

Welcome to Ridgeway Country Club

At Ridgeway Country Club, our professional culinary team exquisitely combines the traditional values of first-rate quality and service with the latest trends in food and wine.

Experience service at its best and rest assured that your special event, conference or meeting is just as important to us as it is to you. It is our hope that the food you will enjoy from our banquet menus will express that importance.

Ridgeway Country Club is designed to provide you with the finest in facilities, catering and services. Our historic building is over 75 years old, and makes a memorable first impression due to its striking and stylish character.

The facility was renovated in 1997, and features private banquet space, full service clubhouse bar, lavish ballrooms, and gorgeous views. We have given special attention to see that each room and area within the Club is all that you would expect in a beautiful reception and meeting facility. It is our goal at Ridgeway Country Club, to meet and exceed our customers' expectations. We eagerly anticipate serving you in the very near future.

The following information and guidelines are provided to make your party planning easier. We hope that this information will answer most of your questions. Our professional catering staff will assist you in arranging every detail to ensure that your event is truly memorable. The Club's menu offers an outstanding array of selections and our Executive Chef welcomes the opportunity to create a customized menu to enhance your event.

Please call the Event Coordinator at the club to make the menu selection and other arrangements at least two weeks in advance of your event.

Should you have any questions, or if you would like to tour our facility, please call us at 920-722-2979.

Private Event Policies

Menus must be prearranged for all parties of 20 or more people and an estimated count of the people attending is needed one week in advance. Confirmation guaranteeing the number of guests to be served is required 72 hours prior to the event. Guarantees cannot be decreased after this point. Billing will reflect the guaranteed number plus any additional guests, gratuity and tax.

It is Ridgeway's policy to quote firm prices for no more than 90 days in advance and any menu substitutions may be subject to a price change. Prices do not include the appropriate room rental, bartender fee if applicable, 20% gratuity or 5% tax.

Ridgeway's policy when more than two entrée choices are requested:

- 1. The exact number of portions of each entrée must be reported to the Event Coordinator at least 72 hours in advance of the event.*
- 2. Identification in the form of color-coded place cards or some other method must be provided by the host so that the wait staff can serve properly and without delays.*

Billing:

Club members will be billed on their monthly statement for their events. All other events shall be due at the conclusion of the event, unless credit is previously arranged with the Club.

Service Charge and Tax:

For the service of all personnel, a 20% service charge is applicable to all food and beverage. This service charge is taxable by law and a 5% State Sales Tax will be added to your bill unless a tax-exempt certificate is presented to the Business Office in advance.

Private Event Policies

Food and Beverage Policies

The Wisconsin State Liquor Commission regulates the sale and service of alcoholic beverages. As a licensee, Ridgeway Country Club Inc., Neenah, is responsible for the administration of these regulations. It is a policy therefore, that liquor cannot be brought into the Club or onto the golf course from outside sources. {Wis. Statue 125.32{6}}

A licensed bartender at all events will dispense alcoholic beverages. Everyone consuming alcoholic beverages must be of legal age. The club reserves the right to refuse service to anyone who cannot provide valid proof of age or to anyone who appears intoxicated. Circumvention of any of these policies by either the host or the guests will result in the immediate closing of the bar. The Club may refuse service to any group of people who, in the opinion of management, poses a threat to themselves or others.

According to Wisconsin Administrative Code {DH & S, Section 196.07}, no food may be allowed into the Club or onto the golf course from outside sources.

Deposits:

Non- members holding banquets or receptions will be required to make a deposit, which will be credited to the total event charge. No refund of the deposit will be made if the event is canceled.

Attire:

Members and Guests of Ridgeway Country Club are expected to adhere to the Club's dress code. Business casual dress is appropriate. All shirts must have collars. Blue jean shorts, blue jeans, cut-offs, t-shirts and tank tops are not permitted on the course or in the Club House.

Private Event Policies

Floral Arrangements and Table Decorations:

Floral arrangements can be ordered on your own or through the Club. A variety of napkin colors are available at no additional cost along with sandalwood linens. A variety of colored table linens are available at an additional cost.

Music and Entertainment:

Our Event Planning Staff is pleased to recommend music or entertainment or you may make your own arrangements. The club must approve all musical arrangements by you in advance.

Left Over Food:

Health Department regulations prohibit us from allowing guests to take home any extra food and beverage.

Ice Carvings:

Ice Carvings are available from the club at a cost of \$200.00 and up. We need at least a 3-week notification.

