



SOUTH BEACH

PRIVATE DINING MENU

 @REDTHESTEAKHOUSE

 @RED_SOUTHBEACH



APPETIZERS

PRICED (2) PER PERSON PER ONE HOUR RECEPTION

HEIRLOOM TOMATO BRUSCHETTA ON TOASTED CROSTINI

MINI CAPRESE SKEWER W/ GRAPE TOMATO, BABY MOZZARELLA & AGED BALSAMIC REDUCTION

HOUSE MADE ITALIAN SAUSAGE STUFFED BABY SWEET PEPPERS W/ PECORINO SALSA

HOUSE MADE MEATBALLS W/ TOMATO & PECORINO ROMANO

MINI QUICHE W/ TRUFFLED CRÈME FRAÎCHE

AHI TUNA POKE, WONTON CHIP AND SCALLIONS

SAUTÉED GULF SHRIMP W/ LEMON AND GARLIC BUTTER

BRIOCHE GRILLED CHEESE

MINI BLT SANDWICHES W/ APPLEWOOD SMOKED BACON & HEIRLOOM TOMATO

MINI PASTRAMI SLIDERS W/ GRUYERE, AIOLI & SLAW ON BRIOCHE

BEEF TARTARE CROSTINI, CAPER DIJON VINAIGRETTE, PICKLED SHALLOTS

MINI TENDERLOIN SANDWICHES W/ HORSERADISH CRÈME FRAÎCHE, ARUGULA, BRIOCHE

CHEF'S DAILY CEVICHE SELECTION

MINI MARYLAND STYLE CRAB CAKES W/ HOUSE REMOULADE

C.A.B. PRIME FILET MIGNON SKEWERS W/ SWEET ONIONS & HERB MARINADE

KING CRAB STUFFED MUSHROOMS

LOLLIPOP BABY LAMB CHOPS W/ ROASTED TOMATO & OLIVE TAPENADE

ULTIMATE SURF & TURF SKEWERS

MAINE LOBSTER SANDWICH W/ ARUGULA & TARTAR SAUCE

STATIONS

IMPORTED ANTIPASTI & CHEESE PLATTER

CHEF'S ARTISANAL CHEESE SELECTIONS, SOPPRESSATA, CALABRIAN SALAMI,
SHAVED PROSCIUTTO, ROASTED PEPPERS, MARINATED OLIVES, TOMATOES
SEASONAL ACCOMPANIMENTS, CROSTINI'S & CRACKERS

SEAFOOD TOWER

TOP NECK CLAMS, PEI MUSSELS, WHITE GULF SHRIMP, CALAMARI & OYSTERS, ALASKAN KING
CRAB & MAINE LOBSTER

GOURMET SANDWICH & SLIDER DISPLAY

ALL SANDWICHES AND SLIDERS ARE SERVED ON HOUSE-MADE BRIOCHE

MINI TENDERLOIN SANDWICHES W/ FRESH ARUGULA & HORSERADISH CRÈME FRAÎCHE
JUMBO LUMP CRAB CAKES W/ PICKLED VEGETABLES & REMOULADE
HOUSE MADE ITALIAN SAUSAGE & PEPPERS W/ MARINARA
HOUSE MADE PASTRAMI W/ FRESH ARUGULA
PHILLY STYLE CHEESE STEAK

2 SELECTIONS

3 SELECTIONS

4 SELECTIONS

ADD LOBSTER ROLL

OTHER WORLDLY SELECTIONS

ROASTED WHOLE LOBE OF FOIE GRAS FLAMBÉ
SERVED TABLESIDE HUDSON VALLEY FOIE GRAS TORCHON W/ PEAR GRAPPA CAKE
& PEAR BUTTER | MP

CAVIAR

BELUGA OR OSSETRA CAVIAR
BELLINI & TRADITIONAL ACCOMPANIMENTS | MP
ADD ICED VODKA OR CHAMPAGNE | MP



DINNER MENU OPTIONS

DINNER MENU ONE

APPETIZER FOR THE TABLE:

