

BREAKFAST BUFFETS

Continental Breakfast Buffet

\$16

Assorted Danish, Sliced Banana Bread, Assorted Muffins, Fresh Fruit
Orange Juice, Coffee, Decaf, Hot Tea
*Bagels with Cream Cheese add \$3

Healthy Continental Breakfast Buffet

\$20

Hot Steel Cut Oatmeal, Hard Boiled Eggs, Mini Granola & Yogurt Parfait
Quiche (veggie or meat), Fresh Fruit
Orange Juice, Coffee, Decaf, Hot Tea

Savory Breakfast Buffet

\$25

Continental Breakfast plus two of the following:
Farm Fresh Scrambled Eggs (with or without cheese)
Choice of Frittata or Strada
Applewood Smoked Bacon
Tuscany Sweet Sausage
Home-style Biscuits and Gravy
Country Potatoes
Hearty Omelet (ham and cheese or vegetable)

Hearty Breakfast Buffet

\$25

Continental Breakfast plus one of the following:

Croissant or English Muffin Sandwich

Scrambled egg with ham, bacon or sausage and cheese

Denver Stuffed Popover

Scrambled eggs tossed with honey cured ham, onions, bell peppers and cheddar cheese filled into our own signature jumbo popover

Cheesy Potatoes

Scrambled eggs tossed with honey cured ham, onions, bell peppers and cheddar cheese served over roasted breakfast potatoes

Breakfast Wrap

Scrambled egg and cheese, wrapped in a spinach herb wrap, salsa, sour cream on the side
*Add \$1.00 for Guacamole

A la carte Breakfast Enhancements

\$5

Fresh Fruit Compote
Irish Steel Cut Oatmeal
Warm Apple Cinnamon Crepe
Orange Juice
Whole Fruit
Bagel with Cream Cheese or Large Muffin
Mini Granola and Yogurt Parfait

A service charge of \$75.00 will apply for groups of 19 people or less. Prices listed are per person unless otherwise noted.

Prices and menu selection may change without notice. Prices are subject to sales tax (7.1%) and service fee (21%).

We strive to serve the best quality possible. Due to this reason, not all menu items may be available in certain meeting locations on our property.

BRUNCH BUFFETS

Sunrise Buffet Brunch

\$30

Choice of Two Entree Items

Farm Fresh Scrambled Eggs

Eggs Benedict (Poached Eggs with Canadian Bacon on English Muffin with Hollandaise Sauce)

Denver Stuffed Jumbo Popovers (Scrambled Eggs tossed with Honey Cured Ham, Onions, Bell Peppers,
Cheddar Cheese filled into our own Signature Jumbo Popover)

Assorted Frittatas (Our Version of Italian Crustless Quiche-Vegetable or Bacon)

Quiche (Spinach & Mushroom Lorraine- Bacon & Swiss Cheese)

Belgian Waffles (Vanilla Whipped Cream, Seasonal Fruit and Maple Syrup)

French Toast (Texas Toast Topped with Maple or Orange Syrup and Powdered Sugar)

Brunch Buffet Accompaniments

Fresh Seasonal Fruit Platter
Mini Fruit Yogurt & Granola Parfait
Sweet Scented Breakfast Basket
Country Potatoes
Applewood Bacon

Add Tuscany Sweet Sausage \$2.00

Smoked Salmon with Red Onions and Capers \$3.00

Mimosa Station \$6.00

Bloody Mary Station 7.00

Carving Station

Add \$6 per person, per choice to buffets above.

Prime Rib of Beef served with Au Jus and Creamy Horseradish Sauce

Honey Baked Ham served with spicy Asian Mustard Sauce

Oven Roasted Turkey served with Cranberry Sauce

*75.00 Carving Station Service is required

Eye-Openers

Champagne, Bloody Mary Bar, Bellini Stations available on request.