Seating:

Please advise us of any special seating requirements, head table, our table numbers, etc. A specific floor plan will be drawn up for you upon request.

Damages:

Groups or individuals holding the events at the Club agree to be responsible for damages to the club property and of the conduct of their guests. Under no circumstances are guests allowed onto the golf course or onto the putting greens. Throwing birdseed or rice is not allowed.

Cake Cutting:

Cake cutting, which includes cutting, serving and wrapping, will be provided for a fee of \$75.00.

Private Event Policies

Bartender Policy:

For small parties or cash bars that request a bartender, but do not consume \$350.00 in retail purchases or more, there will be a \$75.00 Bartender Fee.

Wedding Minimums:

On any given Saturday evening for a wedding, the Food and Beverage minimum is \$2500.00 to use the entire facility.

Wedding Ceremonies:

Indoor wedding ceremonies are available for up to 150 guests. A set-up charge of \$225.00 applies. For outdoor weddings, chairs must be rented from a vendor along with tents, etc. and it will be the responsibility of the vendor to set-up, tear down and charge the host accordingly for all items.

Event Food Tasting:

We recommend and promote food tastings for your upcoming event although some limitations may apply. Please ask your Events Coordinator for more details.

Valet Parking:

Valet parking is available by request at an additional fee.

Dance Floor Set-Up

\$200.00 and normally takes place after the dinner unless it is set up in our Bar & Grille.

Off Premise Catering:

Ridgeway Country Club Catering will cater your special event anywhere in the Valley. Prices for an on or off-premise event are the same, but additional charges will apply for staffing, Linen, China and Tents on a per event basis. Our Sales and Events Coordinator will be more than happy to help you plan and organize any type of on or off premise event.

Breakfast Selections

Continental Breakfast

*Assorted Danish and Muffins, Sliced Fruit, Orange Juice, Fresh Brewed Coffee,
and a Selection of Hot Teas with Lemon and Milk*
6.95

Croissant Breakfast Sandwiches

*Ham, Egg & Cheddar, Swiss or Provolone Cheese filled Croissants
Served with Fresh Fruit, Orange Juice, Freshly Brewed Coffee, and a Selection of Hot
Teas with Lemon and Milk*
7.50

Quiche

*Choice of: Lorraine, Spinach or Broccoli & Cheese.
Served with Fresh Fruit, Orange Juice, Fresh Brewed Coffee, and a Selection of Hot
Teas with Lemon and Milk*
8.95

Country Club Breakfast

*Assorted Danish and Muffin, Freshly Sliced Fruit,
Scrambled Eggs and Hash Browns
Choice of Two: Sausage Links, Bacon or Ham
Choice of One: French Toast or Waffles with Maple Syrup
Served with Orange Juice, Fresh Brewed Coffee, and a Selection of Hot Teas with
Lemon and Milk*
8.95

Stratta

*Like Quiche, but with a toasted bread crust and accented with eggs, ham, onions and
cheese...
baked to a crisp golden brown.
Served with Fresh Fruit, Orange Juice, Fresh Brewed Coffee, and a Selection of Hot
Teas with Lemon and Milk*
8.95

Frittata

*A combination of Potatoes, Eggs, Bacon and Cheese...
baked until golden brown.
Served with Fresh Fruit, Orange Juice, Fresh Brewed Coffee, and a Selection of Hot
Teas with Lemon and Milk*
8.95

Prices do not include 20% service charge or 5% tax

Breakfast Selections

Accompaniments to any Breakfast!

<i>Fresh made to order Omelets</i>	<i>5.00 per person</i>
<i>Traditional Eggs Benedict...Toasted English Muffin, Canadian Bacon and poached Eggs with our Chef's special Hollandaise Sauce</i>	<i>5.00 per person</i>
<i>A Variety of Bagels with Signature Cream Cheese Flavors, Croissants with Butter and Preserves, Assorted Muffins, Danish. Or Donuts</i>	<i>18.00 per dozen</i>
<i>Whole Fresh Fruit</i>	<i>1.50 per piece</i>
<i>Individual Yogurts</i>	<i>2.00 each</i>
<i>Granola Bars</i>	<i>1.25 each</i>
<i>Assorted Bottled Juices, Sodas, Waters or Sparkling Waters</i>	<i>2.00 each</i>
<i>Lemonade, Ice Tea or Punch</i>	<i>18.00/gal</i>

