

the
party
kitchen
by RIDGEWELLS CATERING

FALL/WINTER MENU
SEP 2025

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Cover Photo: Cranberry & Blood Orange Pie (Top), Orecchiette Pasta Salad (Left), Whole Roasted Beef Tenderloin (Right), Apricot Bonbon (Bottom)

About Ridgewells

Ridgewells Catering was founded in 1928 by two immigrants who combined their culinary and hospitality talent to host dinner parties for decision makers in the Washington D.C. area. Nearly 100 years later, Ridgewells remains the premier caterer for intimate dinner parties to luxurious, jaw-dropping galas.

Despite staggering growth and transformation, family has always been at the heart of what we do. We seek to provide high-quality culinary and hospitality solutions by exceeding client expectations, challenging the conventional, and spreading our passion for celebration.

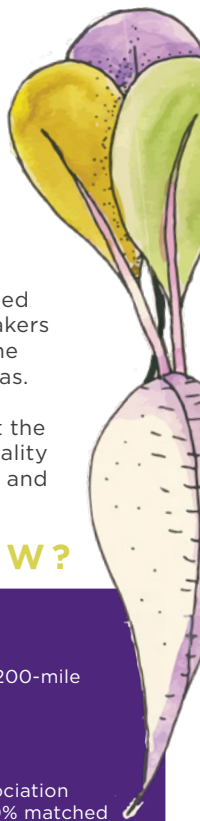
DID YOU KNOW?

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 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're recognized by Montgomery County, MD, for Outstanding Achievements in Recycling. Join our endeavor and recycle your disposable platters!



ORDERING DETAILS

HOW TO ORDER

1. Contact your personal **Event Sales Associate**
2. Call **(301) 652-1515**
3. Email info@ridgewells.com

DEADLINES

All orders must be placed and finalized at least **4 business days** prior to delivery date. Ridgewells accepts orders by phone or email Monday – Friday from 9:00AM – 5:00PM. Order pickup is available from our headquarters in Bethesda Monday – Friday from 12:00PM to 4:00PM. Orders over \$200 can be delivered Monday – Saturday for a fee.

FOOD PRESENTATION

All food is delivered pre-displayed, chilled, and ready to eat. Enjoy chilled or at room temperature. Ridgewells also offers disposable plates, cups, napkins, and utensils upon request.



Client Favorite Collections

Breakfast Charcuterie Board (pg. 6)

DF – Dairy Free

GF – Gluten Free

NF – Nut Free

Veg – Vegetarian

V – Vegan

5522 Dorsey Lane, Bethesda, MD 20816

 (301) 652-1515

✉ info@ridgewells.com

In a hurry? Not sure where to start?

THESE CLIENT FAVORITES MAKE
DECISION MAKING **DELICIOUSLY EASY.**

1

RISE & SHINE

- Bagels & Schmear (pg.6)
- Breakfast Charcuterie Board (pg. 6)
- Cranberry Orange Chia Pudding (pg. 8)
- Seasonal Fresh Fruit Platter (pg. 8)

2

POWER LUNCH

- Balsamic Cilantro Flank Steak (pg. 14)
- Maple Mustard Glazed Salmon (pg.14)
- Orecchiette Pasta Salad (pg. 16)
- Grilled Vegetable Medley (pg. 15)
- Livewell Salad (pg. 15)
- Bite Sized Pies (pg. 20)

3

SNACK BREAK

- Chef's Selection Cocktail Sandwiches (pg. 19)
- Fruit Pick Trio (pg. 18)
- Ridgewells Cookie of the Month (pg. 21)



Roasted Brussels Sprouts & Whiskey Bacon Galette

BREAKFAST PLATTERS & BOARDS

BAGELS & SCHMEAR *NF*

Plain & Everything Bagels

Plain, Smoked Salmon & Veggie Schmeat

\$50.00 (serves 10)

SMOKED SALMON BAGELS *NF*

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

\$85.00 (serves 10)

SEASONAL FRESH FRUIT *GF, NF, V*

Sliced & Displayed

\$40.00 (serves 10)

BREAKFAST CHARCUTERIE *NF*

Sliced Turkey Breast, Turkey Bacon, Deviled Eggs, Everything Seasoned Hard-Boiled Eggs
Asparagus, Cucumbers, Roasted Tomatoes, Cottage Cheese, Smoked Salmon Cream Cheese
Edamame Spread & Whole Wheat Crostini

\$120.00 (serves 15)

QUICHES & GALETTES

Items below are reheatable. Minimum 5 when ordering the 4in size.

