




EXPERIENCE TROON GOLF®

2020 CATERING MENU





BREAKFAST

INCLUDES COFFEE, DECAF AND TEA

CONTINENTAL 10 PER PERSON

- Seasonal Fresh Fruit, Yogurt & Granola
- Assorted Danishes, Muffins and Bagels

TRADITIONAL BUFFET 16 PER PERSON

- Seasonal Fresh Fruit, Yogurt & Granola
- Assorted Homemade Biscuits, Muffins and Bagels
- Scrambled Eggs with Cheddar Cheese & Scallions
- Apple Wood Smoked Bacon & Sausage Links
- House Potatoes

ENHANCEMENTS 5 PER PERSON PER ITEM

- Chef Attended Omelet Bar
- Freshly Prepared Belgian Waffles with Berry Compote
- Breakfast Burritos with house-made Green Chili

All food and beverage purchases are subject to 20% service charge and applicable sales tax



LUNCH

INCLUDES ICED TEA, LEMONADE AND WATER

GRILLED CHICKEN CAESAR SALAD 12

Hearts of Romaine, Parmesan Cheese, Herb Croutons, Parmesan Crisps & House-Made Caesar Dressing

CALIFORNIA CHICKEN WRAP 14

Grilled chicken breast with chopped lettuce, hickory bacon, avocado, tomato, shredded cheddar cheese, chipotle ranch & wrapped in a red chile flour tortilla. Choice of side

CHICKEN PANINI 15

Grilled chicken breast on ciabatta, with Pepperjack, bacon, red onion, chipotle ranch

FREE RANGE ORGANIC CHICKEN BREAST 22

Ridge House Salad, Herb-Marinated Chicken Breast with Roasted Potatoes, Seasonal Vegetables, Caramelized Shallots and Lemon Thyme Poultry Jus

DEVIL'S HEAD DELI LUNCH BUFFET 28

20 PERSON MINIMUM

- Ridge House Salad
- Baby Heirloom Tomato Caprese salad with Balsamic drizzle
- Potato Salad
- Sliced Seasonal Fruit
- Sliced Turkey, Roast Beef
- Sliced Cheddar, Swiss and Provolone Cheeses
- Assorted Condiments
- Homemade Rolls and Breads
- Homemade Jumbo Cookies

PIKE'S PEAK LUNCH BUFFET 30

20 PERSON MINIMUM

- Tomato and Mozzarella Salad with Balsamic drizzle
- Antipasto Display of Roasted and Marinated Artichokes, Bell Peppers, and Roasted Seasonal Vegetables
- Sliced Seasonal Fruit
- Herb Marinated Chicken Breast with Wild Mushroom Risotto
- Blackened Salmon Filet with Chardonnay Butter
- NY-Style Cheesecake with Berries

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HORS D'OEUVRES

DISPLAYS - SERVES 25 PEOPLE

VEGETABLE CRUDITÉ 50

Pita Chips, Hummus, Greek Yogurt Dressing

CHIPS AND SALSAS 50

Pico de Gallo, Fire Roasted, Salsa Verde

SEASONAL FRUIT AND BERRIES 50

Mixture of Seasonal Fruit and a Variety of Berries

CHEESE TRAY 75

Domestic Cheeses, Dried Fruits, Pickled Vegetables, Crackers

CHARCUTERIE 75

Variety of Cured Meats, Olives, Pickled Vegetables, Spreads, and Crackers

SMOKED SALMON 100

Whipped Cream Cheese, Hard Cooked Egg, Shaved Red Onions, Capers, Mini Toasted Bagels

SERVED BY THE DOZEN

2 PER PIECE

- Chicken Satay with Spicy Sweet Chile
- Vegetable Spring Rolls with Chili Sauce & Slaw
- Carnitas Tostadas- Pico De Gallo, Chipotle Aioli
- Bruschetta

3 PER PIECE

- Smoked Salmon with Caramelized Shallots and Capers on Rye
- Niman Ranch Beef Sliders with Seaside Cheddar and Herb Aioli
- Broiled Bacon Wrapped Scallop with Red Pepper Coulis & Arugula
- Shrimp Cocktail with House-made cocktail sauce

4 PER PIECE

- Ahi Tuna Poke on Sesame Wonton
- Coconut Shrimp with Pineapple Sweet Chile
- Blue Lump Crab Cakes with Cajun Remoulade and Scallions
- Ceviche Spoons with Chipotle Aioli

