

Rolling Ridge Retreat and Conference Center
660 Great Pond Road, North Andover, MA 01845

Rolling Ridge

† Retreat and Conference Center

Catering Menu

Our Chef created a variety of Menu options for your retreat, conference, get together or social event here at Rolling Ridge. As we focus our Culinary direction towards sustainable and local grown ingredients, we also would like to share with you that all our menus are nutritional balanced and contribute to your well being. Our Menus are healthy and include popular superfoods that can boost your immune system.



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Retreat Food Service

Choose your best value option for your Retreat.

We offer standardized food service options for your Groups Retreat.

All our meals include or offer vegetarian options; please tell us about special nutritional needs or allergy concerns. *(For special and pre set menu options, please see Conference Menu)*

Breakfast table

continental breakfast \$6.75

*season's best fruit salad, assorted cold cereals with skim, 2% and whole milk
fresh baked muffins, breakfast breads, assorted fruit preserves
and sweet butter*

Extended breakfast \$9.50

*Includes continental breakfast, chef's choice of pancakes, French toast
Or waffles, Vermont maple syrup*

Rolling Ridge Brunch Buffet \$14

*Includes continental breakfast, chef's choice of 2, pancakes, French toast
Or waffles, Vermont maple syrup, Carved Ham, 1 hot entrée, selection of tart, pies and petit fours for dessert*

Lunch table

Rolling Ridge Lunch Time \$10 *

Chef's choice of sandwich, accompanied by seasonal soup or salad, chocolate chip cookies

Rolling Ridge Deli buffet \$13

Build your own sandwich. Selection of assorted meats, cheeses, sandwich fixings and salads, chocolate chip cookies

Hot Lunch \$13 *

Chef's Choice of entrée, accompanied by seasonal soup or salad, chocolate chip cookies

Dinner table

Rolling Ridge Dinner Time \$15

Chef's Choice of entrée, accompanied by seasonal soup or salad, chocolate fudge brownies or Rolling Ridge Cheesecake

Dinner Buffet \$19

Chef's Choice of two hot entrée, seasonal vegetables and starch, seasons' best salad and fruit, chocolate fudge brownies and Rolling Ridge Cheesecake

Snack Time

Break \$3.50

Chef's choice of home baked item or fruit, available all day

** buffet upgrade \$3 per person*

Gourmet breakfast

If you are in the mood for a special treat or you like to provide extra special hospitality to your attendees, we have some gourmet breakfast options for you. To upgrade your renewal experience, and to start your groups day rejuvenated and balanced, our Executive Chef Tobias Marx created some nutritious breakfast opportunities.

breakfast table

All breakfast tables include freshly brewed equal exchange® regular and decaffeinated coffee, assorted equal exchange® teas, chilled orange and cranberry juices

Daylight \$7.50

*Season's best fruits and berries assorted cold cereals with skim, 2% and whole milk
Fresh baked pastries, breakfast breads, assorted fruit preserves, honey, sweet butter*

Rolling Ridge classic

*Streusel muffins, flakey croissants, season's best fruits and berries, fresh baked pastries, breakfast breads, assorted fruit preserves, honey, sweet butter, farm fresh scrambled eggs with chives
Smoked bacon, sweet pork sausage, Breakfast potatoes*

Rolling Ridge revitalize**

*Season's best fruits and berries, whole grain muffins and Bagels, crunchy granola, steel cut oatmeal with dried fruit, brown sugar, and maple Syrup,
Farm fresh scrambled egg whites with spinach low fat turkey sausage, smoked bacon, breakfast potatoes
Low fat yogurt, soy and 2% milk*

Breakfast enhancements

We also can upgrade any of your selections with special customized breakfast items.

****rich in antioxidants, phytonutrients and balanced
Nutrition. These nutritional powerhouse foods can help
extend your health span - the extent of time you have to
Be healthy, vigorous and vital.**



Gourmet breakfast (cont.)

plated breakfast

For those who enjoy even more peace and quite in the morning we offer a great variety of already plated breakfast options. Our dedicated staff will serve your group after they relaxed at our breakfast tables.

Classic plated breakfast \$8

Farm fresh scrambled eggs with your choice choice of maple cured ham steaks, apple wood smoked bacon or country sausage, assorted muffins, fresh baked Danish and flaky croissants, fruit preserves and sweet butter

Indulge healthy breakfast \$9

Reduce fat muffins and bagels, fruit preserves and sweet butter, egg whites or egg beaters with chives roasted turkey sausage and breakfast potatoes

Another healthy option \$9

Yogurt parfait with granola and berries, reduced fat muffins and bagels, fruit preserves and sweet butter, smoked turkey frittata with spinach, asparagus, red pepper, broccoli, grated Italian cheese and breakfast potatoes

Break time

Multi day events like retreats and conferences can be very demanding on your soul. To nourish your soul & mind, we designed some delightful break times for you and your guest. Chef Tobias Marx created all his break times with you and your well being in mind.

