

# RIDGE & CREEK

DINUBA GOLF CLUB



## *Banquet Packages and Offerings*

January 2016



On behalf of the entire staff, we would like to thank you for considering Ridge Creek Dinuba Golf Club as the host site for your event.

**Banquet Sites, Rental Rates and Hours**

Space	Max # of Guests	Rental Space Fee and Hours
Banquet Room	20	Minimum \$100 Order. Available during business hours only.
Grill Room	50	Not available privately March through October. \$500 minimum for events November - February hosted from 5:30 pm to 9 pm.
Patio	100	No fee for events from 7 am - 3 pm. Weddings, please see our Wedding Packages for more. Other evening events such as Birthdays and Reunions, Call 559-591-7060 to inquire on pricing and availability.
Event Center	300	Please see our Wedding Packages for more.
Rental fees include 5 hours for your event and much more, Please see space description below for full details.		

*The Banquet Room is private and has doors to the Bar and Patio, and offers views of the Event Pavilion and 18<sup>th</sup> Hole. The Banquet Room seat 20 guests max, and has no rental space fee as long as all guests are dining and hosted during our business hours. Unfortunately phone connection is unavailable but Ridge Creek offers Projector and Screen for use in the Banquet Room at \$50 charge.*



**Three Finger Jack's Grill Room**

*The Clubhouse Grill Room seats up to 50 comfortably with dining, 60 for presentations. Grill Room has immediate access to the front entrance and doors out to our Patio. The Clubhouse bar and 2 plasma TVs are excellent for birthday parties. Grill Room cannot be made private during Peak Season, March through October as the Bar is still available to other customers and golfers. A minimum \$500 order is required to use the Grill Room during off-peak season, November through February.*

**Three Finger Jack's Patio**

*The Patio hosts up to 100 guests and is available for private events through good weather months. Amenities include misters, ceiling fans, tables and chairs. Patio Heaters are also available.*

*To reserve the whole Patio privately for your event, a minimum of 45 guests is required. If your event is under 45 guests, we can offer a private section or apply a rental space fee based on your needs to ensure the entire Patio is private.*



*Guests interested in reserving the Patio for a wedding reception, please see our "Wedding Packages and Offerings" for current pricing. Reunions and events that begin at 5 pm or later, please call Sales & Marketing Director to inquire on pricing and availability.*

## **Non-Refundable Booking Deposit**

*A non-refundable 25% deposit and signed event order is required at the time of booking your function. The deposit goes towards payment of the event and is non-refundable. All exceptions will be handled on a case by case basis upon approval from the General Manager.*

## **Payments & Guarantee**

*A final head count and final payment is due 14 days prior to your event. At that time, there will be a final walk-through and arrangements will be made for the final guaranteed number of guests.*

## **Cancellations**

*Client may cancel their event within 30 days of their event and receive their full deposit in return. In the event Client cancels their function for any reason within 29 days of the event, Ridge Creek will retain all non-refundable deposits made.*

## **Security**

*Security fees are not included in the rental space fee but are required for events of 100 guests+. Security is offered at \$25 per guard per hour, with a 5 hour minimum per guard. Events of 150 guests require 2 guards, events of 200 guests require 3 guards and events of 250+ guests require 4 guards. Ridge Creek reserves the right to increase security presence however necessary per the direction of City of Dinuba Police Department. In the event Ridge Creek Dinuba Golf Club feels additional security will be necessary, charges will be applied during final walk through.*

## **Liability**

*Ridge Creek Dinuba Golf Club reserves the right to inspect and control all private functions. Liability for damages to the property will be charged accordingly and added to the final invoice. Ridge Creek Dinuba Golf Club does not assume any liability for personal property or rented materials brought into the club, actions by outside security or any property left at the conclusion of your event.*

## **Food Service and Menu Planning**

*No food, beverages, alcohol or otherwise, are allowed onto the premises by an outside source. Current prices are indicated on enclosed menus and are subject to change without notice. Contract pricing will be honored. Prices listed include tax and service fees.*

*Buffet food will be taken down one hour after food service begins, and plated food service is good for one hour, no exceptions. All food must be consumed during the event, and no remaining food or beverage shall be removed from the premise except for wedding cake.*

