

OUTER BANKS, NC

# RED SKY *Catering*

Thank you for your interest in having Red Sky cater your upcoming special event. From beach casual to more elegant affairs, including rehearsal dinners and receptions, let the experts from Red Sky Catering put their talents to work for you. We have been providing professional, southern hospitality & creative cuisine for special events - large & small - for over 21 years!

Our menus reflect the use of a wide array of fresh, local foods fused with a diverse & creative range of cooking techniques. Guests leave your special occasion with a new awareness of food tastes, presentation, and cultural twists, as well as satisfied. Of course, we're happy to serve more traditional menus, including plated meals and buffets. So, if you don't see it, please ask. We're happy to accommodate your special requests, provide a complimentary tasting, and collaborate with you to develop the perfect menu for your celebration. And don't forget the kids! We're happy to prepare a special menu just for them.

Please contact our Catering Sales Manager at 252-216-1080 or at [alexis.redskycatering@gmail.com](mailto:alexis.redskycatering@gmail.com) to inquire further or to contract your upcoming celebration.

And have you heard about our Chefs on Call Service? It's great for smaller get-togethers. We bring a chef and all the food to make dinner in your home. No crowded, noisy restaurants; no waiting in long lines; no cold food. We bring an enjoyable night "out" to you.

We look forward to helping you host your next great event.

Sit back, relax, and enjoy! Leave the work to us.

Thank you for the opportunity.

*Chef Wes Stepp*  
& The Red Sky Catering Team  
[www.redskycatering.com](http://www.redskycatering.com)  
2024

# Menu Items

Large Parties & Receptions

Prices listed indicate food costs only (++ indicates possible upcharges)  
Labor & any other associated charges are based on your menu, location, guest count, etc.

## THE VIRGINIA DARE

2 Appetizers  
3 Total Sides and 2 Entrées

## THE PAMLICO

3 Appetizers  
3 Total Sides and 3 Entrées

## THE CROATAN

4 Appetizers  
4 Total Sides and 4 Entrées

## To Start

### PETITE CAROLINA CRAB CAKES

Jumbo Lump Crab Meat | Sriracha Aioli

### SOUTHWESTERN SHRIMP

Sweet 'n Smokey Seasoning | Tortilla Crisps

### BACON WRAPPED SCALLOPS

Wanchese Sea Scallops | Apple Wood  
Smoked Bacon | Mango BBQ Sauce

### MINI BEEF WELLINGTONS

Puff Pastry | Mushrooms |  
Creamy Horseradish Sauce

### VEGGIE SPRING ROLLS

Sweet Thai Chili Sauce

### TUNA POKE

Local Yellowfin Tuna | Diced Avocado |  
Tortilla Crisps | Poke Sauce

### RAW BAR ++

PEEL & EAT Fresh NC Steamed Shrimp |  
Cocktail Sauce

OYSTERS RAW | Fresh | Hot & Cocktail Sauce

### POT STICKERS

Choice of Veggie or Pork | Asian Laquer

### SWEET POTATO BISCUIT

Fig Jam | Goat Cheese

### ASIAGO ARTICHOKE DIP

Classic Southern Style Dip | Dippers

### BAKED BRIE BOARD

Fig Jam | Dried Apricots | Crackers

### FALAFEL

Chickpea Delight | Cucumber Yogurt

### SEARED RARE TUNA DISPLAY

Pickled Ginger | Asian Lacquer | Wasabi Crema |  
Seaweed Salad

### ARMADA OF FRESH FRUIT

Seasonal Fruit Display

### CHARCUTERIE BOARD ++

Artisan Cheeses | Premier Cured  
Meats

### BARBEQUE CHICKEN BITES

White Chicken | White Alabama Barbeque Sauce

### PORK BAO BUNS

Asian Barbeque | Steamed Buns | Ginger Yum Yum Sauce

# Salad & Side Selections

Salads can also be customized to your event based on the season & your preferences!