Breaks

Rejuvenate \$6

Whole fresh fruit, assorted dried fruits, toasted almonds, granola trail mix vegetable chips & fresh squeezed green machine and mighty mango juices

Recharge \$4

Freshly brewed equal exchange® regular and decaffeinated coffee, assorted equal exchange® teas, chocolate covered espresso beans

Constant cravings \$5

Fresh baked cookies, brownies and blondies, chilled skim, 2% and whole milk, assorted soft drinks

Citrus break \$7

Luscious lemon bars, lemon macadamia nut bread, key lime tarts, citrus and tropical fruit selection & chilled lemonade

Break enhancements

Fresh whole fruit \$1
Fresh baked cookie \$1
Bag of potato chips \$2

Specialty coffee cakes:
Vanilla marble, cinnamon apple, blueberry sour cream
(Per cake: serves 10) \$12

Petit fours and assorted truffles to include:
Salted caramel, Irish cream, white chocolate with key
Lime, milk chocolate with coconut (per dozen) \$20

Assorted cupcakes
Gold cake, chocolate mousse filling, Chocolate cake,
white chocolate mousse filling (per dozen) \$15

Haagen-Dazs® ice cream bar (per dozen) \$25

Freshly brewed equal exchange® regular and decaffeinated
Coffee, assorted equal exchange® teas 3

Children & Youth Retreats

Here at Rolling Ridge we are committed to provide an awesome and fantastic experience for our entire guest. With this new menu category, we appreciate our youngest customers, so we explored kid's values and acted to provide a quality menu choice, which will please all children.

Take out with-out

Feel like ordering pizza. Great, why don't you let us know, and we will prepare take out style pizza for you, without the wait. You tell us what, when and how much, and we have boxes ready for you in no time. Our most popular choices are right here, or we certainly customize for your taste.

Pizzas available in	small 9"	medium 12"	large 16"	x-tra large 24"
Three Cheese Pizza	\$ 7.00	\$ 8.40	\$11.20	\$14.00
Pepperoni Pizza	\$ 7.50	\$ 9.00	\$12.00	\$15.00
Italian Sausage Pizza	\$ 7.75	\$ 9.30	\$12.40	\$15.50
Margarita Pizza	\$ 8.00	\$ 9.60	\$12.80	\$16.00
Chicken Pesto Pizza	\$ 8.50	\$10.20	\$13.60	\$17.00
BBQ Chicken Pizza	\$ 8.50	\$10.20	\$13.60	\$17.00

Take In not out

All "Take In not out" menu choices are available for you to be picked up in our Kitchens Pick Up window.

Sides available as	6 pc.	9 pc.	1 dz	2 dz
Chicken Nuggets	\$ 4.00	\$ 5.50	\$ 6.50	\$12.00
Chicken Buffalo wings	\$ 3.65	\$ 5.25	\$ 6.25	\$11.50
Salad available for	For 1 p.	For 6 p.	For 12 p.	For 24 p.
Italian Salad	\$ 2.75	\$15.00	\$27.00	\$48.00

Rolling Ridge 1 foot long

Philly Cheese Steak	\$ 6.50
Chicken Parmesan	\$ 6.50

Dessert

sizes	6 pc.	1 dz	2 dz	3 dz
Chocolate Chip Cookies	\$ 5	\$ 9	\$ 17	\$ 25

Picnic at the ridge

a season inspired,

region admired,

value creating,

taste butt amazing,

occasion

We invite you to celebrate this years BBQ season with us.
Host your kid, youth, or any other summer holiday event right here at Rolling Ridge.

Our newly created picnic areas are unique in the region, and will be a relaxed and
rejuvenating affair for you and your guest.

Please find special designed Picnic and BBQ menus on the following pages.

Our Picnic menu includes planning, set-up, teardown, BBQ grills, cooks, & buffet-style food, service, heavy duty 100% organic & biodegradable eating utensils, plates and napkins, buffet table coverings, Ice, and all the attention necessary for a successful event.

Menu Pricing

We redesigned our prices for 2009, to help you through this challenging times. We want you to know that we understand how struggling it can be, and here at Rolling Ridge we believe that we found a way to help you making your summer picnic or affair possible

Package pricing*:	the standard \$17	the essential \$22	the ridge \$25
Entrees	<i>choose 2</i>	<i>choose 3</i>	<i>choose 4</i>
Mesquite Grilled Chicken			
Pork Spare Ribs			
Santa Maria Tri Tip			
All Beef Hamburgers			
All Beef Hotdogs			
Italian Sausages			
Veggie Burgers			
Side Dishes	<i>choose 2</i>	<i>choose 4</i>	<i>choose 5</i>
Corn on the Cob			
Country Potato Salad			
Tossed Green Salad			
Seasonal Fruit Salad			
Cold Pasta Salad			
Boston style baked Beans			
Breads	<i>choose 1</i>	<i>choose 2</i>	<i>choose 2</i>
Garlic Bread Hot off The Grill			
Fresh Diner Rolls			
Sliced Breads			
French Rolls			
Sough Dough Rolls			
Dessert	<i>choose 1</i>	<i>choose 2</i>	<i>choose 3</i>
Fresh Sliced Watermelon			
Assorted Cookies			
Fresh Made Brownies			
Assorted Ice Cream Bars			
Assorted Baked Goods			

Don't feel like choosing?

