

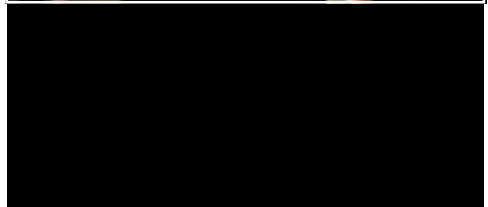
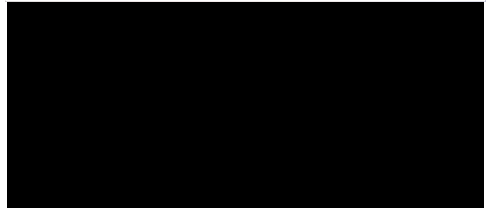
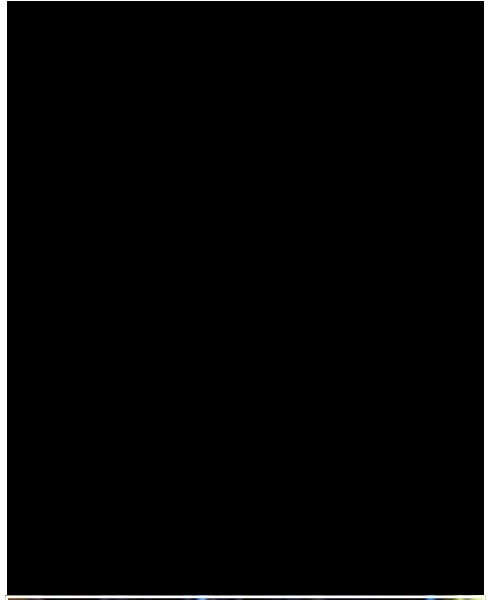
OKANAGAN'S
FINEST
FOODS



RIDGE RESTAURANT

3002 DUNSTER ROAD KELOWNA BC V1W 5K6

Catering Menus



Catering Menus

"After years of downright serious menu creation, I have found a somewhat more relaxed, easy going approach to food combinations and preparation" says Chef Travis Hackl. This approach combined with the abundance of fresh, wholesome, natural ingredients produced in the Okanagan Valley, have led to the inspired menu creations of Okanagan's Finest Foods and The Ridge Restaurant. Chef Travis Hackl will create a menu customized to your tastes and preferences, working individually with each client to ensure that your event exceeds your expectations.

Okanagan's Finest Foods signature service style is live cooking receptions. Geared to encourage interaction among guests, their "reception style" events create an intimate relationship between the diners, the chefs and the food. Set up around the event venue, our chefs prepare "a la minute" taster size plates for people to enjoy as they mingle and circulate around the venue, passing from food station to food station. An excellent theme for any event, from corporate parties to weddings, you are sure to leave your guests thoroughly impressed.

Following are samples of our catering menus to tempt your taste buds and get your creative juices headed towards the creation of your own perfect menu.

To discuss your catering ideas and needs, contact Travis Hackl at 250.317.2055 or thackl@okanagansfinest.com.



Cocktail Reception Menu

Curried Salmon Gravlax
pumpernickel, capers, red
onion and cream cheese spread



Antipasto Station
grilled & marinated vegetables,
assorted breads & spreads,
pickles & olives



Ridge Carnito's
"jump-fried" beef, coarse sea
salt, cilantro, lime juice
& cajun-ranch slaw



Smid's Squid
Calamari Romesco
crispy-fried, almond breaded,
jumbo neon squid & roasted
red pepper sauce

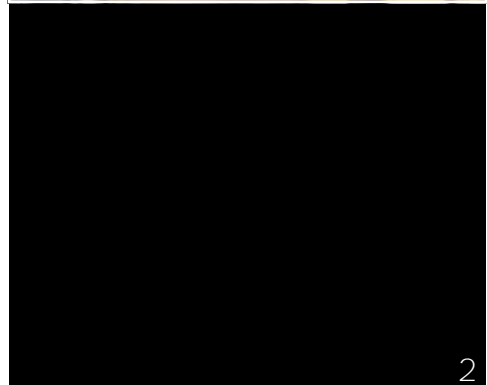
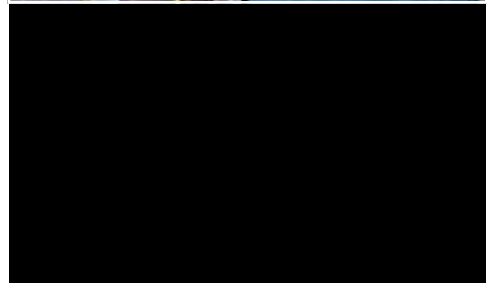