Prices do not include 20% service charge or 5% tax

Luncheon Entrees

~Salads~

Grilled Chicken Caesar Salad

Crisp Romaine Lettuce topped with a Sliced Grilled Chicken Breast and finished with Creamy Caesar Dressing, Croutons, & Shredded Parmesan Cheese 9.95

Substitute Shrimp: 10.95

Chef Salad

Spring Mix topped with Julienne Ham, Turkey, Swiss, Cheddar Cheese and Assorted Garden Vegetables 9.95

Greek Salad

Comprised of Romaine, Spinach, Arugula, Tomatoes, Onions, Cucumbers, Roasted Red Peppers, Kalamata Olives and Feta Cheese and tossed with Lemon-Oregano

Vinaigrette 9.95

Asian Salad

Crisp Napa Salad tossed with Jicama, Green Onions, Peppers, Cucumbers, and Carrots then topped with a Toasted Sesame Vinaigrette Dressing.

Add Chicken: 9.95 Add Tiger Prawns: 10.95

Chicken or Tuna Salad

Fresh Chicken or light Tuna Salad served on a bed of mixed greens with Assorted Garden Vegetables 8.95

Chop House Salad

Crisp Bacon, Gorgonzola Cheese, Cut Up Apples, Craisens and a homemade Honey, fresh Ginger, Mayo & Mustard with fresh Basil dressing served on a bed of Romaine

9.95

Prices do not include 20% service charge or 5% tax

Luncheon Entrees

~Sandwiches~

All Sandwiches are served with Potato Chips, French Fries or Fresh Fruit Salad

Ridgeway Burger

An 8oz. Angus Burger with Lettuce and Tomato and your choice of Cheese served on a toasted Kaiser Roll 8.95

French Dip

Thinly Shaved Roast Beef topped with Sautéed Mushrooms, Onions and melted Mozzarella on a toasted Hoagie Roll 8.50

Flat Iron Steak Sandwich

6oz. Flat Iron Steak on a Kaiser Roll. Served with Lettuce and Tomato. 10.95

Grilled Chicken Sandwich

Grilled Chicken Breast on a Toasted Kaiser Roll with Lettuce and Tomato. Served with a side of Mayo. 8.95 Add Bacon and Swiss for 1.50

Reuben

Thinly Slice Corn Beef or Turkey with Sauerkraut, Thousand Island Dressing and Swiss Cheese on grilled Rye Bread. 8.95

Chicken Ranch Wrap

Grilled Chicken Breast with Tomato, Lettuce and Ranch Dressing wrapped in a Flour Tortilla 8.95

BLT

Bacon, Lettuce and Tomato with Mayo on toasted Whole Wheat or White Bread 6.95

Tuna Melt Sandwich

Light Tuna Salad served open face with Tomato and Cheddar on Rye Bread 6.95

Chicken or Tuna Salad

Roasted Chicken Salad or Light Tuna Salad, Tomato and Lettuce served on a Flakey Croissant 8.95

Grilled Blackened Salmon

6 oz. Seasoned Salmon Steak, Roma Tomatoes, Romaine Lettuce, Bleu Cheese and Basil Vinaigrette dressing on a Flakey Croissant 9.95

Prices do not include 20% service charge or 5% tax

Luncheon Entrees

~Entrees~

Chicken Marsala

Breast of Chicken sautéed with Mushrooms and a Marsala Wine Cream Sauce and served with a Wild Rice Blend 13.95

Chicken Cordon Bleu

Baked Breast of Chicken stuffed with Swiss Cheese and Ham. Drizzled with Sherry Mushroom Sauce and served over Wild Rice Blend 13.95

Chicken Wellington

Marinated Chicken Breasts with sautéed Spinach, Roasted Red Peppers and Summer Squash accented with Pine Nuts and Cheese and wrapped in a Puff-Pastry then topped with Cilantro Cream Sauce 13.95

Baked Stuffed Sole

5oz. Filet of Sole stuffed with Scallops and Crab. Laced with Lobster Sauce 13.95

Petite Filet

Charbroiled 6oz. Filet Mignon topped with Sautéed Mushrooms served with Bordelaise Sauce 15.95

Prices do not include 20% service charge or 5% tax

Luncheon Buffets

Soup & Sandwich Buffet

{Minimum of 25 people}

A Tureen of the Soup of the Day

*Thinly Sliced Turkey, Ham, Roast Beef, and Fresh Fruit, Pasta Salad,
Assorted Sliced Cheese and a Variety of Fresh Breads, Croissants, Rolls, and Chips
Brownies, Cookies, Bars and Condiment Tray*

