RAMADA

Buffet Dinner Menu

Buffet includes your choice of two salads, two vegetables & two sides. Buffet also includes fresh bread & coffee. A minimum of 30 guests is required for buffet style service.

Two Entrée
Three Entrée

Chef Carved Meats *(Minimum of 50 Guests)*
Top round roast beef or honey baked ham

Roasted Turkey
Slow roasted slices of juicy turkey breast

Roasted Pork Loin
Center cut pork loin seasoned & slow roasted

Baked Lake Superior Whitefish
Lightly seasoned & baked

Herb Baked Chicken
Bone in chicken seasoned with an Italian herb blend & baked

Stuffed Pasta Shells
Cheese stuffed shells topped with marinara & mozzarella cheese

Salmon
Salmon with an herb butter sauce

Sirloin Tips with Mushroom & Onion
Tender sirloin beef braised with red wine served in a mushroom & onion sauce

Chicken Parmesan
Hand breaded chicken breast topped with marinara, mozzarella & baked golden brown

Pesto Gnocchi
Gnocchi cooked with vegetables & tossed in a pesto cream alfredo sauce

Chicken Saltimbocca
Stuffed chicken breast with prosciutto & Swiss cheese topped with a sage cream

Chicken Curry
Boneless chicken breast cooked with vegetables, curry & coconut milk

Penne with Pesto Cream Sauce
Penne pasta tossed with a fresh pesto cream sauce

Sun Dried Tomato Pasta
Penne pasta tossed with a sun dried tomato cream sauce & fresh basil

SALADS

SELECT TWO
Garden Salad
Bleu Cheese, Fruit & Nut Salad
German Potato Salad
Cole Slaw
Pasta Salad
Warm Spinach & Bacon

VEGETABLES

SELECT TWO
Parmesan Polenta Cakes
Seasonal Vegetable Stir Fry
California Blend
Maple Glazed Carrots
Brussel Sprouts with Pancetta & Leeks
Cauliflower Gratin
Ratatouille

SIDES

SELECT TWO
Gouda Mac & Cheese
Garlic Mashed Potatoes & Gravy
Roasted Rosemary Redskins
Potato Pancakes
Steamed Rice
Buttered Noodles
Rice Pilaf
Parmesan Roasted Baby Potatoes

Please note that 6% sales tax & 20% service charge will be added to all banquet functions