



the  
party  
kitchen  
*by* RIDGEWELLS CATERING



CORPORATE & AT-HOME QUICK DROP MENUS

Fall 2023 / Winter 2024

# ORDERING

## TWO EASY WAYS TO ORDER

1. Call (301) 652-1515
2. Email [info@ridgewells.com](mailto:info@ridgewells.com)

## ORDERING DEADLINES

All orders must be placed and finalized at least 2 business days prior to delivery date. Ridgewells is open to accept orders by phone or email Monday through Friday from 9:00 AM to 5:00 PM.



## FOOD PRESENTATION

All food is delivered pre-displayed and ready to enjoy. Ridgewells offers additional items, such as disposable plates, cups, napkins, and utensils, including disposable bamboo and compostable tableware. Ask your Event Designer for details!



## BEVERAGES

Need coffee, tea, soft drinks, or a staffed bar for alcohol service? We've got you covered! Ridgewells offers an extensive variety of non-alcoholic and alcoholic beverages to compliment your order. *Note: alcohol orders require staff service.*



## FULL-SERVICE EVENTS

For over 95 years, our talented chefs and visionary Event Designers have built a legacy on bringing people together to create unforgettable memories and extraordinary experiences. From intimate family dinners to epic galas, our team is with you every step of the way. Contact us today for your next corporate meeting, holiday party, or gala!



# Rise and Shine

## Breakfast



GREEK YOGURT PARFAIT (p. 5)

*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](mailto:info@ridgewells.com)



# PLATTERS & BOARDS

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*All Platters serve 10.. Enjoy chilled or at room temperature. Presented on white disposables platters.*

## **SMOKED SALMON DISPLAY** *NF*

Smoked Salmon, Sliced Tomatoes, Shaved Red Onion, Capers, Lemon Wedges, Whipped Cream Cheese & Mini Bagels

*\$85.00*

## **SEASONAL FRESH FRUIT DISPLAY** *GF, NF, V*

Sliced and Displayed

*\$40.00*

# QUICHES & GALETTES

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*4" Tarts. Minimum order of 5. Enjoy chilled or at room temperature. Individually Boxed.*

## **BACON & GRUYERE QUICHE** *NF*

*\$8.00 each*

## **ROASTED ARTICHOKE GALETTE** *NF, Veg*

Fresh Ricotta, Spinach, Parmesan

*\$7.50 each*

## **ROASTED TOMATO, BASIL & ASIAGO QUICHE** *NF*

*\$8.00 each*

## **SPINACH, MUSHROOM & LEEK QUICHE** *NF*

*\$8.00 each*

# COFFEE & TEA

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## **COFFEE & TEA BOXES**

Regular, Decaf, or Hot Tea With Lemon. Includes Sweeteners, Creamers, Hot Cups and Stirrers.

*\$35.00 each (160 oz. Box)*

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# BAKED GOODS

All Baked Goods serve 12. Presented on white disposable platters.

**ASSORTED RUSTIC SCONES** *NF, Veg*

Cherry, Blueberry & Apricot

*\$25.00*

**BANANA BREAD LOAF** *NF, Veg*

*\$25.00*

**BREAKFAST PASTRY ASSORTMENT** *NF*

Mini Rustic Scones, Mini Chocolate Croissants, Mini Croissants  
Blueberry Crumble Muffins, Sliced Banana Chocolate Loaf

*\$30.00*

**LARGE MUFFIN ASSORTMENT** *NF*

Dark Chocolate Chunk, Blueberry Crumble, and Lemon Thyme Muffins

*\$30.00*

**MINI DONUT HOLE ASSORTMENT** *NF, Veg*

Plain, Cinnamon Sugar & Powdered

*\$18.00*

**MINI FRUIT & CHEESE DANISH ASSORTMENT** *NF*

Assorted Fruit & Sweet Cheese Filled

*\$48.00*

**MINI MUFFIN ASSORTMENT** *NF*

Dark Chocolate Chunk, Blueberry Crumble & Lemon Thyme Mini Muffins

*\$30.00*

**MINI AUTUMN MUFFIN ASSORTMENT** *NF*

Pumpkin & Spiced Apple, Pear & Crystallized Ginger, Carrot & Orange, Blueberry Compote

*\$30.00*

**VEGAN WHOLE GRAIN BANANA BREAD** *NF, V*

Made with Flaxseed & Whole Wheat Flour

*\$25.00*

**WHOLE GRAIN BREAKFAST BREAD ASSORTMENT** *NF*

Sliced Whole Wheat Baguette, Rustic Whole Wheat Scones

Whole Wheat English Muffins, Raisin Bran Muffins, Butter, Cream Cheese & Fruit Preserves

*\$55.00*



# GRAB & GO

Minimum order of 10. Enjoy chilled or at room temperature.

**BANANA CHOCOLATE CHIA PUDDING** *GF, NF, Veg*

Skim Milk, Dark Cocoa & Banana Chips

\$9.00 each

**CB&J CHIA PUDDING** *GF, Veg*

Skim Milk, Cashew Butter & Strawberry Preserves

\$8.00 each

**NUTTY COCONUT CHIA PUDDING** *GF, V*

Coconut milk, Vanilla & Mix Nuts

\$9.00 each

**GREEK YOGURT PARFAIT** *NF, Veg*

Fresh Berries, Raspberry Sauce

\$6.00 each

**COTTAGE CHEESE CUPS WITH WILD BERRY COMPOTE** *NF*

Whole Wheat Toasts

\$8.00 each

**FRUIT & BERRY CUP** *GF, NF, V*

Melon, Citrus, and Berries

\$5.00 each



## DID YOU KNOW?

### WE SUPPORT LOCAL FARMS.



Ridgewells sources produce and meats from more than 30 local farms within a 200-mile radius, with a priority on organic and sustainably-produced products.

### GREEN SINCE BEFORE IT WAS COOL.



Ridgewells has been awarded, and maintained, a 2-star certification from the Green Restaurant Association since 2015. We're also members of the EPA Green Power Partnership, we've 100% matched our firm's energy usage with renewable energy purchases, and we've received awards from Montgomery County, MD, for Outstanding Achievements in Recycling. Please recycle your disposable platters!

