

Redwoods

Premium Wood Grilled Catering

For 20 Guests or more

(Ask your Sales Consultant for pricing of parties less than 20 guests)

**“Redwoods’ Catering does a job that allows
you to be a guest at your party!”**

Redwoods Premium Catering offers a Wood-Burning Grill which flavors our food with a distinct and unique taste that sets us apart from traditional caterers.

Our Executive Chef, Ben Peck, uses only the finest ingredients to create homemade, fresh and artfully arranged meals. The Redwoods Catering staff gives your party unsurpassed attention to detail and our sales consultants provide **FREE** party estimates and consultations for all aspects of your event.

Also, our Repeat Returns Program members receive points towards menu items at Redwoods Grill and Bar in Chester, NJ.

Brunch Buffet

Fresh Fruit Platter

assorted, sliced, in season fresh fruit

Assorted Bagels & Breakfast Breads

with butter, cream cheese and jellies

Mozzarella & Tomato Platter

drizzled with balsamic vinegar

Smoked Salmon Platter

thinly sliced smoked salmon with capers

“Homemade” French Toast

thick slices of golden brown French toast,
accompanied by fresh maple syrup

Homemade Quiche

an assortment of broccoli, cheddar and quiche Lorraine

Penne Ala Vodka

in a light tomato cream sauce with blackened chicken

Applewood Smoked Bacon

Maple Pork Sausage

Home Fries

Omelet Station

fresh eggs prepared to your liking, as an omelet
guests can choose from
onions, peppers, ham, mushrooms, cheddar and monterey cheeses

Dessert

Warm Apple Crisp

with oatmeal streusel topping and fresh whipped cream

Additional Brunch Items available:

Waffle Station - \$2.00 per guest

Tenderloin Carving Station - \$7.00 per guest

Assorted Fruit Juices, Coffee & Tea Service - \$3.00 per guest

Bloody Mary & Mimosa Bar - \$6.00 per guest

Redwoods Luncheon Menu

Salad

Fresh Pasta Salad

tossed with fresh vegetables in a red wine vinaigrette

Sandwich/Wrap Platters

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

Roast Beef and Cheddar Cheese

on 8-Grain bread with a horseradish cream sauce, chiffonade lettuce and raw red onion

Dessert

Miniature Cheesecake Squares

with a berry sauce

Beverages

Assorted Soda & Bottled Water

(Environmentally Friendly Paper Products available for \$3.00 per person)

Alternate Menu Choices to the previous Redwoods Luncheon Menu:

Salads

Caesar Salad

romaine greens tossed in our "homemade" Caesar dressing,
topped with grated asiago cheese and chili-corn croutons

New Potato Salad

diced red potatoes with mayonnaise and celery

Fresh Mixed Greens Salad

mixed field greens with tomato, cucumber and carrots,
with creamy peppercorn and red-wine vinaigrette dressings

Shaumberry Salad

fresh field greens tossed with a honey-balsamic vinaigrette, Italian gorgonzola,
toasted pecans, Asian pear-apple, shallots and grape tomatoes

Arugula & Marinated Mushroom Salad

fresh arugula with a Dijon-balsamic vinaigrette, garnished with marinated mushrooms,
Saga bleu cheese, dried cranberry, red quinoa and candied pecans

Sandwich/Wraps

Chilled Sliced Tenderloin of Beef

served on a long roll with spinach, brie, and Dijon-chive aioli

Country Ham and Swiss Cheese

with a zesty honey-mustard, served on rye bread

Fresh Mozzarella & Roasted Red Peppers

with 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

Desserts

Assorted Brownie Platter

Gourmet Cookie Platter

Fresh Fruit Platter

assorted, sliced, in season fresh fruit

Chocolate Mousse Shooters

Prices may vary by substitution

Luncheon Buffet

Salads

(choice of one)

Caesar Salad

romaine greens tossed in our "homemade" Caesar dressing,
topped with grated Asiago cheese and chili corn croutons

