

Hotel Amenities

Ramada Plaza Hotel offers the following:

- Award winning customer service. Past recipient of the Ramada Franchise “Plaza of the year” award.
- 132 luxurious guest rooms including 12 suites
- All sleeping rooms completely renovated in 2010
- Complimentary wireless internet access in all guest rooms, meeting rooms and public spaces
- Business Center available 24 hours a day, featuring the latest technology
- Complimentary local telephone calls
- Complimentary USA Today
- Ramada Health Club: 6,600 square feet full health club facility with pool, whirlpool and sauna
- Complimentary covered parking in adjacent ramp
- Cibo Steaks and Spirits, serving all three meals
- Midtown Pub and Cibo Lobby Bar featuring nightly drink specials

Contact our Sales Staff at (920) 923-3000 to schedule your personal tour of our Historic Property.

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

Audio/Visual

Ramada Plaza Hotel is pleased to offer a variety of audio/visual items to enhance your meeting. The following items are available when you book on of our meeting rooms:

Screen

Data Projector

Overhead Projector

Flipchart with Paper and Markers

Television

VCR & DVD Player

Standing Podium

Table Top Lectern

Hand Held Microphone with Cord

Wireless Microphone

Lavaliere Microphone

Audio/Visual Carts

Dry Erase Board with Markers

In addition to our audio/visual equipment Ramada Plaza hotel is proud to offer complimentary wireless internet access in all meeting rooms and free access to our Business Center, which features the latest in technology equipment.

Additional Audio/Visual equipment can be rented from an outside vendor. Contact our sales department for availability and prices.

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Policies

Social Event Food Minimum: The following food minimum applies for the Crystal Ballroom:

Saturday Evenings: \$4,000.00 *Friday Evenings:* \$3,000.00

Sales/County Tax of 5.5% and a Service Charge of 18% will be applied to all services, rentals, and purchases.

When a meal is served more than 30 minutes after the scheduled time, the Ramada is not responsible for food temperature nor quality.

Bar Minimum: Bartenders will be supplied at no additional charge if liquor sales meet or exceed \$500.00. Should sales fall below the \$500.00 bar minimum, the difference between the actual sales and the \$500.00 minimum OR a \$50.00 setup charge (whichever is greater) will apply for the bartender charge. Half barrels of beer do not apply to the bar minimum. Half barrels of beer are self-serve. If you choose to have a bartender serve this, there will be an additional \$25.00/hour fee applied. Host bars are subject to service charge and sales/county taxes.

Social Event Deposit: Depending on the size of your function, you may be required to put a deposit down for your event.

Payment: We require a credit card on file to hold all function space. All functions should be paid for at the end of the function unless credit or other arrangements have been made with our Accounting Department. Direct Bills are due 30 days after you have received your final bill.

Guarantee: 30 days before the function, menu selection will be confirmed along with any special arrangements that will be needed. One week prior to your function a guaranteed count (the minimum you will be charged) and any menu or bar changes are due. Full payment is due at this time for all estimated services. Meal counts exceeding your guarantee may be given a comparable available entrée. Functions are staffed to properly service the event. Additional Staff (if requested) will be charged at the prevailing rate. Prices are subject to change without notice. Prices will be guaranteed 90 days before the function.

Room Fees: Our room rental fee for the Crystal Ballroom, Renaissance and Pre-function Area is \$500.00. The services and amenities covered under our rental fee are as follows: Ramada Plaza Hotel we provide silver candlestick holders accompanied with a 12" white tapered candle enclosed in a glass hurricane, one per dinner table. We will use only white cloth linens and napkins, china, glass and silverware for your wedding dinner. Different sizes and colored linens are available for an additional rental fee. Risers and a microphone will be set-up, and your cake cut and served. Cakes other than traditional (i.e. cheesecake, ice cream cake, ice cream sundaes, etc.) will be assessed additional fees.

Function Space and Requirements: The hotel reserves the right to adjust the banquet room assignment based upon the actual number guaranteed for a function. Changes in banquet room arrangement within 24 hours will be subject to additional labor charges. The guest agrees to begin the function at the scheduled time and agrees to have guests vacate the designated banquet space at the closing hour indicated on the Banquet Event Order. Catering Department needs to be notified 15 days in advance of any function that requires additional lighting, electrical requirements or engineering assistance. Depending on the extent of the arrangements, additional labor and equipment needed, additional charges may be assessed.