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# Power Lunch

# Lunch



SPICY TUNA POKE BOWL (p. 12)

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# SANDWICH BAGS

Minimum order of 5 for all Sandwich Bags. A complete, individually bagged sandwich meal. Includes side salad, Miss Vicky's Potato Chips, and a cookie. Cutlery and napkin kit included.

Gluten-free Sandwich Bags available for additional \$3.00. Includes gluten-free bread and gluten-free Chocolate Chip Cookie.

## GINGER SESAME BEEF ROLLER *NF*

Ginger & Sesame Grilled Flank Steak  
Seaweed Salad, Petite Lettuce, Cilantro  
Aioli, Spinach Tortilla. Served with  
Asian-Inspired Cucumber Salad.

*\$16.00 each*

## SALMON TERIYAKI ROLLER *NF*

Teriyaki Glazed Salmon, Winter Cabbage  
Slaw, Pickled Carrots, Sesame Honey  
Dressing, Spinach Tortilla. Served with  
Asian-Inspired Cucumber Salad.

*\$16.00 each*

## PASTRAMI & CARAMELIZED ONION SANDWICH *NF*

Beef Pastrami, Caramelized Onions  
Gruyere, Baby Arugula, Horseradish  
Sauce, Sliced Rye Bread. Served with  
Antipasto Salad.

*\$18.00 each*

## SMOKED SALMON ROLLER *NF*

Smoked Salmon, Havarti, Pickled Red  
Onions, Capers, Baby Romaine, Dill  
Cream, Flour Tortilla. Served with  
Mediterranean Garbanzo Bean Salad.

*\$16.00 each*

## BAKED HAM ON CROISSANT *NF*

Baked Ham, Provolone Cheese, Honey  
Mustard. Served with Antipasto Salad.

*\$18.00 each*

## TUNA SALAD SANDWICH *NF*

Tuna Salad, Iceberg Lettuce, Beefsteak  
Tomato, Whole Wheat Sub Roll. Served  
with Multigrain Salad.

*\$15.00 each*

## ITALIAN HERO *NF*

Mortadella, Capicola, Genoa Salami  
Provolone, Roasted Red Pepper &  
Olive Relish, Hoagie Roll. Served with  
Mediterranean Garbanzo Bean Salad.

*\$16.00 each*

## CHICKEN SALAD SANDWICH *NF*

Chicken Salad, Nuts, Dried Fruit  
Baguette. Served with Antipasto Salad.

*\$18.00 each*

## PORK BANH MI *NF*

Sesame & Honey Roasted Pork, Pickled  
Carrot Slaw, Cucumbers, Cilantro  
Mushroom Mayo, Hoagie Roll. Served with  
Asian-Inspired Cucumber Salad.

*\$15.00 each*

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# SANDWICH BAGS

*Continued from Page 7*

## **FRIED CHICKEN SANDWICH** *NF*

Crispy Fried Chicken Breast, Pickle Chips Iceberg Lettuce, Sriracha Mayo, Brioche Bun. Served with Curried Cauliflower Salad.

*\$16.00 each*

## **GRILLED BUFFALO**

### **CHICKEN ROLLER** *NF*

Flour Tortilla, Lettuce, Shaved Celery & Julienne Carrots Blue Cheese Slaw. Served with Roasted Vegetable Pasta Salad.

*\$15.00 each*

## **HONEY HARISSA CHICKEN**

### **SANDWICH** *NF*

Whole Wheat Pita, Yogurt Sauce. Served with Curried Cauliflower Salad.

*\$15.00 each*

## **CRANBERRY GLAZED CHICKEN & PECAN ROLLER**

Served with Multigrain Salad

*\$16.00 each*

## **MULTIGRAIN & OVEN-ROASTED TURKEY**

Brie Spread, Granny Smith Apple Arugula, Walnuts, Honey. Served with Multigrain Salad.

*\$15.00 each*

## **CARAMELIZED FIGS & GOAT CHEESE**

### **SANDWICH** *NF, Veg*

Served with Multigrain Salad.

*\$14.00 each*

## **CAPRESE SANDWICH** *NF, Veg*

Fresh Mozzarella, Heirloom Tomatoes, Wild Baby Arugula, Basil Pesto, Grilled Ciabatta Square. Served with Mediterranean Garbanzo Bean Salad.

*\$16.00 each*

## **MUSHROOM "STEAK"**

### **SANDWICH** *NF, Veg*

Caramelized Vidalia Onions, Baby Spinach Swiss Cheese, Tofu "Aioli," Sliced Multigrain Bread. Served with Curried Cauliflower Salad.

*\$15.00 each*

## **ROASTED CAULIFLOWER**

### **SANDWICH** *NF, Veg*

Roasted Cauliflower, Curried Yogurt, Feta Cilantro, Ciabatta. Served with Multigrain Salad.

*\$15.00 each*

## **ROASTED EGGPLANT SANDWICH** *NF, Veg*

Fresh Mozzarella, Pesto, Roasted Eggplant Focaccia Bread. Served with Antipasto Salad.

*\$18.00 each*

## **ROASTED VEGETABLE ROLLER** *NF, Veg*

Charred Eggplant, Caramelized Red Onions, Roasted Bell Peppers, Julienne Red Beets, Baby Arugula, Citrus Hummus, Sun Dried Tomato Tortilla. Served with Curried Cauliflower Salad.

*\$14.00 each*

Lunch



# PLATTERS

All Platters serve 15. Enjoy chilled or at room temperature. Presented on white disposable platters.