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BUFFET DINNER

ALL DINNERS INCLUDE ASSORTED BREAD AND BUTTER, COFFEE AND TEA

SALADS - CHOOSE ONE

- **Garden** - Mixed Field Greens, Carrots, Cherry Tomatoes, Red Onion, Choice of Dressing
- **Classic Caesar** - Romaine, Parmesan, Herb Croutons, Classic Dressing
- **Ridge (+2)** - Mixed Field Greens, Cranberries, Diced Apples, Bleu Cheese, Bacon, Cherry Tomatoes, Walnuts
- **Spinach (+2)** - Baby Spinich, Walnuts, Maytag Bleu Cheese, Hard Boiled Egg, Warm Bacon Vinaigrette
- **Mediterranean (+2)** - Romaine, Feta Cheese, Red Onion, Olives, Cherry Tomatoes, Cucumber, Pita Chips, Lemon Garlic Dressing

ENTREES - COMBINATION PRICE OFFERED FOR MULTIPLE SELECTIONS 18 PER PERSON

- **Four Cheese Ravioli** - Tossed with Choice of Pesto, Marinara or Alfredo
- **Five Cheese Macaroni** - Topped with toasted Japanese Panko crumbs
- **Lasagna** - Vegetarian available upon request

22 PER PERSON

- **Chicken Breast Caprese** - Topped with Heirloom Tomatoes, Mozzarella Cheese, Basil and Balsamic Reduction
- **Pesto Grilled Salmon** - Vegetable Cous Cous and Chardonnay Butter
- **Smoked Beef Brisket** - House Assorted BBQ Sauces

38 PER PERSON

- **Flat Iron Grilled Steak** - Topped with Mushrooms, Onion, Bleu Cheese and Bacon
- **Diver Scallops** - Roasted Red Pepper Butter
- **Tequila Lime Roasted Snapper** - Chili Butter Sauce

42 PER PERSON - CHEF CARVED FOR AN ADDITIONAL FEE

- **Roasted Beef Tenderloin** - Carmelized Shallots and Mushrooms, Glace de Viande
- **Prime Rib** - Creamy Horseradish and Cabernet Demi Glace

SIDES - CHOOSE TWO

- **Garlic White Cheddar Mashed Potatoes**
- **Herb Roasted Red Potatoes**
- **Mushroom Risotto**
- **Gratin of Winter Vegetables**
- **Balsamic Grilled Asparagus**
- **Roasted Broccoli**

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DESSERTS

BAKED AND MADE FRESH

CAKES

8 PER PERSON

- Chocolate Cake
- New York Style Cheesecake
- Turtle Cheesecake
- Tiramisu
- Carrot Cake

BAKED GOODS - 18 PER DOZEN

- Freshly Baked Cookies
- Double Chocolate Fudge Brownies
- Lemon Bars
- Cheesecake Bars

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HOSTED BAR PACKAGES

PRICING IS BASED ON A MINIMUM OF 25 PEOPLE

2 HOUR PREMIUM BAR - INCLUDES BEER AND WINE 30 PER PERSON, EACH ADDITIONAL HOUR IS 15 PER PERSON

- **Vodka** - Tito's
- **Gin** - Tanqueray
- **Whiskey** - Jack Daniels, Crown Royal
- **Scotch** - Johnny Walker Black Blended, Glenmorangie Single Malt
- **Tequila** - Patron Silver
- **Rum** - Bacardi Silver
- Soft Drinks and Infused Water

2 HOUR STANDARD BAR - CAN BE COMBINED WITH BEER AND WINE 20 PER PERSON, EACH ADDITIONAL HOUR IS 10 PER PERSON

- **Vodka** - Vanjak
- **Gin** - New Amsterdam
- **Tequila** - Sauza Tequila
- **Bourbon** - Jim Beam
- **Scotch** - Dewars
- **Rum** - Cruzan
- Soft Drinks and Infused Water

2 HOUR BEER & WINE BAR 20 PER PERSON, EACH ADDITIONAL HOUR IS 10 PER PERSON

- **Beer** - Bud Light, Coors Original, Coors Light, Corona, 10 Barrel Apocalypse IPA, Breckenridge Avalanche, Da Shootz Pilsner
- Soft Drinks and Infused Water
- All other wines served at The Ridge are available at bottle pricing. If there is a special wine(s) that you'd like brought in for your event, please let your Sales Manager know so that it can be sourced and priced by the bottle for your event. Some limitations may apply and pre-payment may be deemed necessary.

All Colorado liquor laws apply. Proper identification will be necessary, if requested, for beverage service. We reserve the right to refuse service if we feel there is the potential for danger to self, others or property.

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THE RIDGE
EXPERIENCE TROON GOLF®

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