

Hors d'oeuvres

Hot *(quantities of 100)*

*Bacon wrapped water chestnuts	\$150.00
Mozzarella wraps with marinara sauce	\$125.00
*Mini franks wrapped in puff pastry	\$120.00
*Scallops wrapped in bacon	\$255.00
Chicken wings <i>(Buffalo, Smoky BBQ, Spicy BBQ, Beer Mustard or teriyaki)</i>	\$140.00
Breaded chicken tenders	\$175.00
*Mushroom caps <i>(Stuffed with Italian sausage or crab)</i>	\$185.00
*Cocktail meatballs <i>(BBQ or Swedish)</i>	\$115.00
*Mini chicken cordon bleu	\$175.00
*Beer battered white cheddar pints	\$110.00
BBQ Riblets	\$135.00
*Crab Rangoon	\$185.00
Deep-fried wonton filled with cream cheese, crab and seasonings.	
*Rice wrapped shrimp with Sweet, Spicy Chile Sauce	\$195.00
*Crispy Prime Rib Cubes <i>Served with horseradish gorgonzola dipping Sauce</i>	\$145.00
Salmon and Shrimp Cakes with roasted red pepper Aioli	\$160.00
Cheese or Braised Beef Crispy Ravioli <i>Served with Red Wine or Marinara dipping sauce</i>	\$135.00

**Suggested items for Butler Service.
Butler service is \$25.00 per hour, per server.*

Cold *(quantities of 100)*

*Deviled Eggs <i>(Cajun Style, Dill & Ham, Curry or Dijon)</i>	\$110.00
Silver Dollar Sandwiches <i>(Roast Beef, Turkey, & Ham)</i>	\$130.00
*Assorted canapés	\$195.00
Iced bowl of Jumbo Shrimp	\$185.00
Assorted Pinwheels <i>Chicken Artichoke, Spinach & Sun dried tomato, Southwest, Ham & Pickle</i>	\$70.00

Assorted Dry Snacks

Roasted Peanuts	\$13.25
Mixed Nuts	\$18.95
Homemade Tortillas and Salsa	\$11.95
Homemade Chips and French Onion Dip	\$13.25
Pretzels	\$9.95
Gardhetto's Snack Mix	\$12.50
Ramada Mix <i>Chex Mix, Nuts, M&M's and Pretzels</i>	\$13.45

Dry snacks are served by the bowl. One bowl serves approximately 20-25 people.

Carving Station

Steamship <i>(Serves approximately 255 people)</i>	\$350.00
Pit Ham <i>(serves 50 people)</i>	\$185.00
Roast Turkey Breast <i>(serves 50 people)</i>	\$150.00

*All Chef Carved Items are served with assorted Rolls and Condiments.
Carving fee of \$50.00 applies*

All prices are subject to change and do not include 5.5% sales tax and 18% service charge.

1 North Main Street ♦ Fond du Lac, Wisconsin 54935 ♦ Phone: 920.923.3000 ♦ Fax: 920.923.2529 ♦ www.ramadafdl.com

Displays

Whole Smoked Salmon <i>(serves 100 people)</i>	\$125.00
<i>Served with caper sauce, lemon & crackers</i>	
Taco tray with chips <i>(serves 50 people)</i>	\$50.00
Assorted vegetables with dip <i>(serves 100 people)</i>	\$180.00
Fresh Fruit display <i>(serves 100 people)</i>	\$250.00
Cheese & Sausage Display with crackers <i>(serves 100 people)</i>	\$240.00
Caprese Tray	\$125.00
<i>Fresh Roma Tomatoes, Basil Dark, Ovolini Mozzarella with red wine vinegar.</i>	
Baked Brie En Croute <i>(serves 50 people)</i>	\$100.00
<i>Accented with decadent raspberry marmalade and flat bread points</i>	
Assorted Dips and Breads <i>(serves 100 people)</i>	\$225.00
<i>Choose three: Spinach Artichoke, Mushroom Andouille, Sun dried tomato, Southwest (Black Bean & Cheddar), Greek Olive & Feta</i>	
Assorted Fruit Tarts	\$160.00
Assorted petit fours <i>(50 pieces)</i>	\$85.00
Chocolate Dipped Strawberries <i>(25 pieces)</i>	\$65.00
Assortment of Gourmet Mini Cheesecakes and Pastries <i>(100 pieces)</i>	\$160.00
Chocolate Fountain	
<i>Pound cake, Marshmallows, Variety of Seasonal Fruit and Pretzel bites</i>	
	\$50.00 Rental Fee & \$2.75/person
Champaign fountain	\$50.00 Rental Fee
	(12 bottle minimum)

