

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)

2025

# MENU ITEMS

## LARGE PARTIES & RECEPTIONS

\*prices listed indicate food costs only ( ++ indicates 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  
\$45

### THE PAMLICO

3 appetizers  
3 total sides and 3 entrées  
\$55

### THE GROATAN

4 appetizers  
4 total sides and 4 entrées  
\$65

## TO START

### PETITE CAROLINA CRAB CAKES ++

jumbo lump crab | sriracha aioli

### SOUTHWESTERN SHRIMP

sweet 'n smokey seasoning | tortilla crisps

### BACON WRAPPED SCALLOPS

wanchese sea scallops | mango bbq

### MINI BEEF WELLINGTONS

puff pastry | mushroom | creamy horseradish sauce

### VEGGIE SPRING ROLLS

sweet thai chili sauce

### TUNA POKE

diced avocado | cucumber | jalapeno  
cilantro | poke sauce | tortilla crisps

### POT STICKERS

veggie or pork | Asian laquer

### RAW BAR OPTIONS ++

### PEEL & EAT SHRIMP

cocktail sauce | drawn butter | lemon wedges

### OYSTERS RAW

cocktail sauce | hot sauce | mignonette  
horseradish | crackers | lemon wedges

### SWEET POTATO BISCUIT

fig jam | goat cheese

### ASIAGO ARTICHOKE DIP

classic southern style dip | dippers

### BAKED BRIE BOARD

fig jam | dried fruit | crackers

### TUNA TAR TAR

sweet potato rounds | honey glaze

### ARTICHOKE PUFFS

artichoke hearts | cream cheese | buffalo sauce

### MINIATURE TOMATO PIE

tomato jam | cheese blend | filo cup

### LUSCIOUS LATKES

salmon lox | creme fraiche

### BLISTERED BRUSSELS

chipotle candied glaze

### CHARCUTERIE BOARD ++

artisan cheeses | premier cured meats  
crackers | dried fruits | variety of spreads

# SALAD & SIDE SELECTIONS

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

## **BABY BEET SALAD**

twisted greens | clementines | goat cheese  
pistachios | honey thyme vinaigrette

## **THE WEDDING WEDGE**

lettuce | bacon | tomato  
blue cheese dressing

## **SUMMER BREEZE SALAD**

field greens | fresh mozzarella  
heirloom cherry tomatoes or strawberries  
balsamic reduction | lemon oil

## **RED SKY CHOP**

romaine | tomatoes | onions | chickpeas  
olives | cheddar cheese | balsamic dressing

## **CLASSIC CAESAR**

romaine | shredded parmesan | croutons  
house made caesar

## **ASIAN CHOP**

red cabbage | shredded carrots | onions  
cucumber | crispy wontons | ginger dressing

# STARCHES

## **GOURMET MAC 'N CHEESE**

cavattapi | three cheese silky cream

## **REDNECK RISOTTO**

creamy grits | asiago cheese

## **COUNTRY STYLE MASHED POTATOES**

red potatoes | whole grain mustard

## **ROASTED RED POTATOES**

thyme | rosemary | carmelized onions

## **PARMESAN & SPINACH RISOTTO**

arborio rice | baby spinach

## **LEMON ISRAELI COUSCOUS**

## **TASTEFULLY FIT HASH**

butternut squash | sweet potato  
roasted beets | honey glaze

## **MEXICAN STREET CORN COUSCOUS**

pearled couscous | grilled corn  
red peppers | sweet onion | cilantro

# VEGGIES

## **BROCCOLINI**

basil butter

## **SOY STUNG ASPARAGUS**

caramelized onions | red peppers

## **GRILLED VEGGIES**

garlic stung mixed seasonal veggies

## **STIR FRIED GREEN BEANS**

pork belly | red chili flakes

## **BLISTERED BRUSSELS**

chipotle lime honey

## **ROASTED CAULIFLOWER**

curry stung

## **HEARTY HARVEST**

pearled onion | zucchini |  
mushrooms | chimmichurri

## **TRICOLOR CARROTS**

thyme | honey glaze

# ENTRÉE SELECTIONS

## OCEAN INFUSED

### CHEF WES'S SHRIMP 'N GRITS

redneck risotto | cajun cream sauce | fresh pico

### NC JUMBO LUMP & BACKFIN CRAB CAKES ++

black bean & corn salsa

### FRESH SEASONAL FISH

fruit salsa

### PAN SEARED SCALLOPS ++

bacon onion jam

### KILTLESS SALMON

honey butter & pistachio crusted

## OCEAN IMPAIRED

### CHICKEN PROSCIUTTO

chicken breast | fresh mozzarella | pesto cream

### FREE RANGE WHITE MEAT CHICKEN

rosemary & garlic cream sauce. or southern style bbq

### LAMB LOLLIPOPS ++

rosemary dijon marinade

### CRISPY DUCK CONFIT

seasonal chef's selection gastrique

### COFFEE RUBBED PORK TENDERLOIN

jalapeno bacon jam

### COCONUT CURRY BOWL - VEGAN

curry & coconut broth | mixed seasonal veggies | jasmine rice

## BEEF OPTIONS

**YOUR PREFERRED CUT** bistro sirloin steak | prime rib | beef tenderloin ++

**CHOICE OF SAUCE** chimmi churri | blue cheese crusted | herb demi-glace | horseradish cream sauce

# HANDHELDS, LATE NIGHT SNACKS & STATIONS

## BUILD YOUR OWN MINI-SLIDERS

choice of  
crab cakes++ | sriracha aioli  
or  
roasted pork bbq | creamy Southern cole slaw | bbq sauce

