



Lunch 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





Lunch Menu 2018

Entree Salads

*Entrée salads served with fresh baked yeast rolls and butter, coffee, and herbal teas. Gluten Free entrees are marked with **Add cup of soup for an additional \$2 per person with any salad or sandwich.*

*Spinach Feta Salad*** *\$10.00*

Fresh spinach leaves, roasted walnuts, bacon bits, and feta cheese. Served with sundried tomato vinaigrette and ranch dressing on the side.

Chicken Caesar Salad *\$10.00*

Fresh romaine lettuce, parmesan cheese, bacon bits, and croutons topped with grilled chicken breast strips, with Caesar or ranch dressing.

*August Salad*** *\$10.00*

Fresh assorted greens with mandarin oranges, dried cranberries, feta cheese crumbles, and topped with roasted pecans. Served with raspberry vinaigrette and ranch dressing on the side.

Greek Salad *\$10.00*

Fresh assorted greens with black olives, feta cheese, diced tomatoes, diced red onions, and croutons. Served with balsamic vinaigrette and ranch dressing on the side.

Chef Salad *\$9.75*

Fresh lettuce with cucumber, tomato, bacon bits, shaved ham and turkey, sliced hardboiled egg, croutons, and cheese. Served with French and ranch dressing on the side.

Southwestern Chicken Salad *\$10.00*

Crisp romaine lettuce topped with seasoned fajita chicken strips, diced tomatoes, diced onion, roast corn, black beans, shredded cheese, tri colored tortilla chips, and garnished with salsa. Served with chipotle ranch on the side.

Garden Salad *\$9.50*

Fresh assorted greens, tomatoes, sliced cucumber, carrots, red onion, cheddar cheese, and croutons. Served with French and ranch dressing on the side.

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Gourmet Wraps

Wrap & Soup \$10.00

Choice of plated chilled half wrap and cup of soup, includes a pickle spear, crackers, coffee, and herbal teas *Full wrap and soup, add \$4 per person.*

That's a Wrap Buffet \$12.50

Choice of (2) chilled gourmet wraps, pasta salad, seasonal fresh fruit display with yogurt dip, kettle chips, pickle spears, coffee, and herbal teas. *(Fewer than 25 guests add a dollar per person, must have minimum of 12 guests.)*

◆ Chilled Wraps:

- ✧ Chicken Ranch -shaved deli chicken breast, ranch, shredded lettuce, diced tomato, and onion
- ✧ Chicken Caesar- grilled chicken strips, Caesar, bacon bits, chopped romaine, and parmesan cheese
- ✧ Tuscany Chicken- marinated chicken breast, provolone, parmesan, sun dried tomatoes, marinated artichoke hearts, fresh spinach, and fresh basil
- ✧ Lone Star- roasted chicken, cucumber, tomato, lettuce, cheddar cheese, crunchy tortilla strips, and chipotle ranch
- ✧ Turkey Club -smoked shaved turkey, chipotle mayonnaise, Applewood smoked bacon, shredded lettuce, diced tomato, and onion
- ✧ New Yorker- roast beef, turkey, bacon, lettuce, tomatoes, and horseradish sauce
- ✧ Roast Beef -medium roasted beef, creamed horseradish, shredded lettuce, diced tomato, and onion
- ✧ BLT - Applewood smoked bacon, mayonnaise, shredded lettuce, diced tomato, and onion

Toasty Wrap Buffet \$12.50

Choice of (1) build-your-own toasty wrap, pasta salad, seasonal fresh fruit display with yogurt dip, kettle chips, pickle spears, coffee, and herbal teas. *(Fewer than 25 guests add a dollar per person, must have minimum of 12 guests.)*