10.95

Soup & Salad Buffet

{Minimum of 25 people}

A Tureen of the Soup of the Day

*Caesar Salad with Romaine Lettuce, Parmesan Cheese and Croutons
Tour of the Garden Salad with a variety of toppings, Dressing Selections and Croutons,
Fresh Sliced Fruit and Pasta Salad
Brownies, Cookies, and Bars*

9.95

Italian Buffet

{Minimum of 25 people}

Tour of the Garden Salad

*Homemade Lasagna, Chicken Marsala, Vegetable du Jour, Fresh Fruit
Italian Salads and Garlic Bread*

11.95

Picnic Buffet

{Minimum of 25 People}

*Charbroiled Hamburgers, Brats, and Grilled Chicken Breasts & Buns,
With Baked Beans, Potato Chips, Potato Salad, Fruit and Pasta Salad
Brownies, Cookies, Bars and a Condiment Tray*

10.95

South of the Border

{Minimum of 25 People}

*Chicken Fajita Salad, Taco Dip Platter, All the fixings for Tacos or Burritos, Anti-
Pasta Tray, Mexican Beef, Refried Beans, Lettuce, Onions, Tomatoes, Sour Cream,
Salsa, Guacamole, Burrito and Taco Shells.*

11.95

*All buffets in-house include Coffee, Tea or Milk,
Prices do not include 20% service charge or 5% tax.*

Boxed Lunch

The Classic

*Your choice of sliced Turkey, Ham or Roast Beef,
Fresh Fruit, Kettle Chips, and a Freshly Baked Cookie. 7.50*

The Deluxe

*Your choice of sliced Turkey, Ham, or Roast Beef,
Pasta Salad, Fresh Fruit, Kettle Chips
and a Freshly Baked Cookie or Bar. 8.50*

Chicken Salad Croissant

*Fresh Chicken Salad with Grapes, Slivered Almonds, Lettuce & Tomato on a Croissant.
Same sides as a Deluxe 8.50*

Tomato Mozzarella Sandwich or Salad

*Sliced Plum Tomatoes, Fresh Mozzarella & Basil drizzled with Virgin Olive Oil &
Seasonings.
Same sides as a Deluxe 8.50*

Chicken Pesto

*Marinated Chicken Breast with Lettuce, Tomato & Pesto Mayo. Same sides as a Deluxe
8.50*

Bread choices for Sandwiches are: Croissant, Whole Wheat Bread, or Ciabatta

~ Wraps ~

Turkey Wrap

*Turkey Breast, Lettuce, Tomato & Provolone in a Spinach Wrap.
Same sides as a Deluxe 8.50*

Caesar Wrap

*Grilled Chicken, Chopped Romaine, grated Parmesan and Caesar dressing
in a Green Spinach Tortilla Wrap. Same sides as a Deluxe 8.50*

Club Wrap

*Turkey, Ham, Bacon, Lettuce, Tomato & Mayo in a Spinach Wrap. Same sides as a
Deluxe 8.50*

Prices do not include 20% service charge or 5% tax

Boxed Lunch

~ Salads ~

Grilled Chicken Caesar Salad

Grilled Chicken Breast Strips, Parmesan Cheese, Croutons and Caesar Dressing layered on a bed of crisp Romaine Greens. 8.50

Grilled Chicken Breast Salad

Grilled Chicken Breast Strips, Sliced Plum Tomatoes, Shredded Carrots and Cheddar Cheese, and Cucumber Slices layered on a bed of crisp Mixed Greens with choice of dressing. 8.50

Mandarin Chicken Salad

Mixed Greens, Grilled Chicken, Mandarin Oranges, Slivered Almonds, Golden Raisins and sweet Asian Sweet & Sour Honey Vinaigrette 8.50

Greek Salad

Comprised of Romaine, Spinach, Arugula, Tomatoes, Onions, Cucumbers, Roasted Red Peppers, Kalamata Olives and Feta Cheese and tossed with Lemon-Oregano Vinaigrette. 8.50

Chef Salad

Freshly sliced Turkey, Ham, Cheese and Tomatoes, topped with garden Vegetables and layered on a bed of crisp Mixed Greens with your choice of dressing. 8.50

All Salads Include a Freshly Baked Cookie or Bar.

