

Hors D'Oeuvres

Assorted cheese and crackers
Sweet and sour meatballs
Fresh vegetables with dill ranch dip
Restaurant-style chips and salsa

Baby quiche \$2 per person
Stuffed mushrooms \$2 per person
Tomato basil bruschetta \$2 per person
Melon and prosciutto \$3 per person
Bacon-wrapped scallops \$3 per person
Coconut shrimp \$3 per person
Shrimp cocktail \$3 per person
Baby smokies wrapped in puff pastry \$3 per person
Strips of filet on toasted baguettes \$4 per person

The Chocolate Fountain

Belgian chocolate served with strawberries, pineapple, marshmallows, pretzels, rice crispy squares, vanilla cookies and chocolate sandwich cookies. \$3 per person

To Drink...

Punch and coffee are provided by Ritz Catering at no charge.

No-Host Bar \$150 set-up

Guests purchase drinks from a fully-stocked bar

Host Bar Service \$2-3 per person

Stocked by the host, our bartender serves your guests.

**Cups and ice provided by Ritz Catering*

Open Soft Bar \$9 per person

Beer, wine and soda served from our bar for 4½ hours.

Open Hard Bar \$13 per person

Beer, wine, soda and mixed well drinks served from our bar for 4½ hours.

Entrees

All entrees are served with warm dinner rolls and butter along with one choice of a starch, vegetable, and salad.

Roasted Breasts of Chicken \$21 per person

Boneless chicken breasts seasoned, roasted and served with either, marinara, mushroom or sesame sauces.

Chicken Cordon Bleu \$23 per person

Breaded chicken stuffed with black forest ham and Swiss cheese, then drizzled with a hollandaise sauce.

Cranberry and Sage Stuffed Chicken \$23 per person

Chicken breast rolled with a cranberry and sage stuffing and then sliced into medallions.

Topped with either a honey Dijon sauce or mango salsa.

Smoked Turkey Breast \$21 per person

A holiday favorite. Smoked breast of turkey, served with gravy and stuffing.

Beef Bourguignon \$22 per person

USDA Choice sirloin tips roasted in a burgundy wine mushroom sauce.

Barbequed Tri-tip Steak \$23 per person

USDA Choice tri-tip steak marinated in a special blend of wine and seasonings then seared over an open flame with Mesquite charcoal.

New York Steak \$26 per person

Cuts of USDA Choice New York steak seasoned and grilled over an open flame.

English Prime Rib \$26 per person

Rib eye seasoned and slow-roasted, served with horseradish and au jus.

Filet Mignon \$28 per person

Medallions of USDA Choice beef tenderloin seasoned and grilled over an open flame. Bacon-wrapped available.

Stuffed Pork Tenderloin \$27 per person

Roasted pork loin with an apple and pecan stuffing, then drizzled with a béarnaise sauce.

Steak and Lobster \$45 per person

Filet mignon served with fresh Maine lobster tail and melted butter.

Seasonal Fish

Ask a sales consultant for prices and availability.

All entrees are intended for sit-down service, although, upon request, they may be changed to buffet style- less \$2 per person.

Buffets

The Ritz Buffet \$20 per person

Chef-carved Baron of Beef with au jus and creamed horseradish

Chicken Coq au Vin

Wild rice pilaf or roasted red potatoes

Green beans almandine or California blend vegetables

Assorted dinner rolls and butter

Fresh fruit or pasta salad

Tossed green salad with three dressings

Mexican Buffet \$18 per person

Slow-roasted barbacoa

Chicken enchiladas

Refried beans and Spanish rice

Warm flour or corn tortillas

Tossed green salad with three dressings

Fresh fruit or pasta salad

*served with fresh onion, cilantro and tomatoes

Barbeque Buffet \$20 per person
Barbequed USDA Choice tri-tip
Mesquite grilled chicken
Corn cobbettes
Baked beans or garlic mashed potatoes
Assorted dinner rolls and butter
Tossed green salad with three dressings
Fresh fruit or potato salad

Italian Buffet \$19 per person
Parmesan-cruste chicken breast
Penne pasta with 3 sauces (alfredo, marinara and pesto)
Steamed broccoli spears or green beans with sun-dried tomatoes
Assorted dinner rolls and butter
Antipasto salad
Caesar salad
*garlic bread for an extra \$1 per person

Hawaiian Buffet \$19 per person
Teriyaki beef
Pineapple baked chicken breast
Coconut rice
Steamed carrots and snow peas
Hawaiian sweet rolls and butter
Fresh fruit
Spinach salad

Reasonable substitutions for sides and salad may be made upon request.

Starches

Rice pilaf
Wild rice
Lemon rice
Coconut rice
"Dirty" rice
Spanish rice
Refried beans
Roasted red potatoes
Potatoes au gratin
Garlic mashed potatoes
Baked potatoes
New potatoes

Vegetables

California blend (broccoli, carrots and cauliflower)
Glazed baby carrots

Green beans almandine
Broccoli spears with hollandaise sauce
Corn cobbettes
Sweet corn and red bell peppers
Petite peas and carrots
Roasted asparagus

Salads

Tossed green salad with 3 dressings
Pasta salad
Antipasto salad
Fresh spinach salad
Caesar salad
Fresh fruit salad
Tropical fruit salad
Red potato salad

Desserts

Cheesecake assortment
Fruit and cream pies
Tiramisu
Chocolate bread pudding with vanilla bean ice cream
Strawberry shortcake
Cupcakes
Ice cream sundae bar
Dessert buffet (éclairs, cream puffs, and pastries)

Wedding cake

Flavors

White
Chocolate
Marble
Yellow
Red velvet
Spice cake
Carrot cake

Fillings

Vanilla Bavarian cream
Chocolate Bavarian cream
Fresh strawberries
Raspberry cream
Banana cream
Cream cheese
Buttercream

Prices are between \$1 and \$3 per person. Ask for details.

Wedding Packages

Our wedding package was designed to save you time, money and stress.

We can provide the following for \$5 per person.

Wedding cake of your choice
Cake cutting and service on china
Cake knife and server set
Fresh flowers on the cake
Personalized cocktail napkins
Head table service
Two appetizers from list