

RAM[®]

Restaurant & Brewery

BANQUET

SALEM

515 12th Street - Salem, OR 97301

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EMAIL: 004SalemLeader@theram.com

SEATING CAPACITY:

Private Room #1, 40 seated

Private Room #2, 25 seated or 70 cocktail social event

Semi Private Room #3, 25 seated



PARTY TRAYS

Please allow 72 hour notice on all party trays. Each tray below provides a sampling for approximately 25 guests.

PRAWN COCKTAIL \$220

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

COMBO SUB PLATTER \$160

Ham, turkey, roast beef, swiss, cheddar, mayonnaise, mustard, lettuce, tomato and onion on french baguette

CHICKEN WINGS \$130

Blue cheese dressing and celery sticks.
Choice of sauces: buffalo, Porter BBQ, dry rub

TURKEY & BACON WRAPS \$130

Thinly sliced turkey breast, bacon, cream cheese, iceberg lettuce, tomato, garlic mayonnaise and havarti cheese wrapped in a flour tortilla

FRESH FRUIT MEDLEY \$120

Fresh seasonal variety

MEATBALLS \$120

With your choice of BBQ, marinara, or kalbi sauce. Add buns, \$40

HUMMUS & VEGGIES \$85

Garbonzo beans, garlic & fresh lemon. With fresh cut vegetables, flat bread & tortilla chips

PARTY TRAYS

Please allow 72 hour notice on all party trays. Each tray below provides a sampling for approximately 25 guests.

FIESTA LAYERED DIP \$110

Layers of black beans, sour cream, cheddar and jack cheese, tomatoes, roasted jalapeños, green onions, and avocado crema. With blue and yellow tortilla chips

SPINACH & ARTICHOKE DIP \$100

Cheddar jack, pepper jack, parmesan and roasted garlic blended with roasted red bell pepper, artichoke and sour cream. Flat bread and tortilla chips

FRIED CHEESE CURDS \$90

Wisconsin Cheddar cheese curds, breaded, with marinara and raspberry sauce

DOMESTIC CHEESE & CRACKERS \$90

Cheddar, monterey jack, havarti & pepperjack cheese. Gourmet crackers

VEGGIES & DIP \$75

Fresh seasonal vegetables with buttermilk ranch dressing for dipping

CAESAR SALAD \$75

Crisp romaine, garlic croutons, tossed with caesar dressing and parmesan

MIXED GREEN SALAD \$60

Mixed greens topped with quinoa, cucumbers and cherry tomatoes. Choice of dressing

DEVEILED EGGS \$60

Hard boiled eggs, mayonnaise, mustard & paprika

BRUSCHETTA \$60

French baguette, tomato, red onion, basil, artichoke, garlic, balsamic glaze 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.