

VIENNESE TABLE

Redwoods Catering is now partnering with



Located approximately 9 miles West of Redwoods in the Historic Middle Valley area of Morris County. The Inn is situated on twenty-four pristine acres of farm fields and prime trout fishing in the charming village of Califon, NJ. The Inn itself is ideal for pre-wedding pampering; our elegant grounds are perfect for an outdoor ceremony, and the vintage 1880s barn, as well as the picturesque fields, can be arranged to hold your reception.



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

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

Opera Cake*

Almond Cake with Chocolate Mocha Buttercream

Carrot Cake
with Cream Cheese Frosting

Petit Fruit Tarts*

Mini Tart Shells filled with Custard and Fresh Fruit

Chocolate Covered Strawberries
Fresh Strawberries dipped in Dark Chocolate

Miniature Gourmet Cookies
Chef's selection of Mixed Cookies

Coconut Macaroons
Petit toasted Coconut Cookie

Hot Chocolate Banana Wontons
with Mango Dipping Sauce

Blueberry Streusel 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

Chocolate Bread Pudding
with toasted cocounut caramel
sauce and chantilly cream

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

Nut Squares*
Short Dough topped with Mixed Nut filling

Hand Made Chocolate Truffles
Chef's selection of Chocolate Truffles

Miniature Red Velvet Cupcakes
Red Velvet Cupcake with Cream Cheese frosting

Warm Apple Wontons
with Caramel Dipping Sauce

8.00 per person (Minimum of 25 guests) *May Contain Nuts*

CAKES BY NICOLE

BUFFET STYLE WEDDING

Redwoods Signature

Two layers of vanilla sponge cake and one layer of fresh chocolate mousse topped with vanilla buttercream

Classic Carrot Cake - (add \$0.50 per guest)

Traditional carrot cake filled and finished with cream cheese frosting

Almond Raspberry Cake - (add \$0.75 per guest)

Two layers of almond sponge cake and one layer of raspberry mousse iced with 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
Whipped 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

Stationary Platters

Raw Vegetable Crudites
with a sun-dried tomato vinaigrette and creamy peppercorn dip
Imported Cheese Platter
with assorted flatbreads

Butler Style Hors d'oeuvre

Mini Gourmet Pizzas
fresh mozzarella with tomato-basil sauce and
wood-grilled vegetables with goat cheese and basil pesto

Grilled Bruschetta

wood-grilled Panelle bread with fresh tomato caponata and
grated Asiago cheese

Sesame Chicken Fingers

with a sweet & sour sauce

Cocktail Franks

all-beef franks hand rolled in puff pastry,
baked to a golden brown and served with a zesty honey mustard

Mini Vegetable Quesadillas

with lime sour cream and tomato salsa

Entrees

Caesar Salad

fresh Romaine lettuce tossed with grated Asiago cheese and our
"Homemade" dressing, topped with Chili corn croutons

Penne Ala Vodka

a customer favorite, Penne pasta in a
light cream sauce with fresh tomato

Wood-Grilled Chicken

with a honey-balsamic glaze

House Roasted Prime Rib

with Au Jus

Garlic Mashed Potatoes

Fresh Mixed Vegetables

Rolls and Butter

Dessert

Fresh Fruit
Coffee & Tea

\$37.99 per person

SONOMA WEDDING DINNER



Stationary Platters

Fresh Mozzarella and Tomato
with fresh basil, olive oil and a Balsamic reduction

Fresh Fruit and Assorted Cheese Platter
with crackers and flatbreads

Butler Style hors d'oeuvres

Cold Sliced Tenderloin
on crostini with a dill cream sauce

Mini Gourmet Pizzas
fresh mozzarella with tomato-basil sauce and
wood-grilled vegetables with goat cheese and basil pesto

Scallops Wrapped in Bacon

Asparagus in Puff Pastry

Chicken Sate
with a Thai Peanut dipping sauce

Plated Salad

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

Plated Entrees

(choice of one)

Chicken Marsala
pan seared chicken breasts in our Mushroom-Marsala demi-glace

Flounder Françaises
served in our shallot-lemon butter sauce

House Roasted Prime Ribs of Beef
with Au Jus and a horseradish cream sauce

*All entrees include wood-grilled vegetables,
roasted new potatoes, dinner rolls and butter*

Plated Dessert

Vanilla Mascarpone Cheesecake
with a fresh berry sauce

Coffee and Tea Service

\$41.99 person

GRAND BUFFET STYLE WEDDING



Butlered hors d'oeuvres

Chilled Shrimp Cocktail
with lemons and a zesty cocktail sauce

Mini Crab Cakes
with remoulade

Sesame Chicken Fingers
with Asian dipping sauce

Phyllos
stuffed with sun-dried tomatoes, goat cheese & spinach

Crab Stuffed Mushrooms
fresh button mushroom caps filled with Jumbo lump crab meat

Mini Vegetable Quesadillas
With lime sour cream and fresh tomato salsa

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

Entrees

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

Pecan Crusted Chicken
with an orange bourbon sauce

Chef Carving Station
grilled beef tenderloin with assorted sauces

Wood-Grilled Salmon
with crispy fried leeks and a lemon-butter sauce

Garlic Mashed Potatoes
Wood Grilled Vegetables

Dinner Rolls and butter

Dessert

Viennese Table
Coffee and Tea Service

\$53.99 person

GRAND SEQUOIAS WEDDING DINNER

Stationary Platters

Cold Poached Salmon Platter

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'oeuvres

Cocktail Franks

with a zesty honey mustard sauce

Crab Stuffed Mushrooms

Wood-Grilled Shrimp Cocktail

tossed in our lemon butter sauce, served with cocktail sauce

Warm Tenderloin on Panelle

with an onion marmalade and gorgonzola cheese

Phyllos

stuffed with Goat Cheese, spinach and sun-dried tomato

Sesame Chicken Fingers

with an Asian dipping sauce

Plated Salad

Cog Hill Salad

fresh field greens tossed in a citrus vinaigrette with toasted almonds, fresh sliced strawberries, sliced red onion, grape tomatoes and brie

Plated Pasta

Smoked Gouda Mac-n-Cheese

orecchiette pasta tossed in a Gouda cheese sauce with sliced scallions and prosciutto

Plated Entrees

(choice of one)

Wood-Grilled Swordfish

with a roasted corn and tomato salsa

Wood-Grilled Kansas City Steak

served "Bone-in" and topped with an herb-garlic butter

Stuffed Chicken Breasts

with prosciutto, ricotta cheese, roasted peppers and eggplant, served with garden rice

All entrees include asparagus, dinner rolls and butter

Plated Dessert

Viennese Table

Coffee and Tea Service

Market Price

REDWOODS WEDDING DINNER

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'oeuvres

Mini Crab Cakes

with remoulade

Clams Casino

Sesame Chicken Fingers

with a sweet and sour sauce

Phyllos

stuffed with Goat Cheese, spinach and sun-dried tomato

Sausage Stuffed Mushrooms

Cocktail Style Meatballs

with fresh herbs and Parmesan cheese

Plated Salad

House Tossed Salad

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

Plated Pasta

Penne Ala Vodka

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

Plated Entrees

(choice of one)

Pecan Crusted Chicken

with an orange bourbon sauce

Glazed Salmon

with fried leeks, drizzled with a honey balsamic glaze and lemon butter sauce

Wood Grilled Beef Tenderloin

with a red wine demi-glaze

All entrees include garlic mashed potatoes, wood-grilled vegetables, dinner rolls and butter

Plated Dessert

Chocolate Mousse Cake

with creme Anglaise

Coffee and Tea Service

\$48.99 person