



Custom Catering Menu

www.redwoodcatering.com

Tel. 810.233.8000

Fax 810.233.8833

Sales: Joan Ruhl

joan@theredwoodlodge.com

Chef: Luis Fernandes

email: lumfer5501@aol.com

Phone: 810.730.8103

Custom Menus available. Please speak with our sales staff to create your menu.

Redwood Catering offers a full service catering liquor license. Restrictions apply.

Menu Pricing is subject to change.

All prices are subject to applicable tax and 20% service charge.

***We Specialize In:
Asian Fusion, Kosher, Sushi and other specialty
menu preparations.***

***Travel Fees apply beyond a 30 mile radius from
the Redwood Steakhouse and Brewery.***

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5304 Gateway Centre Drive, Flint, MI 48507
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Brunch Buffet Menu

Menu # 1 \$16.95

Choice of:

- 3 Breakfast Items
- 2 Entrées
- 3 Sides or Salads

Menu # 2 \$18.95

Choice of:

- 4 Breakfast Items
- 2 Entrées
- 4 Sides or Salads

Breakfast items

Scrambled eggs with Sour Cream and chives

Assorted Quiche

Biscuits and Sausage gravy

Bagels and Cream Cheese

French toast with hot maple syrup

Silver Dollar Pancakes with choice of Maple syrup or Strawberry sauce & whipped cream

Hash Browns

Yogurt with Fresh berries and Granola

Sausage Links

Thick Country Style bacon

Entrée's

Baked sliced Honey Ham

Texas style Chicken breast with tomatoes and onions

Chicken or Seafood crepes with Roasted pepper cream sauce

Poached, Grilled or Baked Salmon with Teriyaki glaze

Roasted Pork Loin with Mushroom sherry sauce

Grilled Chicken breast with Tomato caper sauce

Chicken Picatta

Sides and Salad's

Brabant Potatoes with onions and peppers

White cheddar mashed

Roasted fingerlings with sea salt and parsley

Sautéed Seasonal vegetables

Sautéed green beans

3 Cheese Mac & Cheese

Wild Rice Pilaf

Caesar Salad

Garden Salad

Redwood Salad

Shaved Brussels Sprout and Kale Slaw in Rice wine vinaigrette

Omelet Station

Available upon request, add \$4.00 person

Self Serve Beverage Station

add \$2.00 per person - Coffee, Tea, Ice Tea and Lemonade

Self Serve Juice Station

add \$3.50 per person includes: Orange, Cranberry, Apple or Pineapple Juice in addition to Coffee, Tea, Ice tea and Lemonade

Luncheon Salads

Plated - Off-site only.

Southwest Chicken Caesar

Crispy romaine with chili croutons, parmesan cheese, tossed with cajun ranch dressing.

Chicken Cobb Salad

with mixed greens, with sliced chicken breast, bacon, tomatoes, olives, green onions, swiss and American cheese.

Tuna or Chicken Salad Plate

Served on a bed of fresh field greens, with sliced tomatoes and crackers

Fresh fruit Plate

Oriental Spinach Salad

Served with ginger teriyaki dressing. With Chicken • With Shrimp

Asian Warm Beef Salad

Served with roasted peppers, onions, & soy sesame vinaigrette

Grilled or Blackened Chicken Tossed Salad . Served with Raspberry vinaigrette

*All salads served with bread & butter

Luncheon Sandwiches

Plated - Off-site only

*Chicken BLT

Crispy bacon on a tender chicken breast with tomatoes, lettuce, and honey mustard mayo,

*Club Croissant

Choice of turkey or chicken with bacon, swiss cheese, lettuce, tomato and mayo

*Turkey or Chicken Caesar Wrap

Crispy romaine lettuce with diced red onion, tomato, parmesan cheese and Caesar dressing

Hot Roast Beef Sandwich

Served with mashed potatoes & beef gravy

½ Sandwich and Soup du jour

Served with choice of Sliced turkey or ham on choice of bread

*Sandwiches served with homemade chips and pickle

Extras

Fruit cup • Coleslaw • Greek Pasta Salad • Potato Salad • Tossed Salad • Redwood Salad

