



## Dinner 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*





# Dinner Menu 2018

## Plated Entrees

Plated dinners include a popover, choice of salad, choice of potato, choice of vegetable, choice of dessert, coffee and herbal teas. Choices are all listed at the end of the dinner menu. Gourmet desserts available for an additional charge. All steaks prepared medium unless requested otherwise. GLUTEN FREE options are marked with asterisks\*\*

Chicken Wellington \$20.00

Chicken breast stuffed with mushroom Duxelle, wrapped in a puff pastry, served atop chicken cream sauce.

Mediterranean Stuffed Chicken \$20.00

Chicken breast stuffed with cream cheese, Kalamata olives, diced onions, diced red peppers, & breadcrumbs, topped with herb infused sauce and feta cheese crumbles.

Minnesota Chicken\*\* \$20.00

Chicken breast stuffed with sausage, apples, & wild rice stuffing, topped with a mushroom tarragon cream sauce.

Stuffed Chicken Breast \$19.00

Chicken breast packed with herb stuffing and cheese, topped with homestyle gravy.

Pampered Chicken \$20.00

Breaded chicken breast filled with Swiss cheese and covered with a rich chardonnay cream sauce.

Chicken Cordon Bleu \$20.00

Panko breaded chicken breast filled with ham & Swiss cheese, baked and topped with Alfredo sauce.

Pancetta Chicken\*\* \$20.00

Chicken breast stuffed with cream cheese, garlic, spinach, & sun dried tomatoes, wrapped in pancetta, and topped with garlic cream sauce.

Almond Crusted Chicken \$20.00

Almond crumble crusted chicken topped with a creamy almond Roca sauce.

Chicken Roma\*\* \$19.00

Grilled and seasoned chicken breast topped with a warm bruschetta sauce.

Chicken Piccata \$19.00

Seared chicken breast topped with a rich lemon butter sauce, and garnished with fresh capers.

Parmesan Crusted Chicken \$19.00

Tender chicken breast with a golden brown parmesan crust.

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## Dinner Menu 2018

*Chicken Breast Supreme* \$19.00

A seared, hand-breaded chicken breast smothered in our creamy mushroom supreme sauce.

*Grilled Chicken Breast\*\** \$19.00

Marinated chicken breast seasoned and grilled to perfection and topped with melted provolone cheese.

*Barbecue Chicken\*\** \$19.00

Oven roasted butterflied chicken breast double coated with house BBQ sauce.

*Piña Colada Chicken* \$20.00

Sliced, marinated chicken breast served with red onion, and red, orange, & yellow peppers. Served alongside rice, coated and drizzled with a piña colada soy sauce. *(Does not include choice of potato or vegetables.)*

*Chicken Parmigiana* \$19.00

Breaded chicken breast covered with tomato sauce and fresh mozzarella cheese. Served with garlic butter farfalle noodles. *(Does not include choice of potato.)*

*Chicken Pomodoro Pasta* \$19.00

Sliced chicken, cubed tomatoes, spinach, and penne pasta tossed in a creamy garlic sauce. *(Does not include choice of potato or vegetables)*

*Chicken Farfalle* \$19.00

Farfalle pasta tossed with vegetables, sliced grilled chicken, and our signature tomato Alfredo sauce, topped with parmesan cheese. *(Does not include choice of potato or vegetables)*

*Cajun Chicken Pasta* \$19.00

Diced grilled chicken, julienned peppers & onions, and cavatappi pasta in a Cajun cream sauce. *(Does not include choice of potato or vegetables)*

*Chicken Broccoli Alfredo* \$19.00

Sliced grilled chicken, chopped broccoli, and penne pasta tossed in a rich Alfredo sauce, topped with parmesan cheese. *(Does not include choice of potato or vegetables)*

*Herb Roast Breast of Turkey* \$20.00

Tender chef-carved turkey breast served atop our savory stuffing and smothered with rich pan gravy.

*Tender Beef Tips* \$20.00

Braised beef tips, mushrooms, and onions simmered in burgundy wine sauce served over your choice of mashed potatoes or pasta. *(Does not include choice of potato IF pasta is selected)*

