

### 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

*(5 per Sandwich)*

Black Forest 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



459 Main Street, Chester NJ

Redwoodsgrillandbar.com

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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

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)

penne pasta w/ fresh vegetables & an 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)

with a lemon-butter sauce

Chicken Florentine (85/160)

With artichokes, spinach, and 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)

With prosciutto, provolone,  
and sherry demi-glace

Chicken Parmesan (90/170)

With mozzarella, parmesan, and 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

Glazed Salmon (125/235)

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

(40) 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**

## **Pasta**

## **Seafood**