

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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