Redds Restaurant Events & Catering Formal Dinner

First Course (choose one)

Penne with Vodka Sauce Rigatoni Bolognese

Tortellini with Alfredo Sauce

Second Course (choose one)

Caesar Salad with Foccacia Croutons

Mixed Green with Mozzarella and Sun Dried Tomatoes

Mesclun with Balsamic Vinaigrette

Third Course (choose three)

Slow Roasted Prime Rib with Au Jus*

Roast Loin of Pork with Sauce Michelle

Roast Sirloin of Beef with Wild Mushroom Sauce*

Breast of Chicken Franchese with Lemon and Wine Sauce

Breast of Chicken Marsala with Mushrooms

Herb Roasted Chicken Breast with Thyme and Rosemary Sauce

Pan Seared Salmon with Citrus Buerre Blanc

Baked Chilean Sea Bass with Orange and Chives*

Stuffed Lemon Sole with Lobster Butter

All entrees include Chef's choice of Potato and Vegetable

Dessert

Soda, Juice, Coffee, Tea and Decaf

*all menu items subject to market price and may change with notice prior to event

\$29.99 Per Person plus Tax and 18% gratuity

For Additional Information, please visit www.reddsrestaurant.com