

EVENT INFORMATION

Day & Date of Event: _____ Time: _____

Type of Event: _____

Final Guest Count : Adults: _____ Children: _____
(Due 5 days prior to event)

Menu: _____

Changes to Menu: _____

Dessert: (Choice of): Dessert or Cake (Circle One)

Cake Inscription: _____

Bar Choice: _____

Cake Table Yes No (Circle One)

Gift Table Yes No (Circle One)

Decorating Yes No (Circle One)

Floor Plan: _____

NOTES:



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

few expressions say “party” better than “open bar” (one exception, of course, being “blank check”)

\$24.99 / person

2. Premium Open Bar

If Ketel One, Bombay, Johnny Walker or Jack Daniels, etc. sound like your guests’ preferences, and you want to treat them to the very best (or when the boss is buying)

\$29.99 / person

3. Bottled and Draft Beer, House Wine and Soda

\$17.99 / person

4. Draft Beer, House Wine and Soda

\$15.99 / person

The above prices are based on a **three-hour (3)** event. All of the above options include ice.

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

5. Tab Bar

All guests' beverages are recorded on a check. This option offers all the advantages of an open bar with the added feature of knowing you are only paying for what your guests select. Sales tax and gratuity will be added to this bill.

6. Cash Bar

Guests are responsible for purchasing their own beverages

7. Beer & Wine Bar

(in Party room)

Priced according to consumption

EXTRAS AND ADD ONS

Raw Bar

Jumbo Chilled Shrimp, Littleneck Clams and Oysters
served with fresh lemon, cocktail and mignonette sauces

Combination as Raw Bar - \$12.99 / person

~ OR ~

as individual platters

Shrimp	Clams	Oysters
40 pieces.....\$89.99	40 pieces...\$49.99	40 pieces.....\$89.99
80 pieces....\$169.99	80 pieces...\$89.99	80 pieces....\$179.99
120 pieces...\$239.99	120 pieces..\$129.99	120 pieces...\$269.99

Grand Tapas Platter

Spanish style Hors d'oeuvre, one of our customer favorites,
with served with crostini and crackers

\$4.00 per guest

Imported Cheese and Fresh Fruit Platter

with imported and domestic cheeses,
strawberries, pineapple and other seasonal fruits

\$3.50 per guest

Chef Carving Station

Beer Brined Pork Loin...\$3.00 per guest

Flank Steak...\$5.00 per guest

House Roasted Prime Rib...\$8.00 per guest

Chateaubriand...\$10.00 per guest

Butler Style Hors d'oeuvre Selections

Items are priced according to selection

We offer three levels of selections from which to choose

Bronze \$6.00 per guest

Silver \$8.00 per guest

Gold \$10.00 per guest

Don't hesitate to ask your party planner for more details

Pasta Station

you choose the pasta and two sauces

(vodka, carbonara, ,scampi, marinara, fra diavolo)

\$3.50 per person

We also offer the following items as a convenience to our customers
additional charges may apply

Balloons...\$2.00 per balloon

Flower Arrangements

BRUNCH BUFFET

Entrees

Fresh Assortment of Fruit

strawberries, honeydew, pineapple and other in season fresh fruits

Shaumberry Salad

Fresh field greens with honey balsamic vinaigrette, Italian Gorgonzola, toasted
pecans, Asian pear-apple, shallots and grape tomatoes

Fresh Breakfast Sausage

Fresh Bacon

Omelet Station

our Chef will prepare an Omelet or eggs of your choice,
choose from fresh blanched vegetables, cheeses and ham
to create your own delicious Omelet!

Assorted Rolls, Bagels & Breads

Country French Toast

pan seared and baked to a golden brown, served with
maple syrup and powdered sugar

Assorted Homemade Quiche

Fresh Mozzarella & Tomato

over Romaine lettuce with basil and olive oil

Wood-Grilled Chicken over Penne

boneless strips of chicken breasts tossed with
our very own Vodka sauce, served over penne pasta

Cookie and Brownie Platter or Celebration Cake

Assorted Juices

Orange, Cran-apple, Pineapple and Grapefruit juice

Coffee and Tea Service

24.99 per person

The following may be included:

Home Fried Potatoes, 1.00 per person

Eggs Benedict, 2.00 per person

Tenderloin Carving Station, 7.00 per person

Smoked Salmon -2 pounds 75.00

LIGHT LUNCHEON / TEA PARTY

Homemade Breakfast Breads or Coffee Cake

Scones with Assorted Jellies ~ Seasonal Fruit Muffins

Fresh Fruit Platter

Shaumberry Salad

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

Assorted Mini Quiches

Choice of 3 Sandwiches (Quartered)

