

RIDGE CATERING

Menu



a truenorth community service

DIPS & DISPLAYS

Fresh Fruit Display (GF) (VG)

Chef's choice of fresh fruit. 3.50

Crudite Display (GF) (V)

Chef's choice of fresh vegetables served with ranch dipping sauce. 2

Cheese Display (V)

Chef's selection of imported and domestic cheeses, served with assorted crackers. 5

Charcuterie Board

Cured meats selected and paired with local and imported cheeses, honey, jam, dried fruits, nuts and house made pickles. 6

Grand Display

Can't decide? We take the fruit, crudite and cheese displays, along with the charcuterie board and combine them for this grand display. 14

Beer Cheese Fondue (V)

House made beer cheese, served with fresh vegetables, pretzels, assorted breads and crackers. 4.50

Cheesecake Dip (V)

Creamy cheesecake dip served with assorted fruit, pound cake and cookies. 4.50

Ultimate Dip Display

Your choice of four of our signature dips; spicy feta dip, stuffed mushroom dip, buffalo chicken dip, spinach and artichoke dip, elote dip, beer cheese fondue or cheesecake dip. 14



Fresh Fruit Display

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(GF) Gluten Free (V) Vegetarian (VG) Vegan

HORS D'OEUVRES

Cold Hors d'Oeuvres

Spicy Tuna Wonton

Crispy wonton topped with diced cucumbers, diced avocado and tuna tossed in sriracha mayo. 4

Loaded Deviled Eggs

Classic deviled egg topped with crispy bacon, cheddar cheese, crispy fried onions and chives. 2

Steak Crostini

Toasted garlic crostini topped with boursin cheese, caramelized onions, tomato jam and seared sirloin steak. 5

Antipasto Skewers (GF)

Cured meats, mozzarella cheese, olives, cherry tomatoes and basil marinated in lemon vinaigrette and served on a skewer. 3

Smoked Salmon Dip

Smoked salmon and dill mixed into a cream cheese based dip, served with garlic naan bread. 6

Shrimp Cocktail Cups (GF)

Individual cups layered with cocktail sauce, poached shrimp and micro greens. 6

Goat Cheese Crostini (V)

Local honey and black pepper whipped goat cheese on multigrain crostini topped with blackberry and raw honey drizzle. 3

Caprese Skewers (GF) (V)

Cherry tomato, fresh basil and mozzarella cheese on a skewer, drizzled with balsamic reduction. 2

Chickpea Salad Spoon (GF) (V)

Chickpeas, red onion, celery and dried cranberries tossed with a tuscan dressing, served on an individual soup spoon. 2

Spicy Feta Dip (V)

Spicy blend of crumbled feta cheese, tomatoes, green peppers and spices served with mini naan bread. 4

Bruschetta (V)

Traditional bruschetta made from diced tomatoes, red onion, basil, olive oil and balsamic vinegar. Served with crostini. 2

Hot Hors d'Oeuvres

Curry Lamb Meatballs

House made lamb meatballs tossed in a curry yogurt sauce, topped with fresh mint. 6

Meatballs

House made beef and pork meatballs tossed in your choice of sauce.

Swedish, marinara, house made rootbeer BBQ or sweet and sour sauces available. 5

Duck Potstickers

Seared wontons filled with duck bacon, cream cheese and sweet corn.

Served with sweet chili sauce. 4

Buffalo Chicken Dip ^{GF}

Creamy dip with shredded chicken, cheddar cheese, buffalo sauce, scallions and ranch.

Served with blue corn tortilla chips. 5

Stuffed Mushroom Dip

A crowd favorite! Creamy dip made of sausage, mushroom and seasonings.

Served with garlic naan bread. 4.50

Pork Belly Bites ^{GF}

Crispy roasted pork belly pieces glazed with blackberry dijon sauce. 5

Chicken Satay ^{GF}

Thai marinated chicken served on skewers with peanut sauce. 5

Spinach Artichoke Dip ^V

Warm creamy dip of baby spinach and artichoke hearts.