## SUMMER BREEZE SALAD

Fresh Mozzarella | Heirloom Cherry Tomatoes  
or Strawberries | Basil | Field Greens |  
Balsamic Reduction (Seasonal)

## ASIAN CHOP

Red Cabbage | Shredded Carrots | Edamame  
Onions | Crisp Wonton Strips |  
Ginger Dressing

## BABY BEET SALAD

Twisted Greens | Clementines | Goat Cheese |  
Pistachios | Honey Thyme Vinaigrette

## RED SKY CHOP

Romaine | Tomatoes | Beans | Chickpeas |  
Olives | Cheddar Cheese |  
Chives | Balsamic Dressing

## CLASSIC CAESAR

Romaine | Shredded Parmesan | Croutons

## THE WEDDING WEDGE

Lettuce | Bacon | Tomato |  
Blue Cheese Dressing

## Starches

### GOURMET MAC 'N CHEESE

3 Cheese Pasta | Silky Cream

### REDNECK RISOTTO

Creamy Grits | Asiago Cheese

### COUNTRY STYLE MASHED POTATOES

Red Potatoes | Butter | Cream

### ROASTED RED POTATOES

Fresh Thyme | Olive Oil | Garlic |  
Sea Salt | Caramelized Onions

### PARMESAN & SPINACH RISOTTO

Creamy Italian Arborio Rice | Baby Spinach

### TRUFFLE FINGERLING POTATOES

Rosemary | Garlic | Truffle Salt

### LEMON ISRAELI COUSCOUS

## Veggies

### STIR FRIED GREEN BEANS

Pork Belly | Red Chili Flakes

### SOY STUNG ASPARAGUS

Caramelized Onions | Red Peppers

### BALSAMIC & GARLIC STUNG VEGGIES

Zucchini | Sweet Red Peppers | Squash |  
Mushrooms | Feta Cheese

### TRICOLOR CARROTS

Thyme | Honey

### ROASTED BRUSSELS & CAULIFLOWER

Chipotle Lime Honey

### COLESLAW

Asian or Southern Style

### ENGLISH CUCUMBER SALAD

Chopped Tomatoes | Apple Cider Vinegar |  
Onions | Feta Cheese

# Entree Selections

## Ocean Infused

### CHEF WES'S SHRIMP 'N GRITS

NC Shrimp | Redneck Risotto | Cajun Cream  
Sauce

### NC JUMBO LUMP & BACKFIN CRAB CAKES

Black Bean & Corn Salsa

### FRESH SEASONAL FISH OR SALMON

Fruit Salsa

### PAN SEARED SCALLOPS++

Bacon Onion Jam

### LOBSTER TAIL OR CRAB LEGS ++

Market Price

## Ocean Impaired

### CHICKEN PROSCIUTTO

Boneless Chicken Breast | Mozzarella |  
Pesto Cream

### FREE RANGE WHITE MEAT CHICKEN

Rosemary | Garlic Cream Sauce or  
Southern Style BBQ

### LAMB LOLLIPOPS

Rosemary Dijon Marinade or  
Rosemary | Red Wine Demi-Glace

### TASTEFULLY FIT BOWL

Choice of Chicken or Steak | Butternut Squash |  
Greens | Onions | Honey | Beets

### COCONUT CURRY BOWL - VEGAN

Red Curry & Coconut Broth | Butternut Squash | Sweet Onions | Brussel Sprouts | Carrots | Jasmine Rice

## Pasta

### PASTA ALFREDO OR MARINARA

Add Chicken or Shrimp

## Beef Options

### YOUR PREFERRED CUT

Bistro Sirloin Steak  
Prime Rib  
Beef Tenderloin ++

### SIDES

Chimmi Churri  
Herb Demi-Glace  
Blue Cheese  
Horseradish Cream Sauce

# Handhelds, Late Night Snacks, and Stations

## **BUILD YOUR OWN MINI-SLIDERS**

Crab Cake ++ with Sriracha Aioli or Roasted Pork BBQ Served on Slider Rolls  
with Creamy Southern Cole Slaw

## **BUILD YOUR OWN SOFT TACO BAR**

Choice of Chicken, Steak or Shrimp ++ (Pick One) |  
Corn Tortillas | Pico de Gallo | House Made Guacamole | Cheese | Lettuce | Sour Cream

