



# Redwoods



Redwoods Premium Catering offers a Wood-Burning Grill which flavors our food with a distinct & unique taste that has set us apart from traditional caterers for over 15 years.

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 wedding reception.

Please consult with Cliff or Bryan about customizing a menu, service staff requirements, rental needs and various recommended vendors.

Custom menus are available and we are experienced in preparing and handling food allergies.

**“Redwoods Catering creates your vision for the time of your lives!!”**



## Full Rental Services

We at Redwoods Premium Catering are here to meet your every need for your big day.

Have no fear; we will help you with every detail from tenting to place settings!

Available Rental Services provided through Redwoods may include and are not limited to:

Tables, seating, tenting, heating and cooling, display pieces, china, linens



## Buffet Style Wedding

### ~ Stationary Platters ~

#### Fresh Cheese & Fruit

an assortment of cheeses, fresh fruit, crackers, flatbreads and crostini

#### Vegetable Crudites

accompanied by creamy peppercorn and roasted red pepper hummus

#### Cocktail Swedish Meatballs

### ~ Butler Style hors d'oeuvre ~

#### Mini Gourmet Pizzas

Fresh Mozzarella with tomato-basil sauce and wood-grilled vegetables with goat cheese and basil pesto

#### Grilled Bruschetta

Wood-grilled Panelle bread with fresh tomato caponata and grated Asiago cheese

Sesame Chicken Fingers  
with a sweet & sour sauce

#### Cocktail Franks

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

#### Mini Vegetable Quesadillas

with lime sour cream and tomato salsa

### ~ Entrées ~

#### Caesar Salad

fresh Romaine lettuce tossed with grated Asiago cheese and our "Homemade" dressing, topped with Chili corn croutons

#### Penne Ala Vodca

a customer favorite, Penne pasta in a light tomato cream sauce with fresh herbs and grated Asiago cheese

#### Wood-Grilled Chicken

tender, boneless breasts with a honey-balsamic glaze

#### House Roasted Prime Rib

with Au Jus & horseradish cream sauce

#### Garlic Mashed Potatoes

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

#### Fresh Mixed Vegetables

#### Fresh Dinner Rolls and Butter

### ~ Dessert ~

#### Fresh Fruit

#### Premium Coffee & Tea Station



## Grand Buffet Style Wedding



### ~ Stationary Hors D'oeuvre Display ~

#### Antipasto

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

#### Vegetable Crudites

served with a red pepper hummus & creamy peppercorn

#### Littleneck Clams

served in a garlic-white wine butter

### ~ Butler hors d'oeuvres ~

#### Chilled Jumbo Shrimp Cocktail

with lemons and a zesty cocktail sauce

#### Wild Mushroom & Gruyere Swiss Tartlets

#### Warm Brie

On crostini with apricot marmalade

#### Asparagus in Phyllo

with a saffron aioli

#### Filet Mignon on Crostini

with gorgonzola and balsamic reduction

### ~ Entrées ~

#### Shaumberry Salad

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

#### Smoked Gouda Mac & Cheese

Penne pasta tossed in a gouda cream sauce with sliced prosciutto and chopped scallions

#### Pecan Crusted Chicken

Topped with an orange bourbon sauce

#### Chef Carving Station

Wood Grilled, Center Cut Beef Tenderloin with assorted sauces

#### “Redwoods Famous” Wood-Grilled Salmon

with crispy fried leeks and a lemon-butter sauce

#### Garlic Mashed Potatoes

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

#### Broccolini with Julienned Carrots

#### Dinner Rolls and butter

### ~ Dessert ~

Choice of 3 Miniature Desserts

Premium Coffee and Tea Station



## Cocktail Style Wedding

### ~ Stationary Display ~

#### 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 ~

#### Wood-Grilled Shrimp Cocktail

Jumbo shrimp tossed in a lemon-butter sauce, served with our own zesty cocktail sauce

#### Caprese Skewers

grape tomatoes and fresh mozzarella drizzled with balsamic reduction

#### Gourmet Pizzas

fresh mozzarella with tomato-basil sauce and wood-grilled vegetables with goat cheese and basil pesto

#### Vegetable and Cheese Quesadillas

with red Chile sauce and lime sour cream

#### Sesame Chicken Fingers

with a sweet & sour dipping sauce

#### Scallops Wrapped in Applewood Smoked Bacon

with a maple cream dipping sauce

### ~ Stations ~

#### Assorted Salad Display

including Mesclun Greens, Spinach, Arugula

.....assorted fresh vegetables

and your choice of "3" of our housemade dressings

#### Fajita Station

Seasoned chicken and beef with a delicious blend of chile-lime seasoned peppers and onions served with flour tortillas, jasmine rice, black beans and all the "fixins" including homemade salsa, lettuce, cheddar cheese and lime sour cream

#### Pasta Station

Orecchiette with broccoli rabe, sweet Italian sausage, fresh garlic and extra virgin olive oil  
&

Penne with smoked gouda cream sauce with sliced prosciutto and chopped scallions

#### Chef Carving Station

Grilled Big City Cowboy Steaks with sautéed mushrooms and onions and accompanied by roasted new potatoes

