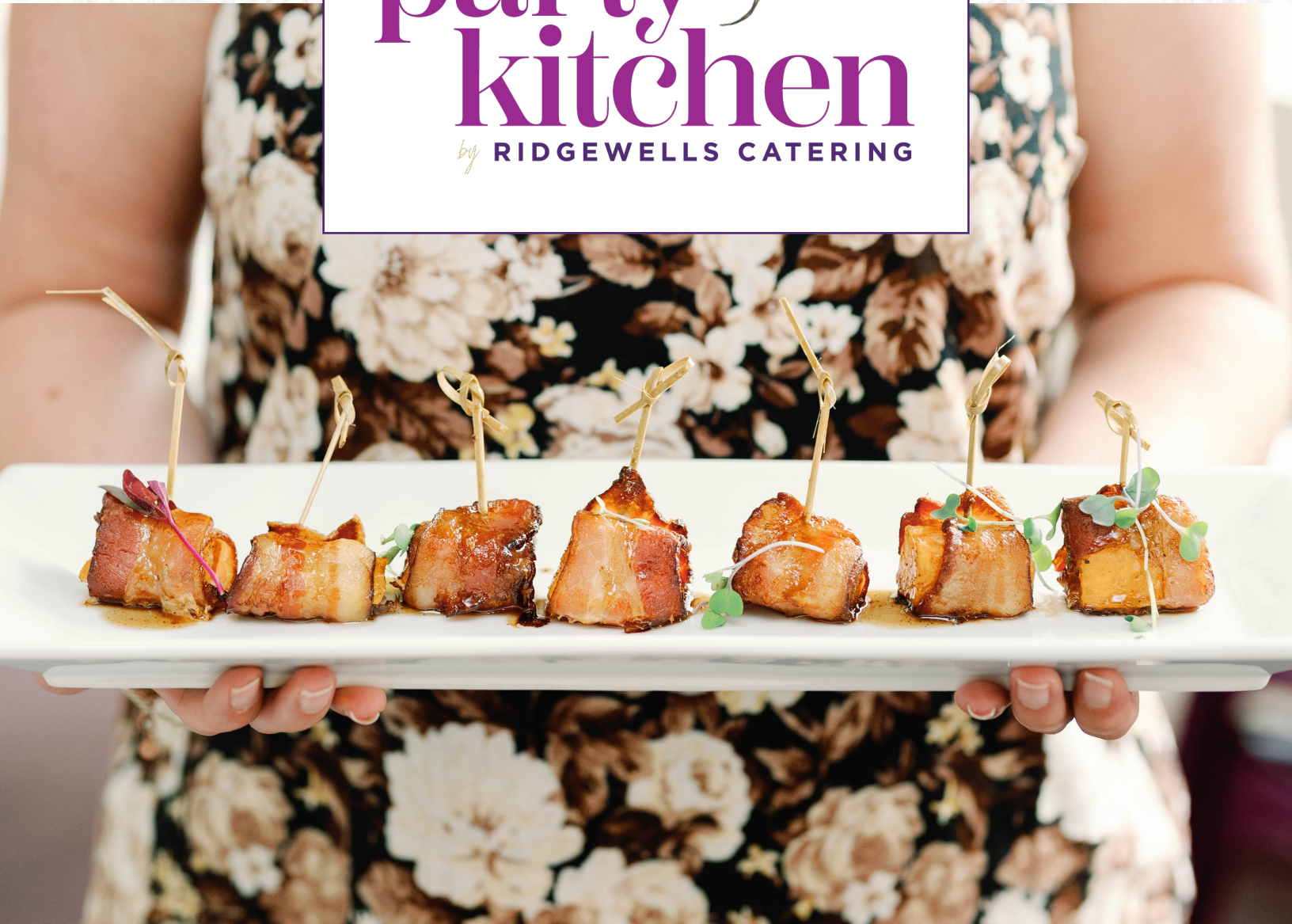


the party kitchen

by RIDGEWELLS CATERING



READY-TO-SERVE MENU OPTIONS
DELIVERED STRAIGHT TO YOUR DOOR

Fall - Winter 2024

ORDERING DETAILS

EASY WAYS TO ORDER

1. Contact your personal Ridgewells account manager or event designer
2. Call (301) 652-1515
3. Email info@ridgewells.com

ORDERING 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, bring to room temperature, or heat to your desired preference.

Ridgewells also offers items such as disposable plates, cups, napkins, and utensils—including disposable bamboo and compostable tableware. Ask for more details or if you need to add these to your order,



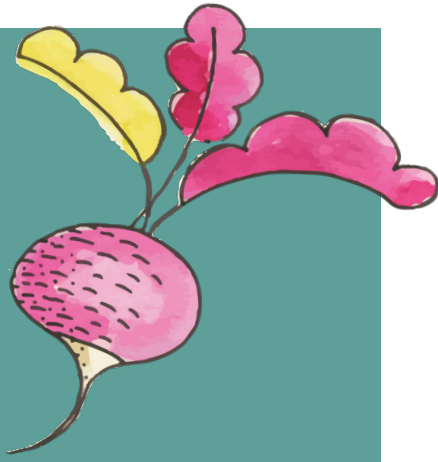
BEVERAGES

Need coffee, tea, or soft drinks? Ridgewells offers a variety of non-alcoholic beverages to complement your order.



FULL-SERVICE EVENTS

For over 95 years, our talented chefs and visionary event designers have built a legacy on bringing people together to create unforgettable memories and extraordinary experiences. From intimate family dinners to epic galas, our team is with you every step of the way. Contact us today for your next corporate meeting, holiday party, or gala!



Rise and Shine



Breakfast

PLATTERS & BOARDS

Serves up to 10 people. Presented on white disposable platters.
Enjoy chilled or at room temperature. No substitutions available.

SMOKED SALMON PLATTER *NF*

Smoked Salmon, Sliced Tomatoes, Shaved Red Onion, Capers, Lemon Wedges
Whipped Cream Cheese & Mini Bagels
\$85.00 (serves 10)

SEASONAL FRESH FRUIT PLATTER *GF, NF, V*

Sliced & Displayed
\$40.00 (serves 10)

QUICHES & GALETTES

4" tarts individually packaged. Minimum order of 5.
Enjoy chilled or at room temperature. No substitutions available.

BACON & GRUYERE QUICHE *NF*

\$8.00 each

ROASTED TOMATO, BASIL & ASIAGO QUICHE

NF, Veg
\$8.00 each

SPINACH, MUSHROOM & LEEK QUICHE *NF, Veg*

\$8.00 each

MARGHERITA GALETTE *NF, Veg*

Fresh Mozzarella, Roasted Tomatoes & Basil
\$7.50 each

HANDHELDS

Minimum order of 5. Enjoy chilled or at room temperature. No substitutions available.