## **ROASTED MASHED POTATO BAR**

Assorted Toppings of Blue Cheese | Sour Cream | Onions | Cheese | Bacon Bits

## **GOURMET MAC & CHEESE BAR**

Bacon | Chorizo | Onions | Pico de Gallo | 3 Cheese Blend

# Rehearsal and Welcome Dinners

Welcome your guests to North Carolina by giving them a true taste of Southern Food & Hospitality at your place or ours! Select any of the menu items already listed to create your own pre-reception dinner! *If you prefer to hold your dinner at our place, we will work with you to create a special menu perfect for your budget and culinary choices!*

# Outer Banks Casual Cooking

Traditional southeastern fare with a Carolina twist!  
Perfect for the night before!

**ARTICHOKE ASIAGO DIP & DIPPERS**

**NORTH CAROLINA PEEL 'N EAT SHRIMP**

**ANDOUILLE SAUSAGE**

**SOUTHERN BARBEQUE CHICKEN**

**ROASTED RED POTATOES AND SWEET ONIONS**

**SOUTHERN COLESLAW**

**CLASSIC CAESAR SALAD**

**CORN ON THE COB**

# Bar Packages

Prices based on up to 5 hours of service

Bartender Labor Priced Separately

Client is responsible for all glassware

*\*Any alcohol purchased by Red Sky Catering that is not consumed at the event will be returned to Red Sky per ABC Regulations*

## **BAR SET-UP\***

Ice | Bar Fruit | Juices | Mixers | Sodas | Beverage Napkins | Bar Tables & Linens

**\$8.00 per person**

*\*Client Provides All Alcohol & Specialty Ingredients for Cocktails*

## **BEER & WINE**

Selection of 2 Craft Beers & 2 Domestic or Import Beers

Selection of 3 House Wines\*\*

Bar Set Up

**\$30 per person**

## **HOUSE LIQUOR**

Selection of 2 Craft Beers & 2 Domestic or Import Beers

Selection of 3 House Wines\*\*

Bar Set Up

**\$40 per person**

Absolut | Beefeater | Bacardi | Sauza Silver | Jim Beam

## **PREMIUM LIQUOR**

Selection of 2 Craft Beers & 2 Domestic or Import Beers

Selection of 3 House Wines\*\*

Bar Set Up

**\$45 per person**

Titos | Bombay Sapphire | Ron Abuelo | Hornitos Reposado | Makers Mark

## **TOP SHELF LIQUOR**

Selection of 2 Craft Beers & 2 Domestic or Import Beers

Selection of 3 House Wines\*\*

Bar Set Up

**\$50 per person**

Grey Goose | Hendricks | Mt. Gay Eclipse | Patrón Silver | Woodford Reserve

## **\*\*HOUSE WINE SELECTION**

Chardonnay | Pinot Grigio | Sauvignon Blanc | Rosé | Cabernet | Zinfandel |

Red Blend | Cava Brut | Prosecco | Pinot Noir

# Frequently Asked Questions

## **WHAT IS INCLUDED WHEN I BOOK AN EVENT WITH RED SKY CATERING?**

We provide all necessary serving\* and food display equipment, food presentation, and bar tables with floor length white linens, and necessary staff members. \*On occasion, we may ask our clients to rent additional equipment for specialty service or locations.

## **AS THE CLIENT, WHAT DO I PROVIDE?**

You provide all of the guest dining tables, chairs, table linens, including their set-up and breakdown. You are also responsible for providing china, glassware, and silverware. \*On occasion, we may ask our clients to rent additional equipment for specialty service or locations.

## **WHAT CHARGES CAN I EXPECT?**

You will be responsible for all contracted food and beverage charges, tax of 7.75% on food and beverage, travel charges (if applicable), a 3% Administrative Fee based on the balance due before tax, and a labor charge. There are no hidden charges or fees that are not discussed with you up front.

## **DOES THE LABOR CHARGE INCLUDE GRATUITY?**

The labor charge is used to pay for our staff and specific costs associated with off-premise catering. The charge depends on the event's requirements and Employees required.  
Gratuity is not included.

