

RIDGLEA COUNTRY CLUB CATERING MENUS

DINNER & RECEPTION

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.

Dinner Hours and Minimum

4:00pm to 12:00am
\$38.00 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.

Reception Hours and Minimum

4:00pm to 12:00am
\$40.00 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

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

Meat Free  Gluten Free  Dairy Free 

PLATED DINNER ENTRÉES

Benne Seed Crusted Chicken Breast

Smoked Tomato Marmalade
Roasted Garlic Mashed Potatoes and
Baby Green Beans

Pan Seared Stuffed Chicken Breast

Airline Chicken Breast Stuffed with
Mozzarella, Basil, and Sundried Tomato
Savory Balsamic Tomato Jam
Roasted Pesto Potatoes and
Fresh Seasonal Vegetables

Grilled Juniper Brined Pork Chop

Roasted Fennel Cream Mushroom
Cranberry Wild Rice, Green Beans,
and Blistered Tomatoes

Herb-Peppercorn Steak Coulotte

Red Wine Braised Onion, Hollandaise Sauce
Garlic Roasted Fingerling Potatoes and
Fresh Seasonal Vegetables

Cumin Seared Halibut

Sweet Corn Sauce
Mixed Grain Pilaf and
Fresh Seasonal Vegetables

Green Tea Roasted Salmon

with Mango Ginger Relish
Wasabi Mashed Potatoes
Stir Fry Vegetables

Sage Roasted Pork Tenderloin

With Texas Style Pesto
Molasses Sweet Potato Mash and
Baby Green Beans

Chicken Française

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

Seared Cauliflower Steak

Sautéed Portobello Mushrooms,
Wilted Spinach and Tahini Drizzle

Grilled Filet of Beef

Roasted Shallot Demi-Glace
Truffle Mashed Potatoes and
Fresh Asparagus and Baby Carrots

6oz

8oz

DUAL ENTRÉES

(Includes a House Salad)

4oz Grilled Chicken Breast

4oz Seared Crusted Salmon

Fontina Mornay Sauce
Mixed Grain Pilaf and Asparagus and Carrots

4oz Pan Seared Filet of Beef

4oz Roasted Chicken Breast

Whole Grain Mustard Demi-Glace
Au Gratin Potatoes and Baby Green Beans

4oz Pan Seared Filet of Beef

4oz Parmesan Crusted Salmon

Green Peppercorn Demi-Glace
Served with Herb Roasted Fingerling Potatoes
and Baby Green Beans

4oz Pan Seared Filet of Beef

3 Large Garlic-Herb Grilled Shrimp

Sundried Tomato Demi-Glace
Topped with Mango Jalapeño Chutney
Aged Parmesan Mashed Potatoes and
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 


DINNER BUFFETS



MINIMUM OF 35 PEOPLE

COUNTRY CLUB

Choice of Two Salads:

Club Green Salad  

*Carrots, Cucumbers, Onions, and Grape Tomatoes
with Choice of Ranch
or Balsamic Vinaigrette* 

Spinach and Arugula Salad  


Pickled Red Onions, Feta Cheese, and Toasted Almonds with White Balsamic Vinaigrette

Classic Caesar Salad

Focaccia Bread Croutons and Parmesan Cheese with Ridglea Caesar Dressing

Arugula and Cantaloupe Salad  

Goat Cheese and Toasted Sunflower Seeds with Honey-Dijon Vinaigrette

Iceberg Salad 

Radishes, Red Onions, Bacon, Tomato and Cucumber with Avocado-Green Goddess Dressing



Watercress and Apple Salad  

Parmesan Cheese, Almonds, Red Onions and Tomato with Champagne Vinaigrette

Choice of Three Entrees:



Butter Roasted Salmon with Sweet Potato Grits and Mustard Sauce

Honey Grilled Chicken Breast with Charred Tomato Cream and Garlic Polenta

Molasses Peppercorn Pork Loin with Cherry BBQ Sauce and Wilted Spinach  

Beef Daube Provençal with Carrots, Mushrooms, and Onions 

Herb Crusted Flounder with Citrus Beurre Blanc


Grilled Cocoa Rubbed Skirt Steak with Charred Onion Relish and Marble Potatoes  

Sage Roasted Chicken Breast with Shallot White Wine Sauce and Roasted New Potato Salad

Choice of Two Vegetables and Two Starches:

Green Beans with Garlic and Parmesan


Roasted Garlic Mashed Potatoes

Balsamic Roasted Asparagus and Mushrooms 

Mixed Grain Pilaf

Fresh Seasonal Vegetables

Fingerling Potatoes with Garlic and Herbs 

Roasted Broccolini 

Scalloped Potatoes with Parmesan Cheese

Choice of Two Desserts:

Coconut Cream Cake

Seasonal Cobbler

Italian Cream Cake

Chocolate Mousse Cake

Ridglea Black Forest Cake

Bread Pudding with a Bourbon Anglaise

Chocolate Silk Pie













All Southern Club Buffets are Served with Freshly Baked Rolls, Iced Tea, Regular and Decaffeinated Coffee

Meat Free  Gluten Free  Dairy Free 



DINNER BUFFETS

MINIMUM OF 35 PEOPLE TEXAS BARBEQUE

Choice of Three Salads:

- Country Club Salad with Carrot, Cucumber, Onion, and Grape Tomatoes  
with Ranch Dressing or
Balsamic Vinaigrette 
- Sweet Potato Salad with Pecan Bacon Dressing 
- New Potato Salad with Celery, Green Onion, and Red Peppers with Creamy Dressing  
Vegetable Slaw with Mustard Seed Dressing  
- Macaroni Pasta Salad with Tomato, Red Onions, and Red Peppers with Peppercorn Dressing 
- Cucumber and Tomato Salad with Red Onion and Red Wine Vinaigrette   
- Buttermilk Cole Slaw with Carrots and Onions with Buttermilk Dressing  
- Broccoli and Cauliflower Salad with Creamy Jalapeño Mayonnaise  
- Baked Potato Salad with Bacon, Green Onions, and Cheddar Cheese with Sour Cream Dressing  
- Kale Salad with Bacon, Pepita, and Manchego with Bacon Vinaigrette 

Choice of Three Entrées:

- Smoked Pork Sausage with Carolina Barbeque Sauce  
- 16-Hour Smoked Brisket with Caffeinated Barbeque Sauce
- Brazilian Style Spareribs with Peach Barbeque Sauce
- Chicken Wings with Chipotle Barbeque Sauce
- Dry Rub Pork Loin with Cherry Barbeque Sauce
- 15 Spiced Salmon with Mango Barbeque Sauce
- Roasted Huli Huli Turkey Legs with Pineapple Barbeque Sauce


Choice of Three Sides:

- Ranch Style Beans  
- Baked Beans with Club Bacon  
- Barbeque Roasted Potatoes  
- Fresh Corn on the Cob  
- Charred Broccolini   
- Jalapeño Mac and Cheese Casserole 
- Fully Loaded Mashed Potatoes 
- Fried Okra  
- Green Beans with Bacon and Onions  
- Braised Greens with Bacon  

Condiment Tray Includes:

Pickled Okra, Bread and Butter Pickles, Green Onions, Jalapeños, Pepperoncini, Red Onions, and Tomatoes

Choice of Two Desserts:

- Chocolate Fudge Cake 
- Bourbon Pecan Pie
- Buttermilk Pie
- Seasonal Mason Jar Cobbler
- Banana Pudding
- Pineapple Upside Down Cake

All Texas Barbeque Buffets are served with Freshly Baked Rolls, Cornbread Muffins and Butter Iced Tea, Regular and Decaffeinated Coffee

Meat Free  Gluten Free  Dairy Free 

DINNER BUFFETS



MINIMUM OF 35 PEOPLE

LITTLE ITALY

Choice of Three Salads:

- Ridglea Caesar Salad
- Focaccia Croutons and Fresh Parmesan Cheese with Classic Caesar Dressing*
- Panzanella Salad  
- Grape Tomatoes, Onions, Cucumbers and Italian Bread with Red Wine Vinaigrette*
- Tomato Mozzarella Salad  
- Extra Virgin Olive Oil and Balsamic*
- Mediterranean Chopped Salad  
- Romaine, Red Onions, Tomatoes, Black Olives, Cucumbers, and Ricotta Salata with Red Wine Vinaigrette*
- Antipasto Salad 
- Salami, Mozzarella, Tomato, Artichoke, Red Peppers, Mushrooms, and Olives with White Balsamic Vinaigrette*
- Arugula Salad  
- Parmesan Cheese, Red Peppers, and Pine Nuts with Lemon Vinaigrette*
- Bruschetta Salad 
- Tomato, Provolone Cheese, Croutons, Red Onions, and Basil with White Wine Vinaigrette*

