

Red Door's end-to-end Catering capabilities & amenities include:

- Full Private Bar
- Dance Floor
- Large TV Screens
- WiFi
- Full DJ Set Up with Booth
- Stage
- Fireplace
- Private Patio with Waterfall & Fire Pit
- Private restrooms

TAKEOUT HOURS

11AM-10PM



CATERING MENU



FULL-SERVICE CATERING & HOSPITALITY

END-TO-END CATERING

- Event Planning
- Vendor Referral Network
- Full Service Bar
- Full Food & Beverage Catering for 10-10,000 guests
- Full Menu Creation Consulting
- Set-up & Clean-up
- Staffing
- Entertainment & Full Production Services

CALL FOR US TO GET STARTED!
(406)259-6419

WWW.THEREDDOORLOUNGE.COM

TRAYS & PLATTERS

CHARCUTERIE PLATTER

assorted meats, cheeses, spreads, and breads.

36.00 Serves 15

68.00 Serves 35

SHRIMP COCKTAIL BY THE POUND

with cocktail sauce & lemon wedges

25.00 per pound

FRESH VEGGIE & DIP TRAY

35.00 serves 10

ROASTED GARLIC & WARM BRIE

25.00/serves 8

DELI MEAT & CHEESE PLATTERS

PLATTERS FOR ORDER

16.00/POUND

Minimum order 3 lbs, 1 lb serves 6 guests

Crackers, Rolls, Lettuce, Tomatoes, and Onion with Assortment of Condiments, Meats & Cheeses

MEATS:

Roast Beef, Turkey, Ham, or Corned Beef

CHEESES:

Swiss, American, Pepper Jack, American, Mozzarella

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CUSTOM SIDES & CHOICES

CUSTOM STARCH SIDES

- Mashed or Garlic Potatoes
- Scalloped Potatoes
- Roasted Sweet Potatoes
- Roasted Baby Potatoes
- White or Brown Rice
- Cilantro Lime Rice
- Refried Black Beans
- BBQ Baked Beans

CUSTOM VEGETABLE CHOICES

- Cucumber Tomato Salad
- Green Beans, Carrots, Peas, or Corn
- Creamed Corn
- Asparagus

NEW CUSTOM SHEET CAKE

Choose Chocolate, Vanilla, or Marble Cake that can be custom decorated for your event.



CLASSIC BUFFET MENU

CLASSIC DINNER BUFFET

Includes Salad and Bread

Per Person 30.95

Per Person ***Plus** 34.95

Per Person ***Premium** 41.95

Add Dessert 6.00 per person

ENTRÉE CHOICES-CHOOSE 2

- Beef Brisket
- Tri-Tip Steak
- Beef Sirloin Steak
- Roast Pork Sirloin
- Pit Ham
- Tequila Lime Chicken
- Garlic Chicken

***Plus** Choose Roast Salmon or Jumbo

Shrimp

***Premium** Choose Prime Rib or Tenderloin

STARCH CHOICES

- Roasted Baby Red Potatoes
- Mashed or Garlic Potatoes
- Baked Potatoes
- Rice Pilaf

VEGETABLE CHOICES

Peas & Carrots, Corn, Asparagus, or Green Beans

DESSERTS

Carrot Cake, Chocolate Cake, or Cheesecake with choice of topping

CASUAL BUFFET MENU

TACO & NACHO BAR

Nachos and Taco Fixin's for a crowd
17.00/Person

PASTA BAR

Salad, Roll, Baked Rigatoni with Meat Sauce, or Vegetarian Marinara & Chicken Alfredo
19.00/Person

APPETIZER BUFFET

TWO ITEMS 13.00/PERSON

THREE ITEMS 15.00/PERSON

FOUR ITEMS 18.00/PERSON

CHOICES...

- Bacon Wrapped Gouda-Stuffed Mushrooms
- Breaded Mushrooms
- Caprese Salad
- Cucumber Tomato Salad
- Italian Pork Meatballs with Sauce Choice
- Little Smokies in BBQ Sauce
- Jalapeno Poppers
- Mozzarella Cheese Sticks
- Mini Tacos or Mini Burritos
- Chicken Strips
- Montana Steak Strips
- Shrimp & Cream Cheese Wontons

Chicken Wings for a Crowd...boneless or bone-in

Choose: Teriyaki, Sweet Chili, Sriracha, BBQ, Chipotle Raspberry, Garlic Parm, Buffalo, Fiery, or Scorching Hot

MARKET PRICE PER POUND

18% gratuity added to all catering orders
For bills over \$200.00, a 3% service fee will be added for credit card transaction fee.