

Holiday Menus for your event tailored to fit your holiday party and delight your guests!

Please call the Ramada Bloomington sales department at 952-548-3600 or email us at <u>sales@ramadamoa.com</u>

Holiday Parties booked between now and July 31, 2015 will receive a complimentary Champagne Toast for the guests, and a certificate for a one-night stay at the Ramada Bloomington Minneapolis Airport Mall.

## **Dinner Entrée Selections**

All Entrées will include Mixed Greens with choice of dressing, Chef's choice of Vegetable and Starch, Bread Basket with Butter, Coffee, Tea or Milk Late Night Coffee, Decaf & selection of International Teas

Choice of One of the following Entrees

### Vegetarian Entrée

Pasta Primavera **\$22.95 per person++** 

### Chicken Entrée

Champagne Chicken Chicken Breast in a Champagne Sauce \$23.95 per person++

### Beef Entrée

New York Steak Grilled 12 oz. New York Cut Sirloin Steak served with Bordelaise Sauce \$30.95 per person++







# Appetizer Displays

Imported and Domestic Cheese and Baguette Display with Fresh Grapes White Glove Butler Passed Hors d'oeuvres 2 Hot and 2 Cold Hors d'oeuvres

# Dinner Entrées

All Entrées will include Mixed Greens with choice of dressing, Chef's choice of Vegetable and Starch Bread Basket with Butter, Coffee, Tea or Milk Wine with Dinner Late Night Coffee, Decaf and Selection of International Teas included

# Choice of Two Entrées Vegetarian Entrée

Pasta Primavera

# Chicken Entrée

Stuffed Chicken Breast Chicken Oscar

## Meat Entrée

Sliced Tenderloin NY Strip Steak

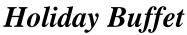
# Seafood Entrée

Filet of Salmon

\$36.95 per person++







Wine pour with Dinner

## Appetizer Display

Imported and Domestic Cheese & Seasonal Fresh Fruit Display

### Deluxe Buffet

Green Garden Salad Condiments, Selection of House made Dressings Broccoli, Cheddar and Applewood Smoked Bacon Salad Marinated Mushrooms and Artichoke Hearts Bread Basket and Butter

Prime Rib with Au Jus Grilled Breast of Chicken in Lemon Cream with Wild Mushrooms Penne Pasta with Fresh Tomatoes and Herbs Medley of Seasonal Vegetables Rosemary Roasted Red Potatoes

Brewed Coffee, Regular and Decaffeinated, Selection of Hot Teas Milk - 2% or Skim Late Night Coffee, Decaf and Selection of International Teas

### *\$32.95 per person++*





## Stations Package

Imported and Domestic Cheese, Seasonal Fresh Fruit

Choice of Salad Station Caesar Salad Balsamic Mixed Field Green Salad

#### Starch and Vegetable Station

Choice of 2 Seasonal Vegetable Medley Smashed Potatoes Roasted Baby Red Potatoes

**Carving Station** 

Culinary Attendant will be provided for parties of 50 or more (\$35.00 Carver Fee)

> Choice of 2 Accompanied by Rolls and Condiments Roasted Breast of Chicken Carved Top Round of Beef Carved Oven Roasted Young Turkey Breast Baked Ham

#### Pasta Station

**Choice of 2** Penne Pasta Marinara Tri-color Tortellini with a Garlic Parmesan Alfredo

Chef's Choice of Assorted Mini Desserts

Fettuccini tossed with Black Olives, Tomatoes, Capers, Olive Oil and Garlic

Late Night Coffee, Decaf and Selection of International Teas

#### *\$28.95 per person++*



Selection of \$28.95 p

## Hors d'oeuvre Displays and Packages

Based on a minimum of 20 people

#### Vegetable Crudités

An Assortment of Fresh Vegetables Accompanied by Two Seasonal Dips \$2.50 per person ++

#### Import and Domestic Cheese Display

Assorted Pate and Artesian Bread Display Imported and Domestic Cheeses with Assorted Flat Breads and Crackers \$4.75 per person++

# Individual Hors d'oeuvres

Priced Per 50 Pieces

<u>Cold</u>

Bruschetta with Tomato, Fresh Basil, Olive Oil & Garlic	\$100.00
Black Pepper Grilled Beef Tenderloin & Horseradish Cream	\$135.00
Salami Cornucopias stuffed with Cream Cheese	\$125.00
Fresh Fruit Kabobs drizzled with Chocolate	\$145.00
Assorted Cold Canapés	\$190.00
Large Gulf Shrimp, Cocktail Sauce & Lemon Wedges	\$195.00

#### Hot

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Spinach Dip served with Italian Baguettes	\$100.00
Barbequed or Swedish Meatballs	\$105.00
Crab Rangoon	\$195.00
Breaded Shrimp & Cocktail Sauce	\$195.00
Cheese & Spinach Spanikopita	\$145.00
Mini Chicken Quesadillas	\$145.00
Cream Cheese Wontons	\$145.00
Mozzarella Cheese Sticks	\$100.00
Egg Rolls with Plum Sauce	\$125.00
Franks in a Blanket	\$100.00
Cocktail Franks with Barbeque Sauce	\$75.00
Wisconsin Cheese Curds	\$100.00
Smoked Barbeque Riblets in Barbeque Sauce	\$145.00
Steak & Cilantro Empanadas	\$145.00
Pot Stickers with Ginger Soy Sauce	\$145.00
Chicken Wings (with bones)	\$145.00
Chicken Wings (boneless)	\$135.00



### **Dessert Selection** Individual Desserts

#### Choice of One

Carrot Cake German Chocolate Cake Carmel Salted Cheesecake Chocolate 2-Layer Cake Chocolate Mint Cream Pie Dutch Apple Pie French Silk Whipped Cream Pie Key Lime Cheesecake Layered Carrot Cake with Cream Cheese Frosting Lemon Mist Layer Cake New York Cheesecake Pecan Pie Pumpkin Pie Red Velvet Cream Cheese Iced Cake White Chocolate Raspberry Iced Cake \$4.25 per person++

All prices are exclusive of State and Local Sales Tax and Service Charge.

