appetizers

(Priced Per Person, Per One Hour Reception)

Heirloom Tomato Bruschetta on Toasted Crostini
Crispy Mushroom Tortellini, Sundried Tomato Tapenade
Mini Caprese Skewer- Grape Tomato, Baby Mozzarella and Aged Balsamic Reduction
White Bean Hummus, Roasted Red Pepper, Pita Chips
Semonlina Gnocchi ala Romana, Goat Cheese, Pesto
Crispy Italian Sausage Ravioli w/Red Sauce

Beet Cured Salmon, Pickled Red Onion, Roasted Beets, Dill Crème Fraiche, Crostini
Mini Maryland Style Crab Cakes w/ House Rémoulade
Ahi Tuna Tartar, Wonton Chip and Pickled Vegetables
Tempura Shrimp w/ House Made Thai Sweet Chili Sauce
Sautéed Gulf Shrimp w/ Lemon and Garlic Butter
Truffled Lobster Pierogies, Brown Butter Hollandaise
Mini New England Lobster Rolls, Tarragon Mayo, Scallion

Mini House Made Meatballs w/ Tomato and Pecorino Romano
CAB Beef Bracirole, Fontina, Parmesan Bread Crumbs, Red Sauce
Beef Tartare Crostini, Caper Dijon Vinaigrette, Pickled Shallots
House Made Italian Sausage Stuffed Baby Sweet Peppers w/ Pecorino Salsa
Szechuan Skewers (Beef or Chicken) w/Orange Szechuan Glaze, Crispy Rice Noodles
Mini Tenderloin Sandwiches w/ Horseradish Crème Fraiche , Arugula, Brioche
Prime Beef Canapé Oscar Style - Brioche, Crab, Asparagus, Béarnaise
Mini Chicken Biscuits, Spicy Apple Butter, Pickled Chili Peppers

Appetizer Displays

(Priced Per Person, Per One Hour Reception)

Artisanal Cheese Platter

Assortment of Artisanal Cheeses & Croustades

Antipasti & Cheese Platters

Peppers, Tomatoes, Olives, Parmigiano Reggiano, Calabrese
Salami & Shaved Prosciutto Domestic & International Cheeses

Frutti di Mare

Oysters, Clams, Shrimp, Mussels, Calamari, King Crab, Lobster

RED
THE STEAKHOUSE
Private Dining

Salad

(Choice of 2)

RED “House” Salad -Baby Greens, Candied Walnuts, WFF Goat Cheese & Raspberry Vinaigrette
Baby Arugula - Prosciutto di Parma, Parmigiano Reggiano & Lemon - Pepper Vinaigrette
Classic Caesar Salad - Romaine Hearts, Parmigiano Reggiano, Herbed Croutons
Heirloom Tomatoes & Fresh Mozzarella - Basil, Balsamic Reduction & Extra Virgin Olive Oil

Steaks, Chops & Such

(Choice of 3)

Aged USDA Prime Steaks

Ribeye, 16oz New York Strip, 14oz. Filet Mignon, 8oz/12oz

Aged Certified Angus Beef

Ribeye, 16oz New York Strip, 14oz Filet Mignon, 8oz

Brined & Roasted Bell & Evans Double Chicken Breast

Add Surf & Turf - 4 oz. Lobster Tail

All Seasoned with Kosher Salt, Tellicherry Pepper & “Aglio Brushing”

Seafood

Shrimp De Jonghe

Gulf Shrimp,^{3/4#}, White Wine, Dijon & Garlic

Natural Atlantic Salmon, ^{1/2#}, Basil Pesto

Tuna “Filet Mignon”, ^{1/2#}, Roasted Pepper Rouille

Sides

(choice of 3-4)

(Served Family Style)

Sautéed Broccoli & Garlic
Potatoes au Gratin
Creamed Spinach
Sautéed Sweet Onions -
Sautéed Asparagus with Béarnaise
Sauce

Whipped Potatoes
With Gravy
Truffled & Whipped
Potatoes
Whipped Sweet Potatoes

Seared Mushrooms
Sautéed Spinach
Parmesan “Tater Tots”
Green Beans, Pepper Flakes, Pancetta
& Pine Nuts
Brussels Sprouts with Pancetta



Private Dining

Desserts

(choice of 2)

Classic Cheesecake

Vanilla Cheesecake, Chocolate Cookie Crust, Fruit Compote

Fresh-n-Hot Doughnut Holes

Trio of Compliments - Chocolate & Caramel Sauces and Raspberry Jam

Banana Pudding Parfait

Butterscotch Bourbon Sauce, Housemade Vanilla Wafers

Molten Chocolate Cake

Bittersweet Chocolate Cake, Liquid Center Vanilla Ice Cream

Vanilla Crème Brûlée

Creamy Vanilla Bean Brûlée Caramelized, Housemade Biscotti

Ice Creams & Sorbetto

An Ever Changing Selection

Specialty Cakes

Cake Flavors

Triple Chocolate Cake

Chocolate Cake, Chocolate Mousse

RED Velvet

Red Velvet Cake, Cream Cheese Icing

Carrot Cake

Cream Cheese Icing, Fresh Pineapple

Cassatta Cake

Yellow Cake, Pastry Cream Filling, Whipped Cream, Fresh Strawberries

White, Chocolate or Yellow Cake

Vanilla or Buttercream Frosting

Fillings: Chocolate Mousse, Ganache, Lemon Curd, Raspberry, Strawberry or Caramel

Pricing

Carrot Cake & Cassatta Cake

6" (6 people or less)

8" (up to 12 people)

10" (up to 20 people)

1/2 Sheet (up to 32 people)

Full Sheet (up to 64 people)

Triple Chocolate, Red Velvet, White, Chocolate or Yellow Cake

6" (6 people or less)

8" (up to 12 people)

10" (up to 20 people)

1/2 Sheet (up to 32 people)

Full Sheet (up to 64 people)



Private Dining Beverage Package

House Bar Package

Skyy Vodka

Tanqueray

Bacardi

Dewars

Cuervo Gold

Jack Daniels

Miller Lite

Heineken

Dortmunder Gold

House Red & White Wine

2 hour package

4 hour package