



IMAGINE EVERYTHING YOU WANT IN A HOLIDAY CELEBRATION, MINUS ALL THE PRESSURE. MEET OUR 2023 HOLIDAY MENU & LOOKBOOK! BOLD DESIGNS THAT EXUDE THE JOY OF THE SEASON. DELECTABLE HORS D'OEUVRES TO SET THE MOOD FOR A MEMORABLE EVENING. FRESH TAKES ON FAVORITE TRADITIONS. AND DECIDEDLY SUMPTUOUS DESSERTS TO WOW AT ANY GATHERING.

Welcome to your holiday of maximum delights.





THEY SAY A PARTY WITHOUT CAKE IS JUST A MEETING...

And we couldn't agree more. Say hello to our Cherry "Pie" Cake, a celebratory tall cake bursting with some of our favorite flavors of the season. Clove Scented Almond Cake is layered with an Amaretto Cherry Compote Filling, then wrapped in a luscious Spiced Buttercream. Artfully decorated with watercolor brushing and gold leaf detailing, it serves up to 15 guests.

See all desserts on Page 14!

Ordering

ORDERING GUIDELINES

Holiday menu items and prices are valid through January 1, 2024.

All orders picked up at Ridgewells require a pre-authorized credit card to reserve the order, and must be paid for in full prior to or at time of pickup. We accept Visa, MasterCard, American Express and Discover. There is a 3.5% credit card processing fee added to all credit card transactions. Prices do not include tax or delivery.

All food will be presented in disposable serveware.

ORDERING DEADLINES

(Thursday, November 23, 2023) All orders must be received by 10:00 AM on Monday, November 20, 2023 *Orders may be picked up on Wednesday, November 22nd, 8:00 AM to 12:00 PM, or delivered for an additional fee.

THANKSGIVING DELIVERIES begin at 8:00 AM on Wednesday, November 22nd, and continue throughout the day. Due to the volume of orders, we cannot accommodate requests for specific delivery times, and we are unable to provide more precise delivery windows. If you have a busy day planned and are not available to be home throughout the day to receive your order, we recommend choosing our pickup option instead. We are conveniently located just off River Road in Bethesda, and have been making our pickups fun for decades!

(Thursday, Dec. 7 - Friday, Dec. 15, 2023) All orders must be received 72 business hours prior to your desired pickup date.

*Orders may be picked up Monday - Friday, 12:00 PM to 4:00 PM, or delivered for an additional fee.

HANNUKKAH DELIVERIES may take place within a 4-hour window on your requested date. Please note that we do not deliver on Sundays.

(Monday, December 25, 2023) All orders must be received by 3:00 PM on Tuesday, December 19, 2023 *Orders may be picked up on Saturday, December 23rd, 8:00 AM to 11:00 AM, or delivered for an additional fee.

CHRISTMAS DELIVERIES begin at 8:00 AM on Saturday, December 23rd,, and continue throughout the day. Due to the volume of orders, we cannot accommodate requests for specific delivery times, and we are unable to provide more precise delivery windows. If you have a busy day planned and are not available to be home throughout the day to receive your order, we recommend choosing our pickup option instead. We are conveniently located just off River Road in Bethesda, and have been making our pickups fun for decades!



GRATITUDE

Autumn yellows and oranges, mingled with vintage green tones and gold accents set the tone for a table that feels both modern and timeless. It's the perfect scene for a menu that features your classic favorites, plus a few fresh takes on traditional flavor combinations.

Try our delicious galettes for a shareable and savory treat that's destined to be a new holiday favorite. Cap the evening with one of our delectable cakes, like our Cherry "Pie" tall cake, or our Chocolate-Raspberry Entremet that features a surpringly bright yellow glaze. It's bound to make a statement on any table!







THIS DECOR?

We collaborated with Something Vintage for the table designs you see in this year's menu and lookbook. Their talented team of creatives can help bring any vision to life.

NEED STAFF?