BACON & GRUYERE QUICHE *NF*

\$38.00 (9in round, serves 10)

\$9.00 (4in round)

WILD MUSHROOM QUICHE *NF*

Gruyere, Shaved Truffle & Fresh Herbs

\$35.00 (9in round, serves 10)

\$10.00 (4in round)

ZUCCHINI & LEEK QUICHE *NF, Veg*

\$35.00 (9in round, serves 10)

\$8.00 (4in round)

ROASTED BRUSSELS SPROUTS & WHISKEY BACON GALETTE *NF*

Butternut Squash, Frosted Goat Cheese,
Wilted Kale, Pickled Cranberries & Sour Cherries
Aged Balsamic Reduction

\$40.00 (9in round, serves 10)

\$10.00 (4in round)

MUSHROOM GALETTE *NF, Veg*

Roasted Sweet Potatoes, Cippolini Onions
Manchego

\$35.00 (9in round, serves 10)

\$8.00 (4in round)

DF – Dairy Free

GF – Gluten Free

NF – Nut Free

Veg – Vegetarian

V – Vegan

BAKED GOODS

SEASONAL MUFFIN ASSORTMENT *NF, Veg*

Pumpkin & Spiced Apple
Pear & Crystallized Ginger
Blueberry Cornbread

\$30.00 (24 minis/ 12 large)

\$42.00 (24 gluten free minis/ 12 gluten free large)

CLASSIC MUFFIN ASSORTMENT *NF, Veg*

Dark Chocolate Chunk, Blueberry Crumble,
Lemon Thyme

\$30.00 (24 minis/ 12 large)

\$42.00 (24 gluten free minis/ 12 gluten free large)

BREAKFAST PASTRY ASSORTMENT *NF, Veg*

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

\$30.00 (serves 12)

RUSTIC SCONE ASSORTMENT *NF, Veg*

Apricot, Blueberry & Cherry

\$25.00 (serves 12)

MINI DANISH ASSORTMENT *NF, Veg*

Assorted fruit & sweet cheese filling

\$48.00 (serves 12)

MINI DONUT HOLE ASSORTMENT *NF, Veg*

Plain, Cinnamon Sugar, Powdered Sugar

\$18.00 (serves 12)

WHOLE GRAIN PUMPKIN LOAF *NF, V*

Flaxseed & Pumpkin Seeds

\$25.00 (serves 12)



Zucchini & Leek Quiche 9in (pg. 6)

GRAB & GO

*Must order 3 of each item selected unless otherwise noted. No customizations or substitutions available.
Cutlery & napkin kit included.*

QUICHE LORRAINE BITES *NF*

Ham, Gruyere & Herbs

*\$30.00 (dozen)***MUSHROOM & CHEESE QUICHE BITES** *NF, Veg**\$30.00 (dozen)***SPINACH QUICHE BITES** *NF, Veg**\$30.00 (dozen)***VEGETABLE QUICHE BITES** *NF, Veg**\$30.00 (dozen)***LOX ON EVERYTHING BAGEL** *NF*Smoked Salmon, Shaved Red Onion
Heirloom Cherry Tomato & Caper Relish
Whipped Cream Cheese & Chives*\$14.00 (each, minimum 5)***VEGGIE BAGEL SANDWICH** *NF, Veg*Baby Spinach, Cucumber, Tomatoes
Pickled Onions, Boursin Spread
Everything Bagel*\$12.00 (each, minimum 5)***SPINACH, FETA & TOMATO WRAP** *NF, V*

Tofu Scramble & Sundried Tomato Wrap

*\$12.00 (each, minimum 5)***CRANBERRY ORANGE CHIA****PUDDING** *GF, NF, V*Orange Zest, Cranberry Compote
& Chocolate Curl*\$9.00 (each, minimum 5)***MAPLE PECAN OVERNIGHT OATS** *GF, V***Contains Nuts**

Almond Milk, Maple Syrup & Salted Pecans

*\$9.00 (each, minimum 5)***GREEK YOGURT PARFAIT** *GF, NF, Veg*House-made Nut-Free Granola
Fresh Berries & Raspberry Sauce*\$6.00 (each)***KASHI® HONEY ALMOND FLAX** *DF***Contains Nuts***\$3.00 (each)*

Maple Pecan Overnight Oats

NATURE VALLEY® CHEWY GRANOLA BAR*\$2.50 (each)***NATURE VALLEY® CRUNCHY GRANOLA BAR***\$3.00 (each)***NUTRI-GRAIN® BAR***\$2.50 (each)***HARD-BOILED EGGS** *GF, NF**\$18.00 (dozen)***BERRY CUP** *GF, NF, V*Strawberries, Blueberries
Blackberries & Raspberries*\$6.00 (each)***MIXED FRUIT CUP** *GF, NF, V*

Melon, Citrus & Berries

*\$5.00 (each)***INDIVIDUAL SEASONAL FRUIT** *GF, NF, V*Choice of One Whole Fresh Fruit
(Assorted Types)*\$1.50 (each)*

INDIVIDUAL MEALS

SALADS

*Minimum order of 3 with same base & protein. No customizations or substitutions available.
Cutlery and napkin kit included.*

ROASTED RED BEET SALAD *GF, NF, Veg*

Spinach, Wild Arugula & Crumbled Feta
Raspberry Dressing

\$12.50 (each)

MULTIGRAIN SALAD *GF, NF, V*

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

\$12.50 (each)

LIVEWELL SALAD *GF, NF, V*

Romaine, Radish, Mixed Baby Beets
Chia Seeds, Sunflower Seeds, Pumpkin Seeds
Balsamic Vinaigrette

\$12.50 (each)

BABY KALE CAESAR SALAD *NF*

Croutons, Parmigiano Reggiano, Fried Capers
Housemade Caesar Dressing

\$12.50 (each)