## **WHAT DOES THE CATERING STAFF WEAR?**

Our uniform is black slacks/dress/skirt, black shoes, and a black shirt.

## **WHAT ARE THE DEPOSIT AND PAYMENT SCHEDULES WHEN I BOOK AN EVENT?**

A non-refundable deposit of \$1,000 is due upon execution of the catering agreement. Once the menu and pricing are agreed upon, a payment of 20% of the total balance is required. A payment of 50% of the estimated remaining balance is due 30 days prior to the event. Both your final guest guarantee and any remaining balance are due 7 days prior to the event.

## **DO YOU CATER IN THE 4X4 AREAS NORTH OF COROLLA & ON THE SOUTHERN BEACHES (HATTERAS)?**

We gladly cater on the beaches north of Corolla or the southern beaches near Cape Hatteras. We charge a travel fee for all events in order to cover transportation and additional labor charges. Minimum guest counts also apply.

## **WHAT IF THERE IS A HURRICANE?**

All deposits and payments can be used toward a rescheduled event. Red Sky Catering will work with each client to determine the appropriate process depending on the timeframes and costs associated with the event. We strongly recommend purchasing wedding insurance especially if you are scheduling your event during the hurricane season (June–November).

# What our Customers are Saying!

**WE ARE PROUD OF OUR FOOD AND SERVICE, BUT DON'T JUST TAKE OUR WORD FOR IT-  
HERE'S WHAT SOME OF OUR CUSTOMERS HAVE SAID ABOUT RED SKY CATERING!**

*"Great experience"*

"From the very beginning we had a great experience starting with the catering director. Everyone we dealt with could not be more accommodating and professional. I recommend Red Sky Catering to everyone."

**CRAIG S. - MARRIED ON 11/30/2023**

*"Red Sky is fantastic"*

"A big thanks to Chef Wes, Bridget and the team for absolutely amazing food and service. What a joyful night! So many of our guests complimented the chef as well. I would highly recommend!"

**JOLYNN S. - MARRIED ON 10/23/2023**

*"Fantastic food and service"*

"Red Sky Cafe catered our wedding 10/20/2023. First the food was excellent and people were raving about it. The portions were huge. The service was also great. They were on time with everything. There was one issue with the bar that the on-site manager, once notified, handled quickly and to satisfaction. Even with the bar issue I would highly recommend using Red Sky for all your catering needs."

**MARK M. - MARRIED ON 10/20/2023**

*"Highly recommend!"*

"We loved Red Sky Caterer! Right from the start they were there to help and answer any questions we had. The only hard part working with Red Sky was narrowing our wedding dinner down from all the choices. Not only did we have them cater our wedding but also the following night for dinner. Between Alexis, who was my go to girl, the chefs and serving staff, they all made us feel like we were their only clients. Would love to have another wedding just to work with them again!!!"

**JO ANN V. - MARRIED ON 09/26/2023**

*"Perfect for our wedding!"*

"The Red Sky team was amazing to work with for our micro wedding! The catering manager, Alexis, was so helpful during the planning process and we were so happy they had an option for our smaller event with the Chefs on Call service. The chef and servers that came out to the house were so great. They kept the food coming and checked on us repeatedly to make sure we had everything we needed. And the food - was AMAZING! Every one of our guests loved it and so many told us it was the best wedding food ever! We were lucky to have leftovers and got to enjoy it with our family the next day as well. Choosing Red Sky was one of the best decisions we made!"

**ALLISON H. - MARRIED ON 10/05/2023**

*"The Best of the Best"*

"Everything was fantastic. More than we could have ever imagined. Every single person came up to us to let us know that the food was amazing, and the staff was just the absolute best. From the rehearsal, the cocktail hour and the reception- it was all delicious. Everyone was all so friendly and helpful. Our bartender Doug for our rehearsal and our wedding was just so full of personality, and made our day even better. Bridget is spectacular- my mothers favorite person haha. Chef Wes even came out to the beach to congratulate us and say hi! What a truly great group of people. We can not say thank you enough!! The food and impeccable service made our day even more special."

**LISA C. - MARRIED ON 06/27/2023**

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