EGG SALAD CROISSANT *NF, Veg*

Crisp Romaine Lettuce & Croissant Bun
\$8.00 each

VEGGIE BAGEL BREAKFAST SANDWICH *NF, Veg*

Baby Spinach, Cucumer, Tomatoes & Pickled Onion
Boursin Spread & Everything Bagel
\$12.00 each

LOX ON EVERYTHING BAGEL *NF*

Smoked Salmon, Shaved Red Onion
Heirloom Cherry Tomato & Caper Relish, Chives
Whipped Cream Cheese
\$14.00 each

DIETARY & ALLERGEN LABELS

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BAKED GOODS

Serves up to 12 people. Presented on white disposable platters. No substitutions available.

LARGE FALL/WINTER MUFFIN ASSORTMENT

NF, Veg
Pumpkin & Spiced Apple
Pear & Crystallized Ginger
Blueberry Cornbread
\$30.00 (serves 12)

LARGE MUFFIN ASSORTMENT *NF, Veg*

Dark Chocolate Chunk
Blueberry Crumble
Lemon Thyme
\$30.00 (serves 12)

BREAKFAST PASTRY ASSORTMENT *NF*

Mini Rustic Scones
Mini Chocolate Croissants
Mini Croissants
Blueberry Crumble Muffins
Sliced Banana Chocolate Loaf
\$30.00 (serves 12)

RUSTIC SCONE ASSORTMENT *NF, Veg*

Cherry
Blueberry
Apricot
\$25.00 (serves 12)

MINI DANISH ASSORTMENT *NF*

Fruit & Sweet Cheese Filling
\$48.00 (serves 12)

MINI DONUT HOLE ASSORTMENT *NF, Veg*

Plain
Cinnamon Sugar
Powdered
\$18.00 (serves 12)

PUMPKIN BREAD LOAF *NF*

\$25.00 (serves 12)

VEGAN WHOLE GRAIN BANANA BREAD

NF, V
Flaxseed & Whole Wheat Flour
\$25.00 (serves 12)

MINI FALL/WINTER MUFFIN ASSORTMENT

NF, Veg
Pumpkin & Spiced Apple
Pear & Crystallized Ginger
Blueberry Cornbread
\$30.00 (serves 12)

MINI MUFFIN ASSORTMENT *NF, Veg*

Dark Chocolate Chunk
Blueberry Crumble
Lemon Thyme
\$30.00 (serves 12)

WHOLE GRAIN BREAD ASSORTMENT *NF*

Sliced Whole Wheat Baguette
Rustic Whole Wheat Scones
Whole Wheat English Muffins
Raisin Bran Muffins
Butter, Cream Cheese & Fruit Preserves
\$55.00 (serves 12)

MINI CROISSANT ASSORTMENT *Veg*

Classic Butter
Chocolate
Almond *contains nuts*
\$55.00 (serves 12)

GLUTEN FREE LARGE MUFFIN ASSORTMENT

GF, NF, Veg
Chocolate Chip
Lemon Poppy Seed
Blueberry
\$42.00 (serves 12)

GLUTEN FREE MINI MUFFIN ASSORTMENT

GF, NF, Veg
Chocolate Chip
Lemon Poppyseed
Blueberry
\$40.00 (serves 12)

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GRAB & GO

Minimum order of 10, unless otherwise noted. Enjoy chilled or at room temperature.
No customization or substitutions available.

MAPLE PECAN OVERNIGHT OATS *GF, V*

contains nuts
Almond Milk, Maple Syrup & Salted Pecans
\$9.00 each

CARAMEL MACCHIATO OVERNIGHT OATS

GF, Veg
contains nuts
Almond Milk, Homemade Caramel & Espresso
\$9.00 each

BANANA CHOCOLATE CHIA PUDDING

GF, NF, V
Oat Milk, Dark Cocoa & Chocolate Chips
\$9.00 each

CB&J CHIA PUDDING *GF, V*

contains nuts
Oat Milk, Cashew Butter
Strawberry Preserves
\$8.00 each

NUTTY COCONUT CHIA PUDDING *GF, V*

contains nuts
Coconut Milk, Vanilla & Mixed Nuts
\$9.00 each

HARD BOILED EGGS *GF, NF*

\$18.00 dozen (minimum order of 1 dozen)

MULTIGRAIN COTTAGE CHEESE *NF, Veg*

Housemade Nut-Free Granola
Whole Wheat Toast Points
\$8.00 each

PINEAPPLE COTTAGE CHEESE *NF, Veg*

Coconut Flakes & Whole Wheat Toast Points
\$8.00 each

GREEK YOGURT PARFAIT *NF, Veg*

Housemade Nut-Free Granola
Fresh Berries, Raspberry Sauce
\$6.00 each

LOW-FAT VANILLA YOGURT PARFAIT *NF, Veg*

Fresh Berries & Housemade Nut-Free Granola
\$6.00 each

BERRY CUP *GF, NF, V*

Strawberries, Blueberries, Blackberries & Raspberries
\$6.00 each

MIXED FRUIT CUP *GF, NF, V*

Melon, Citrus & Berries
\$5.00 each

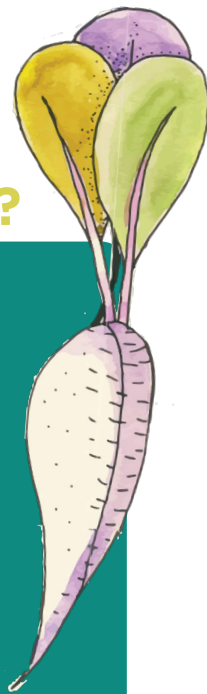
DID YOU KNOW?

WE SUPPORT LOCAL FARMS.

Ridgewells sources produce and meats from more than 30 local farms within a 200-mile radius, with a priority on organic and sustainably-produced products.

GREEN SINCE BEFORE IT WAS COOL.

Ridgewells has maintained a 2-star certification from the Green Restaurant Association since 2015. We're also members of the EPA Green Power Partnership, we've 100% matched our firm's energy usage with renewable energy purchases, and we're recognized by Montgomery County, MD for Outstanding Achievements in Recycling. Join our endeavor and recycle your disposable platters!



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Power Lunch



Lunch

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Build a Salad

Lunch

STEP 1: CHOOSE A BASE

Choose a salad base from the options below (no customizations). Proteins and pricing listed on next page. Minimum order of 5.