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Lunch Entrees Plated

Grilled Salmon with Caper Tomato Butter Sauce

6 oz. Grilled Top Sirloin with demi glace

Baked Cod with lemon butter sauce

Roast Pork Loin with BBQ vinaigrette or Wild Mushroom Cream Sauce

Sauteed Shrimp with artichoke hearts

Chicken Breast Grilled or Blackened with Fresh Fruit Cup

Forest Mushroom Chicken with swiss cheese and forest mushroom cream sauce

Chicken Picatta topped with red onions, artichokes, sun-dried tomatoes, capers and white wine butter sauce

*Above plated luncheon served with salad, choice of side with bread and butter

Vegetarian Options

Vegetable Fettucine with garlic and olive oil

Vegetable Stirfry with wild rice

Served with salad, with bread and butter

Luncheon Buffets

Buffet #1 \$14.00

Choice of:

- One entrée
- One salad
- Two sides

Served with bread and butter

Buffet #2 \$15.50

Choice of:

- Two entrees
- One Salad
- Two sides

Served with bread and butter

Buffet #3 \$17.00

Choice of:

- Two entrees
- Two salads
- Two sides

Served with bread and butter,

*Add \$2 per person for unlimited non-alcoholic beverages.

*Add assorted cheesecakes - \$3.00 per person

*Cookie and Brownies - \$2.00 per person

*Add 3 Selection Chef's Mini Dessert Display - \$5.95 per person

Lunch Buffet Choices

Entrees:

Herb Crusted or Southern Fried Bone In Chicken, Forest Mushroom Chicken, Chicken Picatta, Chicken Marsala, Caprese Chicken, Grilled Chicken Breast with Pineapple Bourbon Glaze, Chicken Provencal with Sun dried Tomatoes, artichokes, Roasted Peppers and Kalamata Olives, Blackened Chicken with Penne Pasta and Cajun Cream sauce, Grilled Salmon with tomato caper butter sauce, Blackened Salmon with Cajun Cream sauce, Lemon Pepper Cod, Sautéed Beef Tips with Dual Mushroom sauce, Redwood Signature Pot Roast with root vegetables and roasted gravy, Roasted Pork Loin, Baked Vegetable Lasagna, Lasagna with meat sauce, Butternut Squash with Quinoa Paella, Spaghetti Squash with Curry Tomato Sauce, Three Cheese Tortellini in Tomato cream sauce, BBQ Pulled Pork sliders, Pot Roast Sliders

Sides:

Roasted Fingerlings with sea salt and parsley, Wild Rice Pilaf, Red Beans and rice, White Cheddar Mashed, Au gratin Potatoes, Sweet Potato Casserole with walnuts, Sautéed Green Beans, Roasted Artisan Carrots with Honey glaze, Sautéed Seasonal Vegetables, California Vegetable Medley, Brussels Sprouts with truffle oil and balsamic glaze, Jasmine Coconut Rice with black beans, Three cheese Mac & Cheese, Vegetable Fettuccine Alfredo

Salads:

Garden Salad with House Dressing, Cole Slaw, Greek Pasta Salad, Caesar Salad, Redwood Salad, Macaroni Salad with eggs and mayonnaise, Chopped Kale Salad with Orange Ginger dressing, Shredded Autumn Vegetable Salad with Rice Wine Vinaigrette, Mediterranean Salad with Lemon Feta Dressing

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Dinner Entrees Plated

Baked Breast of Chicken Wellington
Sauteed Breast of Chicken with vegetables and ginger sauce
Stuffed Chicken Breast with Proscuitto ham and Fontina Cheese
Forest Mushroom Chicken
Chicken Picatta
24 Hour Smoked Beef Brisket
Top Sirloin with garlic zip sauce
Filet of Beef with Brown butter sauce
Half Slab of Ribs
Grilled Salmon with Tomato Caper Butter Sauce
Peppered Lamb Chops with fried garlic cabernet sauce
Blackened Salmon with Cajun cream sauce
Custom Entrees Available