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<u><i>Roast Beef**</i></u>	<u><i>\$20.00</i></u>
Tender thin-sliced beef topped with our bordelaise sauce.	
<u><i>London Broil</i></u>	<u><i>\$25.00</i></u>
Broiled 8oz marinated flank steak topped with a delectable mushroom wine sauce.	
<u><i>Classic New York Strip**</i></u>	<u><i>\$28.00</i></u>
Charbroiled 10oz strip steak topped with caramelized onions.	
<u><i>Four Pepper New York Strip</i></u>	<u><i>\$29.00</i></u>
Seared four pepper crusted NY strip topped with garlic-bourbon butter.	
<u><i>Beef Wellington</i></u>	<u><i>Market</i></u>
Beef tenderloin wrapped in a puff pastry with mushroom Duxelle, served atop a red wine sauce.	
<u><i>Delmonico Ribeye**</i></u>	<u><i>Market</i></u>
Charbroiled 12oz beef ribeye served with sautéed onions and mushrooms and topped with burgundy au jus.	
<u><i>Herb Crusted Prime Rib of Beef**</i></u>	<u><i>Market</i></u>
Slow-roasted 12oz prime rib topped with classic au jus.	
<u><i>Filet Mignon</i></u>	<u><i>Market</i></u>
8oz beef tenderloin wrapped in Applewood smoked bacon and topped with cognac cremini mushroom demi glaze.	
<u><i>Apple Jack Pork</i></u>	<u><i>\$20.00</i></u>
Pork tenderloin smothered with an apple-cranberry pecan sauce.	
<u><i>Marsala Pork Loin</i></u>	<u><i>\$20.00</i></u>
Slow roasted herb crusted pork loin topped with mushroom Marsala sauce.	
<u><i>Prime of Pork**</i></u>	<u><i>\$24.00</i></u>
Grilled bone in prime of pork with a sweet pineapple-orange bourbon sauce on top.	
<u><i>Bacon Wrapped Stuffed Pork Chop**</i></u>	<u><i>\$26.00</i></u>
Spinach, pecans, boursin cheese filled pork chop wrapped with Applewood bacon and topped with a smoky red pepper sauce.	
<u><i>Half Rack Ribs</i></u>	<u><i>\$21.00</i></u>
Half rack of slow roasted pork ribs, slathered with house made BBQ sauce.	
<u><i>Pork Tenderloin**</i></u>	<u><i>\$22.00</i></u>
8oz roasted pork tenderloin chef-carved into medallions and smothered with Jack Daniels sauce.	

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*Almond Fried Shrimp* \$24.00

Golden brown almond fried shrimp served with a garlic lemon remoulade sauce.

*Pecan Crusted Salmon* \$28.00

Salmon filets with a crunchy pecan breading topped with a caramel lemon glaze.

*Almond Parmesan Crusted Walleye* \$32.00

Walleye filet breaded in almond parmesan mixture, topped with hollandaise sauce.

*Atlantic Salmon\*\** \$25.00

Atlantic salmon filet topped with Béarnaise and drizzled with honey.

*Lime Cilantro Tilapia\*\** \$19.00

Two seasoned tilapia filets topped with a creamy cilantro lime sauce.

*Cod Loin Filets* \$20.00

Two season cod loins drizzled with artichoke heart and bacon cream sauce.

*Lobster Tail\*\** \$44.00

A large North Atlantic lobster tail, cracked open and brushed with garlic butter.

*Grilled Chicken and Shrimp\*\** \$27.00

Marinated chicken breast seasoned and grilled to perfection paired with a three garlic-lime shrimp skewer.

*NY Strip and Pecan Crusted Salmon* \$40.00

An 8oz charbroiled strip steak topped with caramelized onions paired with a 6 ounce almond parmesan crusted salmon, topped with lemon glaze.

*NY Strip Steak and Shrimp\*\** \$33.00

An 8oz charbroiled strip steak topped with caramelized onions paired with a three garlic-lime shrimp skewer.

*Flat Iron Steak and Walleye\*\** \$30.00

8oz flat iron steak seasoned and grilled, topped with a light creamy beef gravy, served alongside a 5oz walleye filet.

*Filet Mignon and Shrimp* Market

Beef tenderloin wrapped in Applewood smoked bacon and topped with cognac cremini mushroom demi glaze, paired with a three garlic-lime shrimp skewer.

*Filet Mignon and Lobster* Market

Beef tenderloin wrapped in Applewood smoked bacon and topped with cognac cremini mushroom demi glaze, paired with a 6oz North Atlantic lobster tail, cracked open and brushed with garlic butter.

