

**PASSED APPETIZER CHOICES
FOR COCKTAIL
OR DINNER PARTY**

SEAFOOD

Shrimp Cocktail size 21 - 25
Super Colossal Shrimp Cocktail
size u-10 add 2.50 pp
Tempura Shrimp
Salmon Tartar Chive Blini
Potato Latke, Smoked Salmon, Crème Fraiche
Scotch Smoked Salmon Asparagus Wrap
Clam Chowder Shooters
Smoked Salmon on Flatbread
Baked Stuffed Lobster Mushrooms
Lobster Pizzette, Fig Jam, Bleu Cheese
Lobster Potstickers
Hot Buttered Lobster Sliders add 4.50 pp
Mini Bag Fried Calamari lemon Caper Aioli
Mini Bag Fried Clams Tartar Sauce
Deep Sea Scallops Wrapped In Bacon
Mini New England Cod Cakes
Seafood Croquettes
Fried Oysters
Oysters on the Half Shell
Countneck Clams on the halfshell
Countneck Clams casino
Tuna Crudo
Shrimp Risotto
Oysters Rockefeller
BBQ Oysters
Shrimp Pesto Pizzette
Scallops Scampi
Pickled Herring with Cream Sauce, Rye toasts
Smoked Whitefish Salad, Crackerbread
Mini Lox, Bagel & Cream Cheese

VEGETABLE

Veggie Quiche
Arancini w/ cheese
Eggplant Rollatini Parmesan
Mini Bag Crispy Fried Green Beans
Veggie Burger Slider
Deviled Eggs
Guacamole with Chips
Mini Caprese "Salad"
Wild Mushroom Stuffed with Spinach & Feta
Wild Mushroom, Goat Cheese & Arugula
Pizzette
Tempura Veggies
Mini Veggie Spring Roll
Heirloom Tomato & Basil Pizzette, Parmesan
Roasted Red Pepper Pizzette
Wild Mushroom Ravioli, Truffle Oil, Parmesan
A Bag Of Warm Truffled Popcorn
Artisinal Cheeses

POULTRY & BEEF

Ripe Melon Wrapped with Prosciutto
Short Rib Bomb
Duck Egg Rolls
Chicken & Ginger Dumpling
Sesame Chicken Skewers
Spicy Buffalo Chicken Skewers
Marinated Sirloin, Toast Points, Scallion Crema
Baby Lolipop Lamp Chops add 2.50pp
Pulled BBQ Pork Slider
Burger Sliders with the works
Stael tartar Toast Points
Spicy Meatballs, Tomato sauced
Mini Turkey Reuben
Twice Baked Potato, Cheese, bacon, Sour Cream
Duck, Pork or Chicken Rillette
House made Sausages
Bacon Wrapped Dates
Sausage & Hot Cherry Pepper Pizzette
Pepperoni Pizzette
Sweet & Spicy Baby Back Ribs

**"It was a
Fabulous Affair"**

- Birthday Parties • Anniversaries
- Holiday Gatherings • Weddings
- Rehearsal Dinners • Corporate Events
- Retirement Parties • Reunions • Showers
- Bereavement Gatherings • Daylong Retreats
- Christenings • Board Meetings • And more...

ALCOHOL: All alcoholic beverages at bar pricing. Extensive wine list.

ROOM/ADDITIONAL STAFF/SETUP CHARGES: \$75 weekdays, \$150 weeknights, \$150 Fridays, Saturdays and Sundays. Additional or special staffing needs will be charged accordingly. Outside space, when available, is charged according to time of use.

CAKES: There is \$2.50 per person plating charge of for cakes brought in. You may bring in a cake for your event in lieu of a full dessert and we will serve it with chocolate covered strawberries and ice cream at no additional charge.

FLORAL AND OTHER DECORATIONS: We will decorate to your specifications or you may provide your own floral arrangements at no additional charge. Decorations that attach to any permanent surface must be pre-approved.

DEPOSIT AND FINAL BILLING: A non-refundable deposit of 50% of the total estimated cost is required to reserve the room. Final billing charges are due at the conclusion of the event. These may be paid by cash, credit card or pre-arranged check. A current Mass State Tax of 6.25% and a 20% gratuity will be added to the final billing amount.