Cream Cheese & Cucumber Tea Sandwich

Turkey & Gruyere

with arugula and lingonberry mayonnaise on a mini croissant

Country Ham & Swiss

with zesty honey mustard on rye

Roast Beef & Cheddar

on 7 grain bread with a horseradish cream

Fresh Mozzarella & Roasted Red Peppers

with basil, lettuce, olive oil and a balsamic reduction on Ciabatta

Egg Salad & Watercress
tea sandwich

Choice of One

Homemade Coleslaw

Pasta Salad

Coffee & Tea Service

Celebration Cake OR Cookies/Brownies Platter



23.99 per person

PETIT FOURS & PASSED DESSERTS

Cheesecake Squares

Chocolate Raspberry Tarts*

Caramel Tarts*

Lemon Tarts *

Carrot Cake Squares

Handmade Truffles * GF

Chocolate Mousse Shooters GF

Warm Apple Wontons

Coconut/Almond Macaroons GF

Chocolate Covered Strawberries GF

Mini Chocolate Covered Cream Puffs

Miniature Red Velvet Cupcakes

Assorted Miniature Cookies *



May Contain Nuts



Redwoods Basic Cakes

Vanilla Cake

vanilla cake layered and iced with vanilla butter cream

Chocolate Cake

chocolate devil's food cake layered and iced with chocolate butter cream

Redwoods Signature Cakes

Chocolate Mousse Cake

chocolate devil's food cake layered with chocolate mousse and covered in a chocolate glaze

Carrot Cake

carrot pecan cake layered with cream cheese mousse and frosted with cream cheese icing and toasted pecans

Build Your Own Cakes

Cake Choices:

vanilla cake, chocolate cake or shadow cake

Filling Choices:

Raspberry mousse, vanilla custard, chocolate mousse

Filling Upgrades:

Cannoli filling \$.50 pp
fresh berries or bananas \$.50 pp

Icing Choices

Vanilla Buttercream or Chocolate Buttercream

Chocolate Ganache \$.50 per person

Fresh Whipped Cream \$.50 per person



Salad

House Tossed Salad
choice of house made dressing

Entrees

Penne Ala Vodka - A Redwoods Classic!
in a light tomato cream sauce, sprinkled with Asiago cheese

Sliced Loin of Beef

served with mushroom gravy, and accompanied by garlic mashed potatoes and vegetable du jour

Almond Crusted Tilapia

fresh filets encrusted and pan-seared with toasted almonds topped with red-flame grapes in a lemon-white wine butter sauce served with jasmine rice and vegetable du jour

Chicken Francaise

classic boneless chicken breasts in a lemon-wine butter sauce served with jasmine rice and vegetable du jour

Dinner Rolls & Butter

Desserts

(choice of one)

Cheesecake

Chocolate Mousse Cake

Seasonal Crisp

~or~

Celebration Cake

Coffee and Tea Service



21.99 per person



SANTA BARBARA LUNCHEON

Appetizers

House Tossed Salad
choice of house made dressing

Caesar Salad
with chile-cornbread croutons

Shrimp Bisque
rich and creamy

Soup du Jour
a fresh selection

Entrees

Wood Grilled Salmon
with crispy fried leeks, lemon-butter sauce and
jasmine rice and vegetable du jour

Petit Filet Mignon
with a Shiraz-mushroom demi glace,
garlic mashed potatoes and vegetable du jour

Chicken Saltimbocca
with provolone, prosciutto, fresh spinach and a Sherry wine demi glace

Sonoma Pasta
a sauté of garlic infused Italian olive oil, sun-dried tomatoes, capers,
spinach and red onion, with orrechiette pasta and fresh mozzarella

Dinner Rolls and Butter

Dessert

(choice of one)

Cheesecake

Chocolate Mousse Cake

Seasonal Crisp

~or~

Celebration Cake

Coffee and Tea Service



25.99 per person

HORS D'OEUVRE PARTY

(Minimum of 15 guests)

Cold Buffet Platters

(choice of one)

Imported Cheeses and Fruit, Grand Tapas Platter, Crudités of Vegetables

Hot Buffet Platters

(choice of two)

Swedish Meatballs

Buffalo Wings
BBQ, Mild, Medium or Hot

Eggplant Rollatini
filled with fresh ricotta topped with marinara

Penne ala Vodka – A Redwoods Classic!
in a light tomato cream sauce, sprinkled with Asiago cheese

Butler Style Hors d'oeuvres

(choice of five)

