

THE RIDGE

2018 BANQUET MENU

CONTINENTAL

Served with Orange, Cranberry and Apple Juices, Regular & Decaffeinated Coffee and Tea. Prices are per person. Based on 90 minute service.

THE CLASSIC \$14 PER PERSON

Muffins, Danish, Croissants, Butter, and Jams.

THE DAYBREAK \$20 PER PERSON

Muffins, Danish, Croissants, Coffee Cake, Butter, Jams, and Fresh Seasonal Sliced Fruit.

THE EXECUTIVE \$27 PER PERSON

Muffins, Danish, Croissants, Coffee Cake, Butter, Jams, Honey Greek Yogurt, Dried Fruit, Granola, Assorted Dry Cereals, and Fresh Seasonal Sliced Fruit.

BREAKFAST SANDWICH ADDITION \$8 EACH

Served with Fluffy Scrambled Eggs and Cheddar Cheese.

Select one of each:

Breads - Bagel, Croissant or English Muffin

Meats - Sausage Patty, Applewood Bacon or Black Forest Ham

PLATED BREAKFASTS

Plated Breakfasts are served with a choice of Orange, Cranberry or Apple Juice, Regular & Decaffeinated Coffee, Tea, Mini Croissant or Fresh Fruit, Butter, and Jam.

RISE & SHINE \$20 PER PERSON

Scrambled Eggs with Fresh Herbs, Applewood Bacon OR Breakfast Links, and Home Fries.

COMO QUICHE \$21 PER PERSON

Black Forest Ham, Caramelized Onion, Swiss Cheese, and Spinach with Oven Roasted Tomato Relish.

GARDEN SCRAMBLE \$22 PER PERSON

Egg Whites, Mushrooms, Spinach, Asparagus, Baby Swiss Cheese, Fresh Herbs, Fresh Tomato Salad, and Skillet Potatoes.

BOURBON MAPLE FRENCH TOAST \$19 PER PERSON

Applewood Bacon, Apple Compote, Bourbon Maple Syrup, and Butter.

BREAKFAST BUFFETS

Buffets are served with Orange, Cranberry and Apple Juices, Regular & Decaffeinated Coffee and Tea.

THE RIDGE \$28 PER PERSON

Herb Scrambled Eggs, Applewood Bacon, Sausage Links, Breakfast Potatoes, Fresh Seasonal Sliced Fruit, Danish, Muffins, Croissants, Butter, and Jams.

THE WISCONSINITE \$30 PER PERSON

Three Cheese Egg Frittata with Applewood Bacon & Tomato Relish, Sausage Links, Potatoes O'Brien, French Toast, Warm Syrup, Fresh Seasonal Sliced Fruit, Danish, Muffins, Croissants, Butter, and Jams.

THE WAKE-UP CALL \$20 PER PERSON

Scrambled Eggs, choice of Applewood Bacon OR Sausage Links, Hash Browns, Danish, and Muffins.

Groups under 24 guests are subject to an additional \$6 per person charge.

UPGRADE STATIONS

Chef's charge of \$100 for one hour, minimum of 30 guests, one chef per 75 guests.

CUSTOM OMELETS \$9 PER PERSON

Ham, Applewood Bacon, Onions, Bell Peppers, Cheese, Tomato, Spinach, Mushrooms, and Salsa Rojo.

CARVED GLAZED HAM \$260 EACH | SERVES 30

Bourbon & Brown Sugar Bone-In Glazed Ham.

BUFFET ADDITIONS

ASSORTED COLD CEREAL \$5 PER PERSON

HONEY GREEK YOGURT \$6 PER PERSON

Dried Fruit, Berries, Granola Toppings

OATMEAL \$5 PER PERSON

Dried Fruit, Brown Sugar, Syrup Toppings

HARD BOILED EGGS \$28 PER DOZEN

ASSORTED DONUTS \$42 PER DOZEN

ASSORTED MINI QUICHE \$33 PER DOZEN

MEETING BREAKS

SNACK TIME \$7 PER PERSON

Potato Chips, French Onion Dip, Tortilla Chips, and Salsa.