MUSSELS FRA DIAVOLO
P.E.I MUSSELS, CHILIES, TOMATO & GARLIC SALAD

SALAD CHOICE OF:

RED "HOUSE" SALAD
BABY GREENS, WESTFIELD FARMS GOAT CHEESE, CANDIED WALNUTS
& RED RASPBERRY VINAIGRETTE

CLASSIC CAESAR SALAD
CRISP ROMAINE, PARMESAN & HERBED CROUTONS

ENTRÉE CHOICE OF:

CERTIFIED ANGUS BEEF® FILET MIGNON
ROASTED JOYCE FARMS CHICKEN BREAST
WILD ATLANTIC SALMON W/ BASIL PESTO

SIDES SERVED FAMILY STYLE:

WHIPPED POTATOES & SAUTÉED GREEN BEANS W/ GARLIC

DESSERTS SERVED FAMILY STYLE:

CHEF'S SELECTION OF HOUSE MADE DESSERTS

DINNER MENU TWO

APPETIZER FOR THE TABLE:

LEMON GARLIC SHRIMP

WHITE GULF SHRIMP, CRUSHED GARLIC, SLICED LEMON, WHITE WINE & TOASTED CROSTINI

STUFFED HOT PEPPERS

HOUSE MADE SAUSAGE & "RED LEAD"

SALAD CHOICE OF:

RED "HOUSE" SALAD

BABY GREENS, WESTFIELD FARMS GOAT CHEESE, CANDIED WALNUTS
& RED RASPBERRY VINAIGRETTE

CLASSIC CAESAR SALAD

CRISP ROMAINE, PARMESAN & HERBED CROUTONS

ENTRÉE CHOICE OF:

8 OZ. CERTIFIED ANGUS BEEF® PRIME FILET MIGNON

16 OZ. CERTIFIED ANGUS BEEF® PRIME RIBEYE

ROASTED DOUBLE ASHLEY FARMS CHICKEN BREAST

WILD ATLANTIC SALMON W/ BASIL PESTO

SIDES SERVED FAMILY STYLE:

WHIPPED POTATOES, SAUTÉED BROCCOLI, SEARED MUSHROOMS & ONIONS

DESSERTS SERVED FAMILY STYLE:

CHEF'S SELECTION OF HOUSE MADE DESSERTS

DINNER MENU THREE

ANTIPASTI PLATTER UPON ARRIVAL:

CHEF'S SELECTION OF DOMESTIC & IMPORTED CHEESES & MEATS, SEASONAL ACCOMPANIMENTS

APPETIZERS FOR THE TABLE:

LEMON GARLIC SHRIMP

WHITE GULF SHRIMP, CRUSHED GARLIC, SLICED LEMON, WHITE WINE & TOASTED CROSTINI

CRISP CHILI CALAMARI

STUFFED HOT PEPPERS

HOUSE MADE SAUSAGE & "RED LEAD"

SALAD CHOICE OF:

RED "HOUSE" SALAD

BABY GREENS, WESTFIELD FARMS GOAT CHEESE, CANDIED WALNUTS
& RED RASPBERRY VINAIGRETTE

CLASSIC CAESAR SALAD

CRISP ROMAINE, PARMESAN & HERBED CROUTONS

WEDGE OF ICEBERG

CRISP PANCETTA, CRUMBLLED BLEU, RED ONION, TOMATOES, CROUTONS & PEPPERED
RANCH DRESSING

ENTRÉE CHOICE OF:

8 OZ CERTIFIED ANGUS BEEF® BRAND PRIME FILET MIGNON WITH 4 OZ. MAINE LOBSTER TAIL

16 OZ CERTIFIED ANGUS BEEF® BRAND PRIME RIBEYE WITH 4 OZ. MAINE LOBSTER TAIL

ROASTED DOUBLE JOYCE FARMS CHICKEN BREAST

WILD ATLANTIC SALMON W/ BASIL PESTO

TUNA "FILET MIGNON" W/ RED PEPPER ROUILLE

SIDES SERVED FAMILY STYLE: CHOOSE (3)

