

RAM[®]

Restaurant & Brewery

SPECIAL EVENT INFORMATION

PUYALLUP

103 35th Avenue SE • Puyallup, WA 98374

PH: 253.841.3317 • **FAX:** 253.770.5501

LAKWOOD

10019 59th Avenue • Lakewood, WA 98499

PH: 253.584.3191 • **FAX:** 253.588.9617

TACOMA

3001 Ruston Way • Tacoma, WA 98402

PH: 253.756.7886 • **FAX:** 253.756.1097

LACEY

8100 Freedom Lane NE Suite C • Lacey, WA 98516

PH: 360.923.5900 • **FAX:** 360.923.5902

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BUFFET STYLE MENU

Prices are listed per person with a minimum of 30 guests in the party.

Prices include all non-alcoholic beverages.

ADD A CARVING STATION AND PERSONAL CHEF WITH ANY COMBINATION OF A HAND CARVED TURKEY, HAM OR BARON OF BEEF TO YOUR EVENT! ALL CHOICES AVAILABLE FOR DINE-IN, CARRY-OUT AND DELIVERY!*

SOUP, SALAD & SANDWICH FEAST \$15

Please select two items from each of the following three categories.

SOUPS

Chicken Tortilla
Baked Potato Bacon
Tomato Basil Bisque
Beef Vegetable

SALADS

Ram Garden
Caesar
Kickin' Slaw
Chicken Almond

SANDWICHES

Clubhouse
Sub Sandwiches
Turkey & Swiss
Ham & Cheddar
Turkey & Bacon Wraps

RAM FAVORITES \$19

Baked Chicken Dijon, Tuscan Meatloaf, Mashed Potatoes, Seasonal Vegetable Medley, Caesar Salad.

BIG HORN BEER INFUSED CUISINE \$23

Thinly sliced Brewer's Steak, Lemon Hefeweizen Chicken, Big Horn Spinach Salad, Seasonal Vegetable Medley and Chef's Potatoes.

ITALIAN FEAST \$23

Chicken Piccata, Meat Lasagna, Pasta Alfredo, Seasonal Vegetable Medley, Caesar Salad and Garlic Bread.

CLASSIC BBQ \$26

Baby Back Ribs, Pulled Pork, BBQ Chicken Breast, Southwestern Corn, Spicy Fireside Beans, Kickin' Slaw and Honey Corn Bread.

SURF AND TURF \$30

Grilled Alaskan Sockeye Salmon, Brewers 8 oz Steak, Baked Chicken Dijon, Mashed Potatoes, Seasonal Vegetable Medley, Caesar Salad.

ADD THESE GREAT RAM FAVORITES TO ANY CHOICE!

SEASONAL RICE, FIRESIDE BEANS, SEASONAL VEGETABLE MEDLEY, CHEF'S MASHED POTATOES, BAKED POTATO BAR

Buffet Styles are not unlimited. Please ask your event coordinator to accommodate such requests.

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ENTRÉE SELECTIONS

All steaks and burger choices will be cooked to medium.
All entrées include soft drinks, coffee, tea and entrée sides.

\$13 PER PERSON

Bacon Cheddar Burger
Ranch Chicken Sandwich
Turkey Havarti Melt
Chicken Almond Salad
Chicken Tenderloin Platter

\$15 PER PERSON

Black Angus Prime Burger
Amber Ale Chicken Sandwich
Porter BBQ Salmon Sandwich
Ram's Grand Reuben
Cobb Salad

\$17 PER PERSON

Thai Chicken Salad
Tuscan Meatloaf Entree
8 oz. Ram Special Sirloin
Blackened Chicken Ravioli Alfredo
Coconut Prawns

\$19 PER PERSON

Big Red BBQ Baby Back Ribs (1/2)
Lemon Hefeweizen Chicken
Pacific Rock Shrimp Scampi Penne
Seared Sirloin Steak Salad

\$23 PER PERSON

Ribeye of Fire, 14 oz.
Whiskey Chicken
Wild Alaskan Sockeye Salmon
Basket of the Sea Cobb Salad
Blackened Salmon Alfredo

\$25 PER PERSON

Salmon Oscar
Special Sirloin & Prawns
Big Red BBQ Baby Back Ribs (Full)
Center Cut New York, 14 oz.