Ask for price quote

Assorted Mini Desserts

Add \$5.00 per person to buffets above

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BUFFET LUNCH

Deli Buffet

\$23

Assorted Sliced Luncheon Meats: Smoked Turkey, Honey Ham, Lean Roast Beef
Assorted Cheese Slices: Swiss Cheddar, Dill Havarti
Local Artisan Sliced Breads: 7 Grain, Wheat, White, Sourdough
Condiment Platter: Lettuce, Tomato, Pickles, Onion, Mayonnaise, Mustard
Assorted Chips
Choice of one salad: Tossed Greens, Caesar Salad, Potato Salad, Pesto Pasta Salad

*Add Soup for \$5: New England Clam Chowder, Tomato-Basil

Build Your Own Cobb Salad Buffet

\$25

Fresh Greens
Chicken, Bay Shrimp, Bacon, Crumbled Blue Cheese, Tomatoes,
Cucumbers, Hard-Boiled Eggs, Avocado,
Blue Cheese, and Basil Vinaigrette Dressings
Served with Garlic Bread

*Add Soup for \$5: New England Clam Chowder, Tomato-Basil

Asian Bowl Buffet

\$26

Tossed Green Salad with Ranch and Basil Vinaigrette
Choice of 2: Chicken, Pork, or Bay Shrimp
Coconut Rice and Sesame Noodles
Served with an Array of Seasonal Vegetables
Peanut Coconut and Ginger Teriyaki Sauces
Fortune Cookie
*Add Beef for \$2

Fiesta Buffet

\$31

Mixed Green Salad with Jicama, Tortilla Strips, Tomato, and Cilantro Vinaigrette

Choice of two Seasoned Meats:

Chicken, Beef, or Pork (add a third meat choice for \$4)
Corn & Flour Tortillas
Spanish Rice and Refried Beans
Lettuce, Tomato, Onion, Jalapeño, Olives
Shredded Cheese Blend & Queso Fresca
Homemade Chips, Red and Green Salsas
*Add Jumbo Tortilla Salad Bowls for \$1.50
*Add Guacamole for \$1.75

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Grilled Panini Buffet

\$24

Choice of 2 Sandwiches:

Grilled Vegetable Panini with Grilled Mixed Vegetables, Roasted Garlic Aioli,
and Fontina Cheese

Herb Roasted Chicken Panini with Brie, Caramelized Onions
and Chipotle Aioli

Italian Salami, Mozzarella Cheese, Roasted Pepper, Pesto Aioli

Sautéed Philly Roast Beef with Sharp Cheddar, Bell Peppers, Onions, and Horseradish Mayonnaise

Choice of one salad: Tossed Greens, Caesar Salad, Potato Salad, Pesto Pasta Salad

Pasta Buffet

\$28

Salad Bar and Garlic Bread

Choice of Two:

Penne Primavera, with Oil & Garlic, Alfredo or Marinara Sauces

Wild Mushroom Ravioli

Cheese Tortellini with Marinara or Bolognese (Italian Meat Sauce)

Linguini & Meatballs with Marinara

Classic Fettuccini Alfredo

*Add Chicken for \$5

BREAKS

Break Service / Dessert Options

Assorted Cheese and Crackers \$8

Mini Fruit Yogurt & Granola Parfait \$5

Popcorn, Caramel Corn, Spicy Snack Mix Trio \$6

Assorted Chips and Pretzels \$5

Fudge Brownies, Assorted Jumbo Cookies or Lemon Bars \$4

Assorted Power, Granola and Candy Bars \$4

Gourmet Ice Cream Bars \$5

*Can use Hors D'oeuvres Displays as additional break options

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*BARBECUE MENU**

Caribbean Barbecue

(Choose Any Two Entrées for \$30, Three Entrées for \$35)

Jerk Chicken with Mango Chutney
Caribbean Sausage
Jamaican Beef Kabobs (Add Shrimp Skewers, \$5 more)

Old Fashioned Barbecue

\$23

Hamburgers with or without Cheese
Chicken Apple Sausage
Add Chili and Cheese for \$2 more

Cowboy's Favorite Barbecue

\$42

Choice of Two Entrée Selections
Marinated Tri-Tip Beef
House Smoked Pork Ribs
Chicken Breast

Each Menu Served with choice of two side dishes:

Baked Beans
Potato Salad
Pesto Pasta Salad
Tossed Green Salad
Coleslaw

Choice of One Bread:

Garlic Bread
Cornbread Muffins (Jalapeno or Regular)

