



Founder's Club

U.S. OPEN CHAMPIONSHIP

THE COUNTRY CLUB
BROOKLINE, MASSACHUSETTS

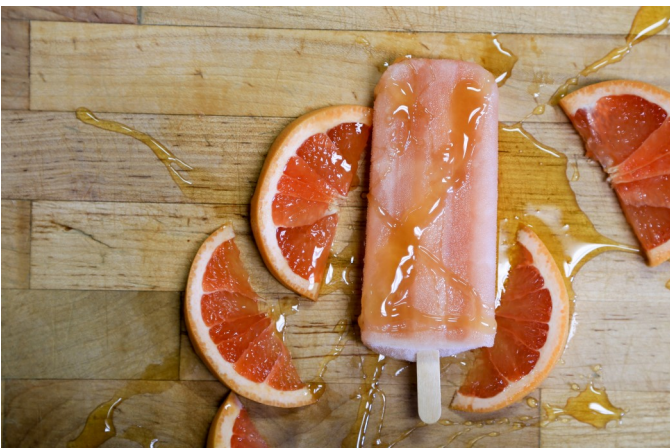
June 15—19, 2022

ridgewells
CATERING

Founder's Club

WEDNESDAY, JUNE 15—SUNDAY, JUNE 19

2022



Breakfast

WEDNESDAY, JUNE 15—SUNDAY, JUNE 19

Available 8:00 AM to 11:00 AM



Everyday Options

ALL DAY COFFEE AND TEA SERVICE

Half And Half, 2% Milk, Oat Milk
Sugar In The Raw, Truvia

PREMIUM CHILLED COFFEE BEVERAGES

Canned Cold Brew And Lattes

ORANGE JUICE

SEASONAL WHOLE FRUIT *V, GF*

ASSORTED GREEK YOGURTS *Veg, GF*

Vanilla, Strawberry, Blueberry

MONTILIO'S BAKING COMPANY'S PASTRY COLLECTION *Veg, N*

Locally Made And Delivered Fresh Each Morning
Served with Butter

STEEL CUT OATS STATION *V, GF, N*

Slivered Almonds, Dried Cranberries, Brown Sugar

BLACKBIRD DOUGHNUT COLLECTION *Veg, N*

Boston Cream Pie, Everything Bagel, Glazed Chocolate Cake
Seasonal Flavor, Rotating Daily Special

Rotating Daily Selections

Wednesday

BREAKFAST HAND PIES *Veg**

Ham, Breakfast Potatoes, Egg, Red Bell Pepper, Monterey Jack, Or
Egg, Spinach, Gruyère

Thursday

MORNING BREAKFAST BURRITOS *Veg**

Chorizo, Egg, Cheddar, Flour Tortilla, Or
Egg, Cheddar, Flour Tortilla

Served with Pico De Gallo

Friday

SUNRISE CROISSANT SANDWICHES *Veg**

Rosemary Cotto Ham, Egg, Cheddar, Or
Egg, Cheddar

Saturday

BREAKFAST HAND PIES *Veg**

Ham, Breakfast Potatoes, Egg, Red Bell Pepper, Monterey Jack, Or
Egg, Spinach, Gruyère

Sunday

MORNING BREAKFAST BURRITOS *Veg**

Chorizo, Egg, Cheddar, Flour Tortilla, Or
Egg, Cheddar, Flour Tortilla

Served with Pico De Gallo

Breakfast

WEDNESDAY, JUNE 15—SUNDAY, JUNE 19

Available 8:00 AM to 11:00 AM



Omelets & Scrambles

Choose a signature omelet/scramble or build your own

Served with Potatoes O'Brien

SIGNATURE OMELETS AND SCRAMBLES

BREAKFAST ESSENTIALS *GF*

Sausage, Cheddar, Tomatoes, Green Onions

EARLY RISERS *GF*

Ham, Mushrooms, Feta

VEGGIE OVERLOAD *Veg, GF*

Spinach, Tomatoes, Mushrooms, Red Onions

Green Onions, Feta

BUILD YOUR OWN

Toppings may include:

Sausage, Ham, Cheddar, Feta, Spinach, Tomatoes

Mushrooms, Red Onions, Green Onions

Toast Station

Choose a signature toast or build your own

SIGNATURE TOASTS

THE CLASSIC ONE *V, DF*

Avocado, Arugula, Grape Tomatoes, Pickled Red Onions

Cracked Pepper, Sea Salt, Olive Oil Drizzle

Iggy's Ancient Grain Bread

THE NUTTY ONE *Veg, N*

Almond Butter, Chia Seeds, Bananas

Honey, Iggy's Sourdough Bread

THE PROTEIN ONE *Veg, DF*

Avocado, Hard-Boiled Eggs, Grape Tomatoes, Sea Salt

Cracked Pepper, Iggy's Sourdough Bread

BUILD YOUR OWN

Toppings may include:

Avocado, Almond Butter, Hard-Boiled Eggs

Bananas, Arugula, Grape Tomatoes, Pickled Red Onions

Chia Seeds, Olive Oil, Honey, Sea Salt, Cracked Pepper

Iggy's Ancient Grain, Iggy's Sourdough Bread

Lunch

WEDNESDAY, JUNE 15—SUNDAY, JUNE 19

Available 11:00 AM to 3:00 PM



The Boston Garden

Choose a signature salad or build your own

SIGNATURE SALADS

THE CHAMPIONS

Flank Steak, Mixed Greens, Tomatoes
Cucumbers, Pickled Red Onions
Red Bell Peppers, Poblano Ranch

THE MAINE BLUEBERRY AND QUINOA

Chicken, Quinoa, Spinach, Blueberries
Goat Cheese, Pepitas, Champagne Vinaigrette

THE VEGETARIAN GREEK *Veg*

Falafel, Mixed Greens, Grape Tomatoes
Cucumbers, Pickled Red Onions, Olives, Feta
Herb Vinaigrette

BUILD YOUR OWN

Toppings may include:

BASE: Mixed Greens, Spinach, Quinoa

PROTEINS: Flank Steak, Chicken, Falafel

TOPPINGS: Grape Tomatoes, Cucumbers
Pickled Red Onions, Olives, Red Bell Peppers
Blueberries, Goat Cheese, Feta, Pepitas

DRESSINGS: Champagne Vinaigrette
Herb Vinaigrette, Poblano Ranch

Sandwich Stop

Choose a signature sandwich or build your own

SIGNATURE SANDWICHES

TURKEY TEE

Turkey, Cheddar, Lettuce, Tomatoes, Pickles
Mayonnaise, Iggy's Dark Rye Bread

FAIRWAY SPECIAL

Chicken Salad, Lettuce, Pickled Red Onions
Iggy's Multigrain Bread

THE GREEN *Veg, DF*

Hummus, Spinach, Tomatoes, Cucumbers
Banana Peppers, Spicy Mustard
Iggy's Multigrain Bread

BUILD YOUR OWN

Toppings may include:

BREAD: Iggy's Multigrain, Iggy's Dark Rye

PROTEINS: Turkey, Chicken Salad, Hummus

TOPPINGS: Cheddar, Swiss, Lettuce, Pickles
Tomatoes, Pickled Red Onions, Spinach
Cucumbers, Roasted Red Peppers
Banana Peppers

SPREADS: Mayonnaise, Spicy Mustard

Grab N Go Selections

Available from 11:00 AM—7:00 PM

SEASONAL WHOLE FRUIT *V, GF*

INDIVIDUAL BAGS OF CAPE COD CHIPS *Veg, GF*

COOKIE COLLECTION *Veg, N*

ASSORTED BROWNIES AND BARS *Veg, N*

ARTISAN ICE CREAM SANDWICHES

WILD POPS

Featuring Brookline's very own Wild Pops, known for their
gourmet popsicles that use only real, fresh and in-season ingredients!

