

Ridge Bistro Party Platters

Fresh Fruit Tray Fresh seasonal fruit and berries sliced, decoratively arranged, with a sweet yogurt dip.

10-12 \$24.00 15-20 \$36.00

Grilled or Crisp Fresh Vegetable Tray Seasonally available vegetables served with a creamy herb dip.

Grilled 10-12 \$30.00 15-20 \$42.00

Fresh 10-12 \$24.00 15-20 \$36.00

Cheese Tray Assorted cheeses, served with deluxe crackers.

10-12 \$30.00 15-20 \$38.00

Meat and cheese tray Roast top round of beef, baked ham, roasted turkey breast, sliced cheeses, with bread and condiments.

10-12 \$72.00 15-20 \$115.00

Fruit and cheese tray Assorted cheeses with seasonal fruit and berries and deluxe crackers.

10-12 \$27.00 15-20 \$37.00

Antipasto Platter Specialty meats and cheeses, olives, marinated artichokes, roasted peppers, marinated mushrooms, with bread and condiments.

10-12 \$110.00 15-20 \$200.00

Assorted Desserts

Brownies, Cookies, Éclairs, Cream Puffs, Lemon Cake, Chocolate Cake \$1.00 to \$3.00 pp

Specialty desserts and cakes available.

Drinks

Assorted can Sodas \$1.00 ea.
Bottled Water \$1.00 ea.
Iced Tea (Sweet or Un-sweet) \$4.49 /gal
Assorted Juices \$1.25 ea.
Energy Drinks \$2.95 &up
Coffee \$9.00/ pot

"Catering to You"

The Ridge Bistro is dedicated to maintaining the highest standard of culinary excellence with an emphasis on a fresh, high quality and varying menu.

We will adjust any dish to your taste and dietary preferences.

Ask about our Specialty Parties

We will provide you with a professional, gracious & experienced staff to ensure a successful event.

Business events, training, company meetings

Pharmaceutical lunches

Social Events

Weddings

Corporate and Family Holiday Parties

Bartending and Wait Staff

10 person minimum required.

Request 48 hr. advance order, but do not hesitate to call if notice is shorter. Deposit required for all large parties. Additional charge for wait staff and bartenders. Basic paper goods included; inquire about upgraded selections. 24 hour cancellation policy. All menu items and prices are subject to seasonal and market availability. Delivery fee may apply.



The Ridge
Bistro

LUNCH CATERING MENU

The Ridge Bistro Catering
770-876-6522

11940 Alpharetta Hwy
(Suite 102)
Alpharetta, GA 30009

www.theridgebistro.com

Hot Specialties

Chicken Piccata Pan sautéed chicken breast in a lemon caper parsley butter sauce. Served with mashed potatoes, Caesar salad and fresh baked bread. \$9.95pp

Chicken Marsala Pan sautéed chicken breast in a Marsala mushroom sauce. Served with mashed potatoes, Caesar salad and fresh baked bread. \$9.95pp

Baked Ziti Imported ziti pasta baked with homemade meat sauce, and ricotta, mozzarella, and parmesan cheeses. Cheese baked ziti also available. Served with Caesar salad and fresh baked bread. \$8.95pp

Baked Lasagna Imported lasagna noodles layered with homemade meat sauce, and ricotta, mozzarella, and parmesan cheese and baked. Vegetable lasagna also available. Served with Caesar salad and fresh baked bread. \$9.95pp

Eggplant Parmigiana Grilled eggplant slices, topped with marinara sauce and mozzarella cheese. Served with Caesar salad and fresh baked bread. \$8.95pp

Cajun Pasta with Chicken Imported bowtie pasta tossed with sautéed Cajun seasoned chicken breast, mushrooms, onions, chipotle pesto cream sauce and parmesan. Served with Caesar salad and fresh baked bread. \$9.95pp

Roast Beef au jus Roasted Meyers® all natural top round of beef with au jus reduction. Served with rosemary mashed potatoes, vegetable of the day and fresh baked bread. \$9.95pp

Sliced Flank Steak Grilled marinated flank steak, sliced and served with roasted potatoes, vegetable of the day, and fresh baked bread. \$10.95pp

Roast Pork Loin Slow roasted, herb encrusted center cut pork loin with demi glaze, served with rice pilaf or oven roasted potatoes, vegetable of the day, and fresh baked bread. \$9.95pp

Blackened Salmon Blackened Alaska wild salmon fillets, served with rice pilaf or garlic mashed potatoes, vegetable of the day, and fresh baked bread. \$9.95pp

Tilapia Crispy breaded tilapia fillets served with rice pilaf or garlic mashed potatoes, vegetable of the day, and fresh baked bread. \$9.95pp

We will gladly customize a menu to fit your tastes and dietary needs.

