

# Redwoods

## Premium Catering

For 20 Guests or more.....

(Ask your Sales Consultant for pricing of parties less than 20 guests)

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, Sean Henry, 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.

Take advantage of our Repeat Rewards Program which offers **FREE** meals at Redwoods Grill and Bar in Chester, NJ. **“We strive to do a job that allows you to be a guest at your party!!”**

# Cypress Luncheon

## Salads

(choice of one)

### House Tossed Salad

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

### Fresh Pasta Salad

tossed with fresh vegetables in a  
red wine vinaigrette

### Caesar Salad

Romaine greens tossed in our "Homemade" Caesar dressing,  
topped with grated Asiago cheese and chili corn croutons

## Entrées

### Santa Fe Grilled Chicken Wrap Platter

with chicken, lime sour cream, mixed greens, a lemon-herb vinaigrette,  
Cheddar cheese, and salsa in a whole wheat wrap

### Fresh Mozzarella and Fire Roasted Tomato

with wood-grilled red pepper, fresh basil, lettuce, olive oil,  
and a balsamic reduction served on a Ciabatta roll

### Penne Ala Vodka

penne pasta tossed in a tomato cream sauce  
with fresh herbs and Asiago cheese

## Beverages

Assorted Soda & Bottled Water

## Dessert

Gourmet Cookie Platter

Paper Products Included

\$22.49 per person

## Sequoia Luncheon

### Salads

(choice of one)

#### Fresh Pasta Salad

tossed with fresh vegetables in a  
red wine vinaigrette

#### New Potato Salad

diced red potatoes with mayonnaise and celery

#### House Tossed Salad

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

### Entrées

#### Wood-Grilled Vegetable Wrap Platter

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

#### Country Ham and Swiss Cheese

with a zesty honey-mustard, served on rye bread

### Beverages

Assorted Soda & Bottled Water

### Dessert

(choice of one)

#### Assorted Brownie Platter

#### Gourmet Cookie Platter

#### Fresh Fruit Platter

assorted, sliced, in season fresh fruit

Paper Products Included

\$23.49 per person

## Monterey Platters

### Entrées

(choice of two)

#### Assorted Cold Cut Platter

turkey, roast beef and ham accompanied by Swiss cheese,  
Cheddar and American

#### Assorted Grilled Vegetable Platter

with a sun-dried tomato vinaigrette and creamy peppercorn

#### Fresh Fruit and Cheese Platter

chilled, sliced fresh fruit and assorted cheeses,  
served with crostini and crackers

#### All White Tuna or Chicken Salad Platter

with red onions

All platters include lettuce, tomato and pickles  
and assorted breads and rolls

### Beverages

Assorted Soda & Bottled Water

### Dessert

(choice of one)

Gourmet Cookie Platter

Assorted Brownie Platter

\$19.99 per person

# Brunch Buffet

## Fresh Fruit Platter

assorted, sliced, in season fresh fruit

## Assorted Bagels & Breakfast Breads

with butter, cream cheese and jellies

## “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

## Omelet Station

Fresh eggs prepared to your liking, as an omelet.  
You can choose from onions, peppers, ham, mushrooms,  
Cheddar and Monterey cheese

## Bacon

## Sausage

## Home Fries

diced new potatoes tossed with peppers and onions

## Assorted Fruit Juices

## Coffee and Tea

## Dessert

## Warm Apple Crisp

with oatmeal streusel topping and fresh whipped cream

includes paper goods

\$25.99 per Guest

## 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

#### House Tossed Salad

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

### 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

#### Artichoke Chicken

herb-seared chicken breasts topped with cream spinach, artichokes and sun-dried tomatoes, finished with a Champagne cream 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

Vanilla Mascarpone Cheesecake  
with a mixed berry sauce

Coffee Service

\$24.49 per Guest

## Redwoods Picnic

### House Tossed Salad

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

### 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

tossed with fresh vegetables in a  
red wine vinaigrette

### 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

Assorted Brownie Platter  
Gourmet Cookie Platter

\$21.99 per Guest

## All-American Picnic

### House Tossed Salad

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

### Fresh Fruit Platter

assorted, sliced, in season fresh fruit

### 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

### Sausage, Peppers & Onions

sweet Italian sausage, onions and Green and Red Bell peppers  
in our own tomato-basil sauce

### New Potato Salad

diced red potatoes with mayonnaise and celery

### 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

“All American” Ice Cream Buffet  
with all the “fixins”!!

