



RAMADA[®]

The Dinner Options

Minimum of 50 Required - Includes Beverages (Coffee, Iced Tea and Water)

<p><i>Bar-B-Que Buffet</i></p> <p>Cole slaw, chipotle BBQ pork, zesty BBQ chicken, baked beans, choice of salad (potato, macaroni or pasta), fresh corn bread, corn with pimentos, rolls and butter, chef's choice dessert</p> <p>\$18.00 per/person</p>	<p><i>Italian Buffet</i></p> <p>Salad w/ dressings, choice of 3 items (lasagna, baked ziti with meat sauce, spaghetti with meatballs, or sautéed zucchini with garlic and onions), garlic bread, chef's choice dessert</p> <p>\$18.00 per/person</p>	<p><i>New Mexican Buffet</i></p> <p>Enchilada casserole, chicken fajitas, beef and chicken tacos, green chile beef or red chile chicken burritos, condiments, refried beans Spanish Rice, chef's choice dessert</p> <p>\$18.00 per/person</p>
<p><i>Chicken Buffet</i></p> <p>Delicious golden baked chicken, homemade mashed potatoes, gravy, vegetable choice (corn, green beans or peas), rolls and butter, chef's choice dessert</p> <p>\$21.00 per/person</p>	<p><i>Meat Loaf Buffet</i></p> <p>Tasty meat loaf with sauce, homemade mashed potatoes, gravy, vegetable choice (corn, green beans or peas), rolls and butter, chef's choice dessert</p> <p>\$21.00 per/person</p>	<p><i>Pork Loin Buffet</i></p> <p>Succulent roasted pork loin, homemade mashed potatoes, gravy, vegetable choice (corn, green beans or peas), rolls and butter, chefs' choice dessert</p> <p>\$21.00 per/person</p>
<p><i>The Traditional Buffet</i></p> <p>Salad with dressings, serving stations (roast beef, roasted turkey breast and glazed ham), rice pilaf with Julianne vegetables and walnuts, assortment of salad complements, new potatoes with garlic and parsley, 2 hot seasonal vegetables, rolls and butter, chef's choice dessert</p> <p>2 Meat Choices ... \$22.00 per/person ■ 3 Meat Choices ... \$24.00 per/person</p>		
<p><i>Turkey Holiday Feast Plated</i></p> <p>Roasted turkey breast, corn bread stuffing, salad, mashed potatoes with gravy, peas with pearl onions, cranberry sauce, rolls & butter, pumpkin pie.</p> <p>\$22.00 per/person</p>	<p><i>Marinated Chicken Choice Plated</i></p> <p>Balsamic marinated skinless chicken breast, salad, rice pilaf with julienne vegetables, broccoli in cheddar cheese sauce, rolls & butter, chocolate mousse</p> <p>\$22.00 per/person</p>	<p><i>Burgundy Pot Roast Plated</i></p> <p>Wine-marinated beef pot roast, salad, garlic new red potatoes, sautéed zucchini w/ parmesan cheese, rolls & butter, chocolate cake w/ lemon sauce</p> <p>\$22.00 per/person</p>
<p><i>London Broil Plated</i></p> <p>London Broil w/ fresh pepper relish, salad, baked potato, cauliflower cooked in a lemon herb butter, rolls & butter, carrot cake with cream cheese icing</p> <p>\$24.00 per/person</p>	<p><i>Pork Medallions Plated</i></p> <p>Pork medallions w/ mustard cream sauce, salad, buttered parsley baby new potatoes, fresh carrots with a maple glaze, cinnamon applesauce, rolls & butter, chocolate cake with chocolate walnut icing</p> <p>\$24.00 per/person</p>	<p><i>Steak & Shrimp Combo Plated</i></p> <p>Marinated / grilled 8 oz. sirloin steak, salad, golden shrimp, choice of 2 sides (baked potato, buttered corn, coleslaw, mashed potatoes & gravy or rice pilaf), condiments, rolls & butter, cheesecake</p> <p>\$24.00 per/person</p>

Final count due 1 calendar week prior to your event ■ Sales Tax and Gratuity is added to your final order
Prices effective until 12/31/12