*Above plated entrees served with salad, choice of side, and bread and butter

Vegetarian Options

Vegetable Fettucine
Wild Mushroom Turnover with spinach and shallot sauce
Baked Vegetarian Lasagna

*Above plated entrees served with salad, choice of side, and bread and butter

Combination Options

Pepper Crusted Beef Tenderloin with blackened shrimp and scallops - Market Price
Surf and Turf - Market Price
New York Strip & Salmon - Market Price
Prime Rib with Jumbo Prawns - Market Price
Grilled Salmon and Chicken Breast - Market Price

*Above combination options served with salad, choice of side, and bread and butter

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Dinner Buffets

Buffet #1 - \$20.95

- Choice of:
- One Entrée
- Two sides
- One Salad

Buffet #2 - \$21.95

- Choice of:
- Two Entrees
- Two sides
- One Salad

Buffet #3 - \$22.95

- Choice of:
- Two entrees
- Two sides
- Two Salads

Buffet #4 - \$25.95

- Choice of:
- Three Entrees
- Three sides
- Two Salads

Vegetarian Buffet

Choice of:

- Six non-meat items from buffet selections

*All dinner buffets are served with bread and butter

*Add \$2 per person for unlimited non-alcoholic beverages.

*Add assorted cheesecakes - \$3.00 per person

*Add individually served plain cheesecake - \$4.95 per person

*Cookie and Brownies - \$2.00 per person

*Add 3 Selection Chef's Mini Dessert Display - \$6.95 per person

Dinner Buffet Choices

Entrees: Herb Crusted or Southern Fried Bone In Chicken, Forest Mushroom Chicken, Chicken Picatta, Chicken Marsala, Caprese Chicken, Grilled Chicken Breast with Pineapple Bourbon Glaze, Chicken Provencal with Sun dried Tomatoes, artichokes, Roasted Peppers and Kalamata Olives, Blackened Chicken with Penne Pasta and Cajun Cream sauce, Grilled Salmon with Tomato Caper butter sauce, Blackened Salmon with Cajun Cream sauce, Lemon Pepper Cod, Baked Halibut with Veracruz sauce, Airline Chicken Breast Mediterranean Style, Airline Chicken Breast with Coconut Curry Sauce, Sautéed Beef Tips with Dual Mushroom sauce, Redwood Signature Pot Roast with root vegetables and roasted gravy, 24 Hour Smoked Beef Brisket, Stuffed Chicken Breasts with Spinach and Sun Dried Tomatoes with Coriander Cream sauce, Roasted Pork Loin with Sherry mushroom sauce, Baked Vegetable Lasagna, Baked Lasagna with meat sauce, Butternut Squash with Quinoa Paella, Spaghetti Squash with Curry Tomato Sauce, Three Cheese Tortellini in Tomato cream sauce

Add On's

Carved Roasted New York - Additional \$3.00 per person

Beef Medallions - Additional \$4.00 per person

Premium Angus Roasted Carved Prime Rib Served with Au Jus and Horseradish Cream Sauce - Additional \$5.00 per person

Sides: Roasted Fingerlings with sea salt and parsley, Wild Rice Pilaf, Red Beans and rice, White Cheddar Mashed, Au gratin Potatoes, Sweet Potato Casserole with walnuts, Sautéed Green Beans, Roasted Artisan Carrots with Honey glaze, Sautéed Seasonal Vegetables, California Vegetable Medley, Brussels Sprouts with truffle oil and balsamic glaze, Jasmine Coconut Rice with black beans, Three cheese Mac & Cheese, Vegetable Fettuccine Alfredo

Salads: Garden Salad with House Dressing, Cole Slaw, Greek Pasta Salad, Caesar Salad, Redwood Salad, Macaroni Salad with eggs and mayonnaise, Chopped Kale Salad with Orange Ginger dressing, Shredded Autumn Vegetable Salad with Rice Wine Vinaigrette, Mediterranean Salad with Lemon Feta Dressing, *Summer Berry Salad with Raspberry Yogurt Dressing (seasonal Item, some restrictions may apply)

