

RIDG

GREE

### FOOD DISPLAY

THE GRAZING TABLE \*I3/PER PERSON

A STUNNINGLY PRESENTED SPREAD, THE GRAZING TABLE FEATURES AN ASSORTMENT OF IMPORTED AND LOCALLY SOURCED CHEESES, SLICED SALUMI, A MEDLEY OF FRESHLY ROASTED SEASONAL VEGETABLES, SERVED WITH OUR RENOWNED DIP. THE GRAZING TABLE ALSO COMES WITH OUR CHEF'S DELECTABLE SEASONAL BRUSCHETTA, CREAMY HUMMUS, FRESHLY TOASTED SLICED BAGUETTE, FRESH MOZZARELLA, AND BABY TOMATO SALAD WITH AGED BALSAMIC DRESSING.

### PASSED HORS D'OEURVES

SIGNATURE STARTERS \*I3/PER PERSON (CHOOSE FOUR)

SHAVED FILET CROSTINI PARSLEY AIOLI

SAUSAGE STUFFED MUSHROOM BALSAMIC REDUCTION

MINIATURE BEEF WELLINGTON

**COCKTAIL FRANKS IN A BLANKET** 

SPANAKOPITA

### GRILLED CHEESE TOMATO SOUP SHOOTERS

MINIATURE SPINACH & ARTICHOKE TARTS

STEAK & CHEESE EGGROLL TOMATO COULIS

> PHILLY CRAB FRIES CHEESE BÉCHAMEL

BUFFALO CHICKEN EGGROLL BLUE CHEESE

VEGETABLE SPRING ROLL THAI CHILI BROTH

**BRUSCHETTA CROSTINI** 

CHICKEN LEMONGRASS POTSTICKERS

ADD \$3 PER SELECTION/PER PERSON)

COCONUT BREADED SHRIMP MARGARITA SAUCE

MINIATURE LOBSTER ROLLS

MINIATURE CRAB CAKES

REMOULADE

TRUFFLE MAC & CHEESE TARTS

FRENCH ONION SOUP BOULE

PEAR & ROQUEFORT PHYLLO STARS MANCHEGO & QUINCE TARTS

AHI TUNA & WAKAME WASABI AIOLI

BACON WRAPPED SCALLOPS



### **DINNER STATIONS**

PASTA STATION \*I6/per person (ATTENDING OR STANDING)

PASTA OPTIONS (CHOOSE TWO) PENNE, FARFELLE, CHEESE TORTELLINI, MINI CHEESE RAVILOI

SAUCE OPTIONS

(CHOOSE TWO) VODKA, SAN MARZANO TOMATO, AGLIO E OLIO, BASIL PESTO, SAGE CREAM SAUCE

**TOPPINGS** SPINACH, OLIVES, TOMATO, PEAS, CAPERS, BASIL, ARTICHOKE HEARTS, ROASTED RED PEPPERS, PECORINO ROMANO

> CIABATTA PIZZA STATION \*I5/per person (DISPLAY OF CIABATTA PIZZAS)

CLASSIC SAN MARZANO SAUCE, MOZZARELLA

MEDITERRANEAN

OLIVES, ARTICHOKES, TOMATOES, SPINACH, FETA CHEESE

SAUSAGE CALABRESE

ITALIAN SAUSAGE, PEPPERS, MOZZARELLA, CARAMELIZED ONION, CRUSHED RED PEPPER

ALL CHEF ATTENDED STATIONS \$100/PER CHEF

Cocktail Larty

### **DINNER STATIONS**

CARVING STATIONS (ATTENDED)

ROASTED PETITE LOIN OF BEEF MARSALA DEMI-GLACE \$18/per person TURKEY BREAST CRANBERRY GRAND MARNIER CHUTNEY \$8/per person

ROASTED TENDERLOIN OF BEEF HORSERADISH CREAM \$32/per person CARRIBEAN SPICED PORK LOIN PINEAPPLE SALSA, SPICED RUM JUS \*8/per person