*Plated dinner service is limited to the choice of two entrees (+ one vegetarian choice, if needed), and a count per plate is due 14 days prior to your event. Place cards with guest entrée selection is required should you offer two entrée choices to your guests.*

*Ridge Creek plans for 5% more than the guaranteed number. Extra plates will be deducted from refundable security deposit.*

## **Services**

*Ridge Creek Dinuba Golf Club offers a Sales and Marketing Director to assist in your event planning, creating of the event order and layout with the help of the Food and Beverage Department.*

*Ridge Creek provides a Banquet Captain and they conducts final walk through and executes your order/plan on the day of the event. Banquet Captain is your contact at the event and will assist in any emergencies or last minute contingency plans.*

## **Alcoholic Beverage Policy**

*The Alcoholic Beverage Control requires employees of Ridge Creek Golf Club to dispense all alcoholic beverages and to request identification of any person who is of questionable age. They may refuse alcohol service if the person is unable to provide proper identification. Ridge Creek Dinuba Golf Club staffers also have the right to refuse alcohol service to any person, who in the servers' judgment, appears intoxicated. In the event Ridge Creek believes a guest has become impaired to the extent he/she should not drive, the client will prevent the person from leaving the event without assistance.*

*If event or guests brings in outside alcohol onto the premises, including parking lot, or an underage person is drinking, alcohol will be confiscated, local police will be called in, and the event will forfeit 100% of the refundable deposit. Bar will also be closed for the remainder of the event. Alcohol not controlled by the facility puts our liquor license at risk, and may result in large fines and penalties would be added to your final invoice.*

*To have a no-host bar offered at your event, Ridge Creek requires either a minimum of \$250 in bar sales or hosted budget, or a bartender fee will apply until \$250 minimum is met. All bar sales must conclude thirty minutes prior to event end. Please see our "Bar and Alcohol Options" for more details including pricing.*

## **Special Services & Vendors**

*Please view our a la carte wedding offerings for overlays, runners, chair covers etc. available at a modest fee.*

*Ridge Creek does not limit your vendors to a preferred list. You may choose who you would like to work with and Ridge Creek will can provide quality recommendations for all your needs. Vendors may enter the facility for set-up no more than two hours prior to the start of your event unless prior arrangements have been made.*

*Outside cakes are allowed but must be commercially prepared. Cake delivery time will be coordinated during the planning process. Ridge Creek is not responsible for any damages made to the cake prior to delivery and throughout the day outside of our control.*

*Ridge Creek is not liable for any product provided by the event host or rental companies that are not contracted directly through Ridge Creek.*

## **Decorations & Setup**

*Ridge Creek does not allow decorations to be stapled, taped, nailed, or any other substance to be affixed to any of the walls, floors, or ceilings. **No silk petals or confetti is allowed or a clean-up fee of \$50 will be applied.***

*Ridge Creek will setup all tables and chairs per the event order, white linen and choice of house napkin one hour in advance of guest arrival. Ridge Creek is not responsible for setup of centerpieces, candy buffets, and placement of name cards or seating diagrams. All candle decorations must be approved prior to the event.*

*Ridge Creek will do 100% of the clean-up following your event. Centerpieces, rented product and all personal belongings must be removed from the property at the end of the event unless prior arrangements have been made. **Personal belongings left on the property over 5 business days will be considered abandoned and property of Ridge Creek.***

## Breakfast

All served with Coffee, Tea, and appropriate accompaniments.  
Orange Juice carafes are available for \$6.10 each. Soft Drinks and Iced Tea, add \$3.53 per person.  
A Minimum guarantee of 25 guests is required to enjoy buffet(s).

### Buffet Breakfast

#### Classic Continental \$9

The classic continental served with assorted pastries, juices and beverages.

#### Breakfast Burritos \$11

An attendant will prepare your burrito in front of you on a warm tortilla with your choice of scrambled eggs, golden brown potatoes, sausage, ham, bacon, pepper jack cheese, jalapenos, onions, bell peppers, salsa, sour cream and guacamole.