Entertainment: Music must be contracted to end no later than 12:00 a.m. Ballroom doors are locked by 12:30 a.m. There will be a \$50 charge for each full half hour exceeding 12:30 a.m.

Cancellations: Cancellations received with less than six months notice of the scheduled event will be subject to 50% of the hotel's projected revenue for the event. If cancellation occurs more than six months prior to the event, your full deposit will be refunded, only if meeting space is rebooked. If cancellation occurs under the six month clause and the hotel is able to resell the space for equal or greater value, your deposit will be refunded to you in its entirety.

Should fire, flood or other act of God, or any other act unforeseeable to the Hotel make it impractical for the Hotel to perform its obligation hereunder, the liability of the Hotel to the Customer shall be limited to a refund of the Customer's deposits.

Liability: Any expense incurred towards replacement or repair of property and/or equipment lost or damaged by your guests will be automatically charged to your bill. There will also be a fee applied to the final bill for any additional clean up that is needed. Hotel will not accept any responsibility for damage or loss in our parking lot or any merchandise or articles left in the building before, during or after your function by you, your guests, or your agents. No banners, signs or extensive decorating may be hung from the ceiling or fixed to the walls without permission from Ramada's management. No glitter, rice, confetti, silly string or fog machines are permitted.

Food and Beverage Regulations: The sales of alcoholic beverages are regulated by the state of Wisconsin State Liquor Commission. As a licensee, the Ramada Plaza Hotel is responsible for the administration of the regulations. Therefore, it is a policy that liquor cannot be brought into a function room of the Hotel from outside sources. (Wis Statue 125.32 (6)) All beverages will be dispensed by a licensed bartender of the Hotel at all functions. Everyone consuming alcoholic beverages must be 21 or older. The bar will stop serving alcohol at 12:00 a.m. According to Wisconsin Administrative code (DH & SS, Section 196.07); no food may be brought into any function room of the Hotel from an outside source, with the exception of wedding favors (i.e. nuts, and mints) and the traditional wedding cake. Any food (except the cake) or beverage that is left from the function is not permitted to leave our property due to Hotel liability.

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Directions

From Milwaukee

Take 41 North to Highway 23 Exit. Go East (turn right off of exit) on Highway 23. Stay right on Highway 23 until Main Street (you will be going through five stop lights). On the sixth light turn right on Main Street. Stay on Main Street for two blocks. Ramada Plaza is located on Main and Division Streets.

From Madison

Take Highway 151 North into Fond du Lac, stay on Highway 151 (Highway 151 turns into Military Road), until Division Street. Turn right and go 4 blocks. Ramada Plaza is on the corner of Division Street and Main Street.

From Appleton

Take 41 South to Highway 23 Exit. Go East (turn left off of exit) on Highway 23. Stay right on Highway 23 until Main Street (you will be going through five stop lights). On the sixth light turn right on Main Street. Stay on Main Street for two blocks. Ramada Plaza is located on Main and Division Streets.

From Chicago

Take I-94 to Milwaukee. Follow North (Fond du Lac) Stay on Highway 45 North until it connects with Highway 41 North. Take 41 North to Highway 23 Exit. Go East (turn right off of exit) on Highway 23. Stay right on Highway 23 until Main Street (you will be going through five stop lights). On the sixth light turn right on Main Street. Stay on Main Street for two blocks. Ramada Plaza is located on Main and Division Streets.

Airports

Oshkosh Wittman Field, Milwaukee General Mitchell Field

Parking Information

Overnight guests are provided with complimentary parking. The City of Fond du Lac Parking Ramp is located adjacent to the Ramada Plaza Hotel – Fond du Lac entrance from Main Street or Portland Street (directly behind the hotel).

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Beverage Services

Host, Cash Bar and Banquet Prices

House Selection

House Premium Wines by Sycamore Lane

White Zinfandel, Pinot Grigio, Chardonnay, Cabernet Sauvignon and Merlot

Cook's Champagne (extra dry)

Cook's Asti Spumante

Refer to our Specialty Wine list for additional selections.

