

ridgewells
CATERING

Holiday Menu

—
2025



Table Tales

WELCOME TO CELEBRATION SEASON

The holidays have always been my favorite season. They bring with them **a spirit of tradition**, but also an **energy for reinvention**. This year's holiday menu was inspired by that balance, blending a touch of nostalgia with a fresh, modern point of view. I often think back to my own favorite holiday moments, gathered with family around a punch bowl, everyone dressed in their best, laughter filling the room. Just as Ridgewells has been part of Washington's celebrations for decades, those memories remind me **how timeless traditions can be** when they are **reimagined for today**.

Of course, a **celebration is about more than what is on the table**. It is also about how you welcome people to it. I love setting a mood with music, adding unexpected tabletop details, and creating seating charts that spark conversation. This fall, I will be sharing some of my favorite tips on Ridgewells' Instagram and blog, and I hope you will follow along for inspiration.

This year's look was made even more special thanks to our friends at **Something Vintage**, whose playful, one-of-a-kind rentals always **bring a celebration to life**, and **Helen Olivia Flowers**, whose florals have an incredible way of **elevating a space**. Whether it is your holiday table or a large-scale event, these talented partners can help you **create moments that feel as unforgettable as the food**.

Finally, to you, our clients and friends. Thank you for making Ridgewells part of your celebrations year after year. It is our honor to be welcomed into your homes, and **we wish you a season filled with joy, love, and memorable gatherings**.

Warmly,



Susan Lacz
CEO & Hospitality Maven





Ordering

ORDERING GUIDELINES

Holiday menu items and prices are valid for pickup or delivery from November 1, 2025 through January 2, 2026. All orders picked up at Ridgewells must be paid for in full prior to 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

THANKSGIVING

(Thursday, November 27th, 2025) **All orders must be received by 10:00 AM on Monday, November 24th, 2024**

**Orders may be picked up on Wednesday, November 26th, 8:00 AM to 12:00 PM, or delivered for an additional fee.*

THANKSGIVING DELIVERIES begin at 8:00 AM on Wednesday, November 26th, 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!

HANUKKAH

(Sunday, December 14th - Monday, December 22nd, 2025) **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.*

HANUKKAH DELIVERIES will arrive within a 4-hour window on your selected date. For the first night of Hanukkah, we offer a special Sunday delivery. All deliveries are scheduled between 12:00 PM and 4:00 PM.

CHRISTMAS

(Thursday, Dec. 25th, 2025) **All orders must be received by 10:00 AM on Monday, December 22nd, 2024**

**Orders may be picked up on Tuesday December 24th, 8:00 AM to 11:00 AM, or delivered for an additional fee.*

CHRISTMAS DELIVERIES begin at 8:00 AM on Wednesday, December 24th, 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!



SPICED GINGERBREAD OPERA CAKE, PAGE 14



GRILLED BROCCOLINI, PAGE 10



ROOT VEGETABLE PITHIVIER, PAGE 8



HANUKKAH TRADITIONS, PAGE 13



BUCHE DE NOEL, PAGE 14

Snacks & Platters

HORS D'OEUVRES

FRESH FIG & GOAT CHEESE BITES *GF, NF*
Candied Bacon
\$35.00 (Dozen)

BACON WRAPPED DATES *DF, GF, NF*
\$25.00 (Dozen)

CRANBERRY CHICKEN SKEWERS *DF, GF, NF*
Sweet & Tangy Cranberry Glaze
\$35.00 (Dozen)

CRAB CROQUETTES *NF*
Key Lime Dipping Sauce
\$35.00 (Dozen)

SMOKED SALMON & MINI RED POTATO *GF, NF*
Chive Sour Cream & Caviar
\$25.00 (Dozen)

QUINOA STUFFED CREMINI CAPS *GF, NF, V*
Dried Fruit & Pomegranate Molasses
\$25.00 (Dozen)

ROASTED BUTTERNUT SQUASH CUPS *GF, NF, Veg*
Maple Goat Cheese & Spiced Pumpkin Seeds
\$25.00 (Dozen)

