



the  
party  
kitchen

by RIDGEWELLS CATERING

CORPORATE & AT-HOME QUICK DROP MENUS

**SPRING/SUMMER 2025**

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## About Ridgewells

Ridgewells Catering was founded in 1928 by two immigrants who combined their culinary and hospitality talent to host dinner parties for decision makers in the Washington D.C. area. Nearly 100 years later, Ridgewells remains the premier caterer for intimate dinner parties to luxurious, jaw-dropping galas.

Despite staggering growth and transformation, family has always been at the heart of what we do. We seek to provide high-quality culinary and hospitality solutions by exceeding client expectations, challenging the conventional, and spreading our passion for celebration.

## About The Party Kitchen

The Party Kitchen was created to bring fresh, flavorful, and chef-crafted meals to families, offices, and teams with ease. Born from our clients' need for reliable, delicious catering delivered to their doorstep, it quickly became a go-to solution for everything from lunch meetings to casual celebrations.

The goal was always to make ordering feel effortless—no stress, just good food. Today, The Party Kitchen elevates your casual culinary experience while staying true to Ridgewells' family-first roots.

Our everyday menus are designed for you to enjoy chilled or at room temperature. All menu items are perfectly portioned, served in convenient disposable containers, and do not require staff or setup.

## Ordering Details

### HOW TO ORDER

1. Contact your personal Event Sales Associate
2. Call **(301) 652-1515**
3. Email **[info@ridgewells.com](mailto:info@ridgewells.com)**

### DEADLINES

All orders must be **placed and finalized at least 3 business days prior** to delivery date. Ridgewells accepts orders by phone or by email Monday – Friday from 9:00AM – 5:00PM EST.

### FOOD PRESENTATION

All food is delivered pre-displayed, chilled, and ready to eat. Enjoy chilled or at room temperature. Ridgewells also offer disposable plates, cups, napkins, and utensils. Ask for details or if you need to add these to your order.



## Platters & Boards

### BAGELS & SCHMEAR

plain, everything  
plain, smoked salmon, veggie

**\$50.00** (serves 10)

### SEASONAL FRESH FRUIT GF NF V

sliced & displayed

**\$40.00** (serves 10)

### SMOKED SALMON BAGELS NF

smoked salmon, sliced tomatoes, capers  
shaved red onion, lemon wedges  
whipped cream cheese & mini bagels

**\$85.00** (serves 10)

### BREAKFAST CHARCUTERIE NF

sliced turkey breast, turkey bacon, deviled eggs  
everything seasoned hard-boiled eggs  
asparagus, cucumbers, roasted tomatoes  
cottage cheese, smoked salmon cream cheese  
edamame spread, whole wheat crostini

**\$120.00** (serves 15)

## Quiches & Galettes

### BACON & GRUYERE QUICHE NF

**\$38.00** (9in round)

**\$9.00** (4in round)

### SMOKED SALMON & DILL QUICHE NF

**\$40.00** (9in round)

**\$12.00** (4in round)

### ZUCCHINI & LEEK QUICHE NF VEG

**\$35.00** (9in round)

**\$8.00** (4in round)

### ROASTED TOMATO & GRUYERE

**GALETTE** NF VEG

**\$35.00** (9in round)

**\$8.00** (4in round)

### CREAMY BRIE & ROASTED APPLE

**GALETTE** NF VEG

**\$35.00** (9in round)

**\$8.00** (4in round)

# Baked Goods



## SEASONAL MUFFIN ASSORTMENT NF VEG

chocolate orange, pineapple coconut  
raspberry thyme

**\$30.00** (24 minis/ 12 large)

## CLASSIC MUFFIN ASSORTMENT NF VEG

dark chocolate chunk, blueberry crumble  
lemon thyme

**\$30.00** (24 minis/ 12 large)

## BREAKFAST PASTRY ASSORTMENT NF VEG

mini rustic scones, mini chocolate croissants  
mini croissants, blueberry crumble muffins  
sliced banana chocolate loaf

**\$30.00** (serves 12)



## MINI DANISH ASSORTMENT NF VEG

fruit & sweet cheese filled

**\$48.00** (serves 12)

## MINI DONUT HOLE ASSORTMENT NF VEG

plain, cinnamon sugar & powdered

**\$18.00** (serves 12)

## VEGAN WHOLE GRAIN BANANA BREAD NF V

flaxseed & whole wheat flour

**\$25.00** (serves 12)



# Grab & Go

*Must order 5 of each item selected. No customizations or substitutions available. Cutlery & napkin kit included.*