Prices do not include 20% service charge or 5% tax

Hors D' Oeuvres

~ Hot Hors D' oeuvres ~

All Prices are per fifty (50) pieces

Bacon Wrapped Chestnuts.....65.00

Bacon Wrapped Pineapple.....65.00

Bacon Wrapped Scallops..... 80.00

Bacon Wrapped Shrimp.....80.00

Egg Rolls..... 65.00

Miniature Reuben's.....65.00

Miniature Quiche..... 65.00

Miniature Pizzas..... 65.00

Crab Rangoon.....75.00

Chicken Drumettes.....50.00

Boneless Chicken Wings50.00

*Thai Chicken Satay 75.00
w/ Spicy Peanut Sauce.*

*Artichoke and Spinach Dip with Tortilla Chips
Small {20-30 people}.....45.00
Large {30-60 people}.....80.00*

*Beef Carpaccio: Thinly sliced French Bread
with garlic aioli, sliced Tenderloin
and caramelized balsamic onion 75.00*

*Tuna Tar Tar: Fresh Ahi Tuna served on
Won Ton skins with a Wasabi Cilantro Cream
75.00*

Chicken & Cheese Quesadillas.....65.00

Vegetable Quesadillas.....65.00

Sesame Chicken Strips.....65.00

Potato Skins.....50.00

Seafood Stuffed Mushrooms.....65.00

Sausage Stuffed Mushrooms.....65.00

Swedish Meatballs.....65.00

B.B.Q. Meatballs.....35.00

BBQ Cocktail Franks.....25.00

Buffalo Drumettes.....50.00

Boneless Buffalo Wings.....50.00

*Bruschetta: Tomato, Basil, Fresh Mozzarella and
reduced Balsamic 50.00*

*Smoked Salmon: Whole Smoked Atlantic Salmon
beautifully displayed and served with an
assortment of crackers 100.00*

*Crab Crustini: Thinly sliced French Bread
with a crab and cheese blend baked to perfection
Topped with Black Olive Tapenade 75.00*

*Crab Claws: Jonah Crab Claws served with
zesty cocktail Sauce 75.00*

Prices do not include 20% service charge or 5% tax.

Hors D' Oeuvres

~ COLD HORS D' OEUVRES ~

Trays

~Taco Dip Tray with Tortilla Chips~

Small [Serves 20-25] \$40.00

Medium [Serves 40-50] \$ 55.00

Large [Serves 50-75] \$ 70.00

~Silver Dollar Sandwiches~

Ham, Turkey or Beef \$50.00 per 50

~Cheese~ Fresh Fruit or Vegetable Trays~

Domestic Small [Serves 20-25] \$45.00

Domestic Medium [Serves 40-50] \$85.00

Domestic Large [Serves 50-75] \$125.00

Imported and Domestic Small [Serves 20-25] \$55.00

Imported and Domestic Medium [Serves 40-50] \$95.00

Imported and Domestic Large [Serves 50-75] \$145.00

Prices do not include 20% service charge or 5% tax.

Hors D' Oeuvres

~ Cooking Stations Added To Hors d' oeuvres ~

All below stations must be ordered as a portion of an Hors d' oeuvre Buffet

Pasta Station

Fettuccini and Tortellini with Alfredo and Marinara Sauces accompanied with fresh garden vegetables and Grated Parmesan with a choice of Two Meats: Chicken, Shrimp, Scallops, Beef or Pork
7.95

Stir- Fry Station

*Choice of Two: Chicken, Shrimp, Scallops, Beef or Pork
With Assorted Vegetables and Sweet & Sour and Teriyaki Sauces.*
7.95

Fajita Station

Beef or Chicken Fajitas, served with warm Flour Tortilla, Sour Cream, Onions, Bell Peppers, Shredded Lettuce, shredded Cheese, Guacamole and Salsa.
8.25

Pastry Station

Petit Fours, Mini Éclairs, Cream Puffs and an Assorted Pies, Cakes and Tortes.
5.95

~ Desserts ~

Ice Cream or Sherbet with Cookie 1.95

Cookies & Bars 2.00

Cheesecake 5.95

Plain, Turtle, Pecan Caramel

Pecan, Apple, Cherry or Blueberry Pie 3.95

Ala Mode add an additional 1.50

Carrot Cake, Chocolate Decadence or other Tortes 5.50

Dessert selections are only suggestions. We can customize desserts to finish any menu.

Prices do not include 20% service charge or 5% tax.