POTATOES AU GRATIN | SAUTÉED ASPARAGUS | SAUTEED BROCCOLI

| PARSLEY & GARLIC FRITES

SAUTÉED MUSHROOMS & ONIONS | WHIPPED POTATOES

DESSERTS SERVED FAMILY STYLE

CHEF'S SELECTION OF HOUSE MADE DESSERTS

DINNER MENU FOUR

APPETIZERS FOR THE TABLE:

SEAFOOD TOWER

CRAB, SHRIMP COCKTAIL, OYSTERS, CLAMS & MUSSELS ON THE HALF SHELL,
MAINE LOBSTER, COCKTAIL, MIGNONETTE & MUSTARD SAUCES

ANTIPASTI PLATTER

CHEF'S SELECTION OF DOMESTIC & IMPORTED CHEESES & MEATS, SEASONAL ACCOMPANIMENTS

SALAD CHOICE OF:

RED "HOUSE" SALAD

BABY GREENS, WESTFIELD FARMS GOAT CHEESE, CANDIED WALNUTS
& RED RASPBERRY VINAIGRETTE

CLASSIC CAESAR SALAD

CRISP ROMAINE, PARMESAN & HERBED CROUTONS

TOMATO & MOZZARELLA

HEIRLOOM TOMATOES, MOZZARELLA, AGED BALSAMIC & EXTRA VIRGIN OLIVE OIL

ENTRÉE CHOICE OF:

8 OZ CERTIFIED ANGUS BEEF® BRAND PRIME FILET MIGNON W/ 4 OZ LOBSTER TAIL

14 OZ CERTIFIED ANGUS BEEF® BRAND PRIME NY STRIP W/ 4 OZ LOBSTER TAIL

ROASTED DOUBLE JOYCE FARMS CHICKEN BREAST

WILD ATLANTIC SALMON W/ BASIL PESTO

TUNA "FILET MIGNON" W/ RED PEPPER ROUILLE

SIDES SERVED FAMILY STYLE: CHOOSE (3)

TRUFFLED MACARONI & CHEESE | SAUTÉED ASPARAGUS | SAUTEED BROCCOLI

| PARSLEY & GARLIC FRITES | SAUTÉED MUSHROOMS & ONIONS | WHIPPED POTATOES | GREEN
BEANS W/ PANCETTA & PINE NUTS | FLORIDA CREAMED CORN W/ CORNBREAD TOPPING

| BRUSSEL SPROUTS W/PANCETTA

DESSERTS SERVED FAMILY STYLE

CHEF'S SELECTION OF HOUSE MADE DESSERTS



MEMORABLE EVENTS

LARGE GROUP DINING GUIDELINES:

- MENU ITEMS NEED TO BE SELECTED AND CONFIRMED (5) BUSINESS DAYS PRIOR TO YOUR EVENT
- FINAL GUEST COUNT IS DUE (3) BUSINESS DAYS PRIOR TO YOUR EVENT DATE
- PRIVATE DINING GROUPS ARE ON ONE GUEST CHECK AND WILL INCLUDE A 7% SALES TAX, 2% RESORT TAX, 20% SERVICE CHARGE AND 3% ADMINISTRATIVE FEE.
- ALL PRIVATE PARTIES REQUIRE A MINIMUM DEPOSIT OF \$500. YOUR DEPOSIT AMOUNT WILL BE DETERMINED BY THE NUMBER OF GUESTS IN YOUR PARTY. DEPOSITS WILL BE DEDUCTED FROM YOUR FINAL BILL.
- PAYMENT IS DUE IN FULL AT THE CONCLUSION OF YOUR EVENT.
- ALL ITEMS ON ANY MENU CAN BE SUBSTITUTED (SOME SUBSTITUTIONS WILL REQUIRE ADDITIONAL CHARGE)



SOUTH BEACH

REDSOBE.COM | 801 SOUTH POINTE DR MIAMI BEACH, FL 33139

PLEASE CONTACT OUR CATERING DEPARTMENT OFFICE@REDSOBE.COM | 305-534-3688