◆ Warm & Toasty Wraps

- ✧ Buffalo Chicken- grilled chicken in wing sauce, provolone cheese, lettuce, and ranch dressing
- ✧ Cordon Bleu Dijon- sliced chicken breast, black forest ham, Swiss cheese, fresh spinach, and Dijon mustard
- ✧ Cajun Chicken- blackened chicken breast, grilled onions & peppers, pepperjack cheese, and spicy ranch
- ✧ Philly Cheese Steak- thinly sliced steak, caramelized onions, American cheese, lettuce, and diced tomato
- ✧ Steak Fajita- marinated sliced steak, grilled peppers, onions, tomato, cheddar cheese, and spicy sour cream
- ✧ Taco- Seasoned ground beef, cheddar cheese, tomatoes, lettuce, and Spanish rice
- ✧ Roasted Veggie- grilled peppers, Italian dressing, onions, mozzarella cheese, zucchini, banana peppers, and shredded lettuce

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Lunch Menu 2018

Gourmet Soups

Bread Bowl Entrée *\$10.00*

Freshly baked artisan bread bowl, filled with your choice of soup. Includes garden salad with dressings, fresh fruit garnish, crackers, coffee, and herbal teas.

Cup of Soup *\$2.00*

A cup of soup and crackers can be added to any lunch entrée or buffet.

◆ *Soup Selection:*

- ✧ Chicken Wild Rice
- ✧ Cheesy Chicken Tortilla
- ✧ Chicken Noodle
- ✧ Knoephla
- ✧ Creamy Turkey Soup
- ✧ Beef Barley
- ✧ Beer Cheese
- ✧ Cheeseburger Soup
- ✧ Beef Chili
- ✧ Beef Noodle
- ✧ Creamy Potato Ham
- ✧ Bean and Ham
- ✧ Loaded Baked Potato Soup
- ✧ French Onion Soup
- ✧ Cheddar and Broccoli
- ✧ Creamy Tomato
- ✧ Vegetarian Chili
- ✧ Chef's Choice

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Gourmet Plated Sandwiches

Plated sandwiches include a pickle spear, fresh fruit garnish, choice of potato chips or pasta salad, and appropriate condiments. Served with coffee and herbal teas.

Croissant Sandwich *\$10.00*

Your choice of: shaved black oak ham & Swiss cheese; roast beef & cheddar cheese; or smoked turkey breast & Swiss cheese, topped with lettuce and tomato on a buttery fresh croissant.

Sub Sandwich *\$10.00*

Salami, ham, turkey, bacon, provolone cheese, lettuce, and tomato on a hoagie roll.

Ramkota Deli Roast Beef *\$10.00*

Tender sliced roast beef topped with cheddar, lettuce, & tomato on a tavern bun.

Grand Slam Ham and Cheese *\$10.00*

Shaved Virginia Pit ham piled high, topped with Swiss cheese and lettuce, on a broche bun.

Gourmet Hot Sandwiches

Plated sandwiches include a pickle spear, fresh fruit garnish, choice of potato chips or pasta salad, and appropriate condiments. Served with coffee and herbal teas.

French Dip *\$10.00*

Tender shaved roast beef stacked on a hoagie roll, topped with provolone cheese, and served with au jus. (Add peppers & onions for \$1)

BBQ Beef or Pulled Pork Sandwich *\$10.00*

Tender barbecued beef or pulled pork topped with smoked cheddar cheese and caramelized onions on a tavern bun.

Cheeseburger Deluxe *\$10.50*

One third pound beef patty topped with cheddar cheese, lettuce, tomato, and red onion on a fresh tavern bun.

Buffalo Chicken Sandwich *\$10.50*

Grilled chicken breast coated in buffalo sauce and topped with melted provolone on a tavern roll.

Grilled Chicken Sandwich *\$10.00*

Marinated grilled chicken breast topped with Swiss cheese on a fresh tavern bun with lettuce, tomato, and red onion.

Grilled Salmon Sandwich *\$12.00*

Grilled salmon filet served atop spring mix tossed in lemon crema, served on a tavern roll.

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Lunch Menu 2018

Sandwich Buffets

Fewer than 25 guests add a dollar per person, must have minimum of 12 guests. Served with coffee and herbal teas.