Served with naan bread. 3

Vegetable Spring Rolls ^V

A mix of mushrooms, carrots, onion, cabbage and green beans wrapped in rice paper, baked crispy and served with sweet chili sauce. 3

Elote Dip ^{GF} ^V

Creamy street corn dip with cotija cheese and cilantro served warm with blue corn tortilla chips. 4.50



Spinach Artichoke Dip

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ENTREES

All entrees served with house salad, rolls with butter and two sides.

Blackberry Dijon Chicken (GF)

Roasted airline chicken breast with a sweet and tangy blackberry dijon glaze. 21

Tuscan Chicken (GF)

Baked pesto marinated chicken breast, topped with bruschetta and balsamic glaze. 24

Chicken Marsala (GF)

Roasted chicken breast topped with mushrooms and a marsala wine sauce. 21

Jerk Chicken Thighs (GF)

Dark meat chicken thighs roasted with Jamaican jerk spices, topped with fresh lime and cilantro. 19

Smoked Brisket (GF)

Slow roasted fall apart smoked brisket served with house made rootbeer BBQ sauce. 40

Korean BBQ Short Ribs (GF)

Beef short ribs slowly braised in a house made Korean BBQ sauce. 40

London Broil (GF)

Tender flank steak marinated in fresh herbs, garlic, olive oil and balsamic. Cooked medium rare and served sliced with charred grape tomato. 29

Mediterranean Whitefish (GF)

Oven roasted whitefish filet topped with tomato and olive tapenade. 31

Potato Crusted Salmon (GF)

Roasted salmon filet crusted with crispy potatoes. Served with boursin cream sauce. 36

Pulled Pork

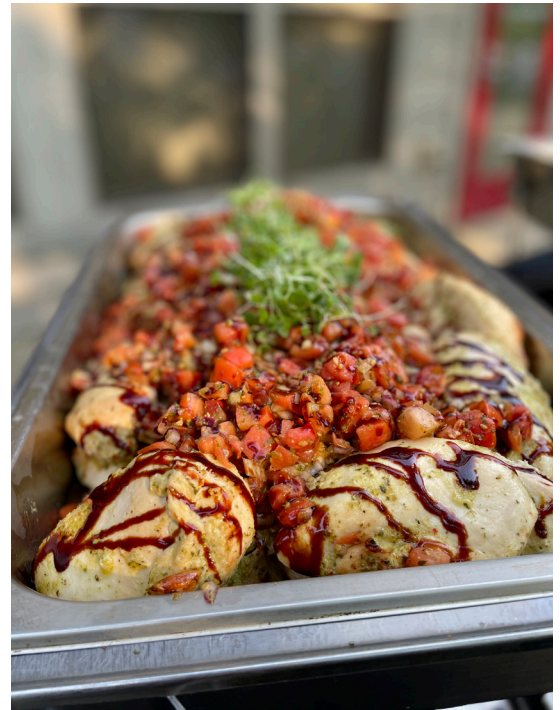
Pork shoulder rubbed with house seasonings and braised low and slow. Pulled and served with house made root beer BBQ and pretzel buns. 20

Maple Bacon Pork Loin (GF)

Whole roasted pork loin, sliced and served with maple bacon glaze. 22

Plant Based Ravioli (V)

A vegetarian ravioli served with sundried tomato cream sauce and parmesan bread crumbs. 33



Tuscan Chicken

Wild Mushroom Risotto [Ⓥ]

Roasted mushrooms, peas and asparagus over creamy parmesan risotto. 25

Gnocchi [Ⓜ] [Ⓥ]

Potato gnocchi tossed with pesto alfredo, parmesan cheese and fresh herbs. 19

Tofu Steak [Ⓜ] [Ⓥ]

Sesame ginger marinated tofu roasted with honey garlic pan sauce topped with scallions and sesame seeds. 19

