

The Ridge Club

Private Event Menus



Live Play Enjoy

The Ridge Club

Continental Breakfast

Priced Per Person

IVY CONTINENTAL BREAKFAST \$13

Fresh Baked Muffins & Assorted Danish

Juices, *Orange and Cranberry*

Regular & Decaffeinated Coffee and Select Teas

GLENWOOD CONTINENTAL BREAKFAST \$17

Fresh Baked Muffins & Assorted Danish

Assorted Bagels and Cream Cheese

Seasonal Fruit Display

Juices, *Orange and Cranberry*

Regular & Decaffeinated Coffee and Select Teas

TAMARACK CONTINENTAL BREAKFAST \$20

Fresh Baked Muffins & Assorted Danish

Assorted Bagels and Cream Cheese

Seasonal Fruit Display

Assorted Yogurts with Granola, asst. dried fruits, berries

Juices, *Orange and Cranberry*

Regular & Decaffeinated Coffee and Select Teas

The Ridge Club

Breakfast Buffets

All Breakfast Buffets Require a 25 Person Minimum, Priced Per Person

BIRCHWOOD BUFFET \$29

Fresh Baked Muffins & Assorted Danish

Assorted Bagels and Cream Cheese

Seasonal Fruit Display

Freshly Scrambled Eggs

Smoked Bacon and Breakfast Sausage

Hash Browns

Juices, *Orange and Cranberry*

Regular & Decaffeinated Coffee and Select Teas

MOSSY BOTTOM BUFFET \$35

Fresh Baked Muffins & Assorted Danish

Assorted Bagels and Cream Cheese

Seasonal Fruit Display

Traditional Eggs Benedict *with Hollandaise*

Smoked Bacon and Breakfast Sausage

Home Fried Potatoes

French toast *with Maple Syrup*

Juices, *Orange and Cranberry*

Regular & Decaffeinated Coffee and Select Teas

The Ridge Club

Brunch Buffets

All Brunch Buffets Require a 25 Person Minimum, Priced Per Person

INDIAN SUMMER BRUNCH BUFFET \$39

Seasonal Fruit Display

Fresh Baked Muffins & Assorted Danish

Western Scramble

Bacon and Maple Breakfast Sausage

Hash Browns

Mixed Greens *with Assorted Toppings and Dressings*

Grilled Asparagus Platter *with Baby Heirloom Tomatoes*

Medallions of Chicken *with Pink Grapefruit Champagne Sauce*

Roasted Salmon *with Lemon, and Roasted Tomatoes & Scallions*

Ancient Grain Salad

Juices, *Orange and Cranberry*

Regular & Decaffeinated Coffee and Select Teas

Assorted Cookies and Brownies

GROUND COVER BRUNCH BUFFET \$44

Fresh Baked Muffins & Assorted Coffee Cake

Seasonal Fruit Display

Caesar Salad

Grilled Asparagus Platter *with Baby Heirloom Tomatoes*

Traditional Eggs Benedict *with Hollandaise*

Bacon and Breakfast Sausage

French Toast *with Vermont Maple Syrup*

Home Fried Potatoes

Mediterranean Sattler Chicken *with a Cous Cous Salad*

Pan Roasted Swordfish *with Lemon Herb Pesto*

Seasonal Vegetable Medley

Juices, Orange and Cranberry

Regular & Decaffeinated Coffee and Select Teas

Assorted Cookies and Brownies

The Ridge Club

Luncheon Menus

The Plated Menu is Available for Functions of 12 or More Guests.
You May Offer a Choice of Two for First Course & Entrée and the Higher Price
Will Prevail.

FIRST COURSE

Seasonal Soup \$5

New England Clam Chowder \$6

Petite Crab Cake *with Mixed Greens and Dijon Vinaigrette* \$13

Petite Traditional Caesar Salad \$6

Mixed Greens Salad \$5

MAIN COURSE

Cranberry Chicken Nut Salad Sandwich \$13

Served with a Mixed Greens Side Salad

Cobb Salad \$16

Bacon, Tomato, Avocado, Chopped Hard-Boiled Egg, Blue Cheese Crumbles, and Grilled Chicken with a Creamy Blue Cheese Dressing on the Side