SWEET TOOTH \$5 PER PERSON

Assorted Cookies, Fudge Brownies, and Dessert Bars.

THE BALL PARK \$9 PER PERSON

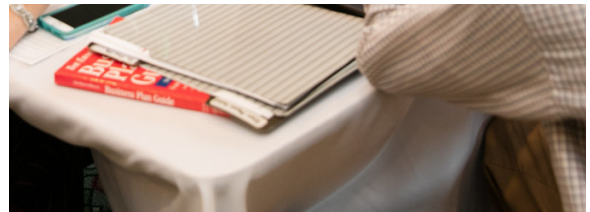
Fresh Popcorn, Caramel Corn, Shell-on Peanuts, and Tortilla Chips with Salsa & Sliced Jalapeños.

FOCUS \$14 PER PERSON

Party Mix, Popcorn, Aged Cheddar Quinoa Puffs, Chips, and Cookies.

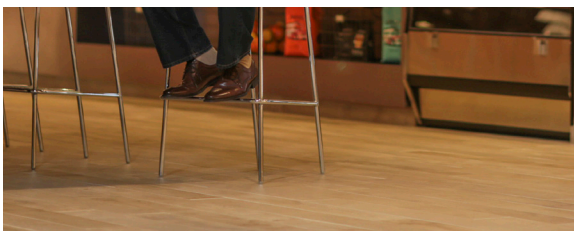
À LA CARTE OPTIONS

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|---|----------------|
| Bagel Assortment | \$29 per dozen |
| with Cream Cheese & Jams | |
| Danishes, Muffins & Breakfast Breads | \$29 per dozen |
| Seasonal Fresh Fruit | \$6 per person |
| Fresh Baked Cookies & Brownies | \$40 per dozen |
| Chip, Pretzel and Peanut <i>Individual Bags</i> | \$3.25 each |
| Individual Yogurts | \$3 each |
| Candy Bar Assortment | \$3 each |
| Granola Bars | \$2 each |
| Aged Cheddar Quinoa Puff <i>Individual Bags</i> | \$5 each |
| Trail Mix | \$29 per pound |
| Dried Fruit, Granola, and Peanuts | |
| Mixed Nuts | \$46 per pound |
| Party Mix | \$21 per pound |
| Chex, Pretzel, Peanuts, Cashew, and Cheerios | |



À LA CARTE BEVERAGES

| | |
|--------------------------------------|-----------------|
| Regular & Decaffeinated Coffee | \$37 per gallon |
| Iced Tea | \$24 per gallon |
| Lemonade | \$24 per gallon |
| Hot Chocolate & Whipped Cream | \$29 per gallon |
| Assorted Juices | \$18 per liter |
| Assorted Hot Tea | \$4 each |
| Assorted Soft Drinks | \$3.25 each |
| Bottled Water | \$4 each |
| Bottled Juices | \$5 each |
| Red Bull | \$6 each |
| Monster Ultra Zero | \$5 each |
| Powerade | \$5 each |



HORS D'OEUVRES

To enhance your event, consider offering your guests a selection of our butler-passed or stationary Hors d'oeuvres during your cocktail hour. Hors d'oeuvres are priced per 50 pieces, and include butler-passed service.

BUTLER-PASSED HOT HORS D'OEUVRES

- Spinach Stuffed Mushrooms - \$189
Creamed Spinach, Button Mushroom, Provolone Cheese
- Chicken Satay - \$239
Rosemary, Sweet Chili Sauce
- Beef Satay - \$329
House-made Chimichurri
- Wisconsin Mac & Cheese Basket - \$189
Aged Cheddar, Applewood Smoked Bacon
- Mini Crab Cakes - \$299
Chili Aioli
- Shrimp Rumaki - \$299
Tender Shrimp, Bacon
- Meatballs - \$169
Barbecue, Marinara or Swedish
- Chicken Quesadilla Horn - \$209
Chicken stuffed Mini Cornucopia
- Beef & Bleu - \$230
Braised Beef, Wisconsin Gorgonzola

