



Redwood CATERING

Redwood Catering, has proudly provided our Catering services to Businesses and the Private Community in the Bay for over 19 years

We offer Catering for all types of Functions, and we understand the enormous responsibility of Corporate and Private Coordinators like Yourself.

We take pride in providing the best quality food, an extensive menu that can be customized to fit your Specific Event or Budget, plus prompt and attentive Service so that you can be confident in Selecting us as your Caterer

We look forward to working with you.

Weddings
Rentals
Staff & Bartenders
On Site Cooks

Food Truck
Corporate Events
Budget Meals
Custom Menus

Tents
Coordinators
Set up & Pickup
Floral Arrangements



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Prices are subject to change without notice





Appetizers

POULTRY

Chicken Skewers ... \$6.95

Chicken Chunks and Scallion Skewers with Asian Tangy Sauce & Sesame Seeds

Firecracker Chicken Croquettes ... \$6.75

Sweet and Savory with a little kick of Spicy

Chicken Caprese Bites ... \$6.95

Parmigiana Chicken with Cherry Tomato & Mozzarella Cheese with Balsamic Drizzle

Chicken Wonton Mini Tacos ... \$5.95

Folded Wonton with Ginger Chicken, Green Onions, Cilantro, Sesame and Chili Sauce

Chicken Tikkas ... \$6.95

Tandoori Chicken Tikkas Skewer with Green Mint Chutney

Chicken & Vegetable Pot Stickers ... \$5.75

Served with Pot Sticker Sauce and Chili Sauce

BBQ Chicken wrapped in Bacon ... \$6.95**Jerk Chicken Grilled Skewers ... \$6.95**

Marinated Smoky Jerk Chicken with Plantains

Sticky Sweet Chicken Bites ... \$6.75

Chicken with Onions and grilled Pineapple

Chicken Wings with your choice of Sauce... \$6.25

Buffalo with Celery and Ranch, Asian BBQ Sauce with Sesame Seeds, or Crispy Lemon Pepper

Chicken & Phyllo Triangles... \$6.75

Folded Phyllo Dough Stuffed with Sautéed Chicken and Marinated Herb Mushrooms

Coconut Chicken Strips ... \$6.50

Baked Coconut Chicken Breast with Black Sesame, Herbs & Peanut Sauce on the Side

Sausage Stuffed Mushrooms ... \$6.75

with Broccoli Rabe, Apple Sausage & Red Wine

Aji Chicken Skewers... \$6.95

Marinated Chicken Thighs with Aji Rojo

B E E F

Chimichurri Crostitini ... \$6.75

Thinly Sliced Flank Steak Crostitini with Green Chimichurri and Garnished with Radish

Picadillo Peppers ... \$6.75

Sweet Bell Peppers Stuffed with Ground Beef Picadillo, Cumin & Red Wine

Bolognese Mushrooms... \$6.75

Stuffed Cremini Mushrooms with Chopped Beef, Garlic, Tomato Paste, and Basil

Beef Roulade ... \$6.95

Stuffed Beef Rolls with Shredded Vegetables and Herbs with Wine Sauce

Smoked Tri Tip Sliders ... \$6.50 each

with Caramelized Onions, Sliced Tri Tip and Arugula & Black Pepper Chipotle Aioli

Beef Tenderloin Bruschetta... \$6.75

Rosemary Sliced Potatoes Topped with Beef and Dijon Mustard

Beef Wellington ... \$6.95

Filet Mignon Cuts wrapped in Puff Pastry with Mushroom Pate and Baked until Golden

Beef Skewers ... \$6.95

Sirloin Cubes with Zucchini and onions with Garlic Butter and Parsley Sauce

Mediterranean Meatballs... \$5.95

Moroccan Style Meatballs with Lemon and Cardamon with Herb Tahini

Korean Beef Skewers ... \$6.95

Cubed Beef with Minced Ginger, Cilantro and Sesame Seeds and a hint of Spice

Ground Beef Empanadas... \$6.95

Chopped Potatoes, Thyme, Beef & Tomato with a Side of Tuscany Dipping Sauce

Beef Kofta Bites... \$6.95

Herb Beef Kofta with Minted Tzatziki Sauce



Appetizers

PORK

Baby Pork Ribs ... \$8.75

Roasted Glazed Small Pork Ribs with Teriyaki Sauce, Pineapple Chunks, and Sesame Seeds

Prosciutto Scallion Bundles... \$6.00

Charred Scallion Bundles wrapped in Prosciutto Drizzled with Balsamic Glaze

Teriyaki Pork Belly ... \$7.50

Glaze Pork Squares with Fresh Ginger & Chives

Pork Tenderloin Crostini ... \$6.95

Sliced Pork with Caramelized Onions, Balsamic Glaze and Chopped Greens on Herbed Baguette

Tenderloin Lollipop...\$7.75

Marinated Pork Tenderloin Medallions with Ginger Soy Dipping Sauce

Sausage Spanakopita ... \$6.95

Mediterranean Spanakopita Stuffed with chopped Sausage, Feta Cheese, Onions & Spinach

Bacon Deviled Eggs... \$6.75

Traditional Deviled Eggs with Crispy Bacon Pickle Relish and Dijon Mustard with Chives

Tuscan Pork Skewers.. \$6.95

Marinated Pork Loin with Zucchini, Yellow Squash, Garlic, Black Pepper & Lime Juice