-SALAD BASE OPTIONS-

BABY KALE CAESAR SALAD *NF*

Croutons, Parmigiano Reggiano, Fried Capers & House-made Caesar Dressing

COBB SALAD *NF, Veg*

Chopped Romaine, Roasted Corn, Kalamata Olives, Tomatoes, Carrots, Cucumber Blue Cheese Crumbles, Croutons & Balsamic Vinaigrette

LIVEWELL SALAD *GF, NF, V*

Romaine, Radish, Mixed Baby Beets, Chia Seeds, Sunflower Seeds, Pumpkin Seeds & Balsamic Vinaigrette

MEDITERRANEAN CHICKPEA SALAD *GF, NF, Veg*

Arugula, Cucumber, Cherry Tomatoes, Capers, Crumbled Feta, Kalamata Olives, Shaved Onions, Dill Lemon-Dijon Dressing

MULTIGRAIN SALAD *GF, NF, V*

Quinoa, Brown Rice, Wild Rice, Dried Cherries, Sunflower Seeds, Fresh Herbs, Baby Arugula Lemon-Thyme Dressing

ROASTED RED BEET SALAD *GF, NF, Veg*

Spinach, Wild Arugula, Crumbled Feta & Raspberry Dressing

SPINACH & STRAWBERRY SALAD *GF, NF, V*

Spinach, Strawberries, Persian Cucumber, Shaved Red Onion, Grape Tomatoes, Mixed Radish Raspberry Dressing

FALL/WINTER HARVEST SALAD *GF, NF, Veg*

Arugula, Baby Kale, Frisée, Butternut Squash, Plums, Dried Cranberries, Crumbled Feta Spiced Pumpkin Seeds & Cider Maple Dressing

FALL/WINTER GARDEN SALAD *GF, NF, V*

Power Blend Lettuce Mix, Roasted Baby Carrot, Shaved Winter Radish, Caramelized Apple Compressed Fennel, Dried Cranberries & Shallot Dressing

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Build a Salad

Lunch

STEP 2: CHOOSE A PROTEIN

Upgrade your salad base with one choice of protein from the options below. The price of your salad is shown below and is based on your protein selection. No customizations or substitutions available.

Minimum order of 5. Cutlery and napkin kit included.

-SALAD PROTEIN OPTIONS-

<p>\$12.50</p> <p>BASE ONLY (NO PROTEIN)</p>	<p>\$17.50</p> <p>CHICKEN</p>	<p>\$21.00</p> <p>STEAK</p>
<p>\$20.00</p> <p>SALMON</p>	<p>\$20.00</p> <p>SHRIMP</p>	<p>\$16.00</p> <p>TOFU</p>



Build an Entrée

Minimum order of 5. Individually packed entrées made to order.
The price of your entrée is shown below and is based on your protein selection.
Enjoy chilled or at room temperature. Cutlery and napkin kit included.

STEP 1: CHOOSE A BASE

Choose a base from the options below. Customizations and base-only orders are not available.

- LUNCH ENTRÉE BASE OPTIONS -

RED QUINOA PILAF *DF, GF, NF*

Chickpeas, Wilted Kale, Edamame
Cherry Tomato Compote

BELUGA LENTIL PILAF *DF, GF, NF*

Butternut Squash, Asparagus
Edamame Medley & Cherry Tomato

CHARRED SOBA NOODLES *DF, NF*

Mixed Cabbage & Carrot Slaw
Scallion Oil

COUSCOUS *DF, NF*

Broccoli, Edamame, Pickled Peppers
Chermoula Sauce

BROWN RICE *DF, GF, NF*

Caramelized Mushroom, Spinach
Shaved Baby Carrot & Lemon Dijon Dressing

LENTIL & RICE PILAF *DF, GF, NF*

Caponata
Roasted Bell Pepper Gremolata

STEP 2: CHOOSE A PROTEIN (REQUIRED)

Choose one protein from the options below. Customizations and base-only orders are not available.

- LUNCH ENTRÉE PROTEIN OPTIONS -

MAPLE BOURBON FLANK STEAK *DF, GF, NF*

\$25.00 each

CRANBERRY GLAZED CHICKEN *DF, GF, NF*

\$22.00 each

DIJON CRUSTED SALMON *DF, GF, NF*

\$24.00 each

FIVE SPICED SHRIMP *DF, GF, NF*

\$24.00 each

CHARRED EGGPLANT MIGNON *GF, NE, V*

\$20.00 each

ROASTED CAULIFLOWER STEAK *GF, NF, V*

\$20.00 each

MISO GLAZED TOFU *NF, V*

\$20.00 each

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À LA CARTE POKE BOWLS

Minimum order of 5. A perfectly balanced individual bowl with chef-curated ingredients.
No customizations or substitutions available.
Enjoy chilled or at room temperature. Cutlery and napkin kit included.

SALMON POKE BOWL *DF, NF*

Sticky Rice, Seaweed Salad, Pickled Carrot & Cucumber
Sesame Honey Dressing
\$15.00

TUNA POKE BOWL *DF, NF*

Sticky Rice, Seaweed Salad, Pickled Carrot & Cucumber
Sesame Honey Dressing
\$17.00

SPICY MUSHROOM POKE BOWL *NF, V*

Sticky Rice, Seaweed Salad, Pickled Carrot & Cucumber
Sesame Honey Dressing
\$15.00

SPICY TOFU POKE BOWL *NF, V*

Sticky Rice, Seaweed Salad, Pickled Carrot & Cucumber
Sesame Honey Dressing
\$15.00

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SANDWICH BAGS

Minimum order of 5. An individually bagged meal that includes a sandwich, side salad potato chips & sea salt dark chocolate chip cookie.

No customization other than upgrading to gluten free. Cutlery and napkin kit included.

Gluten free sandwich bags are available for additional \$3.00.

Includes gluten free bread & gluten free chocolate chip cookie.

GINGER & SESAME FLANK STEAK WRAP *NF*

Seaweed Salad, Petite Lettuce, Cilantro Aioli Spinach Tortilla

Served with Asian-Inspired Cucumber Salad

\$16.00 each

PASTRAMI & CARAMELIZED ONION

ON RYE NF

Gruyere, Baby Arugula & Horseradish Sauce Served with Antipasto Salad

\$18.00 each

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

\$16.00 each

PORK BANH MI *NF*

Pickled Carrot Slaw, Cucumber, Cilantro Mushroom Mayo & Hoagie Roll

Served with Asian-Inspired Cucumber Salad

\$15.00 each

MAPLE ROASTED TURKEY WRAP *NF*

Provolone, Baby Arugula, Cranberry Mayo Flour Tortilla

Served with Multigrain Salad

\$15.00 each

OVEN ROASTED TURKEY ON MULTIGRAIN

NF

Brie Spread, Granny Smith Apple Arugula & Honey

Served with Multigrain Salad

\$15.00 each

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V = Vegan

SANDWICH BAGS

Minimum order of 5. An individually bagged meal that includes a sandwich, side salad potato chips & sea salt dark chocolate chip cookie.