Purple Tie by Ridgewells is our own in-house staffing company. You can direct hire servers, bartenders, kitchen staff, and helping hands for your at-home party. To book, call: (301) 652-1515





HORS D'OEUVRES

ROASTED BUTTERNUT SQUASH

WITH MAPLE GOAT CHEESE Veg, GF, NF

Spiced Pumpkin Seeds \$25.00 (Dozen)

CRANBERRY CHICKEN SKEWERS GF, DF, NF

Grilled Chicken, Sweet & Tangy Cranberry Glaze \$35.00 (Dozen)

BACON WRAPPED DATES GF. DF. NF

\$22.00 (Dozen)

CRAB CROQUETTES NF

Key Lime Dipping Sauce \$35.00 (Dozen)

MINI RED POTATO & SMOKED SALMON GF, NF

Chive Sour Cream & Caviar \$25.00 (Dozen)

MINI HORS D'OEUVRES ASSORTMENT GF, NF

Bacon Wrapped Dates Mini Red Potatoes With Smoked Salmon, Sour Cream & Caviar Roasted Butternut Squash Cups With Maple Goat Cheese Cranberry Glazed Chicken Skewers \$60.00 (24 Pieces Total, 6 Pieces of Each)

SNACKS & PLATTERS

THE SNACK BOARD

Chocolate Dipped Bacon, Candied Heirloom Carrots, Blistered Mini Bell & Shishito Peppers, House-Made Crackers, Herbed Crostini, Manchego, Boursin, Bleu Cheese, Fig Jam, Fancy Dijon Mustard \$150.00 (Serves 15)

WINTER VEGETABLE PLATTER Veg, GF, NF

Baby Carrots, Mini Bell Peppers, On-The-Vine Cherry Tomatoes, Carnival Cauliflower, Parisian Cucumbers, Red Belgian Endive, Green Goddess Dressing \$40.00 (Serves 6)

SMOKED SALMON DISPLAY $\,N\!F$

With Shaved Red Onions, Tomatoes, Capers, Cream Cheese, Lemon Wedges, Fresh Dill Pumpernickel Toast \$75.00 (Serves 6)

SHRIMP COCKTAIL GF, DF, NF

Tangy Cocktail Sauce, Fresh Lemon Wedges \$50.00 (21 Pieces)

WARM MARYLAND CRAB DIP CASSEROLE $N\!F$

Lump Crab, Old Bay, Pretzel Chips \$95.00 (Serves 15)

BLOODY MARY SNACK BOARD

Bloody Mary Mix (Alcohol Not Included)

Baby Carrots, Celery Hearts, Shrimp Cocktail, Smoked Salmon Cream Cheese Crispy House-Smoked Bacon, Pickled Pearl Onions & Bleu Cheese Olive Skewers Bourbon Pecans, Heirloom Cherry Tomatoes, Okra Chips, Mini Bell Peppers Mini Brie, Cocktail Sauce, Sourdough Crostini, Pepper Jelly, Beef Jerky Sticks Red Radishes, Fresh Lemons, Limes & Oranges Assorted Cheese Cubes, Mini Tabasco Sauce & Fiesta Picks \$160.00 (Serves 12-16)

Salads

FENNEL & WINTER RADISH SALAD V, GF, NF

Winter Lettuce, Shaved Fennel & Radish, Blood Oranges Pomegranate Vinaigrette \$30.00 (Serves 4-6)

 $\textbf{LIVEWELL SALAD} \ \textit{Veg, GF} \\$

Romaine, Chiffonade, Shaved Radish, Shaved Mixed Baby

Chia Seeds, Sunflower Seeds, Pumpkin Seeds, Red Wine Vinaigrette

\$30.00 (Serves 4-6)

POMEGRANATE & WINTER GREENS SALAD $\mathit{Veg}, \mathit{GF}$

Winter Lettuce Mix, Pomegranate Seeds, Spiced & Compressed Apples Crumbled Bleu Cheese, Salted Walnuts, Prickly Pear Vinaigrette \$35.00 (Serves 4-6)