MINI HORS D'OEUVRES ASSORTMENT
Wildflower Honey Mascarpone Carrot Cup *GF, NF, Veg*
Quinoa Stuffed Cremini Cups *GF, NF, V*
Pastrami Spiced Deviled Eggs *GF, NF, Veg*
Bacon Pops *GF, NF*
\$65.00 (24 Pieces Total, 6 Pieces of Each)

PLATTERS & BOARDS

THE SNACK BOARD
Chocolate Dipped Bacon
Pastrami Spiced Deviled Eggs
Carnival Cauliflower Bites
Baby Brie & Cranberry-Orange Goat Cheese Truffles
Blistered Mini Bell Peppers
Prosciutto Wrapped Asparagus
Ridgewells Nuts & Bolts
House-Made Crackers & Herbed Crostini
\$150.00 (Serves 15)

WINTER VEGETABLE PLATTER *GF, NF, Veg*
Baby Carrots, Mini Bell Peppers, Cherry Tomatoes
Carnival Cauliflower, Persian Cucumbers
Red Belgian Endive, Green Goddess Dressing
\$50.00 (Serves 8)

SMOKED SALMON PLATTER *NF*
Shaved Red Onions, Tomatoes, Capers
Cream Cheese, Lemon Wedges, Fresh Dill
Pumpnickel Toast
\$75.00 (Serves 6)

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

MARYLAND CRAB DIP CASSEROLE *NF*
Lump Crab, Parmesan & Old Bay, Pretzel Chips
To Be Served Warm
\$95.00 (Serves 15)

FEATURED FAVORITE FOR 2025

THE ENCHANTED WHEEL
Brie Wheel, Sour Cherry Preseves
Orange Scented Pistachio
Dried Fruits, Grapes, Fresh Figs & Berries
Housemade Crackers & Herbed Crostini
\$40.00 (Serves 6)



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

5522 DORSEY LANE, BETHESDA, MD 20816

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Bread & Butter

PARKER HOUSE ROLLS *NF, Veg*
With Herbs & Sea Salt
\$10.00 (Half Dozen)

CHEDDAR SCONES *NF, Veg*
\$12.00 (Half Dozen)

CORNBREAD STICKS *NF, Veg*
\$8.00 (Half Dozen)

ARTISINAL CROISSANT ROLLS *NF, Veg*
\$10.00 (Half Dozen)

SOURDOUGH BOULE *NF, Veg*
\$15.00



FEATURED FAVORITE FOR 2025

BUTTER IN A JAR *GF, NF, Veg*
Choice of:
• Herb Garden Bliss *\$6.00 per Jar*
• Maple Butter Bliss *\$6.00 per Jar*
• Truffled Butter *\$15.00 per Jar*

Salads

LIVEWELL SALAD *GF, NF, V*
Romaine, Shaved Radish & Baby Beets
Chia, Sunflower & Pumpkin Seeds
Red Wine Vinaigrette
\$30.00 (Serves 6)

RED PEAR & GORGONZOLA SALAD *GF, Veg*
Mesclun Greens, Candied Walnuts, Dijon Dressing
\$35.00 (Serves 6)

SHAVED FENNEL & ENDIVE SALAD *GF, NF, V*
Mixed Radishes, Blood Oranges, Baby Arugula
Cranberry-Pomegranate Vinaigrette
\$35.00 (Serves 6)

Soups

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

ROASTED BUTTERNUT SQUASH SOUP *GF, NF, V*
Thyme Essence
\$25.00 (Quart)

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

Sauces & Gravy

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

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

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

MUSHROOM GRAVY *DF, GF, NF*
\$16.00 (Quart)

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

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

Entrées & Displays

TURKEY

WHOLE ROASTED TURKEY *DF, NF*

Net Weight 9.5-10 lbs.
Includes Herbed Dressing, Turkey Gravy
& Cranberry-Orange Relish

