



the party kitchen

by RIDGEWELLS CATERING



CORPORATE & AT-HOME QUICK DROP MENUS

SPRING/SUMMER 2025

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ABOUT RIDGEWELLS

A family business founded in 1928, Ridgewells Catering has been raising the bar in the Washington, D.C., social scene for over 96 years. We're more than caterers of delicious and innovative cuisine. Our visionary team is in the business of creating unforgettable memories, building relationships, and crafting imaginative culinary experiences and bespoke celebrations. From intimate gatherings to elegant galas—corporate, weddings, celebrations, and major events—we approach every event with an unwavering commitment to excellence and our passion for celebration.

ABOUT THE PARTY KITCHEN

The Party Kitchen was created to bring fresh, flavorful, and chef-crafted meals to families, offices, and teams with ease. From lunch meetings to casual celebrations, our everyday menus offer effortless ordering and are designed for you to enjoy chilled or at room temperature. All menu items are perfectly portioned, served in convenient disposable containers, and do not require staff or setup.

ORDERING DETAILS

How to Order

1. Contact your personal Event Sales Associate
2. Call (301) 652-1515
3. Email info@ridgewells.com

Deadlines

All orders must be placed and finalized at least 3 business days prior to delivery date. Ridgewells accepts orders by phone or by email Monday – Friday from 9:00AM – 5:00PM EST. Pick-Up is available from our offices in Bethesda Monday – Friday 12:00pm to 4:00pm. Orders over \$200 can be delivered Monday – Saturday for a fee.

Food Presentation

All food is delivered pre-displayed, chilled, and ready to eat. Enjoy chilled or at room temperature. Ridgewells also offers disposable plates, cups, napkins, and utensils upon request.

Breakfast



PLATTERS & BOARDS

BAGELS & SCHMEAR *NF*

Plain & Everything
Plain, Smoked Salmon, Veggie
\$50.00 (serves 10)

SEASONAL FRESH FRUIT *GF, NF, V*

Sliced & Displayed
\$40.00 (serves 10)

SMOKED SALMON BAGELS *NF*

Smoked Salmon, Sliced Tomatoes, Capers, Shaved Red Onion
Lemon Wedges, Whipped Cream Cheese & Mini Bagels
\$85.00 (serves 10)

BREAKFAST CHARCUTERIE *NF*

Sliced Turkey Breast, Turkey Bacon Deviled Eggs, Everything Seasoned
Hard-boiled Eggs, Asparagus, Cucumbers, Roasted Tomatoes, Cottage Cheese
Smoked Salmon Cream Cheese, Edamame Spread, Whole Wheat Crostini
\$120.00 (serves 15)

QUICHES & GALETTES

BACON & GRUYERE QUICHE *NF*

\$38.00 (9in round)
\$9.00 (4in round)

SMOKED SALMON & DILL QUICHE *NF*

\$40.00 (9in round)
\$12.00 (4in round)

ZUCCHINI & LEEK QUICHE *Veg, NF*

\$35.00 (9in round)
\$8.00 (4in round)

ROASTED TOMATO & GRUYERE

GALETTE *Veg, NF*
\$35.00 (9in round)
\$8.00 (4in round)

CREAMY BRIE & ROASTED APPLE

GALETTE *Veg, NF*
\$35.00 (9in round)
\$8.00 (4in round)

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

5522 DORSEY LANE, BETHESDA, MD 20816 PHONE: 301.652.1515 EMAIL: INFO@RIDGEWELLS.COM

Breakfast

BAKED GOODS

SEASONAL MUFFIN ASSORTMENT *Veg, NF*

Chocolate Orange, Pineapple Coconut
Raspberry Thyme

\$30.00 (24 minis/12 large)

CLASSIC MUFFIN ASSORTMENT *Veg, NF*

Dark Chocolate Chunk, Blueberry Crumble
Lemon Thyme

\$30.00 (24 minis/12 large)

BREAKFAST PASTRY ASSORTMENT *Veg, NF*

Mini Rustic Scones, Mini Croissants
Mini Chocolate Croissants
Blueberry Crumble Muffins
Sliced Banana Chocolate Loaf

\$30.00 (serves 12)

MINI DANISH ASSORTMENT *Veg, NF*

Fruit & Sweet Cheese Filled

\$48.00 (serves 12)

MINI DONUT HOLE ASSORTMENT *Veg, NF*

Plain, Cinnamon Sugar & Powdered

\$18.00 (serves 12)

VEGAN WHOLE GRAIN BANANA

BREAD *V, NF*

Flaxseed & Whole Wheat Flour

\$25.00 (serves 12)



Breakfast

GRAB & GO

*Must order 5 of each item selected. No customizations or substitutions available.
Cutlery & napkin kit included.*