Add Fresh Seasonal Fruit Platter \$3

*Barbecue Attendant Required for Barbecue Menus. \$75/hour with One Hour Minimum

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Hors d'oeuvres Displays

International Cheese Platter

\$10

Assorted Crackers, Sliced Baguettes, Crostinis, Dill Havarti, French Brie, English Huntsman Cheese, Grapes, with an Assortment of Three Fresh Seasonal Berries

Baked Brie

\$10

Baked in Puff Pastry with Green Apples, Honey Drizzled and Topped with Sliced Almonds, Served with Crostinis

Mediterranean Platter

\$8

Marinated Assorted Vegetables, Hummus, Olives, Artichokes, Feta Cheese and Pita Chips

Vegetable Crudit  Platter

\$5

With Assorted Dips - Ranch, Pesto, Sour Cream and Onion Served with Crostinis

Crusts & Spreads

\$5 per selection

Lime Scented Black Bean Salsa Served with assorted Chips and Crostinis

Sundried Tomato Hummus Served with assorted Chips and Crostinis

Baked Artichoke Dip Spinach Dip with Sourdough Bread, Vegetable Crudit 

Hors d'oeuvres

\$5 per selection or choose any three items for \$14

Tri Tip (+\$1.00) glazed with Hoisin BBQ Sauce on Potato Cake

Beef Tips Skewers (+\$1.00) with Shitake Butter

Chicken Satay Skewers

Bruschetta Roma Tomatoes, Basil and Feta

Empanadas Choice of: Chicken, Spinach, Black Olives and Feta Cheese

OR Seasonal Vegetables and Cheese Shrimp and Chive

Pot Stickers Served with Plum and Hoisin Sauce

Seared Ahi Tuna on a Wonton Chip with Soy Sauce and Wasabi

Risotto with Langoustine

Shrimp Tempura

Mini Crab Cakes served with Red Pepper Aioli

Pulled Pork Tartlet with Cilantro Aioli

Wild Mushroom Strudel with Sour Cream and Chive

Stuffed Mushroom Caps Herb Stuffing with Cheese Crostinis

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Plated Dinners

All entrées include Organic Spring Mix with Sweet Basil Dressing, Rolls and Butter.

Filet Mignon

\$51

Served with Au Gratin Potatoes and Portobello Mushroom

Filet Tips of Beef with Marsala Demi glaze

\$49

Served with Creamy Mashed Potatoes, Roasted Peppers and Asparagus tips

Prime Rib of Beef

\$44

Served with Twice Baked Potato, Au Jus Creamy Horseradish Sauce and Grilled Asparagus

Filet of Salmon

\$38

Fresh Salmon prepared with your choice of Citrus Macadamia Style served with Herb Couscous and Roasted Vegetables

Chicken Anna

\$36

Boneless Breast sautéed with fresh Basil, Garlic, Artichoke Hearts, Tomato and White Wine
Served with Wild Mushroom Mashed Potatoes and Grilled Asparagus

Herb Roasted Chicken

\$34

Served with Wild Mushroom Mashed Potatoes and Grilled Asparagus

Wild Mushroom Ravioli

\$34

Served with Roasted Pepper Cream Sauce and Feta Cheese

Pasta Primavera

\$30

Fresh blend of Seasonal Vegetables with choice of Olive Oil and Garlic or Alfredo Sauce tossed with Penne Pasta

* Events with plated menus will be charged at the highest priced item for all attendees.

*Events with plated menus must all have the same starch and vegetable.

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Duo Entrees

All entrées include House Salad with Sweet Basil Dressing, Starch, Vegetables, Dinner Rolls and Butter.

Petite Filet and Lobster

Market price

4 oz. Filet of Beef wrapped in Bacon and broiled to perfection accompanied with a 4 oz. Lobster Tail

Filet Tips of Beef and Chicken Anna

\$47

Our House Specialty, Filet Tips sautéed with Shiitake Mushrooms and Shallots and finished with Marsala Demi Glaze. Served along with Boneless Breast Sautéed with Fresh Basil, Garlic, Artichoke Hearts, Tomato and White Wine.

Chicken Anna and Wild Mushroom Ravioli

\$38

Boneless Breast Sautéed with Fresh Basil, Artichoke Hearts, Roasted Tomato Sauce and Fresh Ravioli filled with Portabella and Shiitake Mushrooms, tossed with a Roasted Red Pepper Cream Sauce and topped with Feta Cheese

Different combinations of plated choices can be customized. Please call for a price quote.

