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THE RIDLEY

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m e n u s

1106 W Main St
Charlottesville, VA 22903
www.theridleyva.com

BREAKFAST BUFFETS

CONTINENTAL BREAKFAST \$26 per person

freshly brewed coffee, decaffeinated coffee and assorted teas, fresh orange juice, cranberry juice and apple juice
seasonal sliced fruit and berries
locally baked muffins, croissants, and bagels with butter, cream cheese and assorted jams

DELUXE CONTINENTAL \$31 per person

freshly brewed coffee, decaffeinated coffee and assorted teas
fresh orange juice, cranberry juice and apple juice
seasonal sliced fruit and berries
locally baked muffins, croissants, and bagels with butter, cream cheese and assorted jams
individual fruit yogurts
cage-free hard-boiled eggs
steel cut oatmeal served with toasted pecans, fresh berries, honey, raisins

ALL AMERICAN \$42 per person

freshly brewed coffee, decaffeinated coffee and assorted teas
fresh orange juice, cranberry juice and apple juice
seasonal sliced fruit and berries
locally baked muffins, croissants, and bagels served with butter, cream cheese and assorted jams
assortment of cereals with whole or skim milk
cage-free scrambled eggs
crispy applewood smoked bacon
turkey sausage
home fries or sweet potatoes
steel cut oatmeal served with toasted pecans, fresh berries, honey, raisins

Add An Enhancement To Your Breakfast Buffet

BREAKFAST EGG STATION* \$12 per person

cage-free eggs prepared any style and chef-prepared omelets accompanied by mushrooms, onions, peppers, spinach, tomatoes, diced turkey sausage, chopped bacon, and cheddar cheese.

*Station attendant required. One attendant required per 50 guests. +\$150

À LA CARTE BREAKFAST ENHANCEMENTS priced per person

- applewood smoked bacon \$4
- turkey bacon \$4
- turkey sausage \$4
- steel cut oatmeal \$4
- homestyle grits \$4
- homestyle cheesy grits \$5
- seasonal fruit cup \$4
- individual greek yogurt with granola \$8
- bodo's bagels & cream cheese \$6
- ablemarle baking company danishes & muffins \$5



CHICKEN AND WAFFLES* \$18 per person

breaded and fried chicken thighs, belgian waffles,
whipped butter, maple syrup



BISCUITS & GRAVY* \$16 per person

buttermilk biscuit, black peppercorn sausage gravy



ALL DAY BREAK PACKAGES

MEETING PACKAGE \$65 per person

PACKAGE ONE

freshly brewed coffee, decaffeinated coffee and assorted teas
assorted juices
locally baked muffins, croissants, and bagels served with butter, cream cheese, and assorted jams
seasonal sliced fruit

PACKAGE TWO

freshly brewed coffee, decaffeinated coffee and assorted teas
assorted soft drinks and bottled water
assorted granola and/or protein bars
assorted bagged chips

PACKAGE THREE

freshly brewed coffee, decaffeinated coffee and assorted teas
assorted soft drinks and bottled water
whole fresh fruit
assortment of bite-sized desserts

BEVERAGE ONLY \$35 per person

freshly brewed coffee
decaffeinated coffee
assorted hot teas
assorted soft drinks
bottled water

COFFEE BREAK PACKAGES

all breaks include: freshly brewed coffee,
decaffeinated coffee, and assorted hot teas
all break/beverage package pricing based on two hours of service

GRAB & GO

\$17 per person

whole fresh fruit,
assorted granola bars and trail mix

COOKIES AND MILK

\$12 per person

assorted cookies
whole & 2% milk, lactose free milk

HEALTH NUT

\$21 per person

individual parfaits with housemade
granola, yogurt and fresh berries,
fresh fruit kabobs

MARKET DISPLAY

\$15 per person

fresh vegetable crudité's with
chipotle ranch,
fresh sliced fruit with honey yogurt dip

CHIPS & DIPS

\$9 per person

guacamole, fresh pico de gallo,
hummus, onion dip, corn tortilla chips,
potato chips and pita chips



À LA CARTE ENHANCEMENTS

Available when added to a Coffee Break or meal package
On consumption minimum order is 1 dozen | priced per person

assorted potato chips \$3
whole fresh fruit \$3
popcorn, potato chips, and pretzels \$3
assorted granola bars \$4
assorted candy bars \$4
individual fruit yogurts \$5
individual hummus and pita chips \$7
seasonal fruit cups \$4

BY THE DOZEN*

assorted bagels with cream cheese & jam \$48
assorted cookies and/or brownies \$48
assorted pastries \$48
assorted muffins \$48

