

CATERING MENU



## ORDERING INFORMATION AND CATERING POLICIES



*Event Confirmation / Payments* A non-refundable deposit, along with a signed catering contract, is required in order to confirm an event. Final menu selections and an advanced payment of 100% of the estimated food and beverage charges will be payable thirty days prior to the date of the function. Additional charges incurred during the function will be payable at the conclusion of the event. Additional food and beverage items can be ordered by the group representative up until seven business days prior to a function date.

*Minimum Requirements & Guarantee* A minimum purchase of food and beverage may be required during our high season, weekend evenings to hold your exclusive event. The attendance must be guaranteed in advance, per your contract. This number will in no case be reduced after the cut-off, and charges will be executed accordingly. If the required guarantee is not provided by your contracted deadline, the original count at the time of event confirmation will be considered the guarantee.

*Cancellation Policy* Should the function be canceled 30 days or less prior to the function date, The Ridge Tahoe will retain 100% of the estimated food and beverage costs. If such payment has not been received as of the date of cancellation, The Ridge Tahoe will collect payment from the guarantor (or authorized representative) within 7 days of the date of cancellation.

*Planning Deadline* It is necessary that we are in receipt of final menu selection, room set up requirements, and all relevant details for which we are responsible, no later than your contracted deadline prior to the function date.

*Menu Pricing* Certain items are subject to seasonal availability. The Ridge Tahoe reserves the right to offer substitutions if food and beverage are not up to our level of quality. If, upon final confirmation of menu selections, The Ridge Tahoe finds that an item is not available at customary prices, the client will have the option to choose an alternative selection or pay a premium.

*Quality Assurance* The quality of The Ridge Tahoe food is guaranteed. Due to health regulations, The Ridge Tahoe will not allow food to be brought on or taken off premises. Special and custom menus can be designed upon request. Consuming raw or under cooked meats, poultry, seafood, mollusks, or eggs may increase your risk of food-borne illness.

*Guest Responsibility* The party/organization scheduling an event agrees to assume full responsibility for the conduct of its members, and assumes liability for charges incurred by its members and/or damages caused by its members. Taping or posting any materials on any walls is strictly prohibited without prior approval of the Sales and Catering office. The Ridge Tahoe is not responsible for lost or stolen articles. For the safety of our patrons The Ridge Resorts reserves the right to refuse alcoholic beverage service at our discretion.

*Additional Charges* Prices quoted do not include 6.75% Nevada state sales tax and 20% service fee. An assembly/set up fee may be charged for set up of additional event items such as, but not limited to, centerpieces, decorations & party favors. These additional services must be arranged in advance with the Group Sales Coordinator and delivered at least 24 hours prior to the event. Groups of 19 people or less will incur a \$50.00 service charge. Additional facility charges apply.

## BREAKFAST BUFFETS

### *Hot Breakfast Buffet*

\$19

Continental Breakfast plus two of the following:

- **Farm Fresh Scrambled Eggs**  
with or without cheese
- **Hickory Smoked Bacon**
- **Tuscany Sweet Sausage**
- **Home-style Biscuits and Gravy**
- **Country Potatoes**
- **Hearty Omelet**
  - Ham and Cheese
  - Vegetable
- **Irish Steel Cut Oatmeal**
- **Cream of Wheat**

Or Continental Breakfast plus one of the following:

- **Croissant or English muffin Sandwich**  
Scrambled Egg, Ham, Bacon or Sausage and Cheese
- **Denver Stuffed Popover**  
Scrambled Eggs tossed with honey cured ham, onions, bell peppers, cheddar cheese filled into our own signature jumbo popover
- **Breakfast Wrap**  
Scrambled egg and cheese, wrapped in a Spinach herb wrap, salsa, Sour Cream on the side  
Add \$1.00 for Guacamole

### *Continental Breakfast Buffet*

\$13

- **Assorted Danish, Sliced Banana Bread, Assorted Muffins, Fresh Fruit, Orange Juice, Coffee, Decaf, Hot Tea**
- **Bagels with Cream Cheese add \$3**