Fresh Mixed Greens Salad

mixed field greens with tomato, cucumber and carrots,
with creamy peppercorn and red-wine vinaigrette dressings

Entrées

Penne Ala Vodka

penne pasta tossed in a tomato cream sauce
with fresh herbs and Asiago cheese

Sliced Cowboy Steak

wood-grilled rib-eye steak, seasoned and marinated for 7 days,
sliced and served with sautéed mushrooms and onions

Chicken Francaise

tender, boneless chicken breast egg-battered in a lemon butter sauce

Garlic Mashed Potatoes

mashed red potatoes with our
own mixture of butter, cream and roasted garlic

Mixed Vegetables

our Chef's daily, fresh selection

Dinner Rolls & Butter

Dessert

Warm Apple Crisp

with fresh whipped cream

Redwoods Picnic

Fresh Mixed Greens Salad

mixed field greens with tomato, cucumber and carrots,
with creamy peppercorn and red-wine vinaigrette dressings

BBQ Chicken Breasts

boneless breasts of chicken smothered in our "homemade"
barbeque sauce, grilled to perfection

“Angus” Hamburgers & Cheeseburgers

5oz. “all beef” burger patties cooked to perfection

“All Beef” Sabrette Hot Dogs

you can have this classic hot dog boiled or grilled

Fresh Pasta Salad or Fresh Potato Salad

Potato Chips

individual bags of crispy potato chips

Corn on the Cob

Jersey corn from our local farms, boiled with
whole butter, salt and pepper

All Barbeque Parties include:

Lettuce, Tomato & Onion Platter
Pickles, Ketchup, Mustard and Mayonnaise

Fresh Rolls

Dessert

Choice of one Family Style Dessert

Add Sausage & Peppers - \$2.00 per guest

Add Fresh Sliced Watermelon Platter - \$1.50 per guest

All-American BBQ

Fresh Mixed Greens Salad

mixed field greens with tomato, cucumber and carrots,
with creamy peppercorn and red-wine vinaigrette dressings

Fresh Sliced Watermelon Platter

BBQ Chicken Breasts

boneless breasts of chicken smothered in our
"Homemade" barbeque sauce, grilled to perfection

"Angus" Hamburgers & Cheeseburgers
5oz. "All Beef" burger patties cooked to perfection

BBQ Baby Back Ribs

"Fall off the bone" ribs, marinated in our own
barbeque sauce and grilled over an open flame

"All Beef" Sabrette Hot Dogs

you can have this classic hot dog boiled or grilled

Sausage, Peppers & Onions

sweet Italian sausage, onions and green and red bell peppers
in our own tomato-basil sauce, served with fresh baked rolls

New Potato Salad or Fresh Pasta Salad

Potato Chips

individual bags of crispy potato chips

Corn on the Cob

Jersey corn from our local farms,
boiled with whole butter, salt and pepper

All Barbeque Parties include:

Lettuce, Tomato & Onion Platter
Pickles, Ketchup, Mustard & Mayonnaise

Fresh Rolls

Dessert

choice of one family style dessert

Redwoods Dinner BBQ

Tuscany Table

an assortment of fresh hors d'oeuvre including
imported cheeses, fresh meats and salads,
roasted garlic, hummus, red grapes and other fresh delicacies

Entrées

Steamed Little Neck Clams

fresh steamed clams accompanied by drawn butter

Fresh Mixed Greens Salad

mixed field greens with tomato, cucumber, and carrots,
with creamy peppercorn and red-wine vinaigrette dressings

Fresh Cucumber, Tomato & Onion Salad

sliced cucumbers and red onions
tossed in red wine vinaigrette

Gouda Mac 'n' Cheese

smoked gouda sauce with penne pasta tossed
with thinly sliced prosciutto and scallions

Sliced Cowboy Steak

Wood-Grilled rib-eye steak, seasoned and marinated
for 7 days, sliced and served with sautéed mushrooms and onions

Brined Chicken Breasts

herb roasted-brine chicken breasts with a stout-cheddar sauce over steamed spinach

