

EVENT WORKSHEET

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

BRUNCH BUFFET

- Entrees**
- Fresh Assortment of Fruit
strawberries, honeydew, pineapple and other in season fresh fruits
- Fresh Mozzarella & Tomato
over Romaine lettuce with Basil and Olive Oil
- 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
- House Smoked Salmon Platter
- Wood-Grilled Chicken over Penne
boneless strips of chicken breasts tossed with our very own Vodka sauce, served over penne pasta
- 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!
- Cookie and Brownie Platter
- Assorted Juices
Orange, Cran-apple, Pineapple and Grapefruit juice
- Coffee and Tea Service
- 22.99 per person
- The following may be included:
 Home Fried Potatoes, 50 per person
 Eggs Benedict, 95 per person
 Tenderloin Carving Station, 400 per person

LUNCHEON MENU 1

NOTES

- Salad**
- House Salad
with a choice of homemade dressings
- Entrees**
- Chicken Francaises
classic boneless chicken breasts in a lemon-wine butter sauce served with wild rice and vegetables
- Penne and Broccoli
served in a garlic butter sauce and topped with grated asiago cheese
- Dinner Rolls & Butter
- Desserts**
- Apple Crisp with Vanilla Ice Cream
- Coffee and Tea Service
- 15.99 per person



BEVERAGES

LUNCHEON MENU 2

- 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 Heineken, Ketel One, Bombay, or Johnny Walker sound like your guests' preferences, and you want to treat them to the very best (or, at least, the very best being).
\$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 handled 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

- Salad**
- House Tossed Salad
with a choice of homemade dressings
- Entrees**
- Penne Ala Vodka - A Redwoods classic!
in a light tomato cream sauce
- 12oz. Rib-eye Steak
with sauted onions and mushrooms, served with garlic mashed potatoes and vegetable du jour
- Wood-Grilled Salmon
on a bed of lemon-butter sauce, topped with crispy fried leeks, served with wild rice and vegetable du jour
- Dinner Rolls & Butter
- Dessert**
(choice of one)
- Vanilla Mascarpone Cheesecake
Celebration Cake
- Coffee and Tea Service
- 19.99 per person

LUNCHEON MENU 3

EXTRAS AND ADD ONS

- Appetizers**
- Homemade Caesar Salad
with Asiago cheese
- Mixed Green Salad
with a citrus herb vinaigrette dressing
- Shrimp Bisque
rich and creamy
- Soup du Jour
a fresh selection
- Entrees**
- Tilapia Francaises
fresh fillets in a delicate lemon-butter sauce, served with wild rice and vegetable du jour
- 6oz Filet Mignon
with a shitake mushroom and sherry wine demi-glace served with garlic mashed potatoes and vegetable du jour
- Wood-Grilled Chicken Breasts
with roasted red peppers, fresh mozzarella and a basil pesto sauce, served with wild rice and vegetable du jour
- Tortellini Fresco
Tri-colored cheese tortellini with a fresh tomato basil roasted garlic champagne broth.
- Dinner Rolls & Butter
- Dessert**
(choice of one)
- Vanilla Mascarpone Cheesecake
Celebration Cake
- Coffee and Tea Service
- 22.99 per person

- 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 platters:
- Shrimp "40 pieces...\$79.99" "40 pieces...\$28.99" Oysters "40 pieces...\$149.99" "80 pieces...\$56.99" "80 pieces...\$105.99"
"20 pieces...\$219.99" "20 pieces...\$84.99" "20 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 Porkloins...\$2.00 per guest
Roast Beef...\$2.50 per guest
House Roasted Prime Rib...\$3.00 per guest
Chateaubriand...\$4.99 per guest
for more details.
- 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
with a per-person demi-glace
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/balloon
Flower Arrangements

PETIT FOURS AND PASSED DESSERTS

LUNCHEON BUFFET 1

- Opera Cake*
Carrot Cake
Petit Fruit Tarts*
- Chocolate Covered Strawberries
Miniature Gourmet Cookies
Coconut Macaroons
Hot Chocolate Banana Wontons
with Mango Dipping Sauce
Lemon Tarts*
Chocolate Mousse Shooter
Miniature Chocolate Covered Cream Puffs
Nut Squares*
Hand Made Chocolate Truffles
Miniature Red Velvet Cupcakes
Warm Apple Wontons
with Caramel Dipping Sauce
May Contain Nuts
- 3.00 per person for selection of THREE
(Minimum of 25 guests)