POMEGRANATE & WINTER GREENS SALAD



Soups

FALL FORAGED MUSHROOM SOUP Veg, GF, NF Caramelized Shallots & Fine Herbs \$25.00 (Quart)

ROASTED ACORN SQUASH SOUP Veg, NF Chipotle Migas & Thyme Essence \$25.00 (Quart)

ROASTED CAULIFLOWER SOUP Veg, GF, NF Pomegranate, Pepita & Apple Relish \$25.00 (Serves 4)

Bread

PARKER HOUSE ROLLS Veg, NF With Herbs & Sea Salt \$6.00 (Half Dozen)

CORNBREAD STICKS Veg, NF \$6.00 (Half Dozen)

CHEDDAR SCONES Veg, NF \$12.00 (Dozen)



Hntrées



ROASTED WHOLE TURKEY *DF. NF*

Net Weight 9.5-10 lbs. Includes Herbed Dressing, Turkey Gravy & Cranberry-Orange Relish \$180.00 (Serves 10-12)

*Available for Thanksgiving and Christmas Eve only.

ROCKINGHAM TURKEY DISPLAY GF, DF, NF

Herb Roasted Whole Turkey Sliced & Displayed With Fresh Seasonal Fruits, Edible Garnish & Cranberry-Orange Relish \$185.00 (Serves 10-12)

*Available for Thanksgiving and Christmas Eve only.

ROASTED TURKEY BREAST DISPLAY GF, DF, NF

\$155.00 (Serves 10-12) *Available for Thanksgiving and Christmas Eve only.

ROASTED TURKEY BREAST WITH SAGE $\mathit{GF}, \mathit{DF}, \mathit{NF}$

Rosemary, Sage & Thyme \$140.00 (Serves 10-12) *Available for Thanksgiving and Christmas Eve only.

TURKEY ROULADE DF, NF

Stuffed Boneless Turkey Breast With Herbed Croutons Caramelized Onions, Apples, Fennel Seeds & Parsley \$85.00 (Serves 6-8)

*Available for Thanksgiving and Christmas Eve only.

ROASTED HOLIDAY BEEF TENDERLOIN $N\!F$

Roasted Beef Tenderloin, Red Onion Marmalade Horseradish Cream Sauce, Rolls \$390.00 (Serves 15)

HOLIDAY AU POIVRE WHOLE ROASTED BEEF TENDERLOIN NF

Cranberry & Jalapeño Compote Rosemary & Honey Butter Parker House Rolls \$390.00 (Serves 15)

HOLIDAY BEEF WELLINGTON $\,N\!F$

Roasted Beef Tenderloin With Duxelle Mushrooms Wrapped in Puff Pastry, Classic Demi Glace \$250.00 (Serves 8-10)

HOLIDAY SPIRAL CUT HONEY GLAZED HAM DISPLAY $\,N\!F$

Cheddar Scones, Homemade Honey Mustard Sauce \$150.00 (Serves 6-8)

CRANBERRY GLAZED

PORK LOIN DISPLAY GF, DF, NF With Wilted Kale & Caramelized Onions \$150.00 (Serves 8-10)

GRILLED SALMON SIDE GF. NF

Roasted Heirloom Tomatoes, Red Onions Pesto & Fresh Lemon \$160.00 (Serves 8-10)

QUINOA CRUSTED ACORN SQUASH V, GF, NF

Minted Edamame, Sweet Pea & Cranberry Medley Roasted Baby Carrots \$35.00 (Serves 4)

Sauces



CABERNET MUSTARD SAUCE *GF, DF, NF* \$16.00 (Pint)

CLASSIC BEEF DEMI GLACE GF, DF, NF \$20.00 (Pint)

CRANBERRY ORANGE RELISH GF, DF, NF \$12.00 (Pint) | \$20.00 (Quart)

HORSERADISH SAUCE Veg, GF, NF \$9.00 (Pint)

MUSHROOM GRAVY Veg, GF, NF \$16.00 (Quart)

TURKEY GRAVY GF, DF, NF \$15.00 (Quart)



PASS THE GALETTES!