All prices are subject to change and do not include 5.5% sales tax and 18% service charge.

Plated Meals – Beef, Pork, & Poultry

Beef

Horseradish and Herb Prime Rib of Beef - \$19.95

12 ounces of choice Angus prime rib with a horseradish, herb crust slow roasted to perfection then dipped in savory au jus

Choice Ribeye Au Poivre - \$21.50

Peppercorn encrusted choice Rib eye steak accented with the finest cognac cream

Choice Filet Mignon - \$26.95

Garlic rubbed center cut tenderloin Filet charbroiled and complimented with Wild mushroom ragout

Choice Top Sirloin - \$17.95

Center cut sirloin marinated and grilled to perfection and topped with Carmellized onion au jus

Pork

Stuffed Pork Chop - \$17.95

Succulent center cut pork chop stuffed with sage and onion cornbread stuffing slow braised in our Signature rosemary sauce

Port Pork Filet - \$17.25

Grilled 10 oz pork loin filet with bacon and roasted garlic duxelle accented with port wine cream reduction

Roast Pork Loin - \$16.95

Herb encrusted pork loin slow roasted and sliced thin. Complimented with Marsala wine sauce

Poultry

Plaza Chicken - \$17.25

Chicken breast with a light egg batter pan sautéed and accented with Sun dried tomato basil cream sauce

Peanut Chicken - \$16.95

Peanut crusted chicken breast with honey Raspberry beurre blanc

Mediterranean stuffed Chicken - \$17.95

Seasoned grilled chicken breast stuffed with feta cheese, spinach and olive tapenade, complemented with tomato artichoke coulis

Cordon Bleu - \$17.25

Two chicken breast filets in a light breading stuffed with ham and provolone cheese Complimented with a decadent Pecan cream sauce with a hint of Dijon. Also available cajun style.

Entrée Selections include choice of Garden salad of spring greens and salad relish of tomato, onion and cucumber served with house dressing (Sun dried tomato basil vinaigrette) or Caesar salad, starch and vegetable to compliment your selection, fresh baked bread and rolls with butter plus Coffee, Tea or Milk

All prices are subject to change and do not include 5.5% sales tax and 18% service charge.

1 North Main Street ♦ Fond du Lac, Wisconsin 54935 ♦ Phone: 920.923.3000 ♦ Fax: 920.923.2529 ♦ www.ramadafdl.com

Plated Meals – Seafood, Vegetarian & Children's

Seafood

Tortilla Crusted Tilapia - \$17.75

Decadent tilapia with tri color tortilla chip crust and topped with refreshing Avocado and lime

Balsamic Grilled Norwegian Salmon - \$18.25

Balsamic glazed and grilled to perfection. Topped with the brandied Cranberry sauce it brings magic to your mouth

Broiled Walleye - \$17.95

Lightly seasoned Canadian Walleye adorned with springtime relish of cucumber, red onion, Roma tomato, dill and a hint of lime

Broiled Icelandic Haddock - \$15.95

Fresh from the coldest waters to ensure the best flavor, accented with Citrus beurre blanc

Shrimp and Scallop Pasta - \$18.95

Jumbo Shrimp and succulent Sea Scallops resting on farfalle bowtie pasta and creamy Alfredo sauce with broccoli and mushroom

Vegetarian Options

Pasta Primavera - \$15.95

Sautéed seasonal vegetables tossed with creamy Alfredo sauce and farfalle pasta

Gnocchi with Spinach and Gorgonzola - \$16.50

Tender gnocchi potato dumplings tossed with extra virgin olive oil, cherry tomatoes, spinach and tangy gorgonzola cheese

Vegetable Ravioli - \$17.25

Fresh oven roasted portabella mushrooms, onions, sweet bell peppers, carrots and asparagus blended with four cheeses, Enveloped in basil pasta and smothered in Sun dried tomato cream.