**minimum order of 1 dozen required*

ALL DAY BEVERAGE PACKAGES

freshly brewed coffee, decaffeinated coffee, hot water, assorted teas \$6 per person
flavored fruit water \$3 per person
bottled water \$5 each
bottled mineral water \$9 each (1 liter bottle)
bottled sparkling water \$8 each (1 liter bottle)
assorted juices \$4 each
assorted soft drinks \$3 each
freshly brewed iced tea or fresh lemonade \$6 per person

PLATED 3 COURSE LUNCH

\$38 per person

includes freshly baked rolls & butter, coffee, and hot tea

FIRST COURSE

choice of:

gumbo

tomato basil soup

caesar salad: romaine hearts, garlic focaccia croutons, shaved parmesan

house salad: spring mix, cherry tomatoes, carrots, cucumbers

choice of dressing: ranch, balsamic vinaigrette, champagne vinaigrette, oil & vinegar

SECOND COURSE

choice of:

grilled chicken breast: served with mashed potatoes, chef's choice of vegetable, and a light gravy

pan-seared blackened salmon: served with rice, green beans, and a cajun cream sauce

bistro steak: served with herb roasted potatoes, asparagus, and a thyme demi sauce

cajun pasta: penne pasta with vegetables tossed in a cajun cream sauce



THIRD COURSE

choice of:

cobbler: berry, apple, or peach served with vanilla ice cream

flourless chocolate cake: (gf) served with vanilla ice cream and chocolate sauce

warm bread pudding: served with vanilla ice cream and crème anglaise

LUNCH BUFFETS

includes coffee and assorted hot tea

CHARLOTTESVILLE DELI

\$32 per person

chef-crafted seasonal soup
fresh field greens: cucumber, tomato, hard
boiled egg, cheddar cheese, and olives
with ranch and balsamic dressings
hummus: with roasted red peppers, feta
cheese, extra virgin olive oil
and grilled pita
cold deli meats: shaved turkey breast,
virginia ham, roast beef
cheeses: aged cheddar, swiss, and
provolone
fixins: sliced tomatoes, red onions, leaf
lettuce, mayonnaise, dijon mustard and
pesto aioli, multigrain and
sourdough breads
assorted bagged chips
assorted cookies

BURGER BAR

\$37 per person

chef-crafted seasonal soup
fresh field greens: cucumbers, tomatoes,
hard boiled eggs, cheddar cheese, and
olives. served with ranch
and balsamic vinaigrette
potato salad
beef, turkey, and/or vegetarian burgers
assorted cheeses
fixins: lettuce, tomato, onion, pickles
assorted condiments
assorted bagged chips
assorted cookies

A TASTE OF THE RIDLEY

\$42 per person

chef-crafted seasonal soup
fresh field greens: cucumbers, tomatoes, hard boiled eggs, cheddar
cheese, and olives. served with ranch and balsamic vinaigrette
roasted corn succotash
macaroni and cheese
southern fried or grilled chicken
bistro steak
shrimp & grits
pulled bbq pork
mustard coleslaw
warm biscuits with honey
warm peach cobbler

BOXED LUNCH

\$34 per person

includes a piece of whole fruit, a bag of chips, and a cookie
disposable utensils and prepackaged condiments also included

turkey and swiss

oven roasted turkey breast with baby spinach, swiss cheese, and vine ripe tomatoes on sourdough bread

grilled chicken caesar wrap

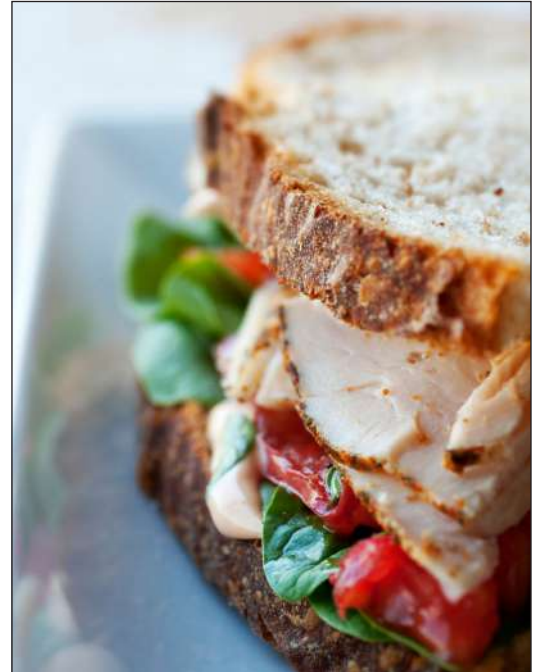
tortilla-wrapped grilled chicken, romaine, parmesan, caesar dressing, croutons

roast beef & cheddar

roast beef, cheddar cheese, green leaf lettuce, vine ripe tomatoes on sourdough bread

vegetarian

yellow squash, zucchini, mushroom, goat cheese, roasted red peppers on multigrain bread