### *A la carte Breakfast Enhancements*

\$5

- **Fresh Fruit Compote**
- **Irish Steel Cut Oatmeal**
- **Mini Granola, Yogurt, Fruit Parfait**
- **Warm Apple Cinnamon Crepe**

### *Box Breakfast To Go*

\$13

- **Orange Juice**
- **Whole Fruit**
- **Bagel with Cream Cheese or Large Muffin**
- **Mini Granola and Yogurt Parfait**  
Add Self-Service Coffee Station \$3



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## ELEGANT BRUNCH BUFFETS

### *Mountain Peak Buffet*

\$32 per person

Please select three from any Sunrise Buffet Items  
And/or any of these Entrees.

- **Chicken Anna**  
Breast of Chicken, sautéed fresh basil, garlic, artichoke hearts, tomato and white wine
- **Salmon**  
Poached Salmon over wilted baby spinach topped with citrus bearer blank
- **Pasta Primavera**  
Fresh blend of Seasonal Vegetables with choice of Olive Oil and Garlic or Alfredo tossed with penne pasta
- **Tilapia**  
Herb Seasoned, Grilled White Fish with Roasted Shallot Butter Sauce

### *Sunrise Buffet*

\$25 per person

Please select three items.

- **Eggs Benedict**  
Poached Eggs with Canadian Bacon on English Muffin with Hollandaise Sauce
- **Denver Stuffed Jumbo Popovers**  
Scrambled Eggs tossed with Honey Cured Ham, onions, bell peppers, cheddar cheese filled into our own signature jumbo popover
- **Assorted Frittatas**  
Our version of Italian crustless quiche. Vegetable, Meat, or Shrimp with chive sour cream
- **Top of the Mountain Omelet**  
Ham, mushrooms, onions, bell peppers and cheese
- **Belgium Waffles**  
Vanilla whipped cream, tropical fruit and maple syrup
- **Banana Cream Stuffed French Toast**  
Texas Toast stuffed with bananas, cinnamon, cream cheese, topped with Maple syrup and powdered sugar

### *Buffet Accompaniments*

Please select three items.

- **Seasonal sliced Fruits**
- **Mini Bagels with Cream Cheese**
- **Caesar Salad**
- **Country Potatoes**
- **Mini Fruit Yogurt & Granola Parfait**
- **Organic Mixed Baby Green Salad**
- **Add Hickory Smoked Bacon or Tuscany Sweet Sausage** add \$1.00 per person
- **Assorted Mini Desserts** add \$5.00 per person

### *Carving Station*

Add \$6 per person, per choice to buffets above.

\*75.00 Carving Station Service is required.

- **Prime Rib of Beef** served with Au Jus and Creamy Horseradish Sauce
- **Honey Baked Ham** served with spicy Asian Mustard Sauce
- **Oven Roasted Turkey** served with Cranberry Sauce

### *Eye-Openers*

- **Champagne, Bloody Mary Bar, Bellini Stations available on request.**  
Ask for price quote.



## BUFFET LUNCH

### *Pasta Buffet*

\$23

Pasta Buffet includes Salad Bar and Garlic Bread.

**Choice of two Pasta Dishes:**

- **Penne Primavera, with Oil & Garlic, Alfredo or Marinara Sauces**
- **Wild Mushroom Ravioli**
- **Cheese Tortellini with Marinara or Bolognese** (Italian Meat Sauce)
- **Linguini & Meatballs with Marinara**
- **Classic Fettuccini Alfredo**

\*Add Chicken for \$5

### *Fiesta Buffet*

\$21

■ **Assorted Seasoned Meats.**

**Choose two of the following:** Chicken, Beef, or Pork

\*Add a third meat choice for \$4

- **Flour Tortillas**
- **Spanish rice and Refried Beans**
- **Lettuce, Tomato, Onion, Jalapeño, Olives**
- **Shredded Cheese Blend**
- **Chips and salsa**