- Entrees & Salad**
- House Tossed Salad
dressed with our homemade citrus herb vinaigrette
- Roast Pork Loin
served with a sherry wine demi-glace
- Chicken Francaises
classic boneless chicken breasts in a lemon-wine, butter sauce
- Penne ala Vodka - A Redwoods Classic!
served in a light tomato cream sauce
- Garlic Mashed Potatoes or Oven Roasted Red Potatoes
- Fresh Vegetable du Jour
- Dinner Rolls and Butter
- Dessert**
(choice of one)
- Celebration Cake
Cookie and Brownie Platter
- Coffee and Tea Service
- 19.99 per person
(minimum of 25 guests)

LUNCHEON BUFFET 2

VIENNESE TABLE

- Salad**
- Homemade Caesar Salad
with chili cornbread croutons
OR
Cog Hill Salad
mesclun greens tossed with an orange shallot vinaigrette, topped with brie cheese, strawberries, toasted almonds, and red onion
- Entrees**
- Penne Ala Vodka - A Redwoods Classic!
in a light tomato cream sauce
- Seasoned Wood Grilled Ribeye Steak
sliced and served over sauteed mushrooms and onions
- Broiled Tilapia Au Gratin
with a Champagne cream sauce, served over sauteed spinach
- Chicken Francaises
classic boneless chicken breasts in a lemon-wine, butter sauce
- Garlic Mashed Potatoes or Oven Roasted Red Potatoes
- Fresh Vegetable du Jour
- Dinner Rolls and Butter
- Dessert**
(choice of one)
- Vanilla Mascarpone Cheesecake
Chocolate Macadamia Nut Cake
Celebration Cake
- Coffee and Tea Service
- 23.99 per person
(minimum of 25 guests)

- All of our delicious desserts are prepared fresh by our Pastry Chef Nicole Sammon. We need a minimum of 25 guests. (Choose Three)
- Flourish Chocolate Cake with Raspberry Curls
Apple Crisp with Vanilla Ice Cream
Pineapple Upside Down Cake with Rum Caramel Sauce
Vanilla Mascarpone Cheesecake with Fresh Berry Sauce
Dark Chocolate Mousse Cup with Vanilla Whip Cream
Apple Tart Tatin with Caramel Sauce and Chantilly Cream
Key Lime Pie with Berry Sauce
Bourbon Pecan Pie with Vanilla Creme Anglaise
- Chocolate Bread Pudding with Toasted Coconut Caramel Sauce and Chantilly Cream
Blueberry Squeezed Cake with Orange Chantilly Cream
Poppy Seed Cake with Berry Compote
Mocha Cheesecake with Vanilla Creme Anglaise
Italian Panna Cotta Cup with Berry Compote
Gingerbread Cake with Sugar Glazed Topping
Chocolate Truffle Cake with Vanilla Creme Anglaise
Pear and Cranberry Crisp with Vanilla Ice Cream
- (Choose Two)
- Opera Cake*
Carrot Cake
Petit Fruit Tarts*
Mini Tart Shells filled with Custard and Fresh Fruit
- Lemon Tarts*
Mini Tart Shells with Fresh Lemon Curd
- Chocolate Mousse Shooter
Mini Chocolate Cup filled with Chocolate Mousse
- Miniature Chocolate Covered Cream Puffs
filled with Custard, topped with Chocolate
- Chocolate Covered Strawberries
Fresh Strawberries dipped in Dark Chocolate
- Nut Squares*
Short Dough topped with Mixed Nut filling
- Miniature Gourmet Cookies
Chef's selection of Mixed Cookies
- Hand Made Chocolate Truffles
Chef's selection of Chocolate Truffles
- Coconut Macaroons
Pretzels
Red Velvet Cupcake with Cream Cheese frosting
- Hot Chocolate Banana Wontons with Mango Dipping Sauce
Warm Apple Wontons with Caramel Dipping Sauce
- Fresh Fruit Platter Included**
- 8.00 per person (Minimum of 25 guests) *May Contain Nuts*