SPECIAL SERVICES:

- Musical and other entertainment artists: a diverse group of musical artists are available for entertainment. Comedians, sketch artists and other entertainment is available.
- Custom Menus - Some examples: Multi Course French Inspired Dinner, Lobster Bake, Multi Course Vegan Dinner, Multi Course Game Dinner, Multi Course Ethnically-Themed Dinners
- Electronic, Technical, Audio-Video Equipment available.

**Red Rock
Bistro**

141 Humphrey St., Swampscott MA 01907

**Red Rock
Bistro
Private
Dining
Room**

**Oceanfront Dining with
Spectacular Views of
Nahant Bay and the
Boston Skyline**

**English Garden Room
setting for up to 70 guests;
entire restaurant available
for up to 200 guests.**

**Creative American Cuisine
Fine Dining Service**

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141 Humphrey Street,
Swampscott, MA 01907
www.redrockbistro.com

Did we miss your favorite?
Please let us know, we may be able to create it for you!

DINNER PARTY - SIT DOWN

Choose 3 Passed Appetizers to pass at cocktail hour or they may be served at the table family style.

An extensive list of appetizers is available to choose from.

For your events menu please choose:

one of our Salads,

5 entrées,

2 desserts,

Coffee and Tea are served.

Your guests then choose from your personalized menu that has been printed for that evening. (No pre-ordering or limited choices)

25 person minimum Sunday – Thursday

35 person minimum Friday & Saturday

Priced according to entrée and appetizer choices

Sampling of Entrees with 5 Choices

Salmon Garlicky Baby Spinach, White Bean Ragu, Olive Relish

Chicken Pan Pressed Under A Brick, Roasted Garlic Potato Cake, Grilled Asparagus, Lemon Thyme Jus

Scallops Pan Seared, Squash Risotto, Walnut Gremolata, Pear Vinegar Reduction

Filet Mignon Center Cut Filet Mignon, Potato Lyonnaise, Warm Chantarelle Mushroom Vinaigrette, Salsa Verde

Pappardelle Pasta Shrimp, Housemade Pappardelle, Grape Tomatoes, Arugula, Reggiano Parmesan, Garlic Oil

Full Sit Down Dinner events From

\$49 per person

COCKTAIL PARTY

Choose from our vast list of appetizers. All appetizers are passed during the event.

25 person minimum Sunday – Thursday

40 person minimum Friday & Saturday

6 appetizer choices and a

Mediterranean dip and cheese station

\$35pp

10 appetizer choices

Mediterranean Dip and cheese station

Passed Handmade Chocolates

\$49pp

BRUNCH

Tables are set with baskets of mini Bagels & Muffins, Fresh Fruit Platters, Fresh Juices, Cream Cheeses, Jams and Jellies.

A personalized menu is printed for the event and your guests are able to choose from 5 entrees and 2 desserts at the event.

Sample of Entrees

Omelette Farm Ham, Provolone, Portobello

Mushroom, Hash Brown Wedge, Toast

Short Rib Hash Short Ribs, Potato, Poached Eggs, Rosemary Aioli, Toast

French Toast Egg Challah, Blueberry Syrup, Cinnamon

Whipped Cream, Candied Pecans

Eggs Benedict Country Ham, Poached Eggs, Polenta Cake, Asparagus, Tomato Hollandaise

Bagel & Lox Scottish Smoked Salmon, Chive Cream Cheese, Egg bagel, Tomato, Cucumber, Red Onion, Capers, Petit Field Salad

Other entrees may be substituted. Some may carry a small additional charge. Entrée preparation may change seasonally.

Desserts

Choose two of our current desserts to offer your guests

Coffee and Tea

\$35 pp minimum 35 guests

LUNCH

All lunches have multiple entrée choices that do not have to be made in advance. Your guests choose from the personalized menu printed for your event that day.