\*Add Jumbo Tortilla Salad Bowls for \$1.50

\*Add Guacamole for \$1.75

### *Deli Buffet*

\$19

- **Assorted sliced Luncheon Meats** Smoked Turkey, Honey Ham, Lean Roast Beef
- **Assorted Cheese Slices** Swiss Cheddar, Pepper Jack
- **Assorted Sliced Breads** 7 Grain, Wheat, White, Sourdough
- **Condiment Platter** Lettuce, Tomato, Pickles, Onion, Mayonnaise, Mustard
- **Assortment Chips**
- **Choice of one salad:** Tossed Greens, Caesar Salad, Potato Salad, Pesto Pasta Salad
- **Add Soup for \$5:** New England Clam Chowder, Tomato-Basil

### *Box Lunches*

\$16

All Box Lunches served with Fresh Whole Fruit, Pasta Salad, Jumbo Cookie or Fudge Brownie, and Bottled Water.

■ **Sandwiches**

- Italian Salami, Mozzarella Cheese, Roasted Pepper, Garlic Aioli
- Honey Ham with Cheddar Cheese, Sweet Hot Mustard, Lettuce, Tomato
- Lean Roast Beef with Swiss cheese, Horseradish Mayonnaise, Lettuce, Tomato
- Roasted Turkey with Swiss cheese, Cranberry Mayonnaise, Lettuce, Tomato

■ **Wraps**

- Made fresh on your choice of Spinach, Sun-dried Tomato or Garlic Herb Wrap
- Spa Wrap - Balsamic Roasted Portobello Mushroom, Hummus, Lettuce and Tomato
  - Teriyaki marinated Tri-tip beef, sesame noodles, and string vegetables
  - Chicken Caesar

### BREAK SERVICE / LUNCH DESSERT OPTIONS

■ Assorted Cheese and Crackers	\$5	■ Fudge Brownies, Assorted Jumbo Cookies or Lemon Bars	\$4
■ Mini Fruit Yogurt & Granola Parfait	\$5	■ Assorted Power, Granola and Candy Bars	\$4
■ Popcorn, Caramel Corn, Spicy Snack Mix Trio	\$6	■ Gourmet Ice Cream Bars	\$5
■ Assorted Chips and Pretzels	\$5		

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*All American Barbecue*

- |  |             |                                   |             |
|--|-------------|-----------------------------------|-------------|
| <b>Old Fashioned Barbecue</b>              | <b>\$23</b> | <b>Cowboy's Favorite Barbecue</b> | <b>\$35</b> |
| ■ <b>Hamburgers with or without Cheese</b> |             | ■ <b>Marinated Tri Tip Beef</b>   |             |
| ■ <b>Veggie Burgers</b>                    |             | ■ <b>House Smoked Pork Ribs</b>   |             |
| ■ <b>Hot Dogs*</b>                         |             | ■ <b>Chicken Breast</b>           |             |
- \*Add Chili and Cheese for \$1 more

**Each Menu Served with choice of three side dishes:**

- **Baked Beans**
- **Potato Salad**
- **Pesto Pasta Salad**
- **Tossed Green Salad**
- **Coleslaw**

**Choose One Bread:**

- **Garlic Bread**
- **Cornbread Muffins** (Jalapeno or Regular)

\*Add Fresh Seasonal Fruit Platter \$3

\*Barbecue Attendant Required for Barbecue Menus. \$50/hour with One Hour Minimum

*Caribbean Barbecue*

**Choose Any Two Entrées for \$30**

**Choose Any Three Entrées for \$35**

- **Jerk Chicken with Mango Chutney**
- **Caribbean Sausage**
- **Jamaican Beef Kabobs**
- **Add Shrimp Skewers add \$5 more**

**Each Menu Served with choice of three side dishes:**

- **Baked Beans**
- **Potato Salad**
- **Pesto Pasta Salad**
- **Tossed Green Salad**
- **Coleslaw**

**Choose One Bread:**

- **Garlic Bread**
- **Cornbread Muffins** (Jalapeno or Regular)