LOADED FRENCH FRY STATION \*IO/PER PERSON (STANDING)

**RUSSET & SWEET POTATO FRIES** 

**TOPPINGS** SIRLOIN CHILI, CHEDDAR CHEESE, ASSORTED AIOLIS, SMOKED BACON, SOUR CREAM

LOADED MASHED POTATO STATION

\*II/PER PERSON (STANDING)

GARLIC MASHED POTATO & MASHED CANDIED SWEET POTATO

TOPPINGS

APPLEWOOD SMOKED BACON, SOUR CREAM, CHEDDAR CHEESE, CHIVES, CABERNET GRAVY, BROWN SUGAR, MAPLE SYRUP, MARSHMALLOWS

ALL CHEF ATTENDED STATIONS \$100/PER CHEF

Cocktail Party

### **DESSERT STATIONS**

CHEF'S ASSORTED DESSERT SELECTION \*I6/per person ECLAIRS, CRÈME PUFFS, MINIATURE CHEESECAKES, CANNOLIS, LEMON BARS

> **WAFFLE STATION \*3/per person** (ATTENDED)

**BELGIAN WAFFLES** 

**TOPPINGS** BANANAS, STRAWBERRIES, BLUEBERRIES, WHIPPED CREAM, CHOCOLATE SAUCE, RAINBOW SPRINKLES, CHOCOLATE CHIPS

> ICE CREAM SUNDAE BAR \*7/per person (ATTENDED)

MANNING'S VANILLA & CHOCOLATE ICE CREAM

TOPPINGS

RAINBOW SPRINKLES, WHIPPED CREAM, CHOCOLATE SAUCE, CHOCOLATE CHIPS, MACERATED BERRIES, CRUSHED PEANUTS

ALL CHEF ATTENDED STATIONS \$100/PER CHEF

Cocktail Larty

## ADDITIONAL INFORMATION

WHAT'S INCLUDED? A 3-HOUR EVENT WITH ONE (I) HOUR EARLY ACCESS FOR DECORATING, BLACK OR WHITE TABLECLOTHS AND NAPKINS, A DEDICATED EVENT DIRECTOR TO ASSIST BEFORE AND DURING YOUR EVENT TO ENSURE EVERYTHING GOES SMOOTHLY

#### FINAL GUEST COUNTS & GUARANTEES

PRICING IS GUARANTEED ONCE A DEPOSIT HAS BEEN SECURED. ALL PRICING QUOTED BEFORE A DEPOSIT IS SECURED MAY BE SUBJECT TO A PRICE INCREASE.

FINAL GUEST COUNT, INCLUDING AN ENTRÉE PRE-ORDER, IS DUE TEN (10) DAYS BEFORE THE EVENT. IF THE FINAL GUEST COUNT IS NOT SUBMITTED TEN (10) DAYS BEFORE THE EVENT, YOUR CONTRACTED ESTIMATED NUMBER OF GUESTS WILL BE CONSIDERED FINAL.

THE GUARANTEED FINAL COUNT IS NOT SUBJECT TO REDUCTION. ADDITIONAL GUESTS MAY BE ADDED UP TO FIVE (5) DAYS PRIOR TO YOUR EVENT.

#### SERVICE CHARGE & SALES TAX

ALL FOOD AND NON-ALCOHOLIC BEVERAGES ARE SUBJECT TO 20% SERVICE CHARGE AND 6% SALES TAX. ALL HOST-PAID ALCOHOLIC BEVERAGES ARE SUBJECT TO 20% SERVICE CHARGE.

#### **DEPOSIT & PAYMENT**

TO SECURE YOUR EVENT AT THE GREEN RIDGE CLUB, A NON-REFUNDABLE DEPOSIT OF \$300 IS REQUIRED.

CREDIT CARD PAYMENTS WILL INCUR A 3% PROCESSING FEE