#### Breakfast Buffet \$11.60

Start the day right with scrambled eggs, breakfast potatoes, sausage and bacon.

#### Mid-Level Breakfast Buffet \$15.40

Scrambled eggs, breakfast potatoes, French toast, fresh seasonal fruit, biscuits and gravy, sausage, & bacon.

#### Top Level Breakfast Buffet \$20.55

Fill up for a full day with scrambled eggs, pastries, omelets made to order, breakfast potatoes, French toast, fresh seasonal fruit, oatmeal, sausage, and bacon.

#### Brunch Buffet \$25.70

Too late for breakfast, too early for lunch, our brunch buffet is just right for you. Includes Scrambled Eggs, Bacon, Sausage, French Toast, Eggs Benedict, Carved Ham, Seasonal Vegetable, Mashed Potato & Gravy, Fried Chicken, Juice, Milk, Coffee, And Tea.

#### Bloody Mary

Probably not a breakfast on its own but what a way to add a little excitement to your event, our bloody Mary bar comes equipped with all the peppers, pickles, celery, olives, asparagus, chilled shrimp, hot sauces and artichoke hearts you could ever want to top off our savory bloody Mary's.

Priced by the hour at \$11.60 per person

### Plated Breakfast

#### French Toast \$11

Classic French toast dusted with powdered sugar and accompanied by warm maple syrup, whipped sweet butter and a side of fresh seasonal fruit.

#### The Standard \$12

The original favorite with scrambled eggs, breakfast potatoes, choice of bacon or sausage, and a warm blueberry muffin.

#### Biscuits and Gravy \$12

Flaky buttermilk biscuits smothered in sausage gravy and served with home lunch Potatoes.

#### Stuffed Croissant \$12

A flaky croissant stuffed with scrambled eggs, shaved ham, chives, jack cheese, and a side of breakfast potatoes.

#### Eggs Benedict \$13.25

An elegant and refined breakfast with poached eggs nestled on Canadian bacon and English muffins then smothered in creamy hollandaise sauce and served with a side of Breakfast Potatoes.

#### Steak & Egg \$20.60

Start the day with a classic breakfast, a 6 oz. sirloin grilled medium, fluffy scrambled eggs and breakfast Potatoes.

Add a Carafe of  
Mimosas  
or  
Bloody Mary's  
for only \$20!

All Prices and Packages are subject to change. Contracts will guarantee your fees.



## Build Your Own Lunch Buffet

*Includes fresh baked rolls, iced tea and water. Below pricing is all inclusive of tax and gratuity.  
A Minimum guarantee of 25 guests is required to enjoy buffet(s).*

### Choose 1 of the following Salads:

*Tossed Garden Salad  
Italian Pasta Salad  
Fruit Ambrosia  
Creamy Coleslaw  
Marinated Vegetables  
Potato Salad*

### Choose 2 of the following Accompaniments:

*Mashed Potatoes and Gravy  
Roasted Red Potatoes  
Au Gratin Potatoes  
Herbed Pasta  
Rice Pilaf  
Glazed Baby Carrots  
Green Beans Almandine  
Buttered Corn  
Corn on the Cob  
Fresh Seasonal Vegetable*

### Choose 1 or 2 of the following Entrées:

*Swedish Meatballs  
Home Style Meatloaf  
Southern Fried Chicken  
Chicken Supreme  
Chicken Marsala  
Chicken Cacciatore  
Honey and Thyme Pork Loin  
Three Cheese Lasagna  
Fettuccini Alfredo  
Vegetarian Lasagna*

**1 entrée \$15.50      2 entrée \$19.25**

## Buffet Enhancements

**Beverage Station with Soft Drinks and Lemonade Add \$3.53  
Coffee Station with Decaf, Creamer and Flavored syrups Add \$2.60**

**Fresh Baked Cookies and Brownies Add \$4.00  
Dessert Assortment Add \$5.25**

*All Prices and Packages are subject to change. Contracts will guarantee your fees.*

## Lunch Buffets

*All served with soda, iced tea and water. Minimum guarantee of 25 guests is required.*