Chef's Carving Station

Your choice of roasted turkey breast, prime rib, roast beef, pork belly, pork loin, or bone in ham. *Market Price*

Chef's Cook Out

Pulled pork and all beef burger sliders served on a bun with all the fixings; lettuce, tomato, onion, ketchup, mayo, mustard, cheddar and swiss cheese. Served with jalapeno cheddar corn muffins, dill potato salad and creamy mac and cheese. Add grilled chicken breast sliders for additional charge. 21 (*house salad, rolls and two sides excluded from Cook Out*)

Chef's Taco Bar

Seasoned ground beef and chicken served on taco shells with all the fixings; lettuce, tomato, onion, shredded cheese, sour cream, black olives and salsa. Served with Spanish rice and a warm black bean corn salad. 20 (*house salad, rolls and two sides excluded from Taco Bar*)

Add: Guacamole \$4 per person

Add: Tortilla Chips \$2 per person

Sides

Wild Rice Pilaf [Ⓜ] [Ⓥ]

Parmesan Risotto [Ⓜ]

Vegetable Fried Rice [Ⓜ] [Ⓥ]

Cilantro Lime Rice [Ⓜ] [Ⓥ]

Smashed Potatoes [Ⓜ] [Ⓥ]

Garlic & Herb Roasted Potatoes [Ⓜ] [Ⓥ]

Balsamic Brussel Sprouts [Ⓜ] [Ⓥ]

Roasted Vegetables (*varies by season*) [Ⓜ] [Ⓥ]

Garlic Green Beans [Ⓜ] [Ⓥ]

Bourbon Glazed Carrots [Ⓜ] [Ⓥ]

Roasted Broccoli [Ⓜ] [Ⓥ]

Garlic & Herb Spaetzle [Ⓥ]

Tortellini Pasta Salad [Ⓥ]

Dill Potato Salad [Ⓜ] [Ⓥ]

Coleslaw [Ⓜ] [Ⓥ]

Brown Butter Gnocchi [Ⓥ]



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[Ⓜ] Gluten Free [Ⓥ] Vegetarian [Ⓥ] Vegan

BREAKFAST

Build a breakfast buffet from the following a la carte items:

Fruit Salad (melon, pineapple, berries, grapes) GF VG	3
Hand Fruit (apples, oranges, bananas) GF VG	1.50
Baked French Toast with Mixed Berry Syrup V	5
Assorted Bagels with Jam and Cream Cheese V	4
Assorted Pastries V	4
Biscuits & Gravy	6
Hashbrown Casserole GF V	2
Rosemary and Garlic Potatoes GF VG	3
Scrambled Eggs V	3
Cheesy Scrambled Eggs V	4
Cherrywood Smoked Bacon GF	5
Sausage Links GF	3

Optional station add ons:

Avocado Toast Bar

Sourdough toast, avocado, hard boiled eggs, bacon bits, sausage crumbles, arugula, pickled red onion, spiced tomato jam. 6

Waffle Bar V

Belgian waffles, whipped butter, mixed berries, chocolate chips, assorted candies, chopped nuts, whipped cream, syrup, mixed berry syrup, chocolate sauce. 9

Yogurt Parfait Bar V

Vanilla yogurt, mixed berries, chocolate chips, honey, coconut, chopped nuts, granola. 6.50

Breakfast Taco Bar

Flour tortillas, scrambled eggs, bacon bits, chorizo, diced potatoes, fire roasted peppers and onions, shredded cheddar cheese, salsa, sour cream. 12

SALADS

House Salad GF VG

Mixed greens, cucumber, carrot, red onion and choice of dressing. 4

Caesar V

Romaine lettuce, parmesan cheese, seasoned croutons, caesar dressing (*vegan caesar dressing also available by request*). 4

Arugula Melon GF VG

Arugula, diced watermelon, goat cheese crumbles, sweet & spicy cashews, citrus vinaigrette. 6