Substitute Lobster Salad \$Market Price

Pan Roasted Chicken Breast \$19

Haricot Vert, Rice Pilaf, and Tarragon Vinaigrette

Grilled Shrimp \$20

Asian Style Vegetables, Jasmine Rice, and Grilled Pineapple Salsa

Miso Glazed Salmon \$22

Asian Noodle Salad, Ginger Carrots, Sweet Soy Dipping sauce

Grilled Sirloin Steak Tips \$25

Asparagus, Lyonnaise Potatoes, Whole Grain Mustard Demi Glace

New England Lobster Salad \$ Market Price

Served on a Bed of Bib Lettuce, Petite Herb Salad, Old Bay Crisp

The Ridge Club

Luncheon Buffets

Lunch Buffets Require a Minimum of 25 People

Plated Salad Option with a Buffet Menu Will Incur \$4 Charge per Person

SHAGBARK HICKORY BUFFET \$24

Cold Cut Display *including Salami, Smoked Ham, and Roasted Turkey*

Selection of Sliced Cheeses

Lettuce, Tomato, Sliced Red Onion and Sour Pickles

Assorted Breads, Deli Rolls, and Condiments

Roast Beef Wrap *with Provolone, Balsamic Glazed Red Onions & baby Arugula*

Mix Greens *with Cucumbers, Cherry Tomatoes, Croutons, and Assorted Dressings*

Chef's Pasta Salad

House Made Potato Chips

Cookies and Brownies

Iced Tea & Lemonade

WINTERGREEN BUFFET \$25

Seasonal Soup Station, Choose One:

New England Clam Chowder, Roasted Red Pepper, Classic Tomato, Minestrone Soup

Make Your Own Salads:

Caesar Salad Station

Croutons, Anchovies, Romaine and Parmesan Cheese

Cobb Salad Station

Avocado, Crumbled Blue Cheese, Crispy Bacon, Tomato, Hardboiled Eggs

Cucumbers, Shredded Carrots, Mixed Greens

Platter of Grilled Herbed Chicken

Assorted Dressings to Accompany Salads

House Made Tuna Salad, and Fruit & Nut Chicken Salad on Petite Sandwich Rolls

House Baked Cookies and Brownies

Iced Tea & Lemonade

The Ridge Club

Lunch Buffets Continued

Lunch Buffets Require a Minimum of 25 People

Plated Salad Option with a Buffet Menu Will Incur \$4 Charge per Person

TELBIN BUFFET \$32

A Selection of Italian Deli Meats

Including Prosciutto, Capicola, Salami, and Mortadella

Imported Sliced Cheeses

Asst. Sliced Bread and Deli Rolls

Petite Mozzarella Salad *with Grape Tomatoes and Balsamic Dressing*

Asparagus and Artichoke Salad *with Parmigiano-Reggiano Cheese*

Chilled Roman Herb Chicken *with Roasted Red Peppers*

Penne Pasta Salad *with Feta Cheese, Olives, Red Onions, and Parsley*

Petite Cannoli and Individual Tartlets

Iced Tea & Lemonade

GREENFIELD BUFFET \$39

Chili Station *with Chef's House Made Chili with all the Fixings*

Traditional Wedge Salad Station

Warm and Crispy Steak Fries

Make your Own Hot Sandwich

Your choice of one:

Shaved Steak with sautéed onions, Warm au jus on a Torpedo Roll

Shredded Buffalo Chicken with Crumbled Blue Cheese on a Talera Roll

Pulled Pork with Seasonal Cole Slaw with a Brioche Bun

All selection are accompanied by a pickle platter

Assorted Cookies & Whoopie Pies

Iced Tea & Lemonade

The Ridge Club

Luncheon Buffets from the Grill

Lunch Buffets Require a Minimum of 25 People

Plated Salad Option with a Buffet Menu Will Incur \$4 Charge per Person

SWEET FERN BBQ \$24

Jumbo Hot Dogs

Char Grilled Hamburgers and Cheeseburgers

Sliced Cheese Tray, Lettuce, Tomatoes, Red Onion, and Sour Pickles

Red Bliss Potato Salad

Traditional Coleslaw

Mixed Green Salad

House Baked Cookies and Brownies

Sliced Watermelon

Lemonade & Iced Tea

WINDY PINE BBQ \$29

Mixed Greens Salad *with Assorted Toppings, Asst. Dressings*

BBQ Chicken Breast

Char Grilled Hamburgers and Cheeseburgers

Hot Dogs

Sliced Cheese Tray, Lettuce, Tomatoes, Red Onion, and Sour Pickles

Chef's Pasta Salad

Traditional Coleslaw

House Baked Cookies and Dessert Bars

Sliced Watermelon

Lemonade & Iced Tea

The Ridge Club

Grab and Go Lunches

THE HONEY LOCUST \$16

Choice of Three:

Deli Style Roast Beef with Provolone Cheese on a Bulkie Roll

Smoked Ham with Swiss cheese on a Bulkie Roll

Roasted Turkey Breast with Cheddar Cheese on a Bulkie Roll

Tuna Salad Tortilla Wrap

All with Lettuce, Tomato, Mayo & Mustard

Cape Cod Potato Chips

Cookie

Whole Fresh Fruit

THE FIRETHORN \$21

Choice of Three:

Roast Beef, Caramelized Onions, Watercress, Herb Boursin Cheese, Talera Roll

Italian Hero, Salami, Ham, Mortadella, Cappicola, L.T.O. Provolone Cheese, Herb Oil

Roasted Turkey Breast with Bacon, Lettuce, Tomato, Cheddar Cheese

Cranberry-Chicken Nut Salad, lettuce, Tomato, Herb Mayonnaise, Brioche Roll

Grilled Vegetable Wrap, Hummus, Spinach, Roasted Red Peppers, Balsamic Glaze

Cape Cod Potato Chips

Brownie or Blondie

Whole Fresh Fruit

The Ridge Club

Hors D'oeuvres ~ Priced Per 50 Pieces

COOL THOUGHTS

Mini Cape Cod Lobster Rolls \$289

Roasted Beet Tartare *with Shallot-Mustard vinaigrette, Cucumbers, Goat Cheese* \$115

Spicy Tuna Poke *on Crispy Wonton* \$131

Caprese Skewers, *Olive Oil & Aged Balsamic Glaze* \$115

Pesto Chicken on Endive *walnuts, herbs, grapes* \$126

Grilled Summer Vegetable Bruschetta, *Olive Oil, Aged Balsamic Glaze* \$95

Roasted Sirloin Crostini *with Caramelized Onions, Spicy Horseradish Cream* \$105

HOT IDEAS

Petite Ricotta Cheese and Herb Risotto Fritters, *Tomato Fondue Dipping Sauce* \$105

Roasted Tomato Soup Shots & Mini Grilled Artisanal Cheese Sandwiches \$158

Grilled Basil Shrimp Cocktail *with a Balsamic Glaze Sauce* \$158

Baby Herb Crusted Dijon Lamb Chops \$289

Mini Beef Tenderloin Wellington *with Port Reduction* \$184

Panko Chicken Skewers *with Sweet Chili Sauce* \$126

TRADITIONAL FAVORITES

Vegetarian Spring Rolls, *Ginger Ponzu Dipping Sauce* \$95

Mini Lump Crab Cakes, *Wasabi Mayo* \$158

Spanakopita \$89

Scallops Wrapped in Bacon \$158

Stuffed Mushrooms, *Parmigiano-Reggiano Cheese & Wild Mushroom Stuffing* \$95

Mini Franks in Puff Pastry, *Whole Grain Mustard Sauce* \$89

Asparagus wrapped in Prosciutto \$158

Poached Shrimp Cocktail with Lemon & Fresh Horseradish Cocktail Sauce \$158

Creamy Mac 'N' Cheese *on Asian Spoons with Toasted Butter Crumb Topping* \$105

Add lobster \$16 or Add Bacon & Chives \$5

The Ridge Club

Hors D'oeuvres Stationary Display

Priced Per Person

THE RIDGE CLUB ANTIPASTO \$10

*A Selection of Imported Italian Meats, Cheeses, Olives, and Marinated Vegetables
Served with Grissini Breadsticks & Sicilian Olive Oil*

SUMMER VEGETABLE CRUDITÉ \$4

A wide Selection of Seasonal Vegetables Served with Roasted Garlic Dipping Sauce

FRUIT AND CHEESE DISPLAY \$6

A Selection of Local Domestic Cheeses with Seasonal Fruit and Berries

IMPORTED CHEESE DISPLAY \$10

A Selection of Imported Cheeses with Seasonal Fruit and Berries

SUSHI DISPLAY \$Market Price

*A Deluxe Selection of Sushi Rolls to include Tuna, Crab, Salmon, Shrimp and Vegetarian
Selections Served with Wasabi, Pickled Ginger and Soy Sauce*