Hawaiian Pork Skewers ... \$6.95

Cubes of Marinated Pork with Pineapple, Red Onions & Bell Peppers

Sausage Artichokes...\$6.25

Artichoke Hearts stuffed with Chopped Sausage

SEAFOOD

Smoked Salmon Rounds.. \$8.50

Fresh Cucumber Rounds topped with Smoked Salmon, Dill Cream & Capers

Salmon Skewers... \$8.50

Seared Salmon Chunks with Maple BBQ Glaze

Scallops & Bacon ... \$8.50

Traditional Scallops wrapped in Bacon

Sushi Platter, 5 pcs per person...\$20.75

Chef's Sushi with Ginger, Wasabi & Soy Sauce

Red Potato & Shrimp ... \$7.25

Halved Red Potato stuffed with Cocktail Shrimp and Chive Cream Cheese

Mini Crab Cakes... \$7.95

Served Warm with a Side of Herb Aioli

Lobster Shrimp Cake... \$9.75

Panko Patties of Shrimp and Lobster with a side of Lemon Aioli & Lemon Wedges

Shrimp Baby Kabobs...\$8.50

BBQ Rubbed Shrimp with Peach & Scallions

Scallop Skewers... \$9.75

Seared Scallops with Lemony Brown butter Sauce, Chives, and Caper

Bourbon Shrimp... \$7.25

Marinated Shrimp with Worcestershire Bourbon & Butter Sauce

Coconut Shrimp ... \$7.25

Coated Shrimp in Crispy Coconut with Honey Sriracha Sauce

Chilled Prawns... \$7.25

Served with Cocktail Sauce & Lemon Wedges

Seared Scallops and Balsamic Bacon ... \$8.50

Marinated Seared Scallops with Minced Bacon Jam

Seared Tuna Bites ... \$9.25

Blackened Tuna Cubes with Wasabi Glaze

Thai Shrimp Rice Rolls...\$8.75

with Vegetables and Sweet & Sour Sauce

Tzatziki Shrimp & Bacon Rounds ...\$8.25

Fresh Cucumber round with Tzatziki Sauce and topped with Bacon wrapped Shrimp



Appetizers

LATIN

Mini Taquitos ... \$5.75

Beef, Chicken, Vegan Soychorizo or Potato with a side of Sour Cream, Red & Green Sauce

Tortilla Chips ... \$8.75

with Fresh Guacamole & Pico de Gallo

Mini Burritos ... \$6.25

with Rice, Beans, Choice of Beef, Chicken or Vegan with a Side of Red and Green Sauce

Cuban Sliders ... \$6.50 each

Sesame Buns 1oz, Mustard, Sliced Ham Swiss Cheese & Dill Pickles

Peruvian Seafood Ceviche...\$12.75 Serving

Cod & Shrimp, Lime & Satine Crackers

Other Types of Fish Available upon Request

Nacho Bar ... \$14.75

Tortilla Chips, Nacho Cheese, Chopped Tomato, Onions, Olives, Jalapenos, and Beans

*Chopped Adobo Chicken Add...\$4.75

*Chopped Carne Asada add...\$5.75

Mini Quesadillas ... \$6.25

Beef, Chicken or Vegetables, Cheese or Vegan Cheese add \$1.25 served with Sour Cream, Red & Green Sauce

Jalapeño Poppers ... \$5.25

Served with Chipotle Ranch

Chorizo Puff ... \$6.50

Puff Pastry filled with Chorizo Sausage or Vegan Soyriso with Side of Chipotle Aioli

Thin Beef Skewers...\$7.25

Ecuadorian Beef Palitos with Plantains & Pickle Red Onions

Jalapeno Wontons...\$6.25

Creamy and Spicy Filling made of Avocado and Jalapeno & Cream Cheese in Wonton Wrapper

Mex Street Corn Deviled Eggs...\$6.25

with Black Beans, Roasted Corn, Onions and Red Chili Powder

VEGAN (V) & VEGETARIAN (VG)

(V) Wild Mushroom Crostini ... \$6.25

Chopped Mushrooms with Caramelized Onions and Roasted Red Bell Peppers

(V) Leek Croquettes ... \$6.25

Spanish Quinoa and Leek Croquettes with Herb Lemon Aioli

(V) Fried Avocado Fries...\$7.25

Avocado Wedges, Fried until Golden with Tahini Red Pepper Dip on the Side

(V) Potato Samosas.. \$5.25

Potatoes, Peas, Onions & Indian Spices

(V) Tofu Wellington ... \$6.25

with Mushrooms and Spinach in Puff Pastry

(V) Falafels ... \$5.25

Ground Chickpeas & Herbs Served with a side of Lemon Tahini Sauce

(V) Chili Lime Tofu Skewers... \$6.75

Marinated Baked Tofu with Fresh Mango & Chili Lime Spices with Lemon Aioli on the Side

(V) Corn & Kale Fritters... \$6.75

with Cilantro Lime Chili Sauce

(V) Buffalo Cauliflower ... \$6.95

Served with Side of Celery & Vegan Sauce

(VG) Spanakopita ... \$5.75

Phyllo Dough Triangles stuffed with Spinach, Feta Cheese & Oregano

(VG) Antipasto Skewers ... \$6.95

Fresh Mozzarella Cheese with Cherry Tomato & Basil with Balsamic Drizzle

(VG) Pear & Brie Triangles... \$6.25

Mixed Green Pear & Brie Cheese with Chopped Almonds in Phyllo Dough



Platters & Dips

Vegetable Cascade ... \$7.25

Raw & Grilled Chef choice of Vegetables with French Onion Dip & Beetroot Ranch Dip