Choice of Three Entrées:

- Rosemary Roasted Pork Loin
- Stuffed with Garlic, Sun Dried Tomatoes, Mozzarella and Spinach*
- Chicken Parmesan
- Parmesan Crusted Chicken Breast with Mozzarella and Pomodoro Sauce*
- Red and White Meatball Lasagna
- Pork parmesan Meatballs, Marinara Sauce, Ricotta Cheese Cream Sauce and Five Cheese Blend*
- Cheese Ravioli with Mushroom Cream Sauce 
- Spinach, Grape Tomatoes, and Parmesan Cheese*
- Pappardelle Pasta with Pork Bolognese 
- Mushroom, Arugula, and Broccoli*
- Campanelle Pasta
- with Italian Sausage and Basil Pesto*

Choice of Two Sides:

- Balsamic Roasted Vegetables  
- Sautéed Summer Squash with Rosemary  
- Fresh Seasonal Vegetables  
- Rosemary Roasted New Potatoes  
- Sautéed Green Beans with Garlic, Onion, and Tomatoes 
- Toasted Orzo Pasta with Spinach and Grape Tomatoes

Choice of Two Desserts:

- Chocolate Espresso Mousse Cake
- Italian Cream Cake
- Tiramisu
- Mini Cannolis
- Assorted Ridglea Cookies

All Little Italy Buffets are served with Freshly Baked Garlic Bread, Iced Tea, Regular and Decaffeinated Coffee



DINNER BUFFETS

MINIMUM OF 35 PEOPLE


SOUTH OF THE BORDER

Choice of Three Salads:




Classic Caesar Salad with Caesar Dressing

Southwest Style Chopped Salad  




Romaine and Iceberg Mix, Roasted Corn, Black Beans, Tomatoes, Red Onions and Queso Fresco with Cilantro Vinaigrette

Southwest Caesar Salad 

Fried Tortilla Strips and Cotija Cheese with Roasted Red Pepper Caesar Dressing





Jicama Slaw with Lime Vinaigrette   

Mexican Fruit Salad with Coconut-Chili Crème   

Chili Spiced Cucumber Salad with Lime Tajin Dressing   

Starter:

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 Fresh Made Guacamole Station   

+ \$4.00 per person

One Chef Attendant Required per 50 people*

Choice of One Enchilada:

Tinga Chicken Enchiladas with Salsa Verde

Barbacoa Enchiladas de Res

Shredded Beef Enchiladas with Red Chili Sauce

Enchiladas Al Pastor

Pork Enchiladas with Red Chili Pineapple Sauce

Choice of One Station:

All Stations served with Club Salsa, Cheddar Cheese, Pico De Gallo, Sour Cream, and Guacamole

Fajita Station:

Marinated Seasoned Beef and Chicken Fajitas
Peppers and Onions
Flour Tortillas

Quesadilla Station:

Flour Tortillas filled with Beef
or Chicken Fajita Meat
Cheddar & Jack Cheese, Cilantro

Tostada Station:

Fried Tortilla with Refried Beans
Chicken Tinga, and Pork Al Pastor

Taco Station:

Spicy Taco Meat or Tinga Chicken
Crispy Taco Shell

Choice of Two Side Dishes:

Black Beans  


Charro Beans  

Cilantro Rice   

Spanish Rice   

Caesar Salad

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 Freshly Baked Flour Tortillas
Iced Tea, Regular and Decaffeinated Coffee**

Meat Free  Gluten Free  Dairy Free 











HORS D'OEUVRES

MINIMUM ORDER OF 2 DOZEN IF ORDERING A LA CARTE

COLD HORS D'OEUVRES

-   **Shrimp (2) Cocktail Shooters**
Horseradish Cocktail Sauce and Remoulade
-   **Cucumber Hummus Bites**
Feta, Tomato, Micro Arugula
-  **Pork Belly Toasts**
Blood Orange BBQ Sauce, Pickled Red Onions
-   **Creamy Feta Stuffed Peppadews**
Black Garlic Tapenade
-  **Raspberry and Brie Phyllo Cups**
Chipotle Honey, Toasted Almonds
-   **Tempura Fried Asparagus**
with Sriracha Sauce
-  **Gourmet Deviled Eggs**
Pimento Goat Cheese, Candied Bacon, Micro Arugula
-  **Roasted Sweet Corn on Avocado Toast**
Cotija Cheese and Micro Cilantro
-   **Pistachio Crusted Goat Cheese "Lollipops"**
Roasted Red Pepper Jelly
-   **Caprese Skewers**
Grape Tomatoes, Fresh Basil, and Mozzarella with Balsamic Glaze
-  **Strawberry Basil Bruschetta**
Goat Cheese, Spicy Strawberry Jam
-  **Antipasto Picks**
Artichoke, Olive, Salami, Tomato, Mozzarella


