



CATERING MENU

DEC 2022 – MAR 2023

69 E Flagler St
Miami, FL 33131
786 618 9138

3438 SW 8th St
Miami, FL 33135
305 529 4220

Redcarpetrestaurant.com
@redcarpetitalian

SALADS

Insalata Caesar

Romaine lettuce, Caesar dressing, croutons, Parmigiano-Reggiano.

½ Pan \$75 (for 8 people)
1 Pan \$135 (for 15 people)

Quattro Colori

Mixed greens, balsamic glaze, carrot, tomato, Parmigiano-Reggiano.

½ Pan \$75 (for 8 people)
1 Pan \$135 (for 15 people)

Grilled Artichokes

Heart of artichoke, arugula, balsamic glaze infused with figs.

½ Pan \$125 (for 8 people)
1 Pan 225 (for 15 people)

Insalata di Fichi

Dried figs, gorgonzola, mixed greens, balsamic glaze, honey, prosciutto.

½ 125 (for 8 people)
1 Pan \$220 (for 15 people)

PASTAS

Tagliatelle Bolognese

Ground beef, marinara.

½ Pan \$130 (for 8 people)
1 Pan \$235 (for 15 people)

Ravioli Carne

Short rib, white wine, mushrooms, sun-dried tomato.

½ Pan 150 (for 8 people)
1 Pan \$270 (for 15 people)

Chicken Cannelloni

Organic chicken, pink sauce, basil.

½ Pan \$130 (for 8 people)
1 Pan \$235 (for 15 people)

Fettuccini Alfredo with Chicken

Cream, parmesan, butter, grilled chicken.

½ Pan \$130 (for 8 people)
1 Pan \$235 (for 15 people)

Fiocchi di Pera

Fiocchi, pear, gorgonzola, truffle, cream.

½ \$135 (for 8 people)
1 Pan \$250 (for 15 people)

Ravioli Zucca

Pumpkin, marsala wine, honey, rosemary, dates.

½ \$145 (for 8 people)
1 Pan \$265 (for 15 people)

Pappardelle Funghi Porcini

Porcini mushroom, truffle oil.

½ \$150 (for 8 people)
1 Pan \$285 (for 15 people)

Ravioli Granchio

Crabmeat, lobster, white wine, basil.

½ \$150 (for 8 people)
1 Pan \$285 (for 15 people)

MAINS

Chicken Marsala

Chicken breast, marsala wine, mushroom.
1 Pan \$180 (15 portions)

Chicken Piccata

Chicken breast, capers, lemon, wine.
1 Pan \$180 (15 portions)

Chicken Parmigiana

Chicken breast, marinara, mozzarella.
1 Pan \$200 (15 portions)

Salmone Grigliato

Wild caught salmon, white wine, shallots.
1 Pan \$220 (15 portions)

Bistecca di Manzo

Grilled NY strip loin, red wine, fresh herbs.
1 Pan \$300 (15 portions)

SIDES

Linguini olive oil
and garlic
½ Pan \$60

Roasted Rosemary
Potatoes
½ Pan 50

Mixed
vegetables
½ Pan \$60

Linguini Pomodoro
½ Pan \$65

Mashed potatoes
½ \$50

Grilled Asparagus
½ Pan \$100

Linguini al Pesto
½ Pan \$65

Roasted Brussel
½ Pan \$80

Bread
½ Pan \$30

DESSERTS

Tiramisu \$6 (unit)
Profiteroles \$6 (unit)
Lemon Tart \$6 (unit)
Pistachio and Ricotta Cake \$6 (unit)
Vanilla Panna Cotta \$6 (unit)

SODAS \$3