Assorted Pastries, Squares & Éclairs



Dark Chocolate Fruit Fondue

\$30 per person



Dinner Reception Menu #1

Cold Seafood Station

poached prawns, mussels, black pepper & lemon gravlax



Italian Deli Meats

mustards, breads & spreads



Olives & Pickles

marinated & grilled vegetables



Corkscrew Pasta Salad

spinach & artichoke hearts, zucchini & tomatoes

white wine vinegar & basil mayo



Caesar Salad

capers, parmesan, croutons & bacon bits



Pan Seared Halibut

daikon radish & cucumber salad,
dill mustard sauce & Indian candy



Hanging Beef Tender Steak

tomatoes & pea tips, garlic
herb vinaigrette



Import & Domestic Cheese Board

crackers, grapes & nuts

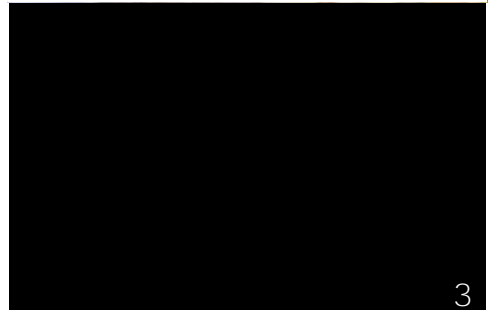
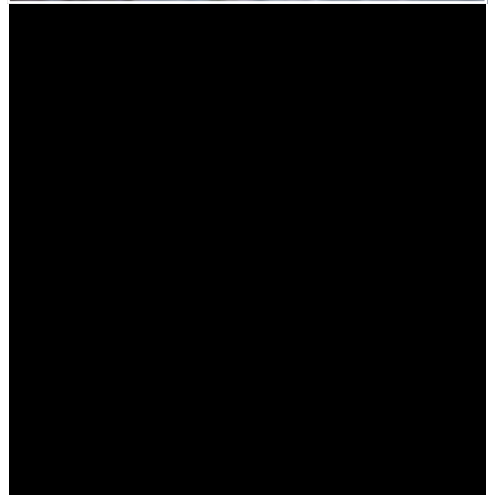
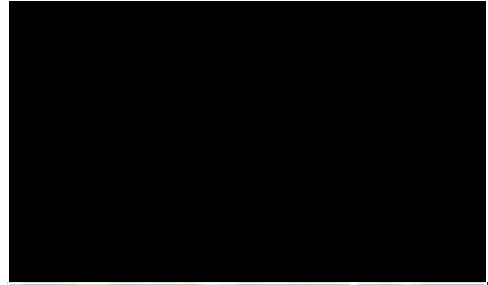


Assorted Pastries, Squares & Éclairs



Dark Chocolate Fruit Fondue

\$40 per person



Okanagan's Finest—Ridge Restaurant Catering Menus

Dinner Reception Menu #2

Cold Seafood Station

Indian candy & sweet potato salad, gremolata grilled squid, poached mussels, & salmon gravlax



Italian Deli Meats

cocktail rolls, mustards & spreads



Antipasto Platter

grilled & roasted vegetables, olives & pickles



Greek Salad

bell peppers & tomatoes, cukes & red onions
lemon herb vinaigrette, feta & black olives



