



# Redwood CATERING

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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

Corporate Events  
Budget Meals  
Food Truck  
Costume 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**

Cubbed 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 ... \$6.95

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 ... \$12.75

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 ... \$13.50

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 ... \$13.50

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...\$14.75

Traditional Breakfast Wrap filled with 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**

Assortment 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

**Straberry 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 Rubbeb 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

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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](mailto:orders@redwoodcatering.net) or [www.redwoodcatering.net](http://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!

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