Our made-from-scratch, buttery, flaky crusts are topped with a cornucopia of seasonal delights for a dish that is best served shared. Our creations are dreamed up by our Executive Chef to be the perfect compliment to holiday gatherings, with bold flavors that are sure to have guests raving.

See all galettes on Page 11!



Sides



CARAMELIZED BRUSSELS SPROUTS V, GF, NF Pearled Onions & Sundried Cranberries \$30.00 (Serves 6)

> CORN SOUFFLÉ Veg, GF, NF With Chives & Brunoise Bell Peppers \$25.00 (Serves 6)

> CRANBERRY SUCCOTASH V, GF, NF Edamame, Corn & Butternut Squash \$30.00 (Serves 6)

GREEN BEAN & MUSHROOM CASSEROLE $\it Veg, GF, NF$ Bechamel, Button Mushrooms & Chives \$30.00 (Serves 6)

HARICOTS VERTS Veg, GF Pecans, Sun-Dried Cranberries & Spice Butter \$30.00 (Serves 6)

MAPLE GLAZED BABY CARROTS Veg, GF, NF \$30.00 (Serves 6)

ROASTED BRUSSELS SPROUTS WITH CARAMELIZED RED ONIONS V. GF. NF \$30.00 (Serves 6)

ROASTED BRUSSELS SPROUTS & BUTTERNUT SQUASH MEDLEY V, GF, NF Sour Cherries, Cippolini Onions & Parsley \$30.00 (Serves 6)

CANDIED SWEET POTATOES Veg. GF, NF Cinnamon & Orange Scented, Brûléed Marshmallows \$30.00 (Serves 6)

> MASHED SWEET POTATOES Veg, GF, NF Maple Syrup & Brown Sugar \$25.00 (Serves 6)

MASHED YUKON GOLD POTATOES Veg, GF, NF \$30.00 (Serves 6)

> **SCALLOPED POTATOES** Veg, GF, NF Mornay Sauce \$30.00 (Serves 6)

SWEET POTATO SOUFFLÉ Veg, GF Bourbon Pecans & Toasted Marshmallows \$25.00 (Serves 6)



ROASTED BRUSSELS SPROUTS & BUTTERNUT SQUASH MEDLEY

Foraged Mushrooms, Leeks & Celery \$30.00 (Serves 6)

CORNBREAD STUFFING WITH PORK & FENNEL SAUSAGE NF Wild Mushrooms \$35.00 (Serves 6)

HOMEMADE HERBED STUFFING $\mathit{Veg}, \mathit{NF}$ \$25.00 (Serves 6)

LOBSTER MACARONI & CHEESE $\,N\!F$ Smoked Gouda, Red Bell Peppers & Chives \$60.00 (Serves 6)

> MACARONI & CHEESE Veg, NF Panko & Parmesan Crust \$30.00 (Serves 6)

TRUFFLE MACARONI & CHEESE $N\!F$ Bechamel Sauce, White Truffle Oil \$35.00 (Serves 6)

Galettes and Javory larg

CARAMELIZED ONION & HONEY THYME TART $\mathit{Veg}, \mathit{NF}$

Bleu Cheese, Rosemary, Blistered Grapes & Candied Kumquats Wild Arugula \$35.00 (10" Galette, Serves 6)

FIG & PROSCIUTTO TART $N\!F$

Cippolini Onions, Sweety Drop Peppers & Goat Cheese Crumble Pepper Cress \$40.00 (10" Galette, Serves 6)

LEMON SCENTED GOAT CHEESE & COMPRESSED APPLE GALETTE Veg, NF

Figs, Poached Cranberries & Cracked Tellicherry Pepper Rosemary Shell \$30.00 (9" Galette, Serves 4-6)