## ASSORTED SANDWICH & SALAD PLATTER #1 *NF*

Tangerine Glaze Chicken Roller, Roasted Vegetable Roller, Beef Pastrami Sandwich, Mediterranean Garbanzo Bean Salad, Curried Cauliflower Salad

\$160.00 each

## ASSORTED SANDWICH & SALAD PLATTER #2 *NF*

Maple Roasted Turkey Breast Roller, Mushroom "Steak" Sandwich, Classic Tuna Sandwich, Mediterranean Garbanzo Bean Salad, Multigrain Salad

\$160.00 each

## DIY DELI SANDWICH BOARD *NF*

Pretzel Rolls, Sliced Whole Wheat & Rye Bread, Roast Beef, Turkey Breast, Ham, Cheddar Cheese, Provolone Cheese, Green Leaf Lettuce, Beefsteak Tomato, Cucumbers, Shaved Red Onion, Giardiniera, Dijon & Mayo Packets

\$150.00 each

## SANDWICH SALAD PLATTER *NF*

Tuna Salad, Chicken Salad, Egg Salad, Pretzel Rolls, Sliced Whole Wheat & Rye Bread, Roast Beef, Turkey Breast, Ham, Cheddar Cheese, Provolone Cheese, Green Leaf Lettuce, Beefsteak Tomato, Sliced Cucumber, Shaved Red Onion, Pickle Chips, Giardiniera, Dijon & Mayo Packets

\$150.00 each



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# POKE BOWLS

*Minimum order of 5 for all Poke Bowls. A perfectly balanced individual bowl with chef-curated ingredients. Enjoy chilled or at room temperature. Cutlery and napkin kit included.*

## **ROASTED BEET POKE BOWL** *NF, V*

Sticky Rice, Pickled Carrots, Pickled Cucumbers, Seaweed Salad, Scallions, Sesame-Agave Dressing

*\$15.00 each*

## **SALMON POKE BOWL** *NF, DF*

Sticky Rice, Pickled Carrots, Pickled Cucumbers, Seaweed Salad Sesame-Honey Dressing

*\$15.00 each*

## **SPICY MUSHROOM BOWL** *NF, V*

Sticky Rice, Pickled Carrots, Pickled Cucumbers, Seaweed Salad Sesame-Soy Dressing

*\$15.00 each*

## **SPICY TOFU POKE BOWL** *NF, DF*

Sticky Rice, Pickled Carrots, Pickled Cucumbers, Seaweed Salad Sesame-Soy Dressing

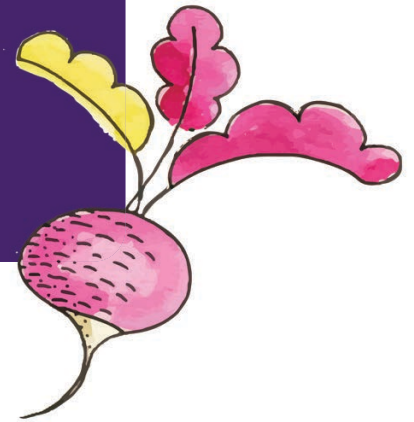
*\$15.00 each*

## FEATURED BOWL!

### **SPICY TUNA POKE BOWL** *NF, DF*

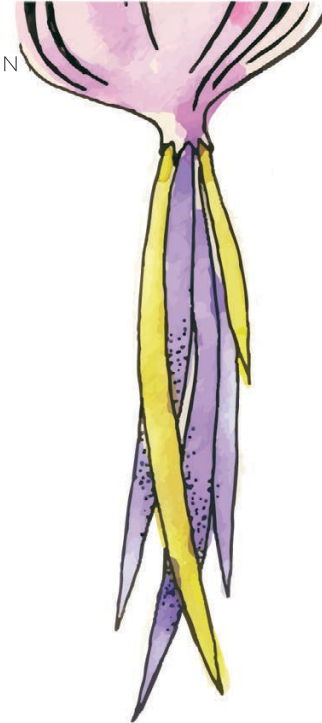
Sticky Rice, Pickled Carrots, Pickled Cucumbers, Seaweed Salad, Scallions, Sesame-Honey Dressing

*\$15.00 (Minimum Order of 5)*





# Build a Salad



## Step 1 PICK A BASE

Choose from one of five delicious, Chef-curated Individual Salad Bowls on Page 13.

## Step 2 CHOOSE A PROTEIN

The price of your salad is determined by your protein. Check out your options below!

**\$10.00**

**BASE (NO PROTEIN)**

**\$15.50**

**CHICKEN**

**\$17.00**

**STEAK**

**\$16.50**

**SALMON**

**\$18.00**

**SHRIMP**

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# SALADS

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*Minimum order of 5 for all Salads. Pick a Salad Base from the options below. Protein options and pricing listed on Page 12. All salads include a cutlery and napkin kit.*

**BABY KALE CAESAR SALAD** *NF*

Micro Croutons, Parmigiano Reggiano, Fried Capers, House-made Caesar Dressing

**COBB SALAD** *NF, Veg*

Chopped Romaine Hearts, Roasted Corn, Kalamata Olives, Tomatoes, Carrots  
Bleu Cheese, Cucumber, Croutons, Balsamic Vinaigrette

**LIVEWELL SALAD** *GF, NF, V*

Romaine, Radish, Mixed Baby Beets, Chia, Sunflower and Pumpkin Seeds  
Red Wine Vinaigrette

**MEDITERRANEAN GARBANZO BEAN SALAD** *NF, Veg*

Arugula, Cucumbers, Garbanzo Beans, Cherry Tomatoes, Capers, Crumbled Feta  
Kalamata, Shaved Onions, Dill, Lemon-Dijon Dressing

**MULTIGRAIN SALAD** *NF, V*

Quinoa, Brown Rice, Wild Rice, Dried Cherries, Sunflower Seeds, Fresh Herbs, Baby  
Arugula, Lemon-Thyme Dressing

**ROASTED RED BEET SALAD** *GF, Veg*

Feta Cheese, Spiced Pecans, Spinach, Wild Arugula, Strawberry Rhubarb Dressing

**SPINACH & STRAWBERRY SALAD** *GF, NF, V*

Baby Spinach, Strawberries, Persian Cucumbers, Shaved Red Onions, Grape Tomatoes  
Mixed Radish, Lemon Dressing

**SPRING HARVEST SALAD** *GF, V*

Petite Spring Mix, Candied Pistachios, Shaved Radish, Shaved Golden Beets, Shaved  
Heirloom Baby Carrots, Vanilla White Balsamic Vinaigrette



# LUNCH ENTRÉES

Minimum order of 5 for all Lunch Entrées. Individually packed, complete entrées.  
Enjoy chilled or at room temperature.

## CHURRASCO GRILLED

### FLANK STEAK *GF, NF, DF*

Churrasco Grilled Flank Steak, Chickpeas  
Lentils, Red Quinoa Pilaf, Wilted Kale &  
Edamame, Cherry Tomato Compote

*\$24.00 each*

## GRILLED FLANK STEAK WITH

### FRESH HERBS *GF, NF, V*

Baby Arugula, Charred Corn & Heirloom Cherry  
Tomatoes, Quinoa, Caramelized Red Onions

*\$18.00 each*

## GRILLED STEAK WITH MEXICAN-STYLE

### QUINOA PILAF *GF, NF*

Roasted Corn, Black Beans, Tomato,  
Jalapeño & Cilantro

*\$17.00 each*

## EVERYTHING BAGEL SPICED

### CHICKEN BREAST *GF, NF, DF*

Roasted Chicken Breast, Chickpea, Lentil, Red  
Quinoa Pilaf, Wilted Kale, Edamame & Cherry  
Tomato Compote

*\$22.00 each*

## GRILLED HERBED CRUSTED

### CHICKEN BREAST *GF, NF, DF*

Charred Soba Salad, Mixed Cabbage-Carrot  
Slaw & Scallion Oil

*\$17.00 each*

## LEMON-THYME CHICKEN KEBAB *NF*

Brown Rice Pilaf, Mediterranean Garbanzo  
Salad, Toasted Pita, Tzatziki

*\$17.00 each*

## ROASTED SALMON WITH CHERRY

### TOMATOES & PRESERVED LEMON *GF, NF, DF*

Butternut Squash, Charred Asparagus &  
Edamame Medley, Beluga Lentil Pilaf

*\$17.00 each*

## ZA'TAAR SPICED GRILLED

### SALMON *GF, NF, DF*

Chickpea/Lentil/Red Quinoa Pilaf  
Wilted Kale & Edamame  
Cherry Tomato Compote

*\$25.00 each*

## GINGER MISO EGGPLANT *GF, NF, Veg*

Citrus & Scallion Noodle Salad  
Pomegranate Seeds, Edamame

*\$16.00 each*

## GRILLED CAULIFLOWER

### STEAK *GF, NF, V*

Brown Rice, Caramelized Mushroom  
Spinach, Shaved Baby Carrot Salad  
Lemon-Dijon Dressing

*\$16.00 each*

## ROASTED ZUCCHINI PLANK

### LUNCH BOWL *GF, NF, V*

Lentil & Jasmine Rice Pilaf, Caponata  
Roasted Bell Pepper Gremolata

*\$15.00 each*





# À LA CARTE SANDWICHES

Minimum order of 5 for all À la Carte Sandwiches. Enjoy chilled or at room temperature. Presented on white disposable platters.

## ITALIAN BEEF SANDWICH *NF*

Roast Beef, Provolone, Sweet Peppers  
Hoagie Roll

*\$9.50 each*

## PASTRAMI ON RYE SANDWICH *NF*

Beef Pastrami, Gruyere, Baby Arugula  
Sunflower Seed Pesto

*\$10.00 each*

## HONEY HAM & SWISS CROISSANT *NF*

Dijon Mustard

*\$9.50 each*

## ITALIAN HERO *NF*

Mortadella, Capicola, Salami, Provolone  
Tomato, Lettuce, Pepperoncini, Sub Roll

*\$12.00 each*

## PROSCIUTTO ON PRETZEL ROLL SANDWICH *NF*

Fresh Mozzarella, Sun-Dried  
Tomato Pesto

*\$8.50 each*

## PULLED PORK BBQ SANDWICH

Jalapeno Coleslaw, Brioche Bun

*\$9.50 each*

## TERIYAKI SALMON ROLLER *NF, DF*

Spinach Tortilla, Crispy Coleslaw, Carrots  
Sweet Soy Dressing, Scallion, Cilantro,  
Sesame Seeds

*\$9.50 each*

## TUNA SALAD SANDWICH *NF, DF*

Whole Wheat Bread, Lettuce  
Beefsteak Tomato

*\$9.00 each*

## ASIAN CHICKEN SALAD ROLLER *NF, DF*

Spinach Tortilla, Romaine Lettuce  
Julienned Carrots, Cucumber, Mandarin  
Orange, Sweet & Sour Dressing

*\$9.50 each*

## CHICKEN CAESAR BAGUETTE *NF*

Grilled Lemon Chicken, Romaine  
Lettuce, Grilled Onions, Caesar  
Dressing, Whole Wheat Baguette

*\$9.00 each*

## GRILLED BUFFALO

### CHICKEN ROLLER *NF*

Flour Tortilla, Blue Cheese Slaw

*\$8.50 each*

## PULLED BARBECUE CHICKEN SANDWICH *NF*

Classic Cole Slaw, Brioche Bun

*\$9.50 each*

## ROASTED TURKEY & MOZZARELLA SANDWICH *NF*

Arugula, Multigrain Bread

*\$12.00 each*

## SMOKED TURKEY & BRIE ROLLER *NF*

Spinach Tortilla, Creamy Brie, Apple  
Fennel Slaw, Honey Mustard Mayonnaise

*\$9.00 each*

## SMOKED TURKEY & CHEDDAR SANDWICH *NF*

Whole Wheat Bread

*\$9.00 each*



# À LA CARTE SANDWICHES

Continued from Page 15.

## OVEN ROASTED TURKEY & CRANBERRY

### MAYO SANDWICH *NF*

Cranberry Mayo, Granny Smith Apple, Arugula, Multigrain Bread

*\$9.50 each*

## TURKEY & SWISS CROISSANT *NF*

*\$9.00 each*

## ROASTED VEGETABLE & HAVARTI SANDWICH *NF, Veg*

Roasted Vegetables, Pesto & Feta, Multigrain Bread

*\$10.00 each*

## CHARRED EGGPLANT

### SANDWICH *NF, Veg*

Spicy Feta Spread, Mustard Seed Raita, Sweet Pickled Onion, Naan Bread

*\$9.00 each*

## ROASTED MUSHROOM

### SANDWICH *NF, Veg*

Arugula, Butternut Boursin Spread, Fennel & Pepper Relish,

Whole Wheat Sub

*\$10.00 each*



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# À LA CARTE ENTRÉES

All À la Carte Entrées serve 10. Enjoy chilled or at room temperature. Presented on white disposable platters.

## GARLIC-CILANTRO GRILLED

### FLANK STEAK *GF, NF, DF*

Grilled Garlic-Cilantro Flank Steak  
Chermoula Sauce, Corn, Roasted Peppers

*\$125.00 each*

## GRILLED BALSAMIC-GLAZED

### FLANK STEAK *GF, NF*

Roasted Roma Tomatoes, Caramelized Onions

*\$125.00 each*

## GRILLED CRACKED PEPPERCORN

### FLANK STEAK *GF, NF*

Wilted Kale, Red Peppers  
Green Peppercorn Remoulade

*\$125.00 each*

## WHOLE ROASTED BEEF

### TENDERLOIN *GF, NF*

Seasonal Garnish, Wilted Spinach, Gremolata

*\$390.00 each*

## WHOLE ROASTED JERK

### TENDERLOIN *GF, NF*

Sweet & Crispy Dumplings  
Mango-Pineapple Salsa

*\$390.00 each*

## HERB CRUSTED

### SALMON SIDE *GF, NF*

Grainy Mustard Cream

*\$150.00 each*

## SHRIMP PAD THAI *DF*

Rice Noodles, Shrimp, Bean Sprout, Peanuts  
Chile, Fish Sauce, Lime, Cilantro

*\$70.00 each*

## SIDE OF BARBECUE SALMON &

### CABBAGE SLAW *GF, NF, DF*

Citrus Brown Sugar Barbecue Glaze  
White Cabbage & Carrot Slaw

*\$150.00 each*

## SIDE OF POACHED

### SALMON *GF, NF, DF*

White Wine & Aromatics, Sliced  
Cucumbers, Tomato & Cucumber  
Salad, Dill Sauce

*\$150.00 each*

## SIDE OF SMOKED SALMON

### WITH PICKLED CUCUMBERS *NF*

House-smoked Side of Salmon  
Pickled Cucumbers, Charred Corn Salsa

*\$150.00 each*

## ROASTED PORK TENDERLOIN *GF, NF*

Chipotle & Peach Glaze  
Charred Green Beans

*\$70.00 each*

## CHARRED LEMON GARLIC

### CHICKEN BREAST *NF, DF*

Dill Aioli, Assorted Mini Rolls

*\$85.00 each*

## GRILLED LEMONGRASS

### CHICKEN BREAST *NF, DF*

Jasmine Rice Pilaf, Sesame Honey Dressing

*\$85.00 each*

## HONEY ROSEMARY

### CHICKEN BREAST *NF, DF*

Fresh Rosemary, Honey, Ginger  
Red Pepper Aioli, Assorted Mini Rolls

*\$85.00 each*

## VEGETABLE PAD THAI *DF*

Rice Noodles, Bean Sprout, Peanut, Chile  
Fish Sauce, Lime, Cilantro

*\$60.00 each*

Lunch



# À LA CARTE SIDES

All À la Carte Sides serve 10. Enjoy chilled or at room temperature. Presented on white disposable platters.

## ANGEL HAIR PASTA SALAD *NF, Veg*

Fresh Tomato, Basil, Garlic, Shallot  
White Wine, Olive Oil  
*\$50.00 each*

## ANTIPASTO PASTA SALAD *GF, NF, Veg*

Pasta, Peas, Roasted Mushroom, Grape  
Tomato, Olives, Artichoke, Mozzarella, Grilled  
Peppers, Sun-dried Tomato Vinaigrette  
*\$50.00 each*

## ARUGULA & DILL SALAD *GF, NF, Veg*

Shaved Fennel, Parmigiano Reggiano  
Lemon Dressing  
*\$60.00 each*

## ASIAN STYLE CUCUMBER SALAD *NF, V*

Kimchee Style Cucumbers, Cilantro, Sesame  
Seeds, Curly Scallions, Red Chili Paste  
*\$35.00 each*

## ASPARAGUS & PORTOBELLO SALAD *GF, NF, V*

Roasted Bell Peppers, Grilled Corn  
*\$45.00 each*

## BALSAMIC ROASTED POTATOES *GF, NF, V*

Wild Baby Arugula  
*\$45.00 each*

## BASMATI & SAFFRON RICE BLEND *GF, NF, V*

Sweet Spring Peas  
*\$40.00 each*

## BISTRO PASTA SALAD *Veg*

Bow Tie Pasta, Baby Spinach, Pine Nuts,  
Sun-dried Tomatoes, Crumbled Feta &  
Parmesan Cheese, Basil Pesto  
*\$50.00 each*

## CAPRESE SALAD *GF, NF, Veg*

Ciliegine Mozzarella, Grape Tomatoes  
Fresh Basil, Balsamic Vinaigrette  
*\$50.00 each*

## FINGERLING POTATO SALAD *GF, NF, V*

Pickled Onion, Chiles, Red Pepper  
Mustard Dressing  
*\$45.00 each*

## GRILLED ASSORTED VEGETABLES *GF, NF, V*

Grilled Zucchini, Yellow Squash  
Eggplant, Red Onions, Carrots  
Red & Yellow Bell Peppers  
*\$60.00 each*

## GRILLED VEGETABLE TART *NF, Veg*

Puff Pastry, Roasted Bell Peppers  
Mushrooms Asparagus, Boursin Cheese  
*\$70.00 each*

## KALE CAESAR SALAD *NF*

Parmigiano Reggiano Shards  
Housemade Caesar Dressing  
*\$45.00 each*

## LEMON & OLIVE OIL POTATO SALAD *GF, NF, V*

*\$45.00 each*

## LIME SCENTED JASMINE RICE *GF, NF, V*

*\$35.00 each*

## LINSENSALAT *GF, NF, V*

German Lentil Salad, Carrots, Celery Leaves  
Sweated Onions  
*\$40.00 each*

## LIVE-WELL SALAD *GF, NF, V*

Romaine, Radish, Mixed Baby Beets, Chia  
Sunflower & Pumpkin Seeds  
Red Wine Vinaigrette  
*\$50.00 each*

## MEDITERRANEAN COUSCOUS SALAD *GF, NF, Veg*

Bell Peppers, Olives, Cucumbers, Feta  
Lemon & Mint Vinaigrette  
*\$50.00 each*

Lunch

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# À LA CARTE SIDES

Continued from Page 18.

