

Entree Offerings

ALL OPTIONS INCLUDE PLATED HOUSE SALAD WITH CHOICE OF TWO DRESSINGS, YEAST ROLLS AND BUTTER ALONG WITH A CHOICE OF TWO SIDE OPTIONS. FOR PLATED STYLE ADD \$2.00 PER PERSON. LUNCH PORTIONS AND PRICING AVAILABLE UPON REQUEST FOR ALL OPTIONS BELOW.

CHOOSE ONE OF THE FOLLOWING ENTREES:

CEDAR PLANK SALMON	\$ 25.00
ATLANTIC SALMON FILETS ROASTED ON CEDAR WOOD PLANKS, TOPPED WITH SWEET CORN AND ROASTED RED PEPPER COMPOUND BUTTER	
PRETZEL CRUSTED WHITEFISH	\$ 25.00
SNYDERS HONEY MUSTARD AND ONION PRETZEL ENCRUSTED WHITEFISH FILETS, SERVED WITH HOUSE-MADE REMOULADE SAUCE	
PESTO SHRIMP	\$ 25.00
PESTO MARINATED SAUTEED JUMBO SHRIMP, SERVED OVER SPAGHETTI NOODLES TOSSED WITH A WARM ROASTED TOMATO VINAIGRETTE	
FIESTA CHICKEN	\$ 19.00
TEQUILA AND LIME MARINATED BAKED CHICKEN BREAST, TOPPED WITH AVOCADO BRUSCHETTA	
TUSCAN CHICKEN	\$ 19.00
PESTO MARINATED BAKED CHICKEN BREAST, TOPPED WITH BRUSCHETTA, AND BALSAMIC GLAZE	
BOURSIN CHICKEN	\$ 19.00
BAKED BONELESS SKINLESS CHICKEN BREAST, SERVED WITH BOURSIN CHEESE CREAM SAUCE	
HERB ROASTED CHICKEN	\$ 16.00
BONE-IN 8 CUT CHICKEN ROASTED WITH OUR HOUSE SEASONING	
UP NORTH PORK LOIN	\$ 18.00
SLOW ROASTED PORK LOIN MEDALLIONS SMOTHERED WITH CHERRY MAPLE GLAZE	
STUFFED PORK TENDERLOIN	\$ 18.00
PORK TENDERLOIN MEDALLIONS STUFFED WITH AN APPLE AND CRANBERRY STUFFING	
BACON WRAPPED MEATLOAF	\$ 18.50
HOUSE-MADE MEATLOAF WRAPPED WITH CRISPY BACON AND BRUSHED WITH OUR HOUSE GLAZE	
POT ROAST	\$ 24.75
STOUT BRAISED POT ROAST, COOKED LOW AND SLOW. SERVED WITH ROASTING VEGETABLES AND GRAVY	
DELMONICO STEAK	\$ 35.00
TRADITIONAL PRIME RIB SERVED AS INDIVIDUAL STEAKS COOKED MEDIUM RARE. SERVED WITH HOUSE-MADE HORSEY SAUCE	
HANGER STEAK	\$ 31.00
HANGER STEAK COOKED MEDIUM RARE. SERVED SLICED WITH MUSHROOM DEMI-GLACE	
SMOKED BRISKET	\$ 30.00
FALL APART SLOW ROASTED BRISKET SLICED THIN AND SERVED WITH HOUSE-MADE ROOT BEER BBQ	

Add an additional entrée to your buffet \$6

Multiple Entrees for plated will be charge per each

Ridge Specialties Catering at Camp Newaygo

Vegetarian Options and Sides

Vegetarian Entrees

KOREAN BBQ	\$ 25.00
JACKFRUIT TOSSED WITH KOREAN BBQ, SERVED ATOP QUINOA AND SAUTEED VEGGIES.	
TUSCAN LASAGNA	\$ 20.00
SUNDRIED TOMATO AND ASPARAGUS LASAGNA	
CAULIFLOWER STEAKS	\$ 19.50
CURRY SEASONED SEARED CAULIFLOWER "STEAKS"	
TORTELLINI	\$ 18.00
CHEESE TORTELLINI TOSSED WITH A PESTO ALFREDO	

Side Options

CHOOSE TWO OF THE FOLLOWING SIDES:

WILD RICE PILAF
A MIX OF WILD RICE AND WHITE RICE WITH CARROT, ONION, CELERY AND SEASONINGS
PARMESAN RISOTTO
CREAMY ITALIAN RISOTTO SEASONED WITH PARMESAN CHEESE
LEMON THYME ORZO
COOKED ORZO SERVED TOSSED WITH A WARM LEMON THYME VINAIGRETTE
SMASHED POTATOES
SMASHED SKIN ON YUKON POTATOES, SEASONED WITH SOUR CREAM AND CHIVES
HERB ROASTED REDS
WEDGE CUT RED POTATOES ROASTED WITH OUR HOUSE-SEASONING
BALSAMIC BRUSSELS
CHAR-ROASTED BRUSSEL SPROUTS TOSSED WITH BALSAMIC GLAZE
MIXED VEGETABLES
STEAMED MIX OF YELLOW CARROT, GREEN BEAN, BROCCOLI, AND RED PEPPER STRIPS
ITALIAN ROAST VEGETABLES
ZUCCHINI, YELLOW SQUASH, RED ONION, BELL PEPPERS ROASTED WITH ITALIAN SEASONING
GARLIC GREEN BEANS
BLANCHED GREEN BEANS TOSSED WITH ROASTED GARLIC BUTTER
CAULIFLOWER PILAF
RICED CAULIFLOWER TOSSED WITH CARROT, ONION, CELERY, AND THYME
GLAZED CARROTS
HONEY AND BOURBON GLAZED RAINBOW CARROTS
SWEET POTATOES
MAPLE ROASTED SWEET POTATOES

ADDITIONAL ENTREES AND SIDES AVAILABLE UPON REQUEST, CONTACT OUR CHEF DIRECTLY WITH ANY DIETARY ACCOMMODATIONS AT WSAY-LOR@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.*

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