

h a u t e c a t e r i n g

BY RIDGEWELLS

haute & seasonal



2009 holiday menu

We create customized catering solutions to fit your needs,
but most importantly, at an affordable price.

lunch menus 1
dinner menus 2-3
hors d'oeuvres 3
receptions 4-5
stations 6
desserts 7
beverages 8



Quality



TABLE OF CONTENTS

holiday lunch menus

menu I

sliced baked fresh ham with cranberry orange glaze, mashed sweet potatoes and roasted zucchini batons

\$8.75

menu II

herb roasted sliced fresh turkey breast with pan dripping gravy, buttery mashed potatoes, traditional bread dressing and green beans with caramelized shallots

\$10.75

menu III

spinach with sliced seasonal fruit, toasted pumpkin seeds, and cucumbers with a white balsamic vinaigrette, cornbread stuffed chicken with applesauce, roasted red bliss potato coins and lemon grilled asparagus

\$14.50

menu IV

frisee salad with bacon lardons, crumbled blue cheese, washington pears and pecans, grilled flat iron steak with sauce au poivre, roasted corn polenta and glazed root vegetable mélange

\$18.50

menu V

salad of winter greens, shaved butternut squash, asiago and almonds, pistachio crusted salmon with lime beurre blanc, brown rice pilaf and assorted grilled squash with cumin and fresh cilantro

\$18.75

holiday dinner menus

menu I

sliced baked fresh ham with cranberry orange glaze, mashed sweet potatoes and roasted zucchini batons

\$11.75

menu II

herb roasted sliced fresh turkey breast with pan dripping gravy, buttery mashed potatoes, traditional bread dressing and green beans with caramelized shallots

\$14.95

menu III

carpaccio of winter beets with queso fresco, bermuda onions and watercress with citrus vinaigrette, ancho roasted pork tenderloin with orange glaze and pumpkin seeds, creamy white potato whip and corn and pepper hash

\$19.50

menu IV

watercress, arugula and winter greens with cranberries, toasted walnuts and sherry vinaigrette, grilled beef tenderloin with maytag blue cheese and port reduction, puree of celery root with braised mustard greens, bacon and roasted shallots

\$22.75

menu V

poached pear with frisee tart drizzled with walnut oil vinaigrette, grilled wild salmon, potato gnocchi, and spinach and mushroom stew

\$26.50

menu VI

ginger braised duck breast with blackberry gastrique, carrot and parsnip puree, roasted brussels sprouts with juniper butter, and salad of frisee, cranberries and toasted walnut dust

\$29.95

holiday dinner menus - continued

menu VII

grilled artichokes, roasted red peppers, hearts of palm and spanish olives with winter greens and balsamic drizzle, spiced lamb chops with tomato confit, roasted polenta squares and sautéed baby zucchini

\$30.50

menu VIII

belgian endive with grapefruit, almonds, fresh goat cheese with delicate champagne vinaigrette, macadamia and ginger crusted mahi mahi with island rum butter and tropical relish of carambola, mango and pineapple, jasmine rice timbale and french beans

\$31.25

holiday hors d'oeuvres

pick any 3 passed hors d'oeuvres

applewood smoked bacon wrapped sea scallops
maryland crab cakes with cilantro-lime aioli
smoked trout mousse with celery leaves
goat cheese truffles with beet relish
crispy risotto bites

\$9.50
per person



Experienced



DINNER & HORS D'OEUVRES

holiday reception menus

menu I

individual salads of baby arugula and frisee with duck prosciutto, crispy onions and blackberry gastrique

cheese board with grapes, dried fruits, jams and rustic breads

roast turkey breast atop candied sweet potatoes with brown sugar and honey

\$19.75

menu II

cheese board with grapes, dried fruits, jams and rustic breads

frisee, winter beets and grilled cipollini onions with parsnips and roasted garlic

custom made macaroni and cheese station with toppings including bay shrimp, applewood smoked bacon, blue cheese, fried sage and aged imported cheddar cheese

virginia ham stuffed chicken breast served over homemade cornbread stuffing with whole grain mustard cream

\$22.50

holiday reception menus

menu III

antipasto platter to include pesto bocconcini, roasted peppers, marinated artichoke hearts, genoa salami, grilled portabello mushrooms and squash, and variety of cured olives

baby vegetable display with confetti dip, spinach dip and red pepper hummus

whole roasted wild salmon sides with fresh dill yogurt sauce, cucumber relish and tomato mint salsa served with fresh lavashes

pasta station with scallops, crab, grilled sausage and chicken with your choice of fresh pastas and sauces

sautéed haricot verts with toasted almonds

\$24.50

menu IV

individual salad cups of spinach, frisee and watercress with blood orange vinaigrette and yellow beets

carved garlic spiked prime rib of beef with fresh grated horseradish, brandied lingonberries, artisan loaf breads

custom made macaroni and cheese station with toppings including applewood smoked bacon, blue cheese, fried sage and aged imported cheddar cheese

sautéed haricot verts with toasted almonds

\$32

holiday stations

custom made mac and cheese station with toppings like bay shrimp, applewood smoked bacon, blue cheese, fried sage and aged imported cheddar cheese	\$8.25
roasted ancho turkey breast with red pepper aioli	\$9.50
honey baked ham with tarragon-dijon and petite biscuits	\$9.50
pasta station with scallops, crab, grilled sausage and chicken with your choice of fresh pastas and sauces	\$10.75
roasted leg of lamb with dill yogurt cream and mint marmalade	\$15.25
carved garlic spiked beef tenderloin with fresh grated horseradish, brandied lignonberries and artisan loaf breads	\$16.25



Prepared



dessert stations

assorted mini french pastries
new orleans bread pudding
georgia peach cobbler
\$6.75

tiramisu
chocolate pave
raspberry mango mirror
\$4.75

traditional pumpkin pie
traditional apple pie
capitol hill blueberry pie
george's cherry pie
ice cream attendant serving fresh
churned ice cream
\$4.95

gourmet coffee station
with flavored syrups and sweets
\$4.25

carembouche
to serve 50-60 people **\$155.75**
to serve 90-100 people **\$212.80**

buche de noel
to serve 15-16 people **\$54.40**
to serve 28-30 people **\$97.50**

a la carte desserts

assorted cookies
assorted bite sized cookies
personalized logo cookies
rice krispy treats
assorted holiday cookies
\$2.15

premium tea cookies
\$3.25

personalized logo cookies
\$3

assorted brownie bars
lemon squares
\$2.25

iced chocolate or
yellow cupcake
\$2.10

specialty cupcakes
\$2.25



Fresh



holiday beverages

based on a 2 hour reception • beer, wine and soft drinks

wine service
for seated dinner only
\$11

wine service with meal
in additon to bar service
\$7

wine and soft drinks
\$8.60

premium open bar
\$17.75

standard open bar
\$15.65

coffee and tea
\$2.10

signature cocktail
\$2

hot apple cider
\$2.25

soft drinks only
\$4.20

hot chocolate
\$2.50

holiday specialty cocktails

christmas cosmos with fresh cranberries
candy cane martini
scotch holiday sour
\$5

egg nog
spiked with brandy, whiskey, nutmeg and cinnamon
\$4.25

irish coffee
with irish cream and jameson irish whisky
\$3.75

hot minted chocolate
spiked with peppermint schnapps and cream
\$4.25

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