

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

Bowtie Pasta Salad

Caesar Salad

Entrées

Santa Fe Grilled Chicken Wrap Platter

with tomato salsa, sour cream and Monterey Jack cheese

Fresh Mozzarella and Grilled Red Peppers

with lettuce and tomato on a fresh baked roll with Balsamic Vinaigrette

Penne Ala Vodka

in a light cream sauce

Beverages

Assorted Soda & Bottled Water

Dessert

Gourmet Cookie Platter

Paper Products Included

\$21.49 per person

Sequoia Luncheon

Salads

(choice of one)

Tortellini Salad

New Potato Salad

House Tossed Salad

Entrées

Wood-Grilled Vegetable Wrap Platter

fresh wood-grilled vegetables wrapped in a spinach tortilla with Cheddar and a Basil pesto

Roast Beef and Cheddar Cheese

on fresh baked rolls with a horseradish cream, lettuce and tomato

Country Ham and Swiss Cheese

with sliced red onion and 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

Paper Products Included

\$22.49 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

\$19.49 per person

Brunch Buffet

Fresh Fruit Platter

assorted, sliced, in season fresh fruit

Assorted Bagels & Breakfast Breads

with butter, cream cheese and jellies

Brioche French Toast

thick slices of golden brown French toast,
accompanied by fresh Maple Syrup

Homemade Quiche

an assortment of Broccoli and 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, carrot and olives,
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

Rolls & Butter

Dessert

Vanilla Mascarpone Cheesecake

with a mixed berry sauce

Coffee Service

\$24.49 per Guest

Redwoods Picnic

House Tossed Salad
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 Brownies
Gourmet Cookies

\$20.49 per Guest

All-American Picnic

House Tossed Salad
with a lemon-Herb Vinaigrette

Assorted Fresh Fruit
in season fresh fruit served "Chilled"

BBQ Chicken Breasts
boneless breasts of chicken smothered in our "Homemade"
barbeque sauce, grilled to perfection

"Angus" Hamburgers & Cheeseburgers

Sabrette Hot Dogs

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

Corn on the Cob

All Barbeque Parties include:
Lettuce, Tomato & Onion Platter
Pickles, Ketchup, Mustard and Mayonnaise

Fresh Rolls

"All American" Ice Cream Buffet
with all the "fixins"!!

\$23.49 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

\$31.49 per Guest

All-American BBQ

House Tossed Salad
with a lemon-herb Vinaigrette

Assorted Fresh Fruit
in season fresh fruit served "Chilled"

BBQ Chicken Breasts
boneless breasts of chicken smothered in our "Homemade"
Barbeque sauce, grilled to perfection

"Angus" Hamburgers & Cheeseburgers

BBQ Baby Back Ribs
"Fall off the bone" ribs, marinated in our own barbeque
sauce and grilled over an open flame

Sabrette Hot Dogs

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

Fresh Pasta Salad
tossed with fresh vegetables in a red wine vinaigrette

Potato Chips

Corn on the Cob

All Barbeque Parties include:

Lettuce, Tomato & Onion Platter

Pickle & Olive Platter

Ketchup, Mustard & Mayonnaise

Fresh Rolls

Strawberry Shortcake
Buttermilk Biscuits with strawberry compote,
topped with fresh whipped cream

\$27.49 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

Sausage Stuffed Mushrooms

Miniature Vegetable Quesadillas

Miniature Crab Cakes

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 peppercorn 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

chilled Romaine tossed in our very own Caesar dressing, with grated Asiago cheese, topped with Chili corn croutons

Farfalle Primavera

Bowtie Pasta tossed with our "Wood-Grilled" vegetables in a white wine-shallot lemon butter sauce and fresh herbs

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

String Beans & Carrots

Dinner Rolls and Butter

Dessert

Choice of three Petit Fours

Coffee Service

\$30.49 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

Mini Vegetable Quesadilla

Entrées

Shaumbery 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 Farfalle pasta and fresh mozzarella

Wood-Grilled Salmon

with crispy fried leeks and a lemon-butter sauce

Rack of Lamb

with a Sweet potato puree and an Herb goat cheese

Garlic Mashed Potatoes

Wood Grilled Vegetables

Dinner Rolls & Butter

Dessert

Choice of three Petit Fours

Coffee Service

\$37.49 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

Mini Vegetable Quesadilla

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 Tenderloin of Beef

with Shiitake mushroom Sherry wine sauce

Garlic Mashed Potatoes

Wood Grilled Vegetables

Dinner Rolls & Butter

Dessert

Choice of three Petit Fours

Coffee Service

\$35.49 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 daily by our Pastry Chef Nicole Sammon.
Use the list below to choose your favorite desserts to add to any of our menus.

Opera Cake *

Carrot Cake

Petit Fruit Tarts *

Chocolate Covered Strawberries

Miniature Gourmet Cookies

Coconut Macaroons

Hot Chocolate Banana Wontons
with a 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 a Caramel Dipping Sauce

* 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