\*Add Fresh Seasonal Fruit Platter \$3

\*Barbecue Attendant Required for Barbecue Menus. \$50/hour with One Hour Minimum



## APPETIZER MENU

■ <b>Shrimp Cocktail</b> Homemade Cocktail Sauce with Horseradish and Garlic Aioli	\$12
■ <b>Antipasto Platter</b> Marinated Assorted Vegetables, Meats and Cheeses, Italian Bread	\$10
■ <b>Assorted Fresh Fruit and Cheese</b> With Crackers	\$8
■ <b>Baked Brie</b> Baked in Puff Pastry with Green Apples, Honey Drizzled and topped with Sliced Almonds. Served with Crostinis	\$8
■ <b>Dip Trio Appetizer</b> Lime Scented Black Bean Salsa, Sundried Tomato Hummus, Tahini Eggplant Puree. Served with assorted Chips and Crostinis	\$8
■ <b>Spinach Dip</b> With Sourdough Bread, Vegetable Crudite	\$6
■ <b>Baked Artichoke Dip</b>	\$6
■ <b>Vegetable Crudite Platter</b> With Assorted Dips - Ranch, Pesto, Sour Cream and Onion Served with Crostinis	\$5

**\$5 per selection or choose any three items for \$14**

■ <b>Prosciutto and Melon</b>	■ <b>Asparagus wrapped in Prosciutto</b>
■ <b>Chicken Satay Skewers</b>	■ <b>Stuffed Mushroom Caps</b> Herb Stuffing with Cheese
■ <b>Chicken Tandoori Skewers</b>	■ <b>Shrimp Tempura</b>
■ <b>Bruschetta</b> Roma Tomatoes, Basil and Feta	■ <b>Crab En Croute</b>
■ <b>Empanadas. Choice of:</b> • Chicken, Spinach, Black Olives and Feta Cheese • Seasonal Vegetables and Cheese • Shrimp and Chive	■ <b>Beef Tips Skewers</b> with Shitake Butter
■ <b>Pot Stickers</b> Served with Plum and Hoisin Sauce	■ <b>Mini Crab Cakes</b> Served with Red Pepper Aioli
■ <b>Seared Ahi Tuna</b> on a Wonton Chip with Soy Sauce and Wasabi	■ <b>Lemongrass Chicken Skewers</b>
■ <b>Indian Vegetable Samosas</b>	■ <b>Pulled Pork Tartlet</b> with Cilantro Aioli
■ <b>Lobster Tartlet</b> with Sweet Thai Chile Sauce	■ <b>Wild Mushroom Strudel</b> with Sour Cream and Chive
	■ <b>Tri Tip</b> glazed with Hoisin BBQ Sauce on Potato Cake
	■ <b>Baby Puff Pastry</b> stuffed with Brandied Roquefort

### Appetizer Stations

Encourage mingling and guest interaction at your next event with Appetizer Stationing. Choose a minimum of three stations if you are not ordering a meal. Portions are appetizer sized.

■ <b>Asian Station</b> Egg Rolls, Ginger Beef Skewers and Chinese Chicken Salad, Fortune Cookies	\$14
■ <b>Pasta Station</b> Choice of two Pastas: Penne, Fettuccini, Bow Tie Choice of three Sauces: Marinara, Creamy Alfredo, Pesto or Creamy Pesto Add Bolognese Sauce \$3. Add Chicken \$4. Add Shrimp \$5 Includes garlic oil, primavera vegetables and parmesan cheese	\$12*
■ <b>Crepe Station</b> Your choice of a Savory Crepe or Sweet Crepe Station Savory Herb Crepes with Tarragon Chicken or Wild Mushrooms Sweet Crepe with Cinnamon Apples or brandied, brown sugared Bananas	\$12*
■ <b>Mashed Potato Station</b> Creamy Mashed Potatoes with mixed Cheeses, Bacon, Sour Cream, Green Onions, sautéed Mushrooms and Home-Style Gravy	\$8

