

Cold Sandwiches & Wraps

Half tray (Serves up to 10 People) • Full tray (Serves up to 18-20 People)

Assorted Cold Sandwiches

	Half Tray	Full tray
Meat Selections Roast Beef, Baked Virginia Ham,Salami, Roast Turkey, Smoked Turkey, Chicken Salad, Tuna Salad	50.00	95.00
Cheese Selections American, Swiss, Cheddar, Mozzarella, Provolone & Pepper Jack	35.00	75.00
Bread Selections White, Rye, Whole Wheat, Multi Grain and Hard Rolls		

Wraps

Buffalo Chicken Wrap Breaded Chicken Cutlet, Jalapeño Peppers, Smoked Bacon, Tomatoes, Jack Cheese & Buffalo Sauce	65.00	120.00
Greek Chicken Wrap Marinated Grilled Chicken Breast, Lettuce, Tomato, Crumbled Feta Cheese & Tzatziki Sauce	65.00	120.00
Chicken Caesar Wrap Marinated Grilled Chicken Breast, Romaine Lettuce, Shredded Romano Cheese & Caesar Dressing	65.00	120.00
Philly Cheese Steak Wrap Shaved Beef, Peppers, Onions & Melted American Cheese	65.00	120.00
Chicken Bruschetta Wrap Marinated Chicken Breast, Diced Tomatoes, Fresh Mozzarella, Basil Leaves & Balsamic Vinaigrette Dressing	65.00	120.00
Cordon Bleu Wrap Sliced Fresh Turkey, Virginia Ham, Imported Swiss Cheese, Mixed Greens & Dijon Mustard	65.00	120.00

Fresh Pressed Paninis

Red Hut Panini Marinated Grilled Chicken Breast pressed with Portobello Mushroom, Roasted Peppers, Mozzarella Cheese & Balsamic Vinaigrette Dressing	65.00	120.00
Athenian Panini Marinated Grilled Chicken Breast with Onions, Tomatoes, Crumbled Feta Cheese & Kalamata Olives	65.00	120.00
Reuben Panini Thin Sliced Corned Beef, Sauerkraut, Swiss Cheese & Russian Dressing	65.00	120.00
Southwestern Panini Grilled Chicken Breast, Smoked Bacon, Jalapeño Peppers, Cheddar Cheese & Barbecue Sauce	65.00	120.00
Body Builders Panini Marinated Grilled Chicken Breast, Sautéed Spinach & Mushrooms with Melted Swiss Cheese	65.00	120.00
Monte Carlo Panini Virginia Ham, Sliced White Turkey Breast & Melted Swiss Cheese with Dijon Mustard	65.00	120.00
Cajun Panini Cajun Chicken Breast, Hot Peppers, Fried Onions & Jack Cheese	65.00	120.00

Sandwich Sides:

Half Pan \$25.00 (serves up to 10 People) • Full Pan \$50.00 (serves up to 25 People)
Potato Salad • Pasta Salad • Cole Slaw

Breakfast

Fresh Baked From Our Bakery

(Prices are for 1 dozen)

Bagel Platter with Butter, Cream Cheese & Jelly	22.00
Bagel & Smoked Salmon Platter with Cream Cheese, Sliced Red Onion, Capers, Fresh Dill	85.00
Croissant Platter with Butter & Jelly	22.00
Fresh Baked Muffins Corn, Bran or Blueberry, with Butter & Jelly	15.00
Assorted Mini Danish Cheese, Cinnamon & Fruit	22.00
Fresh Fruit Salad	Half Tray 25.00 Full Tray 45.00

Breakfast Buffet...\$7.95 per person

Pancakes, French Toast & Scrambled Eggs

with Choice of One of the following:

Corned Beef Hash, Bacon, Pork Roll, Sausage, Baked Virginia Ham or Canadian Bacon
served with Powdered Sugar, Butter, Syrup & Home Fries

Welcome to Redhut Catering

Our Party Planning Menu has been carefully created to suit many of your catering needs.
Bring Redhut's delicious food and baked goods to your next luncheon,
cocktail party or dinner gathering and you are sure to be a hit!
Count on us for the finest quality ingredients and attention to detail as we help you impress your guests.

POLICIES AND PROCEDURES

- Menu and prices are subject to change without notice.
- Full payment is expected at the time of ordering.
- 7% Sales Tax applies to each order.
- Any changes or cancellations must be made no less than 48 hours prior to pick up. We reserve the right to impose a 50% cancellation fee for orders cancelled in less than 48 hours.

HELPFUL HINTS TO PLACING AN ORDER

- Use the suggested amounts provided in the menu only as a guideline to planning your event. Keep in mind that as the variety of your choices increases, the quantities of each item will need to be adjusted.
- Call or stop by the RedHut and ask to speak to a manager. He or she can answer any basic questions you may have and take your order. If you would like to discuss your menu choices, quantities or other more detailed inquiries, please ask for the Catering Manager to contact you for further assistance.
- RedHut can customize your own menu, ask Manager for details.

PRESENTATION

- Our food is pleasantly displayed on durable, yet disposable trays and platters.

Our Catering is Perfect for:

Around the Workplace

Lunch Meetings • Office Parties • Breakfast for the Work Crew

Parties & Celebrations

Birthday Parties • Holiday Celebrations • Baby or Bridal Showers • Graduations

Sports Events

Tailgating • Super Bowl Parties • Kid's Team Sports

Social Gatherings

Picnics • House Parties • Sunday Brunch

DON'T FORGET DESSERTS

Desserts are made by our Pastry Chef. From cookies to individual tarts to full size occasion cakes, we are sure to help you put that extra special finishing touch on any special event.

If you don't see what you want,
Redhut can customize your own menu ideas!

Homemade Desserts

Whole Pumpkin Pie	22.00	Pastries	2.49 Each
Whole Coconut Custard Pie	23.00	Cookies	9.95 per Tin
Whole Fruit Pies	22.00	Puddings:	1/2 TRAY
Whole Cheesecake	40.00	Chocolate, Bread or Tapioca	25.00
Whole Layer Cake	35.00	Rice Pudding	30.00
Assorted Cakes	40.00	Jello	20.00
Mini Brownies (One Dozen)	22.00		