FALL/WINTER HARVEST SALAD *GF, NF, Veg*

Kale, Frisée, Butternut Squash, Dried Cranberries
Feta, Spiced Pumpkin Seeds
Cider Maple Dressing

\$12.50 (each)

UPGRADE YOUR SALAD AND ADD A PROTEIN

STEAK

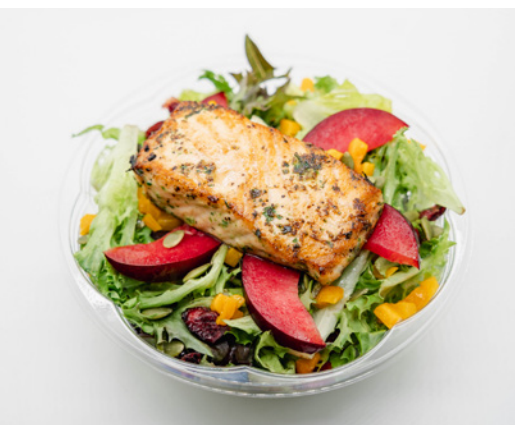
\$8.50

CHICKEN

\$5.00

SALMON

\$7.50



Fall/Winter Harvest Salad with Salmon

SOUPS

*Minimum order of 5. No customizations or substitutions available.
Comes in microwave-safe container. Oyster crackers, cutlery and napkin kit included.*

BEEF & BLACK BEAN CHILI *DF, GF, NF*

Ground Beef, Onion, Tomato, Chiles, Black Beans
House-made Spice Mix

\$12.00 (12oz, serves 1)

ROASTED BUTTERNUT SQUASH

SOUP *GF, NF, V*

Thyme Essence

\$12.00 (12oz, serves 1)

CHICKEN NOODLE SOUP *NF*

Micro Celery

\$10.00 (12oz, serves 1)

DF – Dairy Free

GF – Gluten Free

NF – Nut Free

Veg – Vegetarian

V – Vegan

POKE BOWLS

*Minimum order of 5 of each item selected. No customizations or substitutions available.
Cutlery & napkin kit included.*

TUNA POKE BOWL *DF, NF*

Sticky Rice, Seaweed Salad
Pickled Carrot & Cucumber
Sesame Honey Dressing
\$17.00 (each)

SPICY TOFU POKE BOWL *NF, V*

Sticky Rice, Seaweed Salad
Pickled Carrot & Cucumber
Sesame Honey Dressing
\$15.00 (each)

BENTO BOXES

*Individually boxed meal in microwave-safe container with entrée, side & chef's choice mini dessert.
Minimum 5 per item selection. Make your bento box gluten free for additional \$3.00.
No other customizations available. Cutlery & napkin kit included.*

MAPLE BOURBON FLANK STEAK & BELUGA LENTIL PILAF *DF, GF, NF*

Butternut Squash, Asparagus, Edamame Medley
Cherry Tomato
\$25.00 (each)

CRANBERRY GLAZED CHICKEN & COUSCOUS *DF, NF*

Broccolini, Edamame & Pickled Peppers
Chermoula Sauce
\$22.00 (each)

DIJON CRUSTED SALMON & BROWN RICE *NF*

Caramelized Mushroom, Spinach
Shaved Baby Carrots & Lemon-Dijon Dressing
\$24.00 (each)

CHARRED EGGPLANT MIGNON & SOBA NOODLES *NF, V*

Mixed Cabbage & Carrot Slaw, Scallion Oil
\$20.00 (each)

MEDITERRANEAN GRILLED TOFU & LENTIL RICE PILAF *NF, V*

Caponata, Roasted Bell Pepper Gremolata
\$20.00 (each)



Mediterranean Grilled Tofu & Lentil Rice Pilaf



Fig Jam & Goat Cheese on Multigrain Sandwich Bag (pg. 11)

SANDWICH BAGS

An individually bagged meal with a sandwich, side salad, chips & cookie. Minimum 5 per item selection. Make your sandwich bag gluten free for additional \$3.00. No other customizations available. Cutlery & napkin kit included.

GINGER & SESAME

FLANK STEAK WRAP *NF*

Seaweed Salad, Petite Lettuce & Cilantro Aioli
Spinach Tortilla
Served with Asian-Inspired Cucumber Salad
\$18.00 (each)

PASTRAMI & CARAMELIZED ONION ON RYE *NF*

Gruyere, Baby Arugula & Horseradish Sauce
Served with Antipasto Salad
\$18.00 (each)

BAKED HAM CROISSANT *NF*

Provolone Cheese & Honey Mustard
Served with Antipasto Salad
\$18.00 (each)

ITALIAN HOAGIE *NF*

Mortadella, Capicola, Genoa Salami, Provolone
Roasted Red Pepper & Olive Relish
Served with Mediterranean Chickpea Salad
\$18.00 (each)

MAPLE ROASTED TURKEY WRAP *NF*

Provolone, Baby Arugula, Cranberry Mayo
& Flour Tortilla
Served with Multigrain Salad
\$18.00 (each)

OVEN ROASTED TURKEY ON MULTIGRAIN *NF*

Brie, Granny Smith Apple, Arugula & Honey
Served with Multigrain Salad
\$18.00 (each)