Spirit Selections

House Brands

Call Brands

Premium Brands

Top Shelf

Additional charge for Manhattans, Martinis, Gimlets, Old Fashion and on the rocks.

Additional charge for mixers with juice and Banzai or Red Bull.

Beer Selections

Domestic

Domestic Premiums & Imports

Half Barrel of Beers

Miller, Miller Lite, Miller Genuine draft, Budweiser, Bud Light, Michelob and Coors Light

Other selections of beer are available. Prices may vary. Half barrels of beer are self-serve adjacent to the bar. Additional per hour charge for bartender to serve.

Soda Selections

Pepsi Products

The hotel has a \$200.00 minimum consumption policy for host and cash bars. If total bar receipts are below \$200.00, the balance will be added to your final banquet bill. Host bars are subject to an 18% service charge and state and local taxes.

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Specialty Wine List

Sparkling Wines

Asti Spumante, Martini & Rossi
Rich, zesty and lushly sweet

Banfi Rosa Regale
Sweeter sparkling, fizzy and fun wine

Brut Prestige, Mumm Napa
Medium-bodied, boasting a beautiful aroma with touches of vanilla and melon, Crisp yet creamy, rich and lingering

N/A Sparkling Wine

Whites

Mamertino, Lo Duca
Light Italian wine with soft fruit flavors

Pinot Grigio, Blackstone
Monterey County, rich flavors of bright lemon, pear and crisp green apple

Pinot Grigio, Tommasi
Smooth, dry and fruity

Pinot Grigio, Cavit
Classic with soft, dry, light fruit flavors

Chardonnay, Kendall Jackson
Very dry with oak nuances

Chardonnay, Stag's Leap
Light apple and lemon tones with a citrus-like finish

Sauvignon Blanc, Geyser Peak
Classic grapefruit characteristics with a lingering finish

Riesling, Chateau Ste. Michelle
Washington State, lightly sweet and fruity

Piesporter Michelsberg Kabinett, St. Christopher
German favorite with apple characteristic

Piesporter Michelsberg Kabinett, St. Christina
Sweet with melon and apple nuances

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Specialty Wine List

Reds

Cabernet Sauvignon, Cavit

Hearty red with berry and cherry flavors

Chianti, Straccali

In the traditional straw basket with dry fruit flavors

Cabernet Sauvignon, Trincherio “Main Street Selection”

Lively, bright blend with ripe berry flavors

Cabernet Sauvignon, Kendall Jackson

Hearty berry and cherry flavors; full-bodied

Merlot, Murphy-Goode

A perfect complement to cheese-based dishes

Merlot, Blackstone

Smooth black cherry flavors, lingering finish

Pinot Noir, Blackstone

Strawberry and dry cherry flavors; classically styled

Pinot Noir, Trinity Oaks

Bright black cherry flavors with a smooth silky texture and mild tannins

Shiraz, Penfolds Koonunga Hill

Rich with deep berry flavors and a hint of spice

Shiraz, Jacob’s Creek

Medium-bodied with spicy pepper and licorice aromas

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Meeting Break Suggestions

A LA CARTE

Flavored Yogurts

Fresh Baked Cookies

Fresh Baked Brownies & Bars

Pastry Assortment

Bagel Assortment

Assorted Muffins

Assorted Racine Kringle

Whole Fresh Fruit

Fruit Cup (6 oz)

Pot of Coffee (6 cups per pot)

with Flavored Creamers

Gallon of Coffee (24 cups per gallon)

with Flavored Creamers

Ice Tea, Lemonade or Fruit Punch

Carafe of Milk

Carafe of Juice (Orange, Apple and Cranberry)

Assorted Bottled Juice (6 oz)

Soda (12 oz can)

Bottled Water

Assorted Flavored Hot Tea

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Intermission Breaks

Cookie Jar

Scrumptious variety of fresh baked cookies
Selection always includes Chocolate Chip and Peanut Butter
And Chef's variety selection of the day
Served with coffee, milk and Soda