QUICHE LORRAINE BITES *NF*

Ham, Gruyere & Herbs
\$30.00 (dozen)

MUSHROOM & CHEESE QUICHE

BITES Veg. NF
\$30.00 (dozen)

SPINACH QUICHE BITES *Veg. NF*

\$30.00 (dozen)

VEGETABLE QUICHE BITES *Veg. NF*

\$30.00 (dozen)

LOX ON EVERYTHING BAGEL *NF*

Smoked Salmon, Shaved Red Onion, Chives
Heirloom Cherry Tomato & Capers Relish
Whipped Cream Cheese
\$14.00 (each)

SPINACH, FETA & TOMATO WRAP *V, NF*

Tofu Scramble & Sundried Tomato Wrap
\$12.00 (each)

PIÑA COLADA OVERNIGHT OATS *V, GF*

Contains Nuts

Coconut Milk, Diced Pineapple
Shaved Coconut
\$9.00 (each)

BANANA CHOCOLATE CHIA

PUDDING V, GF, NF

Oat Milk, Dark Cocoa & Chocolate Chips
\$9.00 (each)

STRAWBERRY BASIL

CHIA PUDDING V, GF

Contains Nuts

Almond Milk, Strawberries & Basil
\$9.00 (each)

GREEK YOGURT PARFAIT *GF, NF*

Housemade Nut-Free Granola
Fresh Berries, Raspberry Sauce
\$6.00 (each)

KASHI® HONEY ALMOND FLAX *DF*

Contains Nuts
\$3.00 (each)

NATURE VALLEY® CHEWY

GRANOLA BAR NF
\$2.50 (each)

NATURE VALLEY® CRUNCHY

GRANOLA BAR
\$3.00 (each)

NUTRI-GRAIN® BAR

\$2.50 (each)

HARD-BOILED EGGS *GF, NF*

\$18.00 (dozen)

MIXED FRUIT CUP *V, GF, NF*

Melon, Citrus & Berries
\$5.00 (each)

INDIVIDUAL SEASONAL FRUIT *V, GF, NF*

Choice Of One Whole, Fresh Fruit
Assorted Varieties
\$1.50 (each)

Individual Meals

SALADS

Minimum order of 5. Must be the same base & protein. No customizations or substitutions available. Cutlery and napkin kit included.

BABY KALE CAESAR SALAD *NF*

Croutons, Parmigiano Reggiano, Fried Capers, Housemade Caesar Dressing
\$12.50

COBB SALAD *Veg, NF*

Chopped Romaine, Roasted Corn Kalamata Olives, Tomatoes, Carrots Cucumber, Blue Cheese Croutons & Balsamic Vinaigrette
\$12.50

LEMON TAHINI SALAD *V, GF, NF*

Baby Arugula Za'atar Roasted Chickpeas Persian Cucumber, Shaved Red Onion Lemon Tahini Dressing
\$12.50

LIVEWELL SALAD *V, GF, NF*

Romaine, Radish, Mixed Baby Beets Chia Seeds, Sunflower Seeds Pumpkin Seeds, Balsamic Vinaigrette
\$12.50

POKE BOWLS

Minimum order of 5 of each item selected. No customizations or substitutions available. Cutlery & napkin kit included.

TUNA POKE BOWL *DF, NF*

Sticky Rice, Seaweed Salad Pickled Carrot & Cucumber Sesame Honey Dressing
\$17.00

SPICY TOFU POKE BOWL *V, NF*

Sticky Rice, Seaweed Salad Pickled Carrot & Cucumber, Sesame Honey Dressing
\$15.00

SPINACH & STRAWBERRY SALAD *V, GF, NF*

Spinach, Strawberries Persian Cucumber, Shaved Red Onion Grape Tomatoes, Mixed Radish Raspberry Dressing
\$12.50

SPRING/ SUMMER SALAD *V, GF, NF*

Petite Spring Mix, Shaved Radish Beets, Heirloom Baby Carrots Balsamic Vinaigrette
\$12.50

UPGRADE YOUR SALAD WITH A PROTEIN

+ \$5.00
Chicken

+ \$8.50
Steak

+ \$7.50
Salmon



Individual Meals

BENTO BOXES

Individually boxed meal with entrée, side & chef's choice mini dessert. Must order 5 of each item selected. Make your bento box gluten free for additional \$3.00. No other customizations available. Cutlery & napkin kit included.

