



## Appetizer Menu 2018

✧ In arranging for functions, **a guaranteed number of attendees must be received by 10am on the designated day** listed below. This number will be considered a guarantee and is not subject to reduction. The hotel does not prepare a percentage over the guarantee. Once set, the guarantee can increase within reason and prior approval. If Sales & Catering does not receive a guarantee number, the number stated on your contract will be used. Minimum guest counts for meals must be met to avoid room rental. Room rental will automatically be charged if the required minimum is not met.

<u>Day of Function</u>	<u>Guarantee Day</u>
Saturday	Wednesday prior
Sunday	Thursday prior
Monday	Thursday prior
Tuesday	Friday prior
Wednesday	Friday prior
Thursday	Monday prior
Friday	Tuesday prior

✧ One or two entrées may be selected for guests, with an additional choice of children's meal. **If more than one plated meal is selected, meal choice cards must be provided to each guest by hosting business or wedding. Cards must be clearly different in color or have the entrée printed in large text to differentiate meal selections. The same entrée sides must be selected for both entrées.**

✧ NO OUTSIDE FOOD OR BEVERAGES ARE ALLOWED IN MEETING ROOM AREAS. Weddings and other special events can contact Sales & Catering about the Special Events Policies. **Due to license restrictions, any food remaining after the function is property of the Ramkota Hotel and cannot be removed from the ballroom.**

✧ The banquet menu is only a list of suggestions and popular items. Our professionally trained staff welcomes any ideas or suggestions you may have. We would be delighted to customize menus for your group. Please contact Sales & Catering to discuss further options.

✧ Ramkota reserves the right to adjust menu prices that may be affected by volatile food markets or substitutions for particular items. Prices are guaranteed up to 30 days and previously signed agreements will be honored. All food and beverage is subject to 18% service charge and applicable state and local taxes, currently 7.5%. A portion of the service charge is retained by the hotel.

✧ The Ramkota Hotel reserves the right to inspect and control all private parties, dinners, meetings, and any other function held on premises. The Ramkota Hotel will not assume any responsibilities for damage or loss of merchandise/articles left in any banquet function rooms or any part of the hotel prior to, during, or following your function. Regency Hotel Management reserves the right to cancel your contract, if in its sole discretion, it determines that performing the contract could jeopardize the safety or security of the hotel's guests or staff.

*18% Service Charge & 7.5% Sales Tax Added To Above Prices*





# Appetizer Menu 2018

## Chilled Grand Displays

Fresh Fruit \$85 per 25 guests/ \$170 per 50 guests

Assortment of fresh seasonal fruits served with a fruit infused dipping sauce.

Garden Harvest Display \$75 per 25 guests/ \$150 per 50 guests

Array of fresh field vegetables served with a tangy ranch dip.

Domestic Cheese Display \$100 per 50 guests/ \$200 per 100 guests

Assortment of domestic cheeses garnished with fresh fruit and served with hearty crackers.

Artisan Cheese Display \$125 per 50 guests/ \$250 per 100 guests

Arrangement of cubed imported and artisanal cheeses garnished with fresh fruit and served with hearty crackers.

Meat and Cheese Platter \$125 per 50 guests/ \$250 per 100 guests

Assorted imported and domestic cheeses with summer sausage served with assorted crackers.

Smoked Salmon Display \$200 per display

Cold smoked salmon filet garnished with lemon, capers, roasted red peppers, diced red onions, minced egg, and lemon twists with hearty crackers.

Antipasto Display \$100 per 25 guests/ \$200 per 50 guests

Marinated vegetables, fire roasted peppers, roma tomato coins with fresh basil leaves in a balsamic glaze, black and green olives, Capitola ham, prosciutto ham, Pepperoncini and provolone cheese served with fresh baked artisan breads and hearty crackers.

## Chef Carved Petite Sandwiches

All prices are per 50 guests. Chef-carved sandwiches are served with silver dollar rolls and appropriate condiments. All carving stations require a Chef at each station at \$50.00 per station.

