Holiday Menu





THEY SAY A PARTY WITHOUT CAKE IS JUST A MEETING...

And we couldn't agree more. Say hello to our gingerbread wreath cake! New for 2024, this celebratory treat marries nostalgia with modern flavors. Filled with homemade cranberry orange preserves, and frosted in a classically delicious cream cheese icing, our cake is topped with gorgeous hand-piped poinsettia and gold foil detailing. Serves up to 20.

See all desserts on Page 14!



Ordering

ORDERING GUIDELINES

Holiday menu items and prices are valid for pickup or delivery from November 18, 2024 through January 2, 2025.

All orders picked up at Ridgewells require a pre-authorized credit card to reserve the order, and must be paid in full at time of order. We accept Visa, MasterCard, American Express and Discover. There is a 3.5% credit card processing fee added to all credit card transactions. Prices do not include tax or deliverv.

All food will be presented in disposable serveware.

ORDERING DEADLINES

THANKSGIVING

(Thursday, November 28, 2024) All orders must be received by 10:00 AM on Monday, November 25, 2024 *Orders may be picked up on Wednesday, November 27th, 8:00 AM to 12:00 PM, or delivered for an additional fee.

THANKSGIVING DELIVERIES begin at 8:00 AM on Wednesday, November 27th, and continue throughout the day. Due to the volume of orders, we cannot accommodate requests for specific delivery times, and we are unable to provide more precise delivery windows. If you have a busy day planned and are not available to be home throughout the day to receive your order, we recommend choosing our pickup option instead. We are conveniently located just off River Road in Bethesda, and have been making our pickups fun for decades!

HANUKKAH

(Wednesday, Dec. 25, 2024 - Thursday, Jan. 2, 2025) All orders must be received 72 business hours prior to your desired pickup date.

*Orders may be picked up Monday - Friday, 12:00 PM to 4:00 PM, or delivered for an additional fee. Ridgewells will be closed on Wednesday, December 25th for the Christmas holiday.

HANUKKAH DELIVERIES may take place within a 4-hour window on your requested date. Please note that we do not deliver on Sundays, and no deliveries will take place on Wednesday, December 25th.

CHRISTMAS

(Wednesday, December 25, 2024) All orders must be received by 3:00 PM on Thursday, December 19, 2024 *Orders may be picked up on Tuesday December 24th, 8:00 AM to 11:00 AM, or delivered for an additional fee.

CHRISTMAS DELIVERIES begin at 8:00 AM on Tuesday, December 24th, and continue throughout the day. Due to the volume of orders, we cannot accommodate requests for specific delivery times, and we are unable to provide more precise delivery windows. If you have a busy day planned and are not available to be home throughout the day to receive your order, we recommend choosing our pickup option instead. We are conveniently located just off River Road in Bethesda, and have been making our pickups fun for decades!





2024 CHOCOLATE BÛCHE DE NOËL: PAGE 14



"THE GOAT" (CHEESECAKE): PAGE 14



GRILLED SALMON: PAGE 8



GALETTES & SAVORY TARTS: PAGE 11



NEW YEARS EVE PARTY? CALL US!

Snacks & Platters

HORS D'OEUVRES

FRESH FIG & GOAT CHEESE BITES GF. NF Candied Bacon \$35.00 (Dozen)

BACON WRAPPED DATES DF, GF, NF \$25.00 (Dozen)

BACON WRAPPED SWEET POTATOES DF, GF, NF Maple & Chipotle Glaze \$30.00 (Dozen)

CRANBERRY CHICKEN SKEWERS DF. GF. NF Sweet & Tangy Cranberry Glaze \$35.00 (Dozen)

CRAB CROQUETTES $N\!F$ Key Lime Dipping Sauce \$35.00 (Dozen)

MINI RED POTATO & SMOKED SALMON GF, NFChive Sour Cream & Caviar \$25.00 (Dozen)

ROASTED BUTTERNUT SQUASH CUPS GF. NF. Veg Maple Goat Cheese & Spiced Pumpkin Seeds \$25.00 (Dozen)