Delí Sandwich Buffet \$12.25

Tossed Garden Salad with dressings, trays of sliced ham, roast beef, smoked turkey, American, Swiss, and provolone cheeses served with mustard, mayonnaise, lettuce, sliced tomato, red onions, pickle spears, assorted breads, kettle potato chips, and pasta salad. *Add cup of soup for an additional \$2 per person.*

Deluxe Sandwich Buffet \$13.25

Build your own sandwich with: half grilled chicken breasts, sliced ham, strips of bacon; American, Swiss, pepper jack, & provolone cheeses; lettuce, tomato, red onion rings, pickle spears, mustard, mayo, and chipotle ranch on assorted rolls. Served with tossed green salad, kettle potato chips, and pasta salad. *Add cup of soup for an additional \$2 per person.*

Soup & Sub Buffet \$12.50

An assortment of subs filled with roast beef, turkey, or ham, with cheese, lettuce and tomato. Served with pasta salad, kettle chips, pickle spears, and your choice of soup.

French Dip Buffet \$12.00

Juicy, tender roast beef, with the option to add provolone cheese, horseradish, caramelized onions, & sautéed peppers, on a hoagie roll with au jus to dip. Served with tossed green salad with two dressings, kettle chips, fresh fruit display.

Create Your Own Sliders Buffet \$12.00

Create your own cheeseburger sliders, hot ham & Swiss sliders, and BBQ pulled pork sliders, served with tossed green salad & dressings, kettle potato chips, and pasta salad.

◆ Complete Your Lunch \$2.25

Assorted cookies and assorted can sodas. Prices are in addition to the buffet and are per person.

Boxed Lunches

Wrap or Sandwich Boxed Lunch \$12.00

Choice of chilled half wrap or choice of croissant sandwich, served with a fruit cup, bag of chips, cookie, bottled water, condiments, and silverware.

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Theme Buffets

Theme lunch buffets are served with coffee and herbal teas. Fewer than 25 guests add a dollar per person, must have minimum of 12 guests. Add a cup of soup for \$2 per person.

The American Buffet

\$12.50

Cheddar dogs and beef hamburgers with appropriate buns, American cheese, lettuce, tomatoes, onions, pickle chips, honey bbq baked beans, potato chips, potato salad, and coleslaw.

Italian Pasta Buffet

\$12.50

Fresh romaine lettuce with toppings on the side (shredded cheese, croutons, red onion rings, Caesar and ranch dressings), cottage cheese, penne and bowtie pastas, creamy Alfredo sauce and marinara meat sauce, parmesan cheese, Italian blend vegetables, and warm garlic toast.

South of the Border Buffet

\$13.50

Spicy ground beef and fajita seasoned pulled chicken, hard and soft taco shells, lettuce, diced tomatoes, slice olives, shredded cheese, taco sauce, onions, sour cream, salsa, Spanish rice, refried beans.

Wagon Trail Buffet

\$13.00

Mixed greens with ranch dressing, crispy fried chicken, mashed potatoes and gravy, coleslaw, pasta salad, buttered corn and warm buttermilk biscuits.

German Buffet

\$12.50

Mixed Greens with assorted dressings, cheesebutton casserole, Knoephla & kraut with sausage, German potato salad, cup of Knoephla soup, corn, and a warm pretzel stick.

Baked Potato Buffet

\$12.00

Tossed garden salad with dressings, roast Idaho potatoes, taco meat or chili, diced ham, bacon bits, diced onions, diced tomatoes, sour cream, cheddar cheese, chives and whipped butter.

Mediterranean Buffet

\$12.50

Greek salad with toppings on the side (feta cheese, tomatoes, olives, sundried tomato vinaigrette, and Mediterranean dressing), sliced grilled chicken & peppers & onions, sundried tomato penne pasta, green beans, fruit salad, and whole grain rolls.

Far East Buffet

\$12.00

Sweet & sour chicken, beef and broccoli fried rice, pork egg rolls, chow Mein noodles, Asian vegetable blend, soy sauce, sweet chili sauce, and fortune cookies.

◆ Complete Your Lunch

\$2.25

Assorted cookies and assorted can sodas. Prices are in addition to the buffet and are per person.

