



# RAMADA<sup>®</sup>

## PLAZA

### RIVERSIDE

300 West F Street  
Casper, WY 82601

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[www.casper-ramada.com](http://www.casper-ramada.com)

# Breakfast

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All Breakfast Selections Include Fresh Brewed Coffee, Hot Tea and Assorted Juices

## The Continentals

### Casper Mountain Continental

Assorted Cold Cereals and Milk, Granola Bars, Granola with Flavored Yogurts and Seasonal Fresh Fruit Display  
\$10.95 per person

### Riverside Continental

Assorted Breakfast Breads, Muffins, Danish, Bagels with Cream Cheese, Seasonal Fresh Fruit Display  
\$9.95 per person

## Plated Breakfast Selections

### Breakfast Bandito Burrito

Fluffy Scrambled Eggs, Breakfast Sausage Links, Cheddar Cheese, Peppers and Onions Wrapped in a Flour Tortilla and Smothered with Pork Green Chili Sauce, Served with Breakfast Potatoes, Salsa, Sour Cream and a Fresh Fruit Cup  
\$12.95 per person

### Cowboy Breakfast

Fluffy Scrambled Eggs, Biscuits and Sausage Gravy, Apple Smoked Bacon, Fresh Fruit Cup  
\$11.95 per person

### All American Breakfast

Fluffy Scrambled Eggs, Breakfast Sausage Links, Breakfast Potatoes and Assorted Breakfast Danish  
\$10.95 per person

## Breakfast Buffets

Buffets are available for groups of 20 people or more. Buffets are replenished for **one hour** after opening.

### Devil's Tower

Fluffy Scrambled Eggs, French Toast with Warm Maple Syrup, Black Forest Ham, Apple Smoked Bacon, Breakfast Potatoes, Assorted Muffins, Seasonal Fresh Fruit and Berries  
\$13.95 per person

### John Wayne Breakfast

Fluffy Scrambled Eggs with Black Forest Ham, Cheese, and Chopped Green Onions, Apple Smoked Bacon, Breakfast Sausage, Breakfast Potatoes, Breakfast Breads and Muffins, and Seasonal Fresh Fruit and Berries  
\$13.95 per person

### Sunrise Breakfast

Fluffy Scrambled Eggs, Breakfast Potatoes, Apple Smoked Bacon or Breakfast Sausage, Assorted Muffins, and Seasonal Fruit and Berries  
\$10.95 per person



An 18% Service Charge and 5% Sales Tax will be added to all Food and Beverage

# Breaks and Refreshments

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## Warm & Fuzzy

Hot Chocolate, Hot Apple Cider, Assorted Cookies,  
Brownies, with Fresh Brewed Coffee  
\$6.95 per person

## Ice Cream Shoppe

Ice Cream Sandwiches, Drumsticks, Fudge Bars,  
Crunch Bars, Coffee and Iced Tea  
\$6.95 per person

## Cookies & Milk

Assorted Fresh Baked Cookies, ½ Pints of Milk,  
Bottled Water, Fresh Brewed Coffee  
\$6.95 per person

## Healthy Break

Assorted Yogurts, Seasonal Fruit and Berries,  
Granola Bars, Coffee, and Iced Tea  
\$6.95 per person

## Garden Break

Fresh Vegetables and Dip, Artichoke Dip, Olive  
Tapenade, Crusty Breads, Iced Tea and Lemonade  
\$7.95 per person

## Sweet & Salty

Assorted Candy Bars, Pretzels, Popcorn, Cracker  
Jacks, Roasted Peanuts, Coffee, and Iced Tea  
\$7.95 per person

## Ball Game

Pretzels, Popcorn, Peanuts, Cracker Jacks, Chips,  
Assorted Sodas and Bottled Water  
\$7.95 per person

## Nacho Bar

Tortilla Chips, Ground Beef, Salsa, Nacho Cheese,  
Chili, Jalapenos, Black Olives, Chopped  
Tomatoes, Guacamole, and Sour Cream  
\$7.95 per person

# Ala Carte Menu

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Danishes	\$16.50 per dozen
Assorted Muffins	\$16.50 per dozen
Doughnuts	\$16.50 per dozen
Assorted Breakfast Breads	\$16.50 per dozen
Bagels with Cream Cheese	\$16.50 per dozen
Chocolate Chip Cookies	\$14.00 per dozen
Brownies	\$14.00 per dozen
Granola Bars	\$2.50 each
Candy Bars	\$2.00 each