◇ Whole Pork Loin	\$150.00
◇ Honey Glazed Ham	\$175.00
◇ Oven Roasted Turkey Breast	\$175.00
◇ Inside Round of Beef	\$300.00

18% Service Charge & 7.5% Sales Tax Added To Above Prices





# Appetizer Menu 2018

## Chilled Appetizers

All prices are per 100 pieces.

**Veggie Tortilla Pinwheels** **\$125.00**

Tortilla pinwheels filled with vegetables and cream cheese.

**Chicken Bacon Ranch Tortilla Pinwheels** **\$150.00**

Tortilla pinwheels filled with diced tomatoes, bacon bits, diced chicken, ranch, and cream cheese.

**Turkey Day Pinwheels** **\$150.00**

Turkey, dried cranberries, spinach, and cream cheese with chives, rolled in tortillas.

**Reuben Pinwheels** **\$150.00**

Tortillas filled with sauerkraut, cream cheese, corned beef, and mozzarella cheese.

**BLT Pinwheels** **\$150.00**

Flaky filo cups filled with bacon, lettuce, tomato, and chipotle mayo.

**Mexican Pinwheels** **\$150.00**

Tortilla pinwheels filled with cream cheese, chopped olives, cilantro, and diced jalapeños.

**Buffalo Chicken Pinwheels** **\$150.00**

Shredded buffalo chicken, cream cheese, cheddar jack cheese, and blue cheese crumbles rolled into tortilla pinwheels.

**Caprese Skewers** **\$150.00**

Mozzarella cubes, cherry tomatoes, and spinach leaves drizzled with olive oil.

**Chicken Bruschetta** **\$150.00**

Balsamic & olive oil marinated chicken tossed with roma tomatoes, onions, fresh herbs and cheese spread on a garlic toast coin.

**Shrimp Bruschetta** **\$175.00**

Diced tomatoes, onions, and shrimp tossed in white wine and lemon juice, seasoned with basil and topped with parmesan cheese. Served atop a garlic toast coin.

**Classic French Canapé's** **\$175.00**

Multigrain toast rounds topped with herb infused cream cheese and assorted toppings.

**Buffalo Chicken Celery Sticks** **\$175.00**

Creamy buffalo chicken on crisp celery stick bites. Served with ranch dressing.

18% Service Charge & 7.5% Sales Tax Added To Above Prices





## *Appetizer Menu 2018*

*Almond Chicken Cups* \$175.00

Flaky filo cups filled with creamy chicken, roasted almonds, and honey, garnished with crushed almonds and basil chiffonade.

*Jumbo Shrimp Cocktail* \$300.00

Chilled jumbo shrimp cocktail served with a tangy cocktail sauce.

*Bloody Mary Shrimp* \$325.00

Peeled shrimp marinated in a peppered vodka bloody mary sauce, then topped with fresh lime juice and dusted with chili powder.

*Silver Dollar Sandwich Bites* \$175.00

An assortment of roast beef, turkey, and ham mini sandwiches on white and wheat cocktail rolls.

*Loaded Deviled Eggs* \$175.00

Chef prepared fresh deviled eggs topped with bacon bits, cheese, and chives.

*Deviled Eggs* \$150.00

Chef prepared country fresh deviled eggs dusted with paprika.

*Ham and Pickle Rollups* \$150.00

Shaved deli ham wrapped around pickle spear with seasoned cream cheese, cut into bite sized pieces.

*Tuna Salad Cucumber Bites* \$175.00

Creamy tuna salad on crisp cucumber bites, garnished with fresh tomato.

*Nutty Cheese Ball with Crackers* \$180.00

Large port wine cheese ball covered in toasted almonds served with assorted crackers.

*Cranberry Almond Cheese Ball with Crackers* \$150.00

Cream cheese, white cheddar, and dried cranberry cheese ball, covered in almonds.

