

THE RIDGE

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 PER PERSON

Muffins, Danish, croissants, butter, and jams.

THE DAYBREAK PER PERSON

Muffins, Danish, croissants, coffee cake, butter, jams, and fresh seasonal sliced fruit.

THE EXECUTIVE 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 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 PER PERSON

Scrambled eggs, Applewood bacon OR breakfast links, and hash browns.

COMO QUICHE PER PERSON

Black forest ham, caramelized onion, Swiss cheese, and spinach with oven roasted tomato relish.

GARDEN SCRAMBLE PER PERSON

Egg whites, mushrooms, spinach, asparagus, baby Swiss cheese, fresh herbs, fresh tomato salad, and skillet potatoes.

BOURBON MAPLE FRENCH TOAST 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 PER PERSON

Herb scrambled eggs, Applewood bacon, sausage links, breakfast potatoes, fresh Seasonal sliced fruit, Danish, muffins, croissants, butter, and jams.

THE WISCONSINITE 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 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 PER PERSON

Ham, Applewood bacon, onions, bell peppers, cheese, tomato, spinach, mushrooms, and salsa.

CARVED GLAZED HAM EACH | SERVES 30

Bourbon & brown sugar bone-in glazed ham.

BUFFET ADDITIONS

ASSORTED COLD CEREAL PER PERSON

HONEY GREEK YOGURT PER PERSON

Dried fruit, berries, granola toppings

OATMEAL PER PERSON

Dried fruit, brown sugar, syrup toppings

HARD BOILED EGGS PER DOZEN

ASSORTED DONUTS PER DOZEN

ASSORTED MINI QUICHE PER DOZEN

MEETING BREAKS

SNACK TIME PER PERSON

Potato chips, French onion dip, tortilla chips, and salsa.

SWEET TOOTH PER PERSON

Assorted cookies, fudge brownies, and dessert bars.

THE BALL PARK PER PERSON

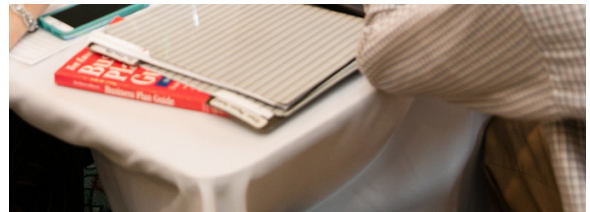
Fresh popcorn, caramel corn, and tortilla chips with salsa, aged cheddar cheese sauce & sliced jalapeños.

FOCUS PER PERSON

Gardetto's Party mix, popcorn, aged cheddar quinoa puffs, chips, and cookies.

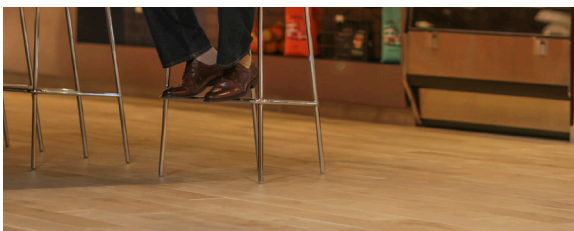
À LA CARTE OPTIONS

- Bagel assortment per dozen
with cream cheese & jams
- Danishes, muffins & breakfast breads per dozen
- Seasonal fresh Fruit per person
- Fresh baked cookies & brownies per dozen
- Chip, pretzel and peanut *individual bags* each
- Individual yogurts each
- Candy bar assortment each
- Granola bars each
- Aged cheddar quinoa puff *individual bags* each
- Trail mix per pound
Dried fruit, granola, and peanuts
- Mixed nuts per pound
- Gardetto's Party mix per pound
Rye crisps, pretzels, bread sticks, & sesame sticks



À LA CARTE BEVERAGES

- Regular & decaffeinated coffee per gallon
- Iced tea per gallon
- Lemonade per gallon
- Hot chocolate & whipped cream per gallon
- Assorted juices per liter
- Assorted hot tea each
- Assorted soda (*canned*) each
- Bottled water each
- Bottled juices each
- Red Bull each
- Monster Ultra Zero each
- Powerade 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 -

