

Entrées

*All include dinner rolls with whipped butter and two additional side dishes. Add a third side for an additional \$3 per person.
Add a second or third carved or chafing dish entrée for an additional \$7 each added to the price per person of the highest priced entrée.*

| DOUBLE R RANCH PRIME RIB |

\$39 Plated / \$34 Carved

10oz slow roasted garlic, herb and sea salt crusted usda choice prime rib of beef accompanied by horseradish and pan us jus, cooked to medium rare unless otherwise specified

| FULTON FARMS GRAND BARON OF BEEF |

MP (range of \$25 - \$36) Carved Only

(minimum 75 guests or top rounds will be used)

massive 40-50lb shank of usda choice beef, 8 hour slow roasted and smothered in herb, cracked pepper and sea salt, accompanied by horseradish and pan us jus, cooked to medium rare unless otherwise specified

| FULTON FARMS TRITIP |

\$23 Buffet / \$28 Plated

sea salt, cracked pepper, garlic and thyme seasoned usda choice tri tip roast, accompanied by horseradish and pan us jus, cooked to medium unless otherwise specified

| DOUBLE R RANCH NY STRIP STEAKS GRILLED TO ORDER |

\$32 Buffet (minimum of 75 guests)

chef manned grill station (outdoors only) with house cut usda choice NY strip steaks cooked to medium unless otherwise specified and topped with a gorgonzola butter

| JALAPEÑO AND APRICOT GLAZED PORK LOIN |

\$22 Buffet / \$27 Plated / \$24 Carved

slow roasted pork loin with a juniper berry brine topped with a jalapeno and apricot glaze, the perfect amount of sweet and spice

| OVEN ROASTED PIT HAM |

\$20 Buffet / \$25 Plated / \$22 Carved

topped with a with a maui onion pineapple glaze

| CUSTOMIZED PASTA BAR |

\$29 Buffet

(minimum 50 guests, maximum 150 guests)

chef stations with host's choice of two meats: grilled chicken, shrimp, bacon or sausage
two sauces: marinara, alfredo, pink vodka or pesto sauce, four vegetables and three pastas



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| CEDAR WRAPPED ATLANTIC KING SALMON |

\$22 Buffet / \$26 Plated

cedar wrapped atlantic king salmon topped with a lemon gastrique or a white wine lemon dill cream sauce

| BACON WRAPPED TURKEY |

\$20 Buffet / \$25 Plated / \$22 Carved

whole roasted turkey breasts cooked in twice smoked hardwood bacon

| LOUISIANA CHICKEN |

\$19 Buffet / \$24 Plated

lightly breaded pan seared chicken breast with a southern mushroom beurre blanc

| SICILIAN LASAGNA |

\$19 Buffet / \$24 Plated

traditional three layer lasagna with fresh ground beef in a savory italian tomato sauce with mozzarella, ricotta and asiago cheeses, seasoned with sweet basil, oregano and thyme

| CHICKEN PICCATA |

\$19 Buffet / \$24 Plated

dredged chicken breast topped with a lemon and caper piccata sauce over angel hair pasta

| BIG EASY CHICKEN AND PASTA |

\$19 Buffet / \$24 Plated

panko crusted chicken breast with a spicy new orleans style cream sauce over bow tie pasta with bell peppers, mushrooms, scallions and garlic

| RAVIOLI FLORENTINE |

\$19 Buffet / \$24 Plated

spinach and asiago stuffed pasta with a smoked hardwood sausage alfredo sauce

| NY DELI BOARD |

\$22 Buffet

sliced genoa salami, honey cured ham, turkey, pepperoni, roast beef and roasted tomatoes, accompanied by various cheeses, pickled vegetables and pesto aioli, fresh basil, dijon mustard, mayonnaise and rustic ciabatta and deli wheat breads, accompanied by choice of two sides: mediterranean pasta salad, potato salad and mixed greens with assorted dressing



**May be subject to market price during off season.*

Entrée Accompaniments

*Dinner rolls or garlic bread and choice of two sides included with entrées.
Add a third side for an additional \$3 per person.*

| STARCHES |

Idaho Russet Baked Potato (with Plated only dinners)
with chives, sour cream and whipped butter

Garlic Mashed Skin on Red Potatoes & Gravy
traditional mashed skin on red potatoes with garlic, salt, peppercorns and house made gravy

Twice Baked, Fully Loaded Potatoes
with sour cream, bacon, cheddar and chives

Scalloped Potatoes
sliced potatoes baked with cheddar cheese, onion and cream

Dirty Rice
white rice with ground beef, onion and spicy cajun seasonings

Rice Pilaf
white rice cooked in a chicken broth with onions, pine nuts and peas

| SALADS |

Classic Caesar Salad
crisp romaine, garlic croutons, parmesan cheese and classic caesar dressing

Baby Green Salad
mixed greens with asiago, house croutons, tomatoes and assorted dressing

| VEGETABLES |

Haricot Verts
sautéed french green beans with almond slivers

Vegetable Catalina
broccoli, cauliflower, carrot, squash, red pepper and green bean

Spinach Madeline
spinach, onion, sour cream and bacon casserole topped with japanese bread crumbs