MINI HORS D'OEUVRES ASSORTMENT GF, NFFresh Fig & Goat Cheese Bites Cranberry Glazed Chicken Skewers Roasted Butternut Squash Cup & Maple Goat Cheese Bacon Wrapped Sweet Potato \$65.00 (24 Pieces Total, 6 Pieces of Each)

PLATTERS & BOARDS

THE SNACK BOARD

Chocolate Dipped Bacon, Boursin Spread & Manchego Candied Heirloom Carrots Blistered Mini Bell & Shishito Peppers Pepperoncini, Olives & Cornichons Medley Ridgewells Trail Mix, Fig Jam House-Made Crackers & Herbed Crostini \$150.00 (Serves 15)

WINTER VEGETABLE PLATTER GF, NF, Veg Baby Carrots, Mini Bell Peppers, Cherry Tomatoes Carnival Cauliflower, Persian Cucumbers Red Belgian Endive, Green Goddess Dressing \$45.00 (Serves 8)

SMOKED SALMON PLATTER $N\!F$ Shaved Red Onions, Tomatoes, Capers Cream Cheese, Lemon Wedges, Fresh Dill Pumpernickel Toast \$75.00 (Serves 6)

SHRIMP COCKTAIL DF. GF. NF Tangy Cocktail Sauce, Fresh Lemon Wedges \$50.00 (21 Pieces)

MARYLAND CRAB DIP CASSEROLE $N\!F$ Lump Crab, Parmesan & Old Bay, Pretzel Chips To Be Served Warm \$95.00 (Serves 15)

FEATURED FAVORITE FOR 2024

BLOODY MARY SNACK BOARD

Bloody Mary Mix (Alcohol Not Included) Baby Carrots, Celery Hearts, Heirloom Cherry Tomatoes Mini Bell Peppers, Red Radishes, Pickled Pearl Onions Blue Cheese Olive, Assorted Cheese Cubes, Mini Brie Crispy Bacon, Shrimp Cocktail, Smoked Salmon Cream Cheese Sourdough Crostini, Pepper Jelly, Cocktail Sauce, Ridgewells Nut Mix Fresh Lemons, Limes & Oranges, Fiesta Picks \$150.00 (Serves 12)



Salads

FENNEL & WINTER RADISH SALAD GF. NF. V

Winter Lettuce, Radish & Blood Oranges Pomegranate Vinaigrette \$30.00 (Serves 6)

LIVEWELL SALAD GF, NF, V

Romaine, Shaved Radish & Baby Beets Chia, Sunflower & Pumpkin Seeds Red Wine Vinaigrette \$30.00 (Serves 6)

POMEGRANATE & WINTER GREENS SALAD GF, Veg

Winter Lettuce Mix, Pomegranate Seeds, Spiced Apples Crumbled Bleu Cheese, Salted Walnuts Prickly Pear Vinaigrette \$35.00 (Serves 6)

Soups

FALL FORAGED MUSHROOM SOUP GF, NF, Veg Caramelized Shallots & Fine Herbs

\$25.00 (Quart)

ROASTED BUTTERNUT SQUASH SOUP GF, NF, V

Thyme Essence \$25.00 (Quart)

ROASTED CAULIFLOWER SOUP *GF, NF, Veg*

Pomegranate, Pepita & Apple Relish \$25.00 (Quart)

Bread & Butter

PARKER HOUSE ROLLS NF. Veg With Herbs & Sea Salt \$6.00 (Half Dozen)

CORNBREAD STICKS NF, Veg

\$6.00 (Half Dozen)

ARTISINAL CROISSANT ROLLS NF, Veg

\$8.00 (Half Dozen)

SOURDOUGH BOULE NF, Veg Herbes de Provence Butter \$15.00

FEATURED FAVORITE FOR 2024

BUTTER IN A JAR GF, NF, Veg

Choice of:

- Herb Garden Bliss
- Maple Butter Bliss
- Pumpkin Spiced

\$6.00 per Jar

Sauces & Gravy

CABERNET MUSTARD SAUCE DF, GF, NF \$16.00 (Pint)

CLASSIC BEEF DEMI GLACE DF. GF. NF \$20.00 (Pint)

CRANBERRY ORANGE RELISH DF, GF, NF \$12.00 (Pint) | \$20.00 (Quart)

HORSERADISH SAUCE GF, NF, Veg \$9.00 (Pint)

MUSHROOM GRAVY GF, NF, Veg \$16.00 (Quart)

TURKEY GRAVY DF. GF. NF \$15.00 (Quart)



Entrées & Displays

TURKEY

ROASTED WHOLE TURKEY DF, NF

Net Weight 9.5-10 lbs. Includes Herbed Dressing, Turkey Gravy & Cranberry-Orange Relish \$185.00 (Serves 10-12)

*Available for Thanksgiving and Christmas Eve only.

ROASTED HALF TURKEY DF, NF

Net Weight 3-5 lbs. Includes Herbed Stuffing, Turkey Gravy & Cranberry-Orange Relish \$100.00 (Serves 4-6)

*Available for Thanksgiving and Christmas Eve only.

ROCKINGHAM TURKEY *DF, GF, NF*

Sliced & Displayed Herb Roasted Whole Turkey Fresh Seasonal Fruits & Cranberry Relish \$185.00 (Serves 10-12)

*Available for Thanksgiving and Christmas Eve only.

ROASTED TURKEY BREAST DISPLAY DF, GF, NF

Sliced & Displayed Roasted Turkey Breast To be Served at Room Temperature \$155.00 (Serves 10-12)

*Available for Thanksgiving and Christmas Eve only.

SAGE ROASTED TURKEY BREAST DF, GF, NF

Rosemary, Sage & Thyme \$140.00 (Serves 10-12)

*Available for Thanksgiving and Christmas Eve only.

TURKEY ROULADE DF, NF

Stuffed Boneless Turkey Breast, Herbed Croutons Caramelized Onions, Apples, Fennel Seeds & Parsley \$85.00 (Serves 6-8)

CHICKEN

GREEK-STYLE GRILLED CHICKEN

& VEGETABLES GF, DF, NF

Free-Range Chicken, Roasted Zucchini Red Onions, Mini Bell Peppers & Feta Cheese \$35.00 (Serves 4-6)

PORK

HOLIDAY SPIRAL CUT HONEY GLAZED HAM $N\!F$

Cheddar Scones, Homemade Honey Mustard Sauce \$150.00 (Serves 6-8)

CRANBERRY GLAZED PORK LOIN DF. GF. NF

With Wilted Kale & Caramelized Onions \$150.00 (Serves 8-10)

BEEF

POT-AU-FEU DF, GF, NF Beef Short Ribs, Baby Carrots Sweet Onions, Melted Leeks Fingerling Potatoes & Caramelized Cherry Tomatoes \$45.00 (Serves 4-6)

ROASTED BEEF TENDERLOIN $N\!F$

Roasted Beef Tenderloin Red Onion Marmalade, Horseradish Cream Sauce, Rolls \$390.00 (Serves 20)

BEEF WELLINGTON $N\!F$

Roasted Beef Tenderloin With Duxelle Mushrooms Wrapped in Puff Pastry, Classic Demi Glace \$300.00 (Serves 10-12)

WHOLE ROASTED BEEF TENDERLOIN AU POIVRE $N\!F$

Roasted Beef Tenderloin Cranberry & Jalapeño Compote Rosemary & Honey Butter Parker House Rolls \$390.00 (Serves 20)

SEAFOOD

GRILLED SALMON GF, NF

Roasted Heirloom Tomatoes, Red Onions Pesto & Fresh Lemon \$160.00 (Serves 8-10)

THYME-MAPLE GLAZED SALMON GF, NF

\$160.00 (Serves 8-10)