Catering Coupon

COUPON MUST BE PRESENTED

~ 10% Off Any Order \$500 or More ~



Off Premise Catering

Bring the Redhut Diner
into your home or office

152 Rt. 46 East
Rockaway, NJ 07866

973.625.2000
www.redhutdowner.com



Starters & Party Platters		
	Half Pan <small>(up to 10 People)</small>	Full Pan <small>(up to 20 People)</small>
Fried Calamari <i>Breaded and Fried to Order, Served with Marinara Sauce</i>	40.00	70.00
Stuffed Mushrooms <i>Stuffed with Our Homemade Crabmeat Stuffing</i>	45.00	65.00
Chicken Fingers <i>Served with Honey Mustard</i>	35.00	65.00
Chicken Teriyaki Skewers	35.00	65.00
Buffalo Chicken Wings <i>Served with Celery & Carrot Sticks and Bleu Cheese Dressing</i>	30.00	80.00
Cheese Quesadilla <i>Flour Tortillas Stuffed with Onions, Peppers, Tomato & Cheddar Cheese, Served with Salsa & Sour Cream</i>	30.00	60.00
with Chicken	40.00	80.00
with Steak	50.00	100.00
Poppers <i>(Jalapeno Cheddar or Broccoli Cheddar) Served with Sour Cream</i>	40.00	90.00
Mozzarella Sticks <i>Served with Marinara Sauce</i>	35.00	80.00
Clams Oreganato	10.00 per Dozen	
Jumbo Shrimp Cocktail <i>Served by the Dozen with Lemon Wedges & Cocktail Sauce</i>	25.00 per Pound	
Assorted Vegetable Platter <i>Cauliflower, Broccoli, Carrots, Celery, Peppers, Cucumbers & Cherry Tomatoes, served with Ranch Dressing</i>	25.00	45.00
Cheese Board		45.00
Assortment of Cheeses & Crackers <i>garnished with Grapes Cold Cut Platter Ham, Salami, Prosciutto, Pepperoni, Sundried Tomatoes, Roasted Peppers, Sliced Tomatoes & Fresh Mozzarella, Served with Sliced Italian Bread.</i>	50.00	80.00
Salads		
	Medium <small>(up to 10 People)</small>	Large <small>(up to 25 People)</small>
Poached Pear & Grilled Chicken Salad <i>Mixed Greens with Sweet Poached Pears, Grilled Chicken, Sliced Strawberries, Crumbled Bleu Cheese & Walnuts</i>	50.00	95.00
Fresh Mozzarella & Tomato Salad <i>Sliced Fresh Mozzarella & Vine Ripened Tomatoes drizzled with Extra Virgin Olive Oil & Cracked Black Pepper</i>	35.00	55.00
Tossed Garden Salad <i>Lettuce, Tomatoes, Cucumbers, Peppers & Onions</i>	25.00	45.00
Caesar Salad <i>Romaine Lettuce, Croutons, Parmesan Cheese & Caesar Dressing</i>	30.00	50.00
with Grilled Chicken	45.00	85.00
with Grilled Shrimp	55.00	95.00
Greek Salad <i>Lettuce, Tomatoes, Onions, Peppers, Kalamata Olives, Feta Cheese, Anchovies, Cucumbers, Stuffed Grape Leaves & Greek Vinaigrette</i>	35.00	65.00
Mandarin Chicken Salad <i>Grilled Chicken Breast, Mandarin Oranges, Lo-Mein Noodles, Roasted Almonds, Lettuce & Tomatoes, Served with Poppy Seed Dressing</i>	50.00	95.00
Antipasto Salad <i>Julienne Style Ham, Salami & Provolone with Roasted Red Peppers, Black Olives, Plum & Sundried Tomatoes & Croutons, served over Crisp Romaine Lettuce with Red Wine Vinaigrette Dressing</i>	40.00	75.00
Our Signature, Tuscan Portobello Salad <i>Grilled Marinated Chicken over Field Greens with Portobello Mushrooms, Roasted Peppers, Fresh Mozzarella Cheese, Fresh Basil Leaves & Balsamic Vinaigrette Dressing</i>	50.00	95.00
New York Cobb Salad <i>Marinated Grilled Chicken over Shredded Lettuce, Crumbled Bacon, Avocado, Tomatoes, Hard-Boiled Egg, Crumbled Blue Cheese, Kalamata Olives & Blue Cheese Dressing</i>	50.00	95.00
Buffalo Chicken Tender Salad <i>Chopped Breaded Chicken Tenders tossed in a Buffalo Sauce over Mixed Greens with Tomatoes, Cucumbers, Red Onions & Your Choice of Dressing</i>	50.00	95.00
Chicken Milanese <i>Breaded Chicken Cutlet diced & tossed in Mixed Greens with Red Onions, Crumbled Feta Cheese, Tomatoes, Cucumbers & Red Onions in Virgin Olive Oil & Red Wine Vinegar</i>	50.00	95.00

Entrees		
	Half Pan <small>(up to 10 People)</small>	Full Pan <small>(up to 20 People)</small>
Pasta		
Baked Lasagna <i>Layers of Noodles, Ground Beef & Ricotta Cheese, Topped with Tomato Sauce</i>	45.00	80.00
Vegetable Lasagna	45.00	80.00
Stuffed Shells, Manicotti or Cheese Ravioli	40.00	75.00
Baked Ziti	40.00	75.00
Penne Ala Vodka	35.00	60.00
with Chicken	45.00	80.00
with Shrimp	55.00	100.00
Fettuccine Alfredo <i>In a Light Cream Sauce</i>	35.00	70.00
with Chicken	55.00	100.00
with Shrimp	70.00	150.00
Linguini with Clam Sauce <i>(Red or White) Made with Chopped Baby Clams, Garlic & Scallions</i>	45.00	90.00
Cavatelli & Broccoli	40.00	75.00
Macaroni & Cheese	40.00	75.00
Penne Basilico with Fresh Mozzarella	40.00	75.00
with Chicken	60.00	100.00
Chicken		
Chicken Cutlet Parmigiana <i>Topped with Tomato Sauce & Mozzarella Cheese</i>	45.00	85.00
Chicken Francaise <i>Sautéed in a Lemon Butter Wine Sauce</i>	45.00	85.00
Chicken Marsala <i>Sautéed in a Mushroom & Marsala Wine Sauce</i>	45.00	85.00
Chicken Piccata <i>with Capers</i>	45.00	85.00
Roasted Lemon Chicken (Bone In)	45.00	85.00
Chicken Teriyaki <i>Sautéed in a Teriyaki Sauce with Fresh Stir Fried Vegetables</i>	45.00	85.00
Chicken Murphy <i>with Peppers, Onions & Potatoes</i>	45.00	85.00
Veal		
Veal Parmigiana <i>Topped with Tomato Sauce & Mozzarella Cheese</i>	60.00	110.00
Veal Marsala <i>Sautéed in a Mushroom & Marsala Wine Sauce</i>	60.00	110.00
Veal & Peppers	60.00	110.00
Seafood		
Shrimp Scampi <i>Jumbo Shrimp Sautéed in a Scampi Sauce</i>	Market Price	
Shrimp Fra Diavolo	Market Price	
Broiled Scrod	Market Price	
Broiled Stuffed Flounder with Crabmeat	Market Price	
Florentine <i>(Sautéed Onions, Spinach & Feta Cheese)</i>	Market Price	
Blackened Cajun Salmon Filet	Market Price	
Broiled Salmon with Dill Sauce	Market Price	
Ecuadorian Tilapia Provencal <i>Pan seared topped with Rosemary, Lemon, White Wine Sauce, Kalamata Olives, Onions, Tomatoes & Herbs over Pasta</i>	Market Price	
Blackened Florida Grouper <i>Fresh Filet of Grouper, Cajun Spiced & Pan Fried</i>	Market Price	

Entrees		
	Half Pan <small>(up to 10 People)</small>	Full Pan <small>(up to 20 People)</small>
Greek		
Pastichio <i>Layers of Pasta & Seasoned Ground Beef, Topped with Bechamel Cream Sauce</i>	50.00	95.00
Moussaka <i>Layers of Eggplant, Potatoes & Seasoned Ground Beef, Topped with Bechamel Cream Sauce</i>	50.00	95.00
Spanakopita Spinach Pie <i>with Fresh Spinach & Feta Cheese Baked in Phyllo Dough</i>	45.00	90.00
Veal & Artichoke Avgolemono <i>in a Lemon Dill Sauce</i>	60.00	110.00
Gyro Platter <i>with Tzatziki Sauce & Pita Bread</i>	45.00	75.00
Triangle Appetizers <i>(Tray of 40 - Spinach or Cheese)</i>	40.00	
Chicken Athenian <i>Tender Chicken Breast with Peppers, Onions, Tomatoes, Spinach, Kalamata Olives & Crumbled Feta Cheese in a White Wine Sauce</i>	45.00	85.00
All Time Favorites		
Eggplant Parmigiana	35.00	70.00
Eggplant Rollatini <i>with Ricotta, Topped with Tomato Sauce & Mozzarella Cheese</i>	40.00	75.00
Sausage & Peppers <i>(Hot or Sweet)</i>	40.00	75.00
Meatballs	35.00	70.00
St. Louis BBQ Ribs	50.00	95.00
BBQ Chicken	40.00	75.00
Boneless Short Ribs <i>with Oven Brown Potatoes</i>	55.00	110.00
Beef Tips <i>with Mushrooms</i>	55.00	110.00
Pork Chop Pizzaiola <i>with Peppers & Onions in Our Homemade Marinara Sauce</i>	50.00	95.00
Family Style Packages		
<i>10 - 12 people</i>		
Includes: Half Pan of Potatoes • Half Pan of Vegetables • Half Pan of Stuffing • Half Pan of Garden Salad		
Whole Roasts		
Prime Rib		Market Price
Roast Beef with Gravy		120.00
Virginia Ham		120.00
Roasted Turkey <i>(18-20 pounds*, up to 12 people)</i>		110.00
Roasted Leg of Lamb <i>(8 pounds*, up to 10 people)</i>		135.00
Roast Loin of Pork <i>(14 pounds*, up to 12 people)</i>		125.00
<i>*pre-roasting weight</i>		
Sides		
<i>Half Pan (8-10 people)</i>		
French Fries	20.00	Rice White or Pilaf 20.00
Eggplant Fries	30.00	Broccoli Steamed or Sautéed
Sweet Potato Fries	30.00	<i>with Oil & Garlic</i> 30.00
Mashed Potatoes	20.00	Baked Zucchini 25.00
Roasted Potatoes	20.00	Potato Salad 25.00
Apricot Glazed Carrots	25.00	Pasta Salad 25.00
Sauteed Spinach <i>Sautéed with Oil & Garlic</i>	30.00	Cole Slaw 25.00
		Gravy (Quart) 5.00