



REDSTONE®
AMERICAN GRILL

SHAREABLES

SMALL BITES

BUFFALO SHRIMP (16) \$80

SIGNATURE MINIS (16) \$70

Choice of Barbecue Chicken, Beef Short Rib, or Certified Angus Beef

CHICKEN WINGS (24) (GF) \$60

Dry Ranch Rub, Barbecue & Buffalo

CHEESESTEAK WONTONS (16) \$55

BEEF & BLUE CROSTINI (16) \$55

CAPRESE SKEWERS (24) (V/GF) \$40

DILL PICKLE DEVEILED EGGS (16) (V/GF) \$40

CORNBREAD MUFFIN BASKET (16) (V) \$40

PLATTERS

Serves 12-15

GRILLED VEGGIE PLATTER (V/GF) \$60

FRUIT PLATTER (V/GF) \$60

Creamy Vanilla Honey Dip

SPINACH ARTICHOKE DIP (V) \$35

BRUSCHETTA \$50

CHIPS, SALSA & GUACAMOLE (V) \$40

CHILLED VEGGIE PLATTER (V/GF) \$40



REDSTONE[®]
AMERICAN GRILL

LUNCH

All Lunch Menus Include - Coffee, Tea, Soda, Lemonade & Bread Rolls

PLATED - \$45 PER PERSON

Host Chooses: Soup, One Salad & Five Entrée Options

SOUP & SALADS

House or Caesar Salad
Seasonal Soup

ENTRÉES

Redstone Burger
Rotisserie Chicken Sandwich
General Tso Turkey Burger
Spicy Thai Noodles (V)
Rotisserie Chicken
Grilled Salmon (GF)
Chicken Chopped Salad

SOUP & SALAD BUFFET - \$30 PER PERSON

Host Chooses: Soup & Three Salad Options

SOUP: *(plated)* Seasonal Soup

SALADS: *(refillable)* House, Caesar, Cobb Or Chopped Salad

Optional Add Proteins: Served On The Side *(serves 8)*

Pulled Chicken +\$50 | Chicken Breast +\$50 | Filet Mignon +\$135
Salmon +\$80 | Grilled Shrimp +\$80 | Crispy Cauliflower +\$50



REDSTONE[®]
AMERICAN GRILL

DINNER

All Dinner Menus Include - Coffee, Tea, Soda, Lemonade & Bread Rolls

REDSTONE CLASSIC - \$60 PER PERSON

Host Chooses: Soup or Salad

SOUPS & SALADS

House or Caesar Salad
Seasonal Soup

ENTRÉES

Rotisserie Chicken
Barbecue Ribs (GF)
Grilled Salmon
Spicy Thai Noodles (V)

1000 LAKES - \$70 PER PERSON

Host Chooses: Soup or Salad & Five Entrée Options

SOUP & SALADS

House or Caesar Salad
Seasonal Soup

ENTRÉES

Rotisserie Chicken
Barbecue Ribs (GF)
Braised Beef Short Ribs
Grilled Salmon
Parmesan Crusted Fish
Spicy Thai Noodles (V)



DINNER

All Dinner Menus Include - Coffee, Tea, Soda, Lemonade & Bread Rolls

ATLANTIC PACKAGE - \$80 PER PERSON

Host Chooses: Soup or Salad, Six Entrée Options & Two Bite Delight

SOUPS & SALADS

House or Caesar Salad
Seasonal Soup

ENTRÉÉS

Rotisserie Chicken
Barbecue Ribs (GF)
Braised Beef Short Ribs
Signature Filet (GF)
Grilled Salmon
Parmesan Crusted Fish
Pan Seared Chilean Sea Bass
Spicy Thai Noodles (V)

SWEET FINISH OPTIONS

TWO BITE DELIGHTS (GF) (12) \$35

Strawberry Cheesecake, Orange Chocolate Mousse, or Seasonal Option

ASSORTED SWEETS (serves 12-15 people) \$50

ASSORTED COOKIE PLATTER (16) \$25

HOST CHOICE PLATED DESSERT - \$7 PER PERSON

Banana Cream Pie, Chocolate Cake Or Cheesecake



REDSTONE
AMERICAN GRILL

BREAKFAST

NEVER-ENDING BRUNCH - \$40 PER PERSON

Available Plated or Buffet Style

Includes Cream Cheese Scrambled Eggs, French Toast, Bacon, Sausage, Hash Browns & Mixed Fruit