CHILEAN SEABASS PUTTANESCA GF, NF

Mixed Olives, Capers, Roasted Tomatoes & Fresh Basil \$200.00 (Serves 4)

VEGETARIAN & VEGAN

QUINOA CRUSTED ACORN SQUASH GF, NF, V

Minted Edamame, Sweet Pea & Cranberry Medley Roasted Baby Carrots \$40.00 (Serves 4)

ROASTED HASSELBACK BUTTERNUT

SQUASH DISPLAY *GF, Veg*

Spiced Pecans, Cranberries, Goat Cheese Pickled Peppers, Arugula, Pickled Mustard Seeds \$55.00 (Serves 6)





THE ROASTED HALF TURKEY (PERFECT FOR AN INTIMATE GATHERING): PAGE 8

Sides

VEGETABLES

CARAMELIZED BRUSSELS SPROUTS GF, NF, V

Pearled Onions & Sundried Cranberries \$32.00 (Serves 6)

CORN SOUFFLÉ GF, NF, Veg Chives & Brunoise Bell Peppers \$25.00 (Serves 6)

CRANBERRY SUCCOTASH GF, NF, V Edamame, Corn & Butternut Squash \$30.00 (Serves 6)

GREEN BEANS & MUSHROOM CASSEROLE GF, NF, Veg Béchamel & Chives \$30.00 (Serves 6)

HARICOTS VERTS GF, Veg Pecans, Sun-Dried Cranberries & Spice Butter \$30.00 (Serves 6)

MAPLE GLAZED BABY CARROTS GF, NF, Veg \$30.00 (Serves 6)

ROASTED BRUSSELS SPROUTS & BUTTERNUT SQUASH MEDLEY GF, NF, VSour Cherries, Cippolini Onions & Parsley \$30.00 (Serves 6)

STUFFING & PUDDING

CORNBREAD STUFFING NF, Veg Foraged Mushrooms & Leeks \$30.00 (Serves 6)

PORK & FENNEL SAUSAGE STUFFING $N\!F$ Wild Mushrooms \$35.00 (Serves 6)

HOMEMADE HERBED STUFFING NF, Veg \$30.00 (Serves 6)

BACON & GRUYERE BRIOCHE BREAD PUDDING NF, Veg Caramelized Vidalia Onions \$40.00 (Serves 6)

CASSEROLES

CREAMY KALE & ORECCHIETTE CASSEROLE NF, Veg Fresh Nutmeg, Mascarpone & Blistered Vine Tomatoes **Basil Pesto** \$40.00 (Serves 6)

ROASTED ROOT VEGETABLE CASSEROLE GF, NF, VBeets, Sweet Potatoes, Carrots Sundried Cranberries & Fresh Herbs \$38.00 (Serves 6)



BACON & GRUYERE BRIOCHE BREAD PUDDING

POTATOES

CANDIED SWEET POTATOES *GF, NF, Veg* Cinnamon & Orange Scented, Brûléed Marshmallows \$30.00 (Serves 6)

MASHED SWEET POTATOES GF, NF, Veg Vanilla Scented Maple Syrup \$30.00 (Serves 6)

MASHED YUKON GOLD POTATOES GF, NF, Veg \$30.00 (Serves 6)

SCALLOPED POTATOES GF, NF, Veg Mornay Sauce \$30.00 (Serves 6)

SWEET POTATO SOUFFLÉ GF, Veg Bourbon Pecans & Toasted Marshmallows \$30.00 (Serves 6)

MAC & CHEESE

LOBSTER MACARONI & CHEESE $N\!F$ Smoked Gouda, Red Bell Peppers & Chives \$60.00 (Serves 6)

MACARONI & CHEESE NF, Veg Panko & Parmesan Crust \$30.00 (Serves 6)

TRUFFLE MACARONI & CHEESE $N\!F$ \$35.00 (Serves 6)



Galettes

CARAMELIZED RED ONION & HONEY THYME GALETTE NF, Veg

Bleu Cheese, Rosemary, Blistered Grapes & Candied Kumquats Wild Arugula

\$35.00 (10" Galette, Serves 6)