No customization other than upgrading to gluten free. Cutlery and napkin kit included.

Gluten free sandwich bags are available for additional \$3.00.

Includes gluten free bread & gluten free chocolate chip cookie.

SALMON TERIYAKI WRAP *NF*

Winter Cabbage Slaw, Pickled Carrot Sesame Honey Dressing & Spinach Tortilla Served with Asian-Inspired Cucumber Salad

\$16.00 each

SMOKED SALMON WRAP *NF*

Havarti, Pickled Red Onion, Capers Baby Romaine, Dill Cream & Flour Tortilla Served with Mediterranean Chickpea Salad

\$16.00 each

TUNA SALAD ON WHEAT ROLL *NF*

Iceberg Lettuce, Beefsteak Tomato Whole Wheat Sub Roll

Served with Multigrain Salad

\$15.00 each

BUFFALO CAULIFLOWER CIABATTA *NF, V*

Carrot & Celery Slaw, Vegan Aioli Served with Multigrain Salad

\$18.00 each

ROASTED CAULIFLOWER CIABATTA *NF, Veg*

Curried Yogurt, Feta & Cilantro Served with Multigrain Salad

\$15.00 each

MUSHROOM "STEAK" ON MULTIGRAIN

NF, Veg

Caramelized Onion, Baby Spinach Swiss Cheese & Tofu Aioli Served with Curried Cauliflower Salad

\$15.00 each

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SANDWICH PLATTERS

Serves up to 15 people unless otherwise noted. No substitutions available.
Presented on white disposable platters. Enjoy chilled or at room temperature.

SANDWICH & SIDE SALAD ASSORTMENT - OPTION A *NF*

Tangerine Chipotle Glazed Chicken Wrap
Roasted Vegetable Wrap
Beef Pastrami on Rye
Served with Mediterranean Chickpea Salad & Curried Cauliflower Salad
\$160.00 (serves 15)

SANDWICH & SIDE SALAD ASSORTMENT - OPTION B *NF*

Maple Roasted Turkey Breast Wrap
Mushroom "Steak" on Multigrain
Tuna Salad on Wheat Roll
Served with Mediterranean Chickpea Salad & Multigrain Salad
\$160.00 (serves 15)

SANDWICH SALAD PLATTER *NF*

Tuna Salad, Chicken Salad, Egg Salad
Pretzel Rolls, Sliced Whole Wheat Bread, Sliced Rye Bread
Cheddar, Provolone, Green Leaf Lettuce, Beefsteak Tomato, Sliced Cucumber
Shaved Red Onion, Pickle Chips & Giardiniera
\$150.00 (serves 15)

DIY DELI SANDWICH PLATTER *NF*

Roast Beef, Turkey Breast, Ham
Pretzel Rolls, Sliced Whole Wheat Bread, Sliced Rye Bread
Cheddar, Provolone, Green Leaf Lettuce, Beefsteak Tomato
Sliced Cucumber, Shaved Red Onion & Giardiniera
\$150.00 (serves 15)



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COCKTAIL SANDWICHES

Serves up to 15 people unless otherwise noted. No substitutions available.
Presented on white disposable platters. Enjoy chilled or at room temperature.

ROAST BEEF & BRIE CROISSANT *NF*

Horseradish Aioli
\$50.00 (serves 15)

PROSCIUTTO PRETZEL ROLL *NF*

Fresh Mozzarella & Sun-Dried Tomato Pesto
\$50.00 (serves 15)

CUBAN REUBEN ON RYE *NF*

Marinated Pork, Ham, Salami, Pickles
Swiss Cheese & Whole Grain Mustard Sauce
\$50.00 (serves 15)

HAM & DIJON BISCUIT *NF*

\$30.00 (serves 15)

GRILLED BUFFALO CHICKEN WRAP *NF*

Lettuce, Shaved Celery, Julienned Carrot
Blue Cheese Slaw & Flour Tortilla
\$65.00 (serves 12)

ASIAN CHICKEN SALAD WRAP *DF, NF*

Romaine Lettuce, Mandarin Orange
Julienned Carrot & Cucumber
Crispy Chow Mein, Sweet & Sour Dressing
Spinach Tortilla
\$70.00 (serves 12)

SMOKED TURKEY & BRIE WRAP *NF*

Apple-Fennel Slaw, Honey Mustard Mayo
Spinach Tortilla
\$70.00 (serves 12)

TURKEY & GOUDA CROISSANT *NF*

Honey Mustard
\$45.00 (serves 12)

TUNA SALAD CROISSANT *NF*

\$45.00 (serves 15)

GRILLED EGGPLANT ON OLIVE ROLL

NF, Veg
Arugula, Provolone & Pesto
\$50.00 (serves 15)

FIG & BRIE CROISSANT *NF, Veg*

\$34.00 (serves 12)

MARGHERITA GALETTE *NF, Veg*

Mozzarella, Roasted Tomato & Basil
\$7.50 (single 4" galette)

ROASTED ARTICHOKE GALETTE *NF, Veg*

Fresh Ricotta, Spinach & Parmesan
\$7.50 (single 4" galette)

ROASTED TOMATO & GRUYERE GALETTE

NF, Veg
Thyme, Shaved Parmesan & Roasted Garlic Oil
\$7.50 (single 4" galette)

CHEF'S SELECTION *NF*

Eggplant, Arugula, Provolone & Pesto
Olive Roll

Country Ham & Honey Mustard
Pumpkin Muffin

Prosciutto, Mozzarella & Sun-Dried Tomato Pesto
Pretzel Roll
\$125.00 (24 cocktail sandwiches)

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À LA CARTE SANDWICHES

Minimum order of 5. Presented family style on white disposable platters.
No customizations or substitutions available. Enjoy chilled or at room temperature.