Sesame Chicken Fingers
with a sweet and sour sauce

Caribbean Jerk Chicken Skewer
with mango aioli and toasted coconut

Chilled Sliced Tenderloin on Crostini
with Gorgonzola and a balsamic reduction

Scallops Wrapped in Bacon (GF)
fresh sea scallops wrapped in crisp bacon,
with a maple cream sauce

Seared Tuna
on sliced focaccia with wasabi aioli

Sliced Beer Brined Chicken & Lettuce Roll
with Saga bleu cheese & red onion marmalade
(substitute turkey = GF)

Miniature Crab Cakes
with Maryland lump crab meat

Goat Cheese Stuffed Grapes
with chive, lemon and toasted almonds

Sausage Stuffed Mushrooms (GF)
fresh button mushroom caps
filled with sausage and fresh vegetables

Fresh Mozzarella on Crostini
with sun dried tomato spread

Stuffed Phyllo Pastry (V)
with brie cheese and fresh raspberries

Cocktail Franks in Puff Pastry
with a honey mustard sauce

V = Vegetarian GF = Gluten Free

21.99 per person

add passed desserts: + \$3.00 per person
(See Petit-Fours Page for Selections)

We guarantee food for 1 ½ hours

GRAND BUFFET

Butler Style Hors d'oeuvres

Chilled Sliced Tenderloin on Crostini
with Italian Gorgonzola and a balsamic reduction

Scallops Wrapped in Bacon
with a maple cream dipping sauce

Chicken and Cheese Quesadilla
with a lime sour cream and fresh tomato salsa

Sesame Chicken Fingers
with a sweet and sour dipping sauce

Dinner Buffet

Homemade Caesar Salad
with chili-cornbread croutons

Chef-Carved Tenderloin of Beef
with a demi glace and horseradish cream

Chicken Saltimbocca
with provolone, prosciutto, fresh spinach and marsala wine demi glace

Seafood Scampi
shrimp, scallops and clams served in garlic scampi broth

Tortellini Alfredo
cheese tortellini tossed in a rich parmesan cheese sauce

Garlic Mashed Potatoes or Oven Roasted Red Potatoes

Seasonal Vegetables

Fresh Rolls and Butter

Desserts

Cheesecake
Peanut Butter Mousse Cake
Seasonal Crisp

Coffee and Tea Service



42.99 per person

FRANCISCAN LUNCHEON BUFFET

Entree & Salad

House Tossed Salad
with our house made red wine vinaigrette
and peppercorn dressings on the side

Beer Brined Roast Pork Loin
served with a light ale-mustard cream sauce

Chicken Francaise
classic boneless chicken breasts in a lemon-wine butter sauce

Penne Ala Vodka - A Redwoods Classic!
in a light tomato cream sauce, sprinkled with Asiago cheese

Garlic Mashed or Oven Roasted Red Potatoes

Fresh Vegetable du Jour

Dinner Rolls and Butter

Desserts

(choice of one)

Celebration Cake

~or~

Cookie and Brownie Platter

Coffee and Tea Service



22.99 per person

(minimum of 25 guests)



STAGS LEAP LUNCHEON BUFFET

Salad

(choice of one)

House Salad

choice of house made dressing

Homemade Caesar Salad

with chili cornbread croutons

Shaumberry Salad

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

Entrees

Smoked Gouda Mac N Cheese

creamy smoked gouda sauce with orrechiette pasta,
sprinkled with thinly sliced scallions

Sliced, Wood-Grilled Cowboy Steak

served over sautéed mushrooms and onions

Wood Grilled Salmon

with crispy fried leeks and a lemon-butter sauce

Chicken Verona

pan seared chicken with spinach, fire roasted tomatoes,
fresh scallions and a sherry demi glace

Garlic Mashed Potatoes or Oven Roasted Red Potatoes

Fresh Vegetable du Jour

Dinner Rolls and Butter

Desserts

(choice of one)

Cheesecake, Chocolate Mousse Cake, Seasonal Crisp

~or~

Celebration Cake

Coffee and Tea Service



26.99 per person
(Minimum of 25 guests)

NAPA VALLEY BUFFET

Buffet Dinner

House Tossed Salad

with a red wine vinaigrette or creamy peppercorn dressing

Chicken Piccata

sautéed tender chicken breast in a caper-lemon butter sauce

Sliced Cowboy Steak

with sautéed mushrooms and onions
and a horseradish cream sauce

Shrimp Provencal

tomato, scallions and a white wine-butter sauce

Penne Ala Vodka – A Redwoods Classic!