FIG & PROSCIUTTO GALETTE $N\!F$

Cippolini Onions, Sweety Drop Peppers Goat Cheese Crumble & Pepper Cress

\$40.00 (10" Galette, Serves 6)

LEMON GOAT CHEESE & APPLE GALETTE NF, Veg

Figs, Arugula & Cracked Tellicherry Pepper \$30.00 (10" Galette, Serves 6)

ROASTED ARTICHOKES & MANCHEGO GALETTE NF, Veg

Ricotta, Sweety Drop Peppers Crispy Garlic Chips & Fresh Thyme

\$30.00 (10" Galette, Serves 6)

ROASTED BRUSSELS SPROUTS & WHISKEY BACON GALETTE $N\!F$

Aged Balsamic Reduction, Pickled Cranberries & Sour Cherries Frosted Goat Cheese, Butternut Squash & Wilted Kale

\$40.00 (10" Galette, Serves 6)

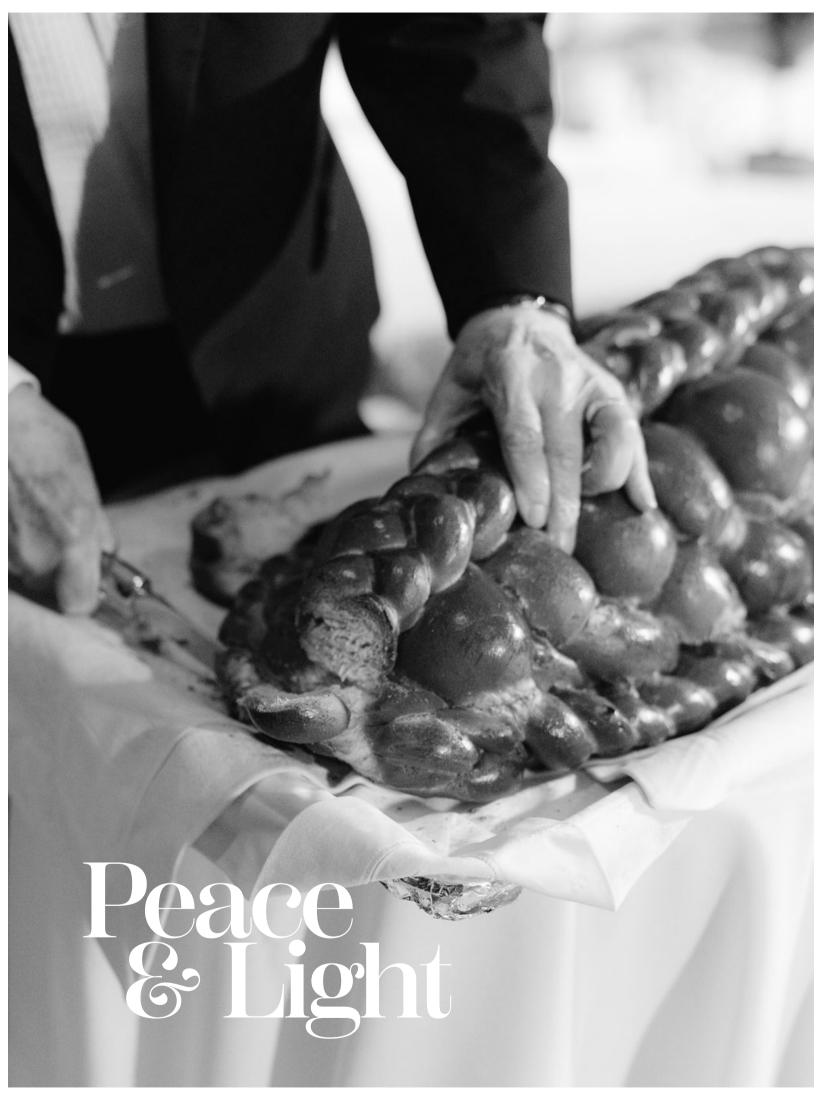
WINTER VEGETABLE GALETTE NF, Veg

Roasted Fennel, Red Onions, Artichokes Cippolini & Butternut Squash, Dill & Feta Mousse \$30.00 (10" Galette, Serves 6)



PASS THE GALETTES!