Strawberry Coconut, Grapefruit
Spicy Pineapple, Dark Belgian Chocolate

Lunch

WEDNESDAY, JUNE 15—SUNDAY, JUNE 19

Available 11:00 AM to 3:00 PM



Rotating Daily Specials

WEDNESDAY

HONEY MUSTARD BBQ TURKEY TIPS *GF, DF*
Peppers, Onions

THE NORTH END SPUCKIE
Mortadella, Salami, Capicola, Provolone, Oil
Vinegar, Oregano, Roasted Red Peppers
Banana Peppers, Sub Roll

**HONEY ROASTED CARROTS AND
SUMMER SQUASH** *V, GF*

RED POTATO AND GREEN BEAN SALAD *V, GF*

THURSDAY

GRILLED CHIMICHURRI CHICKEN *GF, DF*
Pepper Mélange

BOSTON BEEF SANDWICH
Cheddar, BBQ Sauce, Horseradish Sauce
Onion Roll

SOUTHWEST PASTA SALAD *Veg*
Farfalle, Corn, Black Beans, Squash, Tomatoes

FRESH CUCUMBER SALAD *Veg, GF*
Fresh Dill, Red Onions, Carrots, Vinegar

FRIDAY

APRICOT GLAZED CHICKEN BREAST *GF, DF*
BBQ Spice Rub, Guajillo Apricot Glaze

SHRIMP SALAD ROLL *SH*
Lemon Aioli, Tarragon, Celery, Split Top

ROASTED LEMON ASPARAGUS *V, GF*

BAKED BEAN SALAD *V, GF*
Frisée, Navy Beans, Red Beans, Barley
Celery, Green Onions, Peppers
Molasses And Mustard Vinaigrette

SATURDAY

BROWN SUGAR BOURBON STEAK TIPS *GF, DF*
Charred Green Onions

CRANBERRY TURKEY SANDWICH
Cranberry Aioli, Muenster, Bibb Lettuce
Cranberry Pecan Bread

GARLIC AND HERB ROASTED POTATOES *V, GF*

CURRIED CAULIFLOWER SALAD *V, GF*
Quinoa, Chickpeas, Red Onion, Cilantro

SUNDAY

SMOKED BRISKET *GF, DF*

LEMON BAKED COD SANDWICH
Lettuce, Capers Tartar Sauce, Brioche

**BROCCOLI WHITE CHEDDAR
MACARONI AND CHEESE** *Veg*

KALE POWER SLAW *V, GF*

Everyday Offerings

LEGAL SEAFOOD'S CLAM CHOWDAH *SH*
Oyster Crackers

Snack

WEDNESDAY, JUNE 15—SUNDAY, JUNE 19

Available 3:00 PM—7:00 PM

Daily Rotating Specials

WEDNESDAY

COD AND POTATO CAKES *GF, DF*

Caper Tartar Sauce

CAPRESE CUPS *Veg, GF*

Cherry Tomatoes, Mozzarella Pearls, Basil
Balsamic Glaze

MEDITERRANEAN GRAZING DISPLAY *Veg*

Tzatziki, Hummus, Pita Chips, Celery
Baby Peppers, Cucumbers

THURSDAY

CHICKEN BRUSCHETTA SLIDERS

Basil Aioli, Roasted Tomato, Butter Lettuce

FARM FRESH CRUDITE *Veg, GF*

Cucumbers, Rainbow Carrots
Sugar Snap Peas, Cauliflower, Radishes
Goat Cheese Herb Dip, Hummus