## MEDITERRANEAN GARBANZO

### SALAD *NF, Veg*

Arugula, Cucumbers, Garbanzo Beans, Cherry Tomatoes, Capers, Crumbled Feta Kalamata Shaved Onions, Dill Lemon-Dijon Dressing

*\$45.00 each*

## MESCLUN SALAD BAR *GF, NF, Veg*

Mesclun Greens, Tomato, Cucumber Roasted Corn, Sunflower Seeds, Raisins Crumbled Bleu Cheese Poppyseed Dressing

*\$100.00 each*

## MULTIGRAIN SALAD *NF, GF, V*

Quinoa, Brown Rice, Wild Rice, Dried Cherries, Sunflower Seeds, Fresh Herbs Baby Arugula, Lemon-Thyme Dressing

*\$45.00 each*

## OLD FASHIONED

### POTATO SALAD *GF, NF, DF, Veg*

Yukon Gold Potatoes, Hard Boiled Eggs

*\$45.00 each*

## ORECCHIETTE PASTA *NF, Veg*

Arugula Pesto, Peas, Feta

*\$50.00 each*

## ORZO & SUN-DRIED

### TOMATO SALAD *NF, DF, Veg*

*\$50.00 each*

## PASTA PRIMAVERA SALAD *NF, Veg*

Broccoli, Zucchini, Yellow Squash Peppers, Tomato, Olives Oregano Vinaigrette

*\$50.00 each*

## PEARL PASTA SALAD *NF, V*

Red Pepper, Carrot, Zucchini, Scallion Moroccan Spices, Lemon Vinaigrette

*\$50.00 each*

## QUINOA & CHICKPEA SALAD *GF, Veg*

Red Quinoa, Arugula, Feta, Jalapeño Pine Nuts, Sun-dried Cranberries Scallions, Meyer Lemon

*\$60.00 each*

## SOUTHWESTERN BLACK BEAN & CORN SALAD *GF, NF, V*

Black Beans, Corn, Peppers, Scallions Cilantro & Cumin Vinaigrette

*\$50.00 each*

## SUMMER CORN SALAD *GF, NF, V*

Sweet Roasted Corn, Asparagus, Scallions Peppers, Lemon, Olive Oil

*\$50.00 each*

## TABBOULEH *NF, V*

Cracked Wheat, Tomato, Onion, Mint Parsley, Olive Oil, Fresh Lemon

*\$50.00 each*

## TIME FOR A DETOX SALAD *GF, NF, V*

Baby Spinach, Baby Arugula, Green Oak Lettuce, Shaved Cucumbers Broccoli Florets, Mint & Dill Apple Cider Vinaigrette

*\$45.00 each*

## TORTELLINI SALAD *Veg*

Cheese Tortellini, Artichoke, Toasted Pine Nuts, Feta, Gaeta Olives Light Oregano Vinaigrette

*\$68.00 each*

## WHITE BEAN SALAD *GF, NF, V*

Red Pepper, Onion, Fresh Herbs Roasted Garlic, Extra Virgin Olive Oil

*\$50.00 each*

Lunch

# Gather and Graze

# Receptions



THE RIDGEWELLS SNACK BOARD (p. 22) \*ACTUAL PRODUCT SERVED ON DISPOSABLE PLATTER

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# SMALL BITES

All Small Bites are priced by the dozen. Enjoy chilled or at room temperature. Presented on white disposable platters.

## PROSCIUTTO WRAPPED

### DATE SKEWERS *GF, NF*

\$36.00

## QUICHE LORRAINE BITES *NF*

Ham, Gruyere Cheese, Herbs

\$30.00

## GRILLED SHRIMP SKEWERS *GF, NF, DF*

Lemon, Garlic

\$30.00

## MOJO SHRIMP SKEWERS *GF, NF, DF*

\$30.00

## SHRIMP COCKTAIL PIPETTES *GF, NF, DF*

Cocktail Sauce, Watermelon Radish

\$35.00

## SHRIMP WRAPPED

### SNOW PEAS *GF, NF, DF*

Citrus Vinaigrette

\$30.00

## SMOKED SALMON WRAPPED

### ASPARAGUS

\$30.00

## CHICKEN SKEWER TRIO

Pesto, Peach-Glazed & Tangerine Chipotle

\$30.00

## PESTO CHICKEN SKEWERS *GF, NF*

Fresh Basil, Olive Oil

\$30.00

## ANTIPASTO PICKS *GF, NF*

Cornichon, Cherry Tomatoes, Stuffed Queen Olive, Ciliegine Mozzarella

\$35.00

## CAPRESE SKEWERS *GF, NF*

Cherry Mozzarella, Grape Tomatoes  
Fresh Basil

\$30.00

## CHARRED CARNIVAL

### CAULIFLOWER SKEWERS *GF, NF, Veg*

\$30.00

## CUCUMBER TRUFFLE CUPS

Dill, Chives, Goat Cheese

\$30.00

## HUMMUS FILLED

### CHERRY TOMATOES *GF, NF, V*

\$20.00

## MUSHROOM & CHEESE

### QUICHE BITES *NF*

\$35.00

## SPINACH QUICHE BITES *NF*

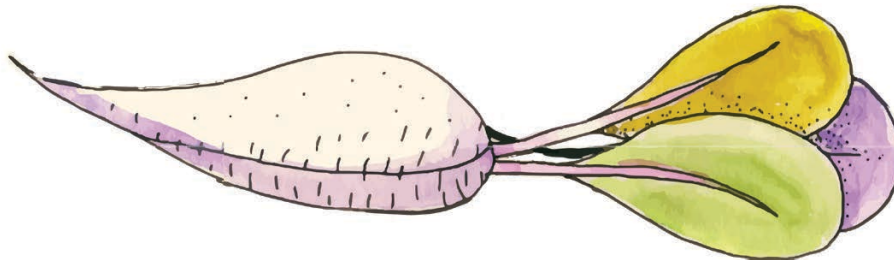
Citrus Vinaigrette

\$30.00

## VEGETABLE QUICHE BITES *NF*

Caramelized Seasonal Vegetables

\$30.00



Receptions

# PLATTERS & BOARDS

*Enjoy chilled or at room temperature. Presented on white disposable platters.*

## **ARTISAN CHEESE BOARD** *NF, Veg*

Manchego, Boursin, Aged Cheddar, Brie, Dried Apricots, Dried Figs, Fresh Grapes  
Strawberries, Flatbread Crackers, Crostini, Wild Berry Jam