CHIMICHURRI FLANK STEAK & COUSCOUS *NF*

Broccolini
Edamame & Pickled Peppers
Chermoula Sauce

\$25.00

PEACH GLAZED CHICKEN & LENTIL-QUINOA PILAF *NF*

Chickpeas, Wilted Kale, Edamame
Cherry Tomato Compote

\$22.00

DIJON CRUSTED SALMON & BROWN RICE *NF*

Caramelized Mushroom, Spinach
Shaved Baby Carrots
Lemon-Dijon Dressing

\$24.00

CHARRED EGGPLANT MIGNON & SOBA NOODLES *V, NF*

Mixed Cabbage & Carrot Slaw
Scallion Oil

\$20.00

MEDITERRANEAN GRILLED TOFU & LENTIL RICE PILAF *V, NF*

Caponata & Roasted Bell Pepper
Gremolata

\$20.00



SANDWICH BAGS

An individually bagged meal with a sandwich, side salad, potato chips & cookie. Must order 5 of each item selected.



GINGER & SESAME FLANK STEAK WRAP *NF*

Seaweed Salad, Petite Lettuce &
Cilantro Aioli, Spinach Tortilla
Served With Asian-Inspired
Cucumber Salad

\$18.00 (each)

PASTRAMI & CARAMELIZED ONION ON RYE *NF*

Gruyere, Baby Arugula & Horseradish
Sauce, Served With Antipasto Salad

\$18.00 (each)

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Individual Meals

SANDWICH BAGS

An individually bagged meal with a sandwich, side salad, potato chips & cookie. Must order 5 of each item selected. Substitute gluten free bread & cookie for additional \$3.00. No other customizations available. Cutlery & napkin kit included.

BAKED HAM CROISSANT *NF*

Provolone Cheese & Honey Mustard
Served With Antipasto Salad
\$18.00 (each)

ITALIAN HOAGIE *NF*

Mortadella, Capicola, Genoa Salam
Provolone, Roasted Red Pepper & Olive
Relish, Served With Mediterranean
Chickpea Salad
\$18.00 (each)

TURKEY & HERBED CREAM CHEESE WRAP *NF*

Fresh Basil, Shredded Carrots, Cucumbers
Lemon Tahini Dressing & Spinach Tortilla
Served With Multigrain Salad
\$18.00 (each)

OVEN ROASTED TURKEY ON MULTIGRAIN *NF*

Brie, Granny Smith Apple, Arugula & Honey
Served With Multigrain Salad
\$18.00 (each)

CHICKEN SALAD ON WHEAT ROLL *NF*

Iceberg Lettuce & Tomato
Served With Mediterranean Chickpea Salad
\$18.00 (each)

SWEET TEA FRIED CHICKEN ON BRIOCHE *NF*

Pickle Chips, Iceberg Lettuce & Hot Honey
Sauce, Served With Antipasto Salad
\$18.00 (each)

GRILLED BUFFALO CHICKEN WRAP *NF*

Lettuce, Shaved Celery, Julienned Carrots
Blue Cheese Slaw & Flour Tortilla
Served With Antipasto Salad
\$18.00 (each)

HONEY HARISSA CHICKEN PITA *NF*

Julienned Cucumbers, Dill & Hummus
Served With Curried Cauliflower Salad
\$18.00 (each)

SALMON TERIYAKI WRAP *NF*

Winter Cabbage Slaw, Pickled Carrots
Sesame Honey Dressing & Spinach
Tortilla, Served With Asian-Inspired
Cucumber Salad
\$18.00 (each)

TUNA SALAD ON WHEAT ROLL *NF*

Iceberg Lettuce, Beefsteak Tomato
Served With Multigrain Salad
\$18.00 (each)

MUSHROOM "STEAK" ON MULTIGRAIN *Veg, NF*

Caramelized Onions, Baby Spinach,
Swiss Cheese, Tofu Aioli
Served With Curried Cauliflower Salad
\$18.00 (each)

ROASTED VEGETABLE WRAP *V, NF*

Charred Eggplant, Caramelized Red
Onions, Arugula, Roasted Red Pepper
Julienned Carrots, Citrus Hummus
Sundried Tomato Tortilla
Served With Curried Cauliflower Salad
\$18.00 (each)

CAPRESE SANDWICH *Veg, NF*

Fresh Mozzarella, Heirloom Tomatoes
Baby Arugula, Basil Pesto
Ciabatta Roll
\$18.00 (each)

Family-Style Meals

SANDWICH PLATTERS

Must order 5 of same variety per platter. No customizations or substitutions available.

