

Appetizer Platters

Small (Approx 15 PP) Medium (Approx 30 PP) Large (Approx 50 PP)

Cheese & Fruit Platter (45/65/80)

with crackers and flatbreads

Baked Brie (75)

wrapped in puff pastry and served with apricot marmalade

Swedish Cocktail Meatballs (40/75)

Buffalo Wings (40/75)

Vegetable Crudités Platter (30/50/65)

with creamy peppercorn dressing & blue cheese

Tapas Platter (60/90/125)

variety of cheeses, sliced meats, red pepper hummus, roasted garlic, olive medley, grapes & other delicacies

Chilled Jumbo Shrimp Cocktail (\$2/pc)

with fresh lemons & homemade zesty cocktail sauce

Country Fried Chicken Wing Display (\$1/pc)

With Bourbon Dipping Sauce

Salsa Sampler Platter (50/65)

Fresh Tomato Salsa, Guacamole, Black bean Salsa
Sour Cream, Cheddar Cheese & Tortilla Chips

Cold Displays/Platters

Wood Grilled Vegetable Platter (30/50/60)

with creamy peppercorn & sun-dried tomato vinaigrette

Wood Grilled Flank Steak (\$24/lb, 3lb min)

sliced and served with horseradish cream sauce

Wood Grilled London Broil (\$18/lb, 3lb min)

sliced and served with horseradish cream sauce

Sliced Grilled Chicken Breast (\$15/lb, 3lb min)

with mango chutney

Sliced Smoked Ham Garnished w/Fruit (3lb Min)

Sliced Bone-In Ham (\$180) 18-20lbs

Carved, Roasted Turkey (\$90 – 12lb Turkey)

with gravy and stuffing

Pasta

Penne Ala Vodka (45/85)

vodka cream sauce w/ fresh herbs & grated Asiago cheese

Smoked Gouda Mac & Cheese (48/90)

orechiette pasta tossed in a gouda cream sauce
w/ sliced prosciutto & chopped scallions

Pasta Primavera (48/90)

penne pasta w/ fresh vegetables & an Asiago cream sauce

Penne Tomato-Basil Sauce (43/80)

Tortellini Alfredo (50/92)

Chicken

Chicken Marsala (55/100)

with a mushroom-marsala demi glace

Chicken Piccata (55/100)

with shallot, capers & lemon-butter sauce

Chicken Francaise (55/100)

with a lemon butter sauce

Chicken Florentine (60/110)

with artichokes, spinach, sun-dried tomatoes in a
champagne cream sauce

Pecan Crusted Chicken (\$60/110)

with an orange bourbon sauce

Wood Grilled Chicken (50/95)

with a honey balsamic glaze

Chicken Saltimbocca (60/115)

with prosciutto, provolone and sherry demi glace

Chicken Parmesan (60/115)

with mozzarella, parmesan and tomato-basil sauce

Chicken Supreme (60/115)

with fresh vegetables in a cream sauce

Oven Roasted Brined Chicken (60/115)

with sautéed spinach and stout cheddar sauce

Seafood

Glazed Salmon (80/150)

with fried leeks and lemon-butter sauce

Shrimp Scampi (85/155)

served over penne pasta

Shrimp & Scallop Newburg (95/185)

in a sherry-shrimp cream sauce

Shrimp & Scallop Pan Roast (85/165)

with fresh basil & tomato over penne pasta

Tilapia Francaise (55/105)

Beef & Pork

Sliced Cowboy Steak (115/225)

over sautéed mushrooms and onions

Sauteed Tenderloin Tips (120/235)

served with sherry demi glace, mushrooms,
crumbled bleu cheese and garlic mashed potatoes

Steak Stir-Fry (85/155)

served with jasmine rice

Filet Mignon Medallions (135/265)

3oz medallions with a red wine demi glace

Baby Back BBQ Ribs (60/110)

Sliced Pork Loin (75/145)

with a sherry demi glace

Italian Specialties

Eggplant Parmesan (50/95)

Eggplant Rollentines (60/110)

4 Cheese & Meat Lasagna (55/105)

Sausage, Peppers & Onions (40/75)

**Pan Pricing based on feeding approx
(10 Guests / 20 Guests)**

Sides

- Garlic Mashed Potatoes (35/65)
- Roasted New Potatoes (35/65)
- Mixed Vegetables (30/50)
- Wood Grilled Vegetables (40/60)
- Seasonal Vegetables (Market Price)
- Dinner Rolls (\$8/Dozen)
- Jasmine Rice (30/55)
- Wild & White Rice Duet (40/75)

Salads

Medium (approx 10-15ppl) Large (approx 25-30ppl)

- House Salad (20/38)
- Caesar Salad (20/38)
- Shaumberry Salad (25/48)
- Tomato and Fresh Mozzarella (30/55)
- Baby Field Greens & Fresh Strawberries (25/48)
- Seasonal Spinach Salad (25/48)
- Seasonal Arugula Salad (25/48)
- Greek Salad (25/48)
- New Potato Salad (5.50/lb)
- Fresh Pasta Salad (6.50/lb)
- Cole Slaw (4.50/lb)

Also inquire about our full service catering for any size event, 20-500+ guests.

We have an experienced staff of Chefs, Servers and Bartenders available to work your party.

Mini Croissant Sandwiches

(3.50 A Sandwich)

- Black Forest Ham, Brie & Honey Mustard
- Chicken Tarragon Salad
- Shrimp Salad
- Turkey, Swiss & Cranberry Mayo
- Roast Beef, Cheddar & Horseradish Cream

Sandwich/Wrap Platters

(7.75 Per Sandwich)

- Roast Beef & Cheddar
on 8-grain bread with lettuce, tomato and a Horseradish cream
- Santa Fe Grilled Chicken Wrap
with chicken, lime sour cream, mixed greens, a lemon-herb vinaigrette, cheddar cheese, and salsa in a whole-wheat wrap
- Wood-Grilled Vegetable Wrap
fresh wood-grilled vegetables wrapped in a whole-wheat tortilla with fresh Mozzarella, chiffonade lettuce and a sun-dried tomato vinaigrette
- Fresh Mozzarella & Roasted Red Peppers
with wood-grilled red pepper, fresh basil, lettuce, olive oil and a balsamic reduction, served on a ciabatta roll
- Turkey & Mesclun Greens
with provolone cheese, tomato, sliced cucumber and red pepper hummus in a whole wheat wrap
- Country Ham and Swiss
with zesty honey mustard, lettuce, tomato on rye bread

Homemade Desserts

- Gourmet Cookies
- Chocolate & Butterscotch Brownies
- 8" or 10" Flourless Chocolate Torte
- 8" or 10" Cheesecake
- Chocolate Mousse Shooters

Additional dessert ideas available from our Pastry Chef, Heather. Please inquire with your sales rep.



Redwoods

Catering

Ala Carte

Selections



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