

RIDGLEA COUNTRY CLUB CATERING MENUS

BREAKFAST & LUNCH

GENERAL INFORMATION

Sponsor Responsibilities

Before a date can be confirmed, the member sponsor must contact the Catering Office. Confirmation letters will be sent to the sponsor who must sign and return them to the Catering Office prior to the event.

Contracts, Billing and Payments

A contract and/or a banquet event order will be presented for all events held at Ridglea Country Club. Upon receipt of the contract, a deposit schedule will be provided to include the due date of the contract and all deposits. All bills at the Club will be rendered promptly, payment will be due upon receipt. The Club accepts money orders, cash, company, personal, school, association or cashier's checks only for all deposits and final payment.

Guarantees

An approximate guest count is required at the time of booking. Final guarantee of the number of guests attending must be made no later than 5 business days prior to the scheduled event(s). All charges will be based upon the final guarantee or the actual number of guests attending if greater than the guarantee. If the club is not contacted, then the number of guests listed on the contract, or the most recent banquet event order will be used.

The Club will prepare for 5% more than the guaranteed count for all events over 35 people.

Service Charge and Tax

In addition to your food and beverage charges, a 22% service charge will be added to food and beverage sales. State sales tax of 8.25% will be added to all sales.

Tax Exemptions

State sales tax exempt groups must provide a certificate with all proper information filled out prior to the event for the exemption to be honored. If the Club is held liable for taxes not paid, the group's sponsor will be required to pay those taxes. Charitable organizations are not tax exempt for alcohol purchases.

Food and Beverage

Prearranged menus are required for all events. No food or beverage of any kind, unless purchased from the Club, may be consumed on the Ridglea Club's premises at any time.

Pricing and Ingredient Availability

Quoted prices are subject to change to meet economic conditions with a 30-day notice. Due to the freshness of ingredients Ridglea uses, some items may not be in season. The Catering Office will inform groups of availability at least 48-hours prior to your event.

Buffet Service Policy

The Club will prepare more than the anticipated need on all buffets to assure guests of a well-stocked table that never appears depleted. With this policy, we must decline carryout containers during or after buffet style service. Buffets will be available for a maximum of two hours to ensure the highest quality of food and presentation. All Buffets and Reception Packages must meet a minimum guarantee of 35 people unless noted otherwise.

GENERAL INFORMATION CONTINUED

A La Carte Ordering

Prearranged menus are required for all events with parties of 16 guests or more. Parties of 15 or fewer guests may order a la carte from a limited menu. A waiter fee of \$80.00 will be added to the bill.

Note: There will be a room rental fee and an \$80.00 waiter fee for all parties under 20 guests.

Publicity

The Club does not permit publicity of any kind. At no time will direct public advertising through the mail, internet or the news media using the Ridglea Country Club logo be tolerated. Press conferences for any event will not be allowed at the Club.

Decorations

Management must approve decoration plans for any private event in advance. The use of nails or staples for decorations in any part of the Clubhouse is specifically prohibited. Furniture may not be moved without prior approval. The need for excessive cleanup or any infraction of these rules shall result in appropriate monetary penalty. The Club does not permit confetti or glitter, the Club will charge a minimum of \$750.00 cleanup fee for any confetti, glitter, and other decorative items that cause excessive cleanup. Please discuss with the Catering Office prior to your event to ensure that your decorations will not cause an additional cleanup fee.

Damage to the Club

All repair work resulting from damage to the Club property will be done by persons or firms selected and supervised by the Club. Events who damage the property of the Club will be required to pay for the cost of the repair or replacement thereof, and members are at all times responsible for the actions of their guests or organization which they have sponsored for use of the Club's facility.

Breakfast Hours and Minimum

7:00 a.m. to 11:00 a.m.

\$18.00 per person in food

Liability

The Club will not assume responsibility for the damage or loss of any merchandise, decorations or articles left in the Club prior to, during, or after a private event.

Bands and DJs

All Bands and DJs booked for special events at the Club must schedule to have their sound check between the hours of 2:00p.m.-5:30p.m. All Bands and DJs must load in equipment through the Loading Dock on the backside of the building.

Vendors

All events will need to provide a list with contact information for all vendors participating in the private event and/or making deliveries to the Club. Under no circumstances will Club personnel serve as employees for vendor activity unless prior arrangements have been made. All Vendors are required to load in through the back Loading Dock.