CHICKEN SALAD ON WHEAT ROLL *NF*

Iceberg Lettuce & Tomato
Served with Mediterranean Chickpea Salad
\$18.00 (each)

SWEET TEA FRIED CHICKEN ON BRIOCHE *NF*

Pickle Chips, Iceberg Lettuce & Hot Honey Sauce
Served with Antipasto Salad
\$18.00 (each)

CRANBERRY GLAZED CHICKEN WRAP *NF*

Spinach, Cranberry Mayo & Flour Tortilla
Served with Multigrain Salad
\$18.00 (each)

GRILLED BUFFALO CHICKEN WRAP *NF*

Lettuce, Shaved Celery, Julienned Carrots
Blue Cheese Slaw & Flour Tortilla
Served with Antipasto Salad
\$18.00 (each)

SALMON TERIYAKI WRAP *NF*

Winter Cabbage Slaw, Pickled Carrots
Sesame Honey Dressing & Spinach Tortilla
Served with Asian-Inspired Cucumber Salad
\$18.00 (each)

TUNA SALAD ON WHEAT ROLL *NF*

Iceberg Lettuce & Beefsteak Tomato
Served with Multigrain Salad
\$18.00 (each)

MUSHROOM “STEAK”

ON MULTIGRAIN *NF, Veg*
Caramelized Onions, Baby Spinach
Swiss Cheese & Tofu Aioli
Served with Curried Cauliflower Salad
\$18.00 (each)

FIG JAM & GOAT CHEESE

ON MULTIGRAIN *NF, Veg*
Caramelized Red Onions & Wild Arugula
Served with Multigrain Salad
\$18.00 (each)

MAPLE BUTTERNUT SQUASH ON MULTIGRAIN *NF, V*

Roasted Chipotle Squash, Pickled Cherries
Arugula & Vegan Maple Crema
Served with Multigrain Salad
\$18.00 (each)

FAMILY-STYLE MEALS

SANDWICH PLATTERS

Must order 5 of same variety per platter. No customizations or substitutions available.



Cranberry Glazed Chicken Wrap

PASTRAMI ON RYE *NF*

Gruyere, Baby Arugula & Sunflower Seed Pesto
\$10.00 (each)

ROAST BEEF ON WHEAT *NF*

Swiss, Roasted Red Peppers & Lettuce
\$12.00 (each)

ITALIAN HOAGIE *NF*

Mortadella, Capicola, Genoa Salami, Provolone
 Tomatoes, Lettuce, Pepperocini & Sub Roll
\$12.00 (each)

PULLED PORK BBQ SANDWICH *NF*

Jalapeno Slaw & Brioche Bun
\$9.50 (each)

CHICKEN CAESAR SANDWICH *NF*

Romaine Lettuce, Grilled Onions, Caesar Dressing
 Whole Wheat Baguette
\$9.00 (each)

SWEET TEA FRIED CHICKEN ON BRIOCHE *NF*

Pickle Chips, Iceberg Lettuce & Hot Honey Sauce
\$11.25 (each)

GRILLED BUFFALO CHICKEN WRAP *NF*

Lettuce, Shaved Celery, Julienned Carrots
 Blue Cheese Slaw & Flour Tortilla
\$8.50 (each)

CRANBERRY GLAZED CHICKEN WRAP *NF*

Spinach & Cranberry Mayo & Flour Tortilla
\$9.00 (each)

SMOKED TURKEY & BRIE WRAP *NF*

Apple Fennel Slaw, Honey Mustard Mayo
 Spinach Tortilla
\$9.00 (each)

SPICY KOREAN BBQ SALMON ON CIABATTA *DF, NF*

Carrots, Scallion & Spicy Mayo
\$18.00 (each)

SALMON TERIYAKI WRAP *DF, NF*

Crispy Slaw, Carrots, Scallions, Cilantro
 Sesame Seeds, Sweet Soy Dressing
 Spinach Tortilla
\$9.50 (each)

TUNA SALAD ON WHEAT ROLL *DF, NF*

Iceberg Lettuce, Beefsteak Tomato
\$9.00 (each)

MAPLE BUTTERNUT SQUASH ON MULTIGRAIN *NF, V*

Roasted Chipotle Squash, Pickled Cherries
 Arugula & Vegan Maple Crema
\$10.00

CHARRED EGGPLANT ON NAAN *NF, Veg*

Spicy Feta Spread, Sweet Pickled Onions
 Mustard Seed Raita
\$9.00 (each)

ROASTED CAULIFLOWER ON CIABATTA *NF, Veg*

Greek Yogurt, Feta & Cilantro
\$11.50 (each)

FIG JAM & GOAT CHEESE ON MULTIGRAIN *NF, Veg*

Caramelized Red Onion & Wild Arugula
\$8.00 (each)



Ginger & Sesame Flank Steak Wrap (Left, pg. 11) and Chicken Caesar Sandwich (Right, pg. 10)

CRAFT-YOUR-OWN SANDWICH PLATTERS

No customizations or substitutions available.

