

ridgewells
CATERING

2025

Easter & Passover



MENU





Ordering

ORDERING INFORMATION

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

Click [HERE](#) 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, April 15th, 2025 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, April 19th 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, April 19th 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!

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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

\$30.00 (Serves 6)

STICKY BUNS *NF*

Honey and Cinnamon Spiced

\$15.00 (Half Dozen)

CREME BRULEE FRENCH TOAST CASSEROLE *NF, VEG*

Wild Berry Compote

\$38.00 (Serves 6)



Fruit

FRUIT & MELON DISPLAY *V, GF, NF*

Honeydew, Cantaloupe, Pineapple, Mixed Berries, Mango, Fresh Mint

\$32.00 (Serves 8)

V = Vegan Veg = Vegetarian GF = Gluten-Free DF = Dairy-Free NF = Nut-Free

5522 DORSEY LANE, BETHESDA, MD 20816

PHONE 301.652.1515

EMAIL info@ridgewells.com

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Hors D'oeuvres & Snacks

HORS D'OEUVRES

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

SHRIMP COCKTAIL *GF, DF, NF*
Tangy Cocktail Sauce
Fresh Lemon Wedges
\$50.00 (21 Pieces)

DEVILED EGGS *GF, NF*
Sweet Drop Pepper
\$25.00 (Dozen)

SMOKED SALMON WRAPPED ASPARAGUS *GF, NF*
Mustard Dill Sauce
\$30.00 (Dozen)

MARYLAND STYLE CRAB CAKES *NF*
Green Pepper Remoulade
\$40.00 (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)

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Soups & Salads

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

STAY UP TO DATE!

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@RidgewellsDC #ridgewells



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Bread

CHEDDAR SCONES *Veg, NF*
 \$8.00 (Half Dozen)

PARKER HOUSE ROLLS *Veg, 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

\$160.00 (Serves 10)

BREADED CHICKEN TENDERS *NF, DF*

Housemade BBQ Sauce

\$32.00 (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 PEEWEE

POTATOES *Veg, GF, NF*

Cippolini Onions
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)

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Desserts

DECORATED EASTER SUGAR COOKIES *NF*

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

HUMMINGBIRD BUNDT CAKE

Cream Cheese Drizzle
 \$39.00 (Serves 10)

PINEAPPLE UPSIDE DOWN CAKE *NF*

Pineapple Whipped Ganache, Coconut Crisp
 \$35.00 (Serves 10)

STRAWBERRY CROISSANT BREAD PUDDING *NF, 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, French Macarons
 \$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

\$12.00 (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

\$25.00 (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

\$75.00 (Serves 6)

GRATED HORSERADISH *V, GF, NF*

\$8.00 (1 Cup)



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*

\$12.00 (Half Dozen)

FLOURLESS CHOCOLATE CAKE *GF, NF*

Dark Chocolate Ganache, Shiny Dark Chocolate Glaze

\$32.00 (Serves 10)

PAVLOVA *GF, NF*

Fresh Berries, Vanilla Whipped Creme Chantilly

\$35.00 (Serves 6)

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