ENJOY A CUP OF SOUP OR CAESAR SALAD FOR \$2.69 PER PERSON

OVER THE TOP STEAK TOPPINGS 1.29

Hunters Sauce • Teriyaki • Horseradish Crusted • Peppered • Caramelized Onions

PREMIUM TOPPINGS & SIDES

Gorgonzola Crusted 1.99 • Ram Oscar Topping 5.49 • Japanese Panko Prawns 5.99
Wild Jumbo White Grilled Prawns 6.99 • Whiskey Madeira Cream Sauce 2.99
Mushrooms 1.99 • Grilled or Golden Tiger Shrimp 5.99 • Coconut Prawns 6.99

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PARTY TRAYS

Please allow seventy-two hour notice on all party trays. Each tray below serves approximately 25 guests. All trays available Dine-In or Carry-Out.

CALAMARI PLATTER

Calamari steaks prepared in thin strips, cooked golden. Chile pepper Thai and Rosette sauce. 150

MEATBALLS

With your choice of teriyaki, BBQ or marinara sauce. 80

PRAWN COCKTAIL

Large poached & chilled prawns. Served with zesty cocktail sauce and fresh lemon. 150

DUNGENESS CRAB & ARTICHOKE DIP

Artichoke hearts, onion, Parmesan cheese and mayo. Oven roasted and served with garlic crostini. 110

COCONUT PRAWNS

Gulf prawns with a crispy coconut panko crust, cooked golden brown. With coconut plum sauce. 150

CHICKEN OR BEEF SKEWERS

Large skewers of marinated chicken or beef served with spicy peanut sauce. 100

POTATO SKINS

Presented with Cheddar and Jack cheese, bacon, chives and garlic sour cream sauce. 70

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BIG HORN TO-GO & KEGS

Treat your guests right...bring the Ram to you! The Ram offers all of our large events a personalized touch and bring everything you need to celebrate the perfect occasion. We have chef assisted and staffed event packages that come to you. Please contact one of our event coordinators for more information.

All of our banquet packages for buffets and party trays are available for Delivery or Carry-Out. We provide you all the utensils, flatware and necessary materials to ensure your event runs smoothly.

Make sure to have plenty of Big Horn Beer available! Our Brewmasters keep an ample supply of Big Horn Beer in house. The Ram offers four different sizes of our beer To-Go. Be sure to try our seasonal brews also!

GROWLERS - HALF GALLON

Half Gallon • \$3 per Jug • \$10 per Fill
Seasonal Growler • \$12

SIXTH BARREL

5.16 Gallon = 55 12 oz Servings • \$50
Seasonal 5 Gallon Keg • \$55

PONY KEG

7.75 Gallon = 82 12 oz Servings • \$75
Seasonal Pony Keg • \$80

KEG

15.5 Gallon = 165 12 oz Servings • \$125
Seasonal Keg • \$135

All kegs require a \$100 cash or credit card deposit and are based upon availability of brews and brewmaster. Please allow at least 24 hours for the brewmaster to contact you for availability of your selection.

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PARTY TRAYS

Please allow seventy-two hour notice on all party trays. Each tray below serves approximately 25 guests. All trays available Dine-In or Carry-Out.

RAM PARTY PLATTER

Onion Rings, Mozzarella Sticks, Spinach & Artichoke Dip, Hot Wings, Potato Skins and crisp vegetables. **FEEDS ONLY 5.** \$22

LETTUCE WRAPS

Thai chicken, ginger and water chestnuts over rice sticks. With lettuce cups, Chile garlic and soy mustard sauce. \$130

POTATO WRAPPED PACIFIC PRAWNS

Succulent prawns wrapped in crispy potato threads, cooked golden. With Kickin' Slaw and spicy Cajun rosette sauce. \$150

VEGGIES & DIP

Fresh seasonal vegetables with Buttermilk Ranch dressing for dipping. \$70

DOMESTIC CHEESE & CRACKERS

Cheddar, smoked cheddar, Swiss and Pepper Jack cheese accompanied by a variety of gourmet crackers. \$70

BUFFALO STYLE CHICKEN ZINGERS

Buffalo style chicken tenders tossed with Frank's hot sauce and served with bleu cheese, carrots and celery sticks. \$95

WINGS

All natural wings coated with Frank's hot sauce. Bleu cheese with celery sticks. \$90

FRESH FRUIT MEDLEY

A fresh seasonal variety. \$85

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Please allow seventy-two hour notice on all party trays. Each tray below serves approximately 25 guests. All trays available Dine-In or Carry-Out.