ITALIAN BEEF HOAGIE *NF*

Roast Beef, Provolone & Sweet Peppers
\$9.50 each

PASTRAMI ON RYE *NF*

Gruyere, Baby Arugula & Sunflower Seed Pesto
\$10.00 each

ROAST BEEF ON WHOLE WHEAT *NF*

Swiss, Roasted Red Peppers & Lettuce
\$12.00 each

NEW ORLEANS STYLE MUFFULETTA *NF*

Mortadella, Genoa Salami, Spiced Ham
Provolone, Olive Relish & Sesame Ciabatta
\$12.00 each

HAM & SWISS CROISSANT *NF*

Honey Mustard
\$9.75 each

HAM & CHEDDAR ON RYE *NF*

Honey Mustard
\$9.50 each

ITALIAN HERO *NF*

Mortadella, Capicola, Salami, Provolone
Tomato, Lettuce, Pepperoncini & Sub Roll
\$12.00 each

PROSCIUTTO ON PRETZEL ROLL *NF*

Mozzarella & Sun-Dried Tomato Pesto
\$8.50 each

PULLED PORK BBQ SANDWICH *NF*

Jalapeno Slaw & Brioche Bun
\$9.50 each

PULLED CHICKEN BBQ SANDWICH *NF*

Classic Slaw & Brioche Bun
\$9.50 each

GRILLED CHICKEN SATAY ON NAAN *NF*

Julienned Vegetables & Mint Yogurt
\$12.00 each

ASIAN CHICKEN SALAD WRAP *DF, NF*

Romaine Lettuce, Mandarin Orange
Julienned Carrot & Cucumber
Sweet & Sour Dressing, Spinach Tortilla
\$9.50 each

CHICKEN CAESAR SANDWICH *NF*

Romaine Lettuce, Grilled Onions
Caesar Dressing & Whole Wheat Baguette
\$9.00 each

FRIED CHICKEN ON BRIOCHE *NF*

Iceberg Lettuce, Pickle Chips & Sriracha Mayo
\$11.25 each

GRILLED BUFFALO CHICKEN WRAP *NF*

Blue Cheese Slaw & Flour Tortilla
\$8.50 each

CRANBERRY GLAZED CHICKEN WRAP *DF, NF*

Spinach, Cranberry Mayo & Flour Tortilla
\$9.00 each

OVEN ROASTED TURKEY ON MULTIGRAIN *NF*

Brie, Granny Smith Apple, Arugula, Honey
Cranberry Mayo
\$9.50 each

ROASTED TURKEY & MOZZARELLA *NF*

Arugula, Mayo & Multigrain Bread
\$12.00 each

HONEY ROASTED TURKEY WRAP *NF*

Provolone, Arugula, Mandarin Mayo & Flour Tortilla
\$9.00 each

Lunch

À LA CARTE SANDWICHES

Minimum order of 5. Presented family style on white disposable platters.
No customizations or substitutions available. Enjoy chilled or at room temperature.

SMOKED TURKEY & BRIE WRAP *NF*

Apple Fennel Slaw, Honey Mustard Mayo
Spinach Tortilla
\$9.00 each

SMOKED TURKEY & CHEDDAR *NF*

Lettuce, Dijon Mayo & Whole Wheat Bread
\$9.00 each

TURKEY & SWISS CROISSANT *NF*

\$9.00 each

SPICY KOREAN BBQ SALMON CIABATTA *DF, NF*

Carrot, Scallion & Spicy Mayo
\$18.00 each

TERIYAKI SALMON WRAP *DF, NF*

Crispy Slaw, Carrot, Scallion, Cilantro
Sesame Seed, Sweet Soy Dressing, Spinach Tortilla
\$9.50 each

TUNA SALAD ON WHEAT *DF, NF*

Lettuce & Beefsteak Tomato
\$9.00 each

TUNA SALAD CROISSANT *DF, NF*

\$10.00 each

LEMONGRASS MARINATED TOFU HOAGIE *NF, V*

Kimchi Kale Slaw & Sriracha Sesame Dressing
\$9.00 each

CHARRED EGGPLANT ON NAAN *NF, Veg*

Spicy Feta Spread, Mustard Seed Raita
Sweet Pickled Onion
\$9.00 each

ROASTED CAULIFLOWER CIABBATTA *NF, Veg*

Curried Yogurt, Feta & Cilantro
\$11.50 each

ROASTED MUSHROOM ON WHEAT

NF, Veg
Arugula, Butternut Boursin Spread
Fennel & Pepper Relish
\$10.00 each

ROASTED VEGETABLE & HAVARTI

NF, Veg
Roasted Vegetables, Pesto & Feta
Multigrain Bread
\$10.00 each

ROASTED VEGETABLE WRAP *NF, V*

Charred Eggplant, Caramelized Red Onion
Roasted Bell Pepper, Julienned Beet & Carrot
Arugula, Citrus Hummus, Sun-Dried Tomato Tortilla
\$9.50 each

CAULIFLOWER & BLACK BEAN CAKE PITA

NF, V
Cucumber & Tomato Salad, Hummus, Vegan Pita
\$8.00 each

KEY WEST VEGETABLE SUB *NF, Veg*

Julienned Zucchini, Carrot, Pepper, Tomato
Red Onion, Provolone, Avocado Mayo
Italian Dressing & Whole Wheat Sub
\$9.50 each

FIG JAM & GOAT CHEESE ON MULTIGRAIN

NF, Veg
Caramelized Red Onion & Wild Arugula
\$10.00 each

MAPLE BUTTERNUT SQUASH ON MULTIGRAIN

NF, V
Arugula, Pickled Cherries & Maple Vegan Crema
\$10.00 each

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Gather and Graze



Receptions

PLATTERS & BOARDS

All platters serve up to 15 people, unless otherwise noted.

No customizations or substitutions available.

Presented on white disposable platters. Enjoy chilled or at room temperature

THE RIDGEWELLS SNACK BOARD

contains nuts

Chocolate Bacon, Blistered Pear Halves
Pepperoncini, Candied Baby Rainbow Carrots
Blistered Sweet Mini Peppers, Shishito 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)

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, Soppresatta
Genoa Salami, Flatbread Crackers, Crostini
Mixed Olives, Herb Bundle

\$75.00 (serves 15)

CHARCUTERIE & CHEESE BOARD *NF*

Prosciutto, Capicola, Soppresatta
Genoa Salami, Manchego, Boursin, Cheddar
Brie, Dried Fruit, Strawberries, Flatbread
Crackers, Crostini, Mixed Olives
Wild Berry Jam, Fresh Herbs

\$120.00 (serves 15)

CRUDITÉS & FLATBREAD DISPLAY *NF, Veg*

Seasonal Vegetables, Artisan Flatbreads
Pimento Cheese, House Made Onion Dip

\$95.00 (serves 15)

