HOLIDAY CATERING MENU

Celebrate

The Ridge Club
Let us Help You

Celebrate the Holidays Your Way

This has been a year like no other, and it is worth celebrating how far we have come. Let us cater your in-office holiday party or intimate family gathering at home. There is plenty of time to plan, customize your menu, and create peace of mind going into the holidays.

Dates are filling up fast, so reserve your holiday catering today, contact us today to find out more!

Kristie Graul
Private Events Director
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508.428.6800 x4307
Breakfast

Breakfast menus are priced per person with a minimum of 5 people per order

BAGEL BLAST | 9
- Assorted Bagels
- Choice of Two Cream Cheese Flavors, Butter, and Jams
- Box of Coffee, Creamers, Sugar
- Individual Juices

THE EXPRESS | 12
- Assorted Muffins
- Assorted Danishes
- Box of Coffee, Creamers, Sugar
- Individual Juices

THE CONTINENTAL | 16
- Seasonal Cut Fruit
- Assorted Danishes and Coffee Cake
- Bagels with Cream Cheese, Butter, Jam
- Assorted Yogurts with Granola
- Box of Coffee, Creamers, Sugar
- Individual Juices
Lunch menus are priced per person with a minimum of 5 people per order

**EXECUTIVE LUNCH | 15**
- Choice of Three Sandwiches
  - Roast Beef with Provolone
  - Smoked Ham with Swiss Cheese
  - Roasted Turkey Breast with Cheddar Cheese
  - Tuna Salad Tortilla Wrap
  - Roasted Vegetable and Hummus Tortilla Wrap
- Potato Chips
- Pickles
- Assorted Cookies

**DELI DISPLAY | 19**
- Cold Cut Display including Salami, Smoked Ham, and Roasted Turkey
- Selection of Sliced Cheeses
- Lettuce, Tomato, Sliced Red Onion and Sour Pickles
- Assorted Bread and Rolls
- Choice of Potato or Pasta Salad
- Cut Fruit
And Beyond

APPETIZERS
Per 24 pieces

Shrimp Cocktail  75
Poached Shrimp, Cocktail Sauce, Lemons

Scallops Wrapped in Bacon  70

Caprese Skewers, Aged Balsamic Glaze  55

Chicken-Lemongrass Pot Stickers  55

Mini Beef Tenderloin Wellingtons  90

PLATTERS
Serves Approximately 10 People

Vegetable Crudite  40
Selections Of Vegetables Served with Ranch Dressing Or Blue Cheese

Creamy Spinach and Artichoke Dip  50
Selections Of Vegetables Served with Ranch Dressing Or Blue Cheese

Cheese and Crackers  55
Assorted Cheese served with Gourmet Crackers

Buffalo Chicken Dip  60
Warm and Creamy with a little Kick, Served with Tortilla chips, Carrots and Celery

The Ridge Club Antipasto  90
A Selections of Imported Italian Meats, Cheeses, and Olives Served With Crackers

ENTRÉES
Small Serves Approximately 10
Large Serves Approximately 25

Meatballs in Marinara  95/120

Sausage and Peppers  75/120

Baked Ziti  55/95

Chicken Parmesan  65/ 115

Mac N Cheese  55/95

Grilled Steak Tips  95/175

Garden Salad  45/75

Caesar Salad  45/75

Dozen Finger Rolls  13

Dozen Dinner Rolls  15

Cookies and Brownies  45/95

Assorted Mini Pastries  60/130

Disposable Chafing Dishes with Sternos and Tongs Available for $12 per set
**Drinks To Go**

**PACKAGED INDIVIDUALLY**

**Winter Sangria 10**
Red Wine, Winter Fruit, Juice

**Cider Margarita 10**
Tequila, House Made Sour Mix, Cider

**Christmas Rum Punch 10**
White Rum, Orange Juice, Pineapple Juice, Cranberry Juice, Dark Rum Floater

**Pomegranate Clause 10**
Gin, Pomegranate Juice, Pineapple Juice

**BY THE BOTTLE**

**Tunnel of Elms by Beringer 30**
Pinot Grigio, Chardonnay, Cabernet Sauvignon, Merlot

**Sparkling 30**
Valdo Prosecco
Veuve Rose

**Cider Mimosa Kit 45**
Two bottles of J Roget Sparkling Wine and a Half Gallon of Cider

All Food and Beverage Subject to a 16% Gratuity, 6% Administrative Fee, and 7% State and Local Tax
GIVE US A JINGLE TODAY!

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