

# *The Ridge Club*

## Event Menus 2017



*Live Play Enjoy*

# *The Ridge Club*

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All Food and Beverage is subject to  
18% gratuity, 2% administration fee, and 7% sales tax

Executive Chef James O'Connor



# *The Ridge Club*

## **Continental Breakfast Selections**

*Priced per person*

### **1st Hole Continental Breakfast \$9**

**Fresh Baked Muffins & Assorted Danish**

**Juices, Orange and Cranberry**

**Coffee & Tea Brewed Regular & Decaffeinated Coffee and Select Teas**

### **9th Hole Continental Breakfast \$12**

**Fresh Baked Muffins & Assorted Danish**

**Assorted Bagels and Cream Cheese**

**Seasonal Fruit Display**

**Juices, Orange and Cranberry**

### **18th Hole Continental Breakfast \$15**

**Fresh Baked Muffins & Assorted Danish**

**Assorted Bagels and Cream Cheese**

**Seasonal Fruit Display**

**Assorted Yogurts with Granola**

**Juices, Orange and Cranberry**

**Executive Chef James O'Connor**



# *The Ridge Club*

## **Breakfast Buffets**

*All Breakfast Buffets require a 25 person minimum*

### **The “Eagle” Buffet \$25**

**Fresh Baked Muffins & Assorted Danish**

**Assorted Bagels and Cream Cheese**

**Seasonal Fruit Display**

**Freshly Scrambled Eggs**

**Smoked Bacon and Breakfast Sausage**

**Home Fried Potatoes**

**Orange, Grapefruit and Cranberry Juice**

### **The “Hole in One” Buffet \$30**

**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**

**Orange and Cranberry Juice**

**Executive Chef James O’Connor**





# *The Ridge Club*



## **Brunch Buffets**

### **The Ridge Club Brunch Buffet 1 \$34**

**Seasonal Fruit Display**

**Fresh Baked Muffins & Assorted Danish**

**Traditional Eggs Benedict with Hollandaise**

**Bacon and Maple Breakfast Sausage**

**Home Fried Potatoes**

**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**

**Orange and Cranberry Juice**

**Assorted Cookies and Brownies**

### **The Ridge Club Brunch Buffet 2 \$38**

**Fresh Baked Muffins & Assorted Coffee Cake**

**Seasonal Fruit Display**

**Caesar Salad**

**Grilled Asparagus Platter with Baby Heirloom Tomatoes**

**Western Scramble**

**Bacon and Breakfast Sausage**

**French Toast with Vermont Maple Syrup**

**Home Fried Potatoes**

**Mediterranean Sattler Chicken with an orzo salad**

**Pan Roasted Swordfish with Lemon Herb Pesto**

**Seasonal Vegetable Medley**

**Assorted Cookies and Brownies**

**Orange and Cranberry Juice**

**Executive Chef James O'Connor**





# *The Ridge Club*



## **Luncheon Menus**

### **Plated Selections**

*The Plated Menu is available for functions of 12 or more guests.*

*You may offer a choice of two for the 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 \$11

Petite Traditional Caesar Salad, \$6

Mixed Greens Salad \$5

### **Main Course**

**Cranberry Chicken Nut Salad Sandwich \$12**

Served with a Mixed Greens Side Salad

**Cobb Salad \$23**

Bacon, tomato, avocado, chopped hard-boiled egg, blues cheese crumbles and grilled chicken with a creamy blue cheese dressing on the side.