ALL DAY BEVERAGE PACKAGES

freshly brewed coffee, decaffeinated coffee, hot water, assorted teas \$6 per person

flavored fruit water \$3 per person

bottled water \$5 each

bottled mineral water \$9 each (1l bottle)

bottled sparkling water \$8 each (1l bottle)

assorted juices \$4 each

assorted soft drinks \$3 each

freshly brewed iced tea or fresh lemonade \$6 per person

PASSED HORS D'OEUVRES RECEPTION

\$7 each per person
COLD

tomato bruschetta (v)
deviled eggs: smoked paprika,
chives
caprese skewers: (v/gf)
grape tomato, fresh mozzarella
shaved roast beef crostini: with
horseradish cream

\$7 each per person
HOT

quiche tartlette: bacon & swiss
or spinach
thai chicken satay: with spicy
peanut sauce
lemongrass chicken potsticker:
with sweet chili sauce

\$9 each per person
COLD

shrimp cocktail
salami, mozzarella & cornichon
skewer
smoked salmon & cream cheese
crostini: with crispy capers

\$9 each per person
HOT

mini crab cakes: with old bay aioli
all-beef meatballs: with cabernet
gravy
mushroom arancini: with truffle
aioli



RECEPTION

DISPLAY STATIONS

FRESH SEASONAL CRUDITÉS \$13 per person

fresh seasonal vegetables with ranch dipping sauce

IMPORTED AND DOMESTIC CHEESE \$15 per person

artisan breads and crackers, grapes & berries

ANTIPASTO DISPLAY \$22 per person

marinated mushrooms, artichokes, roasted bell peppers, grilled asparagus, marinated kalamata olives, fresh mozzarella, chef selected cured meats and sliced baguette

SEASONAL FRUIT DISPLAY \$12 per person

honey yogurt dip

BUILD-YOUR-OWN NACHO BAR \$11 per person

corn tortilla chips with queso dip, guacamole, salsa, sour cream, cheddar cheese, pico de gallo, jalapeño peppers

JUMBO SHRIMP COCKTAIL DISPLAY \$18 per person

cocktail sauce and lemon wedges (3 shrimp per person)

SOFT PRETZELS AND DIPS \$18 per person

hot soft pretzels, jalapeño cheddar-beer sauce, creamy whole grain mustard

There is a 22% taxable service charge and 11.8% meals & sales tax added to all food and beverage charges.
A \$150 small group fee applies to groups of fewer than 25. Please contact your Catering Manager for more information.



RECEPTION

*station attendant required
a serving attendant (+\$150) is required at
each selected station for every 50 guests

CARVING STATIONS

includes freshly baked rolls and butter

HERB ROASTED TURKEY BREAST* \$23 per person

oven roasted turkey breast, cranberry-orange relish, dijon honey mustard

BOURBON BROWN SUGAR GLAZED HAM* \$23 per person

mango chutney and dijon honey mustard

ROASTED SALMON \$28 per person

citrus cider glaze

ROAST STRIP LOIN OF BEEF* \$34 per person

roast strip loin of beef, horseradish cream, whole grain mustard

À LA CARTE SIDE DISHES

\$7 per person

chef's choice of mixed vegetables

rice: white rice, dirty rice, rice pilaf, or
cheese risotta

garlic mashed potatoes

sauteed green beans

macaroni & cheese

À LA CARTE SOUP & SALAD

\$7 per person

gumbo

tomato basil soup

caesar salad: romaine hearts, garlic
focaccia croutons, shaved parmesan

house salad: spring mix, cherry
tomatoes, carrots, cucumbers

PLATED 3 COURSE DINNER

\$60 per person

includes freshly baked rolls & butter, coffee, and hot tea

FIRST COURSE

choice of:

gumbo

tomato basil soup

deviled eggs

house salad: spring mix, cherry tomatoes, carrots, cucumbers

choice of dressing: ranch, balsamic vinaigrette, champagne vinaigrette, oil & vinegar

caesar salad: romaine hearts, garlic focaccia croutons, shaved parmesan

SECOND COURSE

choice of:

roasted half chicken: served with mashed potatoes, chef's choice of vegetable and a light gravy

grilled salmon: served with mashed potatoes, asparagus, and a house bbq glaze

bistro steak: served with mashed potatoes, asparagus, and compound butter

cajun pasta: penne pasta with vegetables tossed in a cajun cream sauce

*Consuming raw or under-cooked foods may increase your risk of food-borne illness, especially in certain medical conditions.
Side substitutions available upon request.