CREAMY SPINACH AND ARTICHOKE DIP \$4

*A Creamy Blend of Four Cheeses, Spinach and Artichoke Hearts,
Served with Assorted Crackers and Crostini*

BUFFALO CHICKEN DIP \$6

*Warm and Creamy with a Little Kick. Served with House Made Tortilla Chips & Carrot
and Celery Sticks*

THE RIDGE CLUB RAW BAR \$ All Raw Bar Items Will be Charged at Market Price

*Chatham Littlenecks on the Half Shell, Cape Cod Oysters on the Half Shell
All served on Ice with Cocktail Sauce, Lemons, Limes, Horseradish & Tabasco*

RAW BAR ENHANCEMENTS \$ Charged at Market Price

Shrimp Cocktail

Cocktail Crab Claws

Alaskan King Crab Legs

Maine Lobster Cocktail

The Ridge Club

Dinner Menus

First Course Selections

Priced Per Person

SOUPS

New England Clam Chowder \$6

Lobster Bisque *garnished with flambéed lobster* \$7

Roasted Tomato Soup *with Grilled Cheese Croutons* \$4

Minestrone \$4

SALADS

Baby Spinach and Romaine Salad \$6

*Crumbled Goat Cheese, Dried Cape Cod Cranberries, Spicy Candied Pecans and
Champagne Vinaigrette*

Classic Caesar Salad \$6

Herb Croutons, Romaine Lettuce, Parmesan cheese, White Anchovies, & Parmesan Crisp

Petite Iceberg Wedge Salad \$7

Crispy Bacon, Chives, Baby Tomatoes, Crumbled Blue Cheese, and Blue Cheese Dressing

APPETIZERS

Pan Roasted Scallops \$14

*Herb Polenta Cake, Smoked Bacon & Corn Sauce, Herb & Parmesan Pistou, Micro
Garnish*

New England Crab Cake \$13

Lump Crab Meat, Spicy Baby Tomato Salad, Basil Oil, Ridge Remoulade on Frisee

The Ridge Club

Dinner Menus

Plated Entrees, Served with Assorted Rolls & Butter

Priced Per Person

Pan Roasted Chicken Breast \$24

Sautéed Green Beans, Au Gratin Potato & Herb Chicken Demi

Chicken Saltimbocca \$27

Pan Seared Medallions of Chicken, Sage Prosciutto, Roasted Garlic Mashed Potatoes & Broccolini

Orange Glazed Salmon \$26

Sesame Asparagus, Spiced steamed Jasmine Rice & Sweet Soy

Herb Crumb Haddock \$27

Asparagus, Herb Rice Pilaf, and Lemon Beurre Blanc

Grilled 12oz New York Sirloin \$40

Broccolini with Garlic Oil, Herb Roasted Fingerling Potatoes, Balsamic Onions Jam & Demi-Glace

8oz Filet Mignon \$48

Mashed Potatoes, Haricot Vert & Béarnaise Sauce

Cape Cod Surf and Turf \$42

Petit Filet and Baked Stuffed Shrimp, Asparagus, Mashed Potatoes, Cabernet Demi and Champagne Beurre Blanc

Eggplant Timbale \$25

*Roasted Eggplant, Herb Ricotta Cheese, Caramelized Onions, Roasted Tomato, Coulis, Basil Oil *Vegetarian*

Baked Stuffed Pepper \$25

*Black Beans, Quinoa, Manchego Cheese & Red Pepper Coulis *Vegetarian*

Florentine Strudel \$25

*Spinach, Artichoke, Sun Dried Tomatoes & Ricotta Cheese Wrapped in a Crispy Filo Shell, Served with a Tomato Coulis *Vegetarian*

The Ridge Club

Dinner Menus

Specialty Buffets, Priced Per Person, Require a 25 Person Minimum
Plated Salad Option with a Buffet Menu Will Incur \$4 Charge per Person

THE CAPE COD BUFFET \$37

Mixed Green Salad *with Cucumber, Red Onion, Grape Tomatoes, and Champagne Vinaigrette*
Herb Crusted Haddock *with Steamed Asparagus and Cherry Tomatoes*
Chicken Piccata *with Garlic and Herb Penne Pasta*
Smashed Red Bliss Potatoes and Seasonal Vegetables
Warm Dinner Rolls & Butter
Assorted House Baked Cookies and Brownies
Regular & Decaffeinated Coffee and Select Teas

