



REDSTONE

FEDERAL CREDIT UNION®

Culinary services provided by



Catering Menu

- This menu serves as a guide only. Custom menus, including premium options, are available from our Chef with adequate notice.
- Pricing is calculated based on product cost and may change with market conditions.
- All pricing displayed in this menu, unless otherwise noted, is based on a per person basis.
- Limited event availability in evening. All scheduled evening events are subject to up to a 20% up-charge.
- All caterings are on disposables unless otherwise requested. China is an additional \$1.00 per person.

BREAKFAST MENU

Some add-on items may not be available on all breakfast items.

The Deluxe Continental.....\$14.50
Assorted pastries and bagels with butter, margarine, cream cheese, fresh fruit, yogurt, coffee, tea, assorted juices, and water.

Lite Continental.....\$12.00
Assorted pastries and bagels with butter, margarine, cream cheese, fresh fruit, coffee, tea, and water.

Rocket City Breakfast.....\$15.00
Scrambled eggs, tater tots or grits, bacon or sausage, biscuits with gravy, fresh fruit, coffee, juice, and water. *(Substitute hashbrown casserole for an additional \$1.00)*

Healthy Start.....\$10.00
Fruit and yogurt assortment with juice and water.
Pastries not included.

Breakfast Add-Ons

Yogurt.....	\$2.00	Whole Fruit.....	\$2.00
Fruit Salad Bowl.....	\$3.50	Hot Oatmeal Bar.....	\$2.25
Fruit Tray.....	\$4.00		

SANDWICH SELECTIONS

Beverage includes tea and water. Sub bottled drinks \$2.00 per person.

Corporate Deli Selections.....\$16.00
Build Your Own

Selections include an array of premium meats, cheeses, and side salads. The assortment includes breads and buns, fresh lettuce, sliced tomatoes, deli-style pickles, condiments, chips, cookies, and a chilled beverage.

Choose from the following:

Meat	Cheese	Salad
<i>(choose three)</i>	<i>(choose two)</i>	<i>(choose one)</i>
• Turkey Breast	• American	• Pasta Salad
• Baked Ham	• Cheddar	• Potato Salad
• Roast Beef	• Swiss	• Coleslaw
• Chicken Salad	• Pepper Jack	• Fruit Salad
• Tuna Salad	• Provolone	• House Salad
• Curry Chicken Salad		• Caesar Salad

Vegetarian options available.

Boxed Luncheon.....\$14.00
Deli Sandwich

All boxed lunches include a premium sandwich, a freshly baked cookie, potato chips, cut fruit, and a chilled beverage. The boxed sandwich is accompanied by fresh lettuce, sliced tomato, pickles, and condiments.

Choose from the following sandwiches:
(choose three)

- Turkey Breast
- Baked Ham
- Roast Beef
- Tuna Salad
- Chicken Salad
- Curry Chicken Salad
- Cold Cut Combo

SIGNATURE SALAD SELECTIONS

Beverage includes tea and water. Sub bottled drinks \$2.00 per person.

Signature Salads.....\$14.50

Kale Chicken Caesar
Romaine, Kale, Tomato, Cucumber, Red Onion, Quinoa, Parmesan, Croutons, Caesar Dressing

Traditional Cobb Salad
Romaine, Tomato, Cucumber, Red Onion, Hard Cooked Egg, Bacon, Blue Cheese, Ranch Dressing

Strawberry Fields Salad
Romaine, Red Onion, Strawberries, Feta, Dried Cranberries, Candied Pecans, Balsamic Vinaigrette

Santa Fe Chicken Salad
Romaine, Tomato, Red Onion, Corn Relish, Quinoa, Cheddar, Tortilla Strips, Chipotle Ranch Dressing

Greek Goddess Salad
Romaine, Tomato, Cucumber, Red Onion, Beets, Olives, Banana Peppers, Feta, Greek Dressing

Oriental Chicken Salad
Romaine, Cucumber, Red Onion, Carrot, Mandarin Oranges, Chow Mein Noodles, Sesame Asian Vinaigrette

Power Salad
Kale, Romaine, Tomato, Cucumber, Red Onion, Quinoa, Blue Cheese, Sunflower Seeds, Dried Cranberries, Balsamic Vinaigrette

Buffalo Chicken Salad
Romaine, Tomato, Cucumber, Red Onion, Blue Cheese, Frank's Hot Sauce, Ranch Dressing

All salads come with a choice of grilled or crispy chicken.



THEMED LUNCH BUFFETS

Minimum of 30 Persons

Taste of Italy.....\$18.50

Italian Buffet is served with a choice of vegetable, garden salad, and breadsticks. Dessert and tea included.

(choose one)

- Chicken Parmesan
- Baked Stuffed Shells with Red Sauce *(3 per person)*
- Ravioli with Marinara *(meat or cheese filling)*
- Baked Spaghetti with Meatballs
- Classic Lasagna or Veggie Lasagna
- Chicken Vesuvio
- Chicken Fettucine Alfredo
- Pesto Chicken Primavera with Penne Pasta

South of the Border.....\$18.50

Mexican Buffet is served with Spanish rice, refried beans, tortilla chips, and salsa. Churros and tea included. *(Add guacamole for \$1.00 per person. Add garden salad for \$1.50 per person)*

(choose one)

- Enchilada Casserole
- Fajitas *(chicken, pork, or beef)*
- Build a Nacho Bar
- Build a Taco Bar *(soft or hard)*
- Pork Chile Verde
- Tamales *(red or green sauce)*

The Orient Express.....\$18.50

Oriental Buffet is served with steamed or fried rice, and two vegetable egg rolls per person. Dessert and tea included.