Mediterranean Spreads ... \$9.25

A quartet of Homemade Dips: Spinach Feta, Hummus, Baba Ghanoush & Muhammara with Toasted Pita Bread **20 minimum Required**

Antipasto Platter ... \$11.75

Mortadella, Salami, Prosciutto, Sliced Cheeses, Olives, Roasted bell Pepper & Pesto Spread

Gourmet Antipasto Platter ... \$14.75

Chef Choice of Selections **30 min Required**

Fresh Fruit Display ... \$5.25

Fresh Sliced Fruit or Fruit Salad

Black Bean Dip ... \$6.95

Served with Tortilla & Plantain Chips

Fresh Fruit & Cheese Display ... \$13.50

Spinach & Artichoke Dip... \$6.25

Served with Toasted Baguette

California Meats ... \$6.25

Sliced Cold Cuts of Roast Beef, Turkey and Honey Baked Ham, Cheddar & Swiss Cheese with Mustard, Mayo & Cranberry Sauce & mini Buns

Savory Baked Brie ... \$60.75

with Maple Bacon and Caramelized Onions or Cranberry, Apple, and Pistachio with Balsamic

French Onion Dip ... \$6.25

with a Splash of Sherry and Toasted Bread

Gourmet Cheese Display ... \$12.75

Chef's Selection of Cheeses displayed and served with Sliced Toasted Baguette & Crackers

Hummus & Pita ... \$7.25

Homemade Hummus with Half Toasted Pita Bread and Half Fresh Raw Vegetables



Pub Hour

Pork Sliders ... \$6.50 each

with Hickory Ale Pulled Pork & Green Onions

Chorizo & Shrimp Skewers... \$7.75

Grilled Shrimp with Chorizo cubes, Lime, and Cilantro Garnish with a side of Lemon Aioli

Buffalo Sliders ... \$6.50 each

Buffalo Chicken with Romaine Lettuce, Tomato & Ranch in mini Buns

Bacon Potato Skins ... \$5.95

Crispy Chipotle Popcorn Chicken...\$6.75

Asada Sliders...\$6.50 each

Carne Asada with Guacamole & Picked Onions

Nacho Bar ... \$14.75

Served with Tortilla Chips, Nacho Cheese Vegetarian Chili Beans, Green Onions, Sour Cream, Chopped Tomatoes & Olives

Sausage Skewers ... \$6.95

Bratwurst Sausage with Marinated Potato and a side of Mustard Sauce

Spicy Beef Skewers...\$6.75

Honey Sriracha Sliced Beef Skewers

Garlic Wings ... \$6.25

Chicken Wings Marinated in Garlic Chili Lime

Jalapeno Poppers ... \$5.75

Bacon Wrapped and with Side of Ranch

Fried Tortellini ... \$5.25

Fried Cheese Tortellini Skewer with Marinara

Reuben Sliders ... \$6.50 each

Sliced Pastrami with Thousand Island spread and Sauerkraut in mini Buns - 15 min required

Sweet & Sour Pork...\$6.25

Pork Skewers with Grilled Pineapple

Breakfast

All Breakfast comes with Fresh Fruit & Orange Juice

Continental Breakfast ... \$13.25

Assorted Pastries and Bagels with Cream Cheese, Butter & Preserves

Healthy Breakfast ... \$13.75

Mixed Berries, Loose Granola or Bars, Inv. Chobani Greek Yogurt, Fruit Scones, or Muffins

Full Breakfast Scramble ... \$17.00

Dairy Free Scrambled Eggs with a side of Bacon and Sausage, Country Potatoes, English Muffins, or Toast with a Side of Preserves

Breakfast Omelet ... \$16.75

with Country Potatoes & Toast, Choose from:
-Cheddar & Mozzarella Cheese
-Egg White with Cherry Tomato and Spinach
-Crumble Bacon with Caramelized Onions
-Sausage & Swiss Cheese
-Traditional Denver with Ham & Bell Peppers

Breakfast Quesadillas ... \$15.75

Scrambled Eggs with a Choice of Chorizo or Vegetables, Cheddar Cheese, Black Beans, Mex Rice, Green Sauce, Fresh Pico de Gallo

Breakfast Croissant ... \$13.75

Choose from: Vegetarian, Ham and Cheese or Bacon with a Side of Country Potatoes

Breakfast Taco Bar ... \$17.75

Scrambled Eggs, Refried Beans, Queso Fresco, Corn and Flour Tortillas, Pico de Gallo, Avocado Green Sauce, Red Sauce, Bacon and Sausage

Lox and Bagel Board... \$17.25

Sliced Smoked Salmon or Marinated thin Sliced Tofu, Bagels, Cream Cheese, Tomatoes, Capers, Red Onions, Hard Boiled Eggs, and Swiss Cheese

Pancake, Waffles, or French Toast ... \$13.75

Served with a side of Bacon and Sausage, Syrup, Butter, and Home Made Berry Compote

Breakfast Frittata ... \$15.25

with Country Potatoes & Toast, Choose from:

- Red Bell Pepper and Ricotta Cheese
- Cremeni Mushrooms and Smoked Sausage
- Gruyere Cheese, Asparagus, and Broccolini
- Spring Vegetable Chef Choice
- Southwest with Black Beans, Onions and Cheddar

Breakfast Wrap ... \$14.50

Choose from: Bacon, Sausage, Chorizo, Cheese, Vegetable, or Vegan Tofu Scramble and a side of Red and Green Sauce and Country Potatoes

Mex. Breakfast Burrito...\$15.25

Traditional Breakfast Wrap filled with Eggs, Black Beans, Pico de Gallo, and Mex Blend of Cheese
Choose from: Vegetarian, Shredded Beef, Chorizo or Chicken Sausage with Sour Cream and Chunky Red Sauce and Avocado Green Sauce

Cook-on-Site Service Available

Minimum headcount of 40 ppl - Request a quote!