FRESH CHIPS AND DIPS *V, GF*

Pico De Gallo, Guacamole, Mango Salsa

FRIDAY

PEKING DUCK SPRING ROLLS

Blackberry-Habanero Sauce

CAPRESE CUPS *Veg, GF*

Cherry Tomatoes, Mozzarella Pearls, Basil
Balsamic Glaze

MEDITERRANEAN GRAZING DISPLAY *Veg*

Tzatziki, Hummus, Pita Chips, Celery
Baby Peppers, Cucumbers

SATURDAY

FRIED CHICKEN STRIPS

Honey Mustard, BBQ Sauce, Ketchup

FARM FRESH CRUDITE *Veg, GF*

Cucumbers, Rainbow Carrots
Sugar Snap Peas, Cauliflower, Radishes
Goat Cheese Herb Dip, Hummus

FRESH CHIPS AND DIPS *V, GF*

Pico De Gallo, Guacamole, Mango Salsa

SUNDAY

CHORIZO EMPANADAS

Fresh Pico De Gallo

CAPRESE CUPS *Veg, GF*

Cherry Tomatoes, Mozzarella Pearls, Basil
Balsamic Glaze

MEDITERRANEAN GRAZING DISPLAY *Veg*

Tzatziki, Hummus, Pita Chips, Celery
Baby Peppers, Cucumbers

2022

Grab N Go Selections

Available from 11:00 AM—7:00 PM

SEASONAL WHOLE FRUIT *V, GF*

INDIVIDUAL BAGS OF CAPE COD CHIPS *Veg, GF*

COOKIE COLLECTION *Veg, N*

ASSORTED BROWNIES AND BARS *Veg, N*

ARTISAN ICE CREAM SANDWICHES

WILD POPS

Featuring Brookline's very own Wild Pops, known for their gourmet popsicles that use only real, fresh and in-season ingredients!

Strawberry Coconut, Grapefruit
Spicy Pineapple, Dark Belgian Chocolate

Chef Attended Stations

LOADED BOSTON

TOTS STATION *Veg**

Crispy tater tots topped with your choice of:

Short Rib, BBQ Pulled Chicken

Maple Baked Beans

Vermont Cheddar Cheese Sauce

Green Onions, Tomatoes, Sour Cream

THE CANNOLI BAR

Cannolis will be filled to order, using the freshest ingredients provided by local bakery, Montilio's

Traditional Cannoli Shells

Classic Ricotta Filling

Dipped in Mini Chocolate Chips Or
Crushed Pistachios

Beverages

WEDNESDAY, JUNE 15—SUNDAY, JUNE 19



Service Details

MORNING SELF-SERVICE

8:00 AM—11:00 AM

Cans of soda and bottled water will be available each morning in self-service barrel coolers.

BAR SERVICE

11:00 AM—7:00 PM

Bartenders, sodas, mixers, bottled water, ice bar fruit, and cups and napkins

18TH SKYBOX SERVICE

8:00 AM—11:00 AM

Canned soda and bottled water available for self-service

11:00 AM—7:00 PM

Light snacks, beer, wine and non-alcoholic selections will be available

Bar Selections

Specific brands will be released at a later date. Ridgewells reserves the right to substitute any bar selection(s) with a comparable brand of similar quality.

FULL BAR

BEER

(2) Domestic, (1) Domestic Light, (1) Import
(1) Seltzer, (1) Non-Alcoholic

WINE

(1) White, (1) Red, (1) Rosé, (1) Sparkling

LIQUOR

(1) Vodka, (1) Gin, (1) Rum, (1) Scotch, (1) Whiskey

BREAKFAST BEVERAGES

Mimosas, Bloody Marys

NEW ENGLAND CRAFT BREWS

Selection of three local craft brews

Event Alcohol Policy

The consumption and possession of alcoholic beverages on championship grounds by persons under the age of 21 is strictly prohibited. In accordance with Massachusetts state law, Ridgewells service personnel have the right to request identification from anyone believed to be under the age of 21 and refuse service of alcoholic beverages without proper identification. Furthermore, any individual visibly under the influence of alcohol or drugs, showing signs of intoxication, appearing to be a threat to themselves or others, and/or acting disorderly will not be served.