\$24.49 per Guest

## **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 Cucumber & Onion Salad**

sliced cucumbers and red onions  
tossed in red wine vinaigrette

#### **Penne Pasta**

tossed with olive oil, broccoli rabe, garlic and grape tomatoes

#### **Sliced Cowboy Steak**

Wood-Grilled rib-eye steak, seasoned and marinated  
for 7 days, sliced and served with sautéed mushrooms and onions

#### **Dijon Chicken Breasts**

boneless breasts of chicken grilled over an open flame,  
finished with a Dijon mustard sauce

#### **Sausage, Peppers & Onions**

sweet Italian sausage, onions and Green and Red Bell peppers in our  
own tomato-basil sauce, served with fresh baked rolls

### **Dessert**

#### **Fresh Fruit Platter**

assorted, sliced, in season fresh fruit

Vanilla Mascarpone Cheesecake  
with a mixed berry sauce

\$32.99 per Guest

## All-American BBQ

### House Tossed Salad

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

### Fresh Fruit Platter

assorted, sliced, in season fresh fruit

### 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

diced Red Potatoes with mayonnaise and celery

### Fresh Pasta Salad

tossed with fresh vegetables in a red wine vinaigrette

### 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

### Strawberry Shortcake

Buttermilk Biscuits with strawberry compote,  
topped with fresh whipped cream

\$27.99 per guest

## 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

#### Sesame Chicken Fingers

with an Asian dipping sauce

#### 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 & Fresh Tomato Basil Sauce

(your choice of pasta)

#### ~Carving~

Tenderloin of Beef  
with a horseradish cream sauce

**“or”**

Rack of Lamb  
with mint jelly and a red-wine demi-glace

~Raw Bar~

Combination of Clams & Oysters on the Half Shell  
& Chilled Jumbo Shrimp

Dessert

Choice of three Butler Style Desserts

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

orecchiette pasta tossed with our "wood-grilled" vegetables in an Asiago cream  
sauce

Artichoke Chicken

herb-seared chicken breasts topped with cream spinach, artichokes and  
sun-dried tomatoes, finished with a Champagne cream sauce

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

String Beans & Carrots

Dinner Rolls and Butter

Dessert

Choice of three Petit Fours

Coffee Service

\$31.99 per guest

## The Sacramento

**Tuscany Table Platter**

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

**Chicken Sate**

brushed with a peanut dipping sauce

**Miniature Vegetable Quesadillas**

with lime sour cream and tomato salsa

**Entrées**

**Shaumberry Salad**

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

**Sonoma Pasta**

a sauté of Italian olive oil infused with garlic, sun-dried tomatoes,  
capers, spinach and red onion, with Orecchiette pasta and fresh mozzarella

**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 Petit Fours**

**Coffee Service**

**\$37.99 per guest**

**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 Jumbo lump crab meat and a lemon-butter sauce

### **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 Petit Fours

Coffee Service

\$35.99 per Guest

## **Extras and Add-Ons**

### **Raw Bar**

Jumbo Chilled Shrimp, Littleneck Clams, Oysters and Smoked Salmon

served with fresh lemon and assorted sauces

### **Grand Tapas Platter**

a Spanish Style hors d'oeuvre, one of our customer favorites, served with Crostini and crackers

### **Imported Cheese and Fresh Fruit Platter**

with three imported cheeses, strawberries, pineapple, grapes and other seasonal fruits

### **Chef Carving Station**

Chateaubriand, Smoked Porkloin, Roast Beef, House Roasted Prime Rib.....and more

## Butler Style hors d'oeuvre Selections

ask your party planner what 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 by Nicole

### 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 - (add \$0.50 per Guest)

a traditional carrot cake loaded with walnuts  
and finished with a cream cheese icing