ROASTED ARTICHOKES &

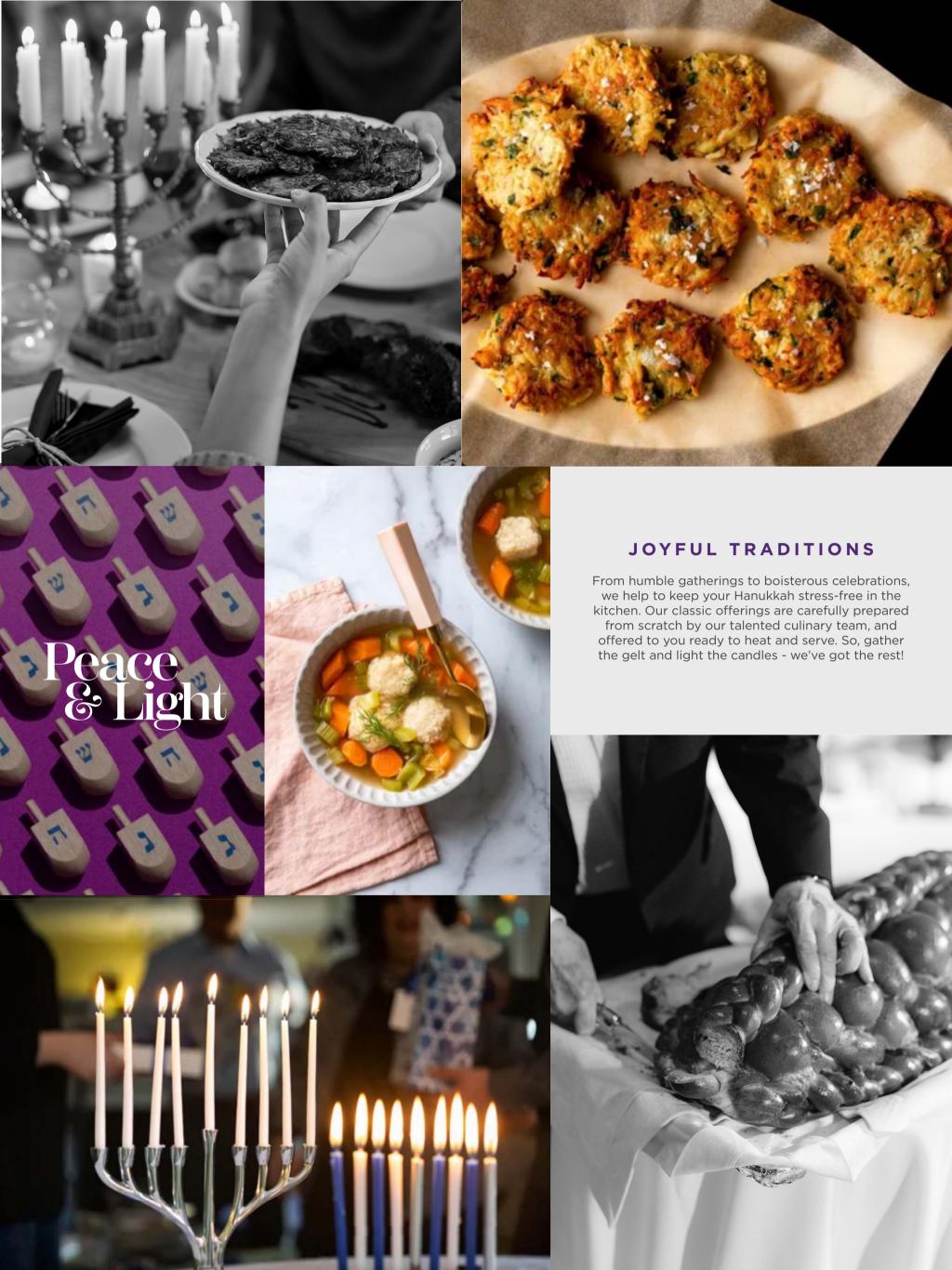
MANCHEGO GALETTE Veg, NF Fresh Ricotta, Crispy Garlic Chips & Fire Roasted Red Peppers \$30.00 (9" Galette, Serves 4-6)