## 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

blue cheese | sour cream | onions | cheese blend | bacon bits

## GOURMET MAC & CHEESE BAR

bacon | chorizo | onions | pico de gallo | three 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!

ASIAGO ARTICHOKE DIP & DIPPERS

CLASSIC CAESAR SALAD

SOUTHERN COLESLAW

CORN ON THE COB

ROASTED RED POTATOES & SWEET ONIONS

NORTH CAROLINA PEEL 'N EAT SHRIMP

ANDOUILLE SAUSAGE

SOUTHERN BARBEQUE CHICKEN

# BAR PACKAGES

prices based on up to 5 hours of service | labor is priced separately  
client is responsible for all glassware

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

\$8.00 per person

coke | diet coke | sprite | soda water | tonic | gingerale  
orange | cranberry | pineapple | grapefruit  
lemon & lime juice | simple syrup | bitters  
lemons | limes | oranges | cherries | beverage napkins | ice

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

## **BEER & WINE**

\$30 per person

bar set up

selection of 2 craft beers & 2 domestic or import beers

selection of 3 house wines\*\*

## **HOUSE LIQUOR**

\$40 per person

bar set up

selection of 2 craft beers & 2 domestic or import beers

selection of 3 house wines\*\*

absolut | beefeater | bacardi | sauza | jim beam

## **PREMIUM LIQUOR**

\$45 per person

bar set up

selection of 2 craft beers & 2 domestic or import beers

selection of 3 house wines\*\*

titos | bombay sapphire | ron abuelo | hornitos | makers mark

## **TOP SHELF LIQUOR**

\$50 per person

bar set up

selection of 2 craft beers & 2 domestic or import beers

selection of 3 house wines\*\*

grey goose | hendricks | mt. gay eclipse | patrón silver | woodford reserve

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

chardonnay | pinot grigio | sauvignon blanc | brut | prosecco

red blend | cabernet | pinot noir

*\*\* Red Sky Catering carries our own ABC license and alcohol service policies. In the event you are to hire outside bar services while Red Sky is on-site, please be advised that said outside bartender(s) are not covered under Red Sky Catering's ABC license and Red Sky staff are not responsible for serving any guests alcohol and/or assisting outside bartender(s) in any way related to the service/setup of the bar.*

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

# 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.

## **OUTDOOR CATERING SERVICES:**

In the event that the Client has requested catering services from Red Sky at an outdoor Function, the Client is responsible for providing a Catering tent in order for Red Sky to provide their services for said Function. A Function is considered outdoors if the Function is held at any venue or location that does not provide Red Sky the use of an indoor cooking and/or preparation area where Red Sky is able to use Red Sky's cooking equipment and perform Catering service obligations such as washing dishes, and/or plating food. The Client is to confirm with Red Sky that these requirements have been met by three months prior to the Function.

## **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

*"Your guests will rave about the food!"*

"We are so thankful that we hired Red Sky to cater our wedding (and most of our events throughout our "wedding week")! Our guests cannot stop talking about how amazing the food was! Our wedding was perfect and we have Red Sky to largely thank for that! The passed apps were phenomenal and my friends cannot stop talking about the Shrimp & Grits! If you want good food at your OBX event or wedding, Red Sky is the way to go! They also went above and beyond for us for a BBQ that we did and it was amazing!"

DEIRDRE S. - MARRIED ON 09/05/2024

*"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

*"Red Sky!!!"*

"Red Sky catering over exceeded our hope and dream. The only thing better than the food were the staff. Everything from start to finish was perfect. We hired them without having tried their food and were prepared to be disappointed but they blew us away. The Chef cooked the food on site and he and his team created an amazing experience. The serving staff were so friendly and lovely. We wish we could have taken them home with us. There is nothing they could have done better. I cannot recommend Red Sky enough. Thank you to everyone who helped us create the dream wedding."

AIMEE B. - MARRIED ON 09/20/2024

*"An Absolute Must!"*

"Would 1 trillion % recommend. We held our wedding up on the 4x4 at The Chesapeake and Red Sky did such a phenomenal job. They were timely, flexible, professional, and most of all the food was absolutely some of the best food ever. Definitely the best wedding food I have ever had. They are an absolute must to work with."

LAUREN M. - MARRIED ON 11/09/2024

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