PASTRAMI ON RYE *NF*

Gruyere, Baby Arugula
Sunflower Seed Pesto
\$10.00

ROAST BEEF ON WHEAT *NF*

Swiss, Roasted Red Peppers & Lettuce
\$12.00

ITALIAN HOAGIE *NF*

Mortadella, Capicola, Genoa Salami
Provolone, Tomatoes, Lettuce
Pepperocini & Sub Roll
\$12.00

PULLED PORK BBQ SANDWICH *NF*

Jalapeno Slaw & Brioche Bun
\$9.50

CHICKEN CAESAR SANDWICH *NF*

Romaine Lettuce, Grilled Onions
Caesar Dressing
Whole Wheat Baguette
\$9.00

SWEET TEA FRIED CHICKEN ON BRIOCHE *NF*

Pickle Chips, Iceberg Lettuce & Hot Honey
Sauce, Served With Antipasto Salad
\$11.25

GRILLED BUFFALO CHICKEN WRAP *NF*

Lettuce, Shaved Celery, Julienned Carrots
Blue Cheese Slaw & Flour Tortilla
Served With Antipasto Salad
\$8.50

HONEY ROASTED TURKEY WRAP *NF*

Provolone, Arugula, Mandarin Mayo
Flour Tortilla
\$9.00

SMOKED TURKEY & BRIE WRAP *NF*

Apple Fennel Slaw, Honey Mustard Mayo
Spinach Tortilla
\$9.00

SPICY KOREAN BBQ SALMON ON CIABATTA *DF, NF*

Carrots, Scallion & Spicy Mayo
\$18.00 (each)



Family-Style Meals

SANDWICH PLATTERS

Must order 5 of same variety per platter. No customizations or substitutions available.

SALMON TERIYAKI WRAP *DF, NF*

Crispy Slaw, Carrots, Scallions
Cilantro, Sesame Seeds
Sweet Soy Dressing & Spinach Tortilla
\$9.50

TUNA SALAD ON WHEAT ROLL *DF, NF*

Spicy Feta Spread, Sweet Pickled Onions
Mustard Seed Raita
\$9.00

CHARRED EGGPLANT ON NAAN *Veg, NF*

Spicy Feta Spread, Sweet Pickled Onions
Mustard Seed Raita
\$9.00

ROASTED CAULIFLOWER

ON CIABATTA *Veg, NF*
Greek Yogurt, Feta & Cilantro
\$11.50

ROASTED VEGETABLE WRAP *V, NF*

Charred Eggplant, Caramelized Red Onions, Roasted Bell Peppers, Julienned Beets & Carrots, Arugula, Citrus Hummus & Sun-Dried Tomato Tortilla
\$9.50

CAPRESE SANDWICH *Veg, NF*

Fresh Mozzarella, Heirloom Tomatoes
Baby Arugula, Basil Pesto
Ciabatta Roll
\$8.00 (each)

CRAFT YOUR OWN SANDWICH PLATTER

SALAD-WICH SPREAD

Tuna Salad, Chicken Salad & Egg Salad
Pretzel Rolls, Sliced Whole Wheat Bread
Sliced Rye Bread, Cheddar, Provolone
Green Leaf Lettuce, Beefsteak Tomato
Cucumber, Shaved Red Onion
Pickle Chips & Giardiniera
\$150.00 (serves 15)

DELI-WICH DIY

Roast Beef, Turkey Breast & Ham
Pretzel Rolls, Sliced Whole Wheat Bread
Sliced Rye Bread, Cheddar, Provolone
Green Leaf Lettuce, Beefsteak Tomato
Cucumber, Shaved Red Onion
Giardiniera
\$150.00 (serves 15)

CURATED COMBINATIONS

COASTAL COLLECTION

Caprese Sandwich
Turkey & Herbed Cream Cheese Wrap
Beef Pastrami On Rye
Served With Summer Corn Salad
& Fingerling Potato Salad
\$160.00 (serves 15)

GARDEN & GROVE

Chicken Caesar Sandwich
Roasted Vegetable Wrap
Ginger & Sesame Beef Wrap
Served With Multigrain Salad
& Asian Inspired Cucumber Salad
\$160.00 (serves 15)



Family-Style Meals

MAINS

GARLIC CILANTRO FLANK

STEAK *DF, GF, NF*

Chermoula Sauce, Corn & Roasted Pepper

\$125.00 (serves 10)

BALSAMIC GLAZED FLANK

STEAK *DF, GF, NF*

Roasted Roma Tomato & Caramelized Onion

\$125.00 (serves 10)

WHOLE ROASTED BEEF

TENDERLOIN *NF*

Wilted Spinach, Gremolata

\$390.00 (serves 15-20)

HERB ROASTED PORK LOIN *DF, GF, NF*

Wilted Spinach

\$85.00 (serves 10)

MESQUITE CHICKEN BREAST *DF, NF*

Red Pepper Remoulade & Assorted Mini Rolls

\$85.00 (serves 10)

PEACH GLAZED CHICKEN

BREAST *DF, GF, NF*

Sesame Spinach

\$85.00 (serves 10)

GRILLED HEIRLOOM TOMATO

SALMON *GF, NF*

Charred Onion, Pesto & Lemon

\$150.00 (serves 10)

HERB CRUSTED SALMON *GF, NF*

Whole Grain Mustard Aioli

\$150.00 (serves 10)

