Catering Information and Sample Menus for Strathmore

301.652.1515  ridgewells.com
Founded as a family business in 1928, Ridgewells Catering has been raising the bar in the Washington D.C. social scene for over 90 years. We’re more than caterers of delicious gourmet cuisine. Our visionary team is in the business of creating unforgettable memories, building relationships, and crafting imaginative culinary experiences and bespoke celebrations. Whether you envision an intimate gathering or an epic gala, we’ll make sure your wedding is a beautiful reflection of you and the one you love.

Ridgewells is proud to be the exclusive catering partner for Strathmore since 2015.

Follow us on Instagram: @RidgewellsDC #WeddingsByRidgewells #Ridgewells
BEST OF THE BEST

We offer exactly what you’d expect from a premium catering company. At Ridgewells, every element of your wedding matters. You’ll see our attention to detail in all that we do. There’s no limit to what we can create for you.

• International cuisine capabilities
• Hand-designed wedding cakes
• Innovative culinary action stations and elegant dessert bars
• Customized menus and local ingredients
• Seasonal cuisine offerings
• Inventive beverages and specialty cocktails
• Varied bar packages
• Sustainable, green practices

A WORLD-CLASS STAFF

We’re proud to be the go-to choice for the most discerning couples in Washington, Virginia, and Maryland. Our clients demand the best and, in turn, we deliver the best. When it comes to experience, no one compares to the Ridgewells team.

• More than 90 years of experience
• Star culinary experts
• Seasoned knowledge of local wedding industry
• Up-to-date on latest wedding trends
• Stylish approach to design elements
• Dedication to personalized customer service
• Qualified and professional service staff
• Highly trained servers at every event

STRATHMORE

We’re proud to be the exclusive catering partner for Strathmore. Our team has extensive experience working with the team and facilities in the modern Music Center, historic Georgian mansion, and contemporary AMP by Strathmore. With three perfect venues to choose from to fit your style and vision, you can be confident that Ridgewells knows each venue intimately, and will produce a flawless event from start-to-finish.
You’ll work directly with a Ridgewells Event Designer, whose knowledge and capabilities extend far beyond crafting the perfect menu. Our deep network of local industry vendors means you have a world of possibilities at your disposal, from stunning decor and equipment, to florals, lighting, entertainment, and more. Our team will seamlessly integrate every detail of your wedding and coordinate your event timeline, floor plans, and logistics to give you the freedom to relax and enjoy your big day.

- Wedding event designers
- Day-of coordinators
- Room decor
- Entertainment
- Floral design
- Lighting design
- Photography
- Production Staging
- Site and location scouting
- Tenting
- Valet parking and transportation
- Videography

**WE’VE GOT IT ALL**

- China and flatware to suit your style
- Linens in endless colors and textures
- Tables in numerous sizes
- Unique seating styles to match your vision
- Total flexibility working in any venue
- State-of-the-art equipment
- Endless floor plan capabilities
- Inspired décor and floral arrangements

**PRICING** Plated dinner ranges from $140–$190 p/p | Buffet dinner ranges from $130–$180 p/p | Cocktail stations range from $120–$160 p/p | Pricing is based on a 5-hour event, and excludes alcohol, sales tax and cake.

**PAYMENT** 20% is due at signing of the contract and balance is due 30 days prior to the event.

**TASTINGS** Tastings are available Monday through Friday, and scheduled by appointment.
BEVERAGE STATION
Available As Your Guests Arrive

SELF-SERVICE BEVERAGE STATION
A stylized station with beverage dispensers for self-service.

Options include:

Infused Iced Water with Sliced Lemon, Strawberries, and/or Cucumbers

Lemonade

Iced Tea (Optional Flavored Syrups Available)

Iced Coffee (Optional Flavored Syrups Available)
Cocktail Reception

PASSED HORS D’OEUVRES

Please Select 5

TENDERLOIN CROSTINI
With A Dollop Of Horseradish Sauce

YUZU-RICOTTA TOASTS WITH EDAMAME PESTO
Yuzu-Ricotta, Grilled Sourdough Crostini
Edamame Pesto, Pickled Radish

TUNA TARTARE
Edible Fried Rice-Paper Cones
Tuna Tartare, Wasabi Tobikko

CHARRED ZUCCHINI
Edamame, Thyme, Lemon

SHRIMP COCKTAIL PIPETTE
Petite Poached Shrimp Skewered On A Pipette Filled With Cocktail Sauce
With Watermelon Radish