Regular Coffee	\$25.00 per gallon
Decaf Coffee	\$25.00 per gallon
Brewed Iced Tea	\$19.00 per gallon
Hot Tea	\$1.50 per bag
Hot Chocolate	\$35.00 per gallon
Fruit Punch	\$19.00 per gallon
Lemonade	\$19.00 per gallon
Assorted Juices	\$9.00 per carafe
Assorted Sodas	\$2.00 per can
Bottled Water	\$2.00 per bottle



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# Plated Luncheons

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All Lunch Selections Include Water, Iced Tea and Chef's Choice Dessert

## Salads

### **Chef Salad**

Chopped Iceberg and Romaine Lettuce, Diced Ham and Turkey, Sliced Swiss and Cheddar Cheese, Tomato, Red Onion, Cucumber, Hard Boiled Egg, Crispy Croutons, Served with Choice of Dressing, Rolls and Butter

\$10.95 per person

### **Strawberry Spinach Salad**

Mixed Greens and Baby Spinach with a Grilled Chicken, Fresh Strawberries, Red Onion, Feta Cheese, Topped with Raspberry Vinaigrette, Served with Rolls and Butter

\$10.95 per person

### **Grilled Chicken Caesar**

Crisp Hearts of Romaine with Grilled Chicken Breast, Shaved Parmesan Cheese Tossed with House Caesar Dressing and Crispy Croutons, Served with Rolls and Butter

\$10.95 per person

## Sandwiches

### **Philly Cheese Steak Sandwich**

Thinly Sliced Prime Rib, Grilled Green Peppers, Onions, Melted Swiss Cheese, Served on an Artisan Hoagie Roll, with French Fries and Coleslaw

\$11.95 per person

### **Southwest Chipotle Wrap**

Shaved Smoked Turkey, Greens, Avocado Spread, Pico De Gallo, Pepper Jack Blend Cheese, Chipotle Ranch, Folded in a Tomato Tortilla, Served with Tortilla Chips and Fresh Fruit Cup

\$11.95 per person

### **Smokehouse Monterey Chicken**

Grilled Chicken Breast with Apple Smoked Bacon, BBQ Sauce, Monterey Jack Cheese on a Toasted Croissant, Served with French Fries and Coleslaw

\$11.95 per person

### **Beer Battered Walleye**

Walleye Deep Fried Golden Brown, Lettuce Tomato, Tartar Sauce Served on a Fresh Brioche Pub Bun, Served with French Fries and Coleslaw

\$12.95 per person

## Boxed Lunches

### **Deli Sandwich**

Choice of Sliced Turkey, Ham or Roast Beef with Cheddar or Swiss Cheese, Lettuce, Tomato and Onion on a Fresh Baked Croissant, Whole Apple or Orange, Chips, Fresh Baked Cookie, and Soda or Bottled Water

\$11.95 per person

### **Grilled Chicken Caesar Wrap**

Sliced Grilled Chicken, Romaine Lettuce, Caesar Dressing, Parmesan Cheese in a Flour Tortilla, Whole Apple or Orange, Chips, Fresh Baked Cookie, and Soda or Bottled Water

\$11.95 per person



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# Plated Luncheons Cont.

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All Lunch Selections Include: Mixed Green Salad with Ranch and Italian Dressing,  
Rolls and Butter, Chef's Choice Dessert, Water and Iced Tea

## Featured Entrees

### Chicken Piccata

Boneless Chicken Breast Sautéed with Lemon Butter, Capers, and White Wine,  
Served with Rice Pilaf and Chef's Choice Vegetable

\$12.95

### Chicken Parmesan

Breaded Chicken Breast Topped with Marinara Sauce, Sliced Mozzarella and Parmesan Cheeses,  
Served Over a Bed of Pasta and Chef's Choice Vegetable

\$13.95

### Blackened Tilapia Filet

Complimented with a Creamy Cajun Mustard White Wine Sauce, Served with Rice Pilaf and Chef's Choice Vegetable

\$13.95

### Beef Burgundy

Tender Braised Beef with Mushrooms, Carrots and Onