

Ridgewood Catering Complete Buffet Dinner:
\$29.95 Adult, \$19.95 Kids 12 & under, under 3yrs is Free

Hors d' oeuvres (Choose 2)

Grilled Vegetable Kebob

Portobello, Pepper, Zucchini, Eggplant & Red Onion with Tzatziki Dip

Sesame Peanut Chicken Sate -

Thai Marinated Chicken Skewer with Spicy Peanut Sauce

Mini Sirloin Cheeseburgers

Sirloin Beef, Caramelized Onions, Vermont Cheddar & Ketchup, on a Mini Potato Bun

Mini Empanadas

Crispy Hand Made Empanada's, Stuffed with Spanish Olive & Choice of Beef, Chicken or Turkey

Pork, Chicken or Vegetable Pot Sticker

Served with Scallion Honey-Teriyaki Sauce

Spanakopita

Fillo Dough Filled with Spinach & Feta

Boursin Stuffed Mushrooms

Baby Bella Mushrooms Stuffed with Garlic & Fine Herb Boursin Cheese. Topped with Toasted Panko

Petite Risotto Balls

Risotto, Mozzarella & Asiago Cheeses, Coated with Bread Crumbs, Dusted with Parmesan. Marinara Dip.

Pigs in a Blanket

Mini Beef Dogs Wrapped in Puff Pastry & served with Spicy Mustard & Ketchup

Mini Lamb Meatballs

Mediterranean Lamb Meatballs with a Tzatziki Sauce

Plum Tomato & Basil Bruschetta

Bruschetta on Garlic Toast Points with Boursin Cheese & Shaved Parmesan and Balsamic Reduction Drizzle

Smoked Salmon Mousse Canapé

Smoked Salmon Mousse, Caper, Lemon Zest and Dill

Goat Cheese & Sun-dried Tomato Canapé

Herbed Goat Cheese Piped into Fillo Cups Tart Shells topped with Marinated Sun-dried Tomato

Prosciutto Wrapped Grilled Asparagus

Grilled Asparagus Spears Wrapped with Prosciutto Ham, Over Brie on Toast Points

Caprese Skewer

Bocconcini, Basil & Cherry Tomato with a Drizzle of Balsamic Reduction

Salads (Choose 2)

California Avocado & Thai Noodle

*Crisp greens, avocados, Thai-style noodles, carrots, red pepper, cabbage, cucumber, mint, and cilantro.
In a Spicy Thai Peanut dressing.*

Southwestern Fiesta Chicken

*Cajun Chicken, Roasted Corn Black Bean Salad, Cucumber, Cherry Tomato, Avocado & Shredded Cheddar,
over greens. Chipotle lime ranch dressing.*

Mesculan Greens & Mango

Sweet Ripe Mango, Baby Greens, Cherry Tomato & Candied Pecans, Drizzled with Honey Balsamic Dressing

Fresh Mozzarella, Tomato & Basil

Drizzled with balsamic reduction

Roast Turkey Cobb

*Roasted turkey, cherry tomatoes, cucumbers, bacon, hard-boiled Egg, avocado, crumbled Blue cheese over
romaine hearts. Buttermilk Ranch Dressing*

Classic Caesar

Crisp Romaine, Shaved Parmesan, Herb Croutons

Waldorf

Green apples, celery, walnuts, grapes with a yogurt-mayo dressing over mixed baby greens

Cavatappi Italian Pasta

Diced Salami, Pepperoni, Provolone, Red Onion, Roasted Peppers, Rotini Pasta & Italian Herb Vinaigrette

Mediterranean Couscous

Cucumber, tomato, red onion, dill, feta & garbanzo beans, with Lemon Vinaigrette

Mixed Grain & Herb

*Couscous & Quinoa Salad with Dill, Basil, Mint, Red Onion, Cucumber & Pepper
Lemon Vinaigrette over a bed of baby spinach*

Roasted Red Potato Salad with Dijon Dressing

Red bliss potatoes, celery, scallion & pepper with a sour cream Dijon dressing

Entrée (Choose Three)

Pasta:

Penne a la Vodka with Shaved Parmesan
Baked Ziti Marinara with Fresh Basil & Herbed Ricotta
Cavatappi with Grilled Chicken & Sun-dried Tomato & Basil
Penne with Spinach, Tomato, Basil & Gorgonzola Cream (v)
Pasta Primavera with Julienne Vegetables & Wine Broth (v)
Pappardelle Pasta with a Wild Mushroom Sauce (v)

Poultry:

Pan Fried Chicken Breast with Oregano Garlic Sauce
Char-Grilled Chicken Breast with Pineapple Mango Salsa
Lemon, Sage & Roasted Garlic Chicken Breast
Chicken Parmesan with Fresh Mozzarella
Chicken Marsala
Chicken Franchise
Chicken Coq Au Vin, White Wine Braised Chicken Breast
Orange Glazed Balsamic Chicken Breast

Meat

Roast Pork Tenderloin with a Sweet & Spicy Glaze
Virginia Baked Ham with Pineapple Chutney
Sweet & Spicy Sausage and Peppers
Country Meatloaf with Pan Gravy
Grilled Flank Steak with Mushroom Gravy

Seafood

New England Baked Cod with Herb Crust
Pan Seared Salmon with Lemon & Dill
Stuffed Flounder Florentine
Shrimp Jambalaya
Lemon Sole stuffed with Crab
Blackened Catfish w/ Jalapeno Pineapple Salsa

Accompaniments: (Choose Two)

Candied Sweet Potatoes

Roasted Butternut Squash with Sage Butter

Glazed Baby Carrots with Brown Sugar

Sautéed Green Beans with Toasted Almonds

Rosemary Mashed Potatoes

Asiago Cheese Potatoes Gratin

Corn Bread Pudding

Sautéed Squash & Zucchini

Wild Rice with Dried Cranberries

Sautéed Broccoli Rabe with Garlic & Olive Oil

Vegetable Medley- Carrot, Corn, Peas and Broccoli

Roasted Acorn Squash with Goat Cheese & Balsamic

Cornbread, Pecan & Crimini Mushroom Stuffing

Balsamic Drizzled Char-Grilled Asparagus

Roasted Fingerling Potatoes with Sea Salt & Garlic

Spanish Style Rice or Spanish Style Beans

(Staffing, Service fee, tax and any rentals or disposable-ware such as linen, tables, chairs, glassware, plates, urns, utensils, racks, sterno etc. & rental delivery fees are not included in the pricing. Pricing is based per person and the minimum order allowed for this menu is 20 guest.)