SALAD-WICH PLATTER

Tuna Salad, Chicken Salad & Egg Salad

Pretzel Rolls, Sliced Whole Wheat & Sliced Rye

Cheddar, Provolone, Green Leaf Lettuce
Beefsteak Tomato, Cucumber, Shaved Red Onion

Pickle Chips & Giardiniera

\$150.00 (serves 15)

DELI-WICH PLATTER

Roast Beef, Turkey Breast & Ham

Pretzel Rolls, Sliced Whole Wheat, Sliced Rye

Cheddar, Provolone, Green Leaf Lettuce
Beefsteak Tomato, Cucumber, Shaved Red Onion

Giardiniera

\$150.00 (serves 15)

SANDWICH PLATTERS — CURATED COMBINATIONS



Salad-Wich Platter

HARVEST COLLECTION

Pastrami on Rye *NF*

Smoked Turkey & Brie Wrap *NF*

Maple Butternut Squash on Multigrain *NF, V*

Served with Multigrain Salad
& Mediterranean Chickpea Salad

\$160.00 (serves 15)

WINTER WRAPS

Cranberry Glazed Chicken Wrap *NF*

Maple Roasted Turkey Wrap *NF*

Fig Jam & Goat Cheese on Multigrain *NF, Veg*

Served with Multigrain Salad
& Curried Cauliflower Salad

\$160.00 (serves 15)

DF – Dairy Free

GF – Gluten Free

NF – Nut Free

Veg – Vegetarian

V – Vegan



Charred Lemon Garlic Chicken Breast with Dill Aioli

FAMILY-STYLE MEALS

MAINS

BALSAMIC GLAZED

FLANK STEAK *DF, GF, NF*

Roasted Roma Tomato & Caramelized Onion

\$125.00 (serves 10)

GARLIC CILANTRO

FLANK STEAK *DF, GF, NF*

Chermoula Sauce, Corn & Roasted Pepper

\$125.00 (serves 10)

WHOLE ROASTED

BEEF TENDERLOIN *NF*

Wilted Spinach & Gremolata

\$390.00 (serves 15-20)

CRANBERRY GLAZED

PORK TENDERLOIN *DF, GF, NF*

Charred Green Beans, Cranberry & Chipotle Glaze

\$85.00 (serves 10)

HONEY ROSEMARY

CHICKEN BREAST *DF, NF*

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

\$85.00 (serves 10)

CHARRED LEMON GARLIC

CHICKEN BREAST *DF, NF*

Dill Aioli & Assorted Mini Rolls

\$85.00 (serves 10)

MAPLE MUSTARD GLAZED SALMON

DF, GF, NF

\$150.00 (serves 10)

GRILLED HEIRLOOM

TOMATO SALMON *GF, NF*

Charred Onion, Pesto & Lemon

\$150.00 (serves 10)

HERB CRUSTED SALMON *GF, NF*

Whole Grain Mustard Aioli

\$150.00 (serves 10)

MASALA SPICED CAULIFLOWER

STEAK *GF, NF, V*

Wilted Kale, Caramelized Pearl Onions
Chickpeas & Tikka Masala Sauce

\$80.00 (serves 10)

MISO GLAZED TOFU *GF, NF, V*

Peppers & Broccolini

\$65.00 (serves 10)

BALSAMIC PORTOBELLO *GF, NF, V*

Char-Grilled Broccolini & Tomato Confit

\$65.00 (serves 10)

SIDES — LEAFY GREENS

ARUGULA & DILL SALAD *GF, NF, Veg*Shaved Fennel, Parmigiana Reggiano
Lemon Dressing

\$60.00 (serves 10)

KALE CAESAR SALAD *NF*Romaine, Parmigiana Reggiano, Croutons
House-made Caesar Dressing

\$45.00 (serves 10)

LIVEWELL SALAD *GF, NF, V*Romaine, Radish, Mixed Baby Beets, Chia Seeds
Sunflower Seeds & Pumpkin Seeds
Red Wine Vinaigrette

\$50.00 (serves 10)

RED PEAR & GORGONZOLA SALAD *GF, Veg*Mesclun Greens & Candied Walnuts
Dijon Dressing

\$35.00 (serves 10)

FALL/WINTER HARVEST SALAD *GF, NF, Veg*Baby Kale, Frisée, Butternut Squash, Feta
Dried Cranberries, Spiced Pumpkin Seeds
Cider Maple Dressing

\$50.00 (serves 10)

SIDES — VEGETABLES

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

Roasted Bell Pepper & Grilled Corn

\$55.00 (serves 10)

CURRIED CAULIFLOWER**SALAD** *GF, NF, V*Cilantro, Scallion & Red Bell Peppers
Red Wine Vinaigrette

\$45.00 (serves 10)

ROASTED HASSELBACK BUTTERNUT**SQUASH** *GF, Veg*Spiced Pecans, Cranberries, Goat Cheese
Pickled Peppers, Arugula & Pickled Mustard Seeds

\$60.00 (serves 10)

MEDITERRANEAN CHICKPEA**SALAD** *GF, NF, Veg*Arugula, Cucumber, Cherry Tomatoes, Capers
Crumbled Feta, Kalamata Olives, Shaved Onion
Dill & Lemon-Dijon Dressing

\$45.00 (serves 10)

CRANBERRY SUCCOTASH *GF, NF, V*

Edamame, Corn & Butternut Squash

\$40.00 (serves 10)