Caprese GF VG

Layered sliced tomatoes and fresh mozzarella, topped with basil pesto and balsamic glaze. 5

Blackberry Feta GF V

Mixed greens, fresh blackberries, feta crumbles, toasted almonds, balsamic vinaigrette. 5

Southwest GF V

Romaine lettuce, black beans, roasted corn, tomato, red onion, queso fresco, avocado ranch dressing. 5

Brussel Sprout with Bacon GF

Shaved brussel sprouts, red cabbage, carrot, pickled red onion, bacon bits, honey bacon vinaigrette. 5



House Salad

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GF Gluten Free V Vegetarian VG Vegan

DESSERTS

Tiramisu (V) *serves 32*

Lady finger cookies soaked in coffee, layered with mascarpone filling, topped with cocoa powder. 50

Fruit Crisp (V) *serves 32*

Available in mixed berry, apple, and peach, topped with crumb topping. 45

Cookies (V)

Brown butter chocolate chip, peanut butter (GF), cranberry oatmeal with white chocolate chip, snickerdoodle, sugar, cookies and cream. 2

Brownies (V)

Double chocolate, sweet potato, peanut butter, caramel pretzel, smore, pecan pie. 2

Bars (V)

Lemon, mixed berry, caramel apple, blueberry. 4

Cupcakes *bite size*

Lemon blueberry, maple bacon, chocolate baileys, strawberry champagne. 2

Mini Tarts (V)

Chocolate mousse, strawberries and cream, bananas foster, lemon meringue, cheesecake. 3

Shooters (V)

Tiramisu, honey lemon, cookies and cream, lemon, chocolate. 2

Crème Brûlée (GF) (V)

Baked custard topped with hardened caramelized sugar. 6

Flourless Chocolate Torte (GF)

Gluten free chocolate ganache torte served with raspberry sauce, whipped cream and mint garnish. 6

Carrot Cake (VG)

Two layers of spiced carrot cake with crushed pineapple, walnuts and coconut. Topped with vegan cream cheese frosting. 8

Chocolate Strawberries (V)

Fresh strawberries hand-dipped in milk chocolate. 2



Chocolate Baileys Cupcakes

LATE NIGHT SNACK

Popcorn

Rent our popcorn machine to have fresh popped popcorn. Served with assorted seasonings. 75 *per hour*

Pizza *serves 8*

Start with a focaccia crust, tomato sauce and mozzarella cheese. 13

Additional toppings: fire roasted tomatoes, onion, red onion, mushroom, green pepper, black olive, baby spinach, pineapple, jalapenos, zucchini, squash, pepperoni, ham, sausage, veggie sausage, salami, ground beef and bacon. 2 per topping

Substitute your sauce: pesto, alfredo, ranch, sun-dried tomato pesto 2

Gluten free crust also available (10 inch)

Boneless Chicken Wings

Crispy boneless wings served with your choice of sauce; house made rootbeer BBQ, sweet chili, carolina BBQ, buffalo, maple bacon, spicy garlic or garlic parmesan. 7

Pulled Pork Sliders

Slow braised pulled pork on mini brioche buns with house made rootbeer BBQ, coleslaw and french fried onions. 6

Burger Sliders

All beef seasoned burger patties on mini brioche buns served with lettuce, tomato, onion, pickle, cheddar cheese, mayo, mustard and ketchup. 6

Pretzel Bites

Bite sized soft pretzel pieces served with beer cheese. 4

Loaded Potato Skins

Crispy potato skins filled with bacon, ham, cheddar cheese and garlic sauce topped with shredded cheddar and scallions. Served with sour cream. 2

Late Night Bite Display

Choice of three appetizers, served with appropriate dipping sauces; pickle fries, mac & cheese bites, breaded mushrooms, cauliflower bites, jalapeno poppers, mini spring rolls, mini chicken tacos, breaded green beans or onion petals. 12

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