Available for Omelete, Pancake or Waffle Bar

A la Carte

Side of Bacon or Sausage ... \$4.50

Chicken Apple Sausage ... \$5.25

Pastries or Bagels with Preserves ... \$3.50

Breakfast Parfaits ... \$6.75

Fruit Salad ... \$5.25

Whole Fruit ... \$2.50

Fresh Orange Juice ... \$3.75

Country Potatoes ... \$3.75

Turkey Bacon or Turkey Sausage ... \$5.75

Vegan Sausage ... \$6.25

Individual Yogurt ... \$2.75

Hard-Boiled Eggs ... \$3.25

Granola Bars or Loose Granola ... \$2.75

Vegan or Gluten-Free Pastries ... \$4.75

Coffee Service ... \$3.50

Waffles or Pancakes ... \$6.75

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Deli

All Served with your Choice of Salad

Sandwich Tray or Box ... \$14.25

Assortment of Meats or Vegan with Lettuce, Tomato, Cheese, and Mayo with Mustard Seeds on Sliced Bread and Rolls and Cut in Half

Wrap Tray or Box ... \$14.75

An assortment of Eggplant Mozzarella, Falafel, Chicken Avocado, Cal. Club, Southwestern Beef, Ham & Cheese with Herb Cream Cheese or Hummus Spread on Flour Tortilla

DYI Hot Sandwich Bar ... \$16.25

Meats Server warm Tri Tip, Chicken Breast, Pulled Pork, Pastrami, or Black Pepper Tofu Au Jus, Horseradish, Dijon, Caramelize Onions Pickles, Tomato, Mushrooms & Spinach

Gourmet Sandwiches Tray or Box... \$15.25

California Club, Tuna Salad, Chicken Basil, Santa Fe Beef, Ham and Brie, Roasted Vegetable, Eggplant Mozzarella, Garlic Aioli BLTA and American Turkey and Brat Reuben

Pita Pockets Tray or Box ... \$14.25

Asst of Meats or Falafels, Chipotle Hummus Spread, Lettuce, Tomato, and Cheese, on Pita Bread with a Side of Tzatziki and Spicy Sauce

Add ons:

- Bag of Chips \$2.00
- Gluten Free + \$1.25
- House Dessert \$2.25
- Vegan Cheese +\$1.25
- Whole Fruit \$2.50
- Pastrami +\$2.00

Salads

All Salads come with Bread & Butter

-Chicken Breast add ... \$6.25

-Roasted Salmon add ... \$10.75

-Marinated Shrimp add ... \$9.25

-Marinated Tri-Tip add ... \$6.75

Traditional Caesar Salad ... \$10.50

Chopped Romaine Lettuce, Croutons, Tomato Parmesan Cheese & Side of Caesar Dressing

Pecan Mandarin Salad... \$11.25

Romaine Lettuce, Mandarins, Sliced Cucumber, Roasted Pecans with a Side of Citrus Vinaigrette

Beet Arugula Salad ... \$10.50

Baby Arugula, Chopped Beets, Oranges Minced Cilantro & Sun Flower Seeds

Kale Ginger Salad ... \$12.25

Shredded Beets and Carrots, Roasted Chickpeas, Avocado and Carrot Ginger Dressing

Peach Caprese Salad ... \$11.75

Heirloom Tomatoes, Sliced Peaches, Fresh Mozzarella and Basil with Balsamic Drizzle

Spinach Quinoa Salad ... \$10.75

Baby Spinach and Quinoa with Red Onions Cucumber, Mint and Berries

Mango Salad ... \$10.75 *Available Seasonal*

Fresh Mango, Cucumber, and Jicama, over Greens and Cubbed Avocado with Mango Lime Vinaigrette

Mediterranean Chop Salad ... \$10.50

Mixed Greens with Garbanzo Beans, Olives, Tomatoes, Cucumbers, Artichokes, and Parsley with a Side of Balsamic Vinaigrette

Almond Broccoli Salad... \$10.50

Broccoli Quarters, Sliced Almonds, Red Onions, and Dried Cranberries over Arugula Greens with Citrus Vinaigrette

Street Corn Salad ... \$10.50

Roasted Sweet Corn, Queso Fresco, Chopped Scallions, Cilantro, and Tomato with Tortilla Strips and Paprika Lime Vinaigrette

Salad Bar minimum of 25 ppl ... \$18.75

Your Choice of Protein with Spinach, Romaine, Mixed Greens, Chef's Choice of Toppings, Cheese and Vinaigrettes



Soups

All Soups are \$6.95 and 12oz - Served with Bread or Oyster Crackers

- Tortilla Soup with Cilantro, Green Onions, Tortilla Strips & Sour Cream
- Butternut Squash & Caramelized Onions
- Lentil & Vegetable Soup
- Cajun Corn Chowder
- Potato Leek Soup
- Vegetable Split Pea Soup
- New England Clam Chowder \$8.50
- Traditional Minestrone Soup
- Cream of Tomato Soup
- Carrot & Ginger Soup
- Italian Wedding Soup
- Coconut Cauliflower Curry Soup