Vegetarian Features & Special Dietary Needs

Vegetarian Options:

Portobello Wellington Served with Pesto Mashed Potatoes, Grilled Vegetable

Wild Mushroom Ravioli Served in a Vegetable Broth

Curry Vegetables with Coconut Basmati Rice

Ginger marinated Grilled Tofu Steak over Asian Flavored Noodles

Vegan Options:

Spicy Stir-fry Tofu with Mushroom Rosemary Brown Rice

Warm Portobello Polenta with Grilled Vegetables

Gluten Free Options:

Chile Cured Steak with Warm Quinoa Salad

Herb Chicken with Warm Lentils

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Dinner Buffets

For preparation descriptions, see Plated Dinner Menu.
Buffets include Salad Bar and Dinner Rolls

Ridge Signature Buffet

\$44

Choice of Three Entrées - One Selection from the Ridge Signature and Two Selections from the Tahoe Buffet:

Filet Tips of Beef
Tri Tip
Prime Rib (Carving Station required)*

Tahoe Buffet

\$41

Choice of Three Entrées:

Pasta Primavera
Wild Mushroom Ravioli
Chicken Anna
Herb Roasted Chicken
Filet of Salmon
Cider Glazed Pork (Carving Station optional)*

*Carving Service Fee \$75

Dinner Buffet Accompaniments

Choice of Two Side Dishes for your Ridge Signature or Tahoe Buffet (Each additional choice \$4):

Grilled Seasonal Vegetable
Twice Baked Potato
Coconut Jasmine Rice
Whipped Potatoes (Creamy, Pesto or Wild Mushroom)
Roasted New Potatoes (with Garlic and Rosemary)
Au Gratin Potatoes
Vegetable Piave
Asparagus with Garlic

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Themed Dinner Buffets

Mediterranean Buffet

\$40

Greek Salad with tomatoes, cucumbers, olives, creamy feta dressing

Carved Rosemary leg of lamb- lamb jus

Roasted Chicken with garlic reduction sauce

Israeli Couscous with Basil Vinaigrette Dressing, Eggplant, Zucchini, & Squash

Tandoori Roasted Garlic Naan Bread

Hummus- Garbanzo bean, lemon spread, Skordalia- Sweet garlic and potato spread

Tzatziki Yogurt, garlic cucumber spread

Naan Bread

Fiesta Dinner Buffet

\$38

Mixed Green Salad with, Jicama, Tortilla Strips, Tomato, & Cilantro Vinaigrette

Choice of Two Seasoned Meats: **Chicken Fajita, Ground Beef, or Pork**

Corn Tortillas & Flour Tortillas

Spanish Rice and Refried Beans

Lettuce, Tomato, Onion, Jalapeno, Olives

Shredded Cheese Blend & Queso Fresca

Sour Cream

Chips and Salsa

*Add Guacamole for \$2.00

*Add Ceviche Tostada Appetizer for \$6.00

Tuscan Dinner Buffet

\$31

Salad Bar with Basil Vinaigrette Dressing and Garlic Bread

Penne Primavera with choice of Oil & Garlic, Alfredo or Marinara Sauces

Linguini & Meatballs with Marinara

Fettuccini Alfredo

For an additional \$2.00 substitute the following:

Cheese Tortellini with Marinara or Bolognese (Italian meat sauce)

Wild Mushroom Ravioli with Roasted Pepper Cream Sauce

Substitutions: Chicken, Shrimp or Italian Sausage available. Ask for price quote.

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Desserts

Dessert Station

\$10

(An Assortment of Mini Desserts)

Choice of Four Mini Desserts

Chocolate Tart
Fruit Tart
Cheesecake (plain w/ choice of fresh strawberry, chocolate, or raspberry)
Lemon Meringue
Cupcakes (choice of one flavor and frosting)
Chocolate Covered Strawberries
Cream Puffs
Coconut Macaroon (plain or dipped in chocolate)
Rocky Road Brownie w/ toasted meringue
Cookies: oatmeal raisin w/ white chocolate and coconut, salted caramel chocolate chunk w/ walnuts,
espresso cookies dipped in chocolate, peanut butter
Chocolate Peanut Butter Bites
S'mores Bites
Chocolate Hazelnut Cheesecake Bites