### White Chocolate Almond Raspberry Cake - (Add \$0.75 per Guest)

almond sponge cake layered with raspberry mousse, iced with white chocolate buttercream and covered with toasted almonds

### Or "Build your Own":

***Cake choices:***

Vanilla Sponge Cake

Chocolate Sponge Cake

***Filling:***

Semi Sweet Chocolate Mousse

Whipped Vanilla Custard

Chocolate Custard

***Frosting:***

Buttercream, 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:***

White chocolate buttercream \$0.50 per Guest

Coffee or Mocha buttercream \$0.50 per Guest

**Petit Four/Family Style Dessert**

All of our delicious desserts are prepared fresh by our Pastry Chef Nicole Sammon. We need a minimum of 25 guests.

(Choose Three)

Flourless Chocolate Cake

*with Raspberry Coulis*

*Cream*

Blueberry Streusel Cake

*with Orange Chantilly*

Apple Crisp

*with Vanilla Ice Cream*

Poppy Seed Cake

*with Berry Compote*

Pineapple Upside Down Cake  
*with Rum Caramel Sauce*  
Anglaise

Vanilla Mascarpone Cheesecake  
Cup  
*with Fresh Berry Sauce*

Dark Chocolate Mousse Cup  
*with Vanilla Whip Cream*  
Topping

Apple Tart Tatin  
*with Caramel Sauce and Chantilly Cream*  
Anglaise

Key Lime Pie  
Crisp  
*with Berry Sauce*  
Cream

Bourbon Pecan Pie  
Pudding  
*with Vanilla Crème Anglais*  
Caramel  
Cream

Mocha Cheesecake  
*with Vanilla Crème*

Italian Panna Cotta  
*with Berry Compote*

Gingerbread Cake  
*with Sugar Glazed*

Chocolate Truffle Cake  
*with Vanilla Crème*

Pear and Cranberry  
*with Vanilla Ice*

Chocolate Bread  
*with Toasted Coconut*  
sauce and Chantilly

(Choose Two)

Opera Cake\*  
*Almond Cake with chocolate*  
*mocha buttercream*

Lemon Tarts\*  
*Mini tart shells with*  
*fresh lemon curd*

Carrot Cake  
Shooter  
*with Cream Cheese Frosting*

Chocolate Mousse  
*Mini Chocolate Cup filled  
with Chocolate Mousse*

Petit Fruit Tarts\*  
Cream Puffs  
*Mini Tart Shells filled with  
chocolate  
Custard and Fresh Fruit*

Mini Chocolate Covered  
*filled with Custard, topped with*

Chocolate Covered Strawberries  
*Fresh Strawberries dipped  
in Dark Chocolate*

Nut Squares\*  
*Short Dough topped  
with Mixed Nut filling*

Miniature Gourmet Cookies  
Truffles  
*Chef's Selection of Mixed Cookies  
Truffles*

Hand Made Chocolate  
*Chef's Selection of Chocolate*

Coconut Macaroons  
Cupcakes  
*Petit toasted Coconut Cookie  
cheese frosting*

Miniature Red Velvet  
*Red Velvet Cupcake with cream*

Hot Chocolate Banana Wontons  
Wontons  
*with Mango Dipping Sauce  
Sauce*

Warm Apple  
*with Caramel Dipping*

**Fresh Fruit Platter Included**  
\$8.00 per person (minimum of 25 guests) \*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

Few expressions say “party” better than “open bar” (one exception, of course, being “blank check”)  
\$18.99 per Guest

## 2. Premium Open Bar

If Absolut, Tangueray, Dewars, Mondavi, etc. sound like your guests’ preferences, and you want to treat them to the very best (or when the boss is buying).  
\$21.99 per Guest

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

\$14.99 per Guest

## 4. Draft Beer, House Wine and Soda

\$12.99 per Guest

The above prices are based on a **THREE-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. Soda and Juice Bar

Includes 3 choices of soda product,  
bottled Spring water and 2 choices of juice.  
Includes Ice

\$2.99 per Guest