Mexican Fiesta

Crisp Tortilla chips
Nacho Cheese Sauce
Sour Cream, Onions, Tomatoes, Black Olives and Shredded Lettuce
Seasoned ground beef or chicken
Assorted Sodas

Ice Cream Sundae Bar

French Vanilla and Dutch Chocolate Ice cream with Toppings
Caramel, Fudge, Toasted Nuts, Whip Topping, Maraschino Cherries, Chocolate Chips and Chocolate Jimmies

Cheese, Fruit & Wine

Variety of seasonal fruits
Select cheeses and spreads
Cujak's wine selections to compliment
One white, one red and one non-alcoholic wine

Afternoon Pick-Me-Up

Crunchy granola, fruited yogurts and mixed nuts
Served with coffee, tea, bottled water and soda

Chocolate Fountain

Velvety semi sweet chocolate in a cascading fountain
Served with a variety of seasonal fruit, moist pound cake cubes, marshmallows and buttery pretzel twists
Rental Fee & per person charge

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Breakfast

Buffet

Healthy Start
Fresh fruit
Assorted chilled juices
Whole Grain Muffins & Breads
Assorted yogurts
Bran Flakes, Special K, Product 19
Coffee, Tea or Milk

Traditional Breakfast Buffet
Ham, bacon or sausage
Breakfast potato
Fluffy scrambled eggs
Fruit Platter
White and wheat bread for toasting
Orange Juice
Coffee, tea or milk

Additional charge for added Quiche to any breakfast buffet
Buffet selections will be replenished for a time period not to exceed one hour.

Plated

Fluffy buttermilk Pancakes & Sausage links
Served with warm syrup

Breakfast Quiche
Choose Spinach & Sun dried Tomato or Sausage with peppers and onions
Served with Breakfast Potato & Fruit

Skillet Sauté starts with 3 farm fresh eggs. Served with breakfast potato and fresh baked bread.
Choose one of our three temptations:

Cajun
Andouille sausage, peppers & onions ladled with marinara sauce

Shrimp and Crab
Mushrooms and chives accented with a cream cheese sauce

Vegetarian
Full of peppers, onions, mushrooms & tomato topped with hollandaise

Hot Breakfast Sandwiches

Egg and cheese with bacon or sausage on your selection of croissant, bagel or English muffin

Breakfast Burrito
Egg, cheese, green peppers, onions & sausage scrambled together and rolled in a flour tortilla. Topped with salsa and sour cream
All breakfast sandwiches are served with an array of fresh fruit and coffee, tea or milk.

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Lunch

Add soup to any luncheon for an additional per person charge

Salads

Caesar Salad

Chopped romaine lettuce, parmesan cheese & crisp croutons

Add Chicken

Add Salmon

Cobb Salad

Chopped romaine and spring greens with hard boiled egg, red onion, tomato, cucumber, bleu cheese, bacon, diced chicken, crunchy onions and avocado

Peanut Chicken Salad

Peanut crusted chicken breast, salad relish of cucumber, red onion and diced roma tomato, mandarin oranges, house blend spring greens and tri bell peppers with honey raspberry vinaigrette

Sandwiches

Hot Sandwiches

Caprese

Grilled thick bread stuffed with ovolini Mozzarella, Basil and Roma tomatoes. Served with our house made balsamic vinaigrette.

Ranch Fried Chicken

Crispy Ranch seasoned chicken breast with lettuce, tomato, red onion and ranch mayo

Grilled Pesto Chicken

Juicy chicken breast grilled with sun dried tomato pesto, provolone cheese and served with lettuce, tomato and red onion

Stacked Prime Rib

Seasoned, slow roasted Prime Rib smothered with sautéed mushrooms, onions and mozzarella cheese

Salmon Burger

Atlantic salmon and gulf shrimp blended with tri bell peppers, onions, celery and a hint of dill served on a toasted Kaiser roll with roasted red pepper aioli, lettuce, tomato and red onion

Fisherman's Reuben

Icelandic haddock in a light, crispy beer batter topped with our own creamy cole slaw and signature tartar sauce on a toasted Kaiser roll

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Lunch

Cold Sandwiches

Salad Croissant

Choose from Chicken, Egg, Ham, Tuna or Crab salad nestled on a buttery croissant with lettuce, tomato and red onion

