

THE STEAKHOUSE

Private Dining Dinner Menu



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Thank you for choosing Red, the Steakhouse for your Private Dining experience! There are steakhouses and there is Red, the Steakhouse. Red Pinecrest's & 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 large groups.

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

Private Dining Guidelines:

- When selecting a customized menu for a full dinner we suggest the following guidelines:
 - two four appetizer selections
 - two salad options, three entrée options, two-four side dishes & two dessert options
 - for groups larger than 35 guests we suggest you limit your entrée choice to two selections for more efficient service
- Menu items need to be selected and confirmed 10 business days prior to your event
- Personalized menus will printed for your guests to order from the day of your event
- Private dining groups are on <u>one guest check</u> and will include a service charge of 22% and 8% sales tax

If audio visual equipment is needed for your event, we can provide the following:

- Flat-Screen TV
- HDMI/VGA cords
- Airtame app (for display on multiple TVs at Pinecrest location)
- All rooms have access to free WIFI

Appetizer Selections

Private Dining | 2023



THE STEAKHOUSE



The following selections can be added to supplement any Private Dining dinner menu or stand alone as a cocktail reception-style menu. Appetizers may be served reception style on a curated station for your guests to serve themselves or may be presented on each table for a seated appetizer experience prior to your meal.

Private Dining Appetizer Selections are priced per person based on a

one hour reception.

We suggest ordering 2-4 selections for a pre-dinner reception and 5-8 selections for a cocktail reception style event.

We look forward to hosting you at RED, the Steakhouse!



APPETIZERS

STANDARD

per person | \$6

CHICKEN SKEWERS | (GF) Five Spice BBQ Sauce

RED MINI MEATBALLS | Tomato Sauce, Parmesan

CAPRESE SKEWERS | (V) (GF) Grape Tomatoes, Mozzarella, Saba, XVOO, Basil

MINI STUFFED PEPPERS | (GF) Sweet Peppers, Italian Sausage, Red Sauce

FRENCH ONION SOUP BITES | Caramelized Onion Dip, Gruyere, Croustade

TEMPURA CAULIFLOWER | (V) Jerk BBQ

DELUXE

per person | \$9

CHICKEN SLIDERS | Blackened Chicken Burgers, Provolone, Lettuce, Tomato, Onion

TEMPURA SHRIMP SKEWERS | House Sweet Chili Sauce

SMOKED SALMON RILLETTES | Dill Crème Fraîche, "Everything" Spice, Toast Points

MINI ITALIAN BEEF HOAGIES | Roast Beef, Salami, Parmesan, Lettuce, Creamy Italian Dressing

TRUFFLE PIEROGI Cheese, Potato, Truffle Aioli

PROSCIUTTO AND BEET CANAPES | Fig Jam, Goat Cheese, Croustade



PREMIUM

per person | \$12

CRAB CAKES | Chili Aioli, Petit Greens

TUNA POKE | Tuna, Cucumber, Ginger, Soy, Wonton Crisp

SHRIMP COCKTAIL | (GF) Cocktail Sauce, Lemon Wedges

SCALLOP & BACON SKEWERS | (GF) Fig Jam, Marcona Almonds

LAMB LOLLIPOPS | Hearty Greens, Aglio Oil

C.A.B. TENDERLOIN SLIDERS | Tenderloin, Horseradish Crème Fraîche, Greens, Challah Bun

PLATTERS

priced per person 12 person minimum

WHITE BEAN HUMMUS | (V) Parmesan, Cannellini Beans, XVOO, Tahini, Pita Chips | 5

ANTIPASTI | Chef's Choice & Accompaniments | 12

SEAFOOD TASTING | (GF) Shrimp Cocktail, Oysters & Snow Crab Claws | 30



SALADS

Choice of Two

RED HOUSE Baby Greens, Candied Walnuts, Goat Cheese, RED Raspberry Vinaigrette | 14

CLASSIC CAESAR Romaine Hearts, Parmesan, Herbed Croutons, Caesar Dressing | 14

*WEDGE OF ICEBERG Iceberg, Pickled Onion, Pancetta, Croutons, Blue Cheese, Ranch | 15 *available to groups of up to 20 guests

ENTRÉES

Choice of Three

C.A.B. STEAKS

RIBEYE* | 160Z | 57

NEW YORK STRIP* | 14OZ | 54

FILET MIGNON* | 80Z | 58

4OZ LOBSTER TAIL

offered as an add on to any Entrée Protein | MP

DOUBLE CHICKEN BREAST Aglio Oil | 37

GULF SHRIMP 3/4# Gulf Shrimp, Blackened, Lemon Garlic Sauce | 38

"SIXTY SOUTH" SALMON 1/2# Salmon, Basil Pesto | 36

SIDES

Choice of Two to Four, Served Family Style

WHIPPED POTATOES | 13

TRUFFLE WHIPPED POTATOES | 15

PARMESAN "TATER TOTS"

Charred Tomato Crème Fraiche | 14

GREEN BEANS | 14

Pancetta Pine Nuts & Pepper Flakes

MUSHROOMS & ONIONS | 14

BROCCOLINI

Garlic, Chili Flakes | 16

Private Dining Dinner Menu - Jan 2023

DESSERTS

Choice of Two

CLASSIC CHEESECAKE Vanilla Cheesecake, Chocolate Cookie Crust, Fruit Compote | 12

FRESH-N-HOT DOUGHNUT HOLES Served with Chocolate, Caramel & Raspberry Sauces | 9sm | 12lg

BROWNIE Vanilla Ice Cream | 12

LEMON RICOTTA POUNDCAKE Lemon Curd, Whipped Cream | 12

SPECIALTY CAKES

Additional options and custom frostings, fillings and decor available. Please discuss options and additional pricing with your event planner.

PRICING

6" (Serves 6 or less) | 45 8" (serves up to 12) | 65 10" (serves up to 20) | 90 1/2 Sheet (serves up to 32) | 120 Full Sheet (serves up to 64) | 240

CAKE FLAVORS

TRIPLE CHOCOLATE CAKE

Chocolate Cake, Fudge Buttercream, Chocolate Ganache

RED VELVET

Red Velvet Cake, Cream Cheese Icing

CASSATTA CAKE

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

BUILD YOUR OWN CAKE

Cake Choices: Yellow, White, Chocolate Frosting Choices: Chocolate, Vanilla Buttercream Filling Choices: Chocolate Ganache, Buttercream, Raspberry