## QUICHE LORRAINE BITES NF

ham, gruyere & herbs

**\$30.00** (dozen)

## MUSHROOM & CHEESE QUICHE BITES NF VEG

**\$30.00** (dozen)

## SPINACH QUICHE BITES NF VEG

**\$30.00** (dozen)

## VEGETABLE QUICHE BITES NF VEG

**\$30.00** (dozen)

## LOX ON EVERYTHING BAGEL NF

smoked salmon, shaved red onion, chives  
heirloom cherry tomato & caper relish  
whipped cream cheese

**\$14.00** (each)

## SPINACH, FETA & TOMATO WRAP NF V

tofu scramble & sundried tomato wrap

**\$12.00** (each)

## PIÑA COLADA OVERNIGHT OATS GF V

*\*contains nuts\**

coconut milk, diced pineapple, shaved coconut

**\$9.00** (each)

## BANANA CHOCOLATE CHIA PUDDING GF NF V

oat milk, dark cocoa & chocolate chips

**\$9.00** (each)

## STRAWBERRY BASIL CHIA PUDDING GF V

*\*contains nuts\**

almond milk, strawberries & basil

**\$9.00** (each)

## GREEK YOGURT PARFAIT GF NF

housemade nut-free granola, fresh berries  
raspberry sauce

**\$6.00** (each)

## KASHI® HONEY ALMOND FLAX DF

*\*contains nuts\**

**\$3.00** (each)

## NATURE VALLEY® CHEWY GRANOLA BAR NF

**\$2.50** (each)

## NATURE VALLEY® CRUNCHY GRANOLA BAR

**\$3.00** (each)

## NUTRI-GRAIN® BAR

**\$2.50** (each)

## HARD-BOILED EGGS GF NF

**\$18.00** (dozen)

## MIXED FRUIT CUP GF NF V

melon, citrus & berries

**\$5.00** (each)

## INDIVIDUAL SEASONAL FRUIT GF NF V

choice of one whole, fresh fruit  
assorted varieties

**\$1.50** (each)

## Salads

Minimum order of 5.

Must be the same base & protein.

No customizations or substitutions available.

Cutlery and napkin kit included.



### BABY KALE CAESAR SALAD **NF**

croutons, parmigiano reggiano, fried copers  
housemade caesar dressing

**\$12.50**

### COBB SALAD **NF VEG**

chopped romaine, roasted corn, kalamata olives  
tomatoes, carrots, cucumber, blue cheese  
croutons & balsamic vinaigrette

**\$12.50**

### LEMON TAHINI SALAD **GF NF V**

baby arugula, za'atar roasted chickpeas  
persian cucumber, shaved red onion  
lemon tahini dressing

**\$12.50**

### LIVWELL SALAD **GF NF V**

romaine, radish, mixed baby beets, chia seeds  
sunflower seeds, pumpkin seeds  
balsamic vinaigrette

**\$12.50**

### SPINACH & STRAWBERRY SALAD **GF NF V**

spinach, strawberries, persian cucumber  
shaved red onion, grape tomatoes, mixed radish  
raspberry dressing

**\$12.50**

### SPRING/ SUMMER SALAD **GF NF V**

petite spring mix, shaved radish, beets  
heirloom baby carrots & balsamic vinaigrette

**\$12.50**

## UPGRADE YOUR SALAD WITH A PROTEIN

**+ \$5.00**  
chicken

**+ \$8.50**  
steak

**+ \$7.50**  
salmon

## Poke Bowls

Minimum order of 5 of each item selected. No customizations or substitutions available. Cutlery & napkin kit included.

### TUNA POKE BOWL **DF NF**

sticky rice, seaweed salad  
pickled carrot & cucumber, sesame honey dressing

**\$17.00**

### SPICY TOFU POKE BOWL **NF V**

sticky rice, seaweed salad  
pickled carrot & cucumber, sesame honey dressing

**\$15.00**

## Bento Boxes

*Individually boxed meal with entree, side & chef's choice mini dessert. Must order 5 of each item selected. Make your bento box gluten free for additional \$3.00. No other customizations available. Cutlery & napkin kit included.*

