

Hors d'oeuvres Displays

Table Top

HAND CUT FRESH FRUIT \$ 3.25 PER PERSON

A SELECTION OF THE FINEST SEASONAL FRESH FRUIT AND BERRIES CUT FRESH THAT MORNING

GARDEN VARIETY VEGETABLE STAND \$ 3.00 PER PERSON

AN ARRANGEMENT OF SEASONAL FRESH VEGETABLES WITH OUR HOUSE BUTTERMILK RANCH!

CHEFS CHEESE BOARD \$ 3.75 PER PERSON

A HANDPICKED VARIETY OF IMPORTED AND MICHIGAN CHEESES DISPLAYED AS ONLY WE CAN SERVED WITH AN ASSORTMENT OF CRACKERS.

THE GRAND DISPLAY \$ 8.50 PER PERSON

A SELECTION FROM EACH OF THE ABOVE THREE BOARDS, DISPLAYED ATOP AN EIGHT FOOT TABLE AND GARNISHED WITH FRESH FLOWERS.

SMOKED SALMON \$ 5.25 PER PERSON

SIDE OF SMOKED SALMON ELEGANTLY DISPLAYED WITH FINE DICED RED ONION, CAPERS, DEVILED EGG MOUSSE, WHIPPED HERB CREAM CHEESE SERVED WITH MINI BAGELS.

BRUSCHETTA \$ 5.25 PER PERSON

SLICED ITALIAN BREAD LIGHTLY DUSTED WITH GARLIC AND HERBS THEN TOASTED AND SERVED WITH FRESH TOMATO AND BASIL, OLIVE TAPENADE AND WILD MUSHROOM AND RICOTTA.

MARKET STYLE DESSERTS \$ 4.50 PER PERSON

OUR HOUSE SPECIALTY! AN EYE CATCHING DISPLAY OF CHOCOLATE TRUFFLES, CHOCOLATE COVERED STRAWBERRIES, MOUSSE SHOOTERS, LEMON BARS, BLUEBERRY LINZER BARS AND MUCH MORE.

GOURMET COOKIES \$ 3.50 PER PERSON

OUR FAMOUS CHOCOLATE CHIP COOKIES, CRANBERRY AND PECAN, S'MORE'S, CHOCOLATE CHIP AND WHITE CHOCOLATE NUT. WE RECOMMEND 1 DOZEN COOKIES FOR 6 PEOPLE,



Ridge Specialties Catering at Camp Newaygo

campnewaygo.org 5333 Centerline Rd. Newaygo, MI 49337 231.652.1184

Cold Hors d'oeuvres

Selections Priced in Pieces of 100

<u>BLT STUFFED GRAPE TOMATOES</u>	\$150.00
FRESH GRAPE TOMATOES HOLLOWED OUT AND FILLED WITH DICED APPLEWOOD SMOKED BACON, CHOPPED ROMAINE LETTUCE AND SAVORY MAYO.	
<u>SALAMI CORONETS</u>	\$150.00
HAND ROLLED FRESH CUT SALAMI, FILLED WITH HERBED CREAM CHEESE, FRESH DILL AND TOPPED WITH DICED ROASTED RED PEPPER.	
<u>WATERMELON AND FETA BITES</u>	\$175.00
JUICY BITES OF SEASONAL WATERMELON TOPPED WITH CUBED FETA CHEESE AND DRIZZLED WITH BALSAMIC GLAZE	
<u>DEVILED EGGS TWO WAYS</u>	\$225.00
SERVED TRADITIONAL AND JALAPENO WITH BACON. GARNISHED WITH CILANTRO MICRO GREENS.	
<u>GOAT CHEESE CROSTINI</u>	\$225.00
SLICED FRENCH BREAD DUSTED WITH GARLIC THEN TOASTED AND TOPPED WITH WHIPPED GOAT CHEESE AND A RED ONION AND CRANBERRY COMPOTE. A HOUSE FAVORITE!	
<u>BAJA CHICKEN TORTILLA CUPS</u>	\$275.00
OVEN BAKED TORTILLA CUPS FILLED WITH SHREDDED CHICKEN, DICED PEPPERS AND ONIONS, FRESH CILANTRO AND TOPPED WITH OUR SPICY HOUSE CRÈME FRAICHE.	
<u>SHRIMP SHOOTERS</u>	\$300.00
JUMBO SHRIMP SERVED IN A CHILLED JUICE GLASS WITH AUTHENTIC MEXICAN SHRIMP COCKTAIL SAUCE WITH FRESH LEMON	
<i><u>RIDGE SPECIALTIES PARTY DIPS:</u></i>	
<u>BUFFALO CHICKEN (WARM)</u>	\$150.00
BOURSIN AND CREAM CHEESES MIXED WITH SPICY SHREDDED CHICKEN BREAST, FRESH HERBS AND HOUSE BUFFALO SAUCE THEN SERVED WITH CRACKERS AND BREAD ROUNDS. SERVES 50 PEOPLE.	
<u>SPINACH AND ARTICHOKE (WARM)</u>	\$150.00
TENDER BABY SPINACH, ARTICHOKE, CREAM CHEESE AND SPICES MAKE THIS DIP A FAVORITE, SERVED WITH PITA CHIPS, GOURMET CRACKERS AND ITALIAN FLATBREAD. SERVES 50 PEOPLE.	
<u>BRIE AND CRAB (WARM)</u>	\$175.00
TENDER CRAB CLAW MEAT MIXED WITH CREAM CHEESE, BRIE AND SPICES AND BAKED GOLDEN BROWN THEN SERVED WITH PITA CHIPS, GOURMET CRACKERS AND BREAD ROUNDS. SERVES 50 PEOPLE.	
<u>SMOKED WHITEFISH DIP (COLD)</u>	\$200.00
SMOKED MICHIGAN WHITEFISH MIXED WITH GREEK YOGURT, CREAM CHEESE, AND GARLIC WITH LEMON JUICE SERVED WITH ASSORTED CRACKERS. SERVES 50 PEOPLE.	

