

Private Dining

Thank you for choosing Red, the Steakhouse for your Private Dining experience! There are steakhouses and there is Red, the Steakhouse. The difference? Consistent quality. The very attention to detail, demand for only the finest quality and consistently superb service is what differentiates a Red, the Steakhouse event.

For a business meeting, luncheon or dinner, whether the event is catered at Red, the Steakhouse or location of your choosing, Red guarantees an unspoken style, flair and panache expected of a nationally recognized award-winning restaurant of its high caliber.

Our Event Coordinators are here to assist you in making your event go off seamlessly. Below are some guidelines to follow when making your menu selections:

- A limited menu is preferred for groups of 12 or more
- When selecting a limited menu we suggest the following:
 - two - three appetizer selections
 - two salad options, three entrée options, two side dishes & two dessert options
 - for groups larger than 35 guests we prefer you limit your entrée choice to two selections
- Menu items need to be selected and confirmed 5 business days prior to your event
- Private dining groups will go on one guest check and will include a private dining service charge of 20% and 8% sales tax

If your meeting requires audio visual equipment we can provide the following:

- Screen - \$30
- LCD Projector - \$150
- Teleconference phone - \$90
- All rooms have access to free WIFI

Our Chef's are happy to customize any menu to your needs. Thank you for choosing Red. We look forward to serving your guests!

| Food & Beverage Minimums Per Room | | | |
|-----------------------------------|-----------|---------|---------------|
| Private Room | Sun-Thurs | Fri-Sat | Room Capacity |
| Board Room | \$750 | \$1,000 | Seats 12 |
| Little Moxie | \$1,000 | \$1,250 | Seats 20 |
| Big Moxie | \$1,250 | \$1,750 | Seats 32 |
| Big & Little Moxie | \$2,000 | \$3,000 | Seats 50 |

Red, the Steakhouse
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www.redthesteakhouse.com

appetizers priced per piece

- crudités shooters shot glasses with petite vegetables, housemade ranch
 - chickpea fritters spicy with a cucumber yogurt raita
 - mini crab cakes louisiana style, pickled sweet peppers, avocado & lime puree
 - crisp mozzarella mozzarella bocconcini, peter's red sauce
 - belgian endive blue cheese mousse, candied walnuts
 - caprese salad grape tomato & baby mozzarella on a pick, basil pesto
 - salmon gaufrette house smoked salmon, potato gaufrette, chive & crème fraiche
 - goat cheese croquettes westfield farms goat cheese, roasted tomato vinaigrette
 - shrimp tempura shrimp tempura, tomato horseradish aioli
 - moxie sliders cab beef, nueske's bacon, cheddar, herb aioli, onion, mesclun, tomato
 - beef tartar on a crostini, black truffle vinaigrette, capers, shaved parmesan
 - shrimp spring rolls & p calamari crispy shrimp, spicy mango jam, cilantro
 - spicy pickled zucchini, tomato, basil, roasted garlic aioli
- (require a minimum order of 20 pieces each)**

displays priced per person

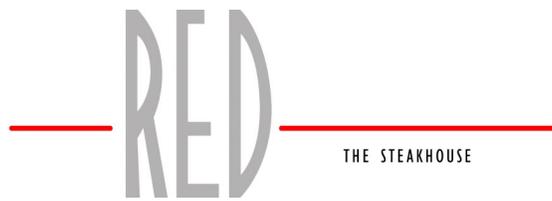
- artisanal cheese artisanal cheeses, fresh fruit, date chutney, croustades
- antipasti artisanal cheese, Italian meats, roasted & marinated vegetables, croustades
- latin style chips & dip housemade corn chips & crispy plantains, salsa fresco, salsa verde, guacamole, pineapple & cumin salsa
- frutti di mare oysters, clams, shrimp, mussels, calamari, king crab, lobster (serves approx. 6 people)

crostinis

- olive tapenade roasted tomato & olive tapenade with pecorino romano
- chipotle pork slow cooked pork with caramelized onion & chipotle
- white bean hummus pita crisp, white bean hummus
- smoked salmon pumpernickel, hard cooked egg, red onion, smoked salmon, green goddess dressing

grilled flatbreads

- mushroom killbuck valley mushrooms, roasted asparagus, caramelized onion, truffled goat cheese
- sausage roasted peppers, kalamata olives, Italian sausage, overnight tomatoes & basil
- duck duck confit, thyme, roasted shallots, gorgonzola
- prosciutto argula, shaved parmesan, red sauce
- margherita caramelized onion, roasted tomatoes, fontina, basil



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Salads (Choose 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 (choose 3-4)

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 Porterhouse, 24oz

Brined & Roasted Bell & Evans Double Chicken Breast

All Seasoned with Kosher Salt, Tellecherry Pepper & "Aglia Brushing"

Seafood

Shrimp De Jonghe

$\frac{3}{4}$ # Gulf Shrimp, White Wine, Dijon & Garlic

Natural Atlantic Salmon, $\frac{1}{2}$ #, Basil Pesto

Tuna "Filet Mignon", $\frac{1}{2}$ #, Roasted Pepper Rouille

Sides (choose 3)

Served Family Style

Sautéed Broccoli & Garlic

Potatoes au Gratin

Creamed Spinach

Sautéed Sweet Onions

Sautéed Asparagus with Béarnaise
Sauce

Parsley & Garlic Fries

Whipped Potatoes
With Gravy

Truffled & Whipped
Potatoes

Seared Mushrooms

Sautéed Spinach

Parmesan "Tater Tots"

Green Beans, Pepper Flakes,
Pancetta & Pine Nuts

TortolleMac & Cheese

RED

THE STEAKHOUSE

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Desserts (choose 2)

Butterscotch Pot De Crème
Banana Pastry Cream ~ Vanilla Wafers
Whipped Cream ~ Butterscotch Bourbon Sauce

Fresh-n-Hot Doughnut Holes
Trio of Compliments - Chocolate & Caramel Sauces
and Raspberry Jam

Salted Caramel Crème Brulee
Housemade Biscotti

Molten Chocolate Cake
Bittersweet Chocolate Cake ~ Liquid Center
Vanilla Ice Cream

Ice Creams & Sorbetto
An Ever Changing Selection

Pumpkin Cheesecake
Pepita Brittle ~ Cinnamon Toffee Caramel,
Housemade Whipped Cream

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)