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Lunch Menu 2018

Lunch Entrée Buffets

Fewer than 25 guests add a dollar per person, must have minimum of 12 guests.
GLUTEN FREE options are marked with asterisks **

◆ One Entrée \$13.50 ◆ Two Entrées \$16.50

- ✧ Chicken breast in chardonnay cream sauce**
- ✧ Chicken breast in asparagus Alfredo sauce**
- ✧ Chicken broccoli penne pasta with Alfredo sauce
- ✧ Cajun chicken penne pasta
- ✧ Piña colada chicken with rice
- ✧ Jamaican jerk chicken with jicama relish over dirty rice
- ✧ Chicken breast in Jack Daniels ® sauce**
- ✧ Roast turkey and dressing with pan gravy
- ✧ Sliced Roast beef in classic au jus**
- ✧ Beef tips with mushrooms and onions in burgundy wine sauce
- ✧ Beef pot roast with carrots, celery, onion in a rich pan gravy**
- ✧ House made deep dish lasagna
- ✧ Beef meatballs in burgundy Demi glaze
- ✧ Kansas City BBQ smoked beef brisket**
- ✧ Sweet & sour pork or chicken with fried rice
- ✧ Penne pasta bake with marinara meat sauce
- ✧ Roast pork loin in Jack Daniels ® sauce**
- ✧ Roast pork loin in mushroom marsala sauce
- ✧ Herb roasted stuffed pork chops with gravy
- ✧ Lime cilantro tilapia**
- ✧ Baked cod loins with bacon artichoke sauce
- ✧ Sundried tomato penne pasta (vegetarian)
- ✧ Pasta Al Fresca with farfalle in a garlic butter sauce (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

House garden salad & three dressings, seasonal vegetables, rolls & butter, coffee, and herbal teas. Entrees (*excluding pasta and rice dishes*) have your choice of potato/rice (seasoned roasted reds, Idaho baked, creamy mashed, garlic mashed, rice pilaf, or house wild rice). Buffets including pasta dishes will substitute breadsticks for rolls. *House desserts can be added to lunch for \$2 each.*

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Plated Entrees

All lunch entrees served with a plated garden salad with house dressing, seasonal vegetables, rolls & butter, coffee and tea. House desserts can be added to lunch for \$2 each. GLUTEN FREE options are marked with asterisks **

Chicken Cordon Bleu \$13.00

Breaded chicken breast stuffed with Swiss cheese & ham, topped with a creamy Alfredo sauce and served with your choice of potato or house rice.

*Pancetta Chicken*** \$13.00

Chicken breast stuffed with cream cheese, garlic, spinach, & sun dried tomatoes, wrapped in pancetta, and topped with garlic cream sauce. Served with your choice of potato or rice.

Almond Crusted Chicken \$13.00

Almond crusted chicken, topped with a creamy almond Roca sauce. Served with your choice of potato or rice.

*Grilled Chicken Breast*** \$12.00

Marinated chicken breast seasoned and grilled to perfection, and topped with melted provolone cheese. Served with your choice of potato or rice.

Mediterranean Stuffed Chicken \$13.00

Chicken breast stuffed with cream cheese, Kalamata olives, diced onions, diced red peppers, & breadcrumbs, topped with herb infused sauce and feta cheese crumbles. Served with your choice of potato or rice.

Pampered Chicken \$13.00

Breaded chicken breast stuffed with Swiss cheese, topped with chardonnay cream sauce and served with your choice of potato or house rice.

*Barbecue Chicken*** \$12.00

Oven roasted butterflied chicken breast double basted with house bbq sauce and served with your choice of potato or house rice.

Stuffed Chicken Breast \$12.50

Chicken breast with herb stuffing and cheese, topped with garlic cream sauce and served with your choice of potato or house rice.

Chicken Parmigiana \$12.50

Breaded chicken breast covered with tomato sauce and fresh mozzarella cheese. Served with garlic butter farfalle noodles.