*\$100.00 (Serves 15)*

## **CHARCUTERIE & CHEESE BOARD** *NF*

Prosciutto, Capicola, Soppressata & Genoa Salami, Manchego, Boursin, Aged Cheddar  
Brie, Dried Fruit, Strawberries, Flatbread Crackers, Crostini, Mixed Olives  
Wild Berry Jam, Fresh Herbs

*\$120.00 (Serves 15)*

## **CHARCUTERIE BOARD** *NF*

Prosciutto, Capicola, Soppressata & Genoa Salami, Flatbread Crackers, Crostini  
Mixed Olives, Herb Bundle

*\$75.00 (Serves 15)*

## **CHEF'S SELECTION COCKTAIL SANDWICHES**

Eggplant, Arugula, Provolone & Pesto on Olive Roll, Country Ham & Honey Mustard on  
Pumpkin Muffin, Prosciutto, Fresh Mozzarella & Sun-Dried Tomato Pesto on Pretzel Roll

*\$125.00 (Serves 15)*

## **CRUDITÉS & FLATBREAD DISPLAY** *NF, Veg*

Seasonal Vegetables, Artisan Flatbreads, Pimento Cheese, House Made Onion Dip

*\$95.00 (Serves 15)*

## **EGGPLANT & OLIVE COCKTAIL SANDWICHES** *NF, Veg*

Arugula, Provolone, Pesto

*\$50.00 (Serves 15)*

## **GRILLED BUFFALO CHICKEN ROULETTE** *NF*

Flour Tortilla, Blue Cheese Slaw

*\$65.00 (Serves 12)*

## **INDIVIDUAL CHEESE & CHARCUTERIE BOARD** *NF*

Chef's Selection of Artisanal Chesses and Cured Meats, Fresh and Dried Fruits

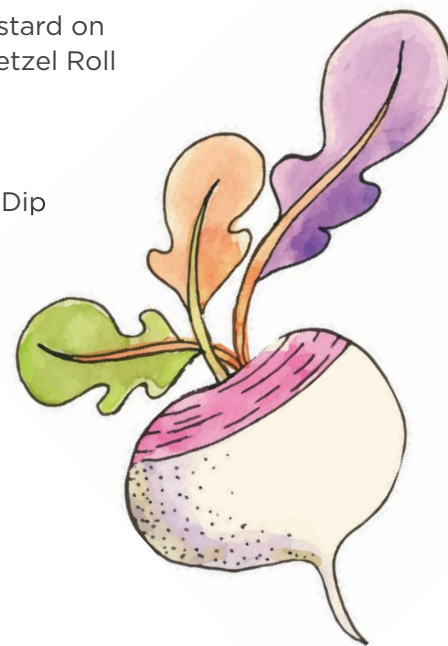
*\$12.50 (Serves 1. Minimum Order of 5)*

## **INDIVIDUAL CHEESE BOARD** *NF*

Chef's Selection of Artisanal Chesses, Fresh and Dried Fruits

*\$10.00 (Serves 1. Minimum Order of 5)*

Receptions



# PLATTERS & BOARDS

*Continued from Page 22.*

## **MEZZE PLATTER** *NF, Veg*

Celery Sticks, Baby Heirloom Carrots, Persian Cucumbers, Vined Cherry Tomatoes, Mixed Olives Ciliegine Mozzarella, Feta Cubes, Grilled Artichokes, Dolmas, Hummus, Tzatziki, Baba Ganoush Crispy Pita, Soft Pita, Ridgewells Olive Crackers

*\$150.00 (Serves 15)*

## **MINI CUBAN REUBEN COCKTAIL SANDWICHES** *NF*

Marinated Pork, Ham, Salami, Sliced Rye Bread, Pickles, Swiss Cheese  
Whole Grain Mustard Sauce

*\$50.00 (Serves 15)*

## **MINI HAM & DIJON BISCUITS** *NF*

*\$30.00 (Serves 15)*

## **PROSCIUTTO ON PRETZEL ROLL COCKTAIL SANDWICHES** *NF*

Fresh Mozzarella & Sun-Dried Tomato Pesto

*\$50.00 (Serves 15)*

## **ROAST BEEF & BRIE MINI CROISSANTS** *NF*

Horseradish Aioli

*\$50.00 (Serves 15)*

## **THE RIDGEWELLS SNACK BOARD** *Veg*

Chocolate Bacon, Blistered Pear Halves, Pepperoncini, Candied Baby Rainbow Carrots, Blistered Sweet Mini Peppers, Shishito Peppers, Heirloom Cherry Tomatoes, Manchego, Boursin Cornichon & Olive Medley, Ridgewells Trail Mix, Ridgewells Crackers, Crostini, Grain Mustard, Fig Jam

*\$120.00 (Serves 15)*

## **TUNA SALAD MINI CROISSANTS** *NF*

*\$50.00 (Serves 15)*

## **TURKEY FOCACCIA SANDWICHES** *NF*

Monterey Jack Cheese, Red Onion, Lettuce,  
Avocado Mayonnaise

*\$95.00 (40 Pieces)*

## **WHOLE ROASTED BEEF TENDERLOIN DISPLAY** *NF*

Baby Arugula & Whole Grain Dijon Mustard Sauce

Assorted Mini Rolls

*\$390.00 (Serves 25)*

## **WINTER CRUDITÉS BOARD** *GF, NF, Veg*

Blistered Cherry Tomatoes, Rainbow Baby Carrots & Endives, Carnival Cauliflower Florets  
Charred Mini Sweet Peppers, Pimento Cheese

*\$65.00 (Serves 12)*

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# Sweetz and Treats

# Desserts



SEA SALT CARAMEL & DARK CHOCOLATE TART (p. 25)

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# INDIVIDUAL DESSERTS

Minimum order of 5 for all Individual Desserts. Enjoy chilled or at room temperature.

