

EVENT WORKSHEET

NOTES

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 \_\_\_\_\_

Cake Inscription: \_\_\_\_\_

Bar Choice: \_\_\_\_\_

Cake Table: Yes No (Circle One)

Gift Table: Yes No (Circle One)

Decorating: Yes No (Circle One)

Floor Plan: \_\_\_\_\_



NOTES

FRASER FIR LUNCHEON

Appetizers

- Shrimp Bisque rich and creamy
- Soup du Jour a fresh selection
- Caesar Salad with chile cornbread croutons
- House Tossed Salad with a citrus herb vinaigrette

Entrees

- 6oz Wood-Grilled Filet Mignon served with garlic mashed potatoes and vegetable du jour
- Tilapia Francaises served with wild rice and vegetable du jour
- Absolute Chicken fresh chicken tenders, pan-seared with fresh vegetables, tossed with our very own vodka cream sauce, served over Penne pasta

Dessert

- Apple Cobbler Ala Mode
- Chocolate Mousse cake
- LinzerTorte

25.99 per Guest (inclusive of coffee, tea & soda)



NOBLE FIR BUFFET

REDWOODS PREMIUM CATERING

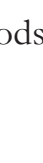
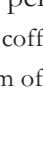
Entrees and Salad

- Mixed Green Salad
- Penne Ala Vodka a Redwoods classic!
- Sliced Roast Beef with mushroom gravy
- Chicken Marsala
- Garlic Mashed Potatoes or Oven Roasted Red Potatoes
- Vegetable du Jour
- Fresh Rolls & Butter

Dessert

- Apple Cobbler Ala Mode

22.99 per Guest (inclusive of coffee, tea & soda) (minimum of 25 guests)



BEVERAGES

DOUGLAS FIR BUFFET

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"). \$17.99/person

2. Premium Open Bar

If Ketel One, Bombay, Johnnie Walker, Jack Daniels, etc. sound like your guests' preferences, and you want to treat them to the very best (or when the boss is buying). \$22.99/person

3. Bottled and Draft Beer, House Wine and Soda

\$15.99/person

4. Draft Beer, House Wine and Soda

\$13.99/person

The above prices are based on a four-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.

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. Sales tax and gratuity will be added to this bill

6. Cash Bar

Guests are responsible for purchasing their own beverages

7. Beer & Wine Bar

(in Party room) Priced according to consumption



Ask your Banquet specialist about Redwoods Premium Catering!!

We will come to your Home, Banquet Hall, Firehouse, Local Park or anywhere to make your off-premise party a very special event.

Redwoods Premium Catering specializes in the same delicious Wood-Grilled Steaks, Seafood and Chicken that are offered here at Redwoods Grill and Bar.

Call today to speak with Jim Asmund, Catering Director

908-879-0719

or email us at redwoodscatering@hotmail.com

BLUE SPRUCE LUNCHEON

PETT FOURS AND PASSED DESSERTS

Appetizers

- Shrimp Bisque rich and creamy
- Soup du Jour a fresh selection
- Cog Hill Salad mesclun greens with candied almonds, strawberries, red onions, and an orange shallot vinaigrette
- House Tossed Salad with a citrus herb vinaigrette

Entrees

- Wood-Grilled 6oz Filet Mignon served with garlic mashed potatoes and vegetable du jour
- Wood-Grilled Glazed Salmon topped with crispy fried leeks, served with wild rice and vegetable du jour
- Chicken Cordon Bleu served with wild rice and vegetable du jour

Fresh Rolls and Butter

Dessert

- Pumpkin Cheesecake
- Chocolate Mousse Cake

28.99 per Guest (inclusive of coffee, tea & soda)



Appetizers

- Mixed Green Salad with choice of our homemade dressings

Entrees

- Grilled Cowboy Steak ribeye steak topped with grilled mushrooms and onions
- Pecan Crusted Chicken pan seared chicken breast topped with and orange bourbon sauce
- Wood-Grilled Glazed Salmon topped with crispy fried leeks and surrounded by a lemon-butter sauce

Vegetable du Jour

- Garlic Mashed Potatoes or Oven Roasted Red Potatoes
- Dinner Rolls and Butter

Dessert

- Apple Cobbler Ala Mode with fresh whipped cream

25.99 per Person (inclusive of coffee, tea & soda)

VIENNESE DESSERTS

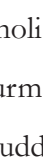
BALSAM FIR LUNCHEON

All of our delicious desserts are prepared fresh, daily by our Pastry Chef Heather Lattig. You can choose any "Five" items from the list below to add to your favorite party menu. We need a minimum of 25 guests.