Creamed spinach, button mushroom, Provolone

Chicken satay -

Rosemary, sweet chili sauce

Beef Satay -

House-made chimichurri

Wisconsin mac & cheese basket -

Aged cheddar, Applewood smoked bacon

Shrimp rumaki -

Tender shrimp, bacon

Meatballs -

Barbecue, marinara or swedish

Chicken quesadilla horn -

Chicken stuffed mini cornucopia

Beef Wellington -

Lamb lollipop -

Herb chimichurri

BUTLER-PASSED COLD HORS D'OEUVRES

Mango curry chicken salad -

Curry cone

Beef tartare -

Caper, shallot, Dijon, crostini

Cheese & sausage skewers -

Aged cheddar cheese, Wisconsin summer sausage

Summer bruschetta -

Tomato, aged balsamic, Parmesan, fresh basil

Shrimp cocktail -

Lemon, house-made cocktail sauce

Caprese skewers -

Tomato, fresh mozzarella, basil pesto

Tuna poke -

Sweet soy, sesame, green onion

STATIONARY HORS D'OEUVRES

Cheese & sausage display - per person

Wisconsin meats & cheeses, assorted crackers

Crudité - per person

Fresh local vegetables

Antipasti display - per person

Olives, sport peppers, pickled vegetables, shaved cured meats

Wisconsin beer cheese dip - per person

Aged cheddar, Wisconsin beer, tortilla chips

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 -

Rosemary demi

Serves 10-15

Herb rubbed prime rib -

Cracked black & Cabernet au jus

Serves 35

Inside of round beef roast -

Cracked black pepper rub, au jus

Serves 80

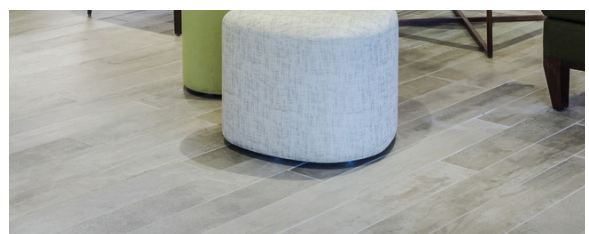
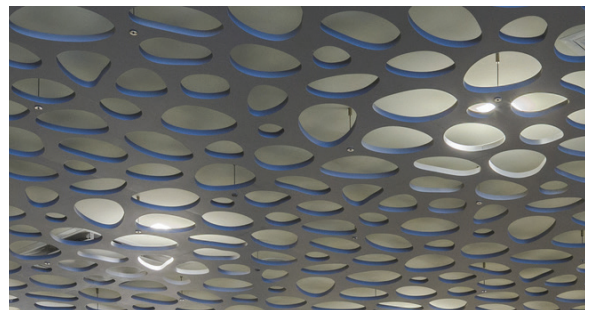
Bourbon & brown sugar glazed ham -

Serves 30

Slow roasted pork loin -

Stone fruit demi

Serves 35



HORS D'OEUVRES RECEPTION PACKAGES

LIGHT | 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 | PER PERSON, FOUR PIECES PER PERSON

STATIONARY

Wisconsin cheese & sausage

Wisconsin cheeses, summer sausage, salami, stone 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 | PER PERSON, FIVE PIECES PER PERSON

STATIONARY

Wisconsin cheese & sausage

Wisconsin cheeses, summer sausage, salami, stone 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

Chicken satay - rosemary, sweet chili sauce

Beef satay - house-made chimichurri

Wisconsin mac & cheese basket - aged cheddar, Applewood bacon

Shrimp rumaki - tender shrimp, bacon

Meatballs - barbecue, marinara or Swedish

Chicken quesadilla horn - chicken stuffed mini cornucopia

Beef Wellington

Mango curry chicken salad - curry cone

Summer bruschetta - tomato, aged balsamic, Parmesan, fresh basil

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

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, dried cranberries, bleu cheese, walnuts, red wine vinaigrette

ENTRÉES | SELECT ONE

Roasted French chicken per person

Garlic lemon thyme jus, wild rice

Braised beef short rib per person

Au jus reduction, yukon mash

Char-grilled New York strip per person

Mushroom bordelaise, yukon mash

Seared 6oz. filet mignon per person

Herb bordelaise, roasted fingerlings

Brined pork loin per person

Bourbon cider reduction, garlic roasted fingerlings

Seared salmon per person

Lemon caper sauce, wild rice

Wild mushroom ravioli per person

Parmesan cream

Portabella tower per person

Summer squash, red onion, tomato, asparagus, marinara (*vegan option*)

DESSERTS | SELECT ONE

New York cheesecake

Berry coulis

Flourless chocolate cake

with chocolate sauce, whipped cream

Traditional pie

Apple, cherry, pumpkin or pecan pie with whipped cream

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 PER PERSON

House salad, assorted dressings, creamy coleslaw, buttermilk fried chicken, bourbon barbecue ribs, baked mac & cheese, mashed potatoes & gravy, and corn on the cob.

BIG RIDGE 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 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.

BUTCHERS BLOCK PER PERSON

Cheese & sausage display, Caesar salad, Sicilian pasta salad, slow roasted inside round, with Cabernet pearl onion demi-glace, rosemary Dijon pork loin, wild mushroom risotto, Yukon potato bacon hash, and vegetable du jour.

RIDGE COOKOUT PER PERSON

Grilled bratwursts, quarter pound burgers, chicken breasts, baked beans, coleslaw, fruit salad, potato salad, sauerkraut, caramelized onions, cheddar, Swiss, lettuce, tomato, onion, pickles, mayonnaise, and mustard.

BRUNCH PER PERSON

Scrambled eggs, bacon, sausage, roasted red potatoes, biscuits & gravy, sliced ham, chicken Alfredo bowtie, and salad bar.

DESSERT UPGRADES | PER PERSON, PER SELECTION

- Yellow cake
- Chocolate cake
- Blueberry pie
- Pumpkin pie
- Strawberry pie
- Apple pie
- Cherry pie

PREMIUM DESSERT UPGRADES | PER PERSON, PER SELECTION

- New York cheesecake
with berry coulis
- Flourless chocolate cake
with chocolate sauce, whipped cream
- Carrot cake
with cream cheese frosting
- Ice cream social
Vanilla & chocolate ice cream, chocolate & caramel sauce, whipped cream, maraschino cherries, and chopped nuts
- Assorted tarts
Key lime, chocolate, custard, berries

LATE NIGHT BITES

LATE NIGHT PIZZA EACH

- One topping house-made pizza
pepperoni, sausage, bacon, bell pepper, tomato, onion, mushroom, jalapeños. *Additional toppings \$1 each.*

CHEESEBURGER SLIDERS (50 PIECES)

Served with ketchup, mustard, lettuce, tomato, onion, and pickles.

BRATWURST SLIDERS (50 PIECES)

Served with ketchup, mustard, sauerkraut, and onion.

CHICKEN TENDER STATION (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 PER PERSON

Tortilla chips, seasoned ground beef, onion, lettuce, tomatoes, sour cream, black olives, jalapeños, and cheese sauce.

FRENCH FRY BAR PER PERSON

Served with ranch dressing, bacon, nacho cheese, chili aioli, chive sour cream, and malted vinegar.

SWEETS TABLE

Miniature éclairs	per dozen
Miniature cream puffs	per dozen
Miniature brownies	per dozen
Miniature lemon bars	per dozen
Miniature cookies	per dozen
Miniature cheesecakes	per dozen
Chocolate covered strawberries	per dozen
Assorted miniature cupcakes	per dozen

THE CAFÉ

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 if a \$300 minimum is not met before tax and service charge.

Call brands

Smirnoff vodka, Seagram's gin, Grant's scotch, Early Times bourbon, Seagram's 7 Crown whiskey, Christian Brothers brandy, Juarez tequila, Bacardi light rum

Premium brands

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

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

Premium beer

Corona, Spotted Cow

House wine glass | bottle

Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot

Cordials & cognacs starting at

Bailey's Irish Cream, Grand Marnier, Courvoisier VS, Kahlua, Disaronno Amaretto Chambord, Godiva white chocolate, Godiva dark chocolate

Soft drinks \$3.25

À LA CARTE BEVERAGES

- Regular & decaffeinated coffee per gallon
- Iced tea per gallon
- Lemonade per gallon
- Hot chocolate & whipped cream per gallon
- Assorted juices per liter
- Assorted hot tea each
- Assorted sodas *(canned)* each
- Bottled water each
- Bottled juices each
- Red Bull each
- Monster Ultra Zero each
- Powerade 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 per person
- Two hours per person
- Three hours per person

PREMIUM BRANDS

- One hour per person
- Two hours per person
- Three hours per person

NOTES

AVAILABLE DATES

TO BEGIN PLANNING

Please contact a Ridge Group Sales Office at 262.249.3849 or groups@ridgelakegeneva.com.

Prices valid through 2020. Prices subject to change without notice. Taxable 23% service charge and sales tax not included in prices. 5/19.

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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