

Sides

Garlic Mashed Potatoes (48/90)
Roasted New Potatoes (40/75)
Mixed Vegetables (40/70)
Wood Grilled Vegetables (50/90)
Dinner Rolls (15/Dozen)
Jasmine Rice (35/65)

Salads

House Salad (\$5/pp)
Caesar Salad (\$6/pp)
Shaumberry Salad (\$5/pp)
Tomato and Fresh Mozzarella (\$4/pp)
Baby Field Greens & Fresh Strawberries
(\$5/pp)
New Potato Salad (\$1.75/pp)
Fresh Pasta Salad (\$2/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

Small Platter (Feeds 8-10) \$55

Large Platter (Feeds 16-20) \$105

(Choice of 3)

Black Forest Ham, Brie & Honey Mustard
Chicken Salad
Tuna Salad

Turkey, Swiss & Cranberry Mayo
Roast Beef, Cheddar & Horseradish Cream

Sandwich/ Wrap Platters

Small Platter (Feeds 10-12) \$85

Large Platter (Feeds 20-24) \$160

(Choice of 3)

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

Roast Beef & Cheddar

On 8-grain toast with lettuce, tomato, and a
horseradish cream

Homemade Desserts

Gourmet Cookies

Chocolate & Butterscotch Brownies

8" or 10" Cheesecake

Chocolate Mousse Shooters

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



Catering

Ala Carte

Selections



459 Main Street, Chester NJ

Redwoodsgrillandbar.com

T: 908-879-7909

F: 908-879-0714

E: bking@redwoodsgrillandbar.com

Appetizer Platters

Baked Brie (90)

Wrapped in puff pastry &
served with apricot marmalade

Swedish Cocktail Meatballs (50/90)

Buffalo Wings (75/140)

with choice of sauce, bleu cheese & celery

Vegetable Crudités Platter (\$2.75/pp)

With creamy peppercorn & blue cheese dressing

Tapas Platter (\$5/pp)

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

Chilled Jumbo Shrimp Cocktail (\$2.25/pc)

Salsa Sampler Platter (\$2.50/pp)

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

(Add Homemade Guacamole - \$1.50/pp)

Cold Displays/ Platters

Wood Grilled Vegetable Platter (\$3.50/pp)

with creamy peppercorn &
sun-dried tomato vinaigrette

Wood Grilled Flank Steak (\$32/lb-3# min)

sliced & served with horseradish cream sauce

Wood Grilled Chicken Breast (\$18/lb-3# min)

sliced & served with mango salsa

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

with horseradish cream sauce

Pasta

Penne Ala Vodka (48/90)

Vodka cream sauce w/fresh herbs & grated
asiago cheese

Smoked Gouda Mac & Cheese (50/95)

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

Pasta Primavera (55/100)

fresh vegetables & asiago cream sauce

Penne Tomato-Basil Sauce (43/80)

Tortellini Alfredo (52/95)

Chicken

Chicken Marsala (85/160)

With a mushroom-marsala demi-glace

Chicken Piccata (80/150)

With shallots, capers, & lemon-butter sauce

Chicken Francaise (80/150)

Egg-battered with a lemon-butter sauce

Chicken Florentine (85/160)

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

Pecan Crusted Chicken (90/170)

With an orange bourbon sauce

Wood Grilled Chicken (75/140)

With a honey-balsamic glaze

Chicken Saltimbocca (85/160)

prosciutto, provolone & sherry demi-glace

Chicken Parmesan (90/170)

mozzarella, parmesan & tomato-basil sauce

Chicken Supreme (85/170)

With fresh vegetables in a cream sauce

Oven Roasted Brined Chicken (85/160)

with sautéed spinach and stout cheddar sauce

Seafood

Glazed Salmon (125/235)

honey-balsamic glaze, fried leeks & lemon-
butter sauce

Shrimp Scampi (100/185)

Served over penne pasta

Shrimp & Scallop Newburg (130/250)

In a sherry-shrimp cream sauce

Shrimp & Scallop Pan Roast (140/260)

With fresh basil & tomato over penne pasta

Tilapia Francaise (60/110)

Beef & Pork

Sliced Cowboy Steak (160/280)

Over sautéed mushrooms and onions

Sautéed Tenderloin Tips (160/300)

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

Filet Mignon Medallions (195/380)

3oz medallions with a red wine demi-glace

Baby Back BBQ Ribs (Market)

Sliced Pork Loin (80/150)

With a sherry demi-glace

Italian Specialties

Eggplant Parmesan (60/110)

Eggplant Rollatini (65/115)

4 Cheese & Meat Lasagna (60/110)

Sausage, Peppers & Onions (50/95)

Pan Pricing based on feeding approx.

(1/2 Pan 10 guests /

Full Pan 20 guests)

Certain Items Require

3-5 Day Notice