

# *Redwood Catering*

## *Holiday Menu*

### *Main Entrée*

*(Includes Side Dish and Salad of your Choice)*



*\*Traditional Whole Turkey Bread Stuffing with Cranberries, Onions, Celery & Apples*

*\*Stuffed Turkey Breast with Mixed Mushrooms, Thyme, Onions, Gouda Cheese, Breadcrumbs with Lemon Herb Sauce*

*\*Stuffed Chicken with Fennel, Apple & Tarragon with Herb Sauce*

*\*Garlic Rosemary Turkey Breast*

*\*Apricot & Sage Stuffed Turkey Breast*

*\*Roasted Beef Tenderloin with French Onions & Horseradish Sauce*

*\*Pepper Crusted Prime Rib with Side of Garlic Horseradish Cream Sauce*

*\*Herb Crusted Beef Loin with Dijon Sauce*

*\*Beef Wellington with Port Gravy, Beef covered with Garlic Spinach, Nutmeg wrapped in Puff Pastry and Baked until Golden Brown*

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*\*Flank Steak with Gorgonzola Cream Sauce*

*\*Stuffed Pork Tenderloin with Gruyere, Mushroom & Spinach*

*\*Honey Baked Ham Topped with Pineapple Rounds*

*\*Cherry Bourbon Glazed Ham*

*\*Pesto Roasted Salmon with Roasted Golden & Red Beets*

*\*Salmon Wellington with Spinach Dijon Filling with  
Lemon Zest & Fresh Dill*

*\*Roasted Black Tiger Prawns*

*\*Vegan Pumpkin & Mushroom Risotto with Crispy Sage*

*\*Vegan Wellington Loaf (10 min Required)*

*\*Vegan Holiday Individual Shepherd's Pie*

*\*Vegetarian Winter Squash Lasagna with Brown Butter Bechamel Sauce  
(10 min Required)*

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### *Side Dishes*

*(Prices for A la Carte Orders)*



*\*Roasted Sweet Potatoes with  
Pineapple & Pecans*

*\*Mashed Sweet Potatoes*

*\*Julienne Glazed Carrots*

*\* Traditional Bread Stuffing  
with Cranberries, Onions,  
Celery & Apples*

*\*Butternut Squash Ravioli  
with Herb Sauce*

*\*Roasted Cauliflower with Sun  
Dried Currants & Chopped Almonds  
with Honey*

*\*French Onions Potatoes  
au Gratin*

*\*Apricot Wild Rice Pilaf*

*\*Brown Butter Brussels Sprouts with  
Sliced Almonds & Red Onions*

*\*Sweet Potato Gratin*

*\*Traditional Mashed Potatoes*

*\*Mashed Potatoes with Caramelized  
Onions & Leeks*

*\*Scalloped Potatoes*

*\*Roasted Fennel with Delicata  
Squash & Apples with  
Pomegranate Arils*

*\*Roasted Red Potatoes*

*\*Roasted Root Vegetables*

*\*Green Bean Almandine*

# *Redwood Catering*

## *Holiday Menu*

### *Salads*



*Salads are included with Main Entrees; Prices are for a la carte ordering*

*\*Traditional Caesar Salad with Romaine Lettuce, Croutons, Parmesan Cheese & Caesar Dressing*

*\*Kale Salad with Roasted Apples, Almons & Cranberries*

*\*Romaine Lettuce with Apples & Walnut Salad Served with Pomegranate Arils & Apple Cider Dressing*

*\*Sweet Potato Salad with Red Onions, Dried Cranberries, Feta Cheese, Parsley Over Greens & Apple Cider Dijon Vinaigrette*

*\*Cranberry Apple Quinoa and Greens Salad with Pecans & Dijon Vinaigrette*

*\*Roasted Beet, Kale & Goat Cheese Salad*

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## *Holiday Menu*

### *Desserts*



***Traditional Pies 9"***  
***-Pumpkin -Apple***  
***-Mix Berry -Peach***



***Inv. Tarts 2.5"***  
***-Pumpkin -Apple***  
***-Cranberry -Pecan***



***Holiday Petite***  
***Fours***



***Thanksgiving or Holiday Cookies***  
***(12 minimum)***



***Ginger***  
***Cookie***