Smoked Turkey & Brie

Mesquite smoked turkey breast and creamy brie with cranberry mayonnaise, fresh spring greens and scallions rolled in a flour tortilla

Chicken Caesar Wrap

Grilled Chicken breast, chopped romaine, parmesan cheese and hard boiled egg tossed with creamy Caesar dressing stuffed into a flour tortilla

Summer Sausage

All beef summer sausage and swiss cheese with roasted garlic aioli on marble rye bread with lettuce, tomato and red onion

Liver Sausage

Smoked liver sausage with honey beer mustard spread and red onion on marble rye bread

Sandwiches include your choice of Potato Chips, deli salad, fruit or cottage cheese and Coffee, Tea or Milk.

Box Lunch

Any of our cold sandwich selections packed to go with our home made potato chips, fresh baked cookie and soda or bottled water

Luncheon Entrees

Vegetable Ravioli

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

Herb and garlic roast chicken

Quarter chicken rubbed with olive oil and Chef's special blend of herbs and garlic then slow roasted

Marsala Sirloin Tips

Choice sirloin tips in a savory marsala wine sauce with sautéed mushrooms and onions served in a paesano bread boule

Broiled Haddock

Icelandic haddock loins accented with herbed beurre blanc

Mediterranean Tilapia

Firm, flaky tilapia topped with spinach, feta cheese and olive tapenade with sun dried tomato vinaigrette

Includes choice of House Salad of crisp spring greens with salad relish of cucumber, red onion and roma tomato with house dressing or Caesar salad, potato or rice and chefs choice of vegetable, fresh baked bread and rolls with butter, coffee, tea or milk

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Lunch

Luncheon Buffets

Minimum of 25 people required.

Deli Shop

Mixed Garden Salad and Fresh deli Salad

A variety of cold cuts & cheeses, Ham, Roast Beef and Turkey

Sliced tomatoes, onions, lettuce and pickles

Assorted Breads & Rolls

Homemade Potato chips

Coffee, Tea or Milk

Soup & Salad

Two freshly made soups of the day

Crisp spring greens and chopped romaine blend with dressings

Seasonal salad accompaniments

Two fresh deli salads of the day

Assorted fresh baked rolls and breads,

Coffee, Tea or Milk

Tailgate

Half pound Meyer's all natural beef burgers and Wisconsin Brats

Relish tray and condiments

Baked beans

Home made potato chips

Fresh deli salad of the day

Coffee, Tea or Milk

Italian Buffet

Penne Pasta

Breaded Cheese Ravioli

Italian Sausage with Peppers & onions in marinara

Vegetable du Jour

Grilled Chicken with Sun dried tomato basil cream

Choice of Garden or Caesar Salad

Antipasta or Caprese Platter

Tiramisu

Coffee, Tea or Milk

Fish Fry Buffet

Broiled Haddock with Beurre Blanc

Breaded or Beer Battered Haddock

Hot German Potato Salad

Potato Pancakes

Coleslaw

Fresh Baked Rolls & Butter³

Lemon Meringue Pie

Coffee, Tea or Milk

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Lunch

Mexican Fiesta Buffet
Soft & Hard Shell Tacos
Refried Beans & Spanish rice
Homemade Tortilla Chips
Seasoned Beef or Chicken
Lettuce, Tomato, Onions & Black Olives
Sour Cream & Fresh Salsa
Shredded Cheddar Cheese
Nacho Cheese Sauce
Tres Leche Cake
Coffee, Tea or Milk

Hot Sandwich Buffet
Savory Roast Beef and Turkey in Cream Gravy
Fresh Baked Rolls & Breads
Mashed Potatoes
Vegetable du Jour
Crisp Garden Salad with fresh toppings and dressings
Coffee, Tea or Milk

Early Dinner Buffet

Select 2 Entrees:

- ◆ 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

Includes Potatoes or Rice du Jour
Vegetable du Jour
Fresh Baked Rolls
Salad du jour, Garden Salad with toppings and dressings
Coffee, Tea or Milk