FIESTA LAYERED DIP

Layers of refried beans, sour cream, guacamole, Cheddar and Jack cheese, tomatoes, jalapeños and green onions. Served with seasoned corn chips and fresh salsa. \$70

CHICKEN TENDERLOIN PLATTER

Chicken breast strips battered and cooked golden. Choice of tangy BBQ or Honey Mustard. \$90

CAESAR SALAD

Crisp romaine, rosemary garlic croutons, tossed with Caesar dressing and Parmesan. \$50

TOSSED GARDEN SALAD

Fresh greens, red cabbage, carrots, croutons and your choice of dressing. \$50

CLUBHOUSE PLATTER

Bacon, ham, turkey, lettuce, tomato, Swiss, Cheddar and mayonnaise on toasted white bread. Served with kosher dill pickle chips. \$120

COMBO SUB PLATTER

Roast beef, ham, turkey, Swiss, Cheddar, mayonnaise, mustard, lettuce, tomato and red onion on French baguette bread. Served with dill pickle chips. \$120

TURKEY & BACON WRAPS

Thinly sliced turkey breast, smoked bacon, cream cheese, iceberg lettuce, tomato, garlic mayonnaise and Havarti cheese wrapped in a flour tortilla. \$120

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EVENT BAR OPTIONS

The RAM Restaurant & Brewery specializes in our hand-crafted, freshly brewed beer that is incomparable to any other. We use only the best hops, grains and malt to brew our beer daily. The RAM offers our most popular award-winning beers everyday of the year. We also offer our seasonal brews that our brewmasters create! Listed below are several options that can accommodate you and your guests at your event with The RAM. For each option, you have the option to include or pick and choose from beer, wine, or liquor. The RAM offers only our fresh hand-crafted beers on tap, but we still offer a few great domestic and import beers in bottles! Your package can include our house wines or premium wines. Liquor packages can choose from any three levels of the selections of our well, call, or premium liquors.

OPEN BAR

All drinks are tallied on the same tab with a complete range of cocktails, beer and wine available to your guests. Choose from any three levels of liquor and wine.

CAPPED BAR

An open bar will be available to your guests within a certain limit determined in advance. Once your limit has been reached, your server will inform you to set a new limit or your guests will have the option of paying for their individual drinks. If your limit has not been reached, you are charged for only what has been consumed.

CASH BAR

No alcoholic beverage will be placed on the hosts tab and guests are asked to pay for their own alcoholic beverages. All non-alcoholic beverages will be added to your tab, unless noted otherwise or if your banquet option is buffet style.

BIG HORN BEER & HOUSE WINE

Guests will be offered only Big Horn pints or glasses of house wine. Your guests will have the option to pay for all other drinks. You can have this option as a capped bar or open bar option. This is great option to keep costs low and maintain the feel of an open bar atmosphere.

TICKET BAR

Our ticket option allows you to limit and budget for your event by allowing tickets for drinks. Your guest will be able to use the tickets provided to them for the alcoholic beverages you have determined. Once the tickets are used the guests will be asked to pay for their drinks. The tickets are good for alcoholic beverages only.

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BREAKFAST SELECTIONS

Early morning space available up to 300 at all locations!

RAM CONTINENTAL BUFFET

\$11 PER GUEST, MINIMUM 40 GUESTS

Assortment of pastries, muffins, and bagels, with all of the condiments, seasonal fruit tray, coffee, juice or tea.

CLASSIC BREAKFAST BUFFET

\$13 PER GUEST, MINIMUM 40 GUESTS

Scrambled eggs, smoked bacon, sausage links, muffins and pastries, coffee, juice or tea.