Dinner Selections

~ Dinner Salad Selections ~

Tour of the Garden

*Crisp Garden Vegetables served over an Iceberg lettuce Blend
Served with dressing of your choice*

Spinach Salad

*Fresh Baby Spinach, Tomatoes, Bermuda Onions, Mushrooms and Croutons with a
Raspberry Vinaigrette or Hot Bacon Dressing*

Caesar Salad

Crisp Romaine Lettuce, Parmesan Cheese and Croutons served with a Caesar Dressing

~ Potato/ Starch Selections ~

Baked Potato

Twice Baked Potato

Oven Roasted Red Potatoes

Garlic Mashed

Rosemary Roasted Red Potatoes

Au Gratin

Wild Rice Blend

~ Vegetable Selections ~

Green Beans Almandine

Sugar Snap Peas

California Blend

Caribbean Blend

Broccoli Florets

Asparagus Tips

Chef's Choice

Dinner Selections

~Chicken~

Chicken Marsala

*Breast of Chicken sautéed with Mushrooms and
Finished with a sauce of Marsala Wine and
Cream 14.95*

Chicken Piccata

*A Breast of Chicken dredged in a Parmesan
Egg wash, then pan-fried and finished with
A Lemon-Caper Butter 14.95*

Chicken Cordon Bleu

*Breast of Chicken stuffed with Ham and
Swiss Cheese, then breaded and baked to
A golden brown. Served with a Sherry
Mushroom Sauce 15.95*

Chicken Dijon

*Sautéed Chicken Breast served with a Creamy
Dijon Sauce 14.95*

Chicken Oscar

*Pan-Fried Breast of Chicken topped with
Asparagus and Crab Meat and then drizzled
with a Hollandaise Sauce 15.95*

Chicken Fromage

*Breast of Chicken stuffed with a blend of three
Cheeses and Bacon, smothered in a Parmesan
Alfredo Sauce 15.95*

Chicken Wellington

*Marinated Chicken Breast with sautéed
Spinach, Roasted Red Peppers and Summer
Squash accented with Pine Nuts and Cheese and
wrapped in a Puff-Pastry then topped with
Cilantro Cream Sauce 17.95*

~Beef~

Prime Rib

*[Minimum of 15 people]
12oz. of slow roasted Choice Beef served with
Natural Au jus 18.95*

Ribeye

*14oz. of Center Cut Ribeye, charbroiled
and served with Garlic Demi Sauce 18.95*

Filet of Sirloin

*A 10oz. Filet of Sirloin charbroiled and
Served with Bordelaise Sauce 16.95*

Petite Filet

*Char Broiled 6 oz. Filet Mignon topped with
Sautéed Mushrooms and Bordelaise Sauce 18.95*

Filet Mignon

*Charbroiled 8oz. Filet Mignon topped with
Sautéed Mushrooms and Bordelaise Sauce
21.95*

~Pork~

Sicilian Stuffed Pork

*Pork Loin stuffed with Italian Sausage,
Roasted to perfection and topped with
Sautéed onions and bell peppers
in Natural Au Jus 14.95*

Roast Pork Loin Robert

*A 12 oz. portion of slow roasted Pork Loin
served with Sauce Robert 14.95*

Dinner Selections

~Pasta~

Pasta Primavera

Garden Vegetables sautéed with garlic, herbs and white wine over a bed of fettuccini. 12.95

With Chicken 15.95

With Shrimp 16.95

Fettuccini Alfredo

Fettuccini with a rich Garlic Cream Sauce 12.95

With Chicken 15.95

With Shrimp 16.95

Pasta Marinara

Pasta topped with a hearty Marinara sauce and assorted garden vegetable 12.95

With Chicken 15.95

With Shrimp 16.95

Shrimp Scampi

Jumbo Shrimp sautéed with Garlic, Herbs, White Wine and Lemon Butter, topped with Freshly Grated Parmesan and Steamed Broccoli over a bed of Fettuccini 19.50

~Seafood~

Baked Stuffed Sole

Filet of Sole stuffed with a Scallop and Crab stuffing laced with a Mornay Sauce 15.50

Walleye Pike Almandine

A 12oz. Walleye Pike Filet, broiled with Toasted Almonds and Lemon Butter 15.50

Tuna Steak

An 8oz. Tuna Steak charbroiled and Finished with a Thai Barbecue Sauce 16.95

Broiled Salmon

An 8oz. Salmon Filet, broiled and served with a Dijon Bearnaise Sauce 16.95

Baked or Batter Fried Haddock

8oz Filet of Haddock Cooked with White Wine, Butter and Seasonings or deep fried in a Light Tempura Batter 13.50

All entrees include choice of salad, vegetable, potato, rolls, butter.