Asparagus with Patty Pan Squash

Assorted Rolls and Breads

### ~ Dessert ~

Choice of 3 Miniature Desserts

Premium Coffee and Tea Station





## Redwoods Wedding Dinner

### ~ Stationary Display ~

#### 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

#### Pasta Station

A choice of penne ala vodka and smoked gouda mac and cheese

### ~ Butler Style hors d'oeuvres ~

#### Mini Crab Cakes

with remoulade or creole aioli

#### Sausage Stuffed Mushrooms

Mediterranean Chicken Salad  
served on endive

Chilled Tenderloin on Crostini  
with horseradish cream sauce and scallions

#### Marinated Chicken Sate

### ~ Plated Salad ~

#### House Tossed Salad

mixed field greens with tomato, cucumber and carrots,  
tossed with a lemon-herb vinaigrette

### ~ Plated Entrée "Duet" ~

5oz Filet Mignon Tenderloin... wood grilled, and served  
with a red wine demi glaze

Glazed Salmon with fried leeks...  
drizzled with a honey balsamic glaze and lemon butter sauce

#### Garlic Mashed Potatoes

#### Roasted Asparagus

### ~ Dessert Station ~

Assorted Fresh Fruit and Choice of 3 Miniature Desserts  
Premium Coffee and Tea Service



# Grand Sequoias Wedding Dinner

## ~ Stationary Hor D'oeuvre Displays ~

### Raw Bar

Freshly chucked Oysters, Clams on the Half Shell,  
Chilled Jumbo Shrimp Cocktail...  
accompanied by all the condiments like mignonette sauce, lemons,  
cocktail sauce, hot sauce and more

### Tuscany Sampler Display

Roasted Red Pepper Hummus, Gourmet Olives, Artichokes, Feta,  
Roasted Garlic, Sundried Tomato, Assorted Meats,  
Finest Mozzarella, Bruschetta, Toast, Crisps

### Artisan European Cheese Display

Artisan European Cheeses, Fine Triple crème Cheeses with Natural  
Honeycomb, Fresh Fruit, dried fruit, Nuts,  
Crisps, Cracker and Toast displayed on Polished Granite

## ~ Butler Style Hors D'oeuvre ~

### Baby Lamb Chops

with a mint cabernet sauce

### Smoked Salmon on Pumpernickel

with cream cheese, fresh dill and capers

### Smoked Duck

With lingonberries on potato Guafrette

### Warm Tenderloin on Panelle

With an onion marmalade and Gorgonzola cheese

### Asparagus in Phyllo

with saffron aioli

### Chorizo Stuffed Dates

Wrapped in applewood smoked bacon

## ~ Soup Course ~

### Roasted Butternut Squash Soup

served with curried Granny Smith Apple and lime cilantro crème  
fraiche

## ~ Salad Course ~

mixed baby field greens, honey crisp apple, smoked almonds,  
dried cranberries, Italian gorgonzola and shallots  
with maple vinaigrette drizzle

Artisan Breads on Table to start flat breads, french bread, and other  
Artisan Breads

with sweet butter and herbal olive oil

## ~ Plated Entree "Duet" ~

Filet Mignon Medallions, center cut, wood-grilled  
and served with roasted shallot demi glace

Panko Herb Crusted Chilean Sea Bass  
with lemon beurre blanc

Haricot Vert, hand-peeled baby carrots and shallots

Roasted Potato Medley; Peruvian Purple, Sweet and Red Bliss  
with Fresh Herbs and Olive Oil

## ~ Dessert Station ~

Choice of Assorted Miniature Desserts, Premium Coffee & Tea  
Station







## 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.

When we supply the alcoholic beverages for your reception, our liquor license and liability insurance cover the event for the 5 hour time frame.



### 1. Soda and Juice Bar

Assorted Soft Drinks, Juices, Bar Mixers/Fruit, Bottled Water & Ice



### 2. Standard Open Bar

Bottled Beer, House Wine & Well Liquor



### 3. Premium Open Bar

Bottled Beer, Premium Wine & Call Liquor

### 4. Bottled Beer, House Wine and Soda

The above are based on a **FIVE-HOUR** event.

All of the above options include ice.

With the exception of “Premium Open Bar,” the above options do not include premium wines and liquors.





## Family Style Dessert

All of our delicious desserts are prepared fresh by our Pastry Chef Alex Crabe

(Choose one)

- |                            |                            |
|----------------------------|----------------------------|
| Flourless Chocolate Cake   | Lemon Poppy Seed Cake      |
| Apple Crisp                | Pineapple Upside Down Cake |
| Pineapple Upside Down Cake | Mocha Cheesecake           |
| New York Style Cheesecake  | Ice Cream Buffet           |
| Ice Cream Buffet           | Gingerbread Cake           |
| Apple Tart Tatin           | Italian Panna Cotta Cup    |
| Seasonal Pies              | Chocolate Mousse Cake      |
| Bourban Pecan Pie          | Chocolate Bread Pudding    |
| Fresh Fruit Platter        | Assorted Brownies          |
| Blueberry Crumb Cake       | Assorted Cookies           |

Custom wedding cakes and other specialties also available.



## Petit Fours Dessert

All of our delicious desserts are prepared fresh by our Pastry Chef Alex Crabe

- |                                |                                    |
|--------------------------------|------------------------------------|
| Mini Cannoli                   | Lemon Tart Squares                 |
| Carrot Cake Squares            | Chocolate Mousse Shooters          |
| Petit Fruit Tarts              | Mini Chocolate Covered Cream Puffs |
| Chocolate Covered Strawberries | Cheesecake Squares                 |
| Miniature Gourmet Cookies      | Hand Made Chocolate Truffles       |
| Coconut Macaroons              | Miniature Red Velvet Cupcakes      |
| Chocolate Banana Wontons       | Warm Apple Wontons                 |
| Mini Apple Tarts               | Chocolate Bread Pudding            |

Certain Items May Contain Nuts