GRILLED VEGETABLE MEDLEY *GF, NF, V*Zucchini, Yellow Squash, Mushrooms, Red Onion
Carrots, Red & Yellow Peppers

\$50.00 (serves 10)



Fall/Winter Harvest Salad

GRILLED VEGETABLE TART *NF, Veg*Roasted Bell Pepper, Mushrooms, Asparagus
Boursin

\$55.00 (serves 10)

WINTER VEGETABLE GALETTE *NF, Veg*Roasted Fennel, Red Onion, Artichokes, Cippolini
Butternut Squash, Dill & Feta Mousse

\$45.00 (serves 10)

SIDES — STARCHES

MULTIGRAIN SALAD *GF, NF, V*

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

\$45.00 (serves 10)

LIME SCENTED JASMINE RICE *GF, NF, V*

\$35.00 (serves 10)

BISTRO PASTA SALAD *Veg*

Contains Nuts

Spinach, Pine Nuts, Sun-Dried Tomatoes
Crumbled Feta, Parmesan & Basil Pesto

\$60.00 (serves 10)

ORECCHIETTE PASTA SALAD *Veg*

Peas, Butternut Squash, Caramelized Red Onions
Feta, Arugula & Pesto

\$50.00 (serves 10)

TORTELLINI SALAD *Veg*

Contains Nuts

Artichoke, Toasted Pine Nuts, Feta
Gaeta Olives & Oregano Vinaigrette

\$68.00 (serves 10)

WHITE BEAN SALAD *GF, NF, V*

Red Pepper, Onion, Roasted Garlic & Fresh Herbs

\$50.00 (serves 10)

FINGERLING POTATO SALAD *NF, Veg*

Pickled Onion, Red Pepper & Mustard Dressing

\$45.00 (serves 10)

BALSAMIC ROASTED POTATO SALAD *GF, NF, V*

Wild Arugula

\$45.00 (serves 10)



Multigrain Salad



Blooming Bistro Snack Board (pg. 17)

RECEPTIONS

PLATTERS & BOARDS

RIDGEWELLS SNACK BOARD

Contains Nuts

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

\$120.00 (serves 15)

BLOOMING BISTRO SNACK BOARD *NF, Veg*

Citrus Goat Cheese Truffles, Manchego, Brie
Strawberries, Watermelon Radish, Pretzels
Parmesan Grissini, Olive Oil Dusted Crackers
Coriander Yogurt Dip, Peach & Pepper Jelly
Red Pepper Tapenade

\$165.00 (serves 15)

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)

MEZZE PLATTER *NF, Veg*

Celery, Carrots, Persian Cucumber
Cherry Tomatoes, Mixed Olives, Dolmas
Grilled Artichokes, Hummus, Tzatziki
Baba Ganoush, Crispy Pita, Soft Pita
House-made Olive Crackers

\$150.00 (serves 15)

CHARCUTERIE & CHEESE BOARD *NF*

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

\$120.00 (serves 15)

CHARCUTERIE BOARD *NF*

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

\$95.00 (serves 15)



Fall/Winter Crudité Board

CRUDITÉ & FLATBREAD *NF, Veg*

Seasonal Vegetables, Artisan Flatbreads
Pimento Cheese & House-made Onion Dip

\$75.00 (serves 15)

FALL/WINTER CRUDITÉ BOARD *GF, NF, Veg*

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

\$65.00 (serves 15)

ASSORTED CHEESES *NF, Veg*

Swiss, Cheddar, Pepper Jack, Monterey Jack
Assorted Crackers, Dried Fruits
Red & Green Grapes

\$90.00 (serves 15)

LEMON PARMESAN ARTICHOKE DIP *NF, Veg*

Toasted Bruschetta Crisps

\$42.00 (serves 10)

RECEPTIONS

SMALL BITES



Caprese Bites

PROSCIUTTO WRAPPED DATE SKEWERS *DF, GF, NF*

\$36.00 (12 pieces)

WHISKEY & HONEY GLAZED CHICKEN SKEWERS *DF, GF, NF*

\$38.00 (12 pieces)

CRANBERRY CHICKEN SKEWERS *DF, GF, NF*

\$38.00 (12 pieces)

BRESAOLA WRAPPED GORGONZOLA *GF*

Balsamic Reduction

\$35.00 (12 pieces)

GRILLED SHRIMP SKEWERS *DF, GF, NF*

Lemon & Garlic

\$30.00 (12 pieces)

SHRIMP COCKTAIL PIPETTES *DF, GF, NF*

Watermelon Radish & Cocktail Sauce

\$35.00 (12 pieces)

SHRIMP-WRAPPED SNOW PEAS *DF, GF, NF*

Citrus Vinaigrette

\$30.00 (12 pieces)

CAPRESE BITES *GF, NF, Veg*

Fresh Basil & Balsamic Vinegar Pipette

\$30.00 (12 pieces)

MINI CARROT TARTE TATIN *V*

Cultured Carrot Crème & Pistachio Snow

\$36.00 (12 pieces)

SPINACH ARTICHOKE STUFFED MUSHROOMS *GF, NF, V*

Roasted Cremini Caps, Caramelized Onions

Wilted Spinach & Artichoke

\$32.00 (12 pieces)