Our made-from-scratch, buttery, flaky crusts are topped with a cornucopia of seasonal delights for a dish that is best served shared. Our creations are dreamed up by our Executive Chef to be the perfect compliment to holiday gatherings, with bold flavors that are sure to have guests raving.



BRAIDED CHALLAH: PAGE 13







Hanukkah Traditions

BRAIDED CHALLAH NF. Veg \$15.00 (Serves 8-10)

MATZO BALL SOUP DF, GF, NF Chicken Broth, Aromatic Vegetables Four Matzo Balls Per Order \$30.00 (Quart - Serves 4)

CHEESE BLINTZES $N\!F$ Farmer's Cheese & Ricotta Filling, Fresh Berries \$30.00 (Dozen)

BRAISED BEEF BRISKET DF. GF. NF Caramelized Onions & Carrots \$75.00 (Serves 8)

TRADITIONAL LATKES $NF,\ V$ Homemade Applesauce \$35.00 (Dozen)

CHOCOLATE-DIPPED COCONUT MACAROONS GF, NF, Veg \$15.00 (Half Dozen)

FLOURLESS CHOCOLATE CAKE GF. NF Dark Chocolate Ganache & Vanilla Whipped Cream \$35.00 (9" Cake)



Sweets & Treats

CAKES

BÛCHE DE NOËL

Vanilla Chiffon Cake Chocolate Mousse Filling Chocolate Buttercream \$60.00, NF, Veg (Serves 10-12)

Vanilla Chiffon Cake Mocha Mousse Filling Mocha Buttercream \$55.00, NF (Serves 10-12)

GINGERBREAD

WREATH CAKE NF, Veg Cranberry Orange Preserves Cream Cheese Icing \$85.00 (9" Round - Serves 20)

PUMPKIN ROULADE NF, Veg Pumpkin Spice Chiffon Cake Cream Cheese Filling \$38.00 (Serves 10-12)

PEPPERMINT ROULADE $N\!F$

Chocolate Sponge Cake & Peppermint White Chocolate Mousse Filling \$38.00 (Serves 10-12)

FLOURLESS CHOCOLATE CAKE GF, NF

Dark Chocolate Ganache & Vanilla Whipped Cream \$35.00 (9" Cake)

PIES

CLASSIC APPLE PIE *NF, Veg* \$24.00 (10" Pie - Serves 10-12)

CRANBERRY & BLOOD

ORANGE PIE NF, Veg Rosemary Pie Crust & Meringue \$26.00 (10" Pie - Serves 10-12)

PECAN PIE *Veg* \$25.00 (10" Pie - Serves 10-12)

PUMPKIN PIE NF

Cinnamon Whipped Cream \$25.00 (10" Pie - Serves 10-12)

BITE SIZE PIES

Pumpkin Spice Lemon Meringue Classic Pecan Apple Crumb \$38.00 (20 Mini Pies - 5 of Each)

HARVEST APPLE PIE POPS NF, Veg

Flaky Pastry Shell Cinnamon Sugar \$12.00 (Half Dozen)

COOKIES

CHOCOLATE BRUSHED TURKEY CUTOUT COOKIES NF, Veg

Dark Chocolate Dipped \$15.00 (Half Dozen)

THANKSGIVING

COOKIE ASSORTMENT NF, Veg

Cinnamon Chip Shortbread Maple Viennese Swirl Pumpkin Chocolate Chip Thanksgiving Cut-Out Sugar Cookies \$25.00 (15 Cookies)

WINTER COOKIE ASSORTMENT Veg

Gingersnaps
Santa's Whiskers
Peppermint Pinwheels
Decorated Cut Out Sugar Cookies
Chocolate Peppermint
Krinkle Sugar Cookies
\$25.00 (15 Cookies)