\*Station Attendant Required. \$75/hour with One Hour Minimum

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## TAPAS MENU

Tapas, meaning “small dishes” famous in Spain made from seafood, meats, cheese and vegetables. Create an entire meal selecting a variety of tapas dishes, or simply choose a selection of tapas as an appetizer. **\$6 per selection or choose any five items for \$27**

### *Tapas Frias (Cold)*

- **Ensalada Arugula**  
Arugula, Dried Fig, Prosciutto, Tomato-Feta Vinaigrette
- **Pepino Salad**  
Sweet Bell Peppers, Cucumber, Apple, Red Onion and Feta
- **Portobello Bruschetta**  
With Rosemary Aioli
- **Jamon Prosciutto**  
Prosciutto and Sundried Tomato Tortilla Crisp
- **Crema de Cabrales con conac**  
Blue Cheese and Cognac creamed, served with Baked Crostini
- **Quesos de España**  
Spanish Cheese, Seasonal Fruit, served with Bread and Butter

### *Tapas Calientes (Hot)*

- **Faldilla de Res a la Mantequilla con Hierbas**  
Skirt Steak, Shallot Herb Butter, Green Onions
- **Solomillo con Queso de Cabrales**  
Beef Tenderloin with Blue Cheese
- **Chorizo a la Plancha**  
Grilled Spanish Sausage
- **Chicken Toro Brochetta**  
Marinated Chicken with Spicy Herb Aioli and Tomato Bread
- **Paella de Pollo con Alcachofas**  
Spanish Rice with Chicken, Artichoke and Thyme
- **Patatas Bravas**  
Potatoes with Piquant Tomato and Aioli Sauces
- **Queso de Cabra Montanes**  
Baked Goat Cheese with Tomato Basil served with Toast
- **Grilled Vegetables**  
With drizzle of Basil Oil
- **Gambas Al Ajillo add \$5 more**  
Shrimp with Garlic, Olive Oil and Red Pepper Flakes

### *International Menu*

- **Plated Thai Cuisine** \$27  
Lime Roasted Thai Chicken with Sweet Potato, Coconut Chile Glaze, Shaved Leeks and Burma Noodles
- **Plated Indian Cuisine** \$27  
Chicken Tikka Marsala with a Creamy Curry Tomato Sauce served with Palau Basmati Rice with Spices and Veggies
- **Plated Asian Cuisine** \$29  
Asian-style Beef spiced with Ginger and Five-Spice served over Sesame Scallion Noodles with Broccoli
- **Plated Greek Cuisine** \$35  
Mint Crusted sliced Lamb Loin with Eggplant/Sundried Tomato Sauce served with Rosemary Roasted Potato and Asparagus with Garlic

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## DINNERS FOR ANY OCCASION

All entrées include House Salad with Balsamic Vinaigrette Dressing, Rolls and Butter.  
Specialty Salad – Organic Mescaline with Poached Pear and Spicy Pecans w/Lemon Ginger Vinaigrette Add \$2.  
Replace Salad with Soup Choice: Tomato-Basil \$4. New England Clam Chowder \$5. Lobster Bisque \$12.

### Plated Dinners

- **Beef Wellington** served with creamy Mashed Potato, Asparagus \$38
- **Filet Mignon** Roasted Potato, Caramelized Onions and Roasted Balsamic Portobello Mushroom \$36
- **Prime Rib of Beef** served with Garlic Smashed Potato, Au Jus Creamy Horseradish Sauce, Asparagus \$34
- **Herb Seasoned, Grilled Tilapia** with Roasted Shallot Butter Served with Couscous and Oven Roasted Tomato with Duet Squash puree \$32
- **Filet Tips of Beef with Marsala Demiglaze** Served with creamy Mashed Potato, Roasted Peppers and Asparagus tips \$32
- **Filet of Salmon** Fresh Salmon prepared with your choice of Moroccan or Citrus Macadamia Style served with Lemon Pepper Rice and Arugula Watercress Salad \$30
- **Chicken Divine** Boneless Breast sautéed with Prawns, Mushrooms, Roasted Red Bell Pepper, Shallots with Light Sherry Cream Sauce \$29
- **Chicken Saltimbocca** Prosciutto, Sage, and Swiss Cheese. Served with Roasted Shitake Mushroom and Tomato Sauce, Pesto Mashed Potato \$28
- **Chicken Anna** Boneless Breast sautéed with fresh Basil, Garlic, Artichoke Hearts, Tomato and White Wine. Served with Wild Mushroom Mashed Potato and Vegetable Piave \$28