Sausage, Peppers & Onions

sweet Italian sausage, onions, green and red bell peppers in our
own tomato-basil sauce, served with fresh baked rolls

Wood-Grilled Vegetables

Dessert

Homemade Gourmet Cookie & Brownie Platter

Fresh Fruit Platter

assorted, sliced, in season fresh fruit

Hors d'oeuvre Party #1

Stationary Platters

Tuscany Table

an assortment of fresh hors d'oeuvre including imported cheeses, fresh meats and salads, roasted garlic, hummus, red grapes, and other fresh delicacies

Butler Style Selections

Sliced Tenderloin on Crostini

chilled tenderloin of beef, sliced and served on a seasoned crostini, topped with horseradish cream and diced scallions

Sesame Chicken Fingers

served with a sweet and sour sauce

Mini Vegetable Quesadillas

with fresh tomato salsa and lime sour cream

Stuffed Phyllo Pastry

with goat cheese, spinach, and sundried tomatoes

Grilled Bruschetta

on seasoned, wood-grilled panelle bread, topped with Asiago cheese

Cocktail Style Meatballs

with fresh herbs and parmesan cheese

Cocktail Franks

all-beef franks hand rolled in puff pastry, baked to a golden brown and served with a zesty honey mustard

We guarantee for 1 ½ hours

Hors d'oeuvre Party #2

Cold Buffet Platters

(choice of two)

Tuscany Table

an assortment of fresh hors d'oeuvre including imported cheeses, fresh meats and salads, roasted garlic, hummus, red grapes, and other fresh delicacies

Antipasto

fresh chiffonade lettuce with Italian meats and cheeses, hot cherry peppers, olives, fire-roasted tomatoes and roasted garlic, with extra virgin olive oil and balsamic vinegar

Salsa Sampler Platter

warm tortilla chips served with guacamole, black bean salsa, and fresh tomato salsa

Hot Chafing Dishes

(choice of two)

Swedish Meatballs

Eggplant Rollantines

Penne Ala Vodka

in a light tomato cream sauce

Smoked Gouda Mac & Cheese

Butler Style

(choice of five)

Sliced Tenderloin on Crostini

Sesame Chicken Fingers

with a sweet and sour sauce

Mini Vegetable Quesadillas

with lime sour cream and fresh tomato salsa

Sausage Stuffed Mushrooms

Jerked Chicken Tortilla Rolls

Caribbean jerk chicken with lime sour cream, chiffonade lettuce, and an onion marmalade in warm tortillas

Warm Brie

on crostini with apricot marmalade

Grilled Bruschetta

Cocktail Franks in Puff Pastry

Bacon Wrapped Scallops

Mini Crab Cakes

with remoulade

Gourmet Flatbread Pizzas

Stuffed Phyllo Pastry

with goat cheese, spinach, and sundried tomatoes

Asparagus in Puff Pastry

We guarantee for 1 ½ hours

A Cocktail Party

Stationary Platters

Tuscany Table

an assortment of fresh hors d'oeuvre including imported cheeses, fresh meats and salads, roasted garlic, hummus, red grapes and other fresh delicacies

Butler Style Hors d'oeuvre

Gourmet Pizzas

fresh mozzarella with tomato-basil sauce or basil pesto with wood-grilled vegetables and goat cheese, sliced and served hot

Mediterranean Chicken Salad

served in fresh endive with diced red & green peppers

Sausage Stuffed Mushrooms

Miniature Vegetable Quesadillas

with lime sour cream and tomato salsa

Miniature Crab Cakes

with remoulade

Wood-Grilled Shrimp Cocktail

tossed in a lemon-butter sauce, with a zesty cocktail sauce

Stations

(choice of two Stations)

~ Pasta ~

Vodka Sauce, Smoked Gouda or Fresh Tomato Basil Sauce

(your choice of pasta)

~ Carving ~

Turkey Breast

with gravy

Smoked Pork Loin

with mango relish

Sliced Beef Loin

with horseradish cream sauce

Dessert

Choice of three Mini Desserts

Upgrade Carving Station:

Tenderloin of Beef - \$4.00 per guest

Rack of Lamb - \$3.00 per guest

Add a Raw Bar...Fresh Oysters, Shrimp & Clams - Market Price

Pacific Coast Dinner

Tuscany Table

an assortment of fresh hors d'oeuvre including
imported cheeses, fresh meats and salads,
roasted garlic, hummus, red grapes and other fresh delicacies

Entrées

Caesar Salad

romaine greens tossed in our "homemade" Caesar dressing,
topped with grated Asiago cheese and Chili corn croutons

Pasta Primavera

penne pasta tossed with fresh,
seasonal vegetables in an Asiago cream sauce

Chicken Piccata

tender boneless chicken breasts with a light,
lemon-white wine butter sauce, capers and shallots

Sliced Cowboy Steak

wood-grilled rib-eye steak, seasoned and marinated for 7 days,
sliced and served with sautéed mushrooms and grilled onions

Roasted New Potatoes

String Beans & Carrots

Dinner Rolls and Butter

Dessert

Choice of three Mini Desserts

Wood-Grilled Dinner

Tuscany Table

an assortment of fresh hors d'oeuvre including imported cheeses, fresh meats and salads, roasted garlic, hummus, red grapes and other fresh delicacies

Butler Style Hors d'oeuvre

Sesame Chicken Fingers
with an Asian dipping sauce

Wood-Grilled Shrimp Cocktail
tossed in a lemon-butter sauce, served with a zesty cocktail sauce

Fresh Tuna on Cucumber
marinated cucumbers topped with fresh tuna,
drizzled with a wasabi aioli

Miniature Vegetable Quesadillas
with lime sour cream and tomato salsa

Wood-Grilled Bruschetta
served on seasoned panelle bread

Entrées

Caesar Salad
romaine greens tossed in our "homemade" Caesar dressing,
topped with grated Asiago cheese and chili-corn croutons

Penne Ala Vodka
penne pasta tossed in a tomato cream sauce,
with fresh herbs and Asiago cheese

Wood-Grilled Chicken
with concase tomatoes, sliced scallions, and grated Asiago cheese

Sliced Cowboy Steak
wood-grilled rib-eye steak, seasoned and marinated for 7 days,
sliced and served with sautéed mushrooms and grilled onions

Garlic Mashed Potatoes
mashed red potatoes with our own mixture of
butter, cream and roasted garlic

Wood Grilled Vegetables

Dinner Rolls & Butter

Dessert

Choice of three Mini Desserts

The Sacramento

Tuscany Table

an assortment of fresh hors d'oeuvre including
imported cheeses, fresh meats and salads,
roasted garlic, hummus, red grapes and other fresh delicacies

Butler Style Hors d'oeuvre

Sausage Stuffed Mushrooms

Bacon Wrapped Scallops

Wood-Grilled Shrimp Cocktail

tossed in a lemon-butter sauce, served with a zesty cocktail sauce

Chilled, Sliced Tenderloin on Crostini

with a horseradish cream

Jerked Chicken Tortilla Rolls

Caribbean jerk chicken with lime sour cream,
chiffonade lettuce, and an onion marmalade in warm tortillas

Miniature Vegetable Quesadillas

with lime sour cream and tomato salsa

Entrées

Shaumberry Salad

fresh field greens tossed with honey-balsamic vinaigrette, Italian gorgonzola,
toasted pecans, Asian pear-apple, shallots and grape tomatoes

Penne Ala Vodka

penne pasta tossed in a tomato cream sauce
with fresh herbs and Asiago cheese

Wood-Grilled Salmon

with crispy fried leeks and a lemon-butter sauce

Sliced Tenderloin of Beef

with a red wine demi-glace

Garlic Mashed Potatoes

mashed red potatoes with our own mixture of
butter, cream and roasted garlic

Wood Grilled Vegetables

Dinner Rolls & Butter

Dessert

Choice of three Mini Desserts

Extras and Add-Ons

Raw Bar

Jumbo Chilled Shrimp, Littleneck Clams, Oysters and Smoked Salmon
served with fresh lemon and assorted sauces