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*Marinara Penne Pasta (Vegetarian Option)* \$18.00

Penne pasta with sweet vegetables simmered in a tomato garlic marinara sauce and topped with fresh parmesan cheese. *(Does not include choice of potato)*

*Asian Vegetable Stir Fry (Vegan Option)* \$18.00

Fresh vegetables sautéed in sesame oil on a bed of white rice and topped with toasted sesame seeds drizzled with soy sauce. *(Does not include choice of potato or vegetables)*

*Manicotti Rosa (Vegetarian Option)* \$18.00

Three cheese filled manicotti topped marinara sauce topped with fresh parmesan cheese. *(Does not include choice of potato)*

*Gourmet Four Cheese Macaroni (Vegetarian Option)* \$18.00

Creamy, baked macaroni and four cheese blend with a golden brown breadcrumb topping. *(Does not include choice of potato)*

*Sundried Tomato Penne Pasta (Vegetarian)* \$18.00

Tender penne pasta coated with a sundried tomato-basil pesto and topped with fresh grated parmesan cheese. *(Does not include choice of potato or vegetables)*

*Pasta Al Fresca (Vegetarian Option)* \$18.00

Farfalle pasta and fresh steamed vegetable medley, tossed in a garlic-butter sauce. *(Does not include choice of potato)*

### *Children Entrees*

Children's entrées are for guests ages 10 and under and include a salad, popover and dessert as provided with the adult meal.

*Chicken Tenders with Ranch and French Fries* \$9.00

*Macaroni & Cheese with French fries* \$9.00

*Corn Dog with French Fries* \$9.00

*Grilled Cheese with Fresh Fruit* \$9.00

*Peanut Butter & Jelly Sandwich with Fresh Fruit* \$9.00





# Dinner Menu 2018

## Dinner Buffets

Dinner buffets include garden salad and three dressings, choice of two deli salads, choice of potato, choice of fresh vegetable, rolls & butter, choice of dessert, coffee, and herbal teas. Gourmet desserts available for an additional charge. Fewer than 25 guests add a dollar per person. GLUTEN FREE options are marked with asterisks \*\*

### ◆ One Entrée \$21    ◆ Two Entrées \$25

- ◇ Chicken breast in chardonnay cream sauce\*\*
- ◇ Chicken breast in asparagus Alfredo sauce\*\*
- ◇ Chicken broccoli penne pasta with Alfredo sauce
- ◇ Chicken & dumplings
- ◇ Creamy chicken Florentine bake
- ◇ Chicken breast in Jack Daniels Sauce®
- ◇ Chicken pot pie bake
- ◇ Sweet chili glazed chicken thighs
- ◇ Cajun chicken penne pasta
- ◇ Chicken Pomodoro Pasta
- ◇ Chicken Dijon with a sweet glaze
- ◇ Jamaican jerk chicken with jicama relish over dirty rice
- ◇ Roast turkey and dressing with pan gravy
- ◇ Turkey ala king in a mushroom cream gravy
- ◇ Sliced roast beef in classic au jus\*\*
- ◇ Beef tips with mushrooms, onions, & peppers in burgundy wine sauce
- ◇ Beef pot roast with carrots, celery, onion in a rich pan gravy\*\*
- ◇ Meatballs in burgundy Demi glaze
- ◇ Kansas City BBQ smoked beef brisket\*\*
- ◇ Penne pasta bake with marinara meat sauce
- ◇ Roast pork loin in Jack Daniels® sauce\*\*
- ◇ Applejack pork tenderloin
- ◇ Roast pork loin in mushroom marsala sauce
- ◇ Bubbas smoked pork shoulder with honey barbecue sauce\*\*
- ◇ Herb roasted stuffed pork chops
- ◇ Lime cilantro tilapia\*\*
- ◇ Baked cod loins with artichoke bacon cream sauce
- ◇ Pasta Al Fresca with farfalle in a garlic butter sauce (vegetarian)
- ◇ Sundried Tomato Penne Pasta (vegetarian)
- ◇ Cheese tortellini and vegetables in Rosa sauce (vegetarian)
- ◇ Asian stir fry vegetables with white rice (vegan)
- ◇ Gourmet four cheese macaroni with breadcrumb topping (vegetarian)

### ◆ Includes

Side salad & three dressings, choice of two deli salads, choice of vegetables, choice of potato/rice (excluding pasta and rice dishes), choice of house dessert, rolls & butter, coffee, and herbal teas. Entrees Buffets including pasta dishes will substitute breadsticks for rolls. Popovers can be substituted for rolls for \$1 per person.

*Add a Carving Station! Options on following page.*

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## Dinner Buffet Carving Stations

Prices are per person and in addition to buffet price. Chef carving fee of \$50 applies per buffet line.

◇ Black Oak Ham **	\$5
◇ Roast Turkey Breast**	\$5
◇ Pork Loin **	\$5
◇ Inside Round of Roast beef **	\$6
◇ Prime Rib **	Market

## ◆ Deli Salads

Are included with entrée buffet dinners.