The basic \$12

Hamburgers & Hot Dogs with condiments, Greens, Potato & Pasta Salad, watermelon slices

Kids Menu (Ages 6-13) \$7

Hamburger & Hot Dog with condiments, Potato and Pasta Salad, Garlic bread

Some rules

Picnic attendees are able to visit the all-you-can-eat barbecue buffet as often as they. Upon arrival your guests will be able to snack on Chips and our fresh made Salsa.

Beverage Option

Self Serve Assorted beverages that include:

Assorted regular and diet soft drinks, lemonade, bottled waters, ice tea, ice, and
beverage bin. \$3

Get Together & Social Catering

Having your reception, bar mitzvah, wedding, luncheon, holiday party or other social gathering at Rolling Ridge might be opening some delightful culinary opportunities for you. We believe in creation, so it is only understandable that we focus on creating the perfect culinary choice for you.

The following is just a collection of some possibilities, so you can indulge and excite yourself on what we have to offer.

Reception table

Field greens crudités

crisp raw vegetables, blue cheese dip, spicy lemon feta dip, roasted eggplant basil pesto, red pepper hummus and ranch

Middle eastern display

hummus, baba ghanoush, tabouleh, lebene, hand rolled stuffed wine leaves, assorted olives, toasted pita chips

Domestic cheese

Vermont cheddar, aged provolone, smoked gouda, havarti, crusty baguette and crackers

Artisan cheese

l'essence du fromage with fig compote, creamy gorgonzola, caramelized dates, Vermont majestic cheddar with grapes, double cream brie with lavender honey, selection of goat cheeses with spiced walnuts, crusty baguette, crackers and herb lavosh

Antipasto

balsamic roasted vegetables, marinated olives, marinated grilled artichokes, Genoa salami, Capricola, Prosciutto, herb Focaccia and grissini

Old fashioned ice cream bar

vanilla and chocolate ice cream, hot fudge, caramel and strawberry sauces, fresh whipped cream, toasted nuts, cherries, chocolate shavings, m & m's and cookie

Italian pastry display

tiramisu, sweet ricotta cannolis, almond macarons and white and dark chocolate mousse

Sweet table display

assortment of tortes and cakes, white and dark chocolate mousse, chocolate dipped strawberries, freshly baked cookies and double fudge brownies



Finger foods

Cold canapés

Prosciutto melon skewer

Buffalo mozzarella with tomato basil on olive bruschetta

Seared tuna, cucumber, pickled ginger

Grilled tequila shrimp, cilantro aioli

Vegetable sushi rolls, sticky soy glaze

Smoked salmon pin wheel

Hot canapés

Mini Beef or Chicken wellington

Roasted scallop wrapped in bacon

Murg malai aromatic spiced mild chicken skewer, mint Chutney

Saltimbocca bites

Cashew chicken spring roll, soy ginger sauce

Spanakopita, garlic cream

Honey grilled chicken satay, peanut sauce

Dinner Table

A selection of some of our most interesting dinner table options.

Chilled beginnings

Antipasto cocktail with grilled artichokes, sundried tomatoes,
Haricot verts and marinated mozzarella dumplings, balsamic
Glaze drizzle, stirred with prosciutto cheese stick

Warm beginnings

Pan seared scallop on soft crab polenta, pea tendrils with tomato saffron emulsion and chive oil
Mushroom agnolotti, tomato and leek salad, gorgonzola cream

Greens

Red and yellow tomato, buffalo mozzarella napoleon, micro green, balsamic reduction
Grilled romaine wedge, St. Joseph blue cheese, toasted pine nuts, aged balsamic vinaigrette
Boston bib, cured tomatoes, marinated artichoke, fresh mozzarella and grilled asparagus



Soups

Watermelon and tomato gazpacho
Creamy lobster bisque, cognac cream, flakey pastry
New England clam chowder, oyster crackers

Main

Seared 10oz natural raised New York sirloin steak
Slow oven braised beef short ribs
Wasabi crusted salmon
Seared free range chicken breast
Char grilled swordfish

Sweets

Tiramisu, espresso anglaise
Chocolate pecan tart, vanilla sauce
Tobi's cheese cake

How much?

Our pricing is very straightforward. Besides some exceptions, all available menu options can be chosen within our package deals.

Menu Pricing

If you choose from any of the previous Dinner Menu items your package could be:

3 course Menu per person 30
(Appetizer-Entrée-Dessert)

4 Course Menu per person 38
(Salad/soup-Appetizer-Entrée-Dessert)

5 Course Menu per person 44
(Soup-Salad-Appetizer-Entrée-Dessert)

All Menus include Bread and Butter Service!

All Menus have an option for vegetarian dishes included!

All Menu prices include Service, linens, all needed set up!

Reception Pricing

Special reception package will be customized to fit your personal tastes and needs.