

Hors d'oeuvres Dips & Displays

FRESH FRUIT DISPLAY

\$ 3.25 PER PERSON

HONEY DEW, CANTALOUPE, PINEAPPLE AND BERRIES, SERVED WITH HONEY YOGURT DIP

CRUDITE VEGETABLE DISPLAY

\$ 2.00 PER PERSON

CARROT, BROCCOLI, CAULIFLOWER, CELERY, AND CHERRY TOMATOES, SERVED WITH HOUSE—MADE BUTTERMILK RANCH.

DOMESTIC CHEESE BOARD

\$ 3.00 PER PERSON

CHEDDAR, SWISS, PEPPER JACK, SERVED WITH ASSORTED CRACKERS

IMPORTED CHEESE BOARD

\$ 4.50 PER PERSON

BEEMSTER GOUDA, SMOKED BLEU CHEESE, HERBED GOAT CHEESE, IRISH PORTER, SERVED WITH SESAME STICK AND ASSORTED CRACKERS

CHARCUTERIE BOARD

\$ 4.00 PER PERSON

PEPPERONI, SALAMI, PROSCIUTTO, MARINATED MOZZARELLA, AND CORNICHONS SERVED WITH HOUSE—MADE CHERRY MUSTARD, ASSORTED CRACKERS

BRIE EN CROUTE

\$ 3.00 PER PERSON

BRIE WHEEL WRAPPED WITH PUFF PASTRY AND HOUSE—MADE APRICOT JAM SERVED WITH ASSORTED CRACKERS

SPINACH ARTICHOKE DIP

\$ 2.00 PER PERSON

CREAMY DIP MADE OF BABY SPINACH AND ARTICHOKE HEARTS, SERVED HOT WITH PITA CHIPS.

SMOKED WHITEFISH DIP

\$ 3.00 PER PERSON

A CREAM CHEESE BASED DIP OF SMOKED WHITEFISH, CAPERS, LEMON, AND SEASONINGS SERVED COLD WITH ASSORTED CRACKERS.

CRAB RANGOON DIP

\$ 4.00 PER PERSON

TRADITIONAL CRAB RANGOON FILLING MADE WITH LUMP CRAB MEAT SERVED HOT WITH WONTON CRISPS.

BRUSCHETTA

\$ 2.00 PER PERSON

ROMA TOMATOES, RED ONION, BASIL, AND GARLIC MARINATED IN BALSAMIC VINAIGRETTE SERVED WITH FRESH MOZZARELLA AND MULTI GRAIN CROSTINI.

ADDITIONAL DIPS AND DISPLAYS AVAILABLE UPON REQUEST, CONTACT OUR CHEF DIRECTLY WITH ANY DIETARY ACCOMMODATIONS AT WSAYLOR@CAMPNEWAYGO.ORG

**NOTICE, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.*



Ridge Specialties Catering at Camp Newaygo

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

Cold Hors d'oeuvres

GOAT CHEESE CROSTINI \$ 2.25 EA
HONEY AND BLACK PEPPER WHIPPED GOAT CHEESE ON A MULTI-GRAIN CROSTINI TOPPED WITH BLACKBERRY AND HONEY

AHI TUNA CANAPÉ \$ 5.00 EA
MINI CHILI NAAN BREAD TOPPED WITH VEGETABLE SLAW, CILANTRO PESTO AND SEARED AHI TUNA

TRI-COLOR TORTELLINI SKEWER \$ 1.50 EA
TRI-COLOR CHEESE TORTELLINI MARINATED IN ITALIAN DRESSING AND SKEWERED.

AVOCADO SHRIMP CUPS \$ 6.00 EA
POACHED SHRIMP, HOUSE-MADE COCKTAIL SAUCE, DICED AVOCADO, LEMON WEDGE

CHICKEN BACON RANCH PINWHEEL \$ 2.50 EA
WHITE MEAT CHICKEN, CRISPY BACON, CHEDDAR CHEESE, RANCH DRESSING ROLLED UP IN FLOUR TORTILLA

SALMON CANAPÉ \$ 4.00 EA
WHIPPED CREAM CHEESE, CAPER, AND CURED SALMON LOX ON A BAGEL CRISP

PROSCIUTTO WRAPPED ASPARAGUS \$ 3.50 EA
GRILLED MARINATED ASPARAGUS WRAPPED WITH PROSCIUTTO, DRIZZLED WITH OLIVE OIL AND BALSAMIC GLAZE.