### Burger Bar

*Take lunch into your own hands with our build your own burger bar. All the fixings including hamburgers, buns, lettuce, tomatoes, cheese, bacon, onions, chips, pickles, sautéed onions, sautéed mushrooms, ketchup, and mustard.*

### Taco Bar

*Want lunch your way, well now you can have it. This taco bar lets you eat only the toppings you want. You will find warm corn tortillas, seasoned beef and chicken, refried beans, shredded cabbage, lettuce, tomatoes, onions, black olives, jalapeños, salsa, shredded cheese and sour cream. Served with seasoned rice.*

### Soup & Sandwich

*Simple yet satisfying, take a well earned break with our fresh made soup, potato salad, deli meats, deli cheeses, lettuce, tomatoes, onions, pickles, breads & rolls, and chips.*

### Pasta Buffet

*Home-style cooking the Italian way, mix and match with three varieties of pasta, marinara, Alfredo and pesto sauces, grilled chicken and meatballs. Accompanied by warm breadsticks and crisp garden salad with assorted dressings.*

**Buffet Lunches are \$16.75 per person**

## Plated Lunches

*All served with iced tea and water.*

### Soup and Sandwich

*Your choice of turkey, beef or Ham sandwich served with a cup of our house made soup.*

**\$11.60**

### Chicken Salad Croissant Sandwich

*Chicken salad piled atop a flaky croissant and served with an array of fresh seasonal fruit.*

**\$13**

### Caesar Salad

*Grilled breast of chicken nestled atop crisp romaine lettuce, garlic croutons, shredded parmesan cheese and a creamy Caesar dressing then served with a warm bread stick.*

**\$14.25**

### Chef Salad

*Crisp greens topped with Black forest ham, smoked turkey, cheddar and Swiss cheese and garnished with crisp cucumber, ripe tomato and hardboiled eggs.*

**\$14.25**

### Three Finger Jacks Burger

*Our famous half pound ground chuck burger topped with thick sliced bacon, ripe avocado and Monterey jack cheese atop a grilled sweet onion bun and served with seasoned fries.*

**\$15.40**

### Steak Sandwich

*An 8 ounce New York strip steak cooked to perfection and served atop a toasted hoagie bun with lettuce, tomato and grilled onions. Served with steak fries and creamy coleslaw.*

**\$21.85**

*All Prices and Packages are subject to change. Contracts will guarantee your fees.*

## Build Your Own Dinner Buffet

*Includes water or iced tea, below pricing is all inclusive of tax and gratuity.  
A Minimum guarantee of 25 guests is required to enjoy buffet(s).*

### Choose 2 of the following salads:

*Tossed Garden Salad  
Italian Pasta Salad  
Fruit Ambrosia  
Creamy Coleslaw  
Marinated Vegetables  
Potato Salad  
Vegetable Crudités  
Seasonal Fruit Display*

### Choose 2 of the following Accompaniments:

*Mashed potatoes and gravy  
Roasted Red Potatoes  
Au gratin Potatoes  
Scalloped Potatoes  
Stuffing  
Candied Yams  
Rice Pilaf  
Glazed Baby Carrots  
Green Beans Almandine  
Buttered Corn  
Corn on the Cob  
Fresh Seasonal Vegetable*

### Choose 1 of the following Baked Goods:

*Fresh baked rolls with whipped butter  
Southern style corn bread with honey butter  
Buttermilk biscuits*

### Choose 1, 2 or 3 of the following Entrées:

*Swedish Meatballs  
Home Style Meatloaf  
Southern Fried Chicken  
Chicken Supreme  
Chicken Marsala  
Chicken Cacciatore  
Honey and Thyme Pork Loin  
Barbeque Pork Ribs  
Three Cheese Lasagna  
Fettuccini Alfredo  
Vegetarian Lasagna  
Seafood Fettuccini  
Salmon Florentine  
Shrimp Scampi Pasta  
Carved Maple Bourbon Glazed Pit Ham  
Carved Roast Turkey with Sage Dressing  
Carved Slow Roasted Beef Au Jus*

