

WHO WE ARE

Owned and operated by Jack Brimhall (the prime rib king), Red Flame Restaurant was a great success. Red Flame Catering grew as a natural division of the restaurant as more and more clients requested a mobile version of our foodservice.

Red Flame Catering is a full-service catering company that prides itself in providing high quality and quantity of food for a reasonable price. Our main entrees and salads are prepared by hand each day by members of our staff which helps to ensure all our food is fresh and of the highest quality.

We realize that every function requiring foodservice is very different. That is why we have created this **"Take Out Menu"**. By listing each item individually, you have complete control of planning the food for your event. We can prepare the entire meal for you, or, if you would like, we can prepare just the items you don't want to prepare yourself. An added benefit of picking up the food and serving it yourself is that your ability to keep the cost for the food of your event as low as possible. This **"Take Out Menu"** is an ideal alternative to those working under tight budgetary restraints.

The following prices are listed per person unless otherwise noted and are subject to 7.85% sales tax. Payment is due **"in full"** upon pick up of your order. Any direct billing must be cleared with management in advance of picking up your order.

**PRICES EFFECTIVE
JANUARY 1, 2018.**



Red Flame

CATERING

1268 SOUTH 500 WEST

BOUNTIFUL, UT 84010

PHONE (801) 292-3121

WWW.REDFLAMECATERING.COM



**TAKE OUT
MENU**

*A Catering Menu
is also available.*

TAKE OUT MENU WITH PRICES

MAIN ENTRÉE

6 oz Roast Beef with gravy*	\$4.00
6 oz Breast of Chicken (BBQ, Teriyaki, Italian, or Sweet & Sour)	\$3.50
6 oz Turkey with Gravy	\$3.25
6 oz Pork Roast with Gravy*	\$3.50
6 oz Sliced Ham	\$3.50
6 oz Swiss Steak with Gravy	\$4.50
Lasagna*	\$4.50
BBQ Chicken & Ribs*	\$4.00
Chicken Cordon Bleu/Gravy	\$5.00
8 oz Sirloin Steak (raw)	\$7.00
8 oz New York Steak (raw)	\$8.00
7 oz Prime Rib with au jus	\$8.00
Whole Prime Rib (Serves an average of 20 people)	\$ Market
Potato Bar (p/person) * (Baked potato, butter, sour cream, cheese, chili, sirloin tips in brown gravy, mushrooms, broccoli and cheese)	\$4.00

SOUPS

(12 oz. Serving)	\$2.50
Clam Chowder*	
Vegetable Beef*	
Cream of Chicken*	
Chicken Noodle*	
Potato Cheese*	
Ham and Bean*	
Beef Stew*	

SANDWICH MEAT

Thin Sliced Roast Beef (p/lb.) (1 lb will serve an average of 4 people) (Prepared in Au Jus or BBQ sauce)	\$7.00
BBQ Pork Roast (p/lb.) (1 lb will serve an average of 4 people) (Sliced thin in BBQ sauce)	\$6.50
Meat & Cheese Tray (p/person) (Roast beef, ham, turkey, pastrami, Swiss, and cheddar cheese)	\$3.50
Sloppy Joe Meat*	\$2.50

*These sandwich meat prices **DO NOT** include any buns or rolls.*

SIDE SELECTIONS

Baked Potato (wrapped)	\$.70
Add Butter and Sour Cream	\$.30
Whipped Potatoes w/ Gravy	\$.70
Au Gratin Potatoes*	\$1.50
Cheesy Potatoes*	\$1.25
Wild Rice w/ Gravy	\$.70
Baked Beans*	\$1.25
Vegetables (Corn, Carrots, Green Beans, or Peas)	\$.70
Rolls and Butter	\$.60
Homemade Stuffing	\$.70

***Minimum order: 25 Servings**

SALADS

Tossed Salad w/Dressing (Ranch and Light Italian Dressings)	\$.70
Chicken Salad (p/lb.)	\$7.00
Crab Salad (p/lb.)	\$6.00
Potato Salad (p/lb.)	\$5.00
Cole Slaw (p/lb.)	\$4.00
Whipped Tropical Fruit (p/lb.)	\$5.00

Salads will serve 4 – 6 people per lb.

MISCELLANEOUS

Fresh Vegetable Platter (Serves 30 to 35 people)	\$35.00
Fresh Fruit Platter (<i>In season</i> , serves 30 to 35 people)	\$40.00
Brownies	\$.80
Mini Éclairs	\$ 1.00
Paper Products (Plate, utensils, napkins, and cup)	\$.90
5 Gallons of Punch (5 gallons serve an average of 60 people.)	\$25.00

****All prices are subject to 7.85% sales tax****