



Ordering

ORDERING INFORMATION

Holiday menu items and prices are available Easter Weekend and throughout Passover.

Click <u>HERE</u> to order online. You may also place orders by phone at (301) 652-1515, or email info@ridgewells.com.

All orders must be paid in full prior to pickup. We accept Visa, MasterCard, American Express and Discover.

Prices do not include delivery or tax.

Easter orders must be placed by Tuesday, March 26th, 2024 at 3:00 PM. All Passover order must be placed 72 hours in advance of pickup or delivery date.

Ridgewells is open for pickup Monday through Friday from 12:00 PM to 4:00 PM, or on Saturday March 30th from 8:00 AM to 11:00 AM. Ridgewells is closed on Sundays. Local delivery (within 10 miles) is available on weekdays from 12 PM to 4 PM, and Saturday, March 30th from 8 AM to 12 PM. for \$75.

Menu items are carefully designed by our chef - no substitutions or changes. All food will be presented in disposable serveware.



NEED EXTRA HANDS OR EQUIPMENT?

Ask your Event Designer for details!



RIDGEWELLS CATERING 2024 EASTER & PASSOVER MENU

Breakfast

SMOKED SALMON PLATTER NF

Charred Beefsteak Tomatoes, Cucumber Ribbons, Pickled Onions, Capers, Onions, Whipped Herb Cream Cheese Includes Six Assorted Bagels \$75.00 (Serves 6)

ROASTED TOMATO & GRUYERE QUICHE Veg, NF

\$34.00 (Serves 8)

SMOKED HAM FRITTATA GF. NF Yukon Gold Potatoes, Fiscalini Cheddar, Fresh Herbs

\$40.00 (Serves 6)

VEGETABLE FRITTATA Veg, GF, NF

Mixed Baby Bell Peppers, Fresh Herbs, Caramelized Vidalia Onions \$20.00 (Serves 6)

STICKY BUNS NF

Honey and Cinnamon Spiced \$15.00 (Half Dozen)

CREME BRULEE FRENCH TOAST CASSEROLE NE. VEG.

Demerara Cane Sugar, Fresh Wild Berries Compote \$35.00 (Serves 6)



Fruit

FRUIT & MELON DISPLAY V. GF. NF

Honeydew, Cantaloupe, Pineapple, Mixed Berries, Mango, Fresh Mint \$32.00 (Serves 8)



RIDGEWELLS CATERING 2024 EASTER & PASSOVER MENU





HORS D'OEUVRES

CUCUMBER CUPS Veg, GF, NF Citrus Scented Goat Cheese \$25.00 (Dozen)

DEVILED EGGS *GF, NF* Sturgeon Caviar and Chives \$25.00 (Dozen)

MARYLAND STYLE CRAB CAKES NF Remoulade \$40.00 (Dozen) SHRIMP COCKTAIL GF, DF, NF
Tangy Cocktail Sauce
Fresh Lemon Wedges
\$50.00 (21 Pieces)

SMOKED SALMON
WRAPPED ASPARAGUS GF, NF
Mustard Dill Sauce
\$25.00 (Dozen)

SNACKS & PLATTERS

BLOOMING BISTRO SNACK BOARD NF

Candied Applewood Smoked Bacon, Citrus Goat Cheese Truffles, Strawberries, Watermelon Radish, Mini Brie Cheese Genoa Salami & Cacciatore Salami, Pretzels, Parmesan Grissini Olive Dusted Crackers, Coriander Greek Yogurt Dip, Peach & Pepper Jelly Red Pepper Tapenade

\$145.00 (Serves 15)

SPRING VEGETABLE CRUDITES V. GF. NF

Asparagus, Cobalt Baby Carrots, Heirloom Cherry Tomatoes Tri-Colored Cauliflower, Cucumbers, Beet Hummus \$50.00 (Serves 4)







RIDGEWELLS CATERING 2024 EASTER & PASSOVER MENU



CARROT & GINGER SOUP Veg, GF, NF

Citrus Essence \$20.00 (Quart)

FRESH STRAWBERRIES & BABY SPINACH SALAD Veg, GF, NF

Fresh Berries, Crumbled Goat Cheese, Strawberry-Yuzu Vinaigrette \$30.00 (Serves 6)

CHARRED ASPARAGUS SALAD Veg, GF, NF

Zesty Herbs, Radishes, Crumbled Feta \$35.00 (Serves 6)

THE MARKET SALAD Veg, GF, DF

Petite Lettuce, Shaved Heirloom Carrots, Spiced Pistachios, White Peach Vinaigrette \$30.00 (Serves 6)

STAY UP TO DATE!

