



**CATERING**

*Breakfast, Lunch  
and Dinner*



**RED ROOSTER**  
*Overtown*

EST. 2019



MIAMI

# RED ROOSTER

*Overtown*

## CATERING

Served in Half Pans (feeds 10-12 guests)



**\$15**

Chafer Kit Available  
Holder, disposable pan  
& two sterno's

## RED ROOSTER BIG BREAKFAST

### GREEK YOGURT \$84 **D N**

Seasonal Berries, Pecan Granola, Honey

### SCRAMBLED EGGS \$84 **GF D**

with Cheddar Cheese

### BUTTERMILK DROP BISCUITS \$60 **D** 🔥

with Jalapeño Honey Butter, House Pickles

### ANDOUILLE SAUSAGE \$96 🔥

Gravy with Scallions

### FRIED CHICKEN THIGHS \$132 **D** 🔥

Hot Honey

### APPLEWOOD SMOKED BACON \$96

### PEARL SUGAR WAFFLES \$108 **D**

Maple Syrup

### CHEESE GRITS \$84 **D**

### CASSAVA PAPA BRAVAS \$84 **V**

Red Curry Mayo, Oven Dried Tomatoes,  
Cotija Cheese, Micro Cilantro, Lime

**D - DAIRY S - SHELLFISH/SEAFOOD N - NUTS \*N - NUT FREE OPTION GF - GLUTEN FREE \*GF - GLUTEN FREE OPTION V - VEGETARIAN**  
🔥🔥 MEDIUM SPICE 🔥🔥 MEDIUM HOT 🔥🔥🔥 HOT



\*20% Gratuity Automatically Added To Bill For All Party Sizes\* *Chef Partner Marcus Samuelsson*

\*Some items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, fish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

EST. 2019



MIAMI

# RED ROOSTER

Overtown

## CATERING

Half Pans - feeds 10-12 guests

**\$15**  
Chafers Kit Available  
Holder, disposable pan  
& two sternos

## RED ROOSTER LUNCH

### ROOSTER CAESAR SALAD \$72 \*GF V D

Baby Gem + Tuscan Kale, Crispy Farro,  
Feta Cheese, Harissa Caesar Dressing

### CRISPY JERK SWEET FINGERLING POTATOES \$79 GF D V

Warm Jerk Spiced Rum Butter, Scallions, Fresno Chilies

### CHAR-GRILLED CHICKEN WINGS \$252 GF D

RR Hot Wing Sauce, Dill Pickles, Hot Peppers

### FRIED CHICKEN & BISCUIT SLIDERS \$132 D

Hot Honey, Buttermilk Drop Biscuits, House Pickles

### RR CHEESEBURGER SLIDERS \$132 D

2 oz. Wagyu Beef Burger, Brioche Bun, Bacon Onion Jam, Queso, French Fries

### MARCUS' FRIED CATFISH \$312 S

Green Goddess Dressing, Pickled Onions, Grilled Lemon

### TOWNERS MAC AND CHEESE \$96 V D

Sharp Cheddar Gratin

### RED SHRIMP & GRITS \$216 S D

Azar Andouille Sausage, Garlic Confit, Sun Dried  
Tomatoes, Tomato Shrimp Broth, Creamy Grits

### GLAMOROUS AMARIS COLLARD GREENS \$49 GF

Collards, Smoked Chicken Potlicker, Peppers, Onions, Spices

### CAJUN SPICED TRI COLORED SWEET POTATO FRIES \$44 GF V

Bajan Hot Honey Mayo

### MARCUS' CORNBREAD \$72 V D

with Jalapeño Honey Butter and Blackberry Bourbon Jam

### FRIED YARDBIRD AND BISCUITS \$216 D

Hot Honey, Jalapeno Honey Butter,  
Dill Pickles & Hot Peppers

**D - DAIRY S - SHELLFISH/SEAFOOD N - NUTS \*N - NUT FREE OPTION GF - GLUTEN FREE \*GF - GLUTEN FREE OPTION V - VEGETARIAN**  
🔥🔥 MEDIUM SPICE 🔥🔥 MEDIUM HOT 🔥🔥🔥 HOT



\*20% Gratuity Automatically Added To Bill For All Party Sizes\* Chef Partner Marcus Samuelsson

\*Some items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, fish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

EST. 2019



MIAMI

# RED ROOSTER

Overtown



**\$15**  
Chafer Kit Available  
Holder, disposable pan  
& two sternos

## CATERING

Half Pans - feeds 10-12 guests

### RED ROOSTER DINNER

#### DEVEILED EGGS \$54 **GF D** 🍷

Chicharron, Aleppo Pepper

#### ROOSTER CAESAR SALAD \$72 **\*GF V D** 🍷

Baby Gem + Tuscan Kale, Crispy Farro, Feta Cheese, Harissa Caesar Dressing

#### CRISPY JERK SWEET FINGERLING POTATOES \$79 **GF D V** 🍷

Warm Jerk Spiced Rum Butter, Scallions, Fresno Chilies

#### HOT HONEY SALMON \$252 **S \*GF** 🍷

Collard Greens, Cornbread Dumplings

#### CASSAVA PAPA BRAVAS \$84 **V**

Red Curry Mayo, Oven Dried Tomatoes,  
Cotija Cheese, Micro Cilantro, Lime

#### RED SHRIMP & GRITS \$216 **S D** 🍷

Azar Andouille Sausage, Garlic Confit, Sun Dried Tomatoes, Tomato Shrimp Broth, Creamy Grits

#### GUYANESE OXTAIL PEPPER POT \$276 **D**

Piquillo Peppers, Cassareep Oxtail Jus,  
Side Buttery Fried Garlic Jasmine Rice

#### TOWNERS MAC AND CHEESE \$96 **V D** 🍷

Sharp Cheddar Gratin

#### GLAMOROUS AMARIS COLLARD GREENS \$49 **GF** 🍷

Collards, Smoked Chicken Potlicker, Peppers, Onions, Spices

#### MARCUS' CORNBREAD \$72 **V D**

with Jalapeño Honey Butter and Blackberry Bourbon Jam

#### FRIED YARDBIRD AND BISCUITS \$216 **D** 🍷

Hot Honey, Jalapeno Honey Butter,  
Dill Pickles & Hot Peppers

**D - DAIRY S - SHELLFISH/SEAFOOD N - NUTS \*N - NUT FREE OPTION GF - GLUTEN FREE \*GF - GLUTEN FREE OPTION V - VEGETARIAN**  
🍷 MEDIUM SPICE 🍷 MEDIUM HOT 🍷 HOT



\*20% Gratuity Automatically Added To Bill For All Party Sizes\* *Chef Partner Marcus Samuelsson*

\*Some items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, fish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



Order directly



**Anastasia Saint-Eloi**

*Sales & Events Manager*

[anastasia@redroosterovertown.com](mailto:anastasia@redroosterovertown.com)

R: 305.640.9880 | C: 786.806.1242

VISIT [REDROOSTEROVERTOWN.COM](http://REDROOSTEROVERTOWN.COM)

FOLLOW US   [ROOSTEROVERTOWN](https://www.facebook.com/ROOSTEROVERTOWN)