



SOUTH BEACH

PRIVATE DINING MENU

 @REDTHESTEAKHOUSE

 @RED_SOUTHBEACH



APPETIZERS

PRICED (2) PER PERSON PER ONE HOUR RECEPTION

HEIRLOOM TOMATO BRUSCHETTA ON TOASTED CROSTINI | 3.5

MINI CAPRESE SKEWER W/ GRAPE TOMATO, BABY MOZZARELLA & AGED BALSAMIC REDUCTION | 4

HOUSE MADE ITALIAN SAUSAGE STUFFED BABY SWEET PEPPERS W/ PECORINO SALSA | 4.75

HOUSE MADE MEATBALLS W/ TOMATO & PECORINO ROMANO | 4

MINI QUICHE W/ TRUFFLED CRÈME FRAÎCHE | 4.5

AHI TUNA POKE, WONTON CHIP AND SCALLIONS | 5.75

SAUTÉED GULF SHRIMP W/ LEMON AND GARLIC BUTTER | 5

BRIOCHE GRILLED CHEESE | 4.75

MINI BLT SANDWICHES W/ APPLEWOOD SMOKED BACON & HEIRLOOM TOMATO | 6.5

MINI PASTRAMI SLIDERS W/ GRUYERE, AIOLI & SLAW ON BRIOCHE | 6.5

BEEF TARTARE CROSTINI, CAPER DIJON VINAIGRETTE, PICKLED SHALLOTS | 4.5

MINI TENDERLOIN SANDWICHES W/ HORSERADISH CRÈME FRAÎCHE, ARUGULA, BRIOCHE | 5.25

CHEF'S DAILY CEVICHE SELECTION | 8.5

MINI MARYLAND STYLE CRAB CAKES W/ HOUSE REMOULADE | 6.5

C.A.B. PRIME FILET MIGNON SKEWERS W/ SWEET ONIONS & HERB MARINADE | 4.5

KING CRAB STUFFED MUSHROOMS | 6.50

LOLLIPOP BABY LAMB CHOPS W/ ROASTED TOMATO & OLIVE TAPENADE | 8.5

ULTIMATE SURF & TURF SKEWERS | 7.5

MAINE LOBSTER SANDWICH W/ ARUGULA & TARTAR SAUCE | 7.5

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 | 18 PER PERSON

SEAFOOD TOWER

TOP NECK CLAMS, PEI MUSSELS, WHITE GULF SHRIMP, CALAMARI & OYSTERS | 29 PER PERSON
ADD ALASKAN KING CRAB & MAINE LOBSTER | 37 PER PERSON

CRISPY ORGANIC FRIED CHICKEN PLATTER

SERVED W/ HOUSE-MADE GRAVY, MAPLE SYRUP AND HOUSE-MADE CORNBREAD | 24 PER PERSON

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 | 20 PER PERSON

3 SELECTIONS | 23 PER PERSON

4 SELECTIONS | 26 PER PERSON

ADD LOBSTER ROLL | +5 PER PERSON

ADD ULTIMATE SURF & TURF SLIDER

JAPANESE KOBE AND ALASKAN KING CRAB | + 15 PER PERSON

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

DESSERT TABLE

FRESH-N-HOT DOUGHNUT HOLES & KEY LIME PIE & CHEESECAKE SHOOTERS
MINI CUPCAKES, RED VELVET W/ CREAM CHEESE FROSTING & VANILLA W/ BUTTERCREAM
CHOCOLATE DRIPPED STRAWBERRIES, ASSORTED BISCOTTI & COOKIES | 15 PER PERSON
ADD CHOCOLATE FOUNTAIN W/ FRESH CUT FRUIT & ASSORTED BISCOTTI | 4 PER PERSON



RED THE MEAT HOUSE
Peter Van Halbe
Executive Chef

DINNER MENU OPTIONS

DINNER MENU ONE

\$75 PER PERSON

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® NY SIRLOIN STRIP

ROASTED JOYCE FARMS CHICKEN BREAST

WILD ATLANTIC SALMON W/ BASIL PESTO

SIDES SERVED FAMILY STYLE:

WHIPPED POTATOES & SAUTÉED BROCCOLI W/ GARLIC

DESSERT SERVED FAMILY STYLE:

CHEF'S SELECTION OF HOUSE MADE DESSERTS

DINNER MENU TWO

\$95 PER PERSON

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 THREE

\$107 PER PERSON

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 FOUR

\$119 PER PERSON

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

CHEF TARTARE DUO

SUSHI GRADE TUNA POKE W/ PINEAPPLE, CUCUMBER, SESAME & WAKAME

CERTIFIED ANGUS BEEF® BRAND PRIME HAND CUT BEEF TENDERLOIN, SHALLOTS, CAPERS & 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

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 | SWEET ONIONS | PARSLEY & GARLIC FRITES

SAUTÉED MUSHROOMS & ONIONS | WHIPPED POTATOES

DESSERT CHOICE OF:

TRIPLE CHOCOLATE CAKE

CHANTILLY CREAM & FRESH BERRIES

NEW YORK STYLE CHEESECAKE

TRIPLE BERRY COMPOTE

DINNER MENU FIVE

\$159 PER PERSON

SEAFOOD TOWER:

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

APPETIZER FOR THE TABLE:

CHARCUTERIE PLATE
BRESAOLA, LAMB PROSCIUTTO, WILD BOAR SALAMI, DUCK PROSCIUTTO & 'NDUJA
CORNICHONS, GIARDINIERA, WHOLE GRAIN MUSTARD AND FRESH BRIOCHE

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

DESSERT CHOICE OF:

NEW YORK STYLE CHEESECAKE
TRIPLE BERRY COMPOTE

KEY LIME PIE
TOASTED MERINGUE & BLACKBERRY COMPOTE

RED VELVET CAKE
CREAM CHEESE MOUSSE, FRESH BERRIES & CHOCOLATE SAUCE



LUNCH MENU OPTIONS

CORPORATE MENU

\$39 PER PERSON

TO START:

SPICY HOMEMADE HUMMUS W/ HOUSE MADE PITA, VEGETABLE CRUDITÉ

ENTRÉE CHOICE OF:

GRILLED CHICKEN CAESAR

JOYCE FARMS ROASTED CHICKEN BREAST CLASSIC CAESAR SALAD

PROSCIUTTO & FRESH BUFALA MOZZARELLA

BASIL PESTO, FIELD GREENS ON CIABATTA BREAD CHEF'S HOUSE MADE CHIPS

GREEK SALAD

ROMAINE LETTUCE, AGED FETA, OLIVES, TOMATO, CUCUMBER, PITA CROUTONS

ADD CHICKEN | 6 ADD BEEF | 8 ADD GRILLED TUNA | 8

DESSERT SERVED FAMILY STYLE:

CHEF SELECTION OF HOUSE MADE DESSERTS WITH AMERICAN COFFEE & TEA

MEDITERRANEAN MENU

\$36 PER PERSON

SALAD CHOICE OF:

GREEK SALAD

ROMAINE LETTUCE, AGED FETA, OLIVES, TOMATO, CUCUMBER, PITA CROUTONS

RED "HOUSE" SALAD

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

ENTRÉE CHOICE OF:

SHRIMP & MUSSELS W/ WHITE WINE & GARLIC OVER LINGUINI

HERB ROASTED SALMON SERVED OVER SUN ROASTED TOMATO AND VEGETABLE COUS COUS

SUB FILET MIGNON SKEWERS | +7

JOYCE FARMS ROASTED CHICKEN

TOMATO & OLIVE TAPENADE, HERB ROASTED POTATOES

DESSERT SERVED FAMILY STYLE:

CHEF SELECTION OF HOUSE MADE DESSERTS WITH AMERICAN COFFEE & TEA

CLASSIC STEAKHOUSE

\$46 PER PERSON

SALAD CHOICE OF:

RED "HOUSE" SALAD

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

CLASSIC CAESAR SALAD

ROMAINE, GARLIC CROUSTADE & HOUSE MADE DRESSING

ENTRÉE CHOICE OF:

PETITE CERTIFIED ANGUS BEEF® BRAND FILET MIGNON

ROASTED JOYCE FARMS CHICKEN BREAST

WILD ATLANTIC SALMON W/ BASIL PESTO

SIDES SERVED FAMILY STYLE:

WHIPPED POTATOES, SAUTÉED MUSHROOMS & ONIONS

DESSERT SERVED FAMILY STYLE:

CHEF SELECTION OF HOUSE MADE DESSERTS WITH AMERICAN COFFEE & TEA

OPEN BAR PACKAGES

OPEN PREMIUM BAR:

1 HOUR | 30
2 HOURS | 55
3 HOURS | 75

(20 PER GUEST, EVERY HOUR THEREAFTER)

OPEN ULTRA PREMIUM BAR:

1 HOUR | 40
2 HOURS | 75
3 HOURS | 100

(25 PER GUEST, EVERY HOUR THEREAFTER)

OPEN WINE & BEER BAR:

1 HOUR | 24
2 HOURS | 42
3 HOURS | 60

(15 PER GUEST, EVERY HOUR THEREAFTER)

OPEN BAR GUIDELINES:

- ITEMS WITHIN EACH PACKAGE CAN BE CHANGED OR MODIFIED
ADDITIONAL COST MAY BE REQUIRED
- PRICING DOES NOT INCLUDE GRATUITY, 7% SALES TAX & 2% RESORT FEE TAX

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 & 23% SERVICE CHARGE
- ALL PARTIES OF 10 OR MORE WILL 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

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