### Pasta Selections

- **Stagecoach Cioppino** Shrimp, Clams, Mussels, Fish, Calamari, and Crab Legs Stewed in a savory Tomato Sauce with a Chorizo Steamed Bun \$32
- **Shrimp Scampi Provençal Style** Sautéed in Garlic, Lemon, Tomatoes and White Wine over Homemade Angel Hair Pasta \$30
- **Wild Mushroom Ravioli** with Roasted Pepper Cream Sauce and Feta Cheese \$26
- **Pasta Primavera** Fresh blend of Seasonal Vegetables with choice of Olive Oil and Garlic or Alfredo sauce tossed with Penne Pasta \$25

### Vegetarian Selections

- **Portobello Wellington** served with Pesto Mashed Potato, Grilled Vegetables \$25
- **Stuffed Red Bell Pepper** with Mozzarella, Corn, Tomato and Basil Stuffing \$25
- **Eggplant** with Garlic and Herbs served with Creamy Polenta \$25
- **Wild Mushroom Ravioli** served in a Vegetable Broth \$25



Denotes Vegan Menu Choice

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## DINNER BUFFETS

For preparation descriptions, see Plated Dinner Menu.  
Tahoe, Sierra and Grand Buffets include Salad Bar, and Rolls and Butter.

### *Grand Buffet* \$42

**Choose three entrées:**

- **Salmon or Tilapia**
- **Chicken Divine**
- **Prawn Scampi Provençal Style**
- **Filet Tips of Beef**
- **Prime Rib** (Carving Station required\*)

\*Carving Service Fee \$75

### *Sierra Buffet* \$37

**Choose two entrées from the Tahoe Buffet  
and one entrée from The Ridge Grand Buffet.**

### *Tahoe Buffet* \$32

**Choose three entrées:**

- **Pasta Primavera**
- **Wild Mushroom Ravioli**
- **Chicken Anna**
- **Roasted Sirloin Strip** (Carving Station optional \*)
- **Herb Roasted Chicken**

\*Carving Service Fee \$75

### *Pasta Buffet* \$25

Pasta Buffet includes Salad Bar and Garlic Bread.

**Choice of three of the following Pasta Dishes:**

- **Penne Primavera with either Oil & Garlic, Alfredo or Marinara Sauces**
- **Wild Mushroom Ravioli**
- **Cheese Tortellini with Marinara or Bolognese** (Italian meat sauce)
- **Linguini & Meatballs with Marinara**
- **Fettuccini Alfredo**

\*Chicken, Shrimp or Italian Sausage available. Ask for price quote.

### *Side Dishes*

**Choose two Side Dishes for your Buffet:**

- |   |  |
|---|--|
| ■ <b>Twice Baked Potato</b>                             | ■ <b>Couscous</b>                              |
| ■ <b>Coconut Jasmine Rice</b>                           | ■ <b>Vegetable Piave</b>                       |
| ■ <b>Mashed Potato</b> (Creamy, Pesto or Wild Mushroom) | ■ <b>Roasted Tomato</b> with Duet Squash Puree |
| ■ <b>Roasted New Potato</b> with Garlic and Rosemary    | ■ <b>Spinach Soufflé</b>                       |
|   | ■ <b>Asparagus with Garlic</b>                 |
|   | ■ <b>Grilled Seasonal Vegetable</b>            |

Each additional choice \$3

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## PLATED DUET MENUS

All entrées include House Salad with Balsamic Vinaigrette Dressing,  
Chef's Choice Starch, Vegetables, Dinner Rolls and Butter.