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Hors d'oeuvres

Hot *(quantities of 100)*

- *Bacon wrapped water chestnuts
- Mozzarella wraps with marinara sauce
- *Mini franks wrapped in puff pastry
- *Scallops wrapped in bacon
- Chicken wings
(Buffalo, Smoky BBQ, Spicy BBQ, Beer Mustard or teriyaki)
- Breaded chicken tenders
- *Mushroom caps
(Stuffed with Italian sausage or crab)
- *Cocktail meatballs
(BBQ or Swedish)
- *Mini chicken cordon bleu
- *Beer battered white cheddar pints
- BBQ Riblets
- *Crab Rangoon
- *Crispy duck skewers with Raspberry sauce
- *Rice wrapped shrimp with Sweet, Spicy Chile Sauce
- *Crispy Prime Rib Cubes
Served with horseradish gorgonzola dipping Sauce
- Salmon and Shrimp Cakes with roasted red pepper Aioli
- *Rumaki
- Cheese or Braised Beef Crispy Ravioli
Served with Red Wine or Marinara dipping sauce
- *Cajun Alligator Fritters with Zippy Remoulade

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

Cold *(quantities of 100)*

- *Deviled Eggs
(Cajun Style, Dill & Ham, Curry or Dijon)
- Silver Dollar Sandwiches
(Roast Beef, Turkey, & Ham)
- *Salad Puffs
(Chicken Salad, Tuna Salad or Crab Salad)
- *Assorted canapés
- Iced bowl of Jumbo Shrimp
- Assorted Pinwheels
Chicken Artichoke, Spinach & Sun dried tomato, Southwest, Ham & Pickle

Assorted Dry Snacks

- Roasted Peanuts
- Mixed Nuts
- Homemade Tortillas and Salsa
- Homemade Chips and French Onion Dip
- Pretzels
- Gardhetto's Snack Mix
- Ramada Mix
Cheex Mix, Nuts, M&M's and Pretzels

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

Carving Station

- Steamship
(Serves approximately 255 people)
- Pit Ham
(serves 50 people)
- Roast Turkey Breast
(serves 50 people)

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

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Hors d'oeuvres

Displays

Whole Smoked Salmon (*serves 100 people*)

Served with caper sauce, lemon & crackers

Smoked Fish Display (*serves 100 people*)

Selection of Smoked Salmon, Trout, Chubs and Paté. Served with relishes and crackers.

Taco tray with chips (*serves 50 people*)

Assorted vegetables with dip (*serves 100 people*)

Fruit display (*serves 100 people*)

Cheese & Sausage Display with crackers (*serves 100 people*)

Foie Gras Duck Terrine (*serves 100 people*)

Served with cranberry port reduction and toast points

Baked Brie En Croute (*serves 50 people*)

Accented with decadent raspberry marmalade and flat bread points

Caprese Tray (*serves 50 people*)

Fresh Roma Tomatoes, Basil Dark, Ovolini Mozzarella drizzled with chocolate balsamic vinegar

Chicken and Pistachio Paté Terrine

Served with French Bread Crostinis

Assorted Dips and Breads

Choose three: Spinach Artichoke, Mushroom Andouille, Sun dried tomato, Southwest (Black Bean & Cheddar), Greek Olive & Feta

Assorted petit fours (50 pieces)

Chocolate Dipped Strawberries (25 pieces)

Assortment of Gourmet Mini Cheesecakes and Pastries (100 pieces)

Chocolate Fountain

Pound cake, Marshmallows, Variety of Seasonal Fruit and Pretzel bites

Rental Fee & per person charge

Ice Sculptures

Prices dependent on size and complexity

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Pizza Selections

Plaza Pizzas

Four Cheese

Our own blend of the finest Italian cheeses

14" Specialty Thin Crust

Pepperoni

14" Specialty Thin Crust

Sausage

14" Specialty Thin Crust

Deluxe

Tri Bell Peppers, Onions, Mushrooms, Sausage, Pepperoni

14" Specialty Thin Crust

Build Your Own

Available Toppings Include:

*Mushrooms, Black Olives, Onions, Tri Bell Pepper Blend,
Broccoli, Spinach, Garlic, Tomato, Chicken, Artichokes,
Green Olives, Jalapeño Peppers, Bacon, Pepperoni, Sausage*

14" Specialty Thin Crust

All of our pizzas are made with fresh vegetables and the highest quality meats and cheeses.

