



Custom Event Catering

Cater to your guests wherever

REDWOOD CATERING

A DIVISION OF REDWOOD STEAKHOUSE & BREWERY

WWW.REDWOODCATERING.COM



Caterings by the Redwood

Cater to your guests wherever you like with the premiere service, culinary expertise and of course all the delicious flavors you have come to expect from Redwood Catering over the years.

From special events to business luncheons, Redwood's Executive Chef, Luis Fernandes has been tastefully entertaining for years. Today, he continues the tradition of providing clients with the finest in off-premise catering, combining the highest quality food with creative presentations and innovative event concepts, and professional services. We invite you to sit back and relax at your next planned event. We specialize in customizing your menu to fullfill your needs.

Caterings by the Redwood is a full service caterer, providing china, silverware, glassware, linen, tents, and grills as needed. Plan your upcoming event by browsing our catering website to see first hand how Caterings by the Redwood can turn your next event from ordinary to fantastic!

When great food, outstanding service and creative presentations are essential, Chef Luis Fernandes and Caterings by the Redwood is the only choice.





Approx 150 to 170 guests- Head table to be set for 16 to 18 people - TBD **Possibly cocktails to be passed prior to ceremony- TBD

Appetizer's immediately following ceremony - Location TBD by weather, planning on patio area outside of the Barn by North entrance - Redwood to supply 60" Round table with Floor Length White Linen

- Vegetable tray \$60.00 may need to add an additional tray depending on final guest count
- 2 Dips and spreads Tray @ \$70 each- may need to add additional tray depending on final guest count
- Bruschetta Bar @ \$3.95 per person

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- Asian vegetable with Yuzu, Chopped Caprese, Sriracha Crab Salad
- Dinner Buffet serve approx 6:45- 7pm Buffet pricing \$27.95 per person
- Redwood Salad Mixed greens with Dried cherries and Cranberries, Toasted Walnuts, Gorgonzola Cheese to be placed on the side with Ranch, Balsamic and Raspberry Vinaigrette's (Dressing to be labeled for Vegan guests)
- Chopped Kale Salad- Baby Kale, Mixed greens, dried cherries, Mango or Orange segments, Roasted Pine nuts tossed in House made Orange Ginger Dressing (No cheese to be added)
- Assorted Rolls and Butter
- Carved Prime Rib served MR to Med with Au Jus, Freshly Ground Horseradish and Horsey Cream sauce
- Airline Chicken Breast with Tomato Caper Sauce
- Vegetable Quinoa Paella with Mixed vegetables, Edamame, diced Tomatoes, Vegetable stock
- White Cheddar mashed potatoes
- Sautéed Green Beans tossed with Olive oil, salt and pepper and diced tomatoes
- Honey Glazed Carrots with Vegan Butter

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Igreement

- Redwood will supply White Floor length tablecloths for all food and beverage tables
- Linen table cloths for guest tables available at \$3.75 each
- Floor Length White Linen table cloths for head table available at \$10.00 each
- White linen napkins provided at no additional cost
- Redwood bartending fee @ \$25.00 an hour per bartender. 2 bartenders will be supplied estimated 8 hours each
- Mixer Fee to include- Vernors, Coke, Diet Coke, Sprite, Tonic, Club soda, Cranberry and orange juice. Ice, plastic glassware, fruit garnishes, straws, bev naps @ \$3.50 per person
- China Fee \$5.50 per person to include- water glasses, dinner plates, cake plates, all flatware, cake cutting and serving, salt & pepper shakers. Irish coffee cups if needed
- Coffee service included with buffet pricing
- Beverage station with Hot beverages TBD- Hot Chocolate, Hot spiced Cider, Coffee and Hot tea
- Redwood Beer at TO Go Pricing available TBD
- All food and Beverage are subject to 6 % sales tax and 20% gratuity
- 20 % deposit required
 - Final guest count is due no later than 7 days prior to the event
 - Final Payment due no later than 1 day before the event

If you are in agreement to the menu, details and payment terms please sign and return

Cat Uhrick

Date

Redwood Representative

Date

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Contacts

Luis Fernandes email: lumfer5501@aol.com Phone: 810.730.8103

Joan Ruhl joan@theredwoodlodge.com Phone: 810.233.8000 Ext. 2

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