FRESH FIG & GOAT CHEESE BITE *GF, NF, Veg*

\$35.00 (12 pieces)

ANTIPASTO PICKS *GF, NF*

Cornichon, Cherry Tomato, Stuffed Queen Olive

Ciliegine Mozzarella

\$35.00 (12 pieces)

FRUIT PICK TRIO *GF, NF, V*

Strawberry, Cantaloupe & Pineapple

\$36.00 (12 pieces)

APRICOT BONBON *GF, NF, Veg*

Whipped Herb Goat Cheese

Orange Scented Pepitas

\$30.00 (12 pieces)



Mini Carrot Tarte Tatin

COCKTAIL SANDWICHES

ROAST BEEF & BRIE CROISSANT *NF*

Horseradish Aioli
\$50.00 (dozen)

FIG & BRIE CROISSANT *NF, Veg*

\$34.00 (dozen)

CUBAN REUBEN ON RYE *NF*

Marinated Pork, Ham, Salami, Pickles
Swiss & Whole Grain Mustard
\$50.00 (dozen)

COUNTRY HAM & PUMPKIN MUFFIN SANDWICH *DF, NF*

Honey Mustard
\$30.00 (dozen)

CRANBERRY GLAZED CHICKEN PINWHEEL *NF*

Spinach, Cranberry Mayo & Flour Tortilla
\$32.00 (dozen)

MAPLE BUTTERNUT SQUASH ON MULTIGRAIN *NF, V*

Pickled Cherries, Arugula & Vegan Maple Crema
\$40.00 (dozen)

TURKEY & GOUDA CROISSANT *NF*

Honey Mustard
\$45.00 (dozen)

CHEF'S SELECTION *NF*

Eggplant, Arugula, Provolone & Pesto
Olive Roll

Country Ham & Honey Mustard
Pumpkin Muffin

Prosciutto, Mozzarella & Sun-Dried Tomato Pesto
Pretzel Roll
\$125.00 (2 dozen)

TUNA SALAD CROISSANT *NF*

\$45.00 (dozen)

GRILLED EGGPLANT ON OLIVE ROLL *NF, Veg*

Arugula, Provolone & Pesto
\$50.00 (dozen)

ROASTED VEGETABLE PINWHEEL *NF, V*

Charred Eggplant, Caramelized Red Onions
Roasted Bell Peppers, Julienned Beets & Carrots
Arugula, Citrus Hummus
Sun-Dried Tomato Tortilla
\$40.00 (dozen)



Chef's Selection Cocktail Sandwiches



Fresh Fig and Goat Cheese Bite (pg. 18)

SWEET ENDINGS

INDIVIDUAL DESSERTS

Minimum 5 per item selected. No customizations available. Enjoy chilled or at room temperature.

PEAR CRANBERRY GALETTE *NF*

\$8.00 (each)

PUMPKIN SPICED LATTE TART *NF*

Caramel & Pumpkin Cremieux

Vanilla Bean Panna Cotta

\$12.00 (each)

APPLE LATTICE TART *NF, Veg*

Cinnamon Spiced

\$12.00 (each)

S'MORES CHOCOLATE TART *NF*

Black Cocoa Crust, Dulce de Leche

Dark Chocolate Ganache

Torched Marshmallow Meringue, Graham Crumble

\$12.00 (each)

CHOCOLATE POT DE CRÈME *GF, NF, V*

Coconut Crunch & Fresh Berries

\$6.00 (each)

CREAM CHEESE SWIRL

BROWNIE *NF, Veg*

\$3.50 (each)

SEA SALT DARK CHOCOLATE

CHUNK COOKIE *NF*

Maldon Salt

\$3.00 (each)

CHOCOLATE DIPPED

COCONUT MACAROON *GF, NF*

\$3.00 (each)

ASSORTMENTS

Custom quantities and substitutions not available. Enjoy chilled or at room temperature.

BITE SIZED PIES

Pumpkin Spiced, Lemon Meringue

Classic Pecan & Apple Crumb

\$45.00 (dozen)

GOURMET COOKIES *NF, Veg*

Birthday Cake, Dark Chocolate & Sea Salt

Raspberry White Chocolate Chip

\$35.00 (dozen)

JUMBO COOKIES *NF*

Filled Red Velvet, Cookies & Cream, Candy Blast

Dark Chocolate & Sea Salt

\$35.00 (dozen)

AMERICAN COOKIES

Contains Nuts

Chocolate Chip, Peanut Butter, Oreo

Shortbread Square & Raisin

\$35.00 (2 dozen)

MINI COOKIES *NF*

Lime Meltaway, Black & White

Chocolate-Dipped Cookie Sandwich

Coconut Macaroon, Raspberry Thumbprint

\$38.00 (2 dozen)

GILDED MINI DESSERT COLLECTION *NF*

Red Velvet Cake Bites, Yuzu Chocolate Tarts

Strawberry Peach Roulades

Caramel Chocolate Bars

\$40.00 (dozen)

BROWNIES

Contains Nuts

White Chocolate Blondies, Rocky Road

Peanut Butter & Jelly, Cream Cheese Swirl

Candy Blast

\$40.00 (dozen)

ASSORTMENTS

Custom quantities and substitutions not available. Enjoy chilled or at room temperature.