ADD-ON OPTIONS

Beignets - \$15

Egg Benedict - \$50

Pancakes - \$40

Smoked Salmon & Bagel Board - \$80

Menu Prices are Subject to Change
20% Gratuity & 3% Event Fee on all Parties



REDSTONE®
AMERICAN GRILL

A TOAST TO YOU PACKAGE - \$80

Retirements, Graduation, Special Accomplishments

Customized Menus

Champagne Toast for up to 20 People

\$50 Redstone Gift Card for the Guest of Honor

I DO PACKAGE - \$120

Engagements, Bridal Showers, Rehearsals, Anniversary

Customized Menus

Linens & Flameless Candles

20 Chocolate Covered Strawberries

Chocolate Cake for the Couple to Share

Champagne Toast for up to 20 People

Two Redstone Wine Glass Souvenirs

Menu Prices are Subject to Change
20% Gratuity & 3% Event Fee on all Parties



REDSTONE®
AMERICAN GRILL

FOOD & BEVERAGE MINIMUMS

Redstone private dining room food and beverage minimums are prior to tax and gratuity. Unmet minimums will be made up by a room charge. Minimums can not be met with the purchase of gift cards, take out food, à la carte food or bottled wine. Food and beverage minimums may be subject to cost increases over holiday weekends.

PAYMENT

Is due in full at the completion of your scheduled event. Redstone does not honor individual guest checks for private dining room functions. One payment or equal split payments are accepted. All events are subject to 20% gratuity and 3% event fee. Both of which are subject to applicable taxes. We accept all major credit cards. No personal checks accepted.

CONFIRMATION & CANCELLATION

Your date will be confirmed upon receipt of a 30% deposit of the room minimum and signed proposal. Cancellation within 14 days of event will be charged 50% of the deposit. Cancellation within 48 hours will forfeit 100% of the deposit.

GUEST COUNT & MENU DUE

Menu selections are requested 7 days prior to your event. Final guest counts are due 48 hours prior to event. Once submitted, this is considered a guaranteed count for billing. Prices are guaranteed 30 days prior to event date only. All menu items and pricing are subject to change based on availability. Please inform the Event Coordinator if a person in your party has a food allergy.

FOOD REGULATIONS

Health Department regulations and insurance standards prohibit us from allowing guests to take home extra food.



REDSTONE®
AMERICAN GRILL

OUTSIDE BEVERAGE

Corking fee for wine brought into Redstone is \$25 per bottle.
No bottles listed on our wine menu. No Magnums. Limit of 5 bottles.

SPECIAL EVENT DESSERTS

There is a \$25.00 service charge for all outside desserts brought into Redstone.
All outside food must be approved prior to arrival by the Event Coordinator.

DELIVERIES

Please do not have flowers, cakes or any perishable items delivered until the day of your event. Decorating is permitted, please check with the Event Coordinator for a time your space will be available for your decorating crew.
Large scale events/deliveries should be discussed prior to event.
Confetti is not allowed. No decorative flames.
Any decorations left after the event will be discarded.

ROOM SETUP INCLUDES

All necessary tables, preferred table and chair arrangement, printed selected menus, and black rolled linen napkins. Table linens are available for an additional fee.

AUDIO/VISUAL

Guests may use the TV to show video presentations. Guest must provide their own technology, such as a laptop with any HDMI port to enable a connection to our TV. We do not have onsite tech support. TV's and A/V equipment vary by location. All guests will be allowed no more than 45 minutes for set up for the event.

LIABILITY

The client shall be responsible for all liabilities, losses, claims, demands, damages, costs and expenses, including property damage and/or personal injuries suffered or incurred by Redstone or any guest or associate of Redstone as a direct or indirect result of the attendance at the event or the use of services and facilities of the restaurant by the client or its invitees. Redstone American Grill assumes no responsibility for personal property of the client or the client's guests brought in to the restaurant. The client shall assume the risk of loss of any such property as Redstone American Grill does not maintain insurance covering the client's property.