CITRUS BARBECUE

SALMON *DF, GF, NF*

White Cabbage & Carrot Slaw

\$150.00 (serves 10)

MASALA-SPICED CAULIFLOWER

STEAK *V, GF, NF*

Wilted Kale, Caramelized Pearl Onions
Chickpeas, Tikka Masala Sauce

\$80.00 (serves 10)

MISO GLAZED TOFU *V, GF, NF*

Peppers & Broccolini

\$65.00 (serves 10)

BALSAMIC PORTOBELLO *V, GF, NF*

char-grilled broccolini & tomato confit

\$65.00 (serves 10)

Family-Style Meals

SIDES

LEAFY GREENS

ARUGULA & DILL SALAD *Veg, GF, NF*

Shaved Fennel, Parmigiano Reggiano
Lemon Dressing
\$60.00 (serves 10)

KALE CAESAR SALAD *NF*

Romaine, Parmigiano Reggiano, Croutons
Housemade Caesar Dressing
\$45.00 (serves 10)

LIVEWELL SALAD *V, GF, NF*

Romaine, Radish, Mixed Baby Beets
Chia, Sunflower & Pumpkin Seeds
Red Wine Vinaigrette
\$50.00 (serves 10)

VEGETABLES

ASPARAGUS PORTOBELLO

SALAD *V, GF, NF*
Roasted Bell Pepper & Grilled Corn
\$55.00 (serves 10)

CURRIED

CAULIFLOWER SALAD *V, GF, NF*
Cilantro, Scallion & Red Bell Peppers
Red Wine Vinaigrette
\$45.00 (serves 10)

CAPRESE SALAD *Veg, GF, NF*

Ciliegine Mozzarella
Grape Tomatoes & Fresh Basil
\$50.00 (serves 10)

MEDITERRANEAN CHICKPEA

SALAD *Veg, GF, NF*
Arugula, Cucumber, Cherry Tomatoes
Capers, Crumbled Feta, Kalamata Olives
Shaved Onion, Dill & Lemon-Dijon Dressing
\$45.00 (serves 10)

SPINACH & STRAWBERRY

SALAD *V, GF, NF*
Persian Cucumber, Shaved Red Onion
Grape Tomatoes, Mixed Radish &
Raspberry Dressing
\$60.00 (serves 10)

SPRING/ SUMMER SALAD *V, GF, NF*

Petite Spring Mix, Shaved Radish, Beets
Heirloom Baby Carrots & Balsamic
Vinaigrette
\$50.00 (serves 10)

SUMMER CORN SALAD *V, GF, NF*

Asparagus, Bell Peppers, Scallions
Lemon & Olive Oil
\$50.00 (serves 10)

GRILLED VEGETABLE MEDLEY *V, GF, NF*

Zucchini, Yellow Squash, Mushrooms
Red Onion, Carrots
Red & Yellow Peppers
\$80.00 (serves 10)

GRILLED VEGETABLE TART *Veg, NF*

Roasted Bell Pepper, Mushrooms
Asparagus, Boursin
\$70.00 (serves 10)

HEIRLOOM TOMATO TART *Veg, NF*

Asiago, Mozzarella & Fresh Basil
\$65.00 (serves 10)

Family-Style Meals

SIDES

STARCHES

MULTIGRAIN SALAD *V, GF, NF*

Quinoa, Brown Rice, Wild Rice, Dried Cherries
Sunflower Seeds, Herbs, Arugula
Lemon-Thyme Dressing

\$45.00 (serves 10)

LIME SCENTED JASMINE RICE *V, GF, NF*

\$35.00 (serves 10)

BISTRO PASTA SALAD *Veg*

Contains Nuts

Spinach, Pine Nuts, Sun-Dried Tomatoes
Crumbled Feta, Parmesan & Basil Pesto

\$60.00 (serves 10)

SPRING ORZO SALAD *V*

Artichoke, Asparagus, Tri-Color Carrots
Tomatoes, Green Peas, Herbs
Radish & Lemon Vinaigrette

\$55.00 (serves 10)

PASTA PRIMAVERA SALAD *Veg, NF*

Broccoli, Zucchini, Yellow Squash, Peppers
Tomatoes, Olives & Oregano Vinaigrette

\$50.00 (serves 10)

TORTELLINI SALAD *Veg*

Contains Nuts

Artichoke, Toasted Pine Nuts, Feta
Gaeta Olives, Oregano Vinaigrette

\$68.00 (serves 10)

FINGERLING POTATO SALAD *Veg, NF*

Pickled Onion, Red Pepper & Mustard Dressing

\$45.00 (serves 10)

OLD FASHIONED POTATO SALAD *V, GF, NF*

Celery, Hard-Boiled Eggs & Scallions

\$45.00 (serves 10)



