



CELEBRATE YOUR SPECIAL EVENT AT

*Redwoods*  
GRILL & BAR

Premium Banquet Menus

20-120 Guests



**Janet Ricciardi**

In-House Catering Manager

# 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

29.99 per person

The following may be included:

Home Fried Potatoes, 1.00 per person

Eggs Benedict, 3.00 per person

Tenderloin Carving Station, 10.00 per person

Smoked Salmon -2 pounds 75.00

Minimum of 25 people

# 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



25.99 per person

# SONOMA LUNCHEON

## 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



27.99 per person



# SANTA BARBARA LUNCHEON

## Appetizers

(choice of one)

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



31.99 per person

# FRANCISCAN LUNCHEON BUFFET

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



27.99 per person

Minimum of 25 people



# 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

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32.99 per person

Minimum of 25 people

# 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 (*Gluten Free*)  
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



29.99 per person





# THE OPUS

## Appetizer

(choice of one)

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

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

33.99 per person

# THE MARIN

## Appetizers

(choice of one)

### 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

39.99 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 French Bread  
with Italian Gorgonzola with a balsamic reduction

Warm Mozzarella on Crostini  
with sundried tomato

Miniature Crab Cakes  
with jumbo lump crab meat

## Appetizers (choice of one)

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

49.99 per person

# 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 over Pasta

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

37.99 per person

Minimum of 25 people

# SEQUOIA BUFFET

## Grand Tapas Platter

Assortment of cheese, fruit, and spreads with crostini

Salad (choice of one)

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

Homemade Caesar Salad

with chili-cornbread croutons

## Entrees

Wood Grilled Salmon

with crispy fried leeks, lemon-butter sauce

Sliced Cowboy Steak

with sautéed mushrooms and onions and a horseradish cream sauce

Chicken Marsala sauteed chicken breast in a Marsala demi glace with mushrooms

OR

Chicken Francaise classic boneless chicken breasts, lemon-wine butter sauce

Smoked Gouda Mac N Cheese

creamy smoked gouda sauce with orrechiette pasta, sprinkled with scallions

OR

Penne Ala Vodka

in a light tomato cream sauce, sprinkled with Asiago Cheese

## Desserts

Cheesecake, Chocolate Mousse Cake, Seasonal Crisp  
~or~ Celebration Cake

Coffee and Tea Service

44.99 per person

Minimum of 25 people

# GRAND BUFFET

## Butler Style Hors d'oeuvres

Chilled Sliced Tenderloin on French Bread  
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 sherry wine demi glace

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

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

53.99 per person

Minimum of 25 people

# HORS D'OEUVRE PARTY

**(Minimum of 15 guests, Not Available Friday & Saturday)**

Cold Buffet Platters

(choice of one)

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

Hot Buffet Platters

(choice of two)

Meatballs in Tomato Basil Sauce with Asiago Cheese

Buffalo Wings

BBQ, Mild, Medium or Hot

Smoke Gouda Mac & Cheese

with orechiette and scallions

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

Grape Tomato & Fresh Mozzarella

skewer with balsamic-reduction

Chilled Sliced Tenderloin on

French Bread

with Gorgonzola and a balsamic reduction

Mini Mushroom-Swiss Tart

Scallops Wrapped in Bacon (GF)

fresh sea scallops wrapped in crisp bacon,  
with a maple cream sauce

Seared Tuna

on rice cracker with wasabi aioli

Wood Grilled Vegetable Quesadilla (V)

with lime sour cream

Miniature Crab Cakes

with Maryland lump crab meat

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

25.99 per person

*Not Available on Fridays or Saturdays*

\*add passed desserts: + \$7.00 per person\* (See Petit-Fours Page for Selections)

We guarantee food for 1 ½ hours

## PETIT FOURS & PASSED DESSERTS

Cheesecake Squares  
Chocolate Raspberry Tarts\*  
Caramel Tarts\*  
Lemon Tarts \*  
Seasonal Fruit 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 \*

\$7 per person

*\*May Contain Nuts\**

## CELEBRATION CAKES

*Cake choice of:*

White cake or Chocolate cake

*Filling choice of:*

Chocolate Mousse, Raspberry Mousse, Strawberry Mousse,  
Lemon, or Vanilla

*Icing choice of:*

White Buttercream or Chocolate Butter Cream

Color or Decoration Preferences

Saying on the cake

Upgrades

Carrot Cake *additional \$1 per person*

Cannoli Filling *additional \$1 per person*

Chocolate Ganache *additional \$2 per person*





## 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 - \$15.99 per person  
~ OR ~  
as individual platters

Shrimp, Clams, and Oysters available by the piece M.P

### Grand Tapas Platter

Spanish style Hors d'oeuvre, one of our customer favorites,  
with served with crostini and crackers  
\$7.00 per person

Imported Cheese and Fresh Fruit Platter  
with imported and domestic cheeses,  
strawberries, pineapple and other seasonal fruits  
\$6.00 per person

### Chef Carving Station

Beer Brined Pork Loin... M.P  
Flank Steak... M.P  
House Roasted Prime Rib... M.P  
Chateaubriand... M.P

### Butler Style Hors d'oeuvre Selections

Choice of 5

\*See Hors d'oeuvre Package for selections  
\$8.00 per person

### Pasta Station

you choose the pasta and two sauces  
(vodka, carbonara, ,scampi, marinara, fra diavolo)  
\$6.00 per person



# 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”)

**\$27.99 / 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)

**\$32.99 / person**

## **3. Bottled and Draft Beer, House Wine and Soda**

**\$20.99 / person**

## **4. Draft Beer, House Wine and Soda**

**\$18.99 / person**

The above prices are based on a **three-hour (3)** event  
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

## **6. Cash Bar**

Guests are responsible for purchasing their own beverages with unlimited soft drinks \$2 per person

## **7. Beer & Wine Bar**

Priced according to consumption

# 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:



## REDWOODS GRILL & BAR

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*Get In Touch*

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