### CHIMICHURRI FLANK STEAK & COUSCOUS **NF**

broccolini, edamame & pickled peppers  
chermoula sauce

**\$25.00**

### PEACH GLAZED CHICKEN & LENTIL-QUINOA PILAF **NF**

chickpeas, wilted kale, edamame  
cherry tomato compote

**\$22.00**

### DIJON CRUSTED SALMON & BROWN RICE **NF**

caramelized mushroom, spinach  
shaved baby carrots & lemon-dijon dressing

**\$24.00**

### CHARRED EGGPLANT MIGNON & SOBA NOODLES **NF V**

mixed cabbage & carrot slaw, scallion oil

**\$20.00**

### MEDITERRANEAN GRILLED TOFU & LENTIL RICE PILAF **NF V**

caponata & roasted bell pepper gremolata

**\$20.00**



## Sandwich Bags

*An individually bagged meal with a sandwich, side salad, potato chips & cookie. Must order 5 of each item selected. Substitute gluten free bread & cookie for additional \$3.00. No other customizations available. Cutlery & napkin kit included.*



### GINGER & SESAME FLANK STEAK WRAP **NF**

seaweed salad, petite lettuce & cilantro aioli  
spinach tortilla  
served with asian-inspired cucumber salad

**\$18.00** (each)

### PASTRAMI & CARAMELIZED ONION ON RYE **NF**

gruyere, baby arugula & horseradish sauce  
served with antipasto salad

**\$18.00** (each)



# Sandwich Bags

*An individually bagged meal with a sandwich, side salad, potato chips & cookie. Must order 5 of each item selected. Substitute gluten free bread & cookie for additional \$3.00. No other customizations available. Cutlery & napkin kit included.*

## **BAKED HAM CROISSANT** NF

provolone cheese & honey mustard  
served with antipasto salad

**\$18.00** (each)

## **ITALIAN HOAGIE** NF

mortadella, capicola, genoa salami, provolone  
roasted red pepper & olive relish  
served with mediterranean chickpea salad

**\$18.00** (each)

## **TURKEY & HERBED CREAM CHEESE WRAP** NF

fresh basil, shredded carrots, cucumbers  
lemon tahini dressing & spinach tortilla  
served with multigrain salad

**\$18.00** (each)

## **OVEN ROASTED TURKEY ON MULTIGRAIN** NF

brie, granny smith apple, arugula & honey  
served with multigrain salad

**\$18.00** (each)

## **CHICKEN SALAD ON WHEAT ROLL** NF

iceberg lettuce & tomato  
served with mediterranean chickpea salad

**\$18.00** (each)

## **SWEET TEA FRIED CHICKEN ON BRIOCHE** NF

pickle chips, iceberg lettuce & hot honey sauce  
served with antipasto salad

**\$18.00** (each)

## **GRILLED BUFFALO CHICKEN WRAP** NF

lettuce, shaved celery, julienned carrots  
blue cheese slaw & flour tortilla  
served with antipasto salad

**\$18.00** (each)

## **HONEY HARISSA CHICKEN PITA** NF

julienned cucumbers, dill & hummus  
served with curried cauliflower salad

**\$18.00** (each)

## **SALMON TERIYAKI WRAP** NF

winter cabbage slaw, pickled carrots  
sesame honey dressing & spinach tortilla  
served with asian-inspired cucumber salad

**\$18.00** (each)

## **TUNA SALAD ON WHEAT ROLL** NF

iceberg lettuce, beefsteak tomato  
served with multigrain salad

**\$18.00** (each)

## **MUSHROOM "STEAK" ON MULTIGRAIN** NF VEG

caramelized onions, baby spinach, swiss cheese  
tofu aioli  
served with curried cauliflower salad

**\$18.00** (each)

## **ROASTED VEGETABLE WRAP** NF V

charred eggplant, caramelized red onions, arugula  
roasted red pepper, julienned carrots, citrus hummus  
sundried tomato tortilla  
served with curried cauliflower salad

**\$18.00** (each)

## **CAPRESE SANDWICH** NF VEG

fresh mozzarella, heirloom tomatoes, baby arugula  
basil pesto & ciabatta roll

**\$18.00** (each)

# Sandwich Platters

*Must order 5 of same variety per platter. No customizations or substitutions available. Cutlery & napkin kit included.*

## PASTRAMI ON RYE NF

gruyere, baby arugula & sunflower seed pesto

**\$10.00**

## ROAST BEEF ON WHEAT NF

swiss, roasted red peppers & lettuce

**\$12.00**

## ITALIAN HOAGIE NF

mortadella, capicola, genoa salami, provolone tomatoes, lettuce, pepperocini & sub roll

