



**Redwood
CATERING**

Holiday Menu 2026

Redwood Catering provides complete holiday menu solutions for home gatherings and corporate holiday gatherings

Schedule:

Thanksgiving week Open through Nov 24 only.

Holiday Closure: Closed Dec. 21st — Jan. 3rd.

Resuming normal operations on January 4th.

Services Offered:

*Drop-Off Catering • On-Site Cooking • Full-Service Staff
(Servers & Bartenders) • Full Bar Service • Equipment Rentals
& Disposables • Food Truck*



Appetizers & Platters

*Prosciutto Fontina Cheese Sliders
with Spice Fig Spread*

*Smoked Turkey sliders with
Cranberry-Bourbon Chutney
and Fried Sage*

*Maple-Brown Sugar & Crushed
Fresh Rosemary Bacon Wrapped
Tenderloin Bites*

*Acorn Squash & Crispy Sage
Saltimbocca Bites with Prosciutto
and Balsamic Reduction*

*Mini Beef Wellingtons with Roast
Chestnut & Mushroom Duxelles
blend*

*Mini Crab Cakes with Cranberry-
Lime Tartar Sauce*

*Coconut Shrimp with a Sweet
Spicy Plum Chutney*

Carving Station

*-Herb-Crusted Rosemary Beef
-Bourbon & Spiced Glazed Ham
-Slow Roasted Holiday Turkey with
Sage and Thyme*

*Sauces: Gravy, Au Jus,
Horseradish, Dijon Mustard,
Chimichurri, Green Pesto and Rolls*

*Brûléed Brie Crostini with Spiced
Pear & Roasted Pecans*

*Spiced Sausage, Ricotta & Roasted
Butternut Squash Triangles*

*Cranberry-Glazed Salmon Skewers
with Spiced Cranberry-Orange
Sauce*

**Sushi Tray with Fresh Ginger Soy
Sauce and Wasabi 6pcs pp*

... more options always available



Main Entrees

All Entrees with choice of Side Dish and Salad. A la carte option available

Traditional Whole Turkey, carved and with Side of Vegetarian Bread Stuffing with Cranberries, Onions, Celery & Apples

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

Stuffed Chicken Breast with Fennel, Apple & Tarragon served with Herb Sauce

Garlic Rosemary Roasted Turkey Breast with Side of Gravy

Apricot & Sage Stuffed Roasted Turkey Breast

Beef Tenderloin with French Onions & Horseradish Sauce

*Pepper Crusted Prime Rib with Garlic Horseradish Cream Sauce
(20 ppl min order)*

Herb Crusted Beef Tenderloin with Dijon Sauce

Classic Beef Wellington tenderloin wrapped in puff pastry with Garlic-Nutmeg Spinach, served with Port Gravy



Main Entrees

All Entrees with choice of Side Dish and Salad. A la carte option available

Grilled Flank Steak with Gorgonzola Cream Sauce

Stuffed Pork Tenderloin with Gruyere, Mushroom & Spinach

Honey Baked Ham Topped with Spiced Pineapple Rounds

Cherry-Bourbon Glazed Ham with Tart Cherry Reduction

Pesto Roasted Salmon with Roasted Golden & Red Beets

*Salmon Wellington layered with Spinach-Dijon filling,
Fresh Dill, & Lemon Zest in Puff Pastry*

Garlic & Herb Roasted Black Tiger Prawns with Fresh Lemon

*Vegan Mushroom & Lentil Wellington wrapped in puff pastry
(10 order minimum)*

*Individual Vegan Shepherd's Pie with Lentils, Roasted
Root Vegetables*

*Winter Squash Lasagna with Brown Butter Béchamel Sauce
(10 order minimum)*



Side Dishes

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

*Roasted Brussels Sprouts with Brown
Butter, Sliced Almonds & Red Onions*

Traditional Mashed Potatoes

*Roasted Sweet Potatoes with Candied
Pecans & Maple Glaze*

*Caramelized Onion & Leek Mashed
Potatoes*

Mashed Sweet Potatoes

Baked Scalloped Potatoes

*Honey-Glazed Carrots with
Fresh Parsley*

*Creamy Polenta with Wild
Mushroom Ragout*

*Butternut Squash Ravioli in Brown
Butter Sage Sauce*

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

*Roasted Cauliflower with Sun-Dried
Currants, toasted Almonds
& Honey Drizzle*

*Rosemary & Garlic Roasted
Red Potatoes*

French Onion Potatoes au Gratin

*Roasted Winter Rainbow Root
Vegetables*

Apricot & Wild Rice Pilaf

*Green Bean Almandine with Toasted
Almonds and Shallots*

*Parmesan Risotto with Roasted
Mixed Mushrooms*



Side Salads

Harvest Kale Salad with Roasted Apples, toasted Almonds & Dried Cranberries

Autumn Romaine Salad with Fresh Apples, Candied Walnuts & Pomegranate Arils and Apple Cider Vinaigrette

Roasted Sweet Potato Salad over Mixed Greens with Red Onions, Dried Cranberries, Feta and Apple Cider Dijon Vinaigrette

Cranberry & Apple Quinoa Greens with toasted Pecans & Dijon Vinaigrette

Classic Caesar Salad with Garlic Croutons & Shaved Parmesan

Roasted Beet & Goat Cheese Salad with Kale & Citrus Vinaigrette

Winter Citrus & Fennel Salad with Blood Orange, Shaved Fennel, Goat Cheese and Champagne Vinaigrette

Extra Sauces

~ Orange-Port Cranberry Sauce ~Roasted Turkey Gravy
~ Red Wine & Peppercorn Au Jus ~Creamy Horseradish Sauce
~ Browned Butter & Sage Gravy ~Vegan Traditional Gravy



Desserts



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



Holiday Petite
Four



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



Thanksgiving or Holiday Cookies
(12 minimum)



Yule Log 16"
Vanilla / Mocha



Thanksgiving or Holiday Cupcakes

...Vegan and Gluten Free Options Always available