PREMIER BREAKFAST BUFFET

\$15 PER GUEST, MINIMUM 40 GUESTS

Scrambled eggs, eggs Benedict, smoked bacon, sausage links, breakfast potatoes, muffins and pastries, coffee, juice or tea.

Buffet options are not unlimited.

Please ask your event coordinator to accommodate such requests.

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DESSERT SELECTIONS

ALL DESSERT SELECTIONS CAN BE ADDED A LA CARTE TO YOUR BANQUET MENU. THE RAM IS HAPPY TO CREATE CUSTOM DESSERT SELECTIONS FROM A WIDE VARIETY OF OTHER SELECTIONS. WE WILL CUSTOMIZE YOUR DESSERT TABLE TO ACCOMMODATE YOUR EVENT! JUST ASK YOUR EVENT COORDINATOR.



CHOCOLATE CARAMEL FUDGE CAKE

Layers of caramel and chocolate ganache with chocolate cake. Accented with raspberry puree and caramel sauce. Topped with chips of bittersweet chocolate. 5.99

MILE HIGH MUD PIE

Dreyer's[®] Almond Mocha and rich Cookies 'n Cream ice cream on an Oreo[®] cookie crumb crust. Topped with whipped cream and almonds, served in a pool of hot fudge. 6.99



SIZZLING BREAD PUDDING

Housemade bread pudding with custard, nutmeg, cinnamon and vanilla. Topped with Dreyer's[®] vanilla ice cream and caramel sauce. Served on a hot skillet! 6.99



CARROT CAKE

Layers of moist cake loaded with shredded carrots, pecan pieces, coconut and pineapple. Topped with rich cream cheese frosting. With Dreyer's[®] vanilla ice cream and caramel sauce. 5.99

FROSTY RAM ROOT BEER FLOAT

Premium Big Horn Root Beer[®] combined with Dreyer's[®] vanilla ice cream. 4.99

ASSORTED BROWNIES

18.00 per dozen

ASSORTED COOKIES

12.00 per dozen

SCOOP OF ICE CREAM

Vanilla, Chocolate, Strawberry, Cookies & Cream. 1.99

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SPECIAL EVENT AGREEMENT

Event Date: _____
Time of Function: _____
Guest Count: _____
Company Name: _____
Email: _____

Contact Name: _____
Room Reserved: _____
Telephone: _____
Fax: _____
Event Type: _____

The Ram Restaurant offers reserved seating in private dining areas for groups of 25 or more. Changes in your guest count may require changes in location of seating. You will be contacted by event coordinator in the occurrence of any such changes. All functions are booked based upon a 3-hour time limit. Parties requiring or requesting a separate/semi-private room will incur a discretionary room charge. If the 3-hour limit is exceeded, then an additional \$50.00 may be charged for every ½ hour the room is occupied or your party may be relocated depending on the needs of our other guest reservations.

The Ram must provide all food and beverages. For parties of 25 or more, a preset menu must be arranged a minimum of one week prior to the event date. Menu items and prices subject to change on a biannual basis. Ram will communicate any changes.

A \$25 reservation fee is required. If Ram does not receive the fee within 2 weeks of event, the Ram reserves the right to cancel the reservation and book the banquet room.

A confirmation and final guest count is requested 72 hours prior to your event. In the event of a cancellation, a 72-hour notice is required in order to receive a refund on the \$25 reservation fee. Cancellations made less than 72 hours prior to the event will forfeit the \$25 fee.

The Ram requests that all bills are paid in full with one tab at the end of your function. The entire bill is subject to local sales tax. A discretionary gratuity of 15% will be added to your bill for convenience. If agreement is faxed or e-mailed, it is not a confirmation of your event. Your event coordinator will contact you to confirm contract, availability and event details. If you are not contacted within 24 hours, please call the Ram location and speak to the event coordinator.

Client Name: _____
Signature: _____
Title: _____
Date: _____

Ram Authorization: _____
Title: _____
Date: _____

Billing Information / Deposit Information

Payment Type: _____ Deposit Amount: _____
Name: _____
Address: _____
Credit Card #: _____
Expiration Date: _____
Card Holder Signature: _____