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Appetizers & Live Stations

Two Hour Appetizer Buffet

Choice of Three Hot & Three Cold: - \$18.95 per person charge

Choice of Four Hot & Four Cold: - \$20.95 per person charge

Cold Selections:

- Fresh Vegetables & Dip
- Fresh Fruit Tray
- Assorted Cheese and Cracker tray
- Dips & Spreads- Fiery feta, Hummus and Boursin served with Pita Chips
- Vegetarian Mushroom pate' with Flatbread Crackers
- Burrata Stuffed Mozzarella and Caprese Platter
- Brown Sugar Marinated Salmon Fillet
- 7 Layer Mexican Dip with Chips and Salsa
- Traditional Bruschetta
- Smoked Salmon Alouette Spread with assorted crackers
- Marinated cheese and Olive Salad with ancho chili oil
- Assorted stuffed phyllo cups
- Brie and Dried Fruit layered Torte served with assorted crackers
- Shrimp Cocktail- add \$2.00 per person
- Sushi Rolls- California, Spicy Tuna and Smoked Salmon add \$2.00 per person

Hot Selections:

- Swedish or BBQ Meatballs
- Crab Cakes with remoulade sauce
- Redwood House wings served naked with BBQ and Hot sauce on the side
- Chicken Tenders with Dipping sauces
- Thai Spring Rolls with sweet chili sauce
- Fried Potstickers- Pork or Vegetable available
- Chef's Assorted Flatbreads (Pizza) Restrictions apply
- Sautéed Beef Tips with Garlic Merlot sauce
- Chicken Satay with Spicy Peanut Sauce
- Truffle Potato Wedges with dipping sauce
- Blackened Chicken Penne Pasta with Cajun Cream sauce
- Spinach and Artichoke Dip with Pita Chips
- Coconut Shrimp with Raspberry wasabi sauce
- Shrimp Shumai with Yuzu dipping sauce
- Assorted Empanadas- Vegetarian options available
- Kaikage Cakes- vegetable tempura cakes with dipping sauces
- Fried Vegetable Ravioli with dipping sauce
- Sushi Style Tempura Shrimp with dipping sauces
- Louisiana Crab Dip with Pita chips
- New Orleans's BBQ Shrimp add \$2.00 per person

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Platters “TO GO”

Cold Small Plates Or Tapas Per Person (Food Only)

- Asparagus Spears
- Grilled Seasonal Vegetable Platter
- Imported Green and Black Olives
- Tzatziki
- Fiery Greek Feta Spread
- Hummus, Eggplant Spread and Spicy Garlic Spread
- Japanese Tuna Tartare
- Seared Tuna Sashimi
- Ceviche de la Casa
- Ceviche de Atun
- Smoked Salmon Rolls
- Smoked Salmon Relish
- Peel and Eat Shrimp
- Cedar Planked Salmon
- Duck Liver Pate
- Bean and Smoked Gouda Relish
- Red Potatoes Stuffed
- Assorted Sushi Rolls
- Tea Smoked Shrimp with Tabasco Vinaigrette
- Tea Smoked Chicken with Honey Mustard Sauce
- Tuna and Watermelon Sashimi with Yuzu Aioli

Bruschetta Per Person (Food Only)

- Portabella And Asparagus
- Crab And Avocado
- Roasted Vegetable And Mozzarella
- Marinated Tomatoes And Beef
- Seared Tuna
- Southwest Chicken
- Duck Liver Pate
- Grilled Beef Tenderloin

Mini Profiteroles (Cream Puffs) Per Person (Food Only)

- Curry Chicken Salad
- Crab Avocado
- Smoked Salmon Mousse
- Roasted Vegetable And Gouda
- Smoked Chicken
- Duck Liver Mousse

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Hot Small Plates Or Tapas Per Person (Food Only)