### Menu Selection #1

market price

■ **Petite Filet and Lobster**

4 oz. Filet of Beef wrapped in Bacon and broiled to perfection accompanied with a  
4 oz. Lobster Tail

### Menu Selection #2

\$40

■ **Prime Rib and Shrimp Scampi Provençal Style**

Slow Roasted Prime Rib cut to order, served with Au Jus and  
Creamy Horseradish Sauce and Tender Shrimp sautéed in Butter with  
Tomato, Lemon, Garlic and White Wine served over Angel Hair Pasta

### Menu Selection #3

\$37

■ **Chicken Anna and Filet Tips of Beef**

Boneless Breast Sautéed with Fresh Basil, Garlic, Artichoke Hearts,  
Tomato and White Wine. Served along with our house specialty,  
Filet Tips sautéed with Shiitake Mushrooms and Shallots and finished  
with Marsala Demiglaze

### Menu Selection #4

\$29

■ **Chicken Anna and Wild Mushroom Ravioli**

Boneless Breast Sautéed with Fresh Basil, Artichoke Hearts, Roasted Tomato Sauce  
and Fresh Ravioli filled with Portabello and Shiitake Mushrooms, tossed with a  
Roasted Red Pepper Cream Sauce and topped with Feta Cheese

Different combinations of plated choices can be customized. Please call for a price quote.

### Children's Menu

\$13

Served with Choice of One: Tossed Green Salad, Fresh Fruit Salad, Crispy French Fries

**Choose one item for all children (3 to 11 years of age)**

■ **Grizzly Burger**

■ **Chicken Tenders**

■ **Homemade Baked Macaroni and Cheese**

■ **Grilled Chicken**

■ **Corn Dogs**

■ **Popcorn Shrimp for \$1 more**

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## BANQUET DESSERTS

- **Bananas Foster** \$8  
Sliced Bananas sautéed in Rum, Brown Sugar and Liqueur served with Vanilla Ice Cream
- **Mini Dessert Assortment Choice of three.** \$8  
An assortment of mini desserts such as Mini Cheesecakes, Chocolate Mousse, and Strawberries dipped in Chocolate
- **Flourless Chocolate Cake** \$8  
With Vanilla Scented Crème Anglaise and Seasonal Berries
- **Crème Brûlée** \$7  
Chilled Custard topped by Caramelized Sugar
- **Cheesecake** \$6  
New York, Strawberry, Raspberry or Peanut Butter
- **Homemade Apple Strudel** \$6
- **Chocolate Mousse** \$5

Additional desserts are available upon request.

### *Wedding Cake Accompaniments\** \$3

- **Homemade Tartlets or Mini Cheesecakes or Mini Chocolate Mousse**
- **Ice Cream – Vanilla, Cinnamon, or Chocolate**

\*Cake accompaniments available with purchase of a wedding cake in a Ridge Wedding Package only

### *Chocolate Fountain* \$400 Rental Fee

**Your Choice of Milk Chocolate or White Chocolate**

- **Assorted Dipping Choices for Fountain** \$8  
Fruit Kabobs, Macaroon Cookies, Angel Food Cake, Jumbo Marshmallows, Pretzels

## BANQUET BEVERAGES

### *Non-alcoholic Beverages*

- **Coffee, Decaf, Hot Tazo Tea**  \$24 per 2 liter Airpot  
Serves 8 -10 cups per pot
- **Premium Fruit Juices** \$4
- **Assorted Soda-Canned** \$3
- **Bottled Water** \$3

### *Bar Selection*

- **Premium Brands and Cordials** \$8 - 11
- **Wine, per glass** \$7 - 9  
Wine by the bottle is also available. Call for Wine Selections and Prices.
- **Call Brands** \$7
- **Well Brands** \$6
- **Imported Bottled Beer** \$5
- **Domestic Bottled Beer** \$4
- **Signature Drinks Available Upon Request**

A Bartender deposit of \$250.00 is required for all groups.  
This fee is waived if a minimum of \$250.00 is hosted in bar service.