ROASTED BRUSSELS SPROUTS & WHISKEY BACON TART NF

Aged Balsamic Reduction, Pickled Cranberries & Sour Cherries Frosted Goat Cheese, Butternut Squash & Wilted Kale \$40.00 (10" Galette, Serves 4-6)









BRAIDED CHALLAH Veg, NF \$14.00

MATZO BALL SOUP GF, DF, NF Chicken Broth, Aromatic Vegetables, Four Matzo Balls Per Order \$30.00 (Quart - Serves 4)

> CHEESE BLINTZES NFFarmers Cheese & Ricotta Filled, Fresh Berries \$30.00 (Dozen)

BRAISED BEEF BRISKET GF, DF, NFCaramelized Onions & Carrots \$75.00 (Serves 8)

TRADITIONAL LATKES V, NF Homemade Applesauce \$35.00 (Dozen)

TRADITIONAL NOODLE KUGEL $\it NF$ \$25.00 (Serves 6)

CHOCOLATE-DIPPED COCONUT MACAROONS Veg, GF, NF \$15.00 (Half Dozen)

> FLOURLESS CHOCOLATE CAKE Veg, GF, NF \$35.00 (9" Cake)

THREE EASY WAYS TO ORDER

1. Call (301) 652.1515

2. Email info@ridgewells.com

3. Online HERE



BÛCHE DE NOEL

Vanilla Chiffon Cake Chocolate Mousse & Chocolate Buttercream - \$60.00, Veg, NF Mocha Mousse & Mocha Buttercream - \$55.00, NF (Serves 10-12)

CHERRY "PIE" CAKE Veg

Clove Scented Almond Cake, Amaretto Cherry Compote Filling Spiced Swiss Buttercream \$75.00 (7" Tall Cake - Serves 15)

> PUMPKIN ROULADE Veg, NF Pumpkin Spice Chiffon Cake Cream Cheese Filling

\$20.00 (Serves 10-12)

PEPPERMINT ROULADE $N\!F$

Chocolate Sponge Cake White Chocolate Peppermint Mousse Filling \$35.00 (Serves 10-12)

FLOURLESS

CHOCOLATE CAKE Veg, GF, NF \$35.00 (9" Cake)

CLASSIC APPLE PIE Veg. NF \$24.00 (10" Pie - Serves 10-12)

CRANBERRY & BLOOD ORANGE PIE Veg, NF

Rosemary Pie Crust & Meringue \$26.00 (10" Pie - Serves 10-12)

PECAN PIE Veg

\$25.00 (10" Pie - Serves 10-12)

PUMPKIN PIE Veg, NF Cinnamon Whipped Cream \$20.00 (10" Pie - Serves 10-12)

BITE SIZE PIES Veg

Pumpkin Spice, Lemon Meringue Classic Pecan & Apple Crumb \$38.00 (24 Mini Pies - 6 of Each)

CHOCOLATE BRUSHED TURKEY COOKIES Veg, NF Sugar Cookies Dipped In Dark Chocolate Decorated As Turkeys

\$15.00 (Half Dozen)

THANKSGIVING COOKIE PLATTER Veg, NF

Fall-Fetti Shortbread Maple Viennese Swirl Thanksgiing Sugar Cookies Cream Cheese Pumpkin Snickerdoodles \$20.00 (Dozen)

WINTER COOKIE PLATTER Veg, NF

Gingersnaps, Eggnog Snickerdoodles Peppermint Pinwheels **Decorated Sugar Cookies** \$20.00 (Dozen)

CHOCOLATE-DIPPED

COCONUT MACAROONS Veg, GF, NF \$15.00 (Half Dozen)

heizerake. lasts

PUMPKIN CHEESECAKE Veg, NF

Graham Cracker Crust Vanilla Whipped Panna Cotta \$30.00 (9" Cake, Serves 10-12)