**\$12.00**

## PULLED PORK BBQ SANDWICH NF

jalapeno slaw & brioche bun

**\$9.50**

## PULLED CHICKEN BBQ SANDWICH NF

classic slaw & brioche bun

**\$9.50**

## CHICKEN CAESAR SANDWICH NF

romaine lettuce, grilled onions, caesar dressing whole wheat baguette

**\$9.00**

## SWEET TEA FRIED CHICKEN ON BRIOCHE NF

pickle chips, iceberg lettuce & hot honey sauce

**\$11.25**

## GRILLED BUFFALO CHICKEN WRAP NF

lettuce, shaved celery, julienned carrots blue cheese slaw & flour tortilla served with antipasto salad

**\$8.50**

## HONEY ROASTED TURKEY WRAP NF

provolone, arugula, mandarin mayo flour tortilla

**\$9.00**

## SMOKED TURKEY & BRIE WRAP NF

apple fennel slaw, honey mustard mayo spinach tortilla

**\$9.00**

## SPICY KOREAN BBQ SALMON ON CIABATTA DF NF

carrots, scallion & spicy mayo

**\$18.00**



# Sandwich Platters

Must order 5 of same variety per platter. No customizations or substitutions available. Cutlery & napkin kit included.

## SALMON TERIYAKI WRAP DF NF

crispy slaw, carrots, scallions, cilantro, sesame seed  
sweet soy dressing & spinach tortilla

**\$9.50**

## TUNA SALAD ON WHEAT ROLL DF NF

iceberg lettuce, beefsteak tomato

**\$9.00**

## CHARRED EGGPLANT ON NAAN NF VEG

spicy feta spread, sweet pickled onions  
mustard seed raita

**\$9.00**

## ROASTED CAULIFLOWER

### ON CIABATTA NF VEG

greek yogurt, feta & cilantro

**\$11.50**

## ROASTED VEGETABLE WRAP NF V

charred eggplant, caramelized red onions  
roasted bell peppers, julienned beets & carrots  
arugula, citrus hummus & sun-dried tomato tortilla

**\$9.50**

## CAPRESE SANDWICH NF VEG

fresh mozzarella, heirloom tomatoes, baby arugula  
basil pesto & ciabatta roll

**\$8.00**

## CRAFT-YOUR-OWN SANDWICH PLATTERS

### SALAD-WICH SPREAD

tuna salad, chicken salad & egg salad  
pretzel rolls, sliced whole wheat bread  
sliced rye bread, cheddar, provolone  
green leaf lettuce, beefsteak tomato, cucumber  
shaved red onion, pickle chips & giardiniera

**\$150.00** (serves 15)

### DELI-WICH DIY

roast beef, turkey breast & ham  
pretzel rolls, sliced whole wheat bread  
sliced rye bread, cheddar, provolone  
green leaf lettuce, beefsteak tomato, cucumber  
shaved red onion & giardiniera

**\$150.00** (serves 15)

## CURATED COMBINATIONS

### COASTAL COLLECTION

caprese sandwich  
turkey & herbed cream cheese wrap  
beef pastrami on rye  
served with summer corn salad  
& fingerling potato salad

**\$160.00** (serves 15)

### GARDEN & GROVE

chicken caesar sandwich  
roasted vegetable wrap  
ginger & sesame beef wrap  
served with multigrain salad  
& asian inspired cucumber salad

