

Grab 'n Go

Pick up & To Go Menus - for Graduations, Showers, Meetings, and more!
(Please order 24 hours or more in advance)

Traditional Salads

(Served 3lb. minimum)

Steakhouse or Traditional Potato Salad \$8.25 lb.

Pesto Pasta Salad \$7.25lb.

Cavatappi pasta, roasted red peppers, parmesan cheese, house pesto

Mojito Bean Salad \$8.00lb.

Great northern beans, black beans, fresh diced colored peppers, celery and pickled jalapeno peppers mixed in a mint & lime vinaigrette dressing

Turkey Almond Salad \$10.50lb.

Fresh roasted turkey, Swiss cheese, crisp celery, red onion, green grapes and toasted almonds tossed in a Green Goddess dressing

Classic Salad Bowls

\$80.00 (Serves 15 people)

Spinach Salad

Mandarin oranges, strawberries, pecans, dried cranberries, red onion, feta cheese, tossed with spinach, crisp romaine and Raspberry Vinaigrette dressing

Summer Pear Salad

Mixed greens, toasted almonds, sautéed pears, bleu cheese crumbles, red onion, colored peppers, shredded carrots and Apple Cider Vinaigrette dressing

Harvest Salad

Mixed greens, candied walnuts, dried cranberries, feta cheese, red onion and fresh spinach and Poppy Seed dressing

Caesar Salad

Crisp romaine lettuce, shredded parmigiano cheese, seasoned croutons, black olives and creamy Caesar dressing

Add On| Chicken \$2.50 per person
Yeast Rolls \$1.00 per person
Garlic Bread \$1.50 per person

Catering for a Cause: All proceeds from your purchase help Camp Newaygo continue its mission of serving youth and families in our community.

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Main Course

(Serves 20)

Herb Roasted Chicken \$35.00

Chicken breast rubbed with special seasoning & roasted to perfection

Fettucine Alfredo \$40.00

Asiago cheese and baby spinach add a twist to this classic dish

Chicken Cordon Bleu \$45.00

Chicken breast coated in bread crumbs topped with smoked ham, Swiss cheese & a creamy white cheese sauce

Beef Stroganoff \$50.00

Tender roast beef simmered in our sour cream stroganoff sauce with mushrooms & onions

Pecan & Parsley Crusted Cod \$50.00

Fresh cod filets brushed with a lemon pepper glaze & topped with fresh parsley and crushed pecans

For the Kid in All of Us

(Serves 20)

\$40.00 Slow Roasted Pulled Pork

Hand pulled pork with spices and a honey BBQ sauce

\$45.00 Mac & Cheese

Classic elbow macaroni tossed with a creamy three cheese sauce topped with shredded cheddar cheese and panko bread crumbs

\$55.00 Italian Meatballs and Pasta

Handmade meatballs simmered in marinara sauce and served over penne noodles

\$35.00 BBQ Chicken

Bone in and roasted with our own sweet and tangy sauce

\$55.00 Chicken Wings

Roasted to perfection and tossed with a sauce of your choice

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Side Dishes

(Serves 30)

Roasted Yukon Golds	\$75.00
Garlic & Parmesan Mashed Potatoes	\$85.00
Cheesy Hash Brown Casserole	\$85.00
Au Gratin Potatoes	\$90.00
Wild Rice Medley	\$75.00
Pesto Pasta Primavera	\$80.00
Dill Glazed Carrots	\$85.00
Green Beans Almandine	\$75.00

Sweet Endings

Dessert Trays (10 person minimum)

An assortment of dessert bars, gourmet cookies and chocolate dipped strawberries
\$2.50 per person

Cookie and Brownie Tray (10 person minimum)

Always a favorite! Gourmet cookies and moist chocolate brownies.
\$2.00 per person

Strawberry Shortcake

(serves 25)

Half-sheet of moist white cake topped with fresh whipped cream and fresh strawberries
\$45.00

Triple Chocolate Fudge Cake

(serves 25)

Half-sheet of decadent chocolate cake topped with creamy fudge frosting
\$45.00

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Ridge Specialties Catering

Newaygo, MI

(231-652-1184)

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