- ◇ **Ranch Pasta Salad**- penne pasta, bell peppers, cucumber, carrots, and cubed cheddar cheese in a creamy buttermilk ranch dressing
- ◇ **Italian Pasta Salad**- rotella pasta, black olives, red & green peppers, tossed in a sweet oil and herb dressing
- ◇ **Strawberry Fruit Salad**- sliced strawberries, folded in a sweet whipped cream ambrosia salad
- ◇ **Cookies and Cream Salad**- fresh crushed Oreo cookies folded in sweet whipped cream topping
- ◇ **Grandmas Potato Salad**- cooked potatoes, egg whites, onions, mustard, garlic, oil, mayonnaise, black pepper, and assorted seasonings
- ◇ **Steakhouse Potato Salad**- potatoes, mayonnaise, egg yolks, bacon, onions, and assorted seasonings
- ◇ **Summer Pasta Salad**- tri colored rotini Pasta, mayonnaise, matchstick carrots, spinach, tomatoes, green peppers, onions, garlic, and assorted seasonings
- ◇ **Taco Pasta Salad**- rotella pasta, mayo, tomato, green peppers, sour cream, black beans, jalapeno peppers, corn, cheddar cheese, & south west spices
- ◇ **Parmesan Peppercorn Pasta Salad**- Seashell pasta, green peppers, green onions, mayonnaise, cucumbers, onions, parmesan cheese
- ◇ **California Pasta Salad**- tri colored rotini pasta, egg, spinach, tomatoes, zucchini, carrots, red bell peppers, broccoli, onions, and sweet vinaigrette dressing.
- ◇ **Cucumber and Onion Salad**- sliced cucumbers & onions marinated in fresh herb & oil dressing
- ◇ **Broccoli and Onion Salad**- fresh broccoli florets, thin sliced onions, and crisp bacon bits, in a sweet mayonnaise tarragon dressing
- ◇ **Dixie Coleslaw**- fresh shredded green cabbage, match stick carrots, purple cabbage, and celery seeds tossed in our own sweet and sour dressing
- ◇ **Seafood Salad**- mini sea shell pasta with celery, carrots, & onions folded with surimi crab and baby shrimp with lemon tarragon mayonnaise

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### ◆ Side Salad Choices

Are included with all plated and buffet dinners at no additional charge.

- ✧ **Garden Salad**- Lettuce blend topped with seasonal fresh vegetables. Served with Ranch & French on side.
- ✧ **August Salad**- Fresh greens, topped with dried cranberries, Mandarin oranges, feta cheese crumbles, and roasted pecans. Served with Raspberry vinaigrette & Ranch on side.
- ✧ **Spinach Salad**- Fresh spinach leaves, roasted walnuts, bacon bits, and feta cheese. Served with a sundried tomato vinaigrette & ranch on side.
- ✧ **Caesar Salad**- Fresh romaine lettuce topped with parmesan cheese and croutons. Served with Caesar dressing on side.

### ◆ Potato or Rice Options

Are included with plated and buffet dinners, unless otherwise noted.

- ✧ Seasoned roasted reds\*\*
- ✧ Idaho baked with sour cream & chives on the side
- ✧ Twice baked potato with cheese and bacon crumbles (*Add \$1 per person*)
- ✧ Creamy mashed potatoes (*Add gravy or extra sauce for \$.75 per person*)
- ✧ Garlic mashed potatoes
- ✧ Loaded mashed potatoes topped with cheese, bacon, & chives (*Add \$1 per person*)
- ✧ Rice pilaf
- ✧ House wild rice\*\*

### ◆ Vegetable Side Choices

Are included with plated and buffet dinners, unless otherwise noted.

- ✧ **Green Beans Almandine**- chopped green beans, diced red peppers, & toasted almonds tossed in butter and seasoned
- ✧ **Bourbon Glazed Baby Carrots**- sliced carrots tossed in a sweet brown sugar & bourbon glaze.
- ✧ **Key West Blend**- green beans, sliced red pepper, yellow carrots, & orange carrots, tossed in butter and seasoned
- ✧ **Pacific Blend**- broccoli florets, snap peas, yellow carrots, & orange carrots, tossed in butter and seasoned
- ✧ **California Blend**- broccoli florets, cauliflower florets, & orange carrots, tossed in butter and seasoned
- ✧ **Germany Blend**- green string beans, wax beans, & baby carrots, tossed in butter and seasoned
- ✧ **Buttered Sweet Corn**- Super sweet corn, tossed in butter and seasoned
- ✧ **Green Peas**- Sweet green peas, tossed in butter and seasoned
- ✧ **4-Way Mixed Vegetables**- Corn, green beans, peas, and chopped corn, tossed in butter and seasoned.