Asian Noodle Salad

ginger soy sauce, shitake mushrooms, carrots & bok choy



Grilled Red Mullet

jalapeno corn bread & tomato-olive compote



Lemon Roasted Lamb Chops

hot chocolate vinaigrette & fennel spinach salad



Cajun-Fried Turkey Breast

cilantro rice & corn salsa



Import & Domestic Cheese Board

crackers, grapes & nuts

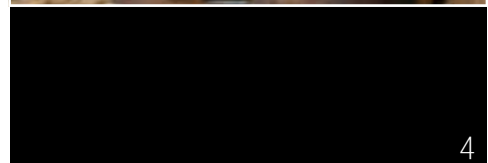
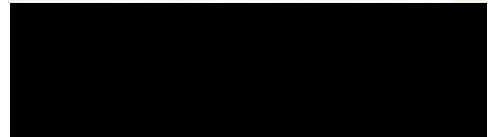
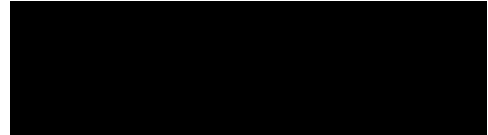


Assorted Pastries, Squares & Éclairs



Dark Chocolate Fruit Fondue

\$50 per person



Buffet Menu #1

Assorted Rolls

whipped butter



Rainbow Garden Greens

Okanagan's Finest Dressings



Red Skin Potato Salad

red onions, dill mustard sauce & chives



Asian Noodle Salad

ginger soy sauce, shitake mushrooms,
carrots & bok choy



Roasted Vegetable Antipasto

pickles & olives



Italian Deli Meats



Garlic Roasted Potatoes



Hot Buttered Summer Vegetables



Free Run Chicken Pasta

button mushroom cream,
field tomatoes & garden herbs



Carved Beef

rosemary jus, horseradish & mustards



Assorted Squares



Dark Chocolate Fruit Fondue



Maple Crème Caramel

cinnamon whipped *cream*

\$40 per person



Buffet Menu #2

Assorted Rolls

whipped butter



Rainbow Garden Greens

Okanagan's Finest Dressings



Asian Noodle Salad

ginger soy sauce, shitake mushrooms,
carrots & bok choy



Sweet Potato & Indian Candy Salad

dill mustard sauce & green onions



Roasted Vegetable Antipasto

pickles & olives



Cold Seafood Platter

house cured salmon gravlax

house smoked sockeye salmon

cold poached mussels & prawns



Garlic Roasted Potatoes



Hot Buttered Vegetables



Chive Roasted Ling Cod

Swiss chard &
tomato cream sea shell pasta



Carved Beef

rosemary jus, horseradish & mustards



Import & Domestic Cheese Board

crackers, grapes & nuts



Assorted Squares



Dark Chocolate Fruit Fondue



Maple Crème Caramel

cinnamon whipped cream

\$45 per person



Three Course Plated Dinner

Creamed Squash Purée
gremolata goat cheese crostini



Pan Seared Sockeye Salmon

"in season" fruit salsa &
chive roasted potatoes



Brandy Custard

dark chocolate coated banana bread
& raspberry sauce

\$45 per person



Four Course Plated Dinner

Poached Jumbo Prawn

P.E.I. mussels &
cocktail salsa



Herb & Garlic Salad

Romaine and pancetta, red onions,
crotonese cheese & caper berries



North Okanagan Free Run Chicken

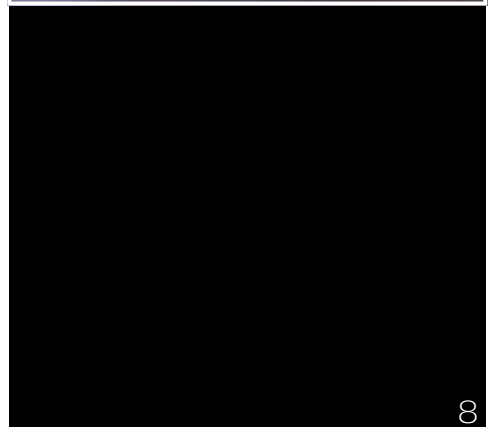
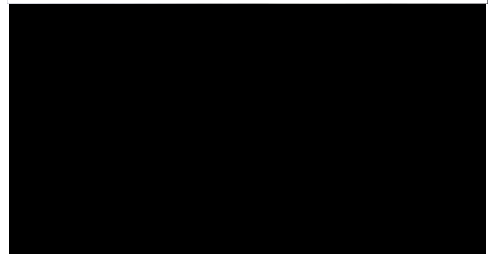
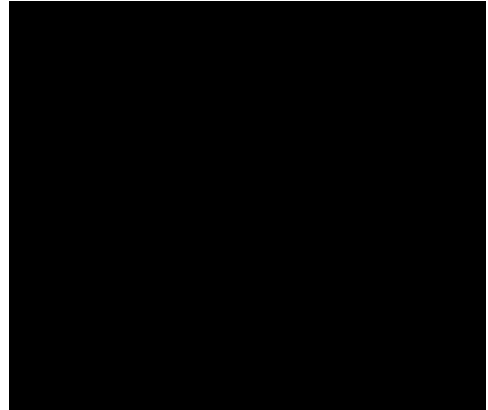
rosemary apple chutney,
roasted potatoes & vegetables