Substitute Lobster Salad \$Market Price

**Pan Roasted Chicken Breast \$18**

Haricot Vert, Rice Pilaf & a Tarragon Vinaigrette

**Grilled Shrimp \$19**

Asian Style Vegetables, Jasmine Rice, Polynesian Salsa

**Miso Glazed Salmon \$19**

Udon Noodles, Ginger Soy Broth, Micro Green Salad

**Grilled Sirloin Steak Tips \$25**

Seasonal Vegetables, Garlic Mashed Potatoes, Mushroom Ragout

**New England Lobster Salad \$ Market Price**

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

**Executive Chef James O'Connor**





# *The Ridge Club*



## **Luncheon Buffets**

*Lunch Buffets require a minimum of 25 people*

### **The Soup and Salad Buffet \$20**

#### **Seasonal Soup Station**

*Choose One:*

New England Clam Chowder, Roasted Red Pepper & Tomato, Minestrone

#### **Make Your Own Salads**

##### **Caesar Salad Station**

*Croutons, Olives, Grilled Chicken, and Parmesan Cheese*

##### **Cobb Salad Station**

*Avocado, Crumbled Blue Cheese, Crispy Bacon, Tomato, Hardboiled Eggs  
Cucumbers, Shredded Carrots, Toasted Walnuts*

#### **Assorted Dressings to Accompany Salads**

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

**House Baked Cookies and Brownies**

### **The Light Lunch Buffet \$25**

#### **Seasonal Soup Station**

#### **Seasonal Fruit Display**

#### **Assorted Tea Sandwiches**

#### **Seasonal Chef's Choice Salad**

**Mixed Green Salad with House Vinaigrette**

**Sliced Grilled Herb Chicken with Sauce Vert**

**House Baked Cookies**

**Executive Chef James O'Connor**







# *The Ridge Club*



## **Luncheon Buffets Continued**

*Lunch Buffets require a minimum of 25 people*

### **A Taste of Italy Cold Lunch Buffet \$27**

**A Selection of Italian Deli Meats**

*Including* Prosciutto, Capicola, Salami, and Mortadella

**Imported Sliced Cheeses**

**House Baked Focaccia and Italian White Bread**

**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 Fresh Ricotta, Olives, Red Onions, and Parsley

**Petite Cannoli and Individual Tartlets**

### **The Ultimate Lunch Buffet \$34**

**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**

*All selection are accompanied by a pickle platter*

**Your choice of one:**

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

Shredded buffalo Chicken with Crumbled Bleu Cheese Talera Roll

Pulled Pork with Seasonal Cole Slaw with a Brioche Bun

**Dessert, Cookies & Whoopie Pies**

**Executive Chef James O'Connor**







# *The Ridge Club*



## **Luncheon Buffets From The Grill**

*Lunch Buffets require a minimum of 25 people*

### **The Scramble BBQ \$20**

**Jumbo Hot Dogs, Char Grilled Hamburgers and Cheeseburgers**

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

**Red Bliss Potato Salad and Traditional Coleslaw**

**Mixed Green Salad**

**House Baked Cookies and Brownies**

**Sliced Watermelon**

### **The Bramble BBQ \$25**

**Mixed Greens Salad with Assorted Toppings, Balsamic Vinaigrette**

**BBQ Chicken Breast**

**Char Grilled Hamburgers, Cheeseburgers and 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**

**Executive Chef James O'Connor**





# *The Ridge Club*



## **Grab & Go Lunches**

### **The Deli Bagged Lunch \$12**

*Choice of Three:*

Deli Style Roast Beef with Provolone Cheese Bulkie Roll, Smoked Ham with Swiss Cheese Bulkie Roll,

Roasted Turkey Breast with Cheddar Cheese Bulkie Roll, or Tuna Salad Tortilla Wrap