ASSORTED COOKIE CUPS NF, Veg

Dark Chocolate Sea Salt & Chocolate Buttercream, Red Velvet & Cream Cheese Icing \$25.00 (15 Cookie Cups)

CHOCOLATE-DIPPED COCONUT MACAROONS *GF, NF, Veg*

\$15.00 (Half Dozen)

CHEESECAKE, TARTS & MORE

PUMPKIN CHEESECAKE $N\!F$

Graham Cracker Crust & Cranberry Gel Vanilla Whipped Panna Cotta \$30.00 (9" Round, Serves 15)

THE GOAT $N\!F$

Gingersnap Crust, Goat Cheese Cheesecake, Fresh Figs & Whipped Goat Cheese Mousse \$50.00 (9" Round, Serves 15) STICKY TOFFEE PUDDING NF, Veg

Butter Rum-Soaked Date & Coconut Cake Best Served Warm \$25.00 (Serves 6)

CHAI & COOKIE BUTTER PARIS BREST NF

Craquelin Paté à Choix Chai Spice Mousseline Biscoff Cookie Butter \$45.00 (Serves 12) PEAR GALETTE NF, Veg Red Wine Poached Pears Apricot Glaze \$24.00 (9" Galette, Serves 4-6)

RASPBERRY & CHOCOLATE

ENTREMET GF, NF
Flourless Chocolate Cake
Dark Chocolate Mousse
Raspberry Gelée
Raspberry Crunch Rocher
\$48.00 (9" Entremet, Serves 15)



Breakfast

CRÈME BRÛLÉE FRENCH TOAST CASSEROLE NF, Veg Vanilla Powdered Sugar & Blueberries \$35.00 (Serves 6)

VANILLA PANCAKE CASSEROLE *NF, Veg* Powdered Sugar & Fresh Berries \$30.00 (Serves 6)

ASPARAGUS & THREE CHEESE STRATA *GF, NF, Veg* Swiss, Ricotta & Cheddar Cheeses Fresh Herbs \$50.00 (Serves 6)

BROCCOLI & CHEDDAR QUICHE NF, Veg \$35.00 (Serves 6)

HAM FRITTATA *GF, NF* Swiss Cheese, Spinach & Fresh Herbs \$35.00 (Serves 6)

VEGETABLE FRITTATA *GF, NF, Veg*Bell Peppers, Vidalia Onions, Swiss Cheese & Fresh Herbs \$30.00 (Serves 6)



GINGERBREAD WREATH CAKE: PAGE 14



ASSORTED COOKIE CUPS: PAGE 14







Best Holiday Ever

EVERYTHING YOU WANT, MINUS ALL THE PRESSURE

Delectable hors d'oeuvres to set the mood for a memorable evening, fresh takes on favorite traditions, and sumptuous desserts to wow at any gathering. PLUS a gorgeous table setting (with dishes you don't have to wash!), furniture rentals, and floral arrangements that stun. Did we mention staff and helping hands?

We've assembled a team of the best in the business to help you bring your holiday gathering vision to life. Check out their info below and give them a ring to chat about easy rentals, or ask to speak with a Ridgewells Event Designer to have us coordinate a full-service event with all the bells & whistles.

PICKUP, DELIVERY OR FULL-SERVICE CATERING



Ridgewells Catering www.ridgewells.com (301) 652-1512 5522 Dorsey Lane, Bethesda, MD 20816 Instagram: @RidgewellsDC

FLORALS

HELEN OLIVIA

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something vintage

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Instagram: @smthingvintage



Table Manners www.tablemannersdc.com 301-277-0582 Hyattsville, MD Instagram: @tablemannersdc



Perfect Settings www.perfectsettings.com (202) 596-8445 North Englewood, MD Instagram: @perfectsettingsllc



HOLIDAY COOKIES: PAGE 14

STAY UP TO DATE!

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