FALL/WINTER CRUDITÉS BOARD

GF, NF, Veg

Blistered Cherry Tomatoes, Endives
Rainbow Baby Carrots, Carnival Cauliflower
Charred Mini Sweet Peppers, Pimento Cheese

\$65.00 (serves 12)

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)

ASSORTED CHEESES *NF, Veg*

Swiss, Cheddar, Pepper Jack, Monterey Jack
Assorted Crackers, Red & Green Grapes
Dried Fruits

\$90.00 (serves 20)

INDIVIDUAL CHEESE & CHARCUTERIE BOARD *NF*

Chef's Selection of Artisanal Cheeses
Cured Meats, Fresh & Dried Fruits

\$12.50 (serves 1 - minimum order of 5)

INDIVIDUAL CHEESE BOARD *NF*

Chef's Selection of Artisanal Cheeses
Fresh & Dried Fruits

\$10.00 (serves 1 - minimum order of 5)

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SMALL BITES

Priced by the dozen. Custom quantities and substitutions not available.
Presented on white disposable platters. Enjoy chilled or at room temperature.

PROSCIUTTO WRAPPED DATE SKEWERS

DF, GF, NF
\$36.00

BACON WRAPPED SWEET POTATO

DF, GF, NF
Maple & Chipotle Glaze
\$30.00

FIG & GOAT CHEESE BITES GF, NF

Candied Bacon
\$30.00

CHICKEN SKEWER TRIO DF, GF, NF

Pesto, Peach-Glazed & Tangerine Chipotle
\$30.00

PESTO CHICKEN SKEWERS GF, NF

Fresh Basil & Olive Oil
\$30.00

SMOKED SALMON WRAPPED ASPARAGUS

DF, GF, NF
Mustard Dill Sauce
\$30.00

GRILLED SHRIMP SKEWERS DF, GF, NF

Lemon & Garlic
\$30.00

SHRIMP COCKTAIL PIPETTES DF, GF, NF

Watermelon Radish & Cocktail Sauce
\$35.00

SHRIMP WRAPPED SNOW PEAS DF, GF, NF

Citrus Vinaigrette
\$30.00

QUICHE LORRAINE BITES NF

Ham, Gruyere & Herbs
\$30.00

MUSHROOM & CHEESE QUICHE BITES NF

\$35.00

SPINACH QUICHE BITES NF

\$30.00

VEGETABLE QUICHE BITES NF

Caramelized Seasonal Vegetables
\$30.00

CHARRED CARNIVAL CAULIFLOWER SKEWERS GF, NF, V

Coconut Lime Dipping Sauce
\$30.00

ANTIPASTO PICKS GF, NF

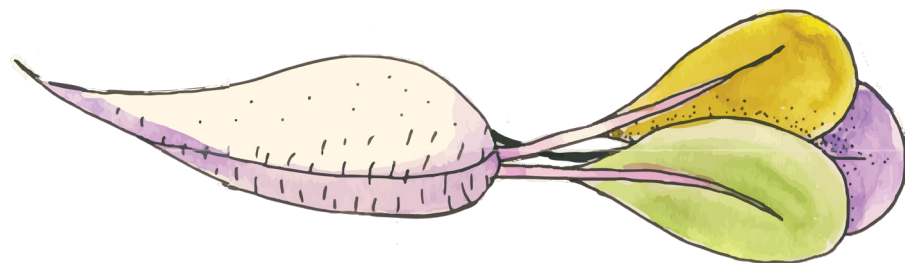
Cornichon, Cherry Tomatoes
Stuffed Queen Olive, Ciliegine Mozzarella
\$35.00

CAPRESE SKEWERS GF, NF, Veg

Cherry Mozzarella, Grape Tomatoes
Fresh Basil
\$30.00

CUCUMBER TRUFFLE CUPS GF, NF, Veg

Goat Cheese, Dill & Chives
\$30.00



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FAMILY STYLE ENTRÉES

Serves up to 10 people unless otherwise noted. No substitutions available.
Presented on white disposable platters. Enjoy chilled or at room temperature.

GARLIC-CILANTRO FLANK STEAK DF, GF, NF

Chermoula Sauce, Corn & Roasted Peppers
\$125.00 (serves 10)

BALSAMIC-GLAZED FLANK STEAK DF, GF, NF

Roasted Roma Tomatoes & Caramelized Onions
\$125.00 (serves 10)

WHOLE ROASTED BEEF TENDERLOIN NF

Baby Arugula, Whole Grain Dijon Mustard
Assorted Mini Rolls
\$390.00 (serves 15-20)

CRANBERRY GLAZED PORK TENDERLOIN

DF, GF, NF
Charred Green Beans
Cranberry & Chipotle Glaze
\$85.00 (serves 10)

CRANBERRY GLAZED CHICKEN BREAST

DF, GF, NF
Garlic Roasted Broccolini
\$85.00 (serves 10)

HONEY ROSEMARY CHICKEN BREAST DF, NF

Rosemary, Honey, Ginger, Red Pepper Aioli
Assorted Mini Rolls
\$85.00 (serves 10)

MESQUITE CHICKEN BREAST DF, NF

Red Pepper Remoulade & Assorted Mini Rolls
\$85.00 (serves 10)

GREEK CHICKEN SALAD GF, NF

Tomatoes, Cucumber, Capers, Dill & Parsley
\$65.00 (serves 10)

CHICKEN CAESAR PASTA SALAD NF

Tomatoes, Spinach, Parmesan, Croutons
Caesar Dressing
\$65.00 (serves 10)

MAPLE MUSTARD GLAZED SALMON

DF, GF, NF
\$150.00 (serves 10)

GRILLED HEIRLOOM TOMATO SALMON

GF, NF
Charred Onion, Pesto & Lemon
\$150.00 (serves 10)

HERB CRUSTED SALMON GF, NF

Grainy Mustard Cream
\$150.00 (serves 10)

SHRIMP PAD THAI SALAD DF

contains nuts
Bean Sprouts, Peanut, Chile, Fish Sauce
Lime & Cilantro
\$70.00 (serves 10)

GRILLED ASSORTED VEGETABLES GF, NF, V

Zucchini, Yellow Squash, Eggplant, Red Onion
Carrots, Red & Yellow Peppers
\$80.00 (serves 10)

GRILLED CAULIFLOWER STEAK GF, NF, V

Wilted Kale, Caramelized Pearl Onion, Chickpea
Tikka Masala Sauce
\$80.00 (serves 10)

GRILLED VEGETABLE TART NF, Veg

Roasted Bell Pepper, Mushroom
Asparagus & Boursin
\$70.00 (serves 10)

HEIRLOOM TOMATO TART DISPLAY NF, Veg

Asiago, Mozzarella & Fresh Basil
\$65.00 (serves 10)

MISO GLAZED TOFU GF, NF, V

Peppers & Broccolini
\$45.00 (serves 10)

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FAMILY STYLE SIDES

Serves up to 10 people unless otherwise noted. No substitutions available.
Presented on white disposable platters. Enjoy chilled or at room temperature.

