BANQUET SERVICES
AVAILABLE AT THE FOLLOWING LOCATIONS:

RAM RESTAURANT & BREWERY - PUYALLUP, WA
Contact Information: 253-841-3317

RAM RESTAURANT & STONEHOUSE - BOISE, ID
Contact Information: 208-345-2929

RAM RESTAURANT & BREWERY - SALEM, OR
Contact Information: 503-363-1904
BUILD YOUR OWN BUFFET
$26 per person with a minimum of 25 guests in the party. Available for lunch and dinner 7 days a week. Buffet Style is not unlimited. Portion sizes are determined by guest count. Soda, Coffee, Tea $3.99 per person. Juice $3.99 per person

SALADS
Choose One
CEASAR SALAD – GARDEN SALAD – ZESTY COLESLAW

ENTRÉES
Choose Two
SIGNATURE ENTÉRÉES
CHIMICHURRI CHICKEN
MAC & CHEESE WITH ROASTED VEGETABLES
BBQ PORK CARNITAS WITH FRESH BAKED BUNS
GRILLED BBQ CHICKEN
RAM BURGER with mayo, lettuce, tomato, onion, swiss, cheddar

PREMIUM ENTÉRÉES
GRILLED SirLOIN STEAK ($32 per person)
SLOW-ROASTED BIG RED BABY BACK RIBS ($35 per person)
BLACKENED OR SIMPLY GRILLED SALMON ($35 per person)

PREMIUM SIDES
AMBER ALE BROCCOLI GRATINÉE ($7 per person)
POTATOES AU GRATIN ($7 per person)

ADD THESE DELICIOUS FAVORITES TO ANY CHOICE...72 hour notice required.

CARVING STATION
SLICED BARON OF BEEF | THICK SLICED SLOW ROASTED TURKEY...Market price

SIDES
Choose Two
PARMESAN MASHED POTATOES
MAC & CHEESE
SEASONAL RICE
SEASONAL VEGETABLES
SOUTHWESTERN CORN

DESSERTS
($10 per person) Choose One:
APPLE BREAD PUDDING | CHEESECAKE | CARROT CAKE | CHOCOLATE CAKE
CHAFER STYLE MENU
Prices listed Per Person, 25 guest minimum.
Soda, Coffee, Tea $3.99 per person. Juice $3.99 per person
Chafer Styles are not unlimited. Portion size is determined by guest count.

**EARLY RISER $12**
Juice, coffee, muffins and mini bagels, whipped cream cheese

**CONTINENTAL BUFFET $16**
Fresh seasonal fruit platter, juices and a variety of pastries including muffins, mini bagels, whipped cream cheese

**CLASSIC BREAKFAST BUFFET $22**
Fluffy Scrambled eggs, applewood-smoked bacon, sausage patty, hashbrowns, fresh seasonal fruit and juice.
Add **EGGS BENEDICT** for $3 per person

**BBQ $30**
BBQ chicken and BBQ pulled pork.
Served with kernel corn, zesty coleslaw

**ALL AMERICAN $35**
Grilled burgers and chicken breasts served with an assortment of cheeses, sautéed mushrooms and onions, tomatoes, lettuce, bacon, BBQ sauce and mayonnaise.
Served with potato chips and green salad

**SOUTHWESTERN $38**
Beef and chicken fajitas with onions, red peppers, green chiles, Barbacoa Beef Enchiladas, served with sour cream, cheddarjack cheese, guacamole, flour tortillas, lettuce, tomatoes, jalapeños, seasonal rice and black beans.
With chips and salsa

**ITALIAN $35**
Spaghetti and meatballs, lasagna and chicken parmesan. Accompanied by garlic bread and caesar salad

DESSERT SELECTIONS
All dessert selections can be added a la carte to your banquet menu. We will customize your dessert table to accommodate your event! Just ask your event coordinator.
($10 per person) Choose One:
APPLE BREAD PUDDING | CHEESECAKE | CARROT CAKE | CHOCOLATE CAKE
Fiesta Layered Dip - $10
Layers of black beans, sour cream, cheddar and jack cheese, tomatoes, roasted jalapeños, green chiles, avocado crema, pico de gallo. Tortilla chips