1 Entrée \$24.50 • 2 Entrées \$27 • 3 Entrées \$29.75

## Buffet Enhancements

Beverage Station with Soft Drinks and Lemonade Add \$3.53  
Coffee Station with Decaf, Creamer and Flavored syrups Add \$2.60

Fresh Baked Cookies and Brownies Add \$4.00  
Dessert Assortment Add \$5.25

Golden Fried Shrimp  
Add \$4.00 per person in addition to one entrée selection

Carved Prime Rib of Beef  
Add \$7 per person in addition to one entrée selection

*All Prices and Packages are subject to change. Contracts will guarantee your fees.*



## Build Your Own Mexican Dinner Buffet

*Includes water or iced tea, below pricing is all inclusive of tax and gratuity.  
A Minimum guarantee of 25 guests is required to enjoy buffet(s).*

### Choose 1 of the following salads:

*Tossed Garden Salad with Assorted Dressings  
Fresh Seasonal Fruits And Berries  
Fresh Tomato Salad  
Caesar Salad*

### Choose 1 of the following Baked Goods:

*Warm Corn Tortillas or Warm Flour Tortillas  
Fresh Baked Rolls  
Jalapeno Cheese Cornbread*

### Choose 2 of the following Accompaniments:

*Spanish Rice  
Refried Beans  
Boiled Pinto Beans  
Seasonal Vegetables  
Buttered Corn  
Summer Squash*

### Choose 1, 2 or 3 of the following Entrées:

#### **Chili Verde**

*Chunks of Lean Pork in a Mild Green Chili Sauce served with choice of tortillas*

#### **Chicken Mole**

*Braised Chicken in a Chocolate Adobo Sauce served with choice of tortillas*

#### **Barbacoa**

*Slow Cooked Seasoned Beef served with choice of tortillas*

#### **Cod Vera Cruz**

*Tender Cod Topped with Ripe Tomatoes, Chilies and Onion and Baked*

#### **Chicken Fajitas**

*Seasoned Chicken Grilled with Peppers and Onions served with choice of tortillas*

#### **Enchilada**

*Choice of Spiced Beef or Chicken in an Enchilada Casserole*

1 Entrée \$20.50 • 2 Entrées \$23.25 • 3 Entrées \$25.75

## Buffet Enhancements

**Beverage Station with Soft Drinks and Lemonade Add \$3.53**  
**Coffee Station with Decaf, Creamer and Flavored syrups Add \$2.60**

**Additional Salad Add \$2.00**

**Additional Bread Add \$1.30**

**Additional Side Add \$2.00**

**Fresh Baked Cookies and Brownies Add \$4.00**

**Dessert Assortment Add \$5.25**

*All Prices and Packages are subject to change. Contracts will guarantee your fees.*

## Theme Stations

*Add flair to your event with one or more of our theme stations, below pricing is all inclusive of tax and service fee and is additional to Build Your Own Dinner buffet. A Minimum guarantee of 25 guests is required to enjoy buffet(s).*

### Pasta Station

*Create the flavors of Italy at our chef attended pasta station where you can mix and match pastas, sauces and ingredients to create the perfect dish. Buon appetito!*

**\$11.60**

### Live Action Desert Station

*So entertaining you'll almost forget to eat, but with cherries jubilee and bananas Mazatlan prepared in a flaming show by a member of our culinary team the ooohs and aaahs will soon be quieted by the mmmms.*

**\$13.00**

### Chilled Seafood Station

*You'll swear you can smell the ocean, chilled shrimp, hand shucked oysters, smoked salmon and crab claws all displayed in a glistening ice carving.*

**Market Price**

## Themed buffets

*Minimum guarantee 25 guests*

### BBQ

*Enjoy a real down home barbeque without getting smoke in your eyes, Succulent pork ribs, southern fried chicken, corn on the cob, baked beans, potato salad, corn bread, coleslaw, chips, and cookies.*

**\$31**

### South of the Border

*No need for a passport to enjoy the bold flavors of Mexico, you'll enjoy chicken enchiladas, chili relleno, tortilla lime encrusted tilapia, pico de gallo, fresh tortilla chips, seasoned rice, buttered corn, tossed salad and churros.*

