

Red Room Café

Special Events Menu

Thank you for considering the Red Room Café for your special event. Our goal is for you to have a worry-free and memorable party or function.

Please review our sample packages on the following pages. Remember, you can add or substitute to any of the packages and add hors d'oeuvres to kick off your party. We can also accommodate any special dietary needs such as gluten free, allergies, vegetarian or vegan.

Please feel free to bring decorations for your party.

If you are planning a business function or demonstration, we will be happy to set up any podiums or projection screens etc. that you bring.

**Book your party with us and save on that
alcohol bill by bringing your own wine and beer.**

Want a bar? No Problem!

**For private parties we can provide a bar and bartender.
We will provide all the mixers, you provide the alcohol.**

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All packages are subject to a room rental fee
depending on time of year, time and day of week chosen.

Package prices **DO NOT** include tax or gratuity.

Special cakes, i.e., Birthday cakes etc. are available at additional charge

Due to fluctuating market prices, certain items may not be available
or prices may be subject to change **prior** to booking your party.

Package #1

Includes homemade bread, butter, regular & decaf coffee, tea and soft drinks.
\$25.99 per person.

1st Course

Salad

Choice of Mixed Green Salad or Caesar Salad

2nd Course

Entrée

(Non pasta items include potato and vegetable)

Pasta Pomodoro

Choice of pasta in a fresh plum tomato sauce

Penne alla Vodka

Penne pasta in a vodka blush sauce

Rigatoni alla Norma

Rigatoni pasta served in a sauce of tomato
and diced eggplant tossed with diced mozzarella

Cheese Ravioli:

Homemade cheese ravioli served with a pomodoro or blush sauce.

Pasta Primavera

Sautéed seasonal vegetables served red or white

Bugatini A'matriciana

Fire hose shaped pasta in a tomato sauce with pancetta and onions

Spaghetti and Clams

Spaghetti or linguine served with whole baby clams red or white

Chicken Marsala

Chicken breast sautéed with mushrooms in a marsala wine sauce

Chicken Piccata

Chicken breast in a lemon, caper white wine sauce.

Chicken Francese

Egg battered chicken breast in a white wine sauce

Chicken Parmigiana

Chicken breast topped with marinara and mozzarella

Tilapia Francese

Tilapia fillet sautéed in a lemon and white wine sauce

Dessert

Choice of cannoli or Tiramisu

Package #2

Includes homemade bread, butter, regular & decafe coffee, tea and soft drinks
\$31.99 Per person.

1st Course

Salad

Choice of Mixed Green Salad or Caesar Salad

2nd Course

(Add a pasta course starting at \$3.00 per person)

Entrée

Choice of Three

Any entrée item form package #1 plus any of the following

Cavatelli with Broccoli Rabe

Homemade cavatelli pasta in a pomodoro sauce with broccoli rabe, topped with toasted bread crumbs and grated cheese.

Gnocchi

Homemade ricotta gnocchi in a pomodoro, blush or gorgonzola sauce

Mare e Monti

Spaghetti or linguine served with shrimp and mushrooms

Spaghetti and Clams

Served with little neck clams in red or white

Chicken Vincenzo

Chicken breast stuffed with prosciutto, spinach and mozzarella

Chicken and Sausage

Chicken breast and sausage sautéed with peppers in a white wine sauce

Chicken Amore

Breaded chicken breast topped with arugula, cold tomato relish and fresh mozzarella finished with a balsamic reduction

Chicken and Broccoli Rabe:

Breaded chicken breast topped with sautéed broccoli rabe

Veal Marsala:

Veal medallions sautéed with mushrooms in a marsala wine sauce

Veal Piccata

Veal medallions sautéed in a lemon, Caper, white wine sauce

Veal and Peppers

Pan fried breaded veal cutlet topped with fried peppers and garnished with sharp provolone

Veal Parmigiana

Breaded Veal cutlet with marinara sauce, topped with mozzarella served with pasta

Tilapia

Egg battered Tilapia fillets sautéed with lemon, capers , white wine garnished with cold crab meat

Salmon

Oven Roasted Salmon prepared Your liking

Dessert

Choice of Cannoli, Tiramisu, Cheese Cake

Package #3

Includes homemade bread, butter, coffee, espresso, cappuccino, tea and soft drinks
\$39.99 Per Person

First Course

Family Style Appetizer (Choice of 1)

(Add a 2nd family style appetizer starting at an additional \$4.00 per person)

Italian Antipasto

A selection of Italian meats and cheese served with roasted peppers and olives

Fried Calamari

Seasoned calamari fried to perfection served with marinara sauce and lemon wedges

Clams Casino

Top Neck Clams baked with a spicy pepper and bacon topping

Rice Balls

Roman style rice balls made with Arborio rice stuffed with mozzarella and peas

2nd Course

Salad (Choice of 2)

Choice of house salad, Caesar salad, Wedge Salad

3rd Course

Entrée (Choice of 3)

Any entrée from package 1 & 2 plus any of the following

Lobster Ravioli

Homemade lobster ravioli
Served in a brandy cream sauce

Spaghetti Pescatore

Spaghetti served with clams, mussels, shrimp, and calamari red or white

Fettuccine Rubino

Fettuccine tossed in a roasted garlic cream sauce topped with jumbo lump crab meat and toasted bread crumbs

Chicken Vincenzo

Egg battered chicken breast topped with prosciutto, spinach and mozzarella

Chicken and Shrimp

Chicken and shrimp sautéed with olives, capers and hot or sweet peppers in a light cherry tomato sauce.

Chicken Sorrentino

Chicken breast topped with prosciutto, eggplant and fresh mozzarella sautéed in a light rose sauce

Veal Oscar

Medallions of veal topped with asparagus spears and jumbo lump crab meat finished with a béarnaise sauce

Veal Amore

Breaded veal cutlet topped with arugula cold tomato bruschetta balsamic reduction

Veal Sorrentino

Veal medallions topped with prosciutto, eggplant and fresh mozzarella sautéed in a light rose sauce

Veal Saltimbocca

Veal medallions topped with prosciutto, sage and mozzarella sautéed in a white wine sage sauce

Veal Grand Marnier

Veal medallions topped with mozzarella sautéed in a grand Marnier sauce

Pork Chop Milanese

Fried pounded rib cut pork chop topped with arugula, tomato bruschetta and balsamic reduction

Tilapia

Egg battered Tilapia fillet sautéed with lemon, capers & white wine garnished cold crab meat

Stuffed Flounder

Flounder stuffed with crabmeat served with a white balsamic honey reduction

Stuffed shrimp

Jumbo shrimp stuffed with crab meat prepared in a white wine sauce

Dessert

Choice of Cannoli, Tiramisu, Cheese Cake

Additional Items

Use packages 1, 2 and 3 as a guide and build your own package by substituting or adding the following items. Please add \$5.00 per person to each appetizer item unless noted below

Appetizers

Clams Casino: Top Neck Clams baked with a spicy pepper and bacon topping

Clams or Mussels: Sautéed mussels or clams serve red or white

Shrimp Sinatra: 3 Jumbo shrimp sautéed in a white wine butter sauce served over crostini. \$6.00

Fried Calamari: Seasoned fried calamari served with marinara sauce and lemon wedges

Rice Balls: Roman style rice balls made with Arborio rice stuffed with mozzarella and peas

Italian Antipasto: A selection of Italian meats & cheeses served with roasted peppers & olives

Eggplant Rollentini: Eggplant rolled with spinach and ricotta served with a marinara sauce

Meatballs: Homemade meatballs served with marinara sauce and scoop of ricotta

Caprese: Slices of fresh mozzarella, tomatoes & basil drizzled with olive oil & balsamic vinegar

Burrata: Creamy house made burrata served with tomato and prosciutto \$5.00

Eggplant Stack: Fried sliced eggplant, tomato & Fresh mozzarella topped with arugula \$5.00

You're favorite

Your favorite appetizer not listed. Tell us what you want & we will be happy to prepare it for you.

Additional Entrées

The following are additional entrées that can be added to any of the packages

Additional prices are per person per selection

Boneless Prime Rib: Slow cooked prime rib served in its own natural juices \$7.00

Fillet Mignon: 8 oz fillet mignon prepared to your liking finished with a port wine demi-glaze \$8.00

Fillet Oscar: 8 oz Fillet topped with asparagus, jumbo lump crab meat finished with a béarnaise sauce
\$10.00

New York Strip: 12 oz New York Strip cooked to your liking \$8.00

Surf and Turf: 8 oz Fillet and 8 oz lobster tail prepared to your liking. Market Price

Veal Chop: Mozzarella, roasted peppers crab meat & spinach served with mushroom risotto Market Price

Pork Chop Milanese: Pan fried pounded pork chop topped with arugula and tomato bruschetta \$5.00

Rack of Lamb: Grilled rack of New Zealand lamb chops with a red wine rosemarie demi-glaze \$8.00

Bronzino: Oven Roasted in lemon, white wine and herbs Market Price

Chilean Sea Bass: Pan seared and finished in a white balsamic honey reduction. Market Price

Child's package can be added to all parties for Children under 12

\$15.99 per child

Choice of chicken fingers and fries or pasta and meatballs for entrée

Hor d'oeuvres

We can set up an hor d'oeuvres station or have it butlered, the choice is yours.

Enhance your party by adding hot and cold hor d'oeuvres

Tomato Crostini \$2.00
Homemade tomato pie bites \$2.00
add \$.50 each additional topping
Mushroom Crostini \$3.00
Pigs in a blanket \$3.00
Mini Caprese Skewers \$3.50
Crab and Avocado Crostini \$5.00
Prosciutto and Mozzarella Crostini #3.50
Artichoke Crostini \$2.50
Mini Beef Wellington \$3.75
Crabmeat stuffed mushrooms \$4.00
Meat stuffed mushrooms \$3.50
Chicken or beef kabobs \$3.75
Mini meatballs \$3.75
Mini Suppli (rice balls) \$3.00
Mini potato croquets stuffed with prosciutto and mozzarella \$3.00
Top neck clams on the half shell with lemon & cocktail sauce \$3.00
Oysters on the half shell with lemon, & Cocktail sauce \$4.75
Oysters Rockefeller \$5.00
Shrimp Cocktail 5.25
Lollipop Lamb Chops 6.50

Don't see your favorite Hor D'oeuvres? Tell us and we'll make it for you!