Chauffeur Driven Vehicles

Limousines, cars or buses must be parked in designated areas. Chauffeurs are required to stay with their vehicles. Under no circumstances will Club personnel serve drivers or other employees of this nature unless prior arrangements have been made.

Function Hours/Food Minimums

Standard hours are established to provide the opportunity to accommodate two or more functions in one day. This allows each group adequate time decorate and breakdown. All events must be held within a four-hour duration, this includes set up time. Minimum dollar amounts in food sales are required to cover anticipated set up and service costs.

Party Overtime

Additional overtime charges will apply for all events continued beyond the stipulated time (i.e., entertainment continues to play). A charge of \$600.00 per hour will apply for events.

Luncheon Hours and Minimum

11:00 a.m. to 4:00 p.m.

\$24.00 per person in food

GENERAL INFORMATION CONTINUED

To ensure proper service your event, the following personnel or specialty items may be required:

Security (Uniformed FWPD Officer) - \$85.00 per hour required according to the size and age of the function.
(Four-hour Minimum)

Valet Service - \$55.00 per hour per attendant.
Valet is required for all events with 250+ guests. Valet is scheduled thirty minutes before and after each event.
(Four-hour Minimum)

Engineer - \$80.00 per hour, available to assist if necessary.

Labor - Labor incurred due to setting items such as extra RCC Banquet chairs or rental chairs will be an additional \$3.00 per item for set up and breakdown.

Bartender - \$35.00 per hour
(Four-hour Minimum)

Cashier - \$30.00 per hour
(Four-hour Minimum)

Waiter Fee - \$80.00 per Waiter

Attendant/Chef Fee - \$80.00 per Attendant/Chef

Coat Check Attendant - \$20.00 per Attendant per hour

Portable Dance Floor (12 x 12) - \$300.00

Stage - \$300.00 with Skirting

Piano - \$150.00 for the first 2 Hours
Additional hours - \$50 per hour
*Pianist to be hired separately

LED Projector - \$200.00 each
Screen (7 x 7) - \$35.00 each
Screen (9 x 10) - \$75.00 each

TV Rental - \$100.00 each

Portable Speaker - \$75.00 each

Conference Phone - \$75.00 each

Microphone - \$35.00 each (Handheld or Lapel)

Easel - \$15.00 each

Flipchart with Markers - \$45.00 each

Votive Candles - \$1.25 each
Mirrors - \$2.50 each
Chargers - \$2.50 each

Floor Length Cocktail Table Linens
\$20.00 each (Available in White or Black Stretch)

Auction/Display Table Linens (8' Tables)
Complimentary for the first four tables, Additional - \$20.00 each

Ridglea Event Capacities

Room	Cocktail Reception	Seated Function	Seated With Dance Floor	Meeting/Theatre Style	Room Charge: Sun-Thurs	Room Charge: Fri, Sat or Holiday
Ballroom (4 Sections)	600	400	320	600	\$1000 per Section	\$1500 per Section
Dining Room	250	150	80	200	\$500	\$750
Luther's Room	200	120	100	150	\$950	\$1400
Garden Room	100	90	80	150	\$750	\$1000
Founder's Room	80	60	N/A	100	\$600	\$800
Panorama Room	40	30	N/A	14	\$600	\$800
Lanai Room	90	60	N/A	50	\$600	\$800

REFRESHMENTS

BEVERAGES

Regular and Decaffeinated Coffee
Gourmet Regular and Decaffeinated Coffee
*With Chocolate Shavings, Whipped Cream,
Flavored Creams and Syrups*
Brewed Iced Tea
Individual Flavored Teas
Lemonade
Fruit Punch and Assorted Juices
Assorted Soft Drinks
Bottled Water
Sparkling Water
Gatorade
Energy Drinks

ADDITIONAL FEATURES

Freshly Baked Assorted Breakfast Breads and Pastries
Assorted Bagels and Cream Cheese w/Toaster
Assorted Gourmet Finger Sandwiches
Chips and Pretzels
Trail Mix and Mixed Nuts
Chips and Choice of Three Dips:
*Hummus, Guacamole, Club Salsa, Tomatillo Salsa,
Black Bean Cilantro, Queso or Spinach and Artichoke*
Large Soft Pretzels with Mustard
Add Local Ale Queso
Fresh Whole Fruit
Freshly Baked Cookies and Brownies
Iced/Frosted Sugar Cookies
Candy Bars
Chocolate Covered Strawberries (Seasonal)
Specialty Ice Cream Bars