**\$160.00** (serves 15)



## Mains

### GARLIC CILANTRO FLANK STEAK

DF GF NF

chermoula sauce, corn & roasted pepper

**\$125.00** (serves 10)

### BALSAMIC GLAZED FLANK STEAK

DF GF NF

roasted roma tomato & caramelized onion

**\$125.00** (serves 10)

### WHOLE ROASTED BEEF TENDERLOIN

NF

baby arugula, whole grain dijon mustard  
assorted mini rolls

**\$390.00** (serves 15-20)

### HERB ROASTED PORK LOIN

DF GF NF

wilted spinach

**\$85.00** (serves 10)

### MESQUITE CHICKEN BREAST

DF NF

red pepper remoulade & assorted mini rolls

**\$85.00** (serves 10)

### PEACH GLAZED CHICKEN BREAST

DF GF NF

sesame spinach

**\$85.00** (serves 10)

### GRILLED HEIRLOOM TOMATO SALMON

GF NF

charred onion, pesto & lemon

**\$150.00** (serves 10)

### HERB CRUSTED SALMON

GF NF

whole grain mustard aioli

**\$150.00** (serves 10)

### CITRUS BARBECUE SALMON

DF GF NF

white cabbage & carrot slaw

**\$150.00** (serves 10)

### MASALA-SPICED CAULIFLOWER

STEAK GF NF V

wilted kale, caramelized pearl onions, chickpeas  
tikka masala sauce

**\$80.00** (serves 10)

### MISO GLAZED TOFU

GF NF V

peppers & broccolini

**\$65.00** (serves 10)

### BALSAMIC PORTOBELLO

GF NF V

char-grilled broccolini & tomato confit

**\$65.00** (serves 10)

# Sides

## LEAFY GREENS

### ARUGULA & DILL SALAD GF NF VEG

shaved fennel, parmigiano reggiano  
lemon dressing

**\$60.00** (serves 10)

### KALE CAESAR SALAD NF

romaine, parmigiano reggiano, croutons  
housemade caesar dressing

**\$45.00** (serves 10)

### LIVEWELL SALAD GF NF V

romaine, radish, mixed baby beets  
chia, sunflower & pumpkin seeds  
red wine vinaigrette

**\$50.00** (serves 10)

## VEGETABLES

### ASPARAGUS PORTOBELLO SALAD GF NF V

roasted bell pepper & grilled corn

**\$55.00** (serves 10)

### CURRIED CAULIFLOWER SALAD GF NF V

cilantro, scallion & red bell peppers  
red wine vinaigrette

**\$45.00** (serves 10)

### CAPRESE SALAD GF NF VEG

ciliegine mozzarella, grape tomatoes & fresh basil

**\$50.00** (serves 10)

### MEDITERRANEAN CHICKPEA

### SALAD GF NF VEG

arugula, cucumber, cherry tomatoes, capers  
crumbled feta, kalamata olives, shaved onion  
dill & lemon-dijon dressing

**\$45.00** (serves 10)

### SPINACH & STRAWBERRY SALAD DF NF V

persian cucumber, shaved red onion  
grape tomatoes, mixed radish & raspberry dressing

**\$60.00** (serves 10)

### SPRING/ SUMMER SALAD GF NF V

petite spring mix, shaved radish, beets  
heirloom baby carrots & balsamic vinaigrette

**\$50.00** (serves 10)

### SUMMER CORN SALAD GF NF V

asparagus, bell peppers, scallions  
lemon & olive oil

**\$50.00** (serves 10)

### GRILLED VEGETABLE MEDLEY GF NF V

zucchini, yellow squash, eggplant, red onion  
carrots, red & yellow peppers

**\$80.00** (serves 10)

### GRILLED VEGETABLE TART NF VEG

roasted bell pepper, mushroom, asparagus  
boursin

**\$70.00** (serves 10)

### HEIRLOOM TOMATO TART NF VEG

asiago, mozzarella & fresh basil

**\$65.00** (serves 10)

# Sides

## STARCHES

### MULTIGRAIN SALAD GF NF V

quinoa, brown rice, wild rice, dried cherries  
sunflower seeds, herbs, arugula  
lemon-thyme dressing

**\$45.00** (serves 10)

### LIME SCENTED JASMINE RICE GF NF V

**\$35.00** (serves 10)

### BISTRO PASTA SALAD VEG

*\*contains nuts\**

spinach, pine nuts, sun-dried tomatoes  
crumbled feta, parmesan & basil pesto

**\$50.00** (serves 10)

### SPRING ORZO SALAD V

artichoke, asparagus, tri-color carrots, tomatoes  
green peas, herbs, radish & lemon vinaigrette

**\$55.00** (serves 10)

### PASTA PRIMAVERA SALAD NF VEG

broccoli, zucchini, yellow squash, peppers  
tomatoes, olives & oregano vinaigrette