DESSERT BARS *Veg*

Toffee Crunch Bars, M&M Brownie Bites
White Chocolate Blondies & Lemon Bars
\$30.00 (dozen)

CHEESECAKE BITES *NF*

Dark Chocolate Dipped, Orange Creamsicle
Raspberry Swirl
\$42.00 (dozen)

AUTUMN AFTERNOON PLATTER *NF*

Gingersnaps, Pumpkin Chocolate Chip Cookies
Cranberry Orange Shortbread
Dark Chocolate Coconut Macaroons
\$35.00 (dozen)

WINTER WONDERLAND PLATTER *NF*

Cranberry Orange Shortbread
Peppermint Cookies, S'mores Whoopie Pies
Decorated Snowflake Sugar Cookies
\$35.00 (dozen)

RIDGEWELLS COOKIE OF THE MONTH *Veg*

Fresh, seasonal flavor released on the first Monday
of each month.
\$35.00 (dozen)



Autumn Afternoon Platter

FAMILY-STYLE DESSERTS

PUMPKIN ROULADE *NF, Veg*

Pumpkin Spice Chiffon Cake
Cream Cheese Filling
\$54.00 (serves 10)

WINTER REVERIE ENTREMENT *NF*

White Chocolate Mousse, Peppermint Cremieux
Glacial Mirror Glaze
\$85.00 (serves 10)

FLOURLESS CHOCOLATE CAKE *GF, NF, Veg*

Dark Chocolate Ganache & Dark Chocolate Glaze
\$55.00 (serves 10)

SPICED GINGERBREAD OPERA CAKE *Veg*

Espresso Ganache & Molasses Buttercream
\$72.00 (serves 10)

CLASSIC APPLE PIE *NF, Veg*

\$35.00 (serves 10)

PECAN PIE *Veg*

\$35.00 (serves 10)

PUMPKIN PIE *NF*

\$35.00 (serves 10)

CRANBERRY & BLOOD ORANGE PIE *NF, Veg*

Rosemary Pie Crust & Meringue
\$40.00 (serves 10)



Pumpkin Roulade (pg. 21)

CELEBRATION CAKES

CLASSIC FLAVORS

- \$65.00 7in Round (serves 12-15)
- \$85.00 9in Round (serves 20-25)
- \$180.00 Half Sheet (serves 50)

VANILLA BEAN NF
Vanilla Chiffon Cake
Vanilla Bean Swiss Meringue Buttercream

STRAWBERRY SHORTCAKE NF
Vanilla Chiffon Cake, Whipped Cream Filling
Fresh Strawberries

CHOCOLATE NF
Chocolate Buttercream

PREMIUM
SEASONAL FLAVORS

- \$85.00 7in Round (serves 12-15)
- \$105.00 9in Round (serves 20-25)
- \$200.00 Half Sheet (serves 50)

BLACK FOREST NF
Chocolate Cake, Whipped Cream
Kirsch Soaked Cherries

RED VELVET NF
Cream Cheese Buttercream Filling
Vanilla Buttercream Icing

EARL GREY NF
Vanilla Chiffon Cake, Earl Grey & Lavender Filling
Vanilla Buttercream

SNACKS & BEVERAGES

INDIVIDUALLY PACKED SNACKS

CHEX MIX® *NF, V*

\$2.50 (each)

MINI PRETZELS

\$2.50 (each)

WHITE CHEDDAR POPCORN *GF*

\$3.00 (each)

SUN CHIPS® *NF, V*

Assorted Flavors

\$2.75 (each)

POTATO CHIPS *GF*

Assorted Flavors

\$3.25 (each)

ORCHARD VALLEY® FRUIT & NUT MIX *DF*

Contains Nuts

\$4.50 (each)

PLANTERS® CHOCOLATE NUT MIX *DF*

Contains Nuts

\$2.50 (each)

BEVERAGES — BOXED

REGULAR COFFEE

Non-Dairy Creamer & Assorted Sweeteners

\$35.00 (160oz box, serves 25)

DECAF COFFEE

Non-Dairy Creamer & Assorted Sweeteners

\$35.00 (160oz box, serves 25)

HOT TEA

Black, Green & Decaf Teas, Non-Dairy Creamer

Assorted Sweeteners & Lemon Wedges

\$35.00 (160oz box, serves 25)

BEVERAGES — À LA CARTE

TROPICANA® JUICE

Orange, Apple, or Cranberry

\$2.65 (per 10oz bottle)

SODA

Coke, Diet Coke, Sprite, or Ginger Ale

\$1.75 (per 12oz can)

SPINDRIFT® SPARKLING WATER

Lime, Orange Mango, or Grapefruit

\$2.00 (per 12oz can)

WATER

Bottled Water *\$3.00 (per 16oz aluminum bottle)*

Eco® Water *\$2.50 (per 16.9oz paper carton)*

Sparkling Water *\$3.50 (per 16.9oz glass bottle)*

JUST ICED TEA®

Half Iced Tea & Half Lemonade

Green Tea With Honey

or Unsweetened Green Tea

\$3.95 (per 16.9oz bottle)

the
party
kitchen
by RIDGEWELLS CATERING

ridgewells
CATERING