BUTLER-PASSED COLD HORS D'OEUVRES

- Pickled Watermelon Cubes - \$179
Whipped Smoked Goat Cheese & Cranberry
- Mango Curry Chicken Salad - \$179
Curry Cone
- Beef Tartare - \$239
Arugula, Caper, Pickle
- Cheese & Sausage Skewers - \$179
Aged Cheddar Cheese, Wisconsin Summer Sausage
- Summer Bruschetta - \$179
Tomato, Aged Balsamic, Parmesan, Fresh Basil
- Fall Bruschetta - \$179
Roasted Butternut Squash, Aged Balsamic, Parmesan, Fresh Rosemary
- Shrimp Cocktail - \$239
Lemon, House-made Cocktail Sauce
- Smoked Salmon Canapes - \$229
House-smoked Salmon, Dill Caper Aioli, Potato Chip
- Caprese Skewers - \$179
Tomato, Fresh Mozzarella, Basil Pesto

STATIONARY HORS D'OEUVRES

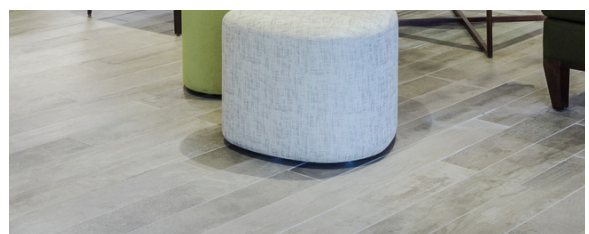
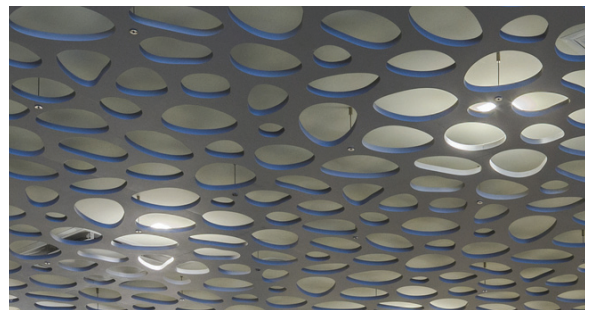
- Cheese and Sausage Display - \$9 per person
Wisconsin Meats & Cheeses, Assorted Crackers
- Crudité - \$8 per person
Fresh Local Vegetables
- Antipasti Display - \$10 per person
Olives, Sport Peppers, Pickled Vegetables, Shaved Cured Meats
- Wisconsin Beer Cheese Dip - \$7 per person
Aged Cheddar, Wisconsin Beer, Tortilla Chips
- Smoked Salmon - \$14 per person
Dill Cream Cheese, Lavash

CARVING STATIONS

All selections are served with Fresh Petite Rolls and Condiments. Prices are per cut of meat. A \$100 Chef's fee per station.

For Cocktail Hours or Standing Receptions.

- Grilled Beef Tenderloin - \$519
Rosemary Demi
Serves 20
- Herb Rubbed Prime Rib - \$719
Cracked Black & Cabernet Au jus
Serves 35
- Inside of Round Beef Roast - \$460
Cracked Black Pepper Rub, Au jus
Serves 80
- Bourbon & Brown Sugar Glazed Ham - \$259
Serves 30
- Slow Roasted Pork Loin - \$259
Stone Fruit Demi
Serves 35



HORS D'OEUVRES RECEPTION PACKAGES

LIGHT | \$14 PER PERSON, THREE PIECES PER PERSON

STATIONARY

Wisconsin Cheese & Sausage

Wisconsin Cheeses, Summer Sausage, Salami, Stone Ground Mustard

Crudité

Fresh seasonal Vegetables, House-made Ranch Dip

BUTLER-PASSED

Select two from the options listed below.

MEDIUM | \$18 PER PERSON, FOUR PIECES PER PERSON

STATIONARY

Wisconsin Cheese & Sausage

Wisconsin Cheeses, Summer Sausage, Salami, Stone Ground Mustard

Crudité

Fresh Seasonal Vegetables, House-made Ranch Dip

Relish Tray

Olives, Mini Pickles, Pepperoncinis, Sport Peppers, Pickled Onions, Pickled Mushrooms

BUTLER-PASSED

Select three from the options listed below.

HEAVY | \$29 PER PERSON, FIVE PIECES PER PERSON

STATIONARY

Wisconsin Cheese & Sausage

Wisconsin Cheeses, Summer Sausage, Salami, Stone Ground Mustard

Crudité

Fresh Seasonal Vegetables, House-made Ranch Dip

Chicken Tender Station

Served with choice of Three Sauces: Honey Mustard, Buffalo, Sweet & Sour, Buttermilk Ranch, Bourbon Barbecue, Teriyaki, Sriracha Aioli or Curry Ketchup

BUTLER-PASSED

Select four from the options listed below.

BUTLER-PASSED OPTIONS

Spinach Stuffed Mushrooms

Creamed Spinach, Button Mushroom, Provolone Cheese

Chicken Satay - Rosemary, Sweet Chili Sauce

Beef Satay - House-made Chimichurri

Wisconsin Mac & Cheese Basket - Aged Cheddar, Applewood Bacon

Mini Crab Cakes - Chili Aioli

Shrimp Rumaki - Tender Shrimp, Bacon

Meatballs - Barbecue, Marinara or Swedish

Chicken Quesadilla Horn - Chicken stuffed Mini Cornucopia

Beef & Bleu - Braised Beef, Wisconsin Gorgonzola

Pickled Watermelon Cubes - Whipped Smoked Goat Cheese & Cranberry

Mango Curry Chicken Salad - Curry Cone

Summer Bruschetta - Tomato, Aged Balsamic, Parmesan, Fresh Basil

Fall Bruschetta

Roasted Butternut Squash, Aged Balsamic, Parmesan, Fresh Rosemary

Caprese Skewers - Tomato, Fresh Mozzarella, Basil Pesto

PLATED DINNERS

Plated dinners include Soup or Salad, Vegetable du Jour, Dessert, Fresh Rolls & Butter, Regular & Decaffeinated Coffee and Tea.

STARTERS | SELECT ONE

Cream of Wild Mushroom Soup

Roasted Tomato Bisque

Wisconsin Beer Cheese Soup

Herb Roasted Chicken & Wild Rice Soup

Sherry Onion & Shallot with Crouton

House Salad

Mixed Greens, Shaved Carrots, Red Onions, Cucumbers, Cherry Tomatoes, Champagne Herb Vinaigrette

Classic Caesar

Romaine Lettuce, Shaved Parmesan, Herb Croutons, Cherry Tomatoes, House-made Caesar Dressing

Orchard Salad

Mixed Greens, Apples, Pears, Dried Cranberries, Candied Pecans, Bleu Cheese, Red Wine Vinaigrette

ENTRÉES | SELECT ONE

Mushroom & Goat Cheese Stuffed Chicken \$35 per person
Marsala Sauce, Caramelized Shallot Yukon Mash

Orange Cranberry Walnut Chicken Breast \$34 per person
Chardonnay Chicken Jus, Fennel Risotto

Braised Beef Short Rib \$45 per person
Au Jus Reduction, Horseradish Mash

Chargrilled NY Strip \$51 per person
Cognac Peppercorn Cream, Baked Potato

Seared 6oz Filet Mignon \$53 per person
Herb Bordelaise, Yukon Herb Roasted Fingerlings

Brined Pork Loin \$31 per person
Bourbon Cider Reduction, Garlic Roasted Fingerlings

Potato Crusted Salmon \$45 per person
Citrus Tarragon Butter Sauce, Roasted Carrot Wild Rice

DESSERTS | SELECT ONE

New York Cheese Cake

Berry Coulis

Flourless Chocolate Cake

Peanut Butter Chantilly Cream

Traditional Pie

Apple, Cherry, Pumpkin or Pecan Pie with Whipped Cream

Caramel Chocolate Stout Cake

Chocolate Dust

Peanut Butter Torte

Chambord Reduction

Split entrée available for \$3 per person upgrade.

BUFFET DINNERS

Buffets include Fresh Rolls & Butter, Cookies, Brownies & Dessert Bars, Regular & Decaffeinated Coffee and Tea.

SOUTHERN HOSPITALITY \$46 PER PERSON

House Salad, Assorted Dressings, Creamy Coleslaw, Buttermilk Fried Chicken, Bourbon Barbecue Ribs, Roasted Pepper Mac & Cheese, Mashed Potatoes & Gravy, and Vegetable du Jour.

BIG RIDGE \$45 PER PERSON

Cheese & Sausage Display, Mixed Green Salad, Assorted Dressings, Chicken Marsala, Beef Stroganoff, Herb Parmesan Noodles, Roasted Garlic Red Potatoes, and Vegetable du Jour.

RIO GRAND \$43 PER PERSON

Southwest Salad, Assorted Dressings, Guacamole, Pico de Gallo, Corn Tortilla Chips, Chicken & Steak Fajitas, Tortillas, Spanish Rice, Refried Beans, Lettuce, Tomato, Salsa, Cheese, Sour Cream, and Vegetable du Jour.

BUTCHERS BLOCK \$44 PER PERSON

Cheese & Sausage Display, Caesar Salad, Sicilian Pasta Salad, Slow Roasted Eye of Round, with Cabernet Pearl Onion Demi-Glace, Rosemary Dijon Pork Loin, Wild Mushroom Risotto, Yukon Potato Bacon Hash, and Vegetable du Jour.

THE MEDITERRANEAN \$45 PER PERSON

Anti-Pasta, House Salad, Assorted Dressings, Lasagna, Chicken Alfredo, Veal Roulade, Tomato Ragout, Scallion Mashed Potatoes, and Vegetable du Jour.

RIDGE COOKOUT \$42 PER PERSON

Grilled Bratwursts, Quarter Pound Burgers, Chicken Breasts, Baked Beans, Cole Slaw, Fruit Salad, Baked Potato Bar, Sauerkraut, Caramelized Onions, Cheddar, Swiss, Pepper Jack, Lettuce, Tomato, Onion, Pickles, Mayonnaise, and Mustard.

ORIENTAL \$44 PER PERSON

Napa Cabbage Salad with Sesame Vinaigrette & Almonds, Teriyaki Beef, Orange Chicken, Sushi Rice, Soy Marinated Vegetables, Sweet & Sour Soup, and Peanut Sauce Lo Mein.

DESSERT UPGRADES | \$3 PER PERSON, PER SELECTION

Yellow Cake

with Chocolate Buttercream

Chocolate Cake

with Vanilla Bean Frosting

Flour-less Chocolate Cake

with Raspberry Sauce

Carrot Cake

with Cream Cheese Frosting

Blueberry Pie

Pumpkin Pie

Strawberry Pie

Apple Pie

Cherry Pie

Ice Cream Social

Vanilla & Chocolate Ice Cream, Chocolate & Caramel Sauce, Whipped Cream, Maraschino Cherries, and Chopped Nuts

LATE NIGHT BITES

LATE NIGHT PIZZA \$16 EACH

- One Topping House-made Pizza
Pepperoni, Sausage, Bacon, Bell Pepper, Tomato,
Onion, Mushroom, Jalapeños. *Additional toppings \$1 each.*

SPECIALTY PIZZAS \$21 EACH

- Bacon Cheeseburger
- Barbecue Chicken
- Greek
- Cheese Steak

CHEESEBURGER SLIDERS \$260 (50 PIECES)

Served with Ketchup, Mustard, Lettuce, Tomato, Onion, and Pickles.

BRATWURST SLIDERS \$201 (50 PIECES)

Served with Ketchup, Mustard, Sauerkraut, and Onion.