in a light tomato cream sauce, sprinkled with Asiago Cheese

Garlic Mashed Potatoes or

Oven Roasted Red Potatoes

Vegetable du Jour

Fresh Rolls and Butter

Desserts

(choice of one)

Cheesecake, Chocolate Mousse Cake, Seasonal Crisp

~or~

Celebration Cake

Coffee and Tea Service



34.99 per person



MONTEREY COAST

Butler Style Hors d'oeuvres

Sesame Chicken Fingers
with a sweet and sour sauce

Cocktail Franks in Puff Pastry
with honey mustard sauce

Sliced Chilled Tenderloin on Crostini
with Italian Gorgonzola with a balsamic reduction

Warm Mozzarella on Crostini
with sundried tomato

Miniature Crab Cakes
with jumbo lump crab meat

Appetizers

House Tossed Salad
with choice of house made dressing

Caesar Salad
with chile-cornbread croutons

Shrimp Bisque
rich and creamy

Soup du Jour
a fresh selection

Entrees

Wood-Grilled 8oz Filet Mignon
with a sherry wine-shitake mushroom and tomato demi-glace,
served with garlic mashed potatoes and vegetable du jour

Pan Seared Chicken with Jumbo Lump Crabmeat
topped with sliced Brie, shallot butter sauce, Jasmine rice and fresh vegetables

Shrimp and Scallop Pan Roast
with fresh basil and tomatoes in a zesty shrimp broth over penne

Wood-Grilled Salmon
with crispy fried leeks, lemon-butter sauce and jasmine rice

Desserts

(choice of one)

Crème Brulee, Chocolate Mousse Cake, Seasonal Crisp

~or~

Celebration Cake

Coffee and Tea Service

39.99 per person

THE MENDOCINO

Not available Friday or Saturday Nights

Appetizers

House Tossed Salad
choice of house made dressing

Entrees

Wood Grilled 5oz Filet Mignon
with a shiraz-wild mushroom demi glace, served with
garlic mashed potatoes and vegetable du jour

Artichoke Chicken
pan-seared chicken breasts with artichokes,
sun-dried tomatoes and creamed spinach
in a champagne cream sauce,
served with jasmine rice and vegetable du jour

Tilapia Francaise
fresh fillets in a delicate lemon-butter sauce
served with jasmine rice and vegetable du jour

Penne Ala Vodka A Redwoods Classic!
in a light tomato cream sauce, sprinkled with Asiago Cheese

Desserts

(choice of one)

Cheesecake, Chocolate Mousse Cake, Seasonal Crisp

~or~

Celebration Cake

Coffee and Tea Service



27.99 per person



THE OPUS

Appetizer

House Tossed Salad
choice of house made dressing

Caesar Salad
with chile-cornbread croutons

Shrimp Bisque
rich and creamy

Soup du Jour
a fresh selection

Entrees

All Natural Prime 12 oz Pork Chop
topped with a shiraz-wild mushroom demi glace and Italian gorgonzola
accompanied by garlic mashed potatoes and vegetable du jour

Almond Crusted Tilapia
fresh filets encrusted with toasted almonds and pan-seared
topped with red-flame grapes in a lemon-white wine butter sauce,
served with jasmine rice and vegetable du jour

Pan Seared Chicken Breasts
with sliced Brie, jumbo lump crabmeat, shallot butter sauce,
Jasmine rice and sautéed baby spinach

Smoked Gouda Mac N Cheese
creamy smoked gouda sauce with orrechiette pasta,
tossed with thinly sliced prosciutto and scallions

Fresh Rolls and Butter

Desserts

(choice of one)

Cheesecake,
Chocolate Mousse Cake
Seasonal Crisp

Coffee and Tea Service



29.99 per person

THE MARIN

Appetizers

House Tossed Salad
choice of house made dressing

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

Soup du Jour
a fresh selection

Shrimp Bisque
rich and creamy

Entrees

12oz Rib Eye Steak
wood grilled with maître'd butter and crispy onion straws
served with garlic mashed potatoes and vegetable du jour

Shrimp & Risotto
Pan seared shrimp served over our homemade seasonal risotto
accompanied by fresh vegetables

Chicken Saltimbocca
with provolone, prosciutto, fresh spinach and
a sherry wine demi glace served with Jasmine rice

Wild Mushroom Ravioli with Asiago Cream Sauce
With fire roasted tomatoes and fresh chives

Desserts

Crème Brulee
Chocolate Mousse Cake
Seasonal Crisp

Coffee and Tea Service



32.99 per person