

weddings

BY RIDGEWELLS



Sample Menu Offerings



ridgewells
CATERING

PASSED hors d'oeuvres

We recommend 4 or 5 passed hors d'oeuvres for a one-hour cocktail reception.

Beef

ESPRESSO-CRUSTED BEEF MEDALLION (GF, DF, NF)

Espresso-rubbed Beef Tenderloin, Huckleberry And Habanero Barbecue Sauce

BEEF TENDERLOIN CROSTINI (NF)

Horseradish Aioli, Micro Arugula

SHORT RIB TATER TOT PICK (DF, NF)

Short Rib, Potato Tot, Horseradish Cream

Duck

PEKING DUCK STRAWS (NF)

Crispy Asian Crêpe, Hoisin Sauce

Pork

CRISPY PORK BELLY STACK (NF)

Jalapeño Corn Bread, Spicy Beet And Fennel Compote, Micro Greens

Chicken

CHICKEN AND WAFFLE CONE (NF)

Mini Savory Cone, Fried Chicken, Maple Crema

CHICKEN EMPANADA (NF)

With Pineapple Tomatillo Salsa

V = Vegan Veg = Vegetarian GF = Gluten-Free DF = Dairy-Free NF = Nut-Free



PASSED hors d'oeuvres

Seafood

BOURBON SHRIMP AND GRITS (NF)

Bacon Remoulade

CARAMELIZED SEA SCALLOPS (DF, NF)

Grapefruit Segments, Vanilla Butter Sauce

LOBSTER AND CORN SALAD (DF, NF)

Butter-poached Lobster, Sweet Corn Relish, Wonton Spoon

TUNA TARTARE CONE (NF)

Yellowtail, Wasabi Tobiko, Crisp Cone

Vegetarian

TZATZIKI CUCUMBER CUPS (Veg, GF, NF)

Yogurt, Feta, Preserved Lemon, Cured Olive, Fresh Dill

FIG AND GOAT CHEESE TRUFFLE (Veg, NF)

Crumbs, Goat Cheese, Spicy Fig Jam

CAPRESE BITE (Veg, NF)

Mozzarella, Tomato, Basil

PEA AND GOAT CHEESE RISOTTO FRITTER (Veg, NF)

Pea Risotto, Goat Cheese, Crumbs

KALE DUMPLINGS (V, GF, NF)

Kale, Wilted Onion, Sweet Chili Sauce

PIMENTO CHEESE DUMPLING (Veg, GF, NF)

Bacon And Onion Jam

V = Vegan Veg = Vegetarian GF = Gluten-Free DF = Dairy-Free NF = Nut-Free



RECEPTION enhancements

Add a chef-attended station during your cocktail hour to provide your guests with an interactive gourmet experience. It's the perfect way to add a bit of theater to your event, while making sure everyone is happily fed. Check out a few of our options below, or tell your event designer about your vision and let us curate the perfect experience for you.

Coastal Vibes

RAW BAR *(NF, DF, GF)*

Local Oysters, Cracked Crab Claws, Jumbo Shrimp, Cocktail Sauce, Mignonette, Freshly Grated Horseradish, Lemon Wedges, and Fresh Seaweed Display



Asian Inspired

BAO BUN STATION

Steamed Bao Buns, Korean Barbecue Pork, Pulled Chicken, Roasted Butternut Squash, Cucumber Kimchi, Red Beet & Carrot Slaw, Pickled Onion, Spicy Gochujang Mayonnaise, and Cilantro



Creative Classics

CHARCUTERIE CONE

Genoa Salami, Prosciutto, Soppressata Skewer, Monachego, Cherry Tomato & Ciliegine Skewer, Strawberry, Blackberry & Cheddar Pick, Cornichon, Olive, Grissini Seeded Cracker, and Herb Garnish



V = Vegan Veg = Vegetarian GF = Gluten-Free DF = Dairy-Free NF = Nut-Free

PLATED DINNER

salads

Select One

WATERMELON RADISH AND CUCUMBER SALAD

Baby Red Leaf And Baby Romaine Lettuce,
Sunflower Seeds, Persian Cucumbers, Watermelon Radish
Pickled Rhubarb, Mandarin Orange Dressing

BURRATA & BERRIES SALAD (NF)

Heirloom Tomatoes, Spring Greens
Red Pepper Coulis, Citrus & Olive Oil
Herb Crostini

BABY SPINACH SALAD (GF, NF)

Fresh Berries, Crumbled Goat Cheese
Strawberry Yuzu Vinaigrette

SPRING GARDEN SALAD (GF, V)

Bibb Lettuce, Baby Romaine, Frisee And Red Ribbon Sorrel,
Shaved Red And Golden Beets, Shaved Baby Carrots
Shaved Cucumber, White Balsamic Vinaigrette,
Candied Pistachios



V = Vegan Veg = Vegetarian GF = Gluten-Free DF = Dairy-Free NF = Nut-Free



PLATED DINNER

entrées

Select Up to 3 Options

BEEF SHORT RIBS WITH WILD MUSHROOM RISOTTO (GF, NF)

Wild Mushroom Risotto, Heirloom Carrot, Zucchini & Yellow Squash Medley, Red Wine Reduction

ESPRESSO CRUSTED BEEF TENDERLOIN (NF, GF)

Parsnip & Celeriac Puree, Braised Red Belgian Endive
Cipollini Red Wine Reduction

CRISPY CHICKEN ROULADE (NF)