Dinner Buffets

~ Ridgeway Executive Buffet ~

{Minimum of 50 people}

This buffet includes your choice of salad, vegetable, starch, Cookies, Bars & Brownies and rolls, butter and beverage.

Choice of Two(2) Entrees 16.95 or Three(3) Entrees 19.95

{Entrée item description follows}

*Beef Stir-Fry with Rice
Chicken Teriyaki
Stuffed Sole
Chicken Dijon
Beef Stroganoff with Egg Noodles
Chicken Fromage
Seafood Primavera
Beef Tenderloin Tips
Chicken Picatta
Seafood Alfredo
Chicken Marsala
Broiled Haddock*

Add a Chef Attended Carving Station instead of one Entree

24.95

*Roast Sirloin of Beef with Au Jus & Creamy Horseradish Sauce
Boneless Slow Roasted Turkey with Raspberry Sauce
Roast Pork Loin with Natural Pork Sauces
Honey Glazed Ham with Mustard Sauce
Prime Rib of Beef {Add \$4.50 per person}*

Ridgeway's Old Time BBQ Buffet

21.95

{Minimum of 25 people}

*This buffet includes BBQ Chicken, Baby Back Ribs,
Corn on the Cob, Baked Beans, Potato or Rice, Cole Slaw, Potato Salad, Pasta Salads,
Rolls, Cookies & Bars and a Beverage.*

Prices do not include 20% service charge or 5% tax

Dinner Buffets

~ Buffet Entrée Descriptions ~

Chicken Teriyaki

A Grilled Chicken Breast served over Asian Inspired Vegetables and finished with a Teriyaki Sauce.

Stuffed Sole

Sole Fillets stuffed with a Scallop and Crab Stuffing and then served over Julienne Vegetables and drizzled with Mornay Sauce.

Chicken Dijon

A Pan-Fried Chicken Breast laced with a Dijon Cream Sauce and garnished with Scallions.

Chicken Fromage

Breast of Chicken stuffed with a blend of three Cheeses and Bacon, smothered in a Parmesan Alfredo Sauce.

Seafood Primavera

Sautéed Shrimp & Scallops with Broccoli, Onions and Carrots tossed with Fettuccini and Garlic Herb Butter Sauce.

Chicken Piccata

A Breast of Chicken dredged in a Parmesan Egg wash, then Pan-Fried and finished with a Lemon-Caper Butter Sauce.

Seafood Alfredo

Shrimp, Scallops and Crab in a rich Alfredo Sauce.

Chicken Marsala

A Pan-Fried Chicken Breast finished with a Marsala Wine Sauce and Mushrooms.

Prices do not include 20% service charge or 5% tax

Beverage Selections

~Barreled Beer~

<i>½ Barrel Domestic</i>	<i>215.00</i>
<i>½ Barrel Imported/Premium</i>	<i>245.00</i>
<i>¼ Barrel Domestic</i>	<i>120.00</i>
<i>¼ Barrel Imported/Premium</i>	<i>150.00</i>

~Wine~

Wine list available for wine by the glass or bottle.

~Beer~

Please ask for the full selections of bottled beer available.

~Draft Beer~

Please ask for the full selections of beer available.

~Spirits~

Please ask for the full selections of spirits available.

House: *Vodka, Gin, Rum, Whiskey, Bourbon, Brandy, Tequila...*

Call: *Bacardi, Captain Morgan's, Absolut, Stol, Beefeater, Seagrams, Jack Daniels, Jim Beam...*

Premium: *Bombay Sapphire, Dewar's, Grey Goose, Johnnie Walker Red, Appleton Estates, Kahlua, Tanqueray, Jameson...*

Top Shelf: *B&B, Drambuie, Glenlivet 12, Gran Marnier, Gentleman Jack, Patron, Chivas Regal...*

~Soft Drinks & Juices~

~Bottled Beverages~

Pepsi Products

~Fountain Drinks~

Pepsi Products

~Bottled Root Beer~

~Juices~

~Other Beverage Alternatives~

Prices do not include 20% service charge or 5% sales tax.