PLATED BREAKFAST

Country Club Breakfast

Fluffy Scrambled Eggs
Choice of: Bacon or Pork Sausage Patties
Country Club Potatoes
Biscuits with Sweet Cream Butter and Jelly
Fresh Seasonal Fruit

Breakfast Burrito

Fluffy Scrambled Eggs,
Chipotle Braised Brisket,
Pico de Gallo and Jack Cheese with
Two Flour Tortillas
Country Club Potatoes
Fresh Seasonal Fruit

South of the Border Breakfast

Migas
Fluffy Scrambled Eggs, Onions,
Corn Tortillas, Refried Beans
With Two Flour Tortillas
Club Made Salsa
Fresh Seasonal Fruit

Eggs Benedict

Toasted English Muffin with
Canadian Bacon, Poached Egg and
Hollandaise Sauce
Fresh Seasonal Fruit
(Maximum 100 people)

Quiche

Ham, Spinach, Mushroom and Swiss Cheese Quiche
with Tomato Hollandaise Sauce
Fresh Seasonal Fruit



ADDITIONAL SIDE ORDERS


Cup of Grits    or Oatmeal  

(1) Biscuit with Country Gravy

Cold Cereal 

Cup of Greek Yogurt and Fresh Seasonal Berries  

Granola Bars  

Energy Bars  

**All Plated Breakfasts include Assorted Freshly Baked Breakfast Pastries,
Regular and Decaffeinated Coffee and Orange Juice**

Meat Free  Gluten Free  Dairy Free 

CONTINENTAL STYLE

The Ridgela Continental


Fresh Seasonal Fruit Display
Assorted Danishes and Mini Muffins
Butter and Fruit Preserves
Assorted Bagels with Cream Cheese
Greek Yogurt with Fresh Seasonal
Berries and Granola

**Smoked Salmon Presentation Available*

Breakfast Burrito Bar

Assorted Pastries and Mini Muffins
Fresh Seasonal Fruit Display
Breakfast Burritos with Club Salsa

Choice of three:

Bacon, Egg, and Cheese
Brisket, Egg, and Cheese
Breakfast Sausage, Egg, and Cheese
Potato, Egg, and Cheese 

BREAKFAST BUFFET

MINIMUM OF 35 PEOPLE














Choice of Two Entrées

Ham and Swiss Quiche
French Toast with Maple Syrup 
Italian Sausage and Asparagus Frittata   
Migas    

Choice of Two Meats

Crisp Bacon
Pork Sausage Patties
Canadian Bacon
Sliced Smoked Ham

Choice of Two Side Dishes







Fluffy Scrambled Eggs    
Spicy Cheddar Cheese Grits  
Country Club Potatoes   
Biscuits and Cream Gravy
Fresh Seasonal Fruit    

Omelets Made to Order (Maximum 100 people)

Choice of: Diced Ham, Peppers, Onions,
Tomatoes, Mushrooms and Shredded Cheese

COWTOWN BRUNCH BUFFET

MINIMUM OF 35 PEOPLE

Fresh Seasonal Fruit Display    
Baby Spinach and Berry Salad  
Fluffy Scrambled Eggs    
Brisket Hash and Poached Egg 
with Chipotle Hollandaise Sauce
Honey Fried Chicken and Waffles

Bacon and Cheddar Biscuits
with Country Gravy
Country Club Potatoes   
Crisp Bacon and Pork Sausage Patties   
Grilled Vegetable Display    
Assorted Danishes and Mini Muffins 

ADD SOME BUBBLES WITH A MIMOSA BAR

The Mimosa Bar includes your choice of Two Juices and our House Champagne

*All Breakfasts Buffets includes your choice of two juices:
Orange Juice, Grapefruit Juice or Cranberry Juice and Served with Regular and Decaffeinated Coffee*

Meat Free  Gluten Free  Dairy Free 

SOUPS AND SALADS

Potato Soup

Bacon, Cheddar Cheese, and Green Onion

Chicken Tortilla Soup

Garnished with Cilantro
and Tortilla Strips

Roasted Butternut Squash Bisque

(Seasonal)

Garnished with Pomegranate Seeds
and Orange Ricotta

Cream of Wild Mushroom Soup

Wilted Leeks, Crème Fraîche
and Fine Herbs

Tomato Bisque

(Seasonal)

