

# RAM<sup>®</sup>

*Restaurant & Brewery*

## PARTY TRAYS

Please allow 72 hour notice on all party trays. Each tray below provides a sampling for approximately 25 guests. All trays available Dine-In and Carry-Out.

**LARGE TIGER PRAWN COCKTAIL** Large poached and chilled prawns. Served with zesty cocktail sauce and fresh lemon 5lbs for \$150

**CHEESY SPINACH DIP** Served with garlic crostini. 6lbs \$70

**CRAB, SHRIMP & ARTICHOKE DIP** Served with garlic crostini 6lbs \$130

**MEATBALLS** Oven baked and served with your choice of BBQ, Teriyaki or Marinara. 5lbs approx 80 Meatballs \$55

**VEGGIES & DIP** Fresh seasonal vegetables with buttermilk ranch dressing dip. 8lbs for \$35

**CHICKEN TENDERS** Battered chicken breast meat cooked golden. With BBQ & Ranch dipping sauces. 5lbs approx 60 Tenders \$75

**HOT WINGS** Crispy wings dipped in Frank's hot sauce. Served with carrots, celery and Bleu Cheese dressing. 5lbs approx 60 Wings \$50

**FIESTA LAYERED DIP** Layers of refried beans, sour cream, guacamole, Cheddar & Jack cheeses, tomatoes, jalapenos and green onions. Served with seasoned corn chips and fresh salsa. 9lbs \$50

**FRESH FRUIT TRAY** A fresh seasonal variety. 9lbs \$50

**CLUBHOUSE SANDWICH PLATTER** Bacon, ham, turkey, lettuce, tomato, swiss and cheddar, mayonnaise on toasted white bread. 16 Half Sandwiches \$70

### **DELI BAGUETTE SANDWICH PLATTER**

Turkey, ham, roast beef, swiss and cheddar cheese, green leaf lettuce, tomato, red onion, banana peppers and Grape Serrano Vinaigrette. 15 Sandwiches \$75

**CHEF'S CHOICE PETITE PASTRY TRAY** Approx 60 Small pastries \$45

### **BREAD PUDDING**

House made bread pudding with caramel sauce. Approx 27 Servings \$50

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## BUFFET SELECTIONS

25 Person Minimum

**RAM BURGER BAR** 7oz burger on a kaiser bun.

**TOPPINGS CHOICES:** hickory smoked bacon | spicy fried onion crisps | grilled onions | cheddar & swiss

**CONDIMENTS:** catsup | mustard | mayo | lettuce | tomato | onion | pickle | 1000 island

Served with cole slaw, Ram chips and garlic sour cream. \$300 | \$12.00 for every additional person

**MEXICAN BUFFET SPICY BEEF & CHICKEN TACO BAR and PORK ENCHILADAS.** Includes borracho black beans, spanish rice, tortilla chips & salsa and **BUILD YOUR OWN NACHOS** with our spicy cheese sauce, pico de gallo, jalapeños, sour cream & guacamole. \$350 | \$14 for every additional person

**ITALIAN FEAST** Chicken Parmesan & our Tuscan Lasagna (sub Garden Vegetable Lasagna on request). Served with pasta, tuscan meat sauce, garlic alfredo sauce, caesar salad & rosemary buttered bread sticks. \$400 | \$16 for every additional person

**BREW MASTER BUFFET** Melt in your mouth Porter Pot Roast, Whiskey Madeira Chicken, whipped potatoes, cheesy pasta, riviera garlic buttered vegetables, Big Horn Spinach Salad (sun-dried tomato, artichoke heart, tomato, hard-cooked egg wedge, feta cheese, slivered almonds, croutons, baslamic vinaigrette) \$450 | \$18 for every additional person

**SLOW ROASTED BBQ BUFFET** Amber Ale basted Big Red Baby Back Ribs, bbq pulled pork on slider buns, bbq chicken wings, cole slaw, fireside beans, honey cornbread and Big Horn Spinach Salad (sun-dried tomato, artichoke heart, tomato, hard-cooked egg wedge, feta cheese, slivered almonds, croutons, baslamic vinaigrette) \$500 | \$20 for every additional person

**TRIPLE PLAY DINNER BUFFET** Oven roasted turkey breast with citrus cranberry sauce, brown sugar and mustard glazed smoked pit ham, Ram seasoned slow roasted midwest beef, turkey and beef pan gravy, whipped potatoes, traditional herbed dressing, riviera garlic buttered vegetables, caesar salad and rosemary buttered bread sticks. \$550 | \$22 for every additional person

**MIDWEST PRIME RIB BUFFET** 12oz cut of slow roasted USDA choice prime rib served with creamy horseradish, grated horseradish, au jus, baked potatoes with all the fixings (butter, sour cream, grated cheese, sliced green onions, and bacon pieces), chef's seasonal vegetable, caesar salad and rosemary buttered bread sticks. \$650 | \$26 for every additional person

### ADD DESSERT TO ANY BUFFET

- Chef's Choice Petite Pastry Tray | \$2 per person
- Bread Pudding with caramel sauce | \$2 per person