SPICY CUCUMBER
Melon Tartare, Lime Caviar

GRILLED PEACH BISCOTTI
Wood-Grilled Summer Peaches, Black Pepper Biscotti
Goat Cheese, Fig Syrup

MINIATURE CRAB CAKE
Toasted Brioche, Red Pepper Remoulade

CRISP PHYLLO BASKETS
Filled With A Medley Of Wild Mushrooms

PIMENTO CHEESE DUMPLINGS
Steamed Dumplings Filled With Pimiento Cheese
Served With Bacon-Onion Jam

MINIATURE NEW ENGLAND LOBSTER ROLLS
Petite Finger Rolls, Lobster Salad

SHAVED BRESAOLA ON SEED CRACKER
Savory Seed Cracker, Shaved Bresaola
Fennel-Onion Relish, Pickled Peppers
Cocktail Reception

PASSED HORS D’OEUVRES

Please Select 5

HONEY-POACHED GALA APPLE CUP
Brie Mousse, Turkish Pistachios

BABY LAMB CHOPS
Grilled With Rosemary-Cassis Sauce

SEA SCALLOP WITH VANILLA AND GRAPEFRUIT
Caramelized Sea Scallop, Vanilla-Butter Sauce
Garnished With Grapefruit Segments

FIG BRULEE TART
Goat Cheese, Fig, Hazelnut Tart Shell

ROASTED VEGETABLE TARTLET
Roasted Vegetables In A Phyllo Cup
Basil Pesto, Grated Asiago Cheese

PEKING DUCK STRAWS
Crispy Asian Crêpe Filled With Tender Duck
Hoisin Sauce

CAPRESE BRUSCHETTA WITH PROSCIUTTO
Prosciutto, Tomato Confit, Fresh Mozzarella
Pesto Crostini

SHORT RIB SPRING ROLL
Boneless Braised Beef Short Rib, Papaya-Port Dipping Sauce
Cocktail Reception

A LITTLE SOMETHING EXTRA

_Hors D’oeuvre Displays_

CHARCUTERIE
Imported And Domestic Cheeses, Cured Meats, Dried Fruits, Pickled Vegetables
Served On Choice Of Large Board Or Skewers

CRUDITES DISPLAY
Fresh Vegetable Crudités, Creamy Spinach Dip, Chickpea Hummus

SUN-DRIED TOMATO CHEESECAKE
With Assorted Gourmet Crackers (To Include Gluten-Free Crackers)

CRAFT SPECIALTY DRINKS

_His, Hers, and Theirs_

CHAMPAGNE GELÉE “SHOTS”
Champagne Gelée Served In Individual Stemless Coupes
With Freeze-Dried Fruits And Pop-Rocks

GRAPEFRUIT CHAMPAGNE SPRITZER
Champagne, Freshly Squeezed Grapefruit Juice
Basil, Ginger Syrup, Fresh Basil Garnish

BLUEBERRY MOSCOW MULE
Vodka, Ginger Beer, Fresh Lime Juice,
Muddled Blueberries, Fresh Mint Garnish

BOURBON PEACH SWEET TEA
Bourbon, Sweet Tea, Peach Nectar, Aperol
Fresh Lemon Juice, Thyme, Lemon Wheel Garnish

KOMBUCHA OLD FASHIONED
Bourbon, Bitters, Ginger Craft Kombucha
Maraschino Cherries, Orange Wedge
FIRST COURSE

Salads

MIXED GREENS WITH BLACKBERRIES
Baby Field Greens, Blackberries, Red Watermelon, Goat Cheese Crumbles
White Balsamic Vinaigrette

GOAT CHEESE CROQUETTE
Goat Cheese Croquette, Pea Puree, Sweet Spring Peas, Edamame
Frisée, Watercress, Dill Dressing

ARTICHOKE AND OVEN-DRIED TOMATO
Baby Arugula, Marinated Artichokes, Oven-Dried Tomatoes
Cannellini Beans, Romano Cheese, Lemon Vinaigrette

MESCLUN GREENS
Baby Greens, Cucumbers, Diced Tomatoes, Shaved Asiago, Balsamic Vinaigrette

ON-THE-VINE CAPRESE SALAD
Blistered Cherry Tomatoes On-The-Vine, Herbs, Pumpkin-Tomato Seed Flatbread
Olive Oil Dust, Goat Cheese, Pesto Mousse, Balsamic Reduction
FIRST COURSE