HOT HORS D'OEUVRES

- Smoked Brisket Quesadillas**
with Avocado Crème
- Parmesan Meatballs**
with Romesco
-  **Fried Raviolis**
with Spicy Marinara
- Mini Crab and Crawfish Cakes**
with Sriracha Mayonnaise
-   **Bacon Wrapped Shrimp**
with Whiskey Barbecue Sauce
-  **Mini Beef Wellington**
Marinated Beef, Puffed Pastry
-   **Polenta Bites**
Roasted Shiitake Mushroom and Fontina
-  **Almond Crusted Chicken Tenders**
with Spicy Orange Marmalade
- Assorted Sliders**
Braised Brisket, Pulled Pork and Buttermilk Fried Chicken
- Bacon Wrapped Chicken and Jalapeños**
with Lime Crème
-  **Fried Mozzarella Bites**
with Marinara Sauce
-  **Goat Cheese and Potato Croquettes**
with Spicy Tomato Sauce
-  **Fried Mac and Cheese Squares**
-  **Fried Coconut Shrimp**
with Sweet Chili Sauce
-   **Fontina Cheese Stuffed Shishito Peppers**
with Garlic Mayonnaise
-  **Bacon Wrapped Mini Baked Potatoes**
with Chive Cream

SPECIALTY DISPLAYS & STATIONS

DISPLAYS

Crudités Display

Roasted Garlic Ranch Dip And
White Bean Hummus 

Fire Roasted Vegetable Display

Chipotle Ranch Dip and
Cilantro-Avocado Dip

Fresh Seasonal Fruit and Berries

Texas Honey Yogurt

Home and Abroad Cheese Board

Assorted Crackers and Lavosh










Salt and Thyme Display

Cured Meats and Artisan Cheeses with
Lavosh, Marcona Almonds, and Dried Fruit

Spinach and Artichoke Dip


Lavosh and Tri-Color Chips

Mediterranean Style Chips and Dips

Smoked Chickpea Hummus,  
BBQ Spiced Baba Ganoush,  
Green Chile and Olive Tapenade,  
Roasted Red Pepper Feta Dip  
Lavash, Pita Chips, Grilled Naan Bread 

Mini Croissant Sandwiches

(Choice of Three)





Smoked Ham and Gruyere Cheese,
Turkey and Provolone, Tuna Salad,
Chicken Salad
or Pimento Cheese 

Chilled Seafood Bar

Lemons, Cocktail Sauce, Crackers,
Horseradish Sauce and Tabasco
Spicy Boiled Shrimp
Half-Shell Oysters

STATIONS

Mashed Potato Bar

Roasted Garlic Potatoes  
Purple Potatoes  

Assorted Toppings Include:

Sautéed Mushrooms, Caramelized Onions,
Bleu Cheese, Scallions, Shredded Cheddar,
and Pepper Jack Cheeses, Sour Cream, Bacon,
Jalapeños, Green Onions, and Garlic

Mac and Cheese Bar "2 Ways"

Orecchiette Pasta with Four Cheese Sauce 
Cavatappi Pasta with Cheddar Cheese Sauce 

Condiments to include:



Bacon, Green Onions, Cheddar Cheese, Blue
Cheese, Truffle, Goldfish, and Jalapeños

Pasta Bar

Choice of Two Pastas:

Tri-Color Tortellini
Bowtie
Whole Wheat Penne

Choice of Two Sauces:

Pork Bolognese Sauce,
Pomodoro Sauce, Alfredo Sauce, Rose Sauce 
or Hatch Green Chile Cream Sauce 

Choice of One Protein:

Italian Sausage, Grilled Chicken or Meatballs


Toppings:

Black Olives, Tomatoes, Peppers, Onions,
Spinach, Mushrooms, and Parmesan Cheese
(Requires 1 Chef per 50 Guests)

Flatbread Bar

(Choice of Three)