THIRD COURSE

choice of:

cobbler: berry, apple, or peach served with vanilla ice cream

flourless chocolate cake: (gf) served with vanilla ice cream and chocolate sauce

warm bread pudding: served with vanilla ice cream and crème anglaise

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DINNER BUFFET

\$65 per person

includes freshly baked rolls & butter, coffee, and hot tea

STARTERS & SIDES

choice of two:

gumbo
tomato basil soup
salad bar: romaine lettuce, carrots, cherry tomatoes, onions, cucumber, croutons
choice of cheese: bleu, feta, mozzarella, cheddar, pepperjack
choice of dressing: ranch, balsamic vinaigrette, champagne vinaigrette, chipotle ranch
caesar salad: romaine hearts, garlic focaccia croutons, shaved parmesan
chef's choice of mixed vegetables
rice: choice of white rice, dirty rice, rice pilaf, or cheesy risotto
garlic mashed potatoes
sauteed green beans
macaroni & cheese

Additional Starter or Side \$8/person

ENTRÉES

choose two:

roasted half chicken: in a light gravy
blackened salmon: in a house bbq glaze
shrimp & grits: in a house demi glace
bistro steak: with compound butter
 add garlic butter shrimp \$8 per person
cajun pasta: penne pasta with vegetables tossed in a cajun cream sauce
 add grilled chicken \$4 per person
 add grilled shrimp \$8 per person
mushroom risotto

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Side substitutions available upon request.

DESSERTS

choose one:

new york style cheesecake: seasonal berries
flourless chocolate cake: rich chocolate and raspberry sauces

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BEVERAGES

A bartender is required for all hosted bar options at \$150
per 75 guests for four hours
Additional bartender \$50 per hour

HOSTED BAR

all options include soft drinks

HOUSE BAR

\$28 per person (first hour)
\$14 per person (each additional hour)

PREMIUM BAR

\$30 per person (first hour)
\$15 per person (each additional hour)

LUXURY BAR

\$32 per person (first hour)
\$16 per person (each additional hour)

HOUSE WINE & BEER

\$25 per person (first hour)
\$12 per person (each additional hour)

PREMIUM WINE & BEER

\$27 per person (first hour)
\$14 per person (each additional hour)

LUXURY WINE & BEER

\$29 per person (first hour)
\$16 per person (each additional hour)

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HOSTED BAR ON CONSUMPTION

\$50 per additional hour

HOUSE BAR

Call Liquor & Cocktails \$12
House Wine \$12
Domestic Beers \$8
Imported & Craft Beers \$9
Soft Drinks \$3

PREMIUM BAR

Premium Liquor & Cocktails \$13
Premium Wine \$13
Domestic Beers \$8
Imported & Craft Beers \$9
Soft Drinks \$3

LUXURY BAR

Superior Liquor & Signature Cocktails \$14
Luxury Wine Selections \$14
Domestic Beers \$8
Imported & Craft Beers \$9
Soft Drinks \$3



BEVERAGES

Our Bottled Beer Selection Rotates Seasonally,
please request current menu for offerings

THE RIDLEY WINE BY THE GLASS

BUBBLES

Sparkling RUFFINO PROSECCO, Italy

WHITES

Pinot Grigio BARONE FINI PINOT GRIGIO,
Italy

Rosé CROSE KING FAMILY, Virginia

Riesling BLACK GIRL MAGIC RIESLING,
California

Sauvignon Blanc KIM CRAWFORD, New
Zealand

Chardonnay LA CREMA MONTEREY
CHARDONNAY, California

Chardonnay CHALK HILL RUSSIAN RIVER
VALLEY, California

REDS

Pinot Noir EOS PINOT NOIR, California
Pinot Noir A TO Z, Oregon

Merlot GEN 5 MERLOT, California

Red Blend LOVINGSTON ROTUNDA,
Virginia

Red Blend MCBRIDE SISTERS RED BLEND,
California

Cabernet Sauvignon THE FEDERALIST
SAUVIGNON, California

Cabernet Sauvignon JOSH CABERNET
SAUVIGNON, California

THE RIDLEY BOTTLED BEERS

DOMESTIC \$7

IMPORTED \$8

CRAFT \$9

THE RIDLEY SIGNATURE COCKTAILS

MARGARITA REPOSADO

espolon reposado tequila, triple sec, lime,
honey, salt and cajun spice rim

DR. RIDLEY'S LEGACY

uncle nearest 1856 100 proof whiskey,
housemade sour mix, mcbride sisters red
blend float

POMEGRANATE BLOSSOM*

tangueray rangpur, pomegranate,
lavender, lemon, egg white

THE DRAFTSMAN OLD FASHIONED

maker's mark bourbon, pomegranate
liqueur, bitters

PEACH ST MULE

tito's handmade vodka, ginger, peach, lime

MANHATTAN

rittenhouse rye, carpano antica, bitters

HOTEL NACIONAL

plantation 3 star rum, apricot liqueur,
pineapple cordial, lime