



Grand Ridge Originals

Minimum 50 guests. Please ask about custom menus.

~All entrees come w/ Fresh Baked Bread~

“The Grand Ridge”

Hand Carved Beef Tenderloin

Bistro Filet, Hollandaise, Peppercorn Demi, Bleu Cheese Sauce

Grilled Halibut w/ Champagne Buerre Blanc

Wild Alaskan Halibut, Champagne, Shallots, Butter

Sea Salt Baked Potatoes w/ All the Accompaniments

Russet Potatoes, Sea Salt, Sour Cream, Bacon, Scallions, Butter, Cheddar Cheese

Asparagus & Truffle Risotto w/ Shaved Pecorino Cheese

Arborio Rice, Asparagus, Truffle Oil, Cream, Pecorino Romano

Emerald Cove’s Classic Caesar Salad

Romaine, Roasted Garlic Caesar Dressing, House Croutons, Lemon, Parmesan

\$38

Under the Tuscan Sun

Oven Roasted Chicken or Beef Lasagna w/ Grilled Vegetables

Oven Roasted Chicken or Seasoned Ground Beef, Fresh Lasagna Sheets, Grilled Vegetables, Rose Sauce

Grilled Vegetable Lasagna

Pasta Sheets, Grilled Vegetables, Marinara

Mushroom & Champagne Risotto

Arborio Rice, Vegetable Stock, Mushrooms, Champagne

Caprese Salad w/ Orange Infused Olive Oil

Artisan Greens, Tomatoes, Fresh Mozzarella, Garlic, Basil, Balsamic Vinegar, Olive Oil, Orange

\$22



Autumn

Grilled Chicken Breast w/ Plum Salsa

Chicken Breast, Plums, Tomatoes, Red Onions, Cilantro, Lime Juice

Chile Rubbed Pork Tenderloin w/ Ginger Jalapeno Jus

Pork Tenderloin, Chile Powder, Spices, Chicken Stock, Ginger, Jalapeno

Caramelized Onion and Garbanzo Bean Hash

Potatoes, Onions, Mushrooms, Garlic, Vegetable Stock

Lemon Steamed Rice

Lemon Juice, Peppers

Greens Salad w/ Balsamic Dijon Dressing

Artisan Greens, Spinach, Pickled Asparagus & Radish, Onions, Balsamic, Dijon, Olive Oil Blend

\$25

The Ruins

Garlic and Fennel Grilled Beef Tenderloin

Shoulder Tender, Fennel Seeds, Garlic, Fennel Oil

Lemon Marinated Prawns w/ Spicy Tzatziki Sauce

Prawns, Garlic, Lemon Juice, Yogurt, Cucumber, Chili Powder

Peppered Pasta w/ Roasted Tomato Cream

Pasta, Tomatoes, Shallots, Spices, Cream

Vegetables Athens

Roasted Potatoes, Zucchini, Eggplant, Tomatoes, Mint

Roasted Vegetable Spanakopita w/ Herbed Dipping Sauce

Vegetables, Filo Dough, Yogurt, Garlic, Herbs

\$23



The "Ranch"

Blackened Steak w/ Demi Glaze

Bistro Filet, Blackening Spices, Veal Stock

Roasted Half Chicken w/ Herbed Garlic Butter

Chicken, Roasted Garlic, Butter, Parsley, Basil

Bleu Cheese Mashed Potatoes

Yukon Gold Potatoes, Cream, Butter, Bleu Cheese, Herbs

Grilled Asparagus w/ Balsamic Drizzle

Washington Asparagus (when in season), Balsamic Reduction

Baby Spinach w/ Fire Roasted Tomatoes & Gorgonzola w/ Assorted Dressings

Local Spinach (when in season) Tomatoes, Garlic, Herbs, Gorgonzola

\$25