Spinach & Artichoke Dip - $11
Spinach, artichoke hearts, onion in a creamy sauce with Parmesan and romano cheese. (Vegetarian) With tortilla chips

Domestic Cheese & Crackers - $12
Cheddar, Swiss, Pepperjack cheese. Gourmet crackers

Veggies & Dip - $12
Fresh seasonal vegetables with buttermilk ranch dressing for dipping

Mini Soft Taco Bar - $21
Barbacoa Beef, or Adobo Chicken, lettuce, cheddarjack cheese, sour cream, guacamole, pico de gallo, green chiles, salsa and tortillas

Beef & Chicken Combo $16

Combo Sub Platter - $20
Corned Beef, turkey, roast beef, Swiss, cheddar, mayonnaise, mustard, lettuce, tomato, and onion on French baguette

Bone-In Chicken Wings - $13
All-natural wings, blue cheese dressing and celery sticks. Choice of Two sauces:
Buffalo, Ram BBQ, Teriyaki, Honey-Sriracha

Turkey & Bacon Wraps $15
Thinly sliced turkey breast, applewood-smoked bacon, cream cheese, iceberg lettuce, tomato, mayonnaise and havarti cheese wrapped in a flour tortilla

Fresh Fruit Medley $10
Fresh seasonal variety

Meatballs $13
With your choice of BBQ, marinara, Swedish style or Teriyaki sauce. Add Slider buns, $??

Hummus & Veggies $11
Chick peas, roasted garlic, red pepper, sesame tahini & fresh lemon. With fresh cut vegetables, naan flat bread

Caesar Salad $9
Crisp romaine, garlic croutons, tossed with caesar dressing and Parmesan

Mixed Green Salad $8
Mixed greens topped with diced tomatoes, sliced red onion, garlic croutons. Choice of dressing: Buttermilk Ranch, Honey-mustard, Thousand Island, Italian

Bruschetta $11
Garlic baguette, tomato, red onion, basil, artichoke, garlic, balsamic vinegar, olive oil and parmesan
**Event Bar Options**

**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 liquor and wine. Drinks will be charged based on consumption.

**Capped Bar**
An open bar will be available to your guests within a certain dollar 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 host’s tab. 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 chafer style.

**Craft Beer & House Wine**
Guests will be offered only beer 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 a 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 guests 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

**Additional Services**
- Cake Service $2 per person
- Ram Restaurant & Brewery will provide plates, forks and napkins for your cake (cake not included)
SPECIAL EVENT INFORMATION
The Stonehouse is a true taste of fine dining in a casual, inviting, and relaxing atmosphere.
We are a full restaurant and bar, offering catering and banquet services.
Customize your menu from simple to elegant or an extravagant buffet.
Let our experienced team offer a great service to your special event.

INDOOR CATERING EVENTS
Our indoor catering capabilities include as few as 25 guests or as many as 100 of your closest friends. We provide an intimate experience or a casual buffet and appetizer setting.

OUTDOOR CATERING EVENTS
Our outdoor facilities are designed to accommodate small groups and large groups, up to 300 guests. The Stonehouse offers the ultimate outdoor barbecue experience next to Boise's beautiful greenbelt along the Boise River.

AMENITIES
For your business or other needs, our amenities include: WiFi, projector screen, DVD player, microphone, podium and flat screens throughout. Perfect atmosphere for live music or D.J.
To creatively personalize your event, we have iPod hook-up.

ROOM FEE
We at the Stonehouse ensure our guests every event and experience will create a memorable and fulfilling day. Our guarantee is to build relationships and friendships and ensuring your event is memorable. The Stonehouse offers use of all of its tables which is included in the $200 room fee.

TABLE SET-UP
Inside the Stonehouse Eight 60” rounds : seats up to 6 guests | Eight 48” rounds : seats up to 4 guests Eight 30” Round : Seats up to 3 guests | Three 8ft rectangular banquet tables : seats up to 6 guests per table.

Outside the Stonehouse Four 60” tables : seats up to 6 guests each, eight 70” tables : seats up to 10 guests each.