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Hot Hors d'oeuvres

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<u>MEATBALLS (BBQ, ITALIAN OR HONEY SRIRACHIA)</u>	\$100.00
HAND ROLLED SEASONED .5OZ MEATBALLS OVEN ROASTED AND TOSSED IN ONE OF OUR HOUSE MADE SAUCES.	
<u>TWICE BAKED YUKON POTATOES</u>	\$150.00
HOLLOWED OUT "B" SIZE POTATOES, FILLED WITH A CREAMY BLEU CHEESE AND GARLIC MASHED POTATO, THEN DRIZZLED WITH BLEU CHEESE CREAM SAUCE.	
<u>VEGETARIAN SPRING ROLLS</u>	\$175.00
FILLED WITH SHITAKE MUSHROOMS, CABBAGE AND SHREDDED CARROTS THEN SERVED WITH PLUMB SAUCE.	
<u>MARYLAND STYLE CRAB CAKES</u>	\$250.00
JUMBO LUMP CRAB MEAT MIXED WITH BELL PEPPERS, ONION, OLD BAY SEASONING AND FRESH HERBS THEN SERVED WITH A CAJUN REMOULADE SAUCE.	
<u>JERK STYLE CHICKEN WINGS</u>	\$250.00
A TASTE OF JAMAICA, SPICY DRY RUBBED WINGS THEN SERVED WITH A MANGO PAPAYA DIPPING SAUCE.	
<u>CHEF'S SIGNATURE STUFFED MUSHROOM CAPS</u>	\$275.00
CHOOSE ONE OF THE FOLLOWING FILLINGS:	
<u>GORGONZOLA AND HAZELNUT:</u>	
FRESH GORGONZOLA CHEESE MIXED WITH PANKO BREAD CRUMBS AND CHOPPED HAZELNUTS.	
<u>ITALIAN SAUSAGE:</u>	
GROUND MILD ITALIAN SAUSAGE, BELL PEPPER AND ONIONS MIXED WITH BREAD CRUMBS AND FRESH HERBS. THIS IS THE CHEF'S FAVORITE!	
<u>PACIFIC COAST STYLE:</u>	
SURIMI CRAB, BELL PEPPERS AND ONIONS WITH PANKO BREAD CRUMBS, FRESH HERBS AND MILANI'S DILL SAUCE	
<u>CHICKEN QUESO CORNUCOPIAS</u>	\$250.00
SEASONED SHREDDED CHICKEN MIXED WITH SAUTÉED BELL PEPPERS, ONIONS, HOUSE FIESTA SEASONING, PEPPER JACK CHEESE AND FRESH CILANTRO SERVED WITH A SMOKY SOUR CREAM FOR DIPPING.	
<u>CAMPFIRE CHICKEN WINGS</u>	\$275.00
CHOOSE EITHER BREADED MINI DRUMSTICKS OR TRADITIONAL WINGS. THEN HAVE THEM TOSSED IN EITHER RIDGE SWEET AND SMOKY BBQ SAUCE, RED HOT, GARLIC PARMESAN OR HONEY SRIRACHIA.	
<u>SKIRT STEAK SKEWERS</u>	\$275.00
MARINATED SKIRT STEAK, SLICED THIN THEN AND SKEWERED WITH ANDOUILLE SAUSAGE, SEASONAL VEGETABLES AND DRIZZLED WITH A CHIMICHURRI SAUCE.	
<u>COCONUT SHRIMP</u>	\$275.00
COATED IN TEMPURA BATTER THEN SHREDDED COCONUT DEEP FRIED AND SERVED WITH AN ORANGE MARMALADE SAUCE.	

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Dessert Hors d'oeuvres

Selections Priced in Pieces of 100

CHOCOLATE COVERED STRAWBERRIES

SEASONAL PRICING

HAND DIPPED AND COVERED IN SEMI-SWEET EUROPEAN CHOCOLATE THEN DRIZZLED WITH WHITE CHOCOLATE.

CARAMEL APPLE OATMEAL CUPS

\$200.00

HOUSE OATMEAL COOKIE BATTER BAKED IN A MUFFIN TIN THEN FILLED WITH FIRE ROASTED APPLES AND TOPPED WITH FRESH CARAMEL SAUCE.

LEMON OR BLUEBERRY BARS

\$175.00

BUTTERY FLAKEY CRUST TOPPED WITH YOUR CHOICE OF FRESH LEMON OR BLUEBERRY FILLING BAKED TO BUBBLY GOODNESS.

FRUIT TARTLETS \$225.00

RICH VANILLA PASTRY CREAM FILLING INSIDE OF A FLAKEY MINI PIE CRUST THEN TOPPED WITH SEASONAL FRESH BERRIES, KIWI, PINEAPPLE AND MUCH MORE.



THE MOST AMAZING CHOCOLATE TRUFFLES

\$250.00

THE CHEF HAS WORKED LONG AND HARD PERFECTING THIS RECIPE. THEY ARE HAND ROLLED AND DIPPED IN SEMI-SWEET EUROPEAN CHOCOLATE THEN DRIZZLED WITH WHITE CHOCOLATE. THEY ARE MADE FRESH THE DAY OF YOUR EVENT AND GUARANTEED TO MELT IN YOUR MOUTH!



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