**\$50.00** (serves 10)

### TORTELLINI SALAD VEG

*\*contains nuts\**

artichoke, toasted pine nuts, feta, gaeta olives  
oregano vinaigrette

**\$68.00** (serves 10)

### FINGERLING POTATO SALAD NF VEG

pickled onion, red pepper & mustard dressing

**\$45.00** (serves 10)

### OLD FASHIONED POTATO SALAD DF GF NF VEG

celery, hard-boiled eggs & scallions

**\$45.00** (serves 10)



# Platters & Boards

## RIDGEWELLS SNACK BOARD

*\*contains nuts\**

chocolate bacon, blistered pear halves, pepperoncini  
candied baby rainbow carrots, shishito peppers  
blistered sweet peppers, heirloom cherry tomatoes  
manchego, boursin, cornichon & olive medley  
housemade trail mix, housemade crackers, crostini  
grain mustard & fig jam

**\$120.00** (serves 15)

## BLOOMING BISTRO SNACK BOARD NF VEG

citrus goat cheese truffles, manchego, brie  
strawberries, watermelon radish, pretzels  
parmesan grissini, olive oil dusted crackers  
coriander, green yogurt dip, peach & pepper jelly  
red pepper tapenade

**\$165.00** (serves 15)

## ARTISAN CHEESE BOARD NF VEG

manchego, boursin, aged cheddar, brie  
dried apricots, dried figs, fresh grapes, strawberries  
flatbread crackers, crostini & wild berry jam

**\$100.00** (serves 15)

## MEZZE PLATTER NF VEG

celery, carrots, persian cucumber, cherry tomatoes  
mixed olives, grilled artichokes, dolmas, hummus  
tzatziki, baba ganoush, crispy pita, soft pita  
housemade olive crackers

**\$150.00** (serves 15)

## CHARCUTERIE BOARD NF

prosciutto, capicola, soppressata, genoa salami  
flatbread crackers, crostini, mixed olives  
fresh herb bundle

**\$95.00** (serves 15)

## CHARCUTERIE & CHEESE BOARD NF

prosciutto, capicola, soppressata, genoa salami  
manchego, boursin, cheddar, brie, dried fruit  
strawberries, flatbread crackers, crostini  
mixed olives, wild berry jam & fresh herb bundle

**\$120.00** (serves 15)

## CRUDITÉS & FLATBREAD DISPLAY NF VEG

seasonal vegetables, artisan flatbreads  
pimento cheese & housemade onion dip

**\$75.00** (serves 15)

## SPRING/ SUMMER CRUDITÉS BOARD GF NF VEG

asparagus, rainbow carrots, red baby beets  
heirloom cherry tomatoes, watermelon radish  
carnival cauliflower & green goddess dip

**\$65.00** (serves 15)

## ASSORTED CHEESES NF VEG

swiss, cheddar, pepper jack, monterey jack  
assorted crackers, red & green grapes, dried fruits

**\$90.00** (serves 15)





### COMPRESSED MELON & PROSCIUTTO LOLLIPOPS

DF GF NF

\$35.00 (12 pieces)

### CHICKEN SKEWER TRIO

DF GF NF

pesto, peach-glazed & tangerine chipotle

\$30.00 (12 pieces)

### PESTO CHICKEN SKEWERS

GF NF

fresh basil & olive oil

\$30.00 (12 pieces)

### SMOKED SALMON-WRAPPED ASPARAGUS

DF GF NF

mustard dill sauce

\$30.00 (12 pieces)

### GRILLED SHRIMP SKEWERS

DF GF NF

lemon & garlic

\$30.00 (12 pieces)

### SHRIMP COCKTAIL PIPETTES

DF GF NF

watermelon radish & cocktail sauce

\$35.00 (12 pieces)

### SHRIMP-WRAPPED SNOW PEAS

DF GF NF

citrus vinaigrette

\$30.00 (12 pieces)

## Small Bites

### ANTIPASTO PICKS

GF NF

cornichon, cherry tomatoes, stuffed queen olive ciliegine mozzarella

\$35.00 (12 pieces)

### CAPRESE BITES

GF NF VEG

fresh basil & balsamic vinegar pipette

\$30.00 (12 pieces)

### STUFFED PIQUILLO PEPPERS

GF NF V

mediterranean quinoa

\$35.00 (12 pieces)

### CUCUMBER CUPS

GF NF V

beet hummus & edamame

\$35.00 (12 pieces)

### CUCUMBER TRUFFLE CUPS

GF NF VEG

goat cheese, dill & chives

\$30.00 (12 pieces)



### WILDFLOWER HONEY MASCARPONE CARROT CUPS

GF NF VEG

poppy seeds

\$35.00 (12 pieces)

### FRUIT PICK TRIO

GF NF V

strawberry, cantaloupe & pineapple

\$36.00 (12 pieces)