\$185.00 (Serves 10-12)
**Available for Thanksgiving and Christmas Eve only.*

ROASTED HALF TURKEY *DF, NF*

Net Weight 3-5 lbs.
Includes Herbed Stuffing, Turkey Gravy
& Cranberry-Orange Relish

\$100.00 (Serves 4-6)
**Available for Thanksgiving and Christmas Eve only.*

ROCKINGHAM TURKEY *DF, GF, NF*

Sliced & Displayed Herb Roasted Whole Turkey
Fresh Seasonal Fruits & Cranberry Relish

\$185.00 (Serves 10-12)
**Available for Thanksgiving and Christmas Eve only.*

ROASTED TURKEY BREAST DISPLAY *DF, GF, NF*

\$155.00 (Serves 10-12)

SAGE ROASTED TURKEY BREAST *DF, GF, NF*

Rosemary, Sage & Thyme

\$140.00 (Serves 10-12)

TURKEY ROULADE *DF, NF*

Stuffed Boneless Turkey Breast, Herbed Croutons
Caramelized Onions, Apples, Fennel Seeds & Parsley

\$85.00 (Serves 6-8)
**Available for Thanksgiving and Christmas Eve only.*

CHICKEN

**GREEK-STYLE GRILLED CHICKEN
& VEGETABLES** *GF, NF*

Free-Range Chicken, Roasted Zucchini
Red Onions, Mini Bell Peppers & Feta Cheese

\$35.00 (Serves 4-6)

PORK

HOLIDAY SPIRAL CUT HONEY GLAZED HAM *NF*

Cheddar Scones, Homemade Honey Mustard Sauce

\$150.00 (Serves 6-8)

ZA'ATAR PORK LOIN *DF, GF, NF*

Fig & Balsamic Glazed
Wilted Kale, Baby Carrots, Cippolini Onions

\$75.00 (Serves 8-10)

BEEF

POT-AU-FEU *DF, GF, NF*

Beef Short Ribs, Baby Carrots
Sweet Onions, Melted Leeks
Fingerling Potatoes & Caramelized Cherry Tomatoes

\$45.00 (Serves 4-6)

ROASTED BEEF TENDERLOIN *NF*

Roasted Beef Tenderloin
Red Onion Marmalade, Horseradish Cream Sauce, Rolls

\$390.00 (Serves 20)

BEEF WELLINGTON *NF*

Roasted Beef Tenderloin With Duxelle Mushrooms
Wrapped in Puff Pastry, Classic Demi Glace

\$300.00 (Serves 10-12)

SEAFOOD

GRILLED SALMON *GF, NF*

Roasted Heirloom Tomatoes, Red Onions
Pesto & Fresh Lemon

\$160.00 (Serves 8-10)

THYME-MAPLE GLAZED SALMON SIDE *GF, NF*

\$160.00 (Serves 8-10)

VEGETARIAN & VEGAN

ROASTED CREMINI & CIPOLLINI SPELT *GF, NF, V*

Melted Leeks, Rainbow Chard, Microgreens

\$40.00 (Serves 4)

ROASTED HASSELBACK BUTTERNUT

SQUASH DISPLAY *GF, Veg*

Spiced Pecans, Cranberries, Goat Cheese
Pickled Peppers, Arugula, Pickled Mustard Seeds

\$55.00 (Serves 6)

ROOT VEGETABLE PITHIVIER *NF, Veg*

Carrots, Leeks, Turnips
Roasted Beets & Sweet Potato
Puff Pastry

\$55.00 (Serves 8)



BEEF WELLINGTON (LEFT), ROASTED CREMINI & CIPOLLINI SPELT (RIGHT), PAGE 8

Sides

VEGETABLES

- CRANBERRY SUCCOTASH** *GF, NF, V*
Edamame, Corn & Butternut Squash
\$30.00 (Serves 6)
- GRILLED BROCCOLINI** *GF, NF, V*
Dates, Pepitas, Pomegranate Arils
Lemon Zest
\$45.00 (Serves 6)
- HARICOTS VERTS** *GF, Veg*
Pecans, Sun-Dried Cranberries & Spice Butter
\$30.00 (Serves 6)
- MAPLE GLAZED BABY CARROTS** *GF, NF, Veg*
\$30.00 (Serves 6)