Audio & Visual

Projectors and Screens:

<i>Overhead Projector</i>	<i>35.00</i>
<i>Proxima Data Projector</i>	<i>175.00</i>
<i>One (1) Screen 7X7</i>	<i>N/C</i>

Television Monitors and Recorders:

<i>27" Monitor</i>	<i>35.00</i>
<i>VCR/DVD</i>	<i>25.00</i>

Microphones:

<i>One standard wired microphone included with each room set</i>	
<i>Cordless Microphones</i>	
<i>Hand held</i>	<i>25.00</i>
<i>Lavaliere</i>	<i>45.00</i>

Meeting Aids:

<i>CD Player</i>	<i>25.00</i>
<i>Easel</i>	<i>5.00</i>
<i>Flipchart/markers</i>	<i>25.00</i>
<i>Legal pad/pen</i>	<i>2.00</i>

Miscellaneous:

<i>Extension Cords</i>	<i>N/C</i>
<i>Power Strip w/surge protector</i>	<i>N/C</i>

Room Rental

<i>The 19th Hole</i>	<i>50.00</i>
<i>The Prindle Room</i>	<i>100.00</i>
<i>The Grand Ballroom</i>	<i>250.00</i>
<i>The Bar & Grille</i>	<i>250.00</i>
<i>The Entire Facility</i>	
<i>With Food & Beverage</i>	<i>500.00</i>
<i>With out Food & Beverage</i>	<i>1000.00</i>

Break Outs

Oh, Give Me A Break!!

Themed breaks to add some fun and relaxation to your afternoon!

The Cookie Jar!

A platter of warm fresh baked Chocolate Chip Cookies, Peanut Butter Cookies and Oatmeal Cookies. Add hot coffee, Chocolate and White Milk and Sodas to the mix for the sweet-tooth's paradise

3.95 per person

Take Me Out To The Ball Park!

Peanuts, Popcorn, Cracker Jacks and we'll throw in some Nacho Chips with Cheese Dip with Mini candy Bars & Soda for a real Ball Park feeling!

4.95 per person

I Scream, You Scream... We All Scream For Ice Cream!

What a great afternoon treat... build your own sundae just the way you like it!

Start out with Vanilla or Chocolate Ice Cream and add the following toppings:

Hot Fudge, Chocolate & Strawberry Sauce

Chocolate Chips, Marshmallows, Nuts, Whipped Cream, Sprinkles and a Cherry on top

5.95 Per person

It's Been A "Dilly" Of A Day!!

DILLY'S for EVERYONE!! One of Dairy Queen's favorite bars delivered right to your meeting room! It's a cool treat for any time of the year.

1.75 each and we plan for one per person!

Add your choice of beverage and they're charged on a consumption basis.

Keep It Healthy!

Whole or Slice Fresh Fruit, Fresh Vegetables with Dip, Granola Bars, Individual Yogurt assortment, Bottle Juice and Herbal Teas. All other beverages ordered are charged on a consumption basis.

5.95

Prices do not include 20% service charge or 5% tax

Break Outs

~Ala Carte Break Selections~

<i>Fresh Baked Cookies</i>	<i>18.00/doz</i>
<i>Brownies & Bars</i>	
<i>Pretzels & Dip</i>	<i>15.00~serves 15-20</i>
<i>Chips & Dip</i>	
<i>Popcorn</i>	
<i>Dry Roasted Peanuts</i>	<i>12.00~serves 15-20</i>
<i>Trail Mix</i>	
<i>Mixed Nuts</i>	<i>13.50~serves 15-20</i>
<i>Nacho Chips & Dip</i>	<i>35.00~serves 15-20</i>
<i>Guacamole & Chips</i>	<i>25.00~serves 15-20</i>
<i>Salsa & Chips</i>	<i>20.00~serves 15-20</i>
<i>Candy Bars</i>	<i>1.25 each</i>
<i>Ice Cream Bars</i>	<i>2.25 each</i>
<i>DQ Dilly Bars</i>	<i>1.75 each</i>
<i>Whole Fresh Fruit</i>	<i>1.50 per piece</i>
<i>Individual Yogurts</i>	<i>2.00 each</i>
<i>Granola Bars</i>	<i>1.25 each</i>
<i>Coffee</i>	<i>19.00/gal.</i>
<i>Assorted Teas</i>	<i>1.50 each</i>
<i>Lemonade, Ice Tea or Punch</i>	<i>18.00/gal</i>
<i>Assorted Bottled Juices,</i>	<i>2.00each</i>
<i>Sodas, Waters or Sparkling Waters</i>	

Prices do not include 20 % service charge or 5% sales tax