Roasted Grape Tomato,
Cream and Fresh Basil

Cauliflower and Brie

Creamy Brie, Toasted Almonds
and Fine Herbs

Lobster Bisque

Thyme, Sour Cream and Tiny Croutons

Cheddar and Local Ale Soup

Red Pepper and Sage

Country Club Salad

Carrots, Cucumbers and Tomatoes
with Balsamic Vinaigrette or Ranch Dressing

Baby Spinach and Berry Salad

Farmer's Cheese, Quick-Pickled Onions
and Toasted Almonds
with White Balsamic Vinaigrette

Ridglea Caesar Salad

Focaccia Croutons and Fresh Parmesan
Cheese with Classic Caesar Dressing

Arugula, Fennel and Orange Salad

Goat Cheese and Candied Pecans
with Citrus Vinaigrette

Frisée and Shiitake Mushroom Salad

Parmesan Cheese, Bacon and Croutons
with Sherry Vinaigrette

Local Baby Greens Salad

Dried Cranberries, Pomegranate Seeds,
Toasted Walnuts and Bleu Cheese
with Dijon Vinaigrette

Greek Salad

Romaine Lettuce, Cucumbers,
Tomatoes, Kalamata Olives,
Shaved Red Onions and Feta Cheese with
Red Wine Herb Vinaigrette

All Entrees are Served with Freshly Baked Rolls and Butter, Iced Tea, Regular and Decaffeinated Coffee

ENTRÉE SALADS, SANDWICHES, CRÊPES AND QUICHES

Berry Chicken Salad

Spinach, Arugula, Grilled Chicken, Pancetta, Feta, and Candied Spiced Pecans with Berry Vinaigrette

Filet and Wedge

4oz Grilled Filet, Blue Cheese, Tomatoes, and Crispy Fried Onion Strings with Blue Cheese Dressing

Chicken and Apple Salad

Baby Greens, Grilled Chicken Breast Chopped Apple, Candied Pecans, Dried Cranberries, Blue Cheese with Dijon Mustard Vinaigrette

Tex-Mex Salad

Club Mixed Greens, Chicken Fajita Meat, Cheddar Cheese, Diced Tomatoes, Black Olives, Sour Cream, Guacamole, Onions, and Peppers
Served in a Crispy Taco Bowl
***Substitute Beef Fajita Meat for an Additional Charge*

Southern Style Chicken Caesar Salad

Romaine Lettuce, Buttermilk Fried Chicken, Jack Cheese, and Cornbread Croutons with Pimento Caesar Dressing

Chicken Crêpes

Chicken and Mushroom Crêpes
Served with Parmesan Cream Sauce, Asparagus, and Mixed Grain Pilaf

Cobb Salad

Field Greens, Grilled Chicken, Hard Boiled Egg, Blue Cheese, Grape Tomatoes, Avocado, Green Onions, and Crispy Bacon with Red Wine Herb Vinaigrette

Ridglea Salad Trio

Chicken, Tuna, and Pasta Salad
Served with Fresh Seasonal Fruit and Carrot Nut Finger Sandwiches
*** Substitute Shrimp Salad for an Additional Charge*

Bacon and Tomato Quiche with Provolone Cheese

Served with Classic Caesar Salad with Caesar Dressing

Smoked Ham, Spinach, and Cheddar Quiche

Fresh Spinach, Cheddar Cheese
Served with a Classic House Salad with Balsamic Vinaigrette or Ranch Dressing

Chicken Salad Croissant

Chicken Salad with Apples, Pecans and Dried Cranberries
Served with Fresh Seasonal Fruit and Club Made Ranch Chips

Turkey Croissant Club

Turkey, Bacon, Provolone, Tomato, and Lettuce
Served with Fresh Seasonal Fruit and Club Made Ranch Chips

All Entrees are Served with Freshly Baked Rolls and Butter, Iced Tea, Regular and Decaffeinated Coffee

LUNCH ENTRÉES

Chicken Française

Sautéed Breast of Chicken with
Chive White Wine Butter Sauce
Mashed Potatoes, Fresh Baby Green Beans

Coriander Seared Chicken Breast

with Spicy Tomato Chutney
Mushroom Barley Pilaf
Fresh Baby Green Beans

Grilled Chicken Breast

with Cilantro-Pepita Pesto
Creamy Polenta, Carrots, and Asparagus

Stuffed Chicken Breast

Spinach, Tomato and Feta Stuffed
Chicken Breast with Almond Cream
Mediterranean Quinoa and Seasonal Vegetables

Filet Mignon

6oz Pan Seared Peppercorn Crusted Filet
with Red Wine-Shallot Reduction
Dauphinoise Potatoes and Fresh Asparagus