Jambalaya - \$16.95

*Brown rice, tomatoes, onions, okra and tri bell peppers blended together with our own Cajun spices for just the right amount of heat
Add Shrimp, Chicken or Andouille Sausage for an extra \$3.00/person*

Children Meal's

Chicken Tenders with French Fries

Grilled Cheese with French Fries

Spaghetti with Marinara Sauce

Ages 3 and under – No Charge ♦ Ages 4 – 12 - \$9.95

Entrée Selections include choice of Garden salad of spring greens and salad relish of tomato, onion and cucumber served with house dressing (Sun dried tomato basil vinaigrette) or Caesar salad, starch and vegetable to compliment your selection, fresh baked bread and rolls with butter plus Coffee, Tea or Milk

All prices are subject to change and do not include 5.5% sales tax and 18% service charge.

1 North Main Street ♦ Fond du Lac, Wisconsin 54935 ♦ Phone: 920.923.3000 ♦ Fax: 920.923.2529 ♦ www.ramadafdl.com

Combo, Family & Buffet Style

Combo Plated

2 Entrees - \$20.95 ♦ 3 Entrees - \$22.95

Family Style

2 Entrees - \$21.95 ♦ 3 Entrees - \$23.95

Entrée Selections:

- ♦ Peppercorn encrusted Pork Loin with roasted shallot velouté
- ♦ Rosemary and Garlic Roasted Chicken
- ♦ Savory Roast Turkey Breast Cutlets with carmelized onion sauce
- ♦ Herb Broiled Haddock with velvety beurre blanc
- ♦ Pasta Primavera with creamy Alfredo sauce
- ♦ Cornmeal Crusted Catfish in spicy creole sauce with tri bell peppers and onions
- ♦ Sirloin Beef Tips in Marsala wine sauce with carmelized mushrooms and onions
- ♦ Tender Baby Back Ribs in our very own BBQ sauce

Upgraded Combo Plated

2 Entrees - \$22.95 ♦ 3 Entrees - \$24.95

Upgraded Family Style

2 Entrees - \$23.95 ♦ 3 Entrees - \$25.95

Entrée Selections:

- ♦ Grilled Chicken Breast in a light Artichoke Cream
- ♦ Mediterranean Stuffed Chicken Breast with spinach, feta and sun dried tomato accented with roasted garlic cream
- ♦ Andouille Sausage Jambalaya with your choice of shrimp or chicken
- ♦ Roasted Vegetable or Italian Sausage Lasagna
- ♦ Tortilla crusted Tilapia with black bean salsa
- ♦ Horseradish and Herb Roasted Prime Rib
- ♦ Italian Sausage Stuffed Pork Loin with Savory Sauce
- ♦ Broiled Haddock Monterey with buttery shrimp and crab cream

Dinners include choice of Garden Salad of with dressings and salad condiments or Caesar salad, fresh baked bread and rolls with butter plus Coffee, Tea or Milk

Starch Selections

- ♦ Mashed Potatoes
- ♦ Rustic Garlic Mashed Potatoes
- ♦ Oven Roasted Potatoes
- ♦ Wild Rice Pilaf
- ♦ Buttered Pasta
- ♦ Sage and Onion Cornbread Dressing
- ♦ Parsley Boiled Baby Red Potatoes
- ♦ Au Gratin Potatoes

Buffet available upon request for a maximum of 100 people.

Minimum of 50 people required for all selections.

All prices are subject to change and do not include 5.5% sales tax and 18% service charge.

1 North Main Street ♦ Fond du Lac, Wisconsin 54935 ♦ Phone: 920.923.3000 ♦ Fax: 920.923.2529 ♦ www.ramadafdl.com