All of our sauces are freshly prepared daily. We use boneless skinless chicken breast, Meyer's Natural Angus beef ®(certified humane, antibiotic and hormone free) and all trans fat free oil.

All menu items are subject to seasonal and market availability.

The Ridge Bistro Catering Menu

Hanging on the Ridge Sandwiches \$7.75 pp

Italian Genoa salami, mortadella, hot ham capicola, provolone cheese, swiss cheese, tomatoes, peppers, Italian dressing and Dijon-mayo blend on a fresh baked roll.

Chicken, Meatball, or Sausage Parmigiana Topped with tomato sauce and melted provolone and mozzarella cheeses on an Italian sub.

Chicken Club Grilled marinated chicken breast or crispy breaded chicken breast, topped with bacon, provolone cheese, tomato, lettuce, Dijon-mayo blend on a fresh baked roll.

Vegetarian Grilled eggplant, zucchini, yellow squash, tomatoes, roasted red peppers, grilled onion, provolone and mozzarella cheeses on a fresh baked roll with basil pesto mayo.

Blackened Salmon Blackened wild Alaska salmon, lettuce, tomato, roasted peppers and creamy Creole mustard mayo on a fresh baked roll.

Sliced Flank Steak Grilled marinated flank steak slices topped with peppers, onions, mushrooms, cherry peppers, provolone cheese, and Dijon-mayo blend on a fresh baked roll.

Traditional Sandwiches \$7.25 pp

Traditional Sandwiches One of the following meats or salads, piled high on your choice of fresh baked rolls or bread with lettuce, tomato, and swiss or provolone cheese.

Roast Beef Turkey Baked Ham

Homemade Tuna Salad or Chicken Salad

Sandwiches may be served as individually boxed meals (includes chips) or on a catering tray (with one side - Homemade Potato Salad, Cole Slaw, or Pasta Salad).

Salads may be served individually boxed or in a bowl for catering. Dressing choices include ranch, Caesar, Vidalia onion, balsamic vinaigrette, and sesame ginger.

Ridge Wraps \$ 7.75 pp

Italian Genoa salami, mortadella, hot ham capicola, provolone cheese, swiss cheese, tomatoes, peppers, Italian dressing and Dijon-mayo blend.

Chicken Caesar Grilled marinated chicken breast, romaine lettuce, parmesan and cheddar cheeses, bacon bits, Caesar dressing.

Spicy Buffalo Chicken Spicy Buffalo seasoned chicken breast, lettuce, tomato, cheddar cheese, and ranch dressing.

Chicken Breast Ranch Grilled marinated chicken breast or crispy breaded chicken, romaine lettuce, cheddar cheese, and ranch dressing.

Blackened Salmon Blackened wild Alaska salmon, lettuce, tomato, roasted peppers and creamy Creole mustard mayo.

Chicken Salad or Tuna Salad Homemade Chicken Salad or Tuna Salad with lettuce and tomatoes.

Vegetarian Grilled eggplant, zucchini, yellow squash, tomatoes, roasted red peppers, grilled onion, mozzarella cheese, lettuce and basil pesto mayo.

Fresh Salads \$7.50 pp

Traditional Chef Salad Turkey, ham, swiss and cheddar cheeses, tomato, hard boiled egg on top of romaine lettuce.

Italian Chef Salad Genoa salami, mortadella, provolone cheese, tomato and shaved onion on top of romaine lettuce.

Chicken Garden Salad Sliced chicken breast, tomatoes, cucumbers, broccoli, carrots, celery, and parmesan cheese on top of romaine lettuce.

Traditional Chicken Caesar Salad Romaine lettuce, homemade croutons, parmesan cheese, bacon bits and sliced roast marinated chicken on romaine lettuce.

Chop Chop Salad with Chicken Grilled or blackened chicken breast with chopped lettuce, tomato, carrots, cucumbers, shaved red onion, black olives and artichokes.

House Special Spinach Salad Baby spinach topped with marinated artichokes, olives, roasted peppers, fresh mozzarella cheese, tomatoes, cucumbers, and your choice of grilled chicken breast or flank steak, blackened salmon, or shrimp salad.