THE FALMOUTH BUFFET \$41

Roasted Tomato Soup *with Garlic Croutons*
Caesar Salad *with Croutons and Parmesan Cheese*
Pan Roasted Chicken *with Wild & White Rice Pilaf, Scallions, Dried Cranberries, Demi-Glace*
Lemon Pepper Salmon *with Roasted Tomatoes and Asparagus*
Penne Pasta *with Tomato Basil Cream and Fresh Mozzarella*
Seasonal Vegetable
Warm Dinner Rolls & Butter
Assorted House Baked Cookies and Brownies
Regular & Decaffeinated Coffee and Select Teas

THE WELLFLEET BUFFET \$45

New England Clam Chowder
Artisanal Green Salad Station *with Cucumbers, Grape Tomatoes, Garlic Croutons, Feta Cheese, Shredded Carrots, Balsamic Vinaigrette, and Dill & Lemon Ranch Dressing*
Classic Caesar Salad, *Herb Croutons, Shaved Parmesan*
Baked Cheese Tortellini *with Sweet Peas, Smoked Ham, and Three Cheeses*
Sliced Sirloin *with Cabernet Demi-Glace and Roasted Potatoes*
Stuffed Sattler Chicken *with Corn Bread and Cranberry Stuffing*
Grilled Seasonal Vegetables
Warm Dinner Rolls & Butter
Assorted Cookies, Petite Whoopie Pies & Brownies
Regular & Decaffeinated Coffee and Select Teas

The Ridge Club

Dinner Menus Continued

Specialty Buffets, priced per person, require a 25 person minimum
Plated Salad Option with a Buffet Menu Will Incur \$4 Charge per Person

CHATHAM BUFFET \$51

Lobster Bisque

Spinach Salad *with Goat Cheese, Cape Cod Cranberries and Toasted Pecans*

Tomato and Mozzarella Salad *with Basil and Aged Balsamic Dressing*

Grilled Seasonal Vegetable Platter

Roasted Sliced Sirloin *with Caramelized Onions and Mushroom Ragout*

Medallions of Swordfish *with Asparagus & Lemon Caper Beurre Blanc*

Shrimp Scampi *with Farfalle Pasta*

Roasted Fingerling Potatoes

Baby Carrots and Haricot Vert

Warm Rolls & Butter

Chef's Selection of Cakes, Cookies, Pastries

Regular & Decaffeinated Coffee and Select Teas

BARNSTABLE BUFFET \$58

Tuscan Antipasti Display, *Assorted Italian Meats and Cheese, Marinated Olives, Grilled Vegetables, Giardiniera*

Heirloom Tomato and Buffalo Mozzarella Salad, *Aged Balsamic and Olive Oil*

Grilled Asparagus with Tuscan White Beans Salad

Caesar Salad Station *with Garlic Croutons, Assorted Olives, White Anchovies, Parmigiano-Reggiano, Lemon Caesar Dressing*

Chicken Milanese *with Roasted Tomatoes, Lemon & Baby Arugula*

Seafood Fra Diavolo *Mussels, Shrimp, Calamari & Swordfish in a Spicy Tomato Sauce*

Steak Pizzaiola *Sliced Flat Iron Steak, Lemon Garlic Spinach & Tomato Demi*

Fresh Tri Colored Tortellini *in a Pesto Crème Sauce*

Herb Focaccia and Grissini Bread Sticks

Tiramisu and Italian Cookies

Regular & Decaffeinated Coffee and Select Teas

The Ridge Club

Dinner Menus Continued

Specialty Buffets, priced per person, require a 25 person minimum
Plated Salad Option with a Buffet Menu Will Incur \$4 Charge per Person

NEW ENGLAND CLAMBAKE \$Market Price

Your choice of lobster size: *1 ¼, 1 ½, 2 pound*

New England Clam Chowder

Artisanal Garden Salad

Summer Succotash Salad

Cape Cod Steamers

Drawn Butter and Broth

BBQ Breast of Chicken

Boiled Red Bliss Potatoes

Corn on the Cob

Grilled Kielbasa

Corn Muffins

Sliced Watermelon

Chef's Seasonal Dessert

Lemonade & Iced Tea

The Ridge Club

Dinner Menus Continued

Holiday Menus based on availability

Plated Salad Option with a Buffet Menu Will Incur \$4 Charge per Person

OSTERVILLE BUFFET \$40

Roasted Tomato Bisque

Caesar Salad *with Fresh House Croutons*

Mashed Potatoes

Green Beans & Carrot Medley *with Garlic Butter*

Choice of Two:

Pan-Seared Breast of Chicken *with Madeira Mushroom Sauce*

Roasted Salmon *with Plum Tomatoes, Capers & Olive Vinaigrette*

Pepper Crusted Roasted Sirloin, *Roasted Onions & Red Wine Demi-Glace*

Florentine Strudel, *Spinach, Artichoke, Sun Dried Tomatoes & Ricotta Cheese Wrapped in a Crispy Filo Shell, Served with a Tomato Coulis *Vegetarian*

Regular & Decaffeinated Coffee and Select Teas

The Ridge Club

Menu Enhancements

Breakfast & Brunch, Priced Per Person

Freshly Brewed Regular & Decaffeinated Coffee and Select Teas \$4

Scrambled Eggs \$5

Hearty Oatmeal *with Toasted Walnuts, Brown Sugar, and Fruit Compote* \$3

Muffins and Assorted Danish \$4

Selection of House Baked Croissants \$4

New England Corn Beef Hash \$4

Lobster Benedict \$11

Maine Lobster and Herb Hollandaise with Poached Eggs on Toasted Brioche

Add lobster to traditional Eggs Benedict add \$5

Smoked Salmon Display \$10

Served with Cream Cheese, Red Onion, Capers and Chopped Egg

Omelet Station \$9

A Culinary Professional will prepare to order a selection of omelets and eggs any style with

Eggs and Egg Whites

Fillings to Include:

Ham, Spinach, Sautéed Onions and Peppers, Mushrooms,

Cheddar Cheese, Tomatoes, Crispy Bacon, and Broccoli

Culinary Professional Fee for all Action and Carving Stations \$150

The Ridge Club

Menu Enhancements

Snacks, Priced Per Person

Assorted Bottled Soda and Mineral Water \$3

Dry Snacks \$3

Including Peanuts, Pretzels, Potato Chips and Signature Snack Mix

Power Break \$6

Assorted Granola Bars, Power Bars, and Energy Bars

Energy Break \$11

Whole Fresh Fruit, Trail Mix, Assorted Nuts, Banana Bread

Sports Drinks, and Juices

Selection of Energy Bars, Protein Bars, and Granola Bars

Dessert, Priced Per Person

Freshly Brewed Regular & Decaffeinated Coffee and Select Teas \$4

Chocolate Cake, *Whipped Cream, Fresh Berries* \$7

Cheese Cake, Fresh Seasonal Berries, Mint \$7

Apple Blossom, *Fresh Whipped Cream, Carmel Sauce* \$7

Add a Scoop of vanilla ice cream \$2

House Made Cookies and Brownies \$4

Petite Desserts and Petite Fours \$14

Chocolate Covered Strawberries \$15 per dozen

Ice Cream Sundae Bar \$10

Two Choices of Ice Cream

Carmel Sauce, Hot Fudge, Marshmallow Topping, Fresh Whipped Cream

Sprinkles, Crushed Oreo's, Reese's Pieces, M&M's, Gummy Bears

Brownie Chunks, Toasted Coconut, Toasted Walnuts, Maraschino Cherries

The Ridge Club

Menu Enhancements

Lunch & Dinner, Priced Per Person

New England Clam Chowder \$6

Asparagus Platter *with Roasted Red Peppers* \$4.50

Tomato and Mozzarella Salad \$5

Traditional Caesar Salad \$5

Assorted Vegetable Medley \$3

BBQ Chicken \$4

Corn on the Cob \$2

New England Baked Beans \$3

Kielbasa or Italian Sausage *with Onions & Peppers* \$5

Baked Penne Pasta Marinara \$7

Carving Station Selections:

Culinary Professional Fee for all Action and Carving Stations \$150

Virginia Baked Ham, *Whole Grain Mustard and Apple Sauce* \$10

Maple Roasted Turkey Breast, *Cranberry Sauce and Pan Gravy* \$10

Slow Roasted Prime Rib of Beef, *Horseradish Cream and Au Jus* \$17

Oven Roasted Tenderloin, *Rosemary Demi-Glace and Dijon Mustard Cream* \$21

Culinary Professional Fee for all Action and Carving Stations \$150

The Ridge Club

The Food & Beverage Team

Tabitha Karch

Private Event Director

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Executive Chef

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All Food & Beverage is Subject to
16% Gratuity, 4% Administration Fee, and 7% Sales Tax

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