*Bacon Ranch Cheese Ball with Crackers* \$150.00

Cream cheese with ranch seasoning, cheddar cheese, onion, and bacon, covered in almonds.

*Cannoli Cups* \$150.00

Flaky filo cups filled with sweetened ricotta and topped with mini chocolate chips and crushed pistachios.





# Appetizer Menu 2018

## Chilled Dips

All prices are per 50 servings.

**Spinach Dip** **\$100.00**

Herb infused cream cheese with fresh spinach leaves served with fresh baked artisan breads and hearty crackers.

**Taco Dip** **\$125.00**

Refried beans, sour cream, guacamole, salsa, red onions, bell peppers, black olives, jalapenos, tomatoes, shredded cheese, and shredded lettuce. Served with tortilla chips.

**Seafood Dip** **\$125.00**

Fresh crab meat in a creamy, lemon dip. Served with assorted crackers.

**French Onion Dip** **\$100.00**

Sour cream dip with rich onion flavor. Served with potato chips.

**Fruit Salsa** **\$100.00**

Triple berry blend, diced pineapple, and diced mango. Served with churro chips.

## Warm Dips

All prices are per 50 servings.

**Bacon Cheeseburger Dip** **\$125.00**

Seasoned hamburger, dill relish, and bacon bits in a cheesy sauce, topped with more bacon bits. Served with crisp tortilla chips.

**Pizza Dip** **\$125.00**

Cheesy, creamy marina dip with sausage crumbles and peperoni chunks. Served o garlic toast coin.

**Hot Wing Dip** **\$125.00**

Shredded chicken, buffalo wing sauce, and bleu cheese dressing in a cheddar-cream cheese sauce. Topped with bleu cheese. Served with celery sticks & tortilla chips.

**Onion Cheese Dip** **\$125.00**

A cheesy, baked golden brown onion dip served with crisp tortilla chips.

**BLT Dip** **\$125.00**

Bacon and diced tomato in a creamy dip, topped with shredded lettuce. Served with garlic toast coins.

**Queso Dip** **\$125.00**

Seasoned taco meat with diced tomatoes and chilies mixed with a cheese sauce. Served with tortilla chips.

*18% Service Charge & 7.5% Sales Tax Added To Above Prices*





# Appetizer Menu 2018

## Hot Appetizers

All prices are per 100 pieces, unless noted.

Chicken Wings \$150.00

Original chicken wings in your choice of honey bbq, parmesan roasted garlic, or buffalo hot wing sauce. Served with celery sticks and ranch dressing.

Boneless Wings \$150.00

Boneless chicken wings in your choice honey bbq, parmesan roasted garlic, or buffalo hot wing sauce. Served with celery sticks and ranch dressing.

Chicken Drumsticks \$125.00

Crispy breaded chicken drumsticks fried and served with honey mustard dip.

Chicken Tenders \$150.00

Breaded chicken tenders with honey mustard and BBQ dipping sauces.

Teriyaki Chicken Skewers \$150.00

Chicken drenched in a honey teriyaki sauce, garnished with lime zest.

Chicken Satay \$150.00

Marinated skewered chicken, served with a spicy peanut sauce, cucumbers, and red onion.

Mini Tacos \$175.00

Small chicken tacos deep fried until crispy and hot. Served with salsa and sour cream.

Meatballs \$100.00 for 5lbs

Available Swedish, honey BBQ, sweet and sour, or Italian style. (Approx 80 meatballs)

BBQ Cocktail Franks \$100 for 5lbs

Cocktail size beef franks served in sweet bbq sauce.

Taco Potato Skins \$150.00

Seasoned taco meat, diced tomato, minced red onion, and melted shredded cheese. Served with nacho cheese.

Chili Cheese Potato Skins \$150.00

Filled with homemade chili and topped with melted shredded cheese. Served with sour cream.

Cheeseburger Sliders \$200.00

Build your own sliders with white rolls, cheese, ketchup, mustard, and pickle chips.