Fresh Fruit Display

- Chocolate Mousse Cake
- N.Y. style Cheesecake with cranberry confit
- Apple Cobbler Ala Mode
- Linzer Torte with Chantilly cream
- Canoli
- Assorted Gourmet Cookies
- Rice Pudding
- Apple Pecan Torte w/ Cinnamon creme anglais
- Chocolate Mousse with fresh whipped cream
- Carrot Cake with cream cheese icing
- Buche de Noel a traditional Christmas Log

8.00 per person



Opera Cake

Carrot Cake

Petit Fruit Tarts

Chocolate Dipped Strawberries

Hand Rolled Chocolate Truffles

Cinnamon Sugar Palmiers

Pistachio frangipane Squares

Miniature Gourmet Cookies and Biscotti

Handmade Chocolates

Warm Carmelized Banana Wontons

Hazelnut Profiteroles dipped in caramel

Miniature S'mores

Warm Apple Wontons

Miniature Ice Cream Sandwiches

3.00 per person for selection of THREE (Minimum of 25 guests)

Butler Style Hors d'oeuvre

- Wood-Grilled Shrimp Cocktail with a lemon butter sauce
- Sesame Chicken Fingers with duck sauce
- Stuffed Mushrooms button mushroom caps with sausage stuffing
- Fresh Mozzarella and Roasted Peppers on Crostini
- Gourmet Pizzas

Appetizer

- Penne Ala Vodka a Redwoods classic - with a creamy pink vodka sauce

Entrees

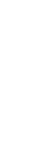
- 6oz Wood-Grilled Filet Mignon served with garlic mashed potatoes and vegetable du jour
- 6oz Lobster Tail served with wild rice and vegetable du jour
- Chicken Saltimbucca served with garlic mashed potatoes and vegetable du jour

Dinner Rolls and Butter

Dessert

- Chocolate Mousse Cake
- Pumpkin Cheesecake w/ Cranberry confit

33.99 per Guest (inclusive of coffee, tea & soda)



WHITE SPRUCE DINNER

CAKES BY HEATHER

Butler Style Hors d'oeuvre

- Miniature Crab Cakes
- Jumbo lump crab meat served with remoulade
- Sliced Beef Tenderloin on Crostini with a horseradish cream sauce
- Wood-Grilled Bruschetta
- Swedish Meatballs
- Sesame Chicken Fingers with duck sauce
- Stuffed Mushrooms button mushroom caps with sausage stuffing

Appetizers

- Mixed Green Salad with choice of homemade dressing
- Cog Hill
- mesclun greens with candied almonds, strawberries, red onions, and an orange shallot vinaigrette
- Penne ala Vodka

Entrees

- 8oz Wood-Grilled Filet Mignon served with garlic mashed potatoes and vegetable du jour
- 6oz Lobster Tail served with wild rice and vegetable du jour
- Chicken Francaises served with wild rice and vegetable du jour

Dinner Rolls and Butter

Dessert

- Pumpkin Cheesecake
- Chocolate Mousse Cake

36.99 per Guest (inclusive of coffee, tea & soda)



Redwoods Signature

Multiple layers of white sponge cake and fresh chocolate mousse topped with your choice of buttercream or whipped cream icing

Classic Carrot Cake

Traditional carrot cake loaded with walnuts and finished with cream cheese frosting. Add \$0.50 per person

White Chocolate Almond Raspberry Cake

Almond sponge cake layered with raspberry mousse, iced with white chocolate butter cream and covered with toasted almonds. Add 0.75 per person

Build Your Own

Choose From the Following:

- Cakes
- Vanilla Sponge
- Chocolate Sponge

Fillings

- Chocolate Mousse
- White Chocolate Mousse
- Vanilla or Chocolate Custard

Frostings

- Fresh Whipped Cream
- Chocolate or Vanilla Buttercream

Heather's Upgrades

- Fresh berries or bananas \$0.50/person
- dark chocolate ganache \$0.50/person
- raspberry mousse \$0.50/person
- white chocolate ganache \$0.50/person
- mocha mousse \$0.25/person
- 
- 



EXTRAS AND ADD ONS

SCOTCH PINE BUFFET

Raw Bar

- Jumbo Chilled Shrimp, Littleneck Clams, and Oysters served with fresh lemon, cocktail sauce, and mignonette sauce. Combination as Raw Bar - \$8.99 per person as individual selections:

Shrimp 120 pieces...Clams 120 pieces...Oysters 120 pieces...\$79.99...\$40 pieces...\$28.99...\$40 pieces...\$54.99...\$80 pieces...\$149.99...\$80 pieces...\$56.99...\$80 pieces...\$105.99...\$120 pieces...\$219.99...\$120 pieces...\$84.99...\$120 pieces...\$156.99

Grand Tapas Platter

a Spanish style Hors d'oeuvre, one of our customer favorites, served with Crostini and crackers \$3.25 per guest

Imported Cheese and Fresh Fruit Platter

with imported and domestic cheeses, strawberries, pineapple, grapes and other seasonal fruits \$3.25 per guest

Chef Carving Station

- Smoked Porkloin...\$22.00 per guest
- Roast Beef...\$25.00 per guest
- House Roasted Prime Rib...\$30.00 per guest
- Chateaubriand...\$4.99 per guest

Butler Style Hors d'oeuvre Selections

Items are priced according to selection. We offer three levels of selections from which to choose:

- Bronze - \$6.00 per guest
- Silver - \$8.00 per guest
- Gold - \$10.00 per guest

Don't hesitate to ask your party planner for more details.

Pasta Station

- You choose the pasta and two sauces (vodka, carbonara, scampi, marinara, fra diavolo) \$3.50 per person

We also offer the following items as a convenience to our customers; additional charges may apply:

- Balloons 1.25 per balloon
- Flower Arrangements

Stationary Hors d'oeuvre

- Grand Tapas Platter An assortment of meats cheeses and dips

Entrees and Salad

- Mixed Greens Salad
- Chicken Saltimbucca with spinach, prosciutto, and provolone cheese in a sheery wine sauce
- Tortellini Alfredo tri-color tortellini in an asiago cream sauce
- Wood-Grilled, Sliced Cowboy Steaks with mushrooms and onions

Garlic Mashed Potatoes or Oven Roasted Red Potatoes

Vegetable du Jour

Dinner Rolls and Butter

Dessert

- Viennese Desserts (choice of five)

29.99 per Guest (inclusive of coffee, tea & soda) (minimum of 25 guests)



CYPRESS DINNER BUFFET

HOLIDAY COCKTAIL PARTY

Butler Style Hors d'oeuvre

- Sliced Tenderloin of Beef on Crostini
- Wood-Grilled Shrimp Cocktail
- Stuffed Mushrooms
- Miniature Gourmet Pizzas
- Sesame Chicken Fingers

Entrees and Salad

- Mixed Greens Salad
- Pan Seared Chicken with Gorgonzola and Port Wine Demi Glace
- Shrimp, Scallop & Lobster Scampi
- Wood-Grilled Salmon with crispy fried leeks and lemon butter sauce
- Wood-Grilled Vegetables

Garlic Mashed Potatoes or Oven Roasted Red Potatoes

Dinner Rolls and Butter

Pasta Station

- (choice of two) Penne Ala Vodka
- Broccoli Rabe & Tomatoes with Farfalle Pasta
- Tortellini Carb Carbonara

Carving Station

- (choice of two) Rack of Lamb
- Beef Tenderloin
- Roasted Pork loin
- Prime Rib

Dessert

- Viennese Table (choice of five)

42.99 per Guest (inclusive of coffee, tea & soda) (minimum of 25 guests)

Cold Buffet Platters

- (choice of two) Imported Cheeses & Fresh Fruit
- Redwoods Tapas
- Antipasto

Hot Chafing Dishes

- (choice of two) Swedish Meatballs
- Buffalo Wings
- Eggplant Rollatines
- Penne Ala Vodka

Butler Style Hors d'oeuvre

- (choice of five) Sliced Tenderloin on Crostini
- Sesame Chicken Fingers
- Miniature Vegetable Quesodillas
- Stuffed Mushrooms
- Assorted Petite Quiche
- Wood-Grilled Bruschetta
- Cocktail Franks in Puff Pastry
- Bacon-Wrapped Scallops
- Miniature Crab Cakes
- Gourmet Pizzas
- Grilled Chicken Kabob
- Stuffed Phyllo Pastry
- with goat cheese, sun-dried tomatoes and spinach
- Asparagus in Puff Pastry

Dessert

- Petit Fours and Passed Desserts (choice of four)

21.99 per Guest