CAKES BY NICOLE

DINNER MENU 1

- Redwoods Signature**
Two layers of vanilla sponge cake and one layer of fresh chocolate mousse topped with vanilla buttercream.
- Classic Carrot Cake**
Traditional carrot cake filled and finished with cream cheese frosting.
Add \$0.50 per person
- Almond Raspberry Cake**
Two layers of almond sponge cake and one layer of raspberry mousse iced with chocolate buttercream and covered with toasted almonds.
Add 0.75 per person
- Build Your Own Cake**
Choose From the Following:
- Cakes**
Vanilla
Chocolate
- Filling**
Semi Sweet Chocolate Mousse
Whipped Vanilla Custard
Chocolate Custard
- Frosting**
Buttercream Vanilla or Chocolate
Whipped Cream Vanilla or Chocolate
- Nicole's Upgrades**
Cakes
Coconut \$0.50 per person
Almond \$0.50 per person
Lemon \$0.25 per person

- Salad**
- House Tossed Salad
with a citrus herb vinaigrette
- Entrees**
- Chicken Francaises
classic boneless chicken breasts in a lemon-wine, butter sauce
- Penne and Broccoli
served in a light wine garlic sauce
- Roast Pork Loin
served with a sherry wine demi-glace
- Dinner Rolls & Butter
- Desserts**
- Cookie and Brownie Platter
- Coffee and Tea Service
- 19.99 per person

DINNER MENU 2

GRAND BUFFET

- Appetizers**
- House Tossed Salad
with a citrus herb vinaigrette
- Entrees**
- Wood-Grilled 6oz. Filet Mignon
with a mushroom, sherry sauce served with garlic mashed potatoes and vegetable du jour
- Artichoke Chicken
pan seared chicken breasts with artichokes, sun-dried tomatoes and cream spinach, with a Champagne cream sauce, served with wild rice and vegetable du jour
- Tilapia Francaises
fresh fillets in a delicate lemon-butter sauce, served with wild rice and vegetable du jour
- Penne Ala Vodka
A Redwoods Classic! Served in a light tomato cream sauce.
- Desserts**
(choice of one)
- Celebration Cake
Vanilla Mascarpone Cheesecake
Chocolate Macadamia Nut Cake
- Coffee and Tea Service
- 23.99 per person

- Stationary Hors d'oeuvres**
Imported Cheese and Fresh Fruit Platter
- Butler Style Hors d'oeuvres**
Chilled Sliced Tenderloin on Crostini with a horseradish cream sauce
- Scallops Wrapped in Bacon
fresh sea scallops wrapped in crispy bacon
- Chicken and Cheese Quesadilla
with a fresh ricotta topped with marinara and fresh tomato salsa
- Wood-Grilled Shrimp Cocktail
tossed in a lemon-butter sauce, served with cocktail sauce
- Dinner Buffet**
- Homemade Caesar Salad
with chili cornbread croutons
- Chef-Carved Tenderloin of Beef
with a peppercorn demi-glace
- Peanut Chicken
pan seared and topped with an orange bourbon sauce
- Seafood Scampi
shrimp, scallops and clams served in garlic sauce
- Chocolate Truffle Cake
with Vanilla Creme Anglaise
- Tortellini Alfredo
chicken, tortellini tossed in a rich parmesan cheese sauce
- Garlic Mashed Potatoes
Wood Grilled Vegetables
Fresh Rolls and Butter
- Dessert**
(choice of one)
- Celebration Cake
Vanilla Mascarpone Cheesecake
Chocolate Macadamia Nut Cake
- Coffee and Tea Service
- 41.99 per person
(minimum of 25 guests)