Soup Course

ACORN SQUASH
Roasted Acorn Squash, Thyme Scented Cream
Chipotle Migas

SMOKED APPLE AND CARROT
With Ground Chickpeas, Cumin, And Garam Masala

SAVORY TOMATO
With Lemongrass, Ginger, And Curried Coconut Cream

SWITCH PEA
Truffled Edamame, Sweet Peas, Salted Mint Cream
Spicy Grissini Breadsticks

FIRST COURSE

Premium First Course Selections

BUTTERNUT SQUASH RISOTTO SPRING ROLL
Butternut Squash Risotto, Swiss Chard, Duck Confit
Butternut Squash Purée, Mushroom Salad

HOT SMOKED SALMON
House Smoked Salmon, Charred Corn Salsa
Watercress, Micro Greens

TEXTURES OF CORN
Composed Plate Of Corn With Various Textures
Silky Corn Panna Cotta, Smooth Corn Cremeux With A Hint Of Spiciness
Seared Corn Parfait, Charred Baby Corn, Corn Nuts, Charred Corn Kernels And Onions
Sweet & Salty Blue Corn Dirt, Crunchy Blue Corn Chips

ORANGE CARPACCIO AND HEARTS OF PALM
Orange Carpaccio, Hearts Of Palm, Feta, Olives, Almonds
Fennel And Red Cabbage Slaw, Citrus-Ginger Vinaigrette
Dinner

ENTRÉE

Chicken

GRILLED AIRLINE CHICKEN BREAST
Herbs, Parmesan Grits Cake, Charred Sugar Snap Peas, Baby Carrots, Margherita Sauce

LEMON AND ROSEMARY ROASTED CHICKEN
Balsamic Grilled Vegetables, Creamy Chive Risotto, Sun-Dried Tomato Coulis, Fresh Rosemary

ENTRÉE

Beef

ESPRESSO CRUSTED TENDERLOIN
Tenderloin Crusted With Espresso, Purple Cauliflower Purée, Cauliflower Snow Pewee Potatoes, Pioppini Mushrooms, Grilled Asparagus Spears, Micro Greens

WAGYU FLAT IRON STEAK
Crispy Shallots, Truffle-Shiraz Sauce, Creamed Spinach Soufflé, Saga Bleu Potato Mash

ENTRÉE

Fish

PAN-SEARED HALIBUT
Blistered Spring Vegetables, Roasted Yellow Pepper And Corn Coulis, Basil Oil, Micro Greens

HERB ROASTED RED SNAPPER
Black Risotto, Spring Peas, Sugar Snaps, Saffron Sauce, Leek Soubise

ENTRÉE

Vegetarian

VEGAN CAULIFLOWER STEAK
Chick Peas, Caramelized Pearl Onions, Wilted Kale, Kale Chips, Tikka Masala Sauce

CAULIFLOWER RICE WITH BLUEBERRIES
Charred Jalapeño, Eggplant Purée, Caramelized Baby Bok Choy, Blistered Vegetables, Lotus Root

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Cakes

WEDDING CAKES

Flavors

**RASPBERRY AND LEMON CREAM**
Vanilla Chiffon With Fresh Raspberries
Lemon Crème, Vanilla Buttercream, And White Chocolate Pearls

**EARL GREY**
Vanilla Chiffon With Earl Grey And Lavender Filling
Vanilla Bean Buttercream

**BLUEBERRY KEY LIME**
Lemon Genoise Cake, Fresh Blueberries
Key Lime Custard, Vanilla Buttercream

**CAPPUCINO GANACHE**
Rich Chocolate Cake With Milk Chocolate Ganache
Toasted Almond Filling, Cappucino Buttercream Icing

**STRAWBERRY CREAM**
Almond Cake With Fresh Sliced Strawberries
White Chocolate Ganache, Vanilla Buttercream

**MEXICAN HOT CHOCOLATE**
Rich Chocolate Cake, Cinnamon Crème
Brûléed Marshmallow Buttercream

**LEMON THYME**
Lemon Thyme Cake Layered With Lemon Cream
Candied Citrus, Vanilla Buttercream

**TOFFEE CRUNCH**
Chocolate Cake, Toffee Cream Crunch
Bourbon Brown Sugar Buttercream

**ROSE PETAL**
Vanilla Cake, Rose Vanilla Cream
Vanilla Bean Buttercream

**PEACH AND PISTACHIO**
Pistachio Cake, Fresh Peaches
Vanilla Pastry Cream, Amaretto Buttercream
Passion for celebration.