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Plated Meals – Beef, Pork, & Poultry

Beef

Horseradish and Herb Prime Rib of Beef

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

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

Choice Filet Mignon

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

Choice Top Sirloin

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

Pork

Stuffed Pork Prime Rib Chop

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

Port Pork Filet

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

Roast Pork Loin

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

Baby Back Ribs

Slow cooked in our own smoky BBQ Sauce

Poultry

Plaza Chicken

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

Peanut Chicken

Peanut crusted chicken breast with honey Raspberry beurre blanc

Mediterranean stuffed Chicken

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

Pecan Crusted Duck Breast

Pecan crusted duck breast nestled on a bed of cranberry chutney with gorgonzola crumbles

Cajun Cordon Bleu

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

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Plated Meals – Seafood, Vegetarian & Children's

Seafood

Tortilla Crusted Tilapia

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

Balsamic Grilled Norwegian Salmon

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

Broiled Walleye

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

Broiled Icelandic Haddock

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

Louisiana Style Catfish

Farm raised Catfish broiled with beer mustard honey glaze

Shrimp and Scallop Pasta

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

Vegetarian Options

Pasta Primavera

Sautéed seasonal vegetables tossed with creamy Alfredo sauce and farfalle pasta

Gnocchi with Spinach and Gorgonzola

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

White Beans Thibodaux

A Louisiana favorite of great northern beans, wild and brown rice, onions, garlic, mushrooms, tri bell peppers and a special blend of spices

Vegetable Ravioli

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

*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 ♦ Ages 4 – 12

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 ♦ 3 Entrees

Family Style

2 Entrees ♦ 3 Entrees

Buffet Style

2 Entrees ♦ 3 Entrees

Entrée Selections:

- ♦ Peppercorn encrusted Pork Loin with roasted shallot veloué
- ♦ 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 ♦ 3 Entrees

Upgraded Family Style

2 Entrees ♦ 3 Entrees

Upgraded Buffet Style

2 Entrees ♦ 3 Entrees

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

Minimum of 50 people required

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Desserts

Desserts

Fruit Pie

Flaky pastry crust loaded with your fruit of choice: Apple, Cherry or Peach

Carrot Cake with Cream Cheese Frosting

A moist cake that is loaded with shredded carrots, pecan pieces and crushed pineapple, then covered with a delicious cream cheese frosting and garnished with chopped walnuts.

Bread Pudding with Bourbon Glaze

A southern favorite.

New York Cheesecake

This smooth and creamy cheesecake is made with only the finest ingredients: cream cheese, sugar, whole eggs and pure vanilla.

Oreo Cookie Pie

Creamy and cool chocolate mousse whipped with Oreo cookies and chocolate pieces fill an Oreo cookie crust.

Ultimate Chocolate Cake

Velvety chocolate mousse in between layers of chocolate decadence and moist chocolate butter cake on a chocolate cookie crust. Finished with chocolate ganache.

Ice Cream or Sherbert

Fruit Cobbler

Served warm and full of fruit: Cherry, Triple Berry or Peach

Pumpkin Pie

Lemon Meringue Pie

Real lemon curd in a flaky crust and mile high meringue.

Specialty Desserts

Assorted Mousse Parfait

Delicate mousse layered and topped with whipped topping and candy bits. Mousse flavors are Peanut Butter, Dark Chocolate Brownie, Caramel Toffee and Vanilla Bean.

Tiramisu

Luscious layers of espresso cake, fluffy mousse and coffee liquor.

Bourbon Pecan Pie

Large buttery caramel pecans, layered on a rich gooey filling with a hint of Kentucky bourbon, all resting in a butter short paste crust.

Strawberry Shortcake Torte

Heavenly layers of light cream, vanilla cake and real Strawberries.

Chocolate Tuxedo Torte

Dark chocolate cake, vanilla bean mousse and rich chocolate ganache.

Gourmet Cheesecake

Turtle, White Chocolate Raspberry, Strawberry Mango, Irish Cream, Dulce de Leche, Crème brulee, Key Lime, Chocolate Chip, Strawberry

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