

Sides

Garlic Mashed Potatoes (35/65)
Roasted New Potatoes (35/65)
Mixed Vegetables (30/50)
Wood Grilled Vegetables (45/80)
Dinner Rolls (12/Dozen)
Jasmine Rice (30/55)

Salads

House Salad (\$3/pp)
Caesar Salad (\$3.50/pp)
Shaumberry Salad (\$4/pp)
Tomato and Fresh Mozzarella (\$3.50/pp)
Baby Field Greens & Fresh Strawberries
(\$3.50/pp)
New Potato Salad (1.50/pp)
Fresh Pasta Salad (1.75/pp)

***Also inquire about our full-service catering
for any size event, 20-500+ guests. We have
an experienced staff of Chefs, Servers and
Bartenders available to work your party.***

Mini Croissant Sandwiches

(5 per Sandwich)

Black Forrest Ham, Brie & Honey Mustard
Chicken Tarragon Salad
Shrimp Salad
Turkey, Swiss & Cranberry Mayo
Roast Beef, Cheddar & Horseradish Cream

Sandwich/ Wrap Platters

(10 per sandwich)

Sante Fe Grilled Chicken Wrap
With chicken, lime sour cream, mixed greens, cheddar
cheese, homemade salsa, and lemon-herb vinaigrette
in a whole-wheat wrap
Wood-Grilled Vegetable Wrap
Fresh wood-grilled vegetables wrapped in a whole-
wheat tortilla with fresh mozzarella, chiffonade lettuce
and a sun-dried tomato vinaigrette
Fresh Mozzarella & Roasted Red Peppers
Wood grilled red pepper, fresh basil, lettuce, olive oil,
and balsamic reduction, served on a ciabatta roll
Turkey & Mesclun Greens
Provolone cheese, tomato, sliced cucumber, and red
pepper hummus in a whole wheat wrap
Country Ham and Swiss
Lettuce, tomato, and zesty honey mustard on rye bread
Turkey & Cheddar
On 8-grain toast with lettuce, tomato, and a
horseradish cream

Homemade Desserts

Gourmet Cookies
Chocolate & Butterscotch Brownies
8" or 10" Flourless Chocolate Torte
8" or 10" Cheesecake
Chocolate Mousse Shooters

**Additional dessert ideas available from our Pastry
Chef, Alex. Please inquire with your sales rep.**



Redwoods

Catering Ala Carte Selections



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Appetizer Platters

Baked Brie (75)

Wrapped in puff pastry &
served with apricot marmalade

Swedish Cocktail Meatballs (40/75)

Buffalo Wings (75/140)

with choice of sauce, bleu cheese & celery

Vegetable Crudités Platter (\$2.25/pp)

With creamy peppercorn & blue cheese dressing

Tapas Platter (\$4/pp)

Variety of cheeses, sliced meats, red pepper hummus,
roasted garlic, olive medley, grapes & other delicacies

Chilled Jumbo Shrimp Cocktail (\$2/pc)

Salsa Sampler Platter (\$2/pp)

Fresh tomato salsa, black bean salsa, sour cream & tortilla
chips

(Add Homemade Guacamole - \$1.50/pp)

Cold Displays/ Platters

Wood Grilled Vegetable Platter (\$2.75/pp)

with creamy peppercorn &
sun-dried tomato vinaigrette

Wood Grilled Flank Steak (\$27/lb-3# min)

sliced & served with horseradish cream sauce

Wood Grilled London Broil (\$18/lb-3# min)

sliced & served with horseradish cream sauce

Wood Grilled Chicken Breast (\$15/lb-3# min)

sliced & served with mango salsa

Wood Grilled, Sliced Tenderloin of Beef (\$48/lb)

with horseradish cream sauce

Vodka cream sauce w/fresh herbs & grated
asiago cheese

Smoked Gouda Mac & Cheese (48/90)

tossed in a gouda cream sauce w/ sliced
prosciutto & chopped scallions

Pasta Primavera (48/90)

penne pasta w/ fresh vegetables & an asiago
cream sauce

Penne Tomato-Basil Sauce (43/80)

Tortellini Alfredo (50/92)

Chicken

Chicken Marsala (55/100)

With a mushroom-marsala demi-glace

Chicken Piccata (55/100)

With shallots, capers, & lemon-butter sauce

Chicken Francaise (55/100)

with a lemon-butter sauce

Chicken Florentine (60/110)

With artichokes, spinach, and sun-dried
tomatoes in a champagne cream sauce

Pecan Crusted Chicken (60/110)

With an orange bourbon sauce

Wood Grilled Chicken (50/95)

With a honey-balsamic glaze

Chicken Saltimbocca (60/115)

With prosciutto, provolone,
and sherry demi-glace

Chicken Parmesan (60/115)

With mozzarella, parmesan, and tomato-basil
sauce

Chicken Supreme (60/115)

With fresh vegetables in a cream sauce

Oven Roasted Brined Chicken (60/115)

with sautéed spinach and stout cheddar sauce

With honey-balsamic glaze, fried leeks, and
lemon-butter sauce

Shrimp Scampi (85/155)

Served over penne pasta

Shrimp & Scallop Newburg (125/240)

In a sherry-shrimp cream sauce

Shrimp & Scallop Pan Roast (85/165)

With fresh basil & tomato over penne pasta

Tilapia Francaise (55/105)

Beef & Pork

Sliced Cowboy Steak (150/275)

Over sautéed mushrooms and onions

Sautéed Tenderloin Tips (120/235)

Served with sherry demi-glace, mushrooms,
crumbled blue cheese & garlic mashed
potatoes

Filet Mignon Medallions (135/265)

3oz medallions with a red wine demi-glace

Baby Back BBQ Ribs (90/175)

Sliced Pork Loin (75/145)

With a sherry demi-glace

Italian Specialties

Eggplant Parmesan (50/95)

Eggplant Rollatinis (60/110)

4 Cheese & Meat Lasagna (55/105)

Sausage, Peppers & Onions (40/75)

Pan Pricing based on feeding approx.

(1/2 Pan 10 guests /

Full Pan 20 guests)

Certain Items Require

3-5 Day Notice

Pasta

Penne Ala Vodka (45/85)

Seafood

Glazed Salmon (80/150)