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









Bread

CHEDDAR SCONES NF

\$15.00 (Dozen)

PARKER HOUSE ROLLS NF

Rosemary, Thyme, and Maldon Sea Salt \$9.00 (Half Dozen)

Entrées

HONEY GLAZED HAM DISPLAY NF

Cheddar Scones, Housemade Honey Mustard Sauce \$150.00 (Serves 8)

ROASTED HOLIDAY BEEF TENDERLOIN NF

With Red Onion Marmalade, Horseradish Cream Sauce, and Rolls \$390.00 (Serves 12)

ROASTED RACK OF LAMB GF. NF

Fines Herbs and Dijon \$200.00 (Serves 4-6)

GRILLED HEIRLOOM TOMATO SALMON SIDE DISPLAY GF. NF

Heirloom Tomatoes, Charred Onions, Pesto & Fresh Lemon \$150.00 (Serves 10)

BREADED CHICKEN TENDERS NF. DF

Housemade BBQ Sauce \$25.00 (Serves 4)

THREE EASY WAYS TO ORDER

1. Order Online HERE 2.. Call (301) 652.1515 3. Email info@ridgewells.com



Sides

CORN SOUFFLÉ Veg, GF, NF Red Bell Peppers and Chives \$25.00 (Serves 6)

GREEN BEAN AMANDINE V. GF

Toasted Almonds \$20.00 (Serves 6)

GRILLED GREEN & WHITE ASPARAGUS Veg, GF, NF

Citrus Sabayon
\$40.00 (Serves 6)

HASSELBACK
NEW POTATOES Veg, GF, NF
Parsley and Thyme
\$25.00 (Serves 6)

ROASTED TRI-COLOR CARROTS V. GF. NF

Verjus and Lemon Thyme \$25.00 (Serves 6)

SCALLOPED POTATOES *Veg, GF, NF* Bechamel, Gruyere, Fresh Thyme \$30.00 (Serves 6)





Desserts

DECORATED EASTER SUGAR COOKIES NF

Flowers, Bunnies, Eggs, Carrots \$30.00 (Dozen)

CHOCOLATE

BROWNIE EGGS NF, VEG Egg Shaped Chocolate Chip Brownies, Pastel Icing \$15.00 (Half Dozen)

HUMMINGBIRD BUNDT CAKE

Cream Cheese Drizzle \$35.00 (Serves 10)

PINEAPPLE UPSIDE DOWN CAKE NF

Pineapple Whipped Ganache, Coconut Crisp \$30.00 (Serves 10)

STRAWBERRY CROISSANT BREAD PUDDING NE. VEG

Vanilla Bean Custard \$28.00 (Serves 6)

MIXED FRUIT TART NF, VEG Vanilla Bean Creme Patisserie \$35.00 (Serves 10)

WATERCOLOR EASTER TALL CAKE NF

Vanilla Chiffon, Raspberry and Lemon Cream Filling, Pastel Watercolor Buttercream, Colorful Candy Coated Chocolate Eggs \$75.00 (Serves 20)

SPRING DESSERT BOARD

Pastel Chocolate Dipped Coconut Macaroons, Funfetti Shortbread Cookies, Lemon-Strawberry Madeleines White and Milk Chocolate Fudge \$50.00 (Serves 10)

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Passover Traditions

CEREMONIAL SEDER PLATE GF. DF

Horseradish, Romaine Lettuce, Parsley, Charoset, Roasted Egg, and Scorched Lamb Shank Bone \$25.00 (For the Leader)

INDIVIDUAL SEDER PLATE GF. DF

Horseradish, Lettuce Leaf, Parsley, Boiled Egg, Scorched Lamb Shank Bone, and Charoset \$10.00 (Serves 1)

CHAROSET V. GF

Apples, Walnuts, Kosher Red Wine, Cinnamon, Brown Sugar \$15.00 (Pint)

HARD BOILED EGGS Veg, GF, NF

\$18.00 (Dozen)

MATZO BALL SOUP GF. DF. NF

Chicken Broth, Aromatic Vegetables

\$24.00 (Quart - Serves 4, Includes 4 Matzo Balls Per Order) Additional Matzo Balls: \$3.00 Each | Box of Matzo: \$8.00

GEFILTE FISH GF. DF. NF

Bibb Lettuce and Beet Horseradish \$25.00 (4 Per Pack)

BRAISED BRISKET GF. DF. NF

Caramelized Onions and Carrots \$65.00 (Serves 6)

GRATED HORSERADISH V. GF. NF

\$8.00 (1 Cub)



TRADITIONAL NOODLE KUGEL Veg, NF

\$25.00 (Serves 6)

SPINACH NOODLE KUGEL Veg, NF

\$25.00 (Serves 6)

CARROT TZIMMES Veg, GF, NF

Potatoes, Braised Dried Fruit, Cinnamon, Honey

\$20.00 (Serves 6)

ALMOND MACAROONS GF

Dark Chocolate Dipped \$15.00 (Half Dozen)

COCONUT MACAROONS GF. NF

Dark Chocolate Dipped \$15.00 (Half Dozen)

FLOURLESS DARK CHOCOLATE COOKIES GF. NF.

\$9.50 (Half Dozen)

FLOURLESS CHOCOLATE CAKE GF. NF

Dark Chocolate Ganache, Shiny Dark Chocolate Glaze \$28.00 (Serves 10)

PAVLOVA GF. NF

Fresh Berries, Vanilla Whipped Panna Cotta

\$20.00 (Serves 6)