# Cocktail Sandwiches

## ROAST BEEF & BRIE CROISSANT NF

horseradish aioli

**\$50.00** (dozen)

## PROSCIUTTO PRETZEL ROLL NF

fresh mozzarella & sun-dried tomato pesto

**\$50.00** (dozen)

## CUBAN REUBEN ON RYE NF

marinated pork, ham, salami, pickles  
swiss & whole grain mustard

**\$50.00** (dozen)

## HAM & DIJON BISCUIT NF

**\$30.00** (dozen)

## GRILLED BUFFALO CHICKEN PINWHEEL NF

lettuce, shaved celery, julienned carrots  
blue cheese slaw & flour tortilla

**\$65.00** (dozen)

## SMOKED TURKEY & BRIE PINWHEEL NF

apple-fennel slaw, honey mustard mayo  
spinach tortilla

**\$70.00** (dozen)

## TURKEY & GOUDA CROISSANT NF

honey mustard

**\$45.00** (dozen)

## TUNA SALAD CROISSANT NF

**\$45.00** (dozen)

## GRILLED EGGPLANT ON OLIVE ROLL NF VEG

arugula, provolone & pesto

**\$50.00** (dozen)

## CHEF'S SELECTION NF

eggplant, arugula, provolone & pesto  
on olive roll

country ham & honey mustard  
on pumpkin muffin

prosciutto, mozzarella & sun-dried tomato pesto  
on pretzel roll

**\$125.00** (2 dozen)

## ROASTED VEGETABLE PINWHEEL NF V

charred eggplant, caramelized red onions  
roasted bell peppers, julienned beets & carrots  
arugula, citrus hummus & sun-dried tomato tortilla

**\$40.00** (dozen)



# Individual Desserts

Must order 5 of each item selected. No customizations or substitutions available. Enjoy chilled or at room temperature.

**STRAWBERRY RHUBARB GALETTE** NF  
vanilla whipped panna cotta & shortbread crust  
**\$8.00** (each)

**LEMON BERRY TART** NF  
chantilly cream & fresh berries  
**\$8.00** (each)

**PASSIONFRUIT MERINGUE TART** NF  
passionfruit cream & torched meringue  
**\$8.00** (each)

**SWEET RICOTTA & PISTACHIO TART** VEG  
*\*contains nuts\**  
candied pistachios  
**\$8.00** (each)

**CHOCOLATE POT DE CRÈME** GF NF V  
coconut crunch & fresh berries  
**\$6.00** (each)

**CREAM CHEESE SWIRL BROWNIE** NF VEG  
**\$3.50** (each)

**SEA SALT DARK CHOCOLATE CHUNK COOKIE** NF  
maldon salt  
**\$3.00** (each)

**CHOCOLATE DIPPED COCONUT MACAROON** GF NF  
**\$3.00** (each)

## Assortments

**MACARON MAGNIFIQUE** GF  
blood orange, chocolate decadence, lemon yuzu lychee  
**\$35.00** (dozen)

**GOURMET COOKIES** NF VEG  
birthday cake, dark chocolate & sea salt raspberry white chocolate chip  
**\$35.00** (dozen)

**AMERICAN COOKIES**  
*\*contains nuts\**  
chocolate chip, peanut butter, oreos shortbread squares, raisin  
**\$35.00** (2 dozen)



**JUMBO COOKIES** NF  
filled red velvet, dark chocolate & sea salt creamy blast, cookies & cream  
**\$35.00** (dozen)

**MINI COOKIES** NF  
lime meltaways, black & whites chocolate-dipped cookie sandwiches coconut macaroons & raspberry thumbprints  
**\$38.00** (2 dozen)

## Assortments

Custom quantities and substitutions not available. Enjoy chilled or at room temperature.



### GILDED MINI DESSERT COLLECTION NF

red velvet cake bites, yuzu chocolate tarts  
strawberry peach roulades  
caramel chocolate bars

**\$40.00** (dozen)

### MINI BROWNIES

**\*contains nuts\***

white chocolate blondies, rocky road  
peanut butter & jelly, cream cheese swirl  
candy blast