*All with Lettuce, Tomato, Mayo & Mustard*

**Cape Cod Potato Chips**

**Cookie**

**Whole Fresh Fruit**

### **The Simple Deli Display \$19**

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

**Selection of Sliced Cheeses & Lettuce, Tomato, Sliced Red Onion and Sour Pickles**

**Assorted Breads, Bulkie 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**

**Executive Chef James O'Connor**





# *The Ridge Club*



## **Hors D'oeuvres**

*Each selection is riced for 50 pieces*

### **Cool Thoughts**

**Mini Cape Cod Lobster Rolls \$275**

**Asparagus wrapped in Prosciutto \$150**

**Spicy Tuna Poke on Crispy Wonton \$125**

**Caprese Skewers, EVOO & Aged Balsamic Glaze \$110**

**Smoked Salmon Crostini with Horseradish Cream , Capers & Red Onion \$110**

**Grilled Summer Vegetable Bruschetta \$90**

Local Seasonal Vegetables, Sicilian Extra Virgin Olive Oil, Aged Balsamic Glaze

**Roasted Sirloin Crostini with Caramelized Onions, Spicy Horseradish Cream \$100**

### **Hot Ideas**

**Petite Ricotta Cheese and Herb Risotto Fritters with Tomato Fondue Dipping Sauce \$100**

**Roasted Tomato Soup Shots & Mini Grilled Artisanal Cheese Sandwiches \$150**

**Grilled Basil Shrimp Cocktail with a Balsamic Glaze Sauce \$150**

**Baby Herb Crusted Dijon Lamb Chops \$275**

**Mini Beef Tenderloin Wellington with Port Reduction \$175**

**Panko Chicken Skewers with Sweet Chili Sauce \$120**

**Executive Chef James O'Connor**





# The Ridge Club



## Hors D'oeuvres

*Each selection is priced for 50 pieces*

### Traditional Favorites

**Vegetarian Spring Rolls, Ginger Ponzu Dipping Sauce \$90**

**Mini Lump Crab Cakes, Wasabi Mayo \$150**

**Spanakopita \$85**

**Scallops Wrapped in Bacon \$150**

**Oven Roasted Stuffed Mushrooms \$90**

Parmigiano-Reggiano Cheese and Wild Mushroom Stuffing

**Mini Franks in Puff Pastry, Whole Grain Mustard Sauce \$85**

**Baked Brie on Toasted Brioche with Peach Chutney and Spiced Pecans \$90**

**Poached Shrimp Cocktail with Lemon & Fresh Horseradish Cocktail Sauce \$150**

**Creamy Mac 'N' Cheese \$95**

Served on Asian Style Spoons with Toasted Butter Crumb Topping

*Add lobster \$Market Price*

*Add Bacon & Chives \$10*

### Late Night Snacks

**Mini Kobe Cheese Burgers \$185**

American Cheese, Shredded Lettuce, Tomato on a Sesame Sider Bun

**Fried Chicken Sliders \$140**

Cajun Mayo, Shredded Lettuce, Tomato on a Sesame Sider Bun

**Black Pepper Parmesan Cheese Fries \$85**

Served in Mini Paper Cones

Executive Chef James O'Connor





# The Ridge Club



## **Stationary Display**

*Hors D'oeuvres, priced per person*

### **The Ridge Club Antipasto \$9**

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

### **Summer Vegetable Crudité \$3.50**

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

Fruit and Cheese Display \$6.00 per person

A Selection of Local Domestic Cheeses with Seasonal Fruit and Berries

### **Imported Cheese Display \$9**

A Selection of Local 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 \$3.50**

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

### **Buffalo Chicken Dip \$5**

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**

All Raw Bar Items Will be Charged at Market Price \$

Shrimp Cocktail

Cocktail Crab Claws

Maine Lobster Claws and Tails

Steamed P.E.I Mussels with a Garlic and Herb Broth

**Executive Chef James O'Connor**





# *The Ridge Club*



## **Dinner Menus**

### **First Course Selections**

#### **Pan Roasted Scallops \$11**

Sautéed baby arugala, roasted red and yellow peppers, pine nuts & meuniere sauce

#### **New England Crab Cake \$11**

Lump Crab Meat, Ridge Remoulade on micro greens

### **Salads**

#### **Baby Spinach and Romaine Salad \$6**

Creamy Goat Cheese Custard, Dried Cape Cod Cranberries,  
Spicy Candied Pecans and Champagne Vinaigrette

