



## ONSITE CATERING

It starts with atmosphere & food, but it does not have to end there.

- Full Private Bar.
- Dance Floor.
- 2 Large Projector Screens.
- WiFi.
- DVD/MP3 Player.
- Full DJ Setup with DJ Booth.
- 5-Disc CD Changer.
- iPod Dock With Remote.
- Stage.
- Fireplace.
- Private Patio with Waterfall & Fire Pit.
- Private Restrooms.

# CATERING MENU



3875 Grand Ave.  
Billings MT  
406-259-6419



## OFFSITE CATERING

Every aspect of our events are fully customizable, whatever the size or taste. Choose from our menu or work with our executive chef for a fully customized menu; use our deliver-and-setup service or tap into our event staffing-whatever you could possibly want or dream about, The Red Door will deliver.

Our end-to-end capabilities include:

- Event planning: From weddings to corporate events, our experienced planners will set the tone and handle the checklists.
- Vendor referral & recommendations: Red Door features one of Yellowstone Valley's largest professional event-planning networks. If we don't do it, just ask.

*Red Door can deliver it all.*

- Full Service Bar
- Full food and beverage catering for all occasions for 10 to 10,000 people.
- Our menu is your imagination.
- Multiple party tents available.

One holds 1500+ people.

One holds 100 people.

- 10,000 sq ft of portable sport turf available.
- Décor.
- Floral arrangements.
- Menu Creation/Selection.
- Setup-Clean up.
- Staffing
- Equipment rentals: dinnerware, silverware, tables, chairs, tenting, etc.
- Entertainment: music, face painting, bull riding, magicians, clowns, etc..
- Serving staff and on-site chefs.
- Pricing varies per event so please call for more info.



## CATERING PORTFOLIO

- Willie Nelson
- Yonder Mountain String Band
- Dennis Quaid
- Rebelution
- Mt State University
- Riverside Sand and Gravel
- Tech9
- Edwards Jet Center
- Lyle Lovett
- Tri-State Trucking & Equip.
- Maaco Collision Repair
- School District 2
- Billings Federal Credit Union
- The Babcock Theater
- Billings Clinic
- Altana Federal Credit Union
- St. Vincent Medical Center
- SuperValu
- Environmental Contractors

With our partner Klover Productions we are able to offer full production services:

- Event Management
- Staffing & Venue Acquisition
- Staging & Roofing
- Tents
- Sound & Lighting
- Security
- Media & Design
- Ticketing
- Talent Management
- Talent Acquisition
- Permitting
- Video
- Blackline



www.TheRedDoorLounge.com



**\* 3 lb Minimum Order**  
**1 Pound of Meat or Shrimp Cocktail**  
**Feeds Approx. 6 People**  
**FRUIT TRAY \$8.00 LB\***

**DELI MEAT & CHEESE TRAYS**

**Sold by the Pound\***

Trays served with crackers or rolls,  
 lettuce, tomato and onion

**MEATS**

Roast Beef, Turkey, Ham  
 or Corned Beef

**CHEESES**

Swiss, Cheddar, Pepper Jack,  
 American or Mozzarella

**\$13.95 per pound\***

**SHRIMP COCKTAIL**  
**BY THE POUND\***

**\$16.95/LB**

You decide how much plump &  
 juicy shrimp your party can handle!

**VEGGIE TRAY \$35.00**

**TWO ITEM BUFFET**

(chips & salsa included)

**\$9.00 per person**

**ITEM CHOICES**

- Chicken Wings • Mozzarella Cheese Sticks
- Breaded Button Mushrooms
- Crab Salsa with Pita Chips
- Jalapeno Poppers • Chicken Strips
- Custer Steak Strips (Made in MT)
- Bacon Wrapped Stuffed Mushrooms
- Prosciutto Mint Melon Balls • Caprese Salad
- Popcorn Chicken • Little Smokies
- Wontons • Italian Style Pork Meatballs
- In BBQ, Red Sauce, Plain

Items may be added for  
 an additional cost per person

**APPETIZER BUFFET**

**DINNER BUFFETS**



**TWO MEAT BUFFET**

Includes salad, and bread

**\$16.95 per person**

**\$18.95 per person with dessert**

**ENTREE CHOICES**

- Beef Top Round Roast
- Beef Brisket • Beef Sirloin • Roast Pork Sirloin
- Pit Ham with Orange Raisin Sauce
- Tequila Lime Chicken • Roasted Red Pepper Chicken

(Choose 1 from each of the following categories)

**STARCH CHOICES**

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

**VEGETABLE CHOICES**

- Peas & Carrots • Broccoli
- Green Beans

**DESSERT CHOICES**

- Carrot Cake • Chocolate Cake
- Tiramisu • Cheesecake (w/choice of topping)

**FORMAL DINNER MENU**

**BEEF ENTRÉES \$19.95**

We proudly serve U.S.D.A Black Angus Certified

**TOP ROUND ROAST**

Carving Station or Plated

**NEW YORK OR SIRLOIN STEAK**

All steaks served medium for larger groups

**PRIME RIB \$22.95**

Carving Station or Plated

**CHICKEN ENTRÉES \$16.95**

We recommend chicken be served over rice

**ROASTED RED PEPPER CHICKEN**

Tender grilled chicken breast served with  
 roasted red pepper sauce

**TEQUILA LIME CHICKEN**

A marinated chicken breast grilled & served over a bed of  
 crispy tortilla strips topped with a zesty chipotle sauce

**ISLAND COCONUT CHICKEN**

Strips of tender breast meat encrusted in coconut. Served with  
 a spicy peanut sauce and a Thai coconut curry cream sauce

**SEAFOOD SPECIALTIES**

We recommend fish be served over rice

**CAPTAIN'S PLATTER (Market Price)**

A mixture of battered and fried jumbo shrimp, sea scallops &  
 fish, served with tartar sauce, cocktail sauce & lemon

**ALASKAN SALMON (Market Price)**

A 6 oz grilled Alaskan fillet served with red pepper coulis

**JUMBO SHRIMP (Market Price)**

Five jumbo prawns cooked to a golden brown and served with  
 cocktail sauce & lemon

Dessert and other options priced accordingly