Receptions

PLATTERS & BOARDS

RIDGEWELLS SNACK BOARD

Contains Nuts

Chocolate Bacon, Blistered Pear Halves
Pepperoncini, Candied Baby Rainbow
Carrots, Shishito Peppers, Blistered Sweet
Peppers, Heirloom Cherry Tomatoes
Manchego, Boursin, Cornichon & Olive
Medley, Housemade Trail Mix, Housemade
Crackers, Crostini, Grain Mustard & Fig Jam
\$120.00 (serves 15)

BLOOMING BISTRO SNACK BOARD *Veg, NF*

Citrus Goat Cheese Truffles, Manchego
Brie, Strawberries, Watermelon Radish
Pretzels, Parmesan Grissini, Olive Oil
Dusted Crackers, Coriander
Green Yogurt Dip, Peach & Pepper Jelly
Red Pepper Tapenade
\$165.00 (serves 15)

ARTISAN CHEESE BOARD *Veg, NF*

Manchego, Boursin, Aged Cheddar, Brie
Dried Apricots, Dried Figs, Fresh Grapes
Strawberries, Flatbread Crackers
Crostini & Wild Berry Jam
\$100.00 (serves 15)



MEZZE PLATTER *Veg, NF*

Celery, Carrots, Persian Cucumber
Cherry Tomatoes, Mixed Olives
Grilled Artichokes, Dolmas, Hummus
Tzatziki, Baba Ganoush, Crispy Pita
Soft Pita, Housemade Olive Crackers
\$150.00 (serves 15)

CHARCUTERIE BOARD *NF*

Prosciutto, Capicola, Soppressata
Genoa Salami, Flatbread Crackers
Crostini, Mixed Olives
Fresh Herb Bundle
\$95.00 (serves 15)

CHARCUTERIE & CHEESE BOARD *NF*

Prosciutto, Capicola, Soppressata
Genoa Salami, Manchego, Boursin
Cheddar, Brie, Dried Fruit
Strawberries, Flatbread Crackers
Crostini, Mixed Olives, Wild Berry Jam
Fresh Herb Bundle
\$120.00 (serves 15)

CRUDITÉS & FLATBREAD

DISPLAY *Veg, NF*

Seasonal Vegetables, Artisan Flatbreads
Pimento Cheese, Housemade Onion Dip
\$75.00 (serves 15)

SPRING/ SUMMER CRUDITÉS BOARD *Veg, GF, NF*

Asparagus, Rainbow Carrots
Red Baby Beets, Heirloom Cherry
Tomatoes, Watermelon Radish
Carnival Cauliflower
Green Goddess Dip
\$65.00 (serves 15)

ASSORTED CHEESES *Veg, NF*

Swiss, Cheddar, Pepper Jack
Monterey Jack, Assorted Crackers
Red & Green Grapes, Dried Fruits
\$90.00 (serves 15)

Receptions

SMALL BITES



COMPRESSED MELON & PROSCIUTTO LOLLIPOPS *DF, GF, NF*

\$35.00 (12 pieces)

CHICKEN SKEWER TRIO *DF, GF, NF*

Pesto
Peach-Glazed & Tangerine Chipotle
\$30.00 (12 pieces)

PESTO CHICKEN SKEWERS *GF, NF*

Fresh Basil & Olive Oil
\$30.00 (12 pieces)

SMOKED SALMON-WRAPPED ASPARAGUS *DF, GF, NF*

Mustard Dill Sauce
\$30.00 (12 pieces)

GRILLED SHRIMP SKEWERS *DF, GF, NF*

Lemon & Garlic
\$30.00 (12 pieces)

SHRIMP COCKTAIL PIPETTES *DF, GF, NF*

Watermelon Radish & Cocktail Sauce
\$35.00 (12 pieces)

SHRIMP-WRAPPED SNOW PEAS *DF, GF, NF*

Citrus Vinaigrette
\$30.00 (12 pieces)

ANTIPASTO PICKS *GF, NF*

Cornichon, Cherry Tomatoes
Stuffed Queen Olive
Ciliegine Mozzarella
\$35.00 (12 pieces)

CAPRESE BITES *Veg, GF, NF*

Fresh Basil & Balsamic Vinegar Pipette
\$30.00 (12 pieces)

STUFFED PIQUILLO PEPPERS *V, GF, NF*

Mediterranean Quinoa
\$35.00 (12 pieces)

CUCUMBER CUPS *V, GF, NF*

Beet Hummus & Edamame
\$35.00 (12 pieces)

CUCUMBER TRUFFLE CUPS *Veg, GF, NF*

Goat Cheese, Dill & Chives
\$30.00 (12 pieces)



WILDFLOWER HONEY MASCARPONE CARROT CUPS *Veg, GF, NF*

Poppy Seeds
\$35.00 (12 pieces)