PEAR GALETTE Veg, NF Red Wine Poached Pears

Apricot Glaze \$24.00 (9" Galette, Serves 4-6)

CHAI & COOKIE BUTTER PARIS BREST $N\!F$

Craquelin Pate a Choix, Chai Spice Mousseline, Biscoff Cookie Butter \$45.00 (Serves 12)

STICKY TOFFEE PUDDING Veg, NF

Coconut & Date Cake Butter Rum Sauce \$25.00 (Serves 6)

PHONE 301.652.1515

PEAR & FRANGIPANE TART Veg

Vanilla Sable Crust Almond Frangipane Red Wine Poached Pears \$42.00 (9" Tart, Serves 10-12)

RASPBERRY & CHOCOLATE ENTREMET GF, NF

Flourless Chocolate Cake, Dark Chocolate Mousse Raspberry Gelee, Raspberry Crunch Rocher \$48.00 (9" Entremet, Serves 10-12)

Breakfast



CRÈME BRÛLÉE FRENCH TOAST Veg, NF

Blueberries, Vanilla Powdered Sugar \$30.00 (Serves 6)

ASPARAGUS & THREE CHEESE STRATA Veg, GF, NF

Swiss, Gruyere & White Cheddar \$50.00 (Serves 6)

BROCCOLI & CHEDDAR QUICHE Veg, NF

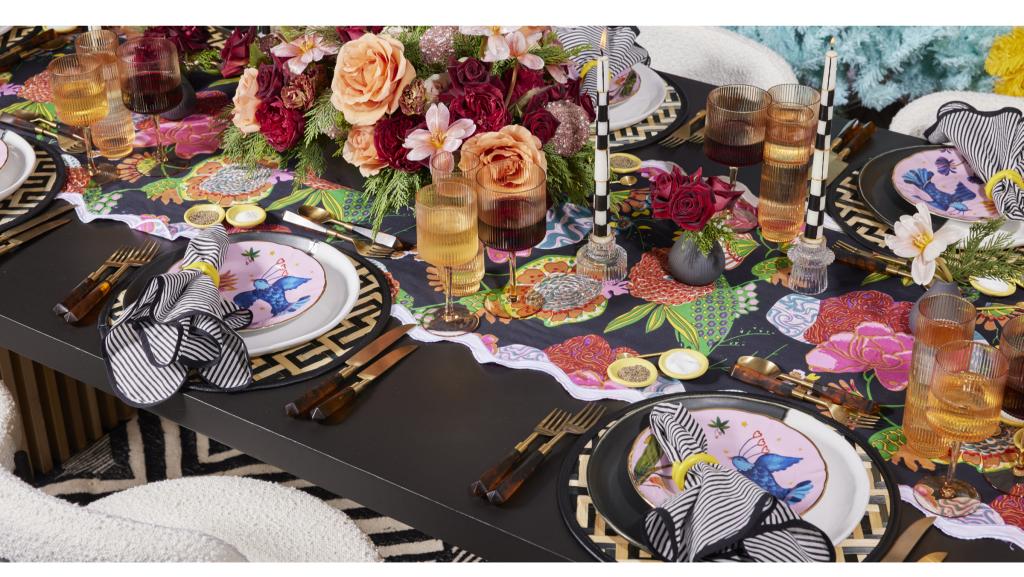
\$35.00 (Serves 6)

HAM FRITTATA GF, NF

Swiss Cheese, Grape Tomatoes, Potatoes, Fresh Herbs \$35.00 (Serves 6)

VEGETABLE FRITTATA Veg, GF, NF

Yukon Gold Potatoes, Bell Peppers, Vidalia Onions, Fresh Scallions \$25.00 (Serves 6)









NEED EXTRA HANDS OR EQUIPMENT?

We can help! Ask your Event Designer for details regarding staff to help cook or clean, rentals, and more!



STAY UP TO DATE!

Follow us on social media for the latest news, menu releases, and ideas for your next event! @RidgewellsDC #ridgewells





