

## 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



459 Main Street, Chester, NJ

[redwoodsgrillandbar.com](http://redwoodsgrillandbar.com)

T: 908-879-7909

F: 908-879-0714