- BROWN BUTTER & SAGE**
BRUSSELS SPROUTS MEDLEY *GF, Veg*
Delicata Squash Rings, Caramelized Pearl Onions
Toasted Hazelnuts
\$40.00 (Serves 6)

STUFFING

- CORNBREAD STUFFING** *NF, Veg*
Foraged Mushrooms & Leeks
\$30.00 (Serves 6)
- PORK & FENNEL SAUSAGE STUFFING** *NF*
Wild Mushrooms
\$35.00 (Serves 6)
- HOMEMADE HERBED STUFFING** *NF, Veg*
\$30.00 (Serves 6)

CASSEROLES

- CORN SOUFFLÉ** *GF, NF, Veg*
Chives & Brunoise Bell Peppers
\$25.00 (Serves 6)
- CREAMY KALE & ORECCHIETTE CASSEROLE** *NF, Veg*
Fresh Nutmeg, Mascarpone & Blistered Vine Tomatoes
Basil Pesto
\$40.00 (Serves 6)
- GREEN BEANS & MUSHROOM CASSEROLE** *NF, Veg*
Béchamel & Chives
\$30.00 (Serves 6)
- ROASTED ROOT VEGETABLE CASSEROLE** *GF, NF, V*
Beets, Sweet Potatoes, Carrots
Sundried Cranberries & Fresh Herbs
\$38.00 (Serves 6)



PORK & FENNEL SAUSAGE STUFFING (TOP),
PORTOBELLO MUSHROOM & SWEET POTATO MOUSSE (BOTTOM)

POTATOES

- CANDIED SWEET POTATOES**
& SMOKED BACON AU GRATIN *GF, NF*
White & Orange Sweet Potatoes
\$45.00 (Serves 6)
- MASHED SWEET POTATOES** *GF, NF, Veg*
Vanilla Scented Maple Syrup
\$30.00 (Serves 6)
- MASHED YUKON GOLD POTATOES** *GF, NF, Veg*
\$30.00 (Serves 6)
- PORTOBELLO MUSHROOM**
& SWEET POTATO MOUSSE *GF, NF, Veg*
Creamed Spinach & Parmesan Cheese
\$40.00 (Serves 6)
- SCALLOPED POTATOES** *GF, NF, Veg*
Grated Parmesan, Parsley
\$30.00 (Serves 6)
- SWEET POTATO SOUFFLÉ** *GF, Veg*
Bourbon Pecans & Toasted Marshmallows
\$30.00 (Serves 6)

MAC & CHEESE

- LOBSTER MACARONI & CHEESE** *NF*
Smoked Gouda, Red Bell Peppers & Chives
\$60.00 (Serves 6)
- MACARONI & CHEESE** *NF, Veg*
Panko & Parmesan Crust
\$30.00 (Serves 6)

Galettes

FIG & PROSCIUTTO GALETTE *NF*

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

ROASTED ARTICHOKES & MANCHEGO GALETTE *NF, Veg*

Ricotta, Sweet Drop Peppers
Crispy Garlic Chips & Fresh Thyme
\$30.00 (10" Galette, Serves 6)

ROASTED BRUSSELS SPROUTS & WHISKEY BACON GALETTE *NF*

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

WINTER VEGETABLE GALETTE *NF, Veg*

Roasted Fennel, Red Onions, Artichokes
Cippolini & Butternut Squash, Dill & Feta Mousse
\$30.00 (10" Galette, Serves 6)

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.



