

Buffet Offerings

Lunch and Dinner

ALL OPTIONS INCLUDE FRESH GARDEN SALAD WITH OUR FAMOUS RANCH DRESSING AND YOUR CHOICE OF ONE OTHER DRESSING. THE SALAD IS ACCOMPANIED BY GARLIC YEAST ROLLS WITH WHIPPED BUTTER ALONG WITH LEMONADE AND COFFEE, AND A CHOICE OF TWO SIDE OPTIONS.

LUNCH BEFORE 3 P.M. \$ 16.95 PER PERSON

DINNER AFTER 3 P.M. \$ 21.95 PER PERSON

CHOOSE ONE OF THE FOLLOWING ENTREES OR PASTA DISHES:

PICKEREL LAKE CHICKEN CORDON BLEU

A WEDDING FAVORITE! HAND BREADED CHICKEN BREAST TOPPED WITH SMOKED HAM, SWISS CHEESE AND OUR HOUSE WHITE CHEDDAR CHEESE SAUCE.

SONOMA CHICKEN

CHICKEN BREAST TOSSED IN SLIVERED ALMONDS AND ITALIAN BREAD CRUMBS. OVEN ROASTED AND FINISHED WITH A WHITE WINE AND LEMONS SAUCE WITH GREEN GRAPES AND SLIVERED ALMONDS.

TUSCAN CHICKEN

ITALIAN SEASONED CHICKEN BREAST, OVEN ROASTED AND TOPPED WITH FRESH TOMATO BRUSCHETTA AND A PESTO CREAM SAUCE.

CARAMELIZED ONION AND APPLE STUFFED PORK CHOP

CENTER CUT PORK CHOP, BRINED THEN SEARED AND STUFFED WITH A SAVORY BLEND OF ONIONS AND APPLES AND TOPPED WITH BASIL BUTTER.

SALMON FLORENTINE

FARM RAISED ATLANTIC SALMON, STUFFED WITH WILTED SPINACH, TOMATOES AND SLICED ONION AND TOPPED WITH A LIGHT VELOUTTE SAUCE.

BUTTER CRUMB COD

FRESH COD SMOTHERED IN LEMON BUTTER PANKO BREAD CRUMBS, OVEN ROASTED AND FINISHED WITH A LIGHT LEMON BUTTER BURRE BLANC.

MESQUITE SMOKED LONDON BROIL

SEASONED FLANK STEAK, OVEN ROASTED AND SLICED THIN AND COVERED IN A RICH BEEF GRAVY.

BRAISED POT ROAST

CHUCK ROAST SLOW ROASTED WITH ONIONS AND CELERY IN A HOUSE AU JUS. PORTIONED AND TOPPED WITH A MUSHROOM DEMI GLACE.

Pasta Options

CHICKEN PENNE PESTO

TENDER CHUNKS OF GRILLED CHICKEN WITH PENNE PASTA AND PESTO ALFREDO SAUCE.

FOUR CHEESE LASAGNA

A BLEND OF ITALIAN CHEESES AND A MEATY RED SAUCE.

GNOOCHI ALA VODKA

LITE POTATO GNOCCHI TOSSED IN A CREAMY VODKA AND HERB TOMATO SAUCE.

Ridge Specialties Catering at Camp Newaygo

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

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Buffet Add On

CITRUS ROASTED SALMON

OVEN ROASTED SALMON WITH A CITRUS AND HERB GARNISH. CHARGE OF \$5.00.

PEPPERCORN CRUSTED AHI TUNA

PEPPERCORN CRUSTED TUNA SERVED WITH A WASABI CRÈME FRAICHE, ADDITIONAL CHARGE OF \$5.00.

BBQ BEEF BRISKET

THIN SLICED AND SERVED WITH A SWEET AND TANGY BBQ SAUCE. ADDITIONAL CHARGE OF \$5.00

Side Options

CHOOSE TWO OF THE FOLLOWING SIDES:

PARMESAN AND GARLIC MASHED YUKON'S

FRESH MASHED YUKON'S MIXED WITH BUTTERMILK, SOUR CREAM, PARMESAN CHEESE, BUTTER AND FRESH HERBS WHIPPED TILL CREAMY AND SMOOTH.

HERB ROASTED REDSKIN POTATOES

HAND CUT REDSKIN POTATOES TOSSED IN OLIVE OIL AND FRESH HERBS AND OVEN ROASTED.

WHIPPED YAMS

FRESH SWEET POTATO HAND CUT AND OVEN ROASTED TILL MASH ABLE, THEN MIXED WITH CREAM, CINNAMON AND NUTMEG AND WHIPPED TILL SMOOTH.

AU GRATIN POTATOES

SLICED THIN AND BAKED IN A CREAMY MICHIGAN CHEESE SAUCE.

ROASTED CAULIFLOWER CASSEROLE

CAULIFLOWER FLORETS TOSSED WITH SOUR CREAM, MAYONNAISE, BACON, CHEDDAR CHEESE AND CHIVES THEN OVEN ROASTED TILL BUBBLY GOOD.

PARMESAN GREEN BEANS

FRESH CUT GREEN BEANS TOSSED WITH OLIVE OIL AND PARSLEY AND PARMESAN CHEESE THEN ROASTED.

ITALIAN VEGETABLE MEDLEY

FRESH SQUASH, ZUCCHINI, COLORED PEPPERS AND RED ONION TOSSED WITH OLIVE OIL AND FRESH ITALIANS HERBS.

AMARETTO GLAZED CARROTS

FRENCH STYLE CARROTS OVEN ROASTED THEN SMOTHERED IN AN AMARETTO BROWN BUTTER SAUCE.

ROASTED BRUSSEL SPROUTS

FRESH BRUSSEL SPOUTS TOSSED IN OLIVE OIL AND OUR OWN SEASONING BLEND THEN OVER ROASTED TILL FOR TENDER.

QUINOA SALAD

QUINOA TOSSED WITH FRESH CUT BELL PEPPERS, CARROTS, CUCUMBER, SCALLIONS, CILANTRO AND MINT WITH A LIME VINAIGRETTE.

ASK OUR EVENT PLANNER ABOUT SEASONAL OPTIONS AS PRICES VARY.

ADD ADDITIONAL ENTREES FOR:

\$ 3.95 PER PERSON

ADD ADDITIONAL SIDES FOR:

\$ 2.49 PER PERSON

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