Vegan

All Entrees Served with your Choice of Side Dish & Salad

Vegetable Kabobs with Crispy Tofu ... \$15.75
Seasonal Vegetables and Seasoned Crispy Tofu Squares with Herb Tomato Sauce

Roasted Stuffed Bell Peppers ... \$15.75
Adobo Soy Protein, Roasted Corn, Black Beans, Onions, Tomato and Spices

Stuffed Tomatoes ... \$15.75
Herb Quinoa & Lentils, Vegetables, Basil & Vegan Mozzarella with Garlic Sauce

Mushroom Napoleon ... \$15.75
Grilled Sliced Portobello Stacks with Sliced Tomato, Herb Tofu and Chimichurri Sauce

Mediterranean Portobellos... \$15.75
Stuffed Mushroom with Pesto Polenta, Sun-dried Tomatoes, Artichokes, Spinach, and Caramelized Onions

Falafels with Curry Sauce ... \$15.75
with Tanga Curry Sauce and Sauteed Spinach

Teriyaki Tofu ... \$15.75
Rubbed with Garlic, Ginger, and Nutritional Yeast with Teriyaki Glaze, Sesame Seeds and Scallions over a bed of Bok Choi

Tofu Saag...\$15.75
Sauteed Tofu with Spinach Saag & Ginger

Moussaka...\$15.75
Layers of Roasted Eggplant, Potatoes, and Zucchini with Chunky Tomato Lentil Sauce

Jerk Tofu...\$15.75
Crispy Baked Tofu with Jamaican Jerk Spices topped with Fresh Mango Black Bean Salsa

Stuffed Avocado (1 whole Avocado) ...\$15.75
Grilled Avocado Halves with Garbanzo, Lime Juice, Beans, Bell Peppers, and Tahini Sauce

Chickpea & Tofu Croquettes...\$15.75
Seasoned and Golden Brown topped with Cucumber, Tomato & Watercress Fresh Salsa

Meatless Kofta...\$19.25
Ground Beef Alternative with Minced Onions, Garlic, Mint, and Mediterranean Spices with Creamy Tahini Sauce on the Side

Stuffed Poblano Peppers...\$15.75
Roasted Poblano Stuffed with Sweet Potato, Quinoa, Black Beans, and, Cabbage with Lime Cilantro Sauce

Vegetable Wellington...\$15.75
Mix Vegetables with Vegan Protein Baked until Golden Brown and serve Individually

Turmeric Black Pepper Tofu...\$15.75



Chicken

All Entrees are Gluten Free & Dairy Free unless otherwise noted
Served with your Choice of Side Dish and Salad

Garlic Thyme Chicken...\$16.25

Roasted Chicken Thighs with Orange Honey Sauce with Thyme, Green & Kalamata Olives

Chicken Peach Kabobs...\$17.75

Grilled Chicken Breast with White Peaches with Balsamic Glaze Drizzle & Basil

Pesto Bruschetta Chicken...\$16.25

Marinated Pesto Chicken topped with Fresh Tomato, Basil & Pine Nuts Bruschetta

Chicken Roll Ups...\$17.75

Stuffed Chicken with Julianne Carrots, Baby Arugula, Spinach with Garlic Tomato Sauce

Lemongrass Chicken...\$17.75

Marinated Lemon Chicken with Fresh Ginger, Brown Sauce and Chopped Scallions

Crispy Chicken with Turmeric...\$16.25

Spice Skin-on Chicken Thigh with Lemon Turmeric Sauce with Radish and Peas

Harissa Chicken...\$16.25

Mediterranean Harissa Paste Sauce with Red Onions in Chunks with Chickpeas & Coriander

Artichoke Chicken...\$17.75

One Skillet Herb Artichoke Hearth Sauce with Chopped Spinach, Cherry Tomatoes and Capers

Stuffed Chicken Ricotta...\$18.75

with Pine nuts, Basil and Ricotta Cheese in a White Chardonnay Sauce - Contains Dairy

Coconut Chicken...\$17.75

Chicken Breast in a Coconut Milk Creamy Honey Lime Sauce, Garnished with Cilantro

Hawaiian Huli Huli Chicken...\$16.25

Sweet and Savory 1/4 Leg Chicken with Worcestershire Sauce & Grilled Pineapple

Lemon Rosemary Chicken...\$16.25

Seared Chicken with Lemon Rosemary Sauce, Chopped Herbs, Pepper Flakes & Sliced Lemon

Cajun Chicken...\$17.75

Marinated Breast of Chicken with Cajun with Mango Cucumber & Cilantro Relish

Strawberry BBQ Chicken...\$17.75

Chicken Thighs with Tangy Strawberry BBQ Sauce with a Side of Avocado Sauce

Beef

All Entrees are Gluten Free & Dairy Free unless otherwise noted
Served with your Choice of Side Dish and Salad

Steak with Basil Salsa Verde...\$18.75

Grilled Steak with Italian Parsley and Basil Salsa

Skirt Beef & Tomato...\$19.75

Seared Beef Marinated with Black Pepper and Topped with Roasted Cherry Tomatoes

Artichoke Flank Steak...\$19.75

Marinated Beef with Chopped Artichokes, Bell Peppers and Mustard Greens

Tri-Tip Chimichurri...\$18.75

Green Chimichurri Sauce with Lime Wedges

Moroccan Meatballs...\$18.75

Home Made Ground Beef Meatballs with Simmered in Spiced Tomato Herb Sauce

Steak Kabobs...\$19.25

Broiled Beef Cubes Kabobs with Fresh Orange and Red Onion Salsa and Herb Sauce

Spiced Rubbed Beef...\$19.75

Flank Steak with Poblano and Roasted Corn Relish

Tri-Tip with Miso Sauce...\$18.75

Beef with Miso Sauce topped with Roasted Fennel

Beef Involtini...\$19.75

Roulade Stuffed with Asparagus and Red Bell Peppers with a Light Basil Lemon Sauce

