



OFF-SITE *Catering* 2015

OFF-SITE CATERING

Wilderness Ridge offers casual, off-site catering with your business and home in mind. Delicious food, timely delivery and professional setup allow you to serve your guests with ease. This off-site catering menu is a cost-effective alternative to our full-service catering menu. We use the same quality products and fresh ingredients you find in our restaurant and events.

ORDERING & CANCELLATION POLICY

Business Office Hours: Monday through Friday, 9am to 5pm

To place an order, please call 402.434.5113.

To guarantee full menu, we require 24 hours notice. We will make every effort to accommodate last minute orders whenever possible, but selection and availability may be limited.

At 12:00pm, all orders for the following day are final. If an order is cancelled after 12:00pm, you will be charged 25% of the total order.

There is a delivery fee of \$20 for all deliveries within Lincoln city limits. Delivery prices will vary for deliveries outside of Lincoln, Nebraska.

When ordering, please keep in mind the event time is when you intend to serve your guests. Our delivery personnel will arrive fifteen to forty-five minutes prior to your event to drop off.

PAYMENT

You may make arrangements to pay in advance or you may pay at the time of delivery. We gladly accept Visa, MasterCard, Discover, American Express and company check.



BREAKFAST

burrito fresh scrambled eggs, applewood smoked bacon, cheddar cheese and salsa wrapped in a chipotle tortilla \$6.5

sandwich applewood smoked bacon, fried egg and melted cheddar cheese on a toasted English muffin \$4.75

danishes assorted flavors of house-baked danishes \$2.5 each

jumbo muffins assorted flavors with a crumble topping \$2.45 each

scones assorted flavors accompanied with a house-made lemon curd \$2.75 each

small croissants accompanied with jelly and whipped honey butter \$2 each

brioche donut holes tossed in powdered sugar accompanied with raspberry preserves \$3.75 dozen

seasonal fruit salad a selection of our seasonal fruits and berries \$3.5 per person GF

SALADS

field greens spring mix lettuce, red onions, cucumbers, shredded carrots and cherry tomatoes with choice of one dressing \$9 GF

chicken caesar salad grilled chicken breast, romaine lettuce, shredded parmesan cheese and house-baked croutons tossed in caesar dressing \$10.5

chef's salad honey-roasted turkey breast, corn cob smoked ham, jack cheese, tomatoes, onions and a hard boiled egg atop mixed greens \$13 GF

all salads come with a roll and butter

salad dressings: ranch | bleu cheese | balsamic vinaigrette | champagne vinaigrette | dorothy lynch | honey mustard

SANDWICHES

sweet and salty blt crispy applewood smoked bacon, lettuce and tomato on a lightly toasted sourdough bread with a maple aioli \$12

honey roasted turkey sliced honey-roasted turkey breast, lettuce, tomato, swiss cheese and an avocado aioli on wheat berry bread \$12.5

italian pepperoni, hot capicola, ham, lettuce, tomato, onion and provolone cheese on a lightly toasted sourdough hoagie roll \$12.5

all sandwiches come with pasta salad, a bag of chips and a cookie

WRAPS

roast beef sliced roast beef, lettuce, onion, havarti cheese and horseradish mayonnaise in a tortilla wrap \$12.75

blackened chicken grilled blackened chicken strips, lettuce, tomato, onion, cheddar cheese and guacamole in a tortilla wrap \$12

ham sliced corn cob smoked ham, lettuce, onion, swiss cheese, house-made pickles and honey mustard in a tortilla wrap \$11

all wraps come with pasta salad, a bag of chips and a cookie

BUFFETS

bbq slow-roasted pulled pork tossed in traditional bbq sauce, corn dusted Kaiser rolls, house-made pickles, potato salad and a cookie \$13 GF

baked penne baked hot with herbed ricotta, a five cheese blend and marinara sauce served with a piece of garlic texas toast \$11

white chicken manicotti pulled chicken breast and herbed ricotta stuffed inside a manicotti shell and baked in a creamy alfredo sauce served with a piece of garlic texas toast \$14.5

ENTREES

pot roast slow-roasted beef pot roast in au jus served with whipped yukon gold mashed potatoes and garlic buttered green beans \$16 GF

grilled chicken breast grilled chicken breast topped with a lemon caper wine sauce and served with whipped yukon gold mashed potatoes and garlic butter green beans \$14 GF

chicken and biscuits slow-roasted pulled chicken, onions, carrots and celery in a creamy white sauce served with two buttermilk biscuits \$15.5

DESSERTS

cookies an assortment of chocolate chip, white chocolate macadamia nut, peanut butter, sugar and daily special \$1.5 each

brownies homemade \$1.5 each

blondies butterscotch and walnut brownies \$1.5 each

BEVERAGES

20 oz bottles pepsi, diet pepsi, mountain dew, diet mountain dew, sierra mist, mug rootbeer, brisk lemonade, aquafina water \$2 each

gallons lemonade or iced tea \$20 per gallon

GF denotes gluten free | please ask your server for substitutions