

BANQUET

Al a Carte

SALADS (choose one)

Garden
Mixed Field Greens with Vine Ripe Tomatoes, Cucumbers,
Red Onions, Shaved Carrots (Choice of One Dressing)

Caesar
Crisp Romaine Lettuce, Crunchy Croutons, and Creamy
Caesar Dressing

BLT
Crispy Iceberg Lettuce, Applewood Smoked Bacon, and Vine
Ripe Tomatoes with Homemade Ranch Dressing on the Side

DRESSINGS

Home style Ranch
Thousand Island
Greek
Greek
Bleu Cheese
Balsamic
Basil & Thyme Vinaigrette
Raspberry Vinaigrette

SALAD UPGRADE

Chef
Crispy Iceberg Lettuce, with Swiss and American Cheese,
Ham, Turkey, Cherry Tomatoes, Cucumber

Cobb
Crispy Iceberg Lettuce, Diced Tomato, Crispy Chopped
Applewood Smoked Bacon, Diced Boiled Egg, Red Onion,
Bleu Cheese Crumbs, and Chopped Cucumber with Red
Wine Vinaigrette

Cold Salad
Caprese Salad-Fresh Buffalo Mozzarella Cheese, Basil
Leaves, Crisp Sliced Tomato, with an Aged Balsamic
Reduction

Broccoli Salad
Cut Broccoli, Red Onion, Applewood Smoked Bacon, Tossed
in a Tangy Sweet Dressing

Carrot And Raisin Salad
Graded Carrot, Sweet Raisins, Tossed in a Sweet
Cream Dressing

SOUPS

Tomato Basil
Hearty Vegetable
Cream of mushroom
Cream of broccoli
Minestrone

SOUP UPGRADE

Chicken Tortilla
Brunswick Stew
Poblano Pepper & Chicken

VEGETABLES

Seasonal Vegetables- Squash, Zucchini, Red Onion
Fried Okra-Crispy Southern Style Fried
Collard Greens-Fresh, Slow Cooked for Hours with
Applewood Smoke Bacon, Yellow Onions
Sweet Potato Yams or Baked
Green Beans-Seasoned with Onions and Bacon
Creamy Potato Salad- Mayo Based with Celery and Onions
Country Cole Slaw- Green Cabbage, Purple Cabbage, and Carrots
with a Sweet Mayo, Vinegar Dressing
Creamy Cheese Grits
Baby Carrots- Simmered in Butter and Dill
Red Skin Mash Potatoes with Gravy Option
Creamed Spinach
Brown Butter Broccoli with Carrots in a Butter Dill Sauce
Roasted Potatoes- Seasoned with Rosemary and Garlic
Roasted Asparagus Herb- Seasoned with Herb de Provence
Baked Macaroni And Cheese
Wild Rice
Corn on the Cobb
Buttered Corn Off the Cobb
Carolina Rice- Brown Rice with Bell Peppers, Onions, Country Ham,
Simmered in a Hand Crafted Bloody Mary Mix
Fresh Cut Fruit – Mix of Cantaloupe, Honey Dew, and
Pineapple
Pasta Salad – Creamy Mixed Vegetable with Fusilli Pasta
Deviled Eggs



THE RIDGES
RESORT ON LAKE CHATUGE

Chicken Entrée

Grilled Chicken Breast
Choice of: Blackened, Dry BBQ, Lemon Pepper
BBQ Bone-in
Bone-in fried
Grill Marinated – Marinated in Olive Oil, Basil, Garlic, Salt and Pepper

Chicken Upgrade \$3 Per Person

Portobello and Spinach Stuffed with a Basil, White Wine Cream Sauce
Gouda and Spinach Roulade with a Roasted Red Pepper Cream Sauce

Pork Entrée

Grilled Boneless Chop Served with Sautéed Bell Peppers and Onions
Roasted Pork Loin-Cider Glazed, Herb Crusted

BREADS

Jalapeño Cheddar Cornbread
Buttery Country Biscuits
Dinner Biscuits
Cornbread

DESSERTS

Raspberry Cheese Cake
New York Style Cheese Cake
Seasonal Fruit Cobbler
Chocolate Chip Bread Pudding
Pecan Pie
Banana Pudding
Red Velvet with Cream Cheese Icing
Chocolate Mousse Cake
Double Trouble Chocolate Cake
Double Chocolate Brownies
Carrot Cake with Cream Cheese Icing

Beef Entrée

Meatloaf – Seasoned with Peppers, Onions, Garlic, and Topped with a Tomato Sauce
Meatballs-
Choice of: Tomato/Basil, Sweet & Sour, or Gravy & Onions
Brisket-BBQ, Slow Roasted with The Ridges BBQ Seasoning

Beef Upgrade Market

Sirloin Tips with Beef Gravy, Onions & Mushrooms \$3 Per Person
Prime Rib \$6 Per Person
Grilled Tenderloin \$8 Per Person

Seafood Entrée Upgrade \$4 Per Person

Tilapia-Blackened, Lemon Pepper, Baked, Fried
Baked Blackened Catfish with Corn Salsa

Seafood Entrée as an Upgrade \$6 Per Person

Salmon-Blackened, Dill Cream sauce, Grilled with a Lemon Beurre Blanc
Trout-Blackened, Lemon Pepper,
Pecan Crusted Trout with Lemon Butter Sauce

CHOOSE

One Salad, Two Meats, Two Vegetables, Dessert, And One Bread \$29 Per Person*
Two Salads, Two Meats, Three Vegetables, Two Dessert, And One Bread \$33 Per Person*
One Salad, Three Meats, Two Vegetables, Two Desserts, and One Bread \$35 Per Person*

Upgrades would have to be priced per event and market price. Seafood would be an upgrade option.

Lunch pricing

One Salad, One Meat, One Vegetable and One Dessert \$16 Per Person*
One Salad, Two Meats, Two Vegetables and One Dessert \$22 Per Person*
One Salad, Two Meats, Two Vegetables and Two Desserts \$25 Per Person*
One Salad, One Cold Salad, Two Meats, Two Veg, Two Desserts \$27*

*Prices subject to 21% service charge and 7% sales tax. \$200 surcharge for groups under 25