#### **Classic Caesar Salad \$6**

Buttery Croutons, Crisp Romaine Lettuce, Parmesan Puff Pastry Crisp

#### **Petite Iceberg Wedge Salad \$6**

Crispy Bacon, Red Onion, Beefsteak Tomatoes, and Blue Cheese Dressing

### **Soups**

#### **New England Clam Chowder \$4**

#### **Lobster Bisque \$6**

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

**Executive Chef James O'Connor**





# The Ridge Club



## **Dinner Menus**

*Plated Entrees, All Served with Assorted Rolls & Butter*

### **Pan Roasted Chicken Breast \$23**

Sautéed Green Beans, Au Gratin Potato & Herb veloute

### **Chicken Saltimbocca \$26**

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

### **Orange Glazed Salmon \$25**

Sesame Asparagus, Herb Roasted Fingerling Potatoes & Lemon

### **Herb Crumb Haddock \$26**

Sautéed Spinach, Mashed Potato, and Lemon Buerre Blanc

### **Grilled 12oz New York Sirloin \$38**

Broccolini with Garlic Butter, Mashed Potatoes, Caramelized Pearl Onions & a Demi-Glace

### **8oz Filet Mignon \$40**

Au Gratin Potatoes, Haricot Vert & Béarnaise Sauce

### **King Cut Prime Rib \$35**

House Baked Pop Over Baked Potato, Seasonal Vegetables  
Au jus and Horseradish Cream

### **Cape Cod Surf and Turf \$40**

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

### **Baked Stuffed Pepper \$23**

Black Beans, Quinoa, Manchego Cheese & Smoked Tomato Coulis

**Executive Chef James O'Connor**







# The Ridge Club



## Dinner Menus

**Specialty Buffets** *All Dinner Buffets require a 25 person minimum*

### The Cape Cod Buffet \$29

Mixed Green Salad with  
*Cucumber, Shaved Red Onion, Grape Tomatoes, and Champagne Vinaigrette*

**Herb Crusted Haddock** with Steamed Asparagus and Cherry Tomatoes

**Chicken Picatta** with Garlic and Herb Penne Pasta

**Smashed Red Bliss Potatoes** and **Seasonal Vegetables**

**Warm Dinner Rolls & Butter**

**Assorted House Baked Cookies and Double Chocolate Brownies**

### The Narragansett Bay Buffett \$35

**Roasted Tomato Soup** with Garlic Croutons

**Caesar Salad** with Croutons and Parmesan Cheese

**Pan Roasted Chicken** with Toasted Pecan Wild Rice and Cranberry Compote

**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 Double Chocolate Brownies**

### The Wellfleet Buffet \$38

**New England Clam Chowder**

**Artisanal Green Salad Station**

*Cucumbers, Grape Tomatoes, Garlic Croutons, Feta Cheese,  
Shredded Carrots, Balsamic Vinaigrette and Dill and 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 Glaze 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**





# The Ridge Club



## Dinner Menus

**Specialty Buffets** *All Dinner Buffets require a 25 person minimum*

### Chatham Buffet \$45

**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 Buerre Blanc

**Shrimp Scampi** with Farfalle Pasta

**Au Gratin Potatoes**

**Baby Carrots and Haricot Verte**

**Warm Rolls & Butter**

**Chef's Selection of Cakes and House Baked Pies**

### A Night in Tuscany \$50

**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**

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

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

**Seafood FraDiavolo** Mussels, Shrimp, Calamari & Swordfishes 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





# The Ridge Club



## Dinner Menus

**Specialty Buffets** *All Dinner Buffets require a 25 person minimum*

**New England Clambake** *All prices are based on \$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**

**Steamed Kielbasa**

**Corn Muffins**

**Sliced Watermelon**

**Chef's Seasonal Dessert**

**All Food and Beverage is subject to  
18% gratuity, 2% administration fee, and 7% sales tax**

**Executive Chef James O'Connor**

www.ridgeclubcapecod.com Phone: 508.428.6800 Fax: 508.428.6813





# The Ridge Club



## Dinner Menus

**Holiday** *menus may have a range in which available*

### Plated Dinner \$35

Mixed Baby Field Greens & Fresh Herb Vinaigrette

Organic Chicken Breast, Lemon Basil Beurre Blanc & Mashed Potatoes

Grilled Salmon & Asparagus with Tomato Saffron Butter

### Surf & Turf Buffet\$35

Spinach Salad with Bacon, Tomato, Goat Cheese, Apples, Walnuts and Dried Cranberries

Mixed Baby Field Greens & Fresh Herb Vinaigrette

Sliced Flat Iron Steak, Peppercorn Au Poivard Sauce & Mashed Potatoes

Herb Crusted Cod with White Wine and Butter

### Red Oak Buffet\$35

*Soup & Salad*

Roasted Tomato Bisque

Caesar Salad with Fresh House Croutons

*Choice of Two:*

Pan-Seared Breast of Chicken with A 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\*

*Includes*

Mashed Potatoes

Green Beans & Carrot Medley with Garlic Butter

Executive Chef James O'Connor





# The Ridge Club



## Dinner Menus

**Holiday** *menus may have a range in which available*

**Silver & Gold Buffet \$40**

*Your Choice of:*

**Minestrone or Clam Chowder**

**Caesar or House Salad**

*Choice of Two:*

**Chicken Marsala with Sautéed Mushrooms with Penne Pasta**

**Chicken Parmesan with Marinara & Penne Pasta**

**Sage Crusted Cod with Bruere Blanc**

**Roast Pork Loin with Herb Demi-Glace & Apple Sauce**

*Includes*

**Seasonal Fresh Vegetables & Roasted Potatoes**

**Fireside Buffet \$45**

**Roasted Tomato Soup**

**Mediterranean Salad**

**Traditional Caesar Salad**

**Grilled Swordfish with a Tomato Caper Olive Beurre Blanc**

**Sliced Sirloin with Natural Au Jus & Sautéed Mushrooms**

**Chicken Piccata with Penne Pasta**

*Includes*

**Mashed Potatoes**

**Seasonal Vegetable Medley**

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# The Ridge Club



## **Breakfast & Brunch Menu Enhancements**

*Priced per person*

**Freshly Brewed Regular & Decaffeinated Coffee and Select Teas \$3**

**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 \$10**

Maine Lobster and Herb Hollandaise with Poached Eggs on Toasted Brioche  
*Add lobster to traditional Eggs Benedict add \$5*

**Smoked Salmon Display \$9**

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

**Omelet Station \$8**

*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*

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## **Menu Enhancements** Snacks Etc.

*Priced per person*

**Assorted Bottled Soda and Mineral Water \$3**

### **Dry Snacks**

Including Peanuts, Pretzel, Potato Chips and Signature Snack Mix \$3

### **Power Break**

Assorted Granola Bars, Power Bars, and Energy Bars \$6

### **Energy Break \$10**

Whole Fresh Fruit

Trail Mix, Assorted Nuts, Banana Bread

Sports drinks, and Juices

Selection of Energy Bars, Protein Bars, and Granola Bars

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## **Lunch & Dinner Menu Enhancements**

*Priced per person*

**New England Clam Chowder \$4**

**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 \$9**

**Maple Roasted Turkey Breast, Cranberry Sauce and Pan Gravy \$9**

**Slow Roasted Prime Rib of Beef, Horseradish Cream and Au Jus \$16**

**Oven Roasted Tenderloin, Rosemary Demi Glace and Dijon Mustard Cream \$20**

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# The Ridge Club



## Dessert Menu Enhancements *Priced per person*

**Freshly Brewed Regular & Decaffeinated Coffee and Select Teas \$3**

**Chocolate Cake \$7.00**

Whipped Cream, Fresh Berries

**Cheese Cake \$7.00**

Fresh Seasonal Berries, Mint

**Apple Blossom \$7.00**

Fresh Whipped Cream & Carmel sauce

*Add a Scoop of vanilla ice cream \$2*

**House Made Cookies and Brownies \$4**

**Petite Desserts and Petite Fours \$12**

**Chocolate Covered Strawberries \$14 per dozen**

**Ice Cream Sundae Bar \$9**

*Two Choices of Ice Cream*

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

*Sprinkles, Crushed Oreo's, Reese's Pieces, M&M's, Gummi Bears*

*Brownie Chunks, Toasted Coconut, Toasted Walnuts, Maraschino Cherries*

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