Seared Cauliflower Steak

Sautéed Portobello Mushrooms,
Wilted Spinach and Tahini Drizzle

Pineapple Chimichurri Mahi Mahi

with Mango Pico De Gallo
Purple Mashed Potatoes
Sautéed Broccolini

Green Tea Roasted Salmon

with Mango Ginger Relish
Wasabi Mashed Potatoes
Stir Fry Vegetables

Chicken Parmesan

with Pomodoro Sauce, Angel Hair Pasta
Fresh Seasonal Vegetables

Herb Crusted Pork Loin

with Mushroom Pan Sauce,
Sun Dried Tomato Couscous
Sautéed Summer Squash

Grilled Dry Rub Coulotte Steak

with Red Wine Sauce
Herb Roasted Fingerling Potatoes
Roasted Mushrooms and Carrots

Pork Milanese

with Lemon Caper Sauce,
Warm Toasted Orzo and Arugula Salad

RCC Boxed Lunch

Choice of Sandwich: Turkey & Swiss,
Ham & Cheese or Veggie Sandwich with
House Made Ranch Chips
and Chocolate Chip Cookie

DUAL ENTRÉES

(Includes a House Salad)

Filet of Beef and Chicken

4oz Grilled Filet and
4oz Seared Chicken Breast
with Mushroom Ragout
Mashed Potatoes
Fresh Seasonal Vegetables

Petite Filet of Beef and Grilled Shrimp

4oz Pan Seared Filet and
2 Large Chimichurri Grilled Shrimp
with Red Wine Demi-Glace
Mashed Potatoes
Fresh Seasonal Vegetables

All Entrees are Served with Freshly Baked Rolls and Butter, Iced Tea, Regular and Decaffeinated Coffee

Meat Free  Gluten Free  Dairy Free 


LUNCH BUFFETS


MINIMUM OF 35 PEOPLE

SOUTHERN CLUB

Club Garden Salad with Carrots, Cucumbers, Grape Tomatoes, and Red Onions  


with Garlic Ranch Dressing
or Balsamic Vinaigrette 

Baby Kale and Peach Salad with Bacon, Feta, and Pecans 
with Dijon Vinaigrette

Classic Southern Macaroni Salad with Celery, Red Peppers, and Green Onion 
with Apple Cider Mayonnaise

Choice of Two Proteins:

Southern Fried Chicken 

Sweet Tea Brined Pork Loin with Bourbon Jam 

Slow Roasted Brisket  

Pecan Crusted Red Snapper with Pimento Cream Sauce


Cornbread Crusted Chicken Breast with Bacon Corn Cream


Smothered Pork Chop with Onion Gravy

Choice of Two Vegetables:

Green Beans with Bacon and Onions  


Braised Greens  

Fried Okra  

Corn Casserole 

Choice of Two Sides:

Mashed Potatoes  

Macaroni and Cheese 

Molasses Mashed Sweet Potatoes  

Hoppin' John   

Black Eyed Peas and Rice

Desserts:

Red Velvet Cake

Seasonal Mason Jar Cobbler

Southern Pecan Pie

*All Southern Club Buffets are Served with Biscuits and Cornbread Muffins,
Iced Tea, Regular and Decaffeinated Coffee*

Meat Free  Gluten Free  Dairy Free 









LUNCH BUFFETS


MINIMUM OF 35 PEOPLE

SOUTH OF THE BORDER

Fully Loaded Chili con Queso with Chorizo 

Pico De Gallo,   

Flame Roasted Club Salsa   
and Chipotle Black Bean Salsa   
with Tri-Color Tortilla Chips  

Add a Fresh Made Guacamole Station   

One Chef Attendant Required per 50 people

Choice of One Enchilada:

Chicken Tinga Enchiladas with Salsa Verde

Shredded Chicken Enchiladas with Green Salsa

Barbacoa Enchiladas de Res

Shredded Beef Enchiladas with Red Chili Sauce

Enchiladas Al Pastor

Pork Enchiladas with Red Chili Pineapple Sauce

Choice of One Street Taco:

Carne Asada

Chicken Tinga

Al Carbon

Taco de Birria

Served with Pico De Gallo, Green Chili, Queso Fresco, Radish, and Cilantro

Choice of Two Side Dishes:

Black Beans

Charros Beans

Cilantro Lime Rice 

Spanish Rice 

Roasted Chili Sweet Potatoes 

Mexican Cole Slaw 

Corn-Tomato Salad 

Desserts:

Tres Leches Cake

Cinnamon Sugar Churros with Dulce De Leche

Mexican Wedding Cookies

All South of the Border Buffets are Served with Fresh Flour Tortillas, Iced Tea, Regular and Decaffeinated Coffee

Meat Free  Gluten Free  Dairy Free 







LUNCH BUFFETS

MINIMUM OF 35 PEOPLE


RIDGLEA DELI

Smoked Ham, Smoked Turkey, Roast Beef, and Salami  
Swiss and Cheddar Cheeses  
Assorted Breads Wheat, White, and Rye  
Pasta Salad  
Ridglea Potato Salad  
House Chips  
Pickles Spears, Lettuce, Tomatoes, Mustards, and Mayonnaise
Desserts: 
Assorted Cookies, Brownies, and Lemon Bars

TUSCAN

Ridglea Caesar Salad
Focaccia Croutons and Parmesan Cheese with Classic Caesar Dressing
Caprese Salad with Texas Olive Oil, Balsamic and Micro Basil  
Cheese Tortellini with a Pork Bolognese Sauce
Grilled Tuscan Marinated Chicken with Parmesan Cream Sauce
Italian Roasted Seasonal Vegetables and Potato Pepperonata   
Freshly Baked Garlic Bread 
Desserts: 
Italian Cream Cake and Lemon Ricotta Cheesecake

BURGERS AND BIRDS

New Potato Salad with Dijon Mustard Mayonnaise  
Sweet Potato Salad with Pecan-Bacon Mayonnaise 
  Grilled Hamburgers, Grilled Chicken Breast  
and Jalapeño-Cheddar Sausage 
Lettuce, Tomato, Onions, Pickles, Sautéed Mushrooms, Swiss Cheese, and Cheddar Cheese
Ketchup, Mayonnaise, Mustard, Relish, and Ridglea Sauce
Choice of Two Sides:
Corn on the Cob  
Baked Beans  
Club Made Ranch Chips   
Seasonal Chopped Fruit   
Desserts: 
Assorted Cookies, Brownies, and Lemon Bars

All Lunch Buffets are Served with Iced Tea, Regular and Decaffeinated Coffee

Meat Free  Gluten Free  Dairy Free 

DESSERTS



Ridglea's Signature Black Forest Cake

Toasted Meringue and Ground Almonds,
Layered with Whipped Cream and
Topped with Chocolate Shavings

Southern Pecan Praline Cheesecake

Creamy Vanilla Bean Cheesecake Filling,
Golden Spiced Graham Cracker Crust,
Texas Pecan Praline Topping
Drizzled with Caramel and Sea Salt

Dark Chocolate Mousse Cake

Moist Dark Chocolate Sponge Cake,
Chocolate Mousse, Raspberry Jam, and
Chocolate Glaze

(Gluten Free Option Available) 

Raspberry Layer Cake

Layers of White Cake, Vanilla Buttercream,
Raspberry Jam, and White Icing

Vanilla Bean Crème Brûlée

Creamy Rich Egg Custard Infused
with Vanilla Bean and Garnished with
Caramelized Sugar and
Seasonal Fresh Berries

Strawberry Cream Cake

Buttery Vanilla Sponge Cake with
Vanilla Bean Cream, Strawberry Jam,
and White Icing

(Gluten Free Option Available) 

Citrus Olive Oil Cake with Mandarin Triple Berry Jam

Citrus Infused Olive Oil Cake, Triple Berry Jam,
Texas Honey, Candied Orange, Kiwi Sauce

Raspberry Vanilla Cheesecake

Vanilla Biscuit Topped with Creamy NY
Cheesecake and Finished with Raspberry Glaze

Triple Threat Chocolate Flourless Cake with Olive Oil Ganache

Flourless Chocolate Torte, Chocolate Crumb
Crust, Topped with a Rich Olive Oil Ganache

Rolled Ice Cream

Vanilla Ice Cream Rolled in Choice of:
Toasted Almonds and Chocolate Chips,
Toffee Heath Crunch or Ground Oreos
and Smothered in Hot Fudge,
Topped with Whipped Cream and a Cherry

Club Made Pies

Choice of: Pecan, Chocolate, Key Lime, Lemon
Meringue, Coconut Cream and Apple
*Sugar Free Pies are Available in
Apple, Cherry, Peach, or Buttermilk

** Add Ice Cream Available*

Italian Cream Cake

Overflowing with Coconut and
Pecans with Smooth
Cream Cheese Icing