Coffee & Tea Service

freshly ground regular and decaf coffee, assorted teas,
milk, cream, sugar, Equal, Splenda, hot cups and stirrers

Tuscany Table

an assortment of fresh hors d'oeuvre including
imported cheeses, fresh meats and salads, roasted garlic,
hummus, red grapes and other fresh delicacies

Imported Cheese and Fresh Fruit Platter

with three imported cheeses, strawberries, pineapple,
grapes and other seasonal fruits

Chef Carving Station

Chateaubriand, Smoked Pork Loin, Roast Beef,
House Roasted Prime Rib.....and more

Butler Style Hors d'oeuvre Selections

ask your party planner about the items we have available

Pasta Station

you choose the pasta and two sauces
our chef has many selections to choose from

ask your party planner for the pricing of the extras and add-ons.
we also offer the following items as a convenience to our customers.
additional charges may apply:

-Balloons-

-Flower Arrangements-

Cakes

Redwoods Signature

multiple layers of white sponge cake and fresh chocolate mousse, topped with your choice of butter cream "or" whipped cream icing and beautifully decorated

Classic Carrot Cake

a traditional carrot cake loaded with walnuts and finished with a cream cheese icing
(add \$0.50 per guest)

Or "Build Your Own":

Cake choices:

vanilla sponge cake

chocolate sponge cake

Fillings:

semi sweet chocolate mousse

vanilla custard

chocolate custard

Frostings:

butter cream, vanilla or chocolate
whipped cream, vanilla or chocolate

"Build Your Own" Upgrades:

Cake upgrades:

coconut \$0.50 per guest,

almond \$0.50 per guest,

lemon \$0.25 per guest

Filling upgrades:

fresh berries or bananas \$0.50 per guest

raspberry mousse \$0.50 per guest

mocha mousse \$0.25 per guest

lemon curd \$0.50 per guest

Frosting upgrades:

coffee or mocha buttercream \$0.50 per guest

All of our delicious desserts are prepared fresh
(we need a minimum of 25 guests)

Viennese / Family Style
Desserts

Flourless Chocolate Cake
Seasonal Fruit Crisp
Red Velvet Cake
Carrot Cake *
Seasonal Cheesecake
Tiramisu Cake
Ice Cream Buffet
Peanut Butter Marshmallow Pie *
Assorted Seasonal Verrines
Lemon Meringue Tart
Seasonal Fresh Fruit Tart
Fresh Fruit Platter
Assorted Cookies & Brownies *
Dessert Bars *
Chocolate Mousse Cake
Assorted Cookies
Banana Praline Cake *

Mini Pastry & Cakes

Cheesecake Squares
Lemon Tarts
Carrot Cake Squares *
Chocolate Mousse Shooter
Fresh/Seasonal Fruit Tarts
Mini Chocolate Covered Cream Puffs
Chocolate Covered Strawberries
Mini Eclairs
Miniature Gourmet Cookies &
Brownies *
Dessert Bars *
Hand Made Chocolate Truffles
Chocolate Caramel Tarts
Mini Cannoli
French Macaroons *
Whoopie Pies
Frangipane Squares *

May Contain Nuts

Beverages

beverages for your party can be handled in a variety of ways.
you may choose one of the options listed below,
or we can develop a plan specifically for your guests.

1. Standard Open Bar

3 hours,
includes well liquors, bottled beers,
house wines, soda, water, mixers & ice
\$21.99 per guest

2. Premium Open Bar

3 hours,
includes call liquors, bottled beers,
premium wines, soda, water, mixers & ice
\$24.99 per guest

3. Bottled Beer, House Wine and Soda

3 hours
\$16.99 per guest

with the exception of "Premium Open Bar,"
the above options do not include premium wines and liquors.

4. Soda and Juice Bar

includes choice of 3 soda products,
bottled spring water and choice of 2 juices
includes ice
\$4.99 per guest