Beef Marsala...\$18.75

Tri Tip in Red Wine Sauce & Caramelize Onions



Seafood

All Entrees are Gluten Free & Dairy Free unless otherwise noted
Served with your Choice of Side Dish and Salad

Shrimp Broccoli...\$19.25

Garlicky Shrimp with Sauteed Broccolini

Blackened Red Snapper...\$18.50

Snapper Fillet Topped with Fresh Pico de Gallo

Atlantic Salmon...\$22.95

Marinated Atlantic Salmon with Miso Sauce topped with Fresh Mango Cilantro Salsa

Sole Picatta...\$18.75

Roasted Sole Fish with Lemon Picatta Sauce with Capers, Parsley & Lemon Wedges

Prawns in Fresh Herbs...\$19.25

Sauteed Prawns with White Wine Sauce

Melon Ginger Cod...\$17.75

Roasted Cod Fillet with Lemon Herb Sauce and topped with Melon Ginger Olive Oil Salsa

Salmon with Tomato Lemon Sauce...\$22.95

Tomatoey Simmered Roasted Salmon with Cherry Tomatoes, Capers and Crispy Basil

Red Snapper with Papaya...\$18.75

Poached Red Snapper with Papaya Mint Relish

Tilapia Almondine...\$17.75

Home-made Almond-Crusted Tilapia with White Bean and Cilantro Salsa

Hawaiian Shrimp...\$18.75

Garlic Shrimp Hawaiian Style with Green Onions

Paprika Roasted Salmon...\$22.95

Rubbed Salmon with Fresh Avocado Tomato Salsa

Seared Scallops...\$22.75

Grilled Scallops with Pinot Gris Herb Sauce topped with Caramelized Sliced Shallots

Jumbo Crab Cakes...\$24.75

Crab Meat Patties with Roasted Red Pepper & dill with a blend of Dijon and Creole Mustard Sauce

Garlic Olive Tilapia...\$17.75

Pan-seared Tilapia with Kalamata Olives and Parsley and Rich Tomato Herb Sauce



Turkey

All Entrees are Gluten Free & Dairy Free unless otherwise noted
Served with your Choice of Side Dish and Salad

Lemon Turkey...\$17.95

Pan-seared Turkey Breas with Rosemary Lemon Sauce and Baby Spinach

Dried Fruit Turkey Breast...\$18.75

Roasted Sliced Turkey Breast topped with a Mixture of Dried Fruit Pan Sauce

Tuscan Turkey Roulade...\$18.25

Stuffed Turkey Breas with Julianne Vegetables and Fennel and Sage Herb Sauce

Glaze BBQ Turkey...\$18.75

Cranberry Glaze BBQ Turkey Breast

Sage Grilled Turkey...\$18.75

Grilled Sliced Turkey Breast with Sage Leaves

Buffalo Turkey Kabobs...\$18.75

Pork

House Pork Ribs...\$18.75

Marinated Jerk Ribs with Fresh Pineapple and Jalapeno Lime Salsa

Pork Tenderloin...\$18.75

Grilled Tenderloin with Herb Sauce and Broccolini

Balsamic Pork...\$18.75

Sliced Pork with Honey Balsamic Glaze with Herbs and Caramelized Sweet Onions

Pork Chops with Creamy Mushroom Sauce...\$18.75

Garlic Pork Bites...\$18.75

Crispy Pork Cubes with Lemon Garlic Sauce and Chopped Sauteed Green Beans

Stuffed Pork Loin...\$20.75

With Pesto Tarragon, Parsley, Chives & Lemon Zest



Latin

All Entrees are Gluten Free & Dairy Free unless otherwise noted
with your Choice of Recommended Side Dish (Optional) and Side Salad

Chicken Mole...\$18.75

1/4 Leg Chicken or Breast in Mole Sauce with Sesame and Corn White Rice and Side Salad

Cuban Ropa Vieja...\$18.50

Shredded Beef, Chicken, or Vegan Protein Simmered in Tomato Onion Base Sauce, Steamed Rice, Black Beans & Plantains

Lomo Saltado...\$19.50

Peruvian Sirloin Strips with Onions, Tomato, and Halved Roasted Red Potatoes and Salad

Aji Amarillo Chicken...\$17.25

Chicken Thighs with Zesty Green Sauce with a Side of Tomato, Tri-Colored Quinoa and Salad

Mojo Criollo Chicken...\$16.75

Cuban Chicken topped with Citrus Avocado Salsa and served with Basmati Rice & Salad

Guajillo Beef...\$18.75

Sliced Steak with Guajillo Sauce, Served with Papas Bravas and Cucumber Jicama Salad

Fajita, Taco Bar or Tostada Bowl...\$18.75

Choose from: Chicken, Asada, Carnitas or Vegan Served with Rice, Beans, Guacamole, Pico de Gallo, Red and Green Sauce, Sour Cream & Tortilla Chips

Chicken Milanese...\$17.50 *Contains Gluten*

Mexican Style Breaded Chicken Fillet with a Side of Chopped Radish and Cucumber with Chili Flakes with Spaghetti with Poblano Sauce and side salad