ARUGULA & DILL SALAD *GF, NF, Veg*
Shaved Fennel, Parmigiano Reggiano
Lemon Dressing
\$60.00 (serves 10)

ASPARAGUS PORTOBELLO SALAD *GF, NF, V*
Roasted Bell Peppers, Grilled Corn
\$45.00 (serves 10)

FALL/WINTER HARVEST SALAD *GF, NF, Veg*
Kale, Frisée, Butternut Squash, Feta
Dried Cranberries, Spiced Pumpkin Seed
Cider Maple Dressing
\$50.00 (serves 10)

CURRIED CAULIFLOWER SALAD *GF, NF, V*
Cilantro, Scallions & Red Bell Pepper
Red Wine Vinaigrette
\$45.00 (serves 10)

KALE CAESAR SALAD *NF*
Romaine, Parmigiano Reggiano, Croutons
Housemade Caesar Dressing
\$45.00 (serves 10)

LIVE WELL SALAD *GF, NF, V*
Romaine, Radish, Mixed Baby Beets, Chia
Sunflower & Pumpkin Seeds
Red Wine Vinaigrette
\$50.00 (serves 10)

MESCLUN SALAD *GF, NF, Veg*
Tomato, Cucumber Roasted Corn, Raisins
Sunflower Seeds, Blue Cheese Crumbles
Poppyseed Dressing
\$45.00 (serves 10)

SPINACH & STRAWBERRY SALAD *DF, GF, Veg*
Persian Cucumber, Shaved Red Onion
Grape Tomatoes, Mixed Radish
Raspberry Dressing
\$60.00 each (serves 10)

TIME FOR A DETOX SALAD *GF, NF, V*
Spinach, Arugula, Lettuce, Cucumber
Broccoli, Mint, Dill & Apple Cider Vinaigrette
\$50.00 (serves 10)

ANTIPASTO PASTA SALAD *NF, Veg*
Peas, Roasted Mushroom, Grape Tomatoes
Olives, Artichoke, Mozzarella, Grilled Peppers
Sun-Dried Tomato Vinaigrette
\$50.00 (serves 10)

BISTRO PASTA SALAD *Veg*
contains nuts
Spinach, Pine Nuts, Sun-Dried Tomatoes
Crumbled Feta & Parmesan, Basil Pesto
\$50.00 (serves 10)

ORZO & SUN-DRIED TOMATO SALAD *DF, Veg*
contains nuts
Artichoke Hearts, Fresh Herbs, & Toasted Pine Nuts
\$50.00 (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 *GF, NF, V*
Pickled Onion, Red Pepper & Mustard Dressing
\$45.00 (serves 10)

LEMON & OLIVE OIL POTATO SALAD *GF, NF, V*
\$45.00 (serves 10)

OLD FASHIONED POTATO SALAD *DF, GF, NF, Veg*
Celery, Hard-Boiled Eggs & Scallions
\$45.00 (serves 10)

Receptions

FAMILY STYLE SIDES

Serves up to 10 people unless otherwise noted. No substitutions available.
Presented on white disposable platters. Enjoy chilled or at room temperature.

JASMINE WILD RICE SALAD *GF, V*
contains nuts
Dried Cranberries, Pecans, Pumpkin Seeds
Fuji Apple, Scallions, Parsley
Blood Orange Vinaigrette
\$40.00 (serves 10)

MEDITERRANEAN COUSCOUS SALAD *NF, Veg*
Bell Peppers, Olives, Cucumbers, Feta
Oregano Vinaigrette
\$50.00 (serves 10)

MEDITERRANEAN CHICKPEA SALAD
GF, NF, Veg
Arugula, Cucumber, Cherry Tomatoes, Capers
Crumbled Feta, Kalamata Olives
Shaved Onions, Dill & Lemon-Dijon Dressing
\$45.00 (serves 10)

MULTIGRAIN SALAD *GF, NF, V*
Quinoa, Brown Rice, Wild Rice, Dried Cherries
Sunflower Seeds, Fresh Herbs, Arugula
Lemon-Thyme Dressing
\$45.00 (serves 10)

QUINOA & CHICKPEA SALAD *GF, Veg*
contains nuts
Arugula, Jalapeño, Pine Nuts, Feta
Sun-Dried Cranberries, Scallions & Lemon
\$60.00 (serves 10)

TABBOULEH *NF, V*
Tomato, Onion, Mint, Parsley, Olive Oil & Lemon
\$50.00 (serves 10)

WHITE BEAN SALAD *GF, NF, V*
Red Pepper, Onion, Fresh Herbs Roasted Garlic
Extra Virgin Olive Oil
\$50.00 (serves 10)

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Sweets and Treats



Desserts

DESSERT ASSORTMENTS

*Custom quantities and substitutions not available.
Presented on white disposable platters. Enjoy chilled or at room temperature.*

GOURMET COOKIES *NF, Veg*

Birthday Cake
Dark Chocolate & Sea Salt
Raspberry White Chocolate Chip
\$35.00 (serves 12)

MINI GOURMET COOKIES *NF, Veg*

Birthday Cake
Dark Chocolate & Sea Salt
Raspberry White Chocolate Chip
\$35.00 (serves 12)

FALL/WINTER COOKIES *NF*

Gingersnap
Pumpkin Chocolate Chip
Cranberry Orange Shortbread
Dark Chocolate Coconut Macaroon
\$35.00 (serves 12)

JUMBO COOKIES *NF*

Filled Red Velvet
Dark Chocolate Sea Salt
Candy Blast
Cookies & Cream
\$35.00 (serves 12)

AMERICAN COOKIES

contains nuts
Chocolate Chip
Peanut Butter
Oreo
Shortbread Square
Oatmeal Raisin
\$40.00 (serves 25)

MINI COOKIES *NF*

Lime Meltaway
Black & White
Chocolate Dipped Cookie Sandwich
Coconut Macaroon
Raspberry Thumbprint
\$38.00 (serves 25)

MINI EUROPEAN COOKIES

contains nuts
Walnut Crescent
Linzer Square
Apricot Sandwich Cookie
Seven Layer
Russian Tea
\$45.00 (serves 25)

MINI PASTRIES *NF*

Raspberry Roulade Slice
Key Lime Tarts
Vanilla Bean Eclairs
Chocolate & Sea Salt Caramel Tart
\$40.00 (serves 12)

MINI FALL HARVEST BROWNIES & BARS

contains nuts
Apple Pie Kiss
Mocha Toffee Bar
Cranberry Orange Crumb Bar
Raspberry Swirl Cheesecake Bar
Cream Cheese Swirl Brownie
\$35.00 (serves 25)

MINI BROWNIES

contains nuts
White Chocolate Blondie
Rocky Road
Peanut Butter & Jelly
Cream Cheese Swirl
Candy Blast
\$40.00 (serves 25)

MINI DESSERT BARS *NF*

Toffee Crunch Bar
M&M Brownie Bite
White Chocolate Blondie
Lemon Bar
\$32.00 (serves 12)

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DESSERT ASSORTMENTS

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Presented on white disposable platters. Enjoy chilled or at room temperature.