CHICKEN TENDER STATION \$230 (50 PIECES)

Served with choice of three sauces: Honey Mustard, Buffalo, Sweet & Sour, Buttermilk Ranch, Bourbon Barbecue, Teriyaki, Sriracha Aioli or Curry Ketchup.

NACHO BAR \$10 PER PERSON

Tortilla Chips, Seasoned Ground Beef, Onion, Lettuce, Tomatoes, Sour Cream, Black Olives, Jalapeños, and Cheese Sauce.

SWEETS TABLE

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| Miniature Éclairs | \$30 per dozen |
| Miniature Cream Puffs | \$23 per dozen |
| Miniature Brownies | \$32 per dozen |
| Miniature Lemon Bars | \$32 per dozen |
| Miniature Cookies | \$23 per dozen |
| Miniature Cheesecakes | \$32 per dozen |
| Miniature Peanut Butter Pies | \$32 per dozen |
| Chocolate Covered Strawberries | \$35 per dozen |
| Pecan Bars | \$32 per dozen |
| Miniature Chocolate Cupcakes | \$32 per dozen |
| with Raspberry Frosting | |
| Miniature Yellow Cupcakes | \$32 per dozen |
| with Vanilla Bean Frosting | |

THE CAFÉ \$245

Regular & Decaffeinated Coffee, Hot Water with assorted Tea Selections, Hot Chocolate, Assorted Creamers, Honey & Sugar, Mini Marshmallows, Whipped Cream, and To-Go Cups.

All dinner options are available 5pm to 9pm.

HOSTED BAR

Cocktails based on consumption. \$100 bartender fee applies.

Call Brands \$7

Smirnoff Vodka, Seagram's Gin, Grant's Scotch, Early Times Bourbon, Seagram's 7 Crown Whiskey, Christian Brothers Brandy, Jose Cuervo Tequila, Bacardi Light Rum

Premium Brands \$7.75

Tito's Vodka, Tanqueray Gin, Dewar's Scotch, Jack Daniel's Bourbon, Canadian Club Whiskey, Jose Cuervo Gold Tequila, Captain Morgan Rum, Korbel Brandy

Domestic Beer \$5.50

Bud Light, Coors Light, Miller Lite, Miller High Life

Premium Beer \$7

Corona, Spotted Cow

House Wine Glass \$7.50 | Bottle \$30

Chardonnay, White Zinfandel, Cabernet Sauvignon

Cordials & Cognacs starting at \$9

Bailey's Irish Cream, Grand Marnier, Courvoisier VS, Kahlua, Disaronno Amaretto Chambord, Godiva White Chocolate, Godiva Dark Chocolate

Soft Drinks \$2.75

À LA CARTE BEVERAGES

- Regular & Decaffeinated Coffee \$37 per gallon
- Iced Tea \$24 per gallon
- Lemonade \$24 per gallon
- Hot Chocolate & Whipped Cream \$29 per gallon
- Assorted Juices \$18 per liter
- Assorted Hot Tea \$4 each
- Assorted Soft Drinks \$3.25 each
- Bottled Water \$4 each
- Bottled Juices \$5 each
- Red Bull \$6 each
- Monster Ultra Zero \$5 each
- Powerade \$5 each

HOSTED COCKTAIL HOUR

Includes Miller Lite, Miller High Life, Corona, Buckler NA, Copperidge Cabernet Sauvignon, Copperidge Chardonnay, Copperidge White Zinfandel, Assorted Soft Drinks and Mixers.

CALL BRANDS

- One Hour \$16 per person
- Two Hours \$20 per person
- Three Hours \$24 per person

PREMIUM BRANDS

- One Hour \$20 per person
- Two Hours \$26 per person
- Three Hours \$30 per person

NOTES

AVAILABLE DATES

TO BEGIN PLANNING

Please contact the Ridge Group Sales Office at 262.249.3849 or groups@ridgelakegeneva.com. Taxable 22% service charge and 5.5% sales tax not included in prices.

Dietary restrictions can be accommodated with advance notice. Final guest counts are due 10 days prior to your event.

THE RIDGE

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