Tender & Blue

Italian Sausage & Mozzarella Cheese
Pesto Grilled Chicken & Ricotta Cheese
Roasted Mushrooms, Red Peppers and Manchego 

PACKAGES & ADD-ONS

FROM OUR CARVING BOARD

Requires Chef Attendant
(Served with Silver Dollar Rolls)

Rosemary Roasted Pork Loin

Whole Grain Mustard and Peach Chutney

Sage Crusted Turkey Breast

Cranberry Mustard and Green Apple Relish

Slow Smoked Striploin of Beef

Whiskey Barbecue Sauce
and Roasted Corn Relish

Peppercorn Crusted Beef Tenderloin

Horseradish Custard and Whole Grain Mustard

LATE NIGHT SNACKS

Mini Cheeseburgers

Gourmet Grilled Cheese Finger Sandwiches

(1/4 Cut pieces)

Sourdough Bread, Fontina and Cheddar Cheeses
Add Crispy Bacon or Smoked Ham \$1.50

Chicken and Biscuit Sandwiches

with Chipotle Honey

Chicken Waffle Bites

with Maple Syrup

Micro, Sweet Potato or Seasoned Fries

Served in a Cone

Mini Donut Holes

Mini Churros

RECEPTION PACKAGES

Silver Reception

Warm Brie Cheese Display 

Fresh Seasonal Fruit Display  

Crudités Display  

Southwest Chips and Dips 

Mini Croissant Sandwiches

*Choice of Two Hors D'oeuvres

Gold Reception

Home and Abroad Cheese Board  

Fresh Seasonal Fruit Display  



Grilled Vegetable Display   

Spinach and Artichoke Dip 

*Choice of Three Hors D'oeuvres

Platinum Reception

Home and Abroad Cheese Board  

Grilled Vegetable Display   

Cured Meat Board 

Mediterranean Chips and Dips 

Mini Croissant Sandwiches

*Choice of Three Hors D'oeuvres

Celebration Reception

Domestic Cheese and Cracker Display 

Crudités Display  

Mini Croissant Sandwiches

Southwest Chips and Dips 



Parmesan Meatballs with Romesco

Bacon Wrapped Chicken and Jalapeño  

Teen Reception

Chips and Club Salsa 

Mini Deep-Dish Pizzas

Sweet Potato Fries or Seasoned Fries  

Chicken Tenders

Hamburger Sliders

Ketchup, Ranch, and Honey Mustard

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) 

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

Strawberry Short Cake

Layered with Fresh Strawberries, White
Chocolate Mousse, Strawberry Marmalade
Wrapped in White Chocolate Bark

Raspberry Layer Cake

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

Italian Cream Cake

Overflowing with Coconut and
Pecans with Smooth
Cream Cheese Icing

DESSERT STATIONS

MINIMUM OF 35 PEOPLE

Donut Hole Station

Donut Holes Served With Choice Of:
Cinnamon Sugar, Vanilla Icing, Powdered Sugar
Chocolate Sauce, Vanilla Sauce, Caramel Sauce
Sliced Almonds, Crushed Peanuts

Build Your Own Sundae Bar

Vanilla and Chocolate Ice Cream
Hot Fudge and Caramel Sauce,
Nuts, Crushed Oreos, Butterfinger Bits,
Chocolate Chip Morsels, Whipped Cream,
Sprinkles, and Maraschino Cherries
(Requires Attendant)

Waffle Sundae Bar

Red Velvet, Chocolate and Churro Waffles
Vanilla and Chocolate Ice Cream
Caramel Sauce, Chocolate Sauce,
Crushed Peanuts Chocolate Chips,
Whipped Cream, Sprinkles
(Requires Attendant)

Death by Chocolate

Assorted Petite Chocolate Desserts to Include:
Chocolate Pots de Crème, Chocolate Truffles,
Chocolate Mousse, Flourless Chocolate Tort,
Chocolate Pie, Chocolate Cheesecake,
Devil's Food Cake and Chocolate Cake Pops

Lone Star State Station

Strawberry Shortcake Biscuits
House Made Texas Pecan Pralines
Texas Osgood Pie, Pecan Tarts
Rahr and Sons Beer Infused Chocolate Fudge Cake
Banana Cream Pie Shooters , Mini Turtle Cheesecake

Whoopie Pie Station

Assorted Whoopie Pie Flavors:
Chocolate Peanut butter
S'mores
Raspberry Lemon
Mocha