FRUIT PICK TRIO *V, GF, NF*

Strawberry, Cantaloupe & Pineapple
\$36.00 (12 pieces)

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

5522 DORSEY LANE, BETHESDA, MD 20816 PHONE: 301.652.1515 EMAIL: INFO@RIDGEWELLS.COM

Receptions

COCKTAIL SANDWICHES

ROAST BEEF & BRIE CROISSANT *NF*

Horseradish Aioli

\$50.00 (dozen)

PROSCIUTTO PRETZEL ROLL *NF*

Fresh Mozzarella & Sun-Dried Tomato Pesto

\$50.00 (dozen)

CUBAN REUBEN ON RYE *NF*

Marinated Pork, Ham, Salami, Pickles

Swiss & Whole Grain Mustard

\$50.00 (dozen)

HAM & DIJON BISCUIT *NF*

\$30.00 (dozen)

GRILLED BUFFALO CHICKEN

PINWHEEL *NF*

Lettuce, Shaved Celery, Julienned Carrots

Blue Cheese Slaw & Flour Tortilla

\$65.00 (dozen)

SMOKED TURKEY & BRIE PINWHEEL *NF*

Apple-Fennel Slaw, Honey Mustard Mayo

Spinach Tortilla

\$70.00 (dozen)

TURKEY & GOUDA CROISSANT *NF*

Honey Mustard

\$45.00 (dozen)

TUNA SALAD CROISSANT *NF*

\$45.00 (dozen)

GRILLED EGGPLANT

ON OLIVE ROLL *Veg, NF*

Arugula, Provolone & Pesto

\$50.00 (dozen)

CHEF'S SELECTION *NF*

Eggplant, Arugula, Provolone & Pesto
On Olive Roll

Country Ham & Honey Mustard

On Pumpkin Muffin

Prosciutto, Mozzarella & Sun-Dried

Tomato Pesto On Pretzel Roll

\$125.00 (2 dozen)

ROASTED VEGETABLE

PINWHEEL *V, NF*

Charred Eggplant

Caramelized Red Onions

Roasted Bell Peppers

Julienned Beets & Carrots

Arugula, Citrus Hummus

Sun-Dried Tomato Tortilla

\$40.00 (dozen)



Sweet Endings

INDIVIDUAL DESSERTS

Must order 5 of each item selected. No customizations or substitutions available. Enjoy chilled or at room temperature.

STRAWBERRY RHUBARB GALETTE *NF*

Vanilla Whipped Panna Cotta
Shortbread Crust
\$8.00 (each)

LEMON BERRY TART *NF*

Chantilly Cream & Fresh Berries
\$8.00 (each)

PASSIONFRUIT MERINGUE TART *NF*

Passionfruit Cream & Torched Meringue
\$8.00 (each)

SWEET RICOTTA & PISTACHIO TART *Veg*

Contains Nuts
Candied Pistachios
\$8.00 (each)

ASSORTMENTS

MACARON MAGNIFIQUE *GF*

Blood Orange, Chocolate Decadence,
Lemon Yuzu, Lychee
\$35.00 (dozen)

GOURMET COOKIES *Veg, NF*

Birthday Cake, Dark Chocolate & Sea Salt
Raspberry White Chocolate Chip
\$35.00 (dozen)

AMERICAN COOKIES

Contains Nuts
Chocolate Chip, Peanut Butter, Oreos
Shortbread Squares, Raisin
\$40.00 (2 dozen)

CHOCOLATE POT DE CRÈME *V, GF, NF*

Coconut Crunch & Fresh Berries
\$6.00 (each)

CREAM CHEESE SWIRL BROWNIE *Veg, NF*

\$3.50 (each)

SEA SALT DARK CHOCOLATE CHUNK COOKIE *NF*

Maldon Salt
\$3.00 (each)

CHOCOLATE DIPPED COCONUT MACAROON *GF, NF*

\$3.00 (each)



JUMBO COOKIES *NF*

Filled Red Velvet, Cookies & Cream
Candy Blast, Dark Chocolate & Sea Salt
\$35.00 (dozen)

MINI COOKIES *NF*

Lime Meltaways, Black & Whites
Chocolate-Dipped Cookie Sandwiches
Coconut Macaroons & Raspberry
Thumbprints
\$38.00 (2 dozen)

Sweet Endings

ASSORTMENTS

Custom quantities and substitutions not available. Enjoy chilled or at room temperature.

