



REDS CATERING CO.

Entree Menu

Elevate your event with Reds Catering Co.'s exceptional menu selections, designed to impress and delight your guests. Our premium catering services feature exquisite dishes crafted from the finest ingredients, ensuring an unforgettable dining experience. We provide outstanding service and a menu that will leave a lasting impression.

Pricing Tiers:

- Standard Entrée Package: **\$20.00** per person
- Premium Entrée Package: **\$25.00** per person

- ****Included in All Entrée Packages**:**

- Choice of Garden or Caesar Salad
 - Fresh Dinner Rolls
 - Selection of Two Accompanying Sides
 - Select Dessert
 - Beverage
 - Elegant Disposable Tableware (including Utensils, Drinkware, and Napkins)
 - *Non-disposable Tableware available upon request
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Specialties

- Salad Bar: **\$17.00** per person- **(Plating/Napkins Included)**
- Taco Bar: **\$20.00** per person **(Plating/Napkins Included)**
- À la Carte Options available upon request.

Standard Entrees

Choose one entree (Choose an extra entree for an additional \$5 per person)

- Rosemary Roasted Chicken
- Carolina BBQ Chicken
- Hawaiian BBQ Chicken
- Curry Chicken
- Jerk Chicken
- Mesquite Grilled Chicken Breast
- BBQ Pork Ribs
- Hamburger Steak & Gravy
- Pineapple Ham
- Slow Simmered Pot Roast
- Roasted Turkey with Gravy
- Meatballs in Gravy
- Italian Meatloaf
- Spaghetti & Meatballs

Premium Entrees

All sides included at no extra cost

- Apple Glazed Pork Chops
- Roasted Turkey Wings with Mushroom Sauce
- Chicken & Spinach Alfredo
- Lasagna
- Baked Spaghetti with Italian Sausage
- Carolina Pulled Pork
- Garlic Parmesan Salmon
- Lemon Butter Salmon
- Seafood Marinara
- Shrimp and Lobster Alfredo (+\$5 per person)
- Prime Rib (+\$5 per person)

- Grilled Apple Brandy Duck (+\$5 per person)
- Herb-Crusted Lamb Chops (+\$5 per person)
- Corned Beef Brisket (+\$5 per person)
- Oxtails (+\$5 per person)

Included Sides (Choose 2)

- Buttery Mashed Potatoes
- White Rice
- Sesame Herb & Butter Green Beans
- Baked Beans
- Boiled Potatoes
- Mixed Vegetables
- Sweet Kernel Corn
- Coleslaw

Premium Sides

(+\$2 per side if upgrading)

- Loaded Garlic & Herb, Mash
- Roasted Asparagus
- Sautéed Mushrooms
- Roasted Brussels Sprouts
- Creamed Spinach
- Kale Salad
- Candied Yams
- Fresh Sautéed Green Beans
- Southern Green Beans (with smoked Turkey)
- Southern Collard Greens (with smoked Turkey)
- Cheesy Mac
- Garlic & Herb Cheddar Mac
- Roasted Potatoes & Onions
- Caribbean Cabbage
- Caribbean Rice & Peas

- Cilantro Lime Rice
- Spanish Rice
- Potato Salad
- Veggie Roast

Included Desserts

- Sliced Cake (Lemon, Strawberry, Chocolate, or Angel)

Upgraded Desserts (+\$2 per dessert)

- Strawberry Crunch Cake cordials
- Oreo Crunch cake cordials
- Apple Crisp trays
- Banana Pudding cordials
- Apple Pecan Cheesecake
- Banana Chocolate Chip Cake trays

Beverages

Included: Sweet Tea

Upgrades:

Infused Water Station (Cucumber, Mint & Lemon) - \$1 per person

- Hibiscus Lemonade - \$1 per person
- Cucumber Pineapple Water -\$1 per person

(À la carte -Options)

- **\$150** Spaghetti & Meatballs - (feeds 20-25)
- **\$160** Chicken & Spinach Alfredo - (feeds 20-25)
- **\$175** Lasagna - (**feeds 15-20**)
- **\$180** Pasta Salad - (**feeds 30-40**)
- **\$160** Cheesy Mac - (**feeds 25-30**)
- **\$175** Baked Spaghetti with Italian Sausage & Meat Sauce - (**feeds 15-20**)
- **\$220** Shrimp and Lobster Alfredo - (**feeds 20-25**)
- **\$180** Ziti - (**feeds 25-30**)
- **\$200** Seafood Marinara - (**feeds 20-25**)
- **\$200** Mussels in White Wine with Linguine - (**feeds 20-25**)
- **\$250** Lobster Mac n Cheese - (**feeds 25-30**)
- **Plant-Based Options**
 - **\$100** Impossible Meatballs with Gravy (**feeds 15-20**)
 - **\$140** Impossible Spaghetti & Meatballs (**feeds 15-20**)
 - **\$150** Rosemary Roasted Impossible Chicken (**feeds 10-15**)
 - **\$100** Veggie Loaf (Contains nuts) (**mini loafs by the dozen**)
 - **\$160** Pulled "Pork" (**Feeds 20-25**)
 - **\$150** Curry "Chicken." (**Feeds 15-20**)

Salad Bar

The Salad Bar includes the following ingredients: Subject to change depending on availability.

Greens Iceberg, Spring Mix, Kale, Romaine, Spinach

Nuts/Seeds Sunflower Seeds, Pumpkin Seeds, Walnuts

Cheese: Cheddar, Colby Jack, Feta

Protein: Ham, Turkey, Bacon, Chicken, Eggs,

Fruit: Pineapple, Oranges, Peaches, Strawberries, Blueberries

Vegetables: Cucumbers, Tomatoes, Olives, Broccoli, Onions, Pepperoncini,

Dressings: Ranch, Caesar, Italian, Balsamic, Strawberry Vinaigrette, Oil and Vinegar

Croutons

Taco Bar

The Taco Bar includes the following ingredients: Subject to change depending on availability.

Protein: Chicken, Ground Beef, Pork Carnitas

Vegetables: Fajita Veggies, Lettuce, Tomato, Onions, Cilantro, Jalapenos, Radish

Sides: Black beans, Refried Beans, Cilantro Rice, Spanish Rice

Wraps/Chips Tortilla chips, Corn Tortillas, Flour Tortillas,

Toppers: Sour Cream, Jalapeños, Pico De Gallo, Salsa Verde, Salsa Roja.

Contact Us

For bookings and inquiries, please contact us. We look forward to serving you!

Redscatering4u@gmail.com

***Pricing listed does not include taxes, fees, and gratuity.**

Full Service Catering: (optional)

\$100 per server per event (1 server per 25 guests)