BITE SIZED PIES

contains nuts
Pumpkin Spiced
Lemon Meringue
Classic Pecan
Apple Crumb
\$38.00 (Serves 12)

MINI CHEESECAKE BITES *NF*

Dark Chocolate Dipped
Orange Creamsicle
Raspberry Swirl
\$42.00 (Serves 12)

À LA CARTE DESSERTS

Minimum order of 5. No substitutions or customizations available.
Enjoy chilled or at room temperature.

STRAWBERRY RHUBARB GALETTE *NF*

Vanilla Shortbread Crust & Vanilla Whipped
Panna Cotta
\$6.00 each

LEMON BERRY TART *NF*

Chantilly Cream & Fresh Berries
\$7.00 each

PASSION FRUIT MERINGUE TART *NF*

Passion Fruit Cream & Torched Meringue
\$6.00 each

RASPBERRY FRANGIPANE TART *Veg*

Almond Cream Filling & Fresh Raspberries
\$6.50 each

STRAWBERRY PANNA COTTA & MIXED BERRIES

GF, NF
Strawberry Greek Yogurt Panna Cotta
White Chocolate Shavings
\$6.00 each

CHOCOLATE POT DE CRÈME *GF, NF, V*

Coconut Crunch, Fresh Berries
\$6.00 each

DARK CHOCOLATE & SEA SALT CARAMEL TART *NF*

Chocolate Ganache & Dulce de Leche
\$6.00 each

CREAM CHEESE SWIRL BROWNIE *NF, Veg*

\$3.00 each

DOUBLE CHOCOLATE BROWNIE *NF*

Dark Chocolate Chips
\$4.00 each

SEA SALT DARK CHOCOLATE CHUNK COOKIE *NF*

Maldon Salt
\$3.00 each

COCONUT MACAROON *GF, NF*

Chocolate Dipped
\$3.00 each

Desserts

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5522 DORSEY LANE, BETHESDA, MD 20816 PHONE 301.652.1515 EMAIL info@ridgewells.com



À LA CARTE SNACKS

Individually packaged.

ASSORTED WHOLE SEASONAL FRUIT

\$1.50 each

CHEX MIX® *NF, V*

\$2.50 each

MISS VICKIE'S® POTATO CHIPS *GF*

Assorted Flavors
\$3.25 each

SUN CHIPS®

Assorted Flavors
\$2.75 each

WHITE CHEDDAR POPCORN *GF*

\$3.00 each

BLUE TORTILLA CHIPS *V*

\$3.00 each

MINI PRETZELS

\$2.50 each

STACY'S® CINNAMON SUGAR PITA CHIPS *V*

\$2.75 each

KASHI® HONEY ALMOND FLAX *DF*

contains nuts
\$3.00 each

ORCHARD VALLEY® FRUIT & NUT MIX *DF*

contains nuts
\$4.50 each

PLANTERS® CHOCOLATE NUT MIX

contains nuts
\$2.50 each

PLANTERS® TROPICAL NUT MIX

contains nuts
\$2.50 each

KIND® BAR *GF*

contains nuts
\$4.00 each

NATURE VALLEY® CHEWY GRANOLA BAR *NF*

\$2.50 each

NATURE VALLEY® CRUNCHY GRANOLA BAR

contains nuts
\$3.00 each

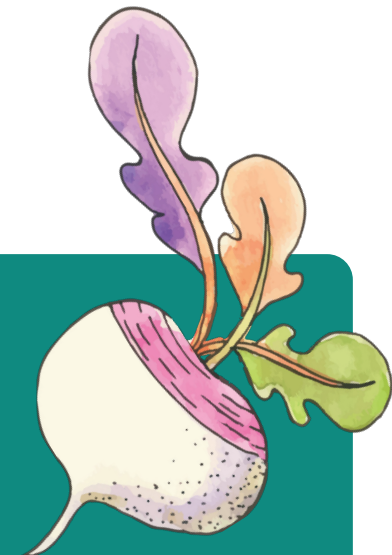
NUTRI-GRAIN® BAR

\$2.50 each

CURIOUS WHAT WE'RE COOKING UP NEXT?

Follow us on social media for the latest news, menu releases and ideas for your next event!

@RidgewellsDC #ridgewells



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Snacks

BOXED BEVERAGES

BOXED REGULAR COFFEE

Non-Dairy Creamer, Sugar in the Raw®, Sweeteners
\$35.00 each (160 oz. Box)

BOXED DECAF COFFEE

Non-Dairy Creamer, Sugar in the Raw®, Sweeteners
\$35.00 each (160 oz. Box)

BOXED HOT TEA

Black, Green & Decaf Teas
Non-Dairy Creamer, Honey, Sugar in the Raw®, Sweeteners & Lemon Wedges
\$35.00 each (160 oz. Box)

À LA CARTE BEVERAGES

TROPICANA® JUICE

Orange
Apple
Cranberry
\$2.65 each (10 Oz Bottle)

JUST ICED TEA®

Half Iced Tea & Half Lemonade
Green Tea with Honey
Unsweetened Green Tea
\$3.95 each (16.9 oz Bottle)

SODA

Coke
Diet Coke
Sprite
Ginger Ale
\$1.75 each (12 Oz Can)

SPINDRIFT® SPARKLING WATER

Lime
Orange Mango
Grapefruit
\$2.00 each (12 Oz Can)

WATER

Bottled Water *\$2.95 each (16 Oz, Eco Aluminum Bottle)*
Eco® Water *\$2.50 each (16.9 Oz, Paper Carton)*
Sparkling Water *\$3.50 each (16.9 Oz, Glass Bottle)*

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