(Add garden salad for \$1.50 per person)

(choose one)

- Thai Chicken Toss
- Sesame Chicken Stir-fry
- Kung Pao Chicken
- Vegetable Stir-fry
- Beef and Broccoli Stir-fry
- Szechuan Chicken
- Mongolian Beef

The All-American Buffet.....\$18.50

American Buffet is served with kettle chips, and a choice of one salad *(potato, pasta, or coleslaw)*. Dessert and tea included.

(choose one)

- Angus Burger Bar with buns and all the fixings
- Design a Dog Bar with buns and all the condiments
- BBQ Pulled Pork *(kaiser rolls)*
- BBQ Bone-In Chicken *(2 pieces per person)*
- Smoked Beef Brisket
- BBQ Ribs
- Country Fried Bone-In Chicken *(2 pieces per person)*

TRADITIONAL BUFFETS

Minimum of 30 Persons

Southern BBQ Buffet.....\$21.50

Pulled pork and BBQ chicken. Banana pudding and tea/water included.

Sunday Dinner.....\$21.50

Roast turkey with pan gravy, baked ham, dinner rolls, and cranberry sauce. Pecan pie and tea/water included.

Tailgate Buffet.....\$21.50

Fried chicken and bratwurst. Peach cobbler and tea/water included.

Traditional buffets come with a garden salad and a choice of two sides.

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Ask your chef or server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BUFFET MENU

Garden salad, rolls, one entrée, one starch, one vegetable, one dessert selection, tea, and water. These items are only a selection of the items available.

Minimum 30 Persons required for all Design Your Own menus.

Design Your Own Entrée/Chef's Choice.....\$18.50

Double Entrée.....\$21.50

Poultry

Rotisserie BBQ-Rubbed Chicken
Smothered Chicken
Caprese Chicken
Fontina Chicken
Chicken Pot Pie
Chicken Marsala
Chicken Florentine
Bone-In Roasted Chicken
Chicken Enchiladas
Chicken Parmesan
Chicken Fettuccine Alfredo
Chicken Piccata
Orange Chicken
Sweet and Sour Chicken
Sesame Chicken

Beef

Baked Spaghetti
Meat Sauce or Meatballs
Ravioli
Lasagna
Meatloaf
Beef Stroganoff
Beef Tips with Mushroom Sauce
Salisbury Steak
Hamburger Steak

Pork

Oven Roasted Pork Loin
Mustard-Glazed Pork Loin
BBQ Pork Loin Roulade
Grilled Pork Chops

Seafood

Citrus Baked Salmon
Blackened Catfish
Fried Catfish
Parmesan Tilapia
Lemon Pepper Tilapia
Spicy Tilapia with Fresh Pineapple Salsa
Maple-Glazed Salmon

Vegetable Selections

Italian Green Beans
Stewed Okra
Sautéed Zucchini & Squash
Brussels Sprouts
Spinach
Coleslaw
Black-Eyed Peas
Whole Green Beans
Fried Okra
Steamed Broccoli
Turnip Greens
Steamed Vegetable Blend
Baked Beans
Roasted or Glazed Carrots
Squash Casserole
Fried Squash
Cabbage
Green Bean Casserole
Pinto Beans
Lima Beans

Starch Options

Roasted Potatoes
Mashed Potatoes
Wild Rice
Baked Whole Sweet Potato
Gratin Potatoes
Chipotle Mashed Potatoes
Skillet Potatoes
Oven Roasted Sweet Potatoes
Potato Salad
Loaded Potato Casserole
Scalloped Potatoes
Rice Pilaf
Macaroni and Cheese
Cheesy Potato Casserole
Corn on the Cob
Cheddar Mashed Potatoes

Dessert Options

Banana Pudding
Chocolate Pie
Cobbler (*peach, apple, or blackberry*)
Brownies
Carrot Cake
Boston Cream Pie
Lemon Pie
Chocolate Cake
Tiramisu
Key Lime Pie
Pecan Pie
Cookies
Red Velvet Cake
Assorted Cheesecakes

Other options available upon request.

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SNACKS/BEVERAGES

Cookies.....	\$2.25 each
Brownies.....	\$2.00 each
Chips.....	\$1.75 each
Cheese and Cracker Tray.....	\$4.50 per person
Vegetable Tray.....	\$4.00 per person
Fruit Tray.....	\$4.00 per person
Chips and Salsa.....	\$2.00 per person
Assorted Snack Basket.....	\$4.25 per person <i>(includes pre-packaged snacks, candy bars, granola bars, etc.)</i>
Mini Dessert Tray.....	\$4.00 per person
Bagel with Cream Cheese.....	\$2.50 each
Scone.....	\$2.50 each
Muffin.....	\$2.75 each
Cinnamon Roll.....	\$2.50 each
Danish.....	\$2.50 each
Milk (1/2 pint).....	\$1.50 each
Juices (10 ounce).....	\$2.25 each
Bottled Soda.....	\$2.00 each
Bottled Water.....	\$2.00 each
Premium Coffee Bar.....	\$1.75 per person <i>(includes assorted flavored syrups and fresh cream)</i>

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