GILDED MINI DESSERT COLLECTION *NF*

Red Velvet Cake Bites,
Yuzu Chocolate Tarts
Strawberry Peach Roulades
Caramel Chocolate Bars

\$40.00 (dozen)

MINI BROWNIES

Contains Nuts

White Chocolate Blondies, Rocky Road
Peanut Butter & Jelly, Cream Cheese Swirl
Candy Blast

\$40.00 (dozen)

DESSERT BARS *Veg*

Toffee Crunch Bars, M&M Brownie Bites
White Chocolate Blondies & Lemon Bars

\$30.00 (dozen)

MINI CHEESECAKE BITES *NF*

Dark Chocolate Dipped, Orange Creamsicle
Raspberry Swirl

\$42.00 (dozen)



FAMILY-STYLE DESSERTS

LEMON ROULADE *NF*

Vanilla Chiffon, Lemon Cream Filling
Fresh Berries, Chocolate Quills

\$65.00 (serves 10)

PAVLOVA *GF, NF*

Fresh Berries
Vanilla-Whipped Chantilly Cream

\$55.00 (serves 10)

FLOURLESS CHOCOLATE CAKE *GF, NF*

Dark Chocolate Ganache &
Dark Chocolate Glaze

\$32.00 (serves 10)

HUMMINGBIRD BUNDT CAKE *Veg*

Cream Cheese Drizzle

\$50.00 (serves 10)



Sweet Endings

CELEBRATION CAKES

CLASSIC FLAVORS

\$65.00 (7 in round, serves 12-15)

\$85.00 (9 in round, serves 20-25)

\$180.00 (Half Sheet serves 50)

VANILLA BEAN

Vanilla Chiffon

Vanilla Bean Swiss Meringue Buttercream

STRAWBERRY SHORTCAKE

Vanilla Chiffon

Whipped Cream Filling

Fresh Strawberries

MEXICAN HOT CHOCOLATE

Rich Dark Chocolate Cake

Cinnamon Chocolate Ganache

Vanilla Buttercream

BLUEBERRY KEY LIME

Lemon Genoise Cake, Key Lime Cream

Vanilla Swiss Meringue Buttercream

RASPBERRY & LEMON CREAM

Vanilla Chiffon, Fresh Raspberries

Lemon Crème & Vanilla Buttercream

ROSE PETAL

Rose-Scented Chiffon Cake

Rose & Vanilla Bean Swiss Meringue Buttercream

PREMIUM SEASONAL FLAVORS

\$85.00 (7 in round, serves 12-15)

\$105.00 (9 in round, serves 20-25)

\$200.00 (Half Sheet serves 50)

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Snacks & Beverages

INDIVIDUALLY PACKED SNACKS

CHEX MIX® *V, NF*

\$2.50 (each)

MINI PRETZELS

\$2.50 (each)

WHITE CHEDDAR POPCORN *GF*

\$3.00 (each)

SUN CHIPS® *V, NF*

Assorted Flavors

\$2.75 (each)

POTATO CHIPS *GF*

Assorted Flavors

\$3.25 (each)

ORCHARD VALLEY® FRUIT & NUT MIX *DF*

Contains Nuts

\$4.50 (each)

PLANTERS® CHOCOLATE NUT MIX *DF*

Contains Nuts

\$2.50 (each)

BEVERAGES

BOXED

REGULAR COFFEE

Non-Dairy Creamer & Assorted Sweeteners

\$35.00 (160oz box, serves 25)

DECAF COFFEE

Non-Dairy Creamer & Assorted Sweeteners

\$35.00 (160oz box, serves 25)

HOT TEA

Black, Green & Decaf Teas

Non-Dairy Creamer

Assorted Sweeteners & Lemon Wedges

\$35.00 (160oz box, serves 25)

À LA CARTE

TROPICANA® JUICE

Orange, Apple, Or Cranberry

\$3.50 (per 10oz bottle)

SODA

Coke, Diet Coke, Sprite, Or Ginger Ale

\$2.00 (per 12oz can)

SPINDRIFT® SPARKLING WATER

Lime, Orange Mango, Or Grapefruit

\$2.50 (per 12oz can)

WATER

Bottled Water *\$3.00 (per 16oz aluminum bottle)*

Eco® Water *\$2.50 (per 16.9oz paper carton)*

Sparkling Water *\$3.50 (per 16.9oz glass bottle)*

JUST ICED TEA®

Half Iced Tea & Half Lemonade

Green Tea With Honey, Or Unsweetened

Green Tea

\$4.00 (per 16.9oz bottle)

Client Favorite Collections



In a hurry? Not sure where to start?

**THESE CLIENT FAVORITES MAKE
DECISION MAKING *deliciously easy.***

1

RISE & SHINE

Bagels & Schmear
Breakfast Charcuterie Board
Strawberry Basil Chia Pudding
Seasonal Fresh Fruit Platter

2

POWER LUNCH

Garlic Cilantro Flank Steak
Herb Crusted Salmon
Spring Orzo Salad
Grilled Vegetable Medley
Livewell Salad

3

SNACK BREAK

Chef's Selection Cocktail Sandwiches
Dessert Bars
Fruit Pick Trio



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