18% Service Charge & 7.5% Sales Tax Added To Above Prices





## *Appetizer Menu 2018*

*Mini Burrito* *\$175.00*

Small beef and bean burrito fried until golden brown. Served with salsa and sour cream.

*Pizza Potato Skins* *\$150.00*

Pizza sauce, mozzarella cheese, and sliced pepperoni fill filo cups, topped with parsley.

*Pork Egg Rolls* *\$125.00*

Crispy fried egg rolls with pork and cabbage served with sweet and sour sauce.

*Ham & Cheese Pinwheels* *\$200.00*

Thin sliced ham and fresh Swiss cheese rolled in puff pastry, cut into bite sized portions, and baked. Served with stone ground mustard.

*Ham & Cheese Sliders* *\$200.00*

Build your own sliders with shaved deli ham, provolone cheese, rolls, and honey mustard.

*Pulled Pork Sliders* *\$200.00*

Build your own sliders with shredded pork coated in house made BBQ sauce, small rolls and additional BBQ sauce to top.

*Asian Pot Stickers* *\$175.00*

Pork filled pot stickers pan seared and served with Szechuan dipping sauce.

*Bacon Wrapped Asparagus* *\$225.00*

Asparagus wrapped with bacon, baked until crispy, and served with garlic aioli.

*Bacon & Spinach Stuffed Mushrooms* *\$175.00*

Bacon, spinach, and cream cheese filled large mushroom caps, topped with bread crumbs and parmesan cheese.

*Bacon Wrapped Water Chestnuts* *\$150.00*

Water chestnuts wrapped in a sweet brown sugar coated bacon and baked to perfection. Served with soy sauce.

*Bacon Wrapped Shrimp* *\$325.00*

Tail-on shrimp wrapped in bacon, dusted with Cajun seasoning. Served with sweet Chile sauce.

*Bacon Wrapped Scallops* *\$300.00*

Bite sized scallop wrapped in bacon. Topped with garlic butter.

*Crab Stuffed Mushroom Caps* *\$175.00*

Large mushroom caps with crab stuffing topped with melted parmesan cheese.

*18% Service Charge & 7.5% Sales Tax Added To Above Prices*





## *Appetizer Menu 2018*

*Coconut Shrimp* \$300.00  
Butterflied gulf shrimp in a sweet coconut batter fried and served with chipotle sauce.

*Poutine* \$125.00  
Crisp French fries, topped with golden brown cheese curds, and topped with a rich beef gravy.

*Mozzarella Sticks* \$175.00  
Battered mozzarella sticks fried to golden brown. Served with marinara sauce.

*Cheese Curds* \$150.00  
Cubed cheddar cheese, battered, and fried. Served with chipotle mayo.

*Battered Mac & Cheese Bites* \$125.00  
Extra cheesy macaroni and cheese individual bites, fried to a golden brown.

*Warm Pretzels* \$175.00  
Baked pretzel sticks served with a beer cheese sauce for dipping.

*Nachos/Loaded Nachos* \$175.00/50 guests  
Tortilla chips with nacho cheese and assorted toppings. Add taco meat for Loaded Nachos for an additional \$50.

*Toasted Ravioli* \$250.00  
Lightly breaded cheese filled raviolis toasted and served over warm marinara sauce.

*Breaded Jalapeno Poppers* \$175.00  
Cream cheese filled jalapenos in a spicy breading.

*Potato Skins* \$150.00  
Crispy potato skins filled with bacon bits and cheddar cheese served with sour cream & fresh chives.

*Fried Green Beans* \$150.00  
Tempura battered green beans deep fried to a perfect golden brown. Served with ranch dressing.

*Fried Pickle Spears* \$150.00  
Beer battered pickle spear deep fried and tender. Served with ranch dressing.

*Onion Rings* \$125.00  
Beer battered black and tan onion rings. Served with ranch dressing.

*18% Service Charge & 7.5% Sales Tax Added To Above Prices*