SEASONAL VEGETABLE PINWHEEL \$ 2.50 EA
SEASONAL VEGETABLES SAUTÉED WITH SUNDRIED TOMATO VINAIGRETTE, WRAPPED IN FLOUR TORTILLA

CHICKPEA SALAD SPOON \$ 2.50 EA
CHICKPEA, CELERY, ONION, RAISIN, TOSSED WITH A CREAMY VEGAN DRESSING, SERVED ON INDIVIDUAL SPOONS

CAPRESE SKEWERS \$ 2.00 EA
GRAPE TOMATO, FRESH BASIL, FRESH MOZZARELLA, SERVED ON SKEWERS WITH BALSAMIC GLAZE.

BRIE AND BACON BITES \$ 3.00 EA
CHAR-GRILLED PEACH ROUNDS TOPPED WITH CREAMY BRIE AND BACON CRISP



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Hot Hors d'oeuvres

SAUSAGE STUFFED MUSHROOMS \$ 1.50 EA
WHITE MUSHROOM CAPS STUFFED WITH HOUSE-SEASONED SAUSAGE

TRIPLE STUFFED POTATO SKINS \$ 3.50 EA
HAM, PULLED PORK, AND BACON TOSSED WITH SWEET CHILI BBQ AND BAKED IN A POTATO SKIN, TOPPED WITH CHEDDAR CHEESE AND SERVED WITH SOUR CREAM ON THE SIDE.

VEGETARIAN SPRING ROLLS \$ 1.50 EA
A MIX OF MUSHROOM, CARROTS, ONIONS, CABBAGE, AND GREEN BEANS WRAPPED IN CHINESE PASTRY AND BAKED CRISP. SERVED WITH SWEET CHILI SAUCE.

PRETZEL BITES \$ 2.25 PER SERVING (3 BITES)
SOFT PRETZEL BITES SERVED WITH BEER CHEESE DIP AND HOUSE-MADE CHERRY MUSTARD

PORK CARNITA CANAPE \$ 2.25 EA
ROASTED PORK ON MINI CHILI NAAN BREAD WITH AVOCADO CREMA AND QUESO FRESCO

SOUTHWEST CHICKEN CANAPE \$ 2.25 EA
PULLED WHITE MEAT CHICKEN, PEPPER JACK CHEESE, DICED BELL PEPPERS, ON MINI CHILI NAAN BREAD, TOPPED WITH SMOKY SOUR CREAM.

BBQ MEATBALLS \$ 2.25 PER SERVING (2 MEATBALLS)
BEEF AND PORK MEATBALLS TOSSED WITH HOUSE-MADE SWEET BBQ SAUCE

SLIDERS \$ 3.50 EA
BURGER SLIDERS
ALL BEEF BURGERS ON MINI BRIOCHE BUNS SERVED WITH LETTUCE, TOMATO, ONION, PICKLE, CHEESE, MAYO, MUSTARD AND KETCHUP

PULLED PORK
SLOW ROASTED PULLED PORK TOSSED WITH ROOTBEER BBQ ON MINI BRIOCHE TOPPED WITH COLE SLAW AND FRIED ONIONS

BAO BUNS \$ 3.50 EA
JACKFRUIT
JACKFRUIT TOSSED WITH KOREAN BBQ ON STEAMED BAO BUN, TOPPED WITH PICKLED RED ONION, CARROT AND CILAN TRO

BBQ CHICKEN
SHREDDED WHITE MEAT CHICKEN TOSSED WITH BBQ ON STEAMED BAO BUN, TOPPED WITH COLE SLAW, AND FRIED ONIONS.

BONELESS WINGS \$ 4.00 PER SERVING (3OZ)
WHITE MEAT BONELESS CHICKEN WINGS WITH YOUR CHOICE OF BBQ, SWEET CHILI, HONEY MUSTARD, SWEET AND SOUR, OR PARMESAN GARLIC SAUCES.

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