Spelt Rice Pilaf & Wild Arugula, Swiss Chard & Baby Leeks, Vidalia Soubise

CHICKEN BREAST VERONIQUE (GF, NF)

Jumbo Asparagus, Smoked Rainbow Carrots, Pee Wee Potatoes & Wild Mushrooms, Bacon Beurre Blanc

CHILEAN SEABASS (GF, NF)

Saffron Infused Corn Puree, Jumbo Asparagus, Riesling Beurre Blanc

LEMON ARUGULA PESTO SALMON FILLET (GF, NF)

Roasted Fingerling Potatoes, Green Beans, Grape Tomato & Yellow Pepper Medley, Dill Beurre Blanc

GRILLED CAULIFLOWER "STEAK" (GF, NF, V)

Wilted Kale & Chickpeas With Pearled

V = Vegan Veg = Vegetarian GF = Gluten-Free DF = Dairy-Free NF = Nut-Free

PASSED OR DISPLAYED

desserts

Select 3 or 4 Options

MINI COCONUT KEY LIME BAR (NF)

Olive Oil & Coconut Cake, Caramelized Coconut Crispy, Key Lime Basil Gelee, Key Lime Cremeux

MINI PEACH & ROSÉ ROULADE (NF)

Vanilla Chiffon, Peach & Rosé Jam Lime Meringue

S'MORES BITE (NF)

Graham Cracker Sable, Torched Marshmallow

MINI DARK CHOCOLATE SEA SALT ICE CREAM SANDWICH (NF)

Dark Chocolate Sea Salt Cookie, Vanilla Bean Ice Cream

MINI CARROT CUPCAKE (NF)

Cream Cheese Icing

MINI CHERRY BLOSSOM TART (NF)

Morello Cherry Ganache, Red Fruit Crisp Rose Panna Cotta, Fresh Raspberries, Gold Garnish

V = Vegan Veg = Vegetarian GF = Gluten-Free DF = Dairy-Free NF = Nut-Free



PREFERRED partners

Florists

DURAN FLORAL DESIGN

Erik Duran
(703) 473-8902

eduran@duranfloraldesign.com

HELEN OLIVIA FLOWERS

Charles & Rachel
(703) 548-2848

charles@helenolivia.com

rachel@helenolivia.com

FLORAL AND BLOOM

Rachel
(240) 481-1588

rachel@floralandbloom.com

FLOWERS AT 38

Philippa Tarrant
(202) 413-8563

Entertainment

LUCY BLACK ENTERTAINMENT

hello@lucyblackentertainment.com

DAN GOLDMAN EVENTS

Dan Goldman
(202) 215-3655

party@dangoldmanevents.com

BIALEK'S MUSIC

(301) 430-6206

info@bialeksmusic.com

SKYLARK CREATIVE GROUP

Kate Sullivan Nelson
(202) 679-3875

kate@scgentertainment.com

Invitations & Printing

EMILY BAIRD DESIGN

[contact via website](#)

THE DANDELION PATCH

(703) 319-9099

tysons@thedeandelionpatch.com

PARTIES & PAPERS

Nina Motta

partiespapers@aol.com

EPOCH DESIGN CO.

Ash Boucher
(603) 966-7646

ashboucher@epochdesign.co

Décor & Rentals

PERFECT SETTINGS

pssales@perfectsettings.com

TABLE MANNERS

info@tablemannersdc.com

SOMETHING VINTAGE

Molly Hoyt

molly@somethingvintagerentals.com

DC RENTAL

Jennifer Krysa

jkrysa@dcrental.com

SYZYGY EVENTS

Julie Shanklin

Julie@syzygyevents.com

DESIGN FOUNDRY

(240) 264-1061

info@foundrycrew.com

FABRICATION EVENTS

(240) 457-4041

PREFERRED partners

A/V

AVLD EVENTS, INC

Dan Longfellow
(240) 210-4372

Lighting

FROST DC

(703) 550-7707
sales@frostdc.com

Tenting

CURATED EVENTS

(703) 661-8290

ALLIED EVENT SOLUTIONS

(301) 288-6026
info@alliedpartyrentals.com

SELECT EVENT GROUP

(301) 604-2334

Photography

RONALD FLORES PHOTOGRAPHY

Ronald Flores
(202) 315-7151
info@ronaldfloresphotography.com

ROBERT AVEAU

(603) 991-2545
Robert@robertaveau.com

PHOTOGRAPHY BY SIMO

Simo Ahmadi
photographybysimo@gmail.com

Photo Booths

BOOTH-O-RAMA

Daniel Nakumara
(301) 587-3700

Security

CLT3 CONSULTING

Cheryl Tyler
cheryl.tyler@clt3consulting.com

Balloons

TWISTY TWIRLY BALLOONS

Latasha Scarboro
twistytwirlyballoons@gmail.com

PARTISTRY

Andrea Najarian
*Fill out online form first
sales@partistryevents.com

Valet

MJ VALET

Mike Jasser
(202) 905-8987
mjasser@mjvalet.com

ATLANTIC VALET

(202) 466-5050
customercare@agpark.com

Specialty Beverages

THE BEAN BAG

Mitchell Wool
(301) 538-3110

TRAVELING BEAN

(800) 664-2326
info@travelingbean.com

ALBA ESPRESSO SERVICE

Adriano Ciccarello
(240) 423-0103
Adriano@albaespresso.com

BEV-RAGE

Seranush Ozkan
(301) 233-3161
seranush@bev-rage.com

COCKTAIL CURATIONS

Thy Parra
(202) 957-2846
thy@cocktailcurations.com