Margarita Chicken...\$17.25

Chicken Thigh with Marinated Lime Margarita Sauce topped with Corn and Black Bean Salsa

Salmon Al Ajillo...\$22.95

Atlantic Salmon with savory Red Ajillo Sauce with a Side of Mex Cauliflower Rice and Vinegar Coleslaw

Enchiladas...\$18.75

with a Side of Rice, Beans, Pico de Gallo, and Sour Cream. Choose from: Vegan, Cheese, Shredded Chicken, or Shredded Beef with Red or Green Sauce and Tortilla Chips *Vegan Cheese add \$1.25*

Asian

Chicken Yakitori...\$17.25

Grilled Chicken Kabobs with Japanese Sauce, Chopped Scallions and Sesame Seeds

Massaman Beef Curry...\$18.75

Thai Beef Curry with Coconut Cream, Spices and Mixed with Fingerling Potatoes

Tandoori Chicken...\$17.25

Chicken Thigh or 1/4 Leg Marinated with Indian Spices with Mint Cilantro Chutney
Vegan Tofu Tandoori option Available

Shishito Chicken...\$16.75

Stir-fried Chicken with Shishito Peppers

Mongolian Beef...\$18.75

Thinly Sliced Beef Strips with a Tangy Sauce, Sauteed with Garlic and Shaved Scallions

Sesame Crusted Salmon...\$22.95

Salmon Filet Crusted with Sesame & Teriyaki

Satay Chicken...\$16.75

Chicken Thigh with Creamy Peanut Sauce in Coconut Milk Thai Red Curry Spices & Cilantro

Chicken Katsu or Pork...\$17.50

Japanese Style Fried Breast of Chicken or Pork cutlets coated in Panko and Side of Tonkatsu Sauce

Chicken Tikka Masala...\$17.25

Marinated Chunks of Chicken in Spiced Sauce
Vegan Tofu Tikka Masala option Available

Korean BBQ Ribs...\$19.25

Beef Short Ribs or Pork Ribs in a Korean BBQ Sauce

Beef Bok Choy...\$18.25

Thinly Sliced Beef in Red Curry Light Sauce Stir Fry with Baby Bok Choy and Spring Onions

Pan Seared Fish...\$19.25

White Fish Pan Seared with Ginger, Scallions & Soy



Pasta

DIY Pasta Bar...\$13.25

Served with Garlic Bread and Side Salad with a 20 minimum required

#1 Choose up to 3 Pastas:

- Cheese Tortellini -Penne -Cheese Ravioli
- Fettuccini -Orzo Pasta -Linguini
- Angel Hair -Spaghetti

Gluten Free Pasta add \$1.75

#2 Choose up to 3 Sauces:

- Traditional Alfredo -Herb Marinara
- Green Pesto -Tuscany -Vodka -Bechamel

#3 Add Extra per Person:

- Sauteed Vegetables \$5.25
- Beef Meatballs \$5.75
- Chicken Breast \$6.25
- Marinated Shrimp in Herb Sauce \$9.25
- Garlic Roasted Salmon \$10.75

Lasagna...\$16.75

- Ground Beef -Vegetarian -Shredded Chicken
- Vegan with Vegan Cheese & Vegetables \$17.95
- Vegan with Vegan Cheese & Meat Substitute \$20.75

Tortellini Baked...\$16.75

Cheese Tortellini with Chopped Chicken Sausage with Mascarpone Cheese and Basil with Herb Red Sauce

Beef Stroganoff...\$18.75

Tender Beef Sirloin Cubes with Mushrooms with a Brown Burgundy Sauce with Bay Leaves and Parsley

Shrimp Angel Hair...\$18.75

White Wine Shrimp with Asparagus, Rabe, and Tomato Chunks mixed with Angel Hair Pasta Thyme, and Basil

*Or your Choice of:

- Chicken Breast -Chicken Sausage
- Vegan Sausage -Beef Meatballs

Side Dishes

Side Dishes can be ordered a la carte with a minimum of 10 ppl - Prices vary

- | | | |
|-------------------------------------|----------------------------------|------------------------------------------------------|
| -Wild Rice Pilaf | -Vegetable Angel Hair Pasta | -Basil & Mushroom Polenta |
| -Mashed Potatoes | -Rosemary Fingerling Potatoes | -Balsamic Brussels Sprouts |
| -Scallop Potatoes | -Marinated Asparagus | -Braised Collar Greens with Butternut Squash |
| -Roasted Potatoes | -Zucchini Noodles | -Twice Baked Potatoes |
| -Basmati White Rice | -Edamame & Mango Quinoa | -Herb Barley Pilaf |
| -Cilantro Basmati Rice | -Chili Flaked Potato Wedges | -Sautéed Roasted Turnips & Mushrooms Heads |
| -Brown Rice | -Mushrooms Risotto | -Greek Lemon Rice |
| -Saffron Rice with Roasted Tomatoes | -Honey Glaze Carrots | -Lebanese Batata Harra (Mild Spicy Potatoes) |
| -Lemon Garlic Spaghetti | -Vegetable Fried Rice | -Spanakorizo - Greek Basmati Rice mixed with Spinach |
| -Coconut White Rice | -Vegetable Chow Mein | -Marinated Summer Squash with Lemon & Scallions |
| -Dirty Rice with Black Beans | -Lentil Tabbouleh | -Seasonal Sauteed Vegetables |
| -Vegetable Couscous | -Green Beans with Farro & Fennel | |
| -Vegetable Orzo Pasta | -Masala Peas & Cauliflower | |