ROASTED ARTICHOKES & MANCHEGO GALETTE



VANILLA PANCAKE CASSEROLE

Breakfast

VANILLA PANCAKE CASSEROLE *NF, Veg*

Powdered Sugar & Fresh Berries
\$30.00 (Serves 6)

BACON & GRUYERE BRIOCHE BREAD PUDDING *NF*

Caramelized Vidalia Onions
\$40.00 (Serves 6)

HAM FRITTATA *GF, NF*

Swiss Cheese, Spinach & Fresh Herbs
\$35.00 (Serves 6)

PETALLED YUKON GOLD TART *GF, NF, Veg*

Savory Egg Custard & Chive Crema
\$50.00 (Serves 6)

BROCCOLI & CHEDDAR QUICHE *NF, Veg*

\$35.00 (Serves 6)

ZUCCHINI & LEEK QUICHE *NF, Veg*

Sundried Tomatoes & Herbed Cream Cheese
\$40.00 (Serves 6)



Hanukkah Traditions

BREADS

ASSORTED BAGELS *NF, Veg*
Cream Cheese
\$15.00 (Half Dozen)

BRAIDED CHALLAH *NF, Veg*
\$15.00 (Serves 8-10)

SIDES

CHEESE BLINTZES *NF*
Farmer's Cheese & Ricotta Filling, Fresh Berries
\$30.00 (Dozen)

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

HARICOT VERTS *GF, NF, V*
Julienne Bell Peppers & Carrots
\$24.00 (Serves 6)

GRILLED BROCCOLINI *GF, NF, V*
\$28.00 (Serves 6)

CARROT TZIMMES *GF, NF, V*
Potatoes, Braised Dried Fruit, Cinnamon & Honey
\$20.00 (Serves 6)

MAINS

BRAISED BEEF BRISKET *DF, GF, NF*
Caramelized Onions & Carrots
\$75.00 (Serves 6)

MATZO BALL SOUP *DF, GF, NF*
Chicken Broth, Aromatic Vegetables
Four Matzo Balls Per Order
\$25.00 (Quart - Serves 4)

SMOKED FISH DISPLAY *NF*
Smoked Salmon, Whitefish, Smoked Trout
Dill, Lemon Wedges
\$60.00 (Serves 6)

TRADITIONAL NOODLE KUGEL *NF, Veg*
\$26.00 (Serves 6)

DESSERTS

ALMOND MACAROONS *GF, Veg*
Dark Chocolate Dipped
\$15.00 (Half Dozen)

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

FLOURLESS CHOCOLATE CAKE *GF, NF, Veg*
Dark Chocolate Ganache & Vanilla Whipped Cream
\$55.00 (9" Cake)



MATZO BALL SOUP

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

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SPICED GINGERBREAD OPERA CAKE (TOP), WINTER REVERIE ENTREMET (BOTTOM)

Sweets & Treats

CAKES

BÛCHE DE NOËL *NF, Veg*
Vanilla Chiffon Cake
Chocolate Mousse Filling
Chocolate Buttercream
\$60.00 (Serves 10-12)

CHESTNUT & RUM BUNDT *NF*
Madagascar Vanilla Bean Glaze
\$85.00 (Serves 12)

PUMPKIN ROULADE *NF, Veg*
Pumpkin Spice Chiffon Cake
Cream Cheese Filling
\$42.00 (Serves 10-12)

PEPPERMINT ROULADE *NF*
Chocolate Sponge Cake & Peppermint
White Chocolate Mousse Filling
\$42.00 (Serves 10-12)

FEATURED FAVORITE FOR 2025

SPICED GINGERBREAD OPERA CAKE *Veg*
Grand Marnier Glaze
Spiced Sable Crust
\$72.00 (Serves 12)

CHEESECAKE, TARTS & MORE

DARK CHOCOLATE & BLOOD ORANGE TORTE *Veg*
Grand Marnier Glaze
Spiced Sable Crust
\$95.00 (Serves 12)

GOLDEN SAFFRON & PISTACHIO BAKLAVA TORTE *Veg*
Saffron-Cardamon Syrup
Orange Blossom Pastry Cream
\$85.00 (Serves 12)