Lunches are available every day except Sunday

LUNCH # 1

Choice of Seafood Chowder or Field Greens Salad

Entrees

Turkey Reuben Sauerkraut, Swiss Cheese, Oven Roasted Turkey, House Made Russian Dressing, Marble Rye, French Fries

Shrimp & Pasta House Made Pappardelle, Gulf Shrimp, Arugula, Parmesan, Tomatoes, Garlic Oil

Omelette Farm Ham, Provolone, Portobello Mushroom, Hash Brown Wedge, Toast

Flatbread Pizza Pepperoni, Cheddar, Parmesan, Havarti

Dessert

A Dish Of Richardson's Vanilla Ice Cream with freshly baked cookies

Coffee and Tea

\$23 pp

LUNCH # 2

Fresh Fruit Plate

Veggie Burger House Made, Brie, Artichoke Pesto, Lightly Dressed Field Greens

Flatbread Pizza Roma Tomatoes, Fresh Mozzarella, Caramelized Onions, Basil Infused Oil

Duck Salad Confit Duck, Arugula, Pine Nuts Goat Cheese, Dried Cherries, Honey Vinaigrette

Chicken BLT Wrap Grilled Chicken, Romaine, Bacon, Tomato, Mayo, Fries

Dessert

A Dish Of Richardson's Vanilla Ice Cream with Freshly Baked

Cookies

Coffee and Tea

\$23 pp

LUNCH # 3

Shrimp Cocktail or Clam Chowder

Fish n Chips Fried Cod, French Fries, Cole Slaw

Pasta Carbonara Cavatappi Pasta, Chicken, Bacon, Peas, Artichokes, Parmesan sauce

Cobb Salad Lettuces, Avocado, Bacon, Blue Cheese, Egg, Chicken, Tomato, Red Onion

Burger Grilled Onions, Cheddar, Bacon, Lettuce, Tomato, Fries & Slaw

Dessert

A Dish Of Richardson's Vanilla Ice Cream with Freshly Baked

Cookies

Coffee and Tea

\$24 pp

LUNCH # 4

Field Green Salad with Champagne Vinaigrette

Grilled Salmon Oven Roasted Potatoes, Snap Peas

Gnocchi & Lamb Ricotta Gnocchi, Lamb Bolognese, Parmesan

Sausage Pizza Taleggio Cheese, Grilled Sausage, Roasted Garlic, Cherry Peppers

Lobster Roll Toasted & Buttered Hot Dog Roll, Mayo & Celery On The Side, French Fries (add \$5 pp ordering)

Dessert

Crème Brulle with Chocolate Dipped Amoretto Cookie

Coffee and Tea

\$29 pp

Lunches may be custom designed, please inquire

THE TUSCAN FARM TABLE

Recently, on a trip to Tuscany, we were privileged to stay in a very small town at a wonderful villa with a large group of friends.

The centerpiece of the villa was its garden patio with its 25-person table.

It was a great experience to get together at such a large table and enjoy food and friends in this exquisitely casual atmosphere.

We have recreated that feeling here at Red Rock in our Garden Room with our "Tuscan Table."

It seats 28 guests at a maximum with a minimum of 18. Everyone can hear and see each other across the expanse of space provided. The table decorates beautifully with its broad central area.

You may bring in floral decorations at no charge if desired or we can provide floral to your specifications.

Costs vary.

The Tuscan Table is set in our oceanfront Garden Room (Not Privately). You may order from our regular menus that are available at the time of your reservation. There are no additional charges. Reservations may be made for Lunch, Dinner or Brunch according to the following availability:

LUNCH

Monday-Saturday 11:30 - 3:00

DINNER

Sunday-Thursday 5:00 - 10:00

Friday and Saturday: 2 seatings

5:00/5:30 - 8:00/8:30

8:00/8:30 - closing

(1st seating is allocated up to 3 hours)

BRUNCH

Sunday: 2 seatings

10:30/11:00 - 1:00/1:30

1:00/1:30 - 3:30/4:00

(1st seating is allocated up to 2½ hours)

Private event menus may be available depending on guest count and date. Please Inquire. A non-refundable deposit of \$250 is required in order to reserve the Tuscan Table.

Minimum of 18 guests.

Special menus prepared for all sit-down events. Minimum food and beverage charges may apply on week-ends or holidays.