

Private Dining Menu



APPETIZER SELECTION

favorites

Crab Cake Sliders	90
Buffalo Shrimp	80
Signature Sliders Beef Burgers Short Rib Crispy Chicken	70
Chicken Wings [G] Ranch Dry Rub BBQ Buffalo	60

served warm

Cheesesteak Wontons	55
Bang Bang Cauliflower [V]	55
Bacon Brussels Sprouts	55
Grilled Vegetable Platter [G + V]	50
Crab Dip	50
Cornbread Muffins [V]	40
Assorted Rolls [V]	20

served cold

Artisan Cheese Board	70
Fruit Platter [G + V]	60
Crostini Beef & Blue Fig & Prosciutto	55
Bruschetta [V]	50
Vegetable Platter [G + V]	45
Deviled Eggs [G + V] Dill Pickle Bloody Mary	40
Caprese Skewers [G + V]	40
Chips, Salsa & Guacamole [G + V]	40

D I N N E R O P T I O N S

classic

[select one salad]

House or Caesar

[entrées include]

Classic Rotisserie Chicken

Half Rack Barbeque Ribs

Grilled Salmon

Chef’s Choice Pasta

60

signature

[select one salad]

House or Caesar

[entrées include]

Classic Rotisserie Chicken

Braised Beef Short Ribs

Half Rack Barbeque Ribs

Parmesan-Crusted Walleye

Grilled Salmon

Chef’s Choice Pasta

70

the redstone

[salad]

Chopped Chicken

[select six entrées]

Classic Rotisserie Chicken

Signature Filet

Cajun Ribeye

Parmesan-Crusted Walleye

Pan-Seared Crab Cakes

Braised Beef Short Ribs

Pan-Seared Chilean Sea Bass

Chef’s Choice Pasta

[dessert]

Redstone Chocolate Cake

85

DESSERT OPTIONS

assorted sweets platter

[serves 12-15]

Cookies

Chocolate Cake

Banana Cream Pie

Chocolate-Dipped Strawberries

50

two-bite delight

[12 per order]

Orange Chocolate Mousse

Strawberry Cheesecake

Lemon Blueberry Cheesecake

35

single serve

[guest choice]

Cheesecake

Key Lime Pie

Crème Brûlée

Chocolate Cake

Banana Cream Pie

7

LUNCH OPTIONS

classic

[entrées include]

Caesar Salad

Add Chicken or Shrimp

Shrimp Scampi

Steak Cobb Salad

Spicy Thai Noodles [V]

Chicken Pesto Bellagio

Rotisserie Chicken Chopped Salad

40

signature

[select one salad]

House or Caesar

[select one soup]

Redstone Chicken or Seasonal

[select five entrées]

Grilled Salmon

Redstone Burger

Chef's Choice Pasta

Mushroom Turkey Burger

Classic Rotisserie Chicken

Rotisserie Chicken Sandwich

Tenderloin French Dip

45

BREAKFAST OPTIONS

classic

[entrées include]

French Toast

Eggs Benedict

Chef’s Brunch

Southwest Bowl

Brunch Burger

SERVED WITH BEIGNETS

mix & match

Fruit Platter [G + V] 60

Eggs Benedict 50

Pancakes 40

Yogurt Parfait [V] 40

Assorted Pastries 40

Deviled Eggs [G + V] 40
Dill Pickle | Bloody Mary

Mimosa Bar 14
priced per person

B U F F E T O P T I O N S

brunch

- French Toast
- Breakfast Sausage
- Applewood Smoked Bacon
- Cream Cheese Scrambled Eggs
- Assorted Pastries
- Seasonal Fruit
- Hash Browns

40

lunch

- [served with assorted rolls]
- House Salad [V]
- Grilled Salmon [G]
- Classic Chicken
- Barbeque Chicken [G]
- Garlic Mashed Potatoes [G + V]
- Seasonal Vegetable [G + V]
- Two Bite Delight [G + V]

50

dinner

- [served with assorted rolls]
- House Salad [V]
- Grilled Salmon [G]
- Barbeque Ribs [G]
- Classic Chicken
- Barbeque Chicken [G]
- Seasonal Vegetable [G + V]
- Garlic Mashed Potatoes [G + V]
- Honey Bacon Brussels Sprouts
- Mac & Cheese
- Two Bite Delight [G + V]

75

terms & conditions

What is a minimum?

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 takeaway bottled wine. Food and beverage minimums may be subject to cost increases over holiday weekends.

When is payment due?

Deposits are due at the initial time of booking to secure the space. Deposit amounts are held and applied as payment towards the event total in full. The remaining balance is due in full at the completion of your 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 4% event fee, both of which are subject to applicable taxes. We accept all major credit cards. No personal checks.

What is the cancellation policy?

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 forfeit 50% of the deposit. Cancellation within 48 hours will forfeit 100% of the deposit.

When is my event finalized?

Final menu selections are needed 7 days prior to your event; final guest counts are due 48 hours prior to event. Once submitted, this is non-revocable for billing. Prices are guaranteed 30 days prior to event date only. Please inform the Event Coordinator if any person(s) in your party has a food allergy or intolerance.

Can I bring my own wine?

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

Can I bring my own dessert?

There is a \$25 service charge for all outside desserts brought into Redstone. All outside food must be approved prior to arrival.

Can I deliver to Redstone?

No perishable items may be delivered until the day of your event. Decorating is allowed, please check with the event coordinator for availability. Large-scale events & deliveries must be discussed prior to event. No confetti or glitter. Remaining decor will be discarded.

What comes with the room?

All necessary tables, preferred table and chair arrangement, printed selected menus, and black rolled linen napkins. Table linens are included upon request.

Can my group use the TV?

Guests may use the TV. Guest must provide their own technology, (ex. laptop with HDMI) to ensure a connection. There is no on-site tech support. TV & A/V equipment vary by location. All guests will be allowed no more than 45 minutes for set-up for the event.

things to note

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Coffee, tea, and soda are included in all meal packages.
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All entrées will come with set accompaniments.
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Red meat & grilled fish are cooked to medium.
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Indicates food items that are cooked to rare or served raw.
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Your selected menu options will be custom-printed for guests to make their choice upon arrival.
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Health Department regulations prohibit us from allowing guests to take home extra food from shared offerings.
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All menu items & pricing are subject to change based on availability.

liability statement

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.