- African Style Roasted Spicy Wing
- Puff pastry Filled with Crabmeat, topped with Alioli Sauce
- Jumbo Mushroom Caps
- Sautéed Escargot
- Chicken and Ham Croquettes with Tomato basil sauce
- Flash Fried Oysters with Cajun Cream
- Warm Dates Wrapped in Bacon with Pomegranate Vinaigrette
- Hawaiian Shrimp with Sweet Chili Dip
- New Orleans Style Barbecue Shrimp
- Grilled Lobster Quesadillas
- Grilled Sea Scallops with Thai Curry Sauce
- Spanish Empanadas
- Coconut Shrimp
- Skewered Shrimp Tempura
- Korean Flat Iron Steak
- Potatoes with Chorizo and Piquillo Peppers
- Louisiana Crab Cakes
- Skewered Chicken Satay
- Seasonal Vegetable Tempura
- Mussels Saganaki
- Cajun Lobster Saute
- Grilled or Blackened Chicken Tenders
- Teriyaki Beef
- Oyster Rockefeller
- Firehouse Shrimp
- Escargot in puff Pastry
- Jamaican Beef Kabos
- Mini Spinach Turnovers
- Fried Pork Potstickers
- Shrimp Dumplings
- Cornmeal Chicken Strips with Roasted pepper Cream Sauce
- Shitake Mushroom Spring Rolls
- Fried Tofu
- Shrimp with Sugarcane and Bourbon Lime Glaze
- Lamb Wontons
- Lamb Kefta Kabobs
- Chorizo sausage Cakes
- Chicken with Walnut Lemongrass Sauce
- Sea Scallops with Chimichurri

Small Plates, Bruschetta, Mini Profiteroles and Hot Small Plates- Minimum 6 selections for drop offs or full service only.

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Specialty Trays

Caprese Platter - Roma Tomatoes layered with fresh Mozzarella, topped with extra virgin olive oil, fresh basil and balsamic glaze served with Flatbread crackers. 16 inch tray \$80.00 • 12 inch tray \$55.00

Imported Cheese Tray - A fine selection of cheese garnished with fresh grapes and strawberries served with assorted crackers. 16 inch tray \$80.00 • 12 inch tray \$60.00

Shrimp Cocktail Platter – Poached jumbo shrimp marinated in old bay seasoning, fresh lemon and cocktail sauce • 50 pieces \$75.00

Sushi Tray 56 pieces total - Choice of California rolls or vegetable rolls - 24 pieces • Spicy Tuna rolls - 16 Pieces • Smoked salmon rolls 16 Pieces • Served with wasabi, ginger and soy sauce. • \$105.00

Brown Sugar Marinated Salmon - Whole Salmon fillet garnished with Pico De Gallo and Balsamic Glaze served with flat bread crackers • \$125.00

Fresh Fruit Tray - Seasonal Item. Diced melon, fresh pineapple, grapes and strawberries \$70.00

Dips and Spreads Tray - 16 oz each Fiery Feta, Hummus, House Made Boursin served with pita Chips \$70.00 Add Carrot and Celery sticks \$5.00 additional

VegetableTray - assorted fresh vegetables served with Cucumber ranch dipping sauce \$60.00

**Redwood Jumbo House Wings - 50 Pieces
Slow roasted whole wings served naked or tossed with honey barbecue sauce or Hot sauce served with blue cheese dressing, carrots and celery sticks \$80.00**

**Breaded Chicken Fingers - 50 pieces
Served with Ranch and Barbecue dipping sauces \$75.00**

**Spinach and Artichoke Dip - Cream Cheese, Spinach, Artichokes herbs and spices, topped with Colby jack cheese
Served with pita chips
Full Order - \$70.00 • Half order \$55.00**

Seven Layer Mexican Dip - served with tortilla chips and salsa Full size \$60.00 • Half Order (48oz) \$45.00 Add Queso Cheese- 16oz additional \$6.00