Dark Chocolate Coated Orange Mousse

white chocolate sauce
& raspberry coulis

\$55 per person



Five Course Plated Dinner

Warm West Coast Mussels

& Jumbo Prawn Salad

butter lettuce and arugula,
hot butter vinaigrette,
chervil & shallots



Yukon Gold Potato Soup

crispy pancetta bacon, leeks & thyme



Roasted Double Lamb Chop

charred kale, sun-dried
blueberries & red wine jus



Garlic Rubbed Pork Chop

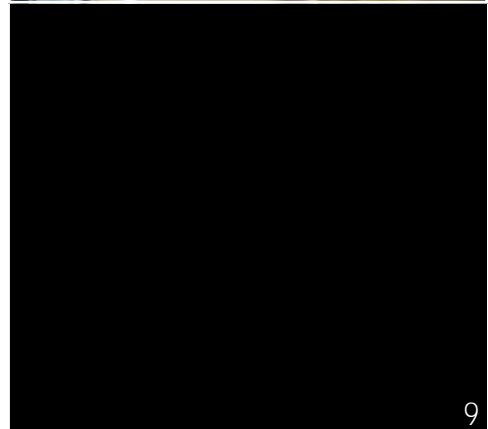
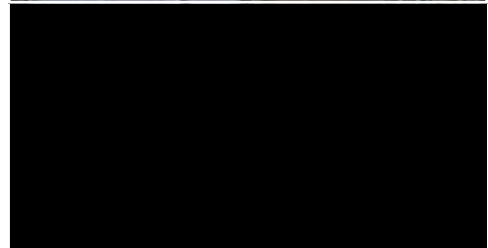
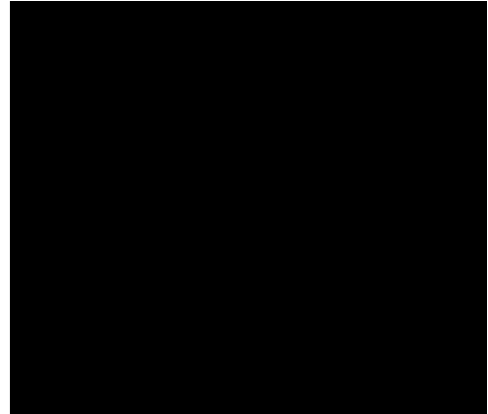
apple-fennel slaw,
rosemary potato cake & asparagus



Hot Chocolate Bread Pudding

vanilla bean ice cream &
cinnamon strawberries

\$65 per person



Six Course Plated Dinner

Pan-Seared Ling Cod

hot celery butter & Indian candy
whipped potatoes



Roast Atlantic Lobster &

Pumpkin Bisque

cauliflower mushrooms & chive cream



Late Harvest Greens &

Early Apple Salad

sun-dried blueberries and toasted walnuts,
stilton cheese & apple vinaigrette



Veal Escalope

papardelle pasta, leek
& morel mushroom cream



Rosemary Lamb Chops

black olive polenta,
spinach & merlot jus



Sorbet



Gianduja Chocolate Bombe

burnt pear flan &
blueberry coulis

\$75 per person