NAPA VALLEY BUFFET

DINNER MENU 3

- Butler Style Hors d'oeuvres**
- Miniature Crab Cakes
with Maryland lump crabmeat
- Scallops in Bacon
- Miniature Vegetable Quesadillas
with lime sour cream and fresh tomato salsa
- Wood-Grilled Brushetta
thin sliced, wood-grilled Panicle bread topped with a fresh tomato caponata and grated Asiago cheese
- Sausage Stuffed Mushrooms
fresh button mushroom caps filled with sausage and fresh vegetables
- Buffet Dinner**
- House Tossed Salad
with choice of homemade dressings
- Chicken Saltimbocca
with prosciutto and prosciutto, finished with a sherry wine demi-glace
- Chef Carved House Roasted Prime Rib
with au jus and horseradish cream
- Seafood Scampi
shrimp, scallops and clams in a traditional garlic scampi sauce
- Penne Ala Vodka
in a light tomato cream sauce
- Garlic Mashed Potatoes or Oven Roasted Red Potatoes
- Vegetable du Jour
- Fresh Rolls and Butter
- Dessert**
(choice of one)
- Apple Crisp with Vanilla Ice Cream
Celebration Cake
- Coffee and Tea Service
- 33.99 per person

- Appetizers**
- Homemade Caesar Salad
with chili cornbread croutons
- Mixed Green Salad
with a citrus herb vinaigrette dressing
- Shrimp Bisque
rich and creamy
- Soup du Jour
a fresh selection
- Entrees**
- Wood-Grilled Salmon
Our #1 selling entree, served on a bed of lemon-butter sauce, topped with crispy fried leeks, accompanied by garden rice and vegetable du jour
- 14 oz Pork T-Bone
topped with gorgonzola cheese, Port wine demi-glace and served with roasted red potatoes and vegetable du jour
- Wood-Grilled 8oz. Filet Mignon
with a mushroom, sherry sauce served with garlic mashed potatoes and vegetable du jour
- Aboulet Chicken
boneless chicken breasts sauteed with fresh vegetables, tossed in a pink vodka cream sauce, served over Penne pasta
- Dinner Rolls and Butter
- Dessert**
(choice of one)
- Celebration Cake
Vanilla Mascarpone Cheesecake
Chocolate Macadamia Nut Cake
- Coffee and Tea Service
- 28.99 per person

HORS D'OEUVRE PARTY 1

HORS D'OEUVRE PARTY 2

- Stationary Hors d'oeuvres**
Domestic Cheeses and Crackers
- Butler Style Hors d'oeuvres**
Swedish Meatballs
a traditional favorite
- Miniature Vegetable Quesadillas
with lime sour cream and fresh tomato salsa
- Miniature Gourmet Pizza
- Cocktail Franks in Puff Pastry
with honey mustard sauce
- Hot Buffet Platters**
- Buffalo Wings
BBQ, Mild, Medium or Hot
- Penne ala Vodka
in a light tomato cream sauce
- 11.99 per person
- We guarantee food for 1 1/2 hours
(minimum of 15 guests)

- Cold Buffet Platters**
(choice of one)
- Imported Cheese and Fruit
Grand Tapas Platter
Cold Antipasto
- Hot Buffet Platters**
- Swedish Meatballs
Buffalo Wings
BBQ, Mild, Medium, or Hot
Eggplant Rollatines
filled with fresh ricotta topped with marinara
Penne ala Vodka
in a light tomato cream sauce
- Butler Style Hors d'oeuvres**
(choice of five)
- Sesame Chicken Fingers
with a sweet and sour sauce
- Chilled, Sliced
Tenderloin on Crostini
with a horseradish cream sauce
- Miniature Vegetable Quesadillas
with lime sour cream and fresh tomato salsa
- Assorted Homemade Quiche
- Chicken "OR" Beef Site
with a Thai peanut sauce
- Scallops wrapped in Bacon
fresh sea scallops wrapped in crisp bacon
- Sausage Stuffed Mushrooms
fresh button mushroom caps filled with sausage and fresh vegetables
- Miniature Crab Cakes
with Maryland Lump Crab Meat
- Swedish Meatballs
a traditional favorite
- Miniature Gourmet Pizza
- Cocktail Franks in Puff Pastry
with a honey mustard sauce
- Stuffed Philly Pastry
with sun-dried tomatoes, spinach and goat cheese
- \$18.99 per person
***add passed desserts: +\$3.00 per person*
****See Petit-Fours Page for Selections
*****We guarantee food for 1 1/2 hours
(minimum of 15 guests)