Chicken Piccata \$13.00

Grilled chicken breast topped with a rich lemon butter sauce, and garnished with fresh capers. Served with your choice of potato or rice.

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Piña Colada Chicken *\$13.00*

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 seasonal vegetables.)*

*Chicken Roma*** *\$13.00*

Grilled and seasoned chicken breast topped with a warm bruschetta sauce. Served with your choice of potato or rice.

Parmesan Crusted Chicken *\$13.00*

Tender chicken breast with a golden brown parmesan crust. Served with your choice of potato or rice.

Chicken Farfalle *\$12.00*

Farfalle pasta tossed with roasted vegetables and our signature tomato Alfredo sauce, topped with a broiled lemon pepper and sage chicken breast and parmesan cheese.

Cajun Chicken Pasta *\$12.00*

Diced grilled chicken, julienned peppers & onions, and cavatappi pasta in a Cajun cream sauce.

Chicken Broccoli Alfredo *\$13.00*

Sliced grilled chicken, chopped broccoli, and penne pasta tossed in a rich Alfredo sauce, topped with parmesan cheese.

Taco Stuffed Pepper *\$13.00*

Crisp green pepper stuffed with seasoned taco meat, Spanish rice, tomatoes, and onions; covered with melted cheddar cheese.

*Roast Beef*** *\$13.00*

Tender thin sliced roast beef smothered with signature mushroom gravy and served with your choice of potato or house rice.

Beef Tips *\$12.75*

Tender braised beef tips with diced peppers in a burgundy mushroom Demi glaze over your choice of mashed potatoes, pasta or house rice.

Beef Wellington *\$15.00*

Tender flatiron wrapped in a puff pastry with mushroom Duxelle, served atop a red wine sauce. Served with your choice of potato or rice.

Deep Dish Lasagna *\$13.50*

Layers of marina meat sauce, noodles, and three cheeses, baked to perfection, and topped with melted mozzarella.





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Beef Stroganoff \$12.50

Beef strips, onions and mushrooms slowly simmered in our rich old world gravy over your choice of mashed potatoes, pasta, or house rice.

London Broil \$13.50

Broiled 5oz Marinated Choice flank steak topped with mushroom wine sauce Served with your choice of potato or rice.

Flat Iron Steak \$13.50

A 6 ounce flat iron steak, seasoned and grilled to perfection. Topped with a light creamy beef gravy. Served with your choice of potato or rice.

*Bacon Wrapped Stuffed Pork Chop*** \$13.50

Spinach, pecans, boursin cheese filled pork chop wrapped with Applewood bacon and topped with a smoky red pepper sauce. Served with your choice of potato or rice.

*Lime Cilantro Tilapia*** \$12.50

Two seasoned tilapia filets topped with a creamy cilantro lime sauce. Served with your choice of potato or rice.

Cod Loín Filets \$13.00

Two season cod loins drizzled with artichoke heart and bacon cream sauce and served with your choice of potato or house rice.

Lemon Pepper Cod Loíns \$12.50

Broiled seasoned cod loins, topped with creamy lemon herb Alfredo sauce and a fresh sliced lemon wedge served with your choice of potato or house rice.

Sundried Tomato Penne Pasta (Vegetarian) \$12.00

Tender penne pasta coated with a sundried tomato-basil pesto and topped with fresh grated parmesan cheese.

Marinara Penne Pasta (Vegetarian Option) \$12.00

Penne pasta simmered with sweet vegetables tomato garlic marinara sauce topped with fresh parmesan cheese.

Asian Vegetable Stir Fry (Vegan Option) \$12.00

Fresh vegetables sautéed with sesame oil then tossed with white rice and topped with toasted sesame seeds drizzled with soy sauce.

Gourmet Four Cheese Macaroní (Vegetarian Option) \$12.00

Baked macaroni and a four cheese blend, with a golden brown breadcrumb topping.

Pasta Al Fresca (Vegetarian Option) \$12.00

Farfalle pasta and fresh steamed vegetable medley, tossed in a garlic-butter sauce.

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