*Add our live action taco station and you have a recipe that's sure to please.*

**\$31**

### Italian

*First take chicken marsala, antipasto, creamy risotto, caesar salad, zucchini provencal and garlic bread then add our live action pasta station where you will combine meatballs, sausage or shrimp, marinara, Alfredo or pesto sauces and cheese tortellini, penne or fettuccini pastas to create your own signature dish and finally add tiramisu for a feast fit for an emperor.*

**\$33.50**

### Seafood

*Start with our chilled seafood bar consisting of smoked salmon, oysters on the half shell, and Peel and eat shrimp displayed atop a crystalline ice sculpture then add horseradish crusted salmon, snow crab legs, golden fried shrimp, potatoes Ana, tossed salad, marinated vegetable salad, rice pilaf and fresh seasonal vegetables. So much seafood you may want your lifejacket.*

**Market Price**

*All Prices and Packages are subject to change. Contracts will guarantee your fees.*

## Plated Dinners

*Plated dinners include choice of garden salad with assorted dressings or mesclun salad with raspberry vinaigrette and toasted walnuts, and fresh baked rolls with whipped butter.  
Caesar salad may be substituted at a small additional charge.*

*Dinner includes water and iced tea.*

**Beverage Station with Soft Drinks and Lemonade Add \$3.53**

**Coffee Station with decaf, creamer and flavored syrups Add \$2.60**

### Beef and Lamb Entrees

#### Top Sirloin \$27

*Flavorful choice top sirloin steak char broiled and topped with a creamy garlic-butter sauce, accompanied by fresh seasonal vegetables and a fluffy baked Idaho potato.*

#### New York Strip \$31

*Choice beef lightly seasoned and char broiled to perfection, accompanied by fresh seasonal vegetables and a fluffy baked Idaho potato.*

#### Prime Rib \$36

*Our legendary slow roasted choice beef hand carved and accompanied by creamy horseradish, au jus, tender seasonal vegetables and baked russet potato.*

#### Rack of Lamb \$36

*Tender rack of lamb char broiled and finished with a whole grain mustard and herb crumb, paired with fresh seasonal vegetables and rosemary banded red potatoes.*

#### Filet Mignon \$45.75

*A center cut choice tenderloin wrapped in apple wood smoked bacon and broiled medium rare, topped With maitre d' butter and paired with fresh market vegetables and rosemary banded red potatoes.*

### Pasta and Grains Entrees

#### Chicken Alfredo \$18

*Tender chicken served atop fettuccini pasta and smothered in a rich, creamy alfredo sauce, served with shredded parmesan cheese and a warm bread stick.*

#### Cannelloni \$22

*A savory Italian sausage stuffed into cannelloni shells and smothered in a tangy tomato sauce and mounds of shredded cheese served with fresh seasonal vegetables and grilled garlic toast.*

### Poultry Entrees

#### Chicken Supreme \$20.75

*Tender breast of chicken supreme poached to perfection and smothered in a rich chicken veloute, accompanied by fresh seasonal vegetables and rice pilaf.*

#### Chicken Marsala \$20.75

*Tender breast of chicken smothered in sautéed mushrooms, onions and marsala wine sauce then paired with fresh seasonal vegetables and rosemary banded red potatoes.*

#### Chicken Cordon Bleu \$23.25

*Breast of chicken wrapped around shaved ham and Swiss cheese then deep fried to a golden brown, served with fresh seasonal vegetables and rice pilaf.*



### Vegetarian Entrees

#### Pasta Primavera \$18

*Seasonal vegetables tossed with fettuccini pasta and smothered in a rich, creamy alfredo sauce, served with shredded parmesan cheese and a warm bread stick.*

#### Vegetable Wellington \$18

*Tender root vegetables and potatoes encased in a flaky all butter pastry crust and baked to a golden brown then nestled in a pool of mornay sauce with fresh market vegetables.*

#### Mushroom Risotto \$23.25

*A blend of portabella, shitake and enoki mushrooms folded into creamy arborio rice and shredded parmesan cheese and paired with grilled garlic toast.*

*All Prices and Packages are subject to change. Contracts will guarantee your fees.*