STICKY TOFFEE PUDDING *NF, Veg*
Butter Rum-Soaked Date & Coconut Cake
Best Served Warm
\$30.00 (Serves 6)

WINTER REVERIE ENTREMET *NF*
White Chocolate Mouse
Peppermint Cremieux
Glacial Mirror Glaze
\$85.00 (Serves 12)

PUMPKIN CHEESECAKE *NF*
Graham Cracker Crust & Cranberry Gel
Vanilla Whipped Panna Cotta
\$55.00 (9" Round, Serves 15)

PARIS BREST
Craquelin Pate a Choux
Hazelnut Praline Cream
Almond Slivers
\$65.00 (Serves 12)

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Sweets & Treats

COOKIES

**CHOCOLATE BRUSHED
TURKEY CUTOUT COOKIES** *NF, Veg*
Dark Chocolate Dipped
\$15.00 (Half Dozen)

**THANKSGIVING
COOKIE ASSORTMENT** *NF, Veg*
Cinnamon Chip Shortbread
Maple Viennese Swirl
Pumpkin Chocolate Chip
Thanksgiving Cut-Out Sugar Cookies
\$35.00 (15 Cookies)

WINTER COOKIE ASSORTMENT *Veg*
Chocolate Peppermint
Decorated Cut Out Sugar Cookies
Gingersnaps, Krinkle Sugar Cookies
Peppermint Pinwheels, Santa's Whiskers
\$35.00 (15 Cookies)

ASSORTED COOKIE CUPS *NF, Veg*
Dark Chocolate Sea Salt & Chocolate Buttercream
Red Velvet & Cream Cheese Icing
\$35.00 (15 Cookie Cups)

PIES

CLASSIC APPLE PIE *NF, Veg*
\$35.00 (10" Pie - Serves 10-12)

PECAN PIE *Veg*
\$35.00 (10" Pie - Serves 10-12)

PUMPKIN PIE *NF*
Cinnamon Whipped Cream
\$35.00 (10" Pie - Serves 10-12)

BITE SIZE PIES *Veg*
Apple Crumb
Classic Pecan
Lemon Meringue
Pumpkin Spice
\$42.00 (20 Mini Pies - 5 of Each)

HARVEST APPLE PIE POPS *NF, Veg*
Flaky Pastry Shell
Cinnamon Sugar
\$15.00 (Half Dozen)



CHESTNUT & RUM BUNDT (BOTTOM LEFT), GOLDEN SAFFRON & PISTACHIO BAKLAVA TORTE (TOP LEFT)
DARK CHOCOLATE & BLOOD ORANGE TORTE (RIGHT), PAGE 14

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RENTALS & FLORALS, PAGE 17

Best Holiday Ever

EVERYTHING YOU WANT, MINUS THE PRESSURE

Delectable hors d'oeuvres to set the mood for a memorable evening, fresh takes on favorite traditions, and sumptuous desserts to wow at any gathering. PLUS a gorgeous table setting (with dishes you don't have to wash!), furniture rentals, and floral arrangements that stun. Did we mention staff and helping hands?

We've assembled a team of the best in the business to help you bring your holiday gathering vision to life. Check out their info below and give them a ring to chat about easy rentals, or ask to speak with a Ridgewells Event Designer to have us coordinate a full-service event with all the bells & whistles.

CATERING



Ridgewells Catering
www.ridgewells.com
(301) 652-1512
5522 Dorsey Lane, Bethesda, MD 20816
Instagram: @RidgewellsDC

FLORALS



Helen Olivia Floral Design
www.helenoliviaflowers.com
(703) 548-2848
Alexandria, VA
Instagram: @helenoliviaflowers

RENTALS, DECOR & FURNITURE



something
vintage

RENTALS + DESIGN

“
Bold, bright, and bursting with
joy—our rentals are designed
to make your event shine this
holiday season.
”

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@SMTHINGVINTAGE



SMOKED SALMON & MINI RED POTATO, PAGE 6

STAY UP TO DATE!

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

@RidgewellsDC #ridgewells

