



Wedding Menu Choices

DISCOVER THE GOOD FOOD

Camp Cedar Ridge is proud to offer Vegan and Gluten-Free Menu Options

All prices are per person. All plates come with a dressed salad, choice of dinner rolls, condiments & sauces

\$30 plates

Pick one protein and two sides

Lemon Chicken with Capers

Chicken Cordon Bleu

Stuffed Chicken

(Spinach-artichoke, Feta-bacon-sundried tomato, Caprese mozzarella-basil-tomato or Jalapeño-cream cheese)

Pork Medallions

with Honey Balsamic Glaze or Mushroom Demi-glaze

Truffle Pasta

Vegan/Vegetarian Options:

Cauliflower Steaks with Red Pepper Hummus

Stuffed Portobello Mushrooms

Mediterranean Seared Zucchini with Feta & Crushed Pistachios

Whole Roasted Cauliflower with Butter Sauce & Nutritional Yeast



\$40 plates

Pick one protein and three sides

Traditional Prime Rib with Homemade Horseradish Sauce

Roasted Wild Salmon (Honey-Garlic, Citrus-Glazed or Miso-Glazed)

Blackened Cajun or Lemon Pepper Cod

Tri-Tip with Sweet & Spicy Marinade

Smoked Brisket

Starch Sides

Creamy Garlic Mashed Potatoes
Rosemary & Garlic New Potatoes
Potatoes Au Gratin
Twice Baked Potatoes
Rice Pilaf with Nuts & Dried Fruit
Long Grain & Wild Rice Blend
Garlic Butter Rice

Vegetable Sides

Roasted Asparagus with Hollandaise Sauce
Roasted Broccolini with Lemon
Garlic Honey Roasted Carrots with Pine Nuts
Maple Garlic Roasted Brussel Sprouts
Sauteed Squashes
Roasted Cheesy Garlic Cauliflower

Salads

includes Homemade Croutons
Gluten Free and Dairy Free available

Spinach Salad with Bacon, Feta & Strawberries
Green Salad with Apples, Cranberries & Pepitas
Caesar Salad

Mixed Green Salad with Cherry Tomatoes & Red Onion
Cranberry Walnut Broccoli Slaw with Kale
Kale Salad with Roasted Beets

Homemade Salad Dressing Choices

Ranch
Italian
Strawberry Vinaigrette
Caesar
Bleu Cheese
Honey Mustard
Sweet Citrus Vinaigrette

Bread & Roll Choices

Potato Rolls
French Bread
Garlic Bread
Savory Rolls



Appetizers

Stuffed Mushrooms with Cashew Cheese or Spinach Artichoke: \$10
Veggie Platter with Garlic Hummus, Red Pepper Hummus & Ranch Dressing: \$8
Loaded Potato Skins: \$8
Queso Dip, Salsa & Tortilla Chips: \$6 Add Guacamole: \$2
Mini Quiches: \$6
Fruit Skewers & Fruit Dip: \$7
Mini Baked Potato: \$5
Garlic Parmesan Bacon Knots: \$5
Fruit & Nut Cups: \$5
Caprese Skewers with Balsamic Glaze: \$7
Crostini with Choices of Toppings: \$7-\$10
Loaded Naan: \$5
Tea Sandwiches: \$5-\$8
Stuffed Dates with Honey, Cream Cheese, Topped with Bacon: \$4
Chicken Satay with Spicy Peanut Sauce: \$8
Antipasto Skewers: \$10

Charcuterie Board

Basic \$12: Meat, Cheese, Fruit, Veggies, Basic Crackers, Nuts, 3 Basic Dips
Premium \$15: 3 Premium Dipping Sauces, Dried Fruit, Chocolate, Premium Crackers
Add Flat Bottom Cone Cups & Skewers: \$1.00

Crackers:

Pita Chips
Bagel Chips
Table Water Crackers
Butter Crackers
Rye Crisp
Flatbreads
Club

Cheeses:

Swiss
Pepper Jack
Cheddar
Gouda
Havarti

Dipping Sauces:

Tzatziki
Buffalo Dip
Caramelized Onion Dip
Sweet and Spicy Mango
Hummus (choice of Regular, Garlic, White,
Sweet Pea or Roasted Red Pepper)

Premium Dipping Sauces:

Sweet And Spicy Mango Chutney
Spinach Artichoke
Olive Tapenade
Guacamole
Smoked Salmon Spread



Add-On Desserts

Cheesecake Cupcakes with Fruit Topping: \$6

Cheesecake with Fruit Drizzle (No Bake): \$7

Chocolate Cheesecake Raspberry Drizzle: \$8

White Chocolate Cheesecake with Pomegranate: \$9

Bailey's Chocolate Cheesecake Trifle: \$10

Lemon Tart with Raspberry Drizzle: \$7

Carrot Cake Truffles (Vegan and Gluten Free): \$6

Build Your Own Brownie Sundae Bar: \$7

Cupcakes with Butter Cream Frosting: \$5

Cake Jars: \$12



Specialty Pies

Fruit Pies: \$5

Cherry

Mixed Berry

Apple

Strawberry Rhubarb

Key Lime

Peach

Cream Pies \$6

Banana Cream

Chocolate Cream

Strawberry Cream

Coconut Cream

Premium Pies: \$8

Fresh Mint Chocolate Pie

S'mores Pie

Peanut Butter Chocolate Cream Pie

Butterscotch Pie with Whiskey Caramel Sauce

