

# 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

Shauberry 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