Desserts

- Cookies...\$2.25
 - Chocolate Chip
 - Oatmeal
 - Double Chocolate
 - Peanut Butter
 - Mexican Cookies
 - Shortbread

- Specialty Cookies...\$2.95
 - Biscotti's
 - Madeleines by the Dozen
 - Chocolate Crackle
 - Thumbprint
 - Honey Lavender
 - Snickerdoodle

- Brownies:
 - Chocolate Brownies...\$2.25
 - White Chocolate Blondie
 - *minimum 24 pcs...\$2.95

- Fruit Bars...\$2.95
 - Baked Lemon
 - Key Lime
 - Apple Crumb
 - 7 Layer Contains Nuts
 - Pecan Chewy
 - Pumpkin

- Cobbler...\$2.95
 - *minimum 24 pcs required
 - Apple
 - Blueberry
 - Mixed Berry
 - Rhubarb Strawberry

- Mex Churros...\$2.75
 - Serve with Side of Chocolate

- Chocolate Truffles...\$4.25
 - Includes 1 Truffle per person

- Individual Tarts:
 - Bite Size 1.5" ...\$3.50
 - Small Size 2.5" ...\$3.95
 - Individual 3" ...\$6.25

- Strawberries...\$2.95
 - Dark or White Chocolate

- Small French Pastries...\$2.75
 - Cream Puff
 - Chocolate Eclair
 - Cannoli
 - Cake Bites
 - Cheesecake Bites
 - Mini Cake Slices 1"x2"

- Petite Fours ... \$2.95

**Check for our Themed
and Seasonal Deserts !!**



Meeting Snacks

Hummus & Pita ... \$8.25
Homemade Hummus with Half Toasted Pita Bread and Half Fresh Raw Vegetables

Pretzel & Dip ...\$6.25
Warm Jumbo Pretzels 1 per person with a Side of Dijon Dip and Warm Cheese Dip

Tea Sandwiches & Cookies...\$14.75
-Turkey Cranberry, Smoked Salmon, and Cucumber Dill with Cream Tea Sandwiches
Assorted Tea Cookies & Fruit Salad with Poppy

Parfaits...\$8.25
Greek Yogurt Layered with Granola and topped with Fresh Fruit Medley

Croissant Sliders...\$6.75
Choose from, Chicken Salad, Arugula Roast Beef and Vegan Capresse with Tofu and Basil

Bag of Kettle Chips...\$2.00

Mixed Nuts...\$5.75

Meeting Popping...\$6.75
Asst. Pop Corn with a Side of Salt, Pepper & Tabasco, Mini Chocolate Bars & Mini Pretzels

Mediterranean Bite...\$8.25
Marinated fried Olives, Feta Cheese Cubes, and Tzaziki Dip with Toasted Paprika Pita Bread

Chili Chickpeas...\$4.75
Crunchy Chickpeas with Lime Juice and Chili Powder

Platter Combo...\$15.75
Selection of Cheese, Dried Meats, and fried Fruit combined on the same platter with a side of Crackers and Baguette - minimum of 20 ppl

Power Up...\$16.75
Platter with an assortment of Dates Stuffed with Peanut Butter, Mixed Nuts, Bowl of Berries, Steam Edamames and Avocado Crisp

Coffee Service...\$3.50

Soft Drinks...\$2.00

Guidelines

Hours of Operation: Monday through Friday from 8:30 am to 4:00 pm | Weekends by Appointment Only

Ordering Guidelines: Please allow for a minimum of 2 days in advance to book and confirm our services. All Orders must be submitted via email at orders@redwoodcatering.net or www.redwoodcatering.net once your order has been processed and/or approved you should receive a Sales Order as your confirmation. Please make sure all details, including time, location, and items ordered are correct. Redwood Catering is not responsible for any error upon delivery once the orders have been approved by the Client.

Last-Minute Orders: We will always try our best to accommodate you for a next-day Catering Service. However, as our time is limited and we purchase products daily, based on what has been ordered, please expect the following:

- 1) Substitution of items when those items on our menu are unavailable by factors related to the market, season, supply, or any other factor outside of our control.
- 2) A price adjustment depending upon the items being substituted.

No Cancellations for next day Orders after noon, No Exceptions.

Private Events: a non-refundable deposit of 25% will be required upon order confirmation.

Delivery Fee & Set up: we will make every effort to accommodate your requested delivery time frame. Please consider that unforeseen traffic conditions and weather may impact the delivery schedule. Please allow for a half-hour delivery time window, and have the set-up area ready for our team to set up, unfortunately, our team can't wait more than 10 min on each delivery as it may affect other deliveries.

Delivery Fees:

Redwood Catering delivers Monday – Friday during regular business hours.

- 1) Deliveries before 7:00 am and after 5:00 pm will incur an extra charge.
- 2) Same-day pickup between 5:00 - 9:00 pm upon availability only, with an extra charge between \$75 - \$150 depending on the location.
- 3) No Pickups on Sunday

Rentals: All rental requests have to be placed within 5 days before your delivery date to ensure the right product. any damaged or missing items will be charged full price.

Additional Services: we are always looking for new options to offer, so please do not hesitate to ask for menu ideas, Special Menus such as BBQ Packages, Holiday, Budget Lunches, and Custom Weekly or Monthly meals are always available, just ask us !!

THANK YOU FOR CHOOSING US!