**CHOCOLATE POT DE CRÈME** *GF, NF, V*  
Coconut Crunch, Fresh Berries  
*\$6.00 each*

**CINNAMON APPLE CRUMBLE** *GF, NF*  
Crustless Cinnamon Apple Pie  
Gluten Free Oat Crumble  
*\$6.00 each*

**COCONUT MACAROON** *GF, NF*  
Chocolate Dipped  
*\$3.00 each*

**CREAM CHEESE SWIRL  
BROWNIE** *NF, Veg*  
*\$3.00 each*

**DOUBLE CHOCOLATE BROWNIE** *NF*  
Dark Chocolate Chips  
*\$4.00 each*

**INDIVIDUAL LEMON BERRY TART** *NF*  
Chantilly Cream, Assorted Fresh Berries  
*\$7.00 each*

**INDIVIDUAL RASPBERRY  
FRANGIPANE TART** *Veg*  
Almond Cream Filling, Fresh Raspberries  
*\$6.50 each*

**INDIVIDUAL SEA SALT CARAMEL &  
DARK CHOCOLATE TART** *NF*  
Chocolate Tart, Chocolate Ganache,  
Dulce de Leche  
*\$6.00 each*

**INDIVIDUAL STRAWBERRY  
RHUBARB GALETTE** *NF*  
Rustic French Tart, Vanilla Shortbread  
Crust, Vanilla Whipped Panna Cotta  
*\$6.00 each*

**INDIVIDUAL PASSION FRUIT  
MERINGUE TART** *NF*  
Passion Fruit Cream, Torched Meringue  
*\$6.00 each*

**SEA SALT & DARK CHOCOLATE  
CHUNK COOKIE** *NF*  
Maldon Salt  
*\$3.00 each*

**STRAWBERRY PANNA COTTA WITH  
MIXED BERRIES** *GF, NF*  
Strawberry Greek Yogurt Panna Cotta,  
White Chocolate Shavings  
*\$6.00 each*



STRAWBERRY RHUBARB GALETTE

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# DESSERT ASSORTMENTS

Enjoy chilled or at room temperature. Presented on white disposable platters.

## MINI FALL HARVEST BROWNIE & BAR ASSORTMENT *NF*

Apple Pie Kisses, Mocha Toffee Bars, Raspberry Swirl Cheesecake Bars, Cream Cheese Swirl Brownies, Cranberry Orange Crumb Bars

*\$35.00 each (Serves 25)*

## MINI BROWNIES

White Chocolate Blondie, Rocky Road, Peanut Butter and Jelly, Cream Cheese Swirl, & Candy Blast

*\$40.00 each (Serves 25)*

## AMERICAN COOKIE SELECTION *NF*

Oreo, Shortbread Squares, Oatmeal Raisin, Chocolate Chip, Peanut Butter

*\$40.00 each (Serves 25)*

## MINI GOURMET COOKIES *NF, Veg*

Birthday Cake, Dark Chocolate & Sea Salt, Neapolitan, Raspberry White Chocolate Chip

*\$35.00 each (Serves 12)*

## MINI EUROPEAN COOKIES

Walnut Crescent, Linzer Squares, Apricot Sandwich Cookies, Seven Layer, Russian Tea

*\$45.00 each (Serves 25)*

## JUMBO COOKIE SELECTION *NF*

Filled Red Velvet Cookies, Dark Chocolate Sea Salt Cookies, Candy Blast Cookies, Cookies & Cream Cookies

*\$35.00 each (Serves 12)*

## STAY UP TO DATE!

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## BITE SIZE PIES

Coconut Cream, Lemon Meringue, Classic Pecan, Apple Crumb

*\$38.00 each (Serves 12)*

## MINI CHEESECAKE BITES *NF*

Dark Chocolate Dipped, Orange Creamsicle, Raspberry Swirl

*\$42.00 each (Serves 12)*

## MINI DESSERT BARS *NF*

Mini Toffee Crunch Bars, M&M Brownie Bites, Mini White Chocolate Blondies, Mini Lemon Bars

*\$32.00 each (Serves 12)*

## MINI PASTRIES *NF*

Mini Raspberry Roulade Slices, Mini Key Lime Tarts, Vanilla Bean Eclairs, Mini Chocolate & Sea Salt Caramel Tarts

*\$40.00 each (Serves 12)*

## POUND CAKE SELECTION *NF, Veg*

Lime Poppy Seed, Classic Vanilla Bean, Coconut Crystallized Ginger

*\$30.00 each (Serves 12)*

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# SNACKS

*Individually packaged.*

**CHEX MIX** *NF, V*  
*\$2.50 each*

**KASHI HONEY ALMOND FLAX** *NF, DF*  
*\$3.00 each*

**KETTLE POP CORNERS** *GF*  
*\$3.00 each*

**MISS VICKIE'S POTATO CHIPS**  
*\$3.25 each*

**NATURE VALLEY CHEWY GRANOLA BAR** *NF*  
*\$2.50 each*

**NATURE VALLEY CRUNCHY GRANOLA BAR**  
*\$3.00 each*

**NUTRI-GRAIN BAR**  
*\$2.50 each*

**ORCHARD VALLEY NUT AND FRUIT MIX** *DF*  
*\$2.50 each*

**PLANTERS CHOCOLATE NUT MIX**  
*\$2.50 each*

**PLANTERS TROPICAL NUT MIX**  
*\$2.50 each*

**MINI PRETZELS**  
*\$2.50 each*

**STACY'S CINNAMON SUGAR PITA CHIPS** *V*  
*\$2.75 each*

**SUNCHIPS (ASSORTED)**  
*\$2.75 each*

**WHITE CHEDDAR POPCORN**  
*\$3.00 each*

Snacks

# BEVERAGES

## COFFEE & TEA BOXES

Regular, Decaf, or Hot Tea With Lemon. Includes Sweeteners, Creamers, Hot Cups and Stirrers.  
*\$35.00 each (160 oz. Box)*

## JUICES

Tropicana Orange, Apple, or Cranberry  
*\$2.65 each (10 Oz Bottle)*

## SODA

Coke, Diet Coke, Sprite, or Ginger Ale  
*\$1.75 each (12 Oz Can)*

## ICED TEA

"Just Iced Tea" Brand. Choose from: Half & Half, Green with Honey, or Green (Unsweetened)  
*\$3.95 each (16.9 oz Bottle)*

## WATER

Bottled Water *\$2.95 each (16 Oz, Eco Aluminum Bottle)*  
Eco Water *\$2.50 each (16.9 Oz, Paper Carton)*  
Sparkling Water *\$3.50 each (16.9 Oz, Glass Bottle)*  
Spindrift (Lime, Orange Mango, or Grapefruit)  
*(\$2.00 each (12 Oz Can))*

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