Chef Specialty Plated Dessert

\$8

Strawberry Shortcake
Crème Brule
Pana Cotta (vanilla bean with fresh fruit or chocolate w/hazelnuts)
Chocolate Mousse
Tiramisu or Fruit Tiramisu
Lemon Semifreddo
Gateau (chocolate, black forest, salted caramel)
Peanut Butter Chocolate Squares
Hazelnut Cheesecake

Cup Cake Display

\$6

Cakes: White, Chocolate, Yellow, Marble, Strawberry

Fillings: Buttercream (vanilla or chocolate), Pastry Cream, Chocolate Mousse, Lemon Curd, Ganache

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Bar Selection

Premium Brands and Cordials \$8 - 11

Wine per glass \$7 - 9

Wine by the bottle is also available. Call for Wine Selections and Prices.

Call Brands \$7

Well Brands \$6

Imported Bottled Beer \$6

Domestic Bottled Beer \$5

Signature Drinks Available Upon Request

Banquet Beverages

A Bartender deposit of \$250 is required for all groups.

This fee is waived if a minimum of \$250 is hosted in bar service.

Unlimited Non-alcoholic Beverages

Coffee, Decaf, Hot Tazo Tea & Sodas

*Mandatory Non-Alcoholic Beverage fee of \$3 Per Person Applied to Wedding Groups

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Ordering Information and Catering Policies

Event Confirmation / Payments

A non-refundable deposit, along with a signed catering contract, is required in order to confirm an event. Final menu selections and an advanced payment of 100% of the estimated food and beverage charges will be payable thirty days prior to the date of the function. Additional charges incurred during the function will be payable at the conclusion of the event. Additional food and beverage items can be ordered by the group representative up until seven business days prior to a function date.

Minimum Requirements & Guarantee

A minimum purchase of food and beverage may be required during our high season, weekend evenings to hold your exclusive event. The attendance must be guaranteed in advance, per your contract. This number will in no case be reduced after the contracted deadline, and charges will be executed accordingly. If the required guarantee is not provided by your contracted deadline, the original count at the time of event confirmation will be considered the guarantee.

Cancellation Policy

Should the function be canceled 30 days or less prior to the function date, The Ridge Tahoe will retain 100% of the estimated food and beverage costs. If such payment has not been received as of the date of cancellation, The Ridge Tahoe will collect payment from the guarantor (or authorized representative) within 7 days of the date of cancellation.

Planning Deadline

It is necessary that we are in receipt of final menu selection, room set up requirements, and all relevant details for which we are responsible, no later than your contracted deadline prior to the function date.

Menu Pricing

Certain items are subject to seasonal availability. The Ridge Tahoe reserves the right to offer substitutions if food and beverage are not up to our level of quality. If, upon final confirmation of menu selections, The Ridge Tahoe finds that an item is not available at customary prices, the client will have the option to choose an alternative selection or pay a premium.

Quality Assurance

The quality of The Ridge Tahoe food is guaranteed. Due to health regulations, The Ridge Tahoe will not allow food to be brought on or taken off premises. Special and custom menus can be designed upon request. Consuming raw or under cooked meats, poultry, seafood, mollusks, or eggs may increase your risk of food-borne illness.

Guest Responsibility

The party/organization scheduling an event agrees to assume full responsibility for the conduct of its members, and assumes liability for charges incurred by its members and/or damages caused by its members. Taping or posting any materials on any walls is strictly prohibited without prior approval of the Sales and Catering office. The Ridge Tahoe is not responsible for lost or stolen articles. For the safety of our patrons The Ridge Resorts reserves the right to refuse alcoholic beverage service at our discretion.

Additional Charges

Prices quoted do not include 7.1% Nevada state sales tax and 20% service fee. An assembly/set up fee may be charged for set up of additional event items such as, but not limited to, centerpieces, decorations & party favors. These additional services must be arranged in advance with the Group Sales Coordinator and delivered at least 24 hours prior to the event. Additional facility charges apply. A service charge will apply for groups of 19 people or less. Prices listed are per person unless otherwise noted. Prices and menu selection may change without notice. Prices are subject to sales tax (7.1%) and service fee (21%). We strive to serve the best quality possible. Due to this reason, not all menu items may be available in certain meeting locations on our property.