























Enticing Entrées

SALADS	Plated	Buffet
Signature Vinaigrette   	<input type="radio"/>	
Classic Caesar Salad	<input type="radio"/>	
Raspberry Walnut   	<input type="radio"/>	
Assorted Salads		<input type="radio"/>
ENTRÉES		
Rosemary Garlic Herb Chicken 	<input type="radio"/>	<input type="radio"/>
Charred Lemon Chicken Piccata	<input type="radio"/>	<input type="radio"/>
Chicken Cordon Bleu with Chardonnay Sauce	<input type="radio"/>	<input type="radio"/>
Panko Parmesan Crusted Chicken with Sherry Cream 	<input type="radio"/>	<input type="radio"/>
Cremini Mushroom Chicken Marsala	<input type="radio"/>	<input type="radio"/>
Braised Beef Short Rib  	<input type="radio"/>	
Roasted Petite Filet Mignon with Savory Demi-Glace	<input type="radio"/>	
Alaskan Cod with Grape Tomato Vinaigrette 	<input type="radio"/>	<input type="radio"/>
Oven-Roasted Salmon with Tarragon Butter Sauce  	<input type="radio"/>	<input type="radio"/>
Portobello Polenta Stack Marinara   	<input type="radio"/>	
Five-Cheese Tortellini Pesto Parmesan 	<input type="radio"/>	<input type="radio"/>
CARVING STATION OPTIONS		
Pit Ham with Pineapple Glaze 		<input type="radio"/>
Oven-Roasted Turkey with Gravy		<input type="radio"/>
Herb-Crusted Beef Tenderloin Au Jus  UPGRADE		<input type="radio"/>
Roast Beef Au Jus with Creamed Horseradish 		<input type="radio"/>
Slow-Roasted Prime Rib Au Jus with Creamed Horseradish   UPGRADE		<input type="radio"/>

 Gluten-Free

 Vegan

 Vegetarian

 Favorite!

Listed prices are per person.

Event pricing based on venue rental and per person cost. All prices subject to 22% service fee and tax. Total spend minimums apply. Prices subject to change.

Meals served with coffee, tea, and water as standard. Many of our menu items can be adjusted to accommodate allergen-specific diets.

Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.

Boulder Ridge

WEDGEWOOD
MEETINGS & EVENTS

Appealing Appetizers

CHILLED	Your Choice
Hummus Duo - Red Pepper & Cilantro Lime with Pita Chips  	<input type="radio"/>
Variety of Domestic & Imported Cheese with Crackers 	<input type="radio"/>
Rainbow Vegetable Platter with Pesto Hummus Dip  	<input type="radio"/>
Fresh Mozzarella & Grape Tomato Caprese Skewers 	<input type="radio"/>
Ahi Tuna Sashimi Wontons with Wasabi Cream* 	<input type="radio"/>
Array of Fresh Sliced Fruit with Honey Yogurt   	<input type="radio"/>
Roma Tomato & Fresh Basil Bruschetta 	<input type="radio"/>
Balsamic & Strawberry Crostini 	<input type="radio"/>
Smoked Salmon Canapés 	<input type="radio"/>
Mini Shrimp Tostadas 	<input type="radio"/>
HOT	Your Choice
Crispy Mini Vegetable Egg Rolls with Sweet Chili Dipping Sauce 	<input type="radio"/>
Crisp Dumplings with Pineapple Teriyaki Dipping Sauce	<input type="radio"/>
Pulled Pork Canapés with Pineapple Salsa	<input type="radio"/>
Mini Crab Cakes with Spicy Remoulade	<input type="radio"/>
Chicken & Waffles with Bourbon Syrup	<input type="radio"/>
Spicy Jamaican Jerk Chicken Skewers 	<input type="radio"/>
Mac & Cheese Panko Croquettes  	<input type="radio"/>
Sweet & Tangy BBQ Meatballs	<input type="radio"/>
Bacon Wrapped Wild Scallops  	<input type="radio"/>
Brie & Apple Phyllo Kisses 	<input type="radio"/>
Pork Belly BLT Crostini	<input type="radio"/>



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