**\$40.00** (dozen)

### DESSERT BARS VEG

toffee crunch bars, m&m brownie bites  
white chocolate blondies & lemon bars

**\$30.00** (dozen)

### MINI CHEESECAKE BITES NF

dark chocolate dipped, orange creamsicle  
raspberry swirl

**\$42.00** (dozen)

## Family-Style Desserts

### LEMON ROULADE NF

vanilla chiffon, lemon cream filling, fresh berries  
chocolate quills

**\$65.00** (serves 10)

### FLOURLESS CHOCOLATE CAKE GF NF

dark chocolate ganache & dark chocolate glaze

**\$32.00** (serves 10)

### PAVLOVA GF NF

fresh berries, vanilla-whipped chantilly cream

**\$55.00** (serves 10)

### HUMMINGBIRD BUNDT CAKE VEG

cream cheese drizzle

**\$50.00** (serves 10)



## Celebration Cakes

### CLASSIC FLAVORS

**\$65.00** (7in round, serves 12-15)

**\$85.00** (9in round, serves 20-25)

**\$180.00** (half sheet, serves 50)

*larger sizes available upon request*

### VANILLA BEAN

vanilla chiffon

vanilla bean swiss meringue buttercream

### STRAWBERRY SHORTCAKE

vanilla chiffon

whipped cream filling & fresh strawberries

### MEXICAN HOT CHOCOLATE

rich dark chocolate cake

cinnamon chocolate ganache

vanilla buttercream

### BLUEBERRY KEY LIME

lemon genoise cake, key lime cream

vanilla swiss meringue buttercream

### RASPBERRY & LEMON CREAM

vanilla chiffon, fresh raspberries

lemon crème & vanilla buttercream

### ROSE PETAL

rose-scented chiffon cake

rose & vanilla bean swiss meringue buttercream

### PREMIUM SEASONAL FLAVORS

**\$85.00** (7in round, serves 12-15)

**\$105.00** (9in round, serves 20-25)

**\$200.00** (half sheet, serves 50)

*larger sizes available upon request*

# Individually Packed Snacks

## CHEX MIX® NF V

\$2.50 (each)

## MINI PRETZELS

\$2.50 (each)

## WHITE CHEDDAR POPCORN GF

\$3.00 (each)

## SUN CHIPS®

assorted flavors

\$2.75 (each)

## MISS VICKIE'S® POTATO CHIPS GF

assorted flavors

\$3.25 (each)

## ORCHARD VALLEY® FRUIT & NUT MIX DF

*\*contains nuts\**

\$2.50 (each)

## PLANTERS® CHOCOLATE NUT MIX DF

*\*contains nuts\**

\$2.50 (each)

# Beverages

## BOXED

### REGULAR COFFEE

non-dairy creamer & assorted sweeteners

\$35.00 (160oz box, serves 25)

### DECAF COFFEE

non-dairy creamer & assorted sweeteners

\$35.00 (160oz box, serves 25)

### HOT TEA

black, green & decaf teas, non-dairy creamer  
assorted sweeteners & lemon wedges

\$35.00 (160oz box, serves 25)

## À LA CARTE

### TROPICANA® JUICE

orange, apple, or cranberry

\$3.50 (per 10oz bottle)

### SODA

coke, diet coke, sprite, or ginger ale

\$2.00 (per 12oz can)

### SPINDRIFT® SPARKLING WATER

lime, orange mango, or grapefruit

\$2.50 (per 12oz can)

### WATER

bottled water **\$3.00** (per 16oz eco-aluminum bottle)

eco® water **\$2.50** (per 16.9oz paper carton)

sparkling water **\$3.50** (per 16.9oz glass bottle)

### JUST ICED TEA®

half iced tea & half lemonade

green tea with honey, or unsweetened green tea

**\$4.00** (per 16.9oz bottle)



# Client Favorite Collections

# In a hurry? Not sure where to start?

THESE CLIENT FAVORITES MAKE  
DECISION MAKING *deliciously easy.*

1

## RISE & SHINE

BAGELS & SCHMEAR  
BREAKFAST CHARCUTERIE BOARD  
STRAWBERRY BASIL CHIA PUDDING  
SEASONAL FRESH FRUIT PLATTER

2

## POWER LUNCH

GARLIC CILANTRO FLANK STEAK  
HERB CRUSTED SALMON  
SPRING ORZO SALAD  
GRILLED VEGETABLE MEDLEY  
LIVEWELL SALAD  
JUMBO COOKIES

3

## SNACK BREAK

CHEF'S SELECTION COCKTAIL SANDWICHES  
DESSERT BARS  
FRUIT PICK TRIO



**CURIOUS WHAT WE'RE COOKING UP NEXT?**

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