By the Pan

**Sliders
Choice of BBQ pulled Pork---Pot Roast—Buffalo shredded chicken served with mini pretzel buns and condiments
Full Pan \$145.00 (serves approx 50 people)
Half Pan \$72.50 (serves approx 25 people)**

**Blackened Chicken Penne Pasta with Cajun Cream sauce
Full Pan \$125.00
Half Pan \$65.00**

**Sautéed Beef Tips
served in Garlic Merlot Sauce
Full Pan \$145.00
Half Pan \$72.50**

**White Cheddar Mashed Potatoes
Full Pan \$85.00
Half Pan \$42.50**

**Redwood Special 4 cheese Mac & Cheese
Full Pan \$ 85.00
Half Pan \$42.50**

**Meatballs by the Pan
Available Swedish or with Honey Barbecue Sauce
Full Pan \$60.00
Half Pan \$35.00**

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Chef Interactive Stations Per person (Food only)

Not sold individually. Must order a minimum of two stations.

Jambalaya Station - \$11.75

Customized individual jambalayas cooked in front of guests with the following ingredients: Tomatoes, fresh bell peppers, celery, onions, creole sauce, andouille sausage, diced chicken, baby shrimp.

Tempura Station - \$13.95

Assorted Fresh Seasonal Vegetables, Chicken, Shrimp and dipping sauces and condiments

Pasta Station - \$11.75

Choose from linguine, fettucine, and Penne pasta. Sauces include Alfredo, Marinara, and Pesto. Selections include seasonal vegetables, diced chicken, shrimp and Italian sausage

Stir Fry Station - \$12.75

Selections of fresh vegetables, proteins and a variety of sauces. Served with Rice

Chef Carved Station - Market Price

Choose from roast Sirloin, Smoked Brisket of Beef, Roast Turkey or Bone in Lamb. Served with Condiments and variety of Sauces. Market Price

Paella Station - Market Price

Your Choice of Seafood or Vegetable Paella

Mongolian Barbecue - Market Price

Choice from a variety of meats, vegetables and sauces and cooked on a hot flattop.

Taco and Nacho Bar - \$10.99

Proteins: Marinated Grilled Chicken, Seasoned Ground Beef, Chipotle Shredded Pot Roast
Vegetables and Starches: Refried Beans, Spanish Rice, Shredded Lettuce, Diced Green Onions, Pico de Gallo, Shredded Cheddar Jack Cheese, Jalapeno Slices
Salsas: Mild Medium or Hot
Flour Tortillas, Corn Tortillas, and Nacho Chips

Teppanyaki Station:

Proteins: Marinated Chicken, Shrimp and Beef
Tips \$17.95

Other Optional Proteins: Salmon, Ahi Tuna, Sea Scallops and Lobster Tails - Market Price

Vegetables To Include: Zucchini, Summer Squash, Onions, Portabella Mushrooms, Sliced Mushrooms, Bell Peppers, Broccoli, Cauliflower, Napa Cabbage, Bean Sprouts and Fried Tofu.
Choice Of White Rice or Fried Rice
Salads: Soba Noodle Salad and Japanese Rice Cracker Salad with Yuzu Wasabi Dressing
Optional Salad: Spicy Wakame Salad, Asian Slaw
Condiments: Light Soy Sauce, Wasabi and Pickled Ginger

Burger And Hot Dog Bar: \$11.95

Proteins: 5oz Angus Burgers, Koegel Vienna Hot Dogs, Koegel Bratwurst
Other Options: Turkey Burger, Black Bean Burger
Toppings: Sliced Tomatoes, Onions, Shredded Lettuce, Sliced Pickles, Grilled Onions, Grilled Mushrooms and Pickle Spears
Cheeses: Sliced Swiss, Cheddar and Provolone
Condiments: Ketchup, Mustard, Mayonnaise, Relish, Chopped Onions, Giardinere, Jalapenos
Sauces: Barbecue, Coney and Cheese Sauce
Salads: Coleslaw, Potato Salad, Redwood Salad, Pasta Salad

Bar Beverage

Please inquire for pricing

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