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## Dinner Menu 2018

### ◆ House Desserts

*Are included with all plated and buffet dinners at no additional charge. Add to lunch for \$2 per person.*

- ✧ Chocolate Cake with Whipped Cream
- ✧ Red Velvet Cake with Cream Cheese Frosting
- ✧ German Chocolate Cake with Pecans, Walnuts, & Caramel Coconut Frosting
- ✧ Carrot Sheet Cake
- ✧ Petite Assorted Gourmet Cheesecakes
- ✧ Fruit Pies- Apple, Blueberry, Cherry, Pumpkin, Strawberry- Rhubarb, or Pecan
- ✧ Creamed Pies- French Silk, Coconut Cream, or Banana Cream
- ✧ Cookies & Crème Creamed Pie *(Must have order & final count in 2 weeks prior)*

### ◆ Gourmet Grand Desserts

*Substitute our house dessert with any of the following selections for dinner for an additional \$3.00 per person. Add to a lunch or appetizer social for \$5 each.*

- ✧ Brownie Chocolate Cheesecake
- ✧ White Chocolate Blueberry Cheesecake
- ✧ Snickers Pie
- ✧ Peanut Butter Bistro Pie
- ✧ Key Lime Bistro Pie
- ✧ White Chocolate Raspberry Layer Cake
- ✧ Triple Chocolate Tiger Layer Cake
- ✧ Triple Layer Carrot Cake with Vanilla Sauce
- ✧ Double Chocolate Layer Cake with Whipped Cream
- ✧ Lemon Mist Layer Cake with Whipped Cream
- ✧ Lemon Curd and Raspberries with Whipped Cream Topping
- ✧ Dueling Brownies with Chocolate Mousse and Raspberry Sauce
- ✧ New York Style Cheesecake with Assorted Fruit Toppings
- ✧ Warm Apple Crisp with Oatmeal Crumble Topping
- ✧ Tiramisu with Espresso Cream Sauce

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## Themed Dinner Buffets

*Fewer than 25 guests add a dollar per person.*

### Americana

**\$22.00**

Brats, hamburgers, and pulled pork sandwiches with appropriate buns and toppings. Served with side salad with dressings, corn on the cob, potato salad, macaroni salad, honey bbq baked beans, potato chips, and fruit pies.

### Little Italy

**\$22.00**

Fresh romaine lettuce with toppings (parmesan cheese, croutons, pepperoncini, sliced black olives; Caesar and ranch dressings on side), farfalle and penne pastas, creamy Alfredo sauce with grilled chicken, scampi sauce, and marinara sauce with meatballs, Italian pasta salad, Italian blend vegetables, warm garlic toast, and Tiramisu.

### Taste of Mexico

**\$22.00**

Spicy ground beef, pork carnitas, fajita chicken, soft & hard tortilla shells, tortilla chips, lettuce, diced tomatoes, sliced olives, jalapenos, onions, shredded cheese, taco sauce, nacho cheese, sour cream, and salsa. Served with side salad and dressings, taco pasta salad, Spanish rice, refried beans, and cinnamon churros.

### Southern Hospitality

**\$22.00**

Mixed greens with dressings, crispy fried chicken, bbq ribs, mashed potatoes & gravy, macaroni & cheese, coleslaw, summertime pasta salad, buttered corn, warm buttermilk biscuits, and warm apple crisp.

### Frankfurt Feast

**\$22.00**

Mixed Greens with dressings, cheesebutton casserole, Fleischkeuchle, Knoephla & kraut with sausage, buttered spaetzle, German potato salad, green beans almandine, cup of Knoephla soup, warm pretzel stick with beer cheese dip, and German chocolate cake.

### Caribbean Delight

**\$22.00**

August salad with raspberry vinaigrette and ranch, jicama salad, Caribbean flank steak, jerk pork tenderloin, Caribbean blend vegetables, tropical fruit salad, banana creamed and coconut creamed pies.

### Greek Garden

**\$22.00**

Greek salad with toppings on the side (feta cheese, tomatoes, olives, sundried tomato vinaigrette, and Mediterranean dressing), grilled chicken & vegetables, Greek meatballs, sundried tomato penne pasta, fruit salad, whole grain rolls, and Baklava.

### Mandarin Wall

**\$22.00**

Orange chicken, sweet & sour pork, beef & broccoli, fried rice, pork egg rolls, pork pot stickers, cream cheese wontons, chow Mein noodles, stir fry vegetable blend, soy sauce, sesame seeds, sweet chili sauce, fortune cookies, and a cup of rice pudding garnished with berries.

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