## Plated Dinners

*Plated dinners include choice of garden salad with assorted dressings or mesclun salad with raspberry vinaigrette and toasted walnuts, and fresh baked rolls with whipped butter.  
Caesar salad may be substituted at a small additional charge.*

*Dinner includes water and iced tea.*

**Beverage Station with Soft Drinks and Lemonade Add \$3.53**  
**Coffee Station with decaf, creamer and flavored syrups Add \$2.60**

### Mexican Entrees

*Includes your choice of bread: dinner rolls with butter, corn tortillas, flour tortillas, Chips and salsa or jalapeno cheese cornbread*

#### **Chili Verde \$19.50**

*Chunks of lean pork in a mild green chili sauce  
Served with red rice, beans and tortillas.*

#### **Enchilada \$19.50**

*Choice of spiced beef or chicken in an enchiladas  
Served with red rice and refried beans.*

#### **Sopes \$19.50**

*Fried masa cakes topped with savory meats and vegetables. Choice of chicken, beef or vegetarian.  
Served with red rice and seasonal vegetables*

#### **Chicken Mole \$19.50**

*Braised chicken in a chocolate Adobo sauce  
Served with red rice and seasonal vegetables.*

#### **Barbacoa \$20.50**

*Slow cooked seasoned beef  
Served with red rice, beans and tortillas.*

### Fish and Seafood Entrees

#### **Shrimp Scampi \$28.25**

*Succulent gulf shrimp sautéed to perfection  
and finished in a lemon garlic wine sauce,  
served atop rice pilaf and paired  
with fresh market vegetables.*

#### **Salmon Florentine \$28.25**

*Seared salmon filet served atop wilted spinach and  
ladled with sauce Florentine, accompanied by rice  
pilaf and fresh market vegetables.*

#### **Lobster Tail \$51.50**

*Cold water lobster tail broiled to perfection and  
served with drawn butter, lemon crown,  
fresh market vegetables and rice pilaf.*

#### **King Crab \$51.50**

*Jumbo red king crab legs steamed to perfection and  
served with drawn butter and lemon crown,  
fresh market vegetables and rice pilaf.*

### Combination Entrees

#### **Steak and Shrimp \$30**

*A petite sirloin steak char broiled and paired with three succulent scampi style shrimp,  
fresh market vegetables and rice pilaf.*

#### **Prime Rib and Shrimp \$36**

*Juicy hand carved prime rib of beef paired with a three succulent scampi style shrimp,  
creamed horseradish, au jus, fresh market vegetables and rice pilaf.*

#### **Ribs and Chicken \$33.50**

*Tender Barbequed pork ribs paired with a glazed chicken breast and accompanied  
by fresh market vegetables and oven roasted potatoes.*

#### **Steak and Lobster \$55.50**

*A petite filet mignon char broiled and paired with a tender cold water lobster tail, drawn butter, lemon crown,  
fresh market vegetables and rice pilaf.*

*All Prices and Packages are subject to change. Contracts will guarantee your fees.*

## Hors d' Oeuvres Packages

Reception packages - 60 minutes of service

Minimum guarantee 50 guests

Beverage Station with Soft Drinks and Lemonade Add \$3.53  
Coffee Station with Decaf, Creamer and Flavored syrups Add \$2.60

Fresh Baked Cookies and Brownies Add \$4.00  
Dessert Assortment Add \$5.25

### Opal Package

***\$11.50 per person all inclusive***

***Choice of 4 Items from Package 1***

Buffalo Wings  
Stuffed Tomatoes  
Cucumber Baskets  
Deviled Eggs  
BBQ Meatballs  
Swedish Meatballs  
Pot Stickers

Cocktail Franks  
Cocktail Franks en crouete'  
Drummies  
Vegetable Tray  
Fruit Tray  
Mini Burritos

### Ruby Package

***\$14.10 per person all inclusive***

***Choice of 5 items from Package 1 or 2***

Carvers Board  
Cheese Tray  
Prosciutto Pinwheels  
Chicken Strips  
Egg Rolls  
Stuffed Mushrooms  
Ham and Cheddar Purse  
Grilled Cheese Sandwiches

Mini Croissant Sandwiches  
Petite Rubeben's  
Salami Coronet  
Fruit Skewers  
Prosciutto Wrapped Melon  
Smoked Salmon Roulade  
Mini Cheeseburgers  
Petite Bruschetta

### Diamond Package

***\$20.60 per person all inclusive***

***Choice of 6 items from Package 1, 2, or 3***

Oyster on the Half \*  
California Roll\*  
Mini Goat Cheese Pizza  
Bacon Wrapped Scallops \*  
Bacon Wrapped Shrimp\*

Raspberry and brie purses \*  
Mini Quiche \*  
Teriyaki Chicken Skewer  
Beef Skewer Satay  
Spanikopita

Wild mushroom Phyllo Bundle \*  
Mini Crab Cakes with Roasted Red Pepper Aioli\*  
Seared Tenderloin on a Crustini with horseradish cream\*

\* Limited to Butler service Only

*All Prices and Packages are subject to change. Contracts will guarantee your fees.*

## Hors d' Oeuvres a La Carte

*Sold by the dozen unless otherwise stated, pricing inclusive of tax and service fee.  
Ridge Creek requires a minimum of 3 dozen per selection. \* Trays are priced per 25 Guest.*

**Beverage Station with Soft Drinks and Lemonade** Add \$3.53

**Coffee Station with Decaf, Creamer and Flavored syrups** Add \$2.60

**Fresh Baked Cookies and Brownies** Add \$4.00

**Dessert Assortment** Add \$5.25

Cocktail franks	\$6.37	Prosciutto Pinwheel	\$19.25
Petite Weiner Wrap	\$7.66	Chicken Strips	\$19.25
Bruschetta	\$8.95	Egg Rolls	\$19.25
Goat Cheese Pizza	\$8.95	Fruit Skewers	\$19.25
Deviled Egg	\$9.00	Petite Ham and Cheese	\$20.54
Stuffed tomato	\$10.24	Mini Croissant Sandwich	\$20.54
Cucumber Basket	\$10.24	Mini Cheeseburger	\$20.54
BBQ Meatballs	\$10.24	Pot Stickers	\$21.82
Swedish Meatballs	\$10.24	Bacon Wrapped Shrimp	\$24.40
Salami Coronets	\$12.81	Bacon Wrapped Scallops	\$24.40
Teriyaki Chicken Skewers	\$12.81	Raspberry Brie Purse	\$24.40
Spanikopita	\$14.10	Mini Quiche	\$25.69
Buffalo Wing	\$16.67	Smoked Salmon Roulade	\$25.69
Stuffed Mushrooms	\$16.67	Wild Mushroom Phyllo	\$32.12
Mini Reuben's	\$16.67	Oyster on the Half	\$33.41
Prosciutto Wrap Melon	\$16.67	Seared Tenderloin	\$51.44
California Rolls	\$16.67	Mini Crab Cakes	\$51.44
Beef Skewer Satay	\$16.67	Vegetable Tray*	\$51.50
Mini Burrito	\$19.25	Fruit Tray*	\$51.50
Drummies	\$19.25	Cheese Tray*	\$90.13
	Carvers Board*		\$115.88

## Desserts

**\$5.15, all inclusive of tax and gratuity**

<i>Chocolate Mousse</i>	<i>Strawberry Shortcake</i>
<i>Bread pudding</i>	<i>Strawberries with</i>
<i>Apple Pie</i>	<i>Grand Marnier sauce</i>

**\$6.45, all inclusive of tax and gratuity**

<i>Tres Leches Cake</i>	<i>Chocolate Layer Cake</i>
<i>Tiramisu</i>	<i>Red Velvet Cake</i>
<i>Caramel Apple Tart</i>	<i>German Chocolate Cake</i>
<i>Forest Berry Tart</i>	<i>Petit Four Sampler</i>
<i>Angel Food Cake</i>	<i>Dark Chocolate Torte</i>
<i>Carrot Cake</i>	<i>Pecan Pie</i>
<i>Cheesecake</i>	<i>Blueberry Pie</i>

*All Prices and Packages are subject to change. Contracts will guarantee your fees.*