



Dinner selections

- All dinners are served with salad, specialty bread and flavored butters, coffee, sweet tea, water, and hot tea.
- Minimum group size of 25 people
- Choose one entrée, one primary side, one vegetable side, and one salad option

Entrée:

Braised Beef Roast - \$25.00

8oz Sirloin Steak - \$27.00 (all cooked to medium well)

Savory Bacon-topped Chicken Breast with Pico de Gallo - \$21.00

Hickory Smoked Beef Brisket - \$25.00

Salmon - \$25.00

Primary Side:

Roasted Potato Medley: Diced sweet and white potatoes

Crispy Seasoned Miniature Potatoes

Loaded White Baked potato (Butter, sour cream, chives & cheese) Add bacon for \$1 pp

Cheesy Mashed potatoes (can omit cheese to compliment gravy)

Garden Rice Medley

Vegetable Side:

Roasted Parmesan Green Beans

Honey-glazed Carrots

Buttered Corn

Vegetable Medley: Cauliflower, Broccoli & Carrots

Salad options:

Caesar salad: Iceberg & Romaine blend, fresh parmesan cheese, croutons, dressing

Garden salad: Spring mix, Cherry tomatoes, Onion, Cucumber, croutons, ranch and choice of Italian or Balsamic

Strawberry & Cranberry Salad: Mixed greens, strawberries, walnuts, dried cranberries, Feta cheese, Poppyseed dressing, Balsamic available.

Dessert Options (Add for \$2.50 per person):

Brownies a la mode

Cobbler a la mode

Chocolate delight

Pumpkin delight

Chocolate & Caramel drizzled Cheesecake

Banana Cheesecake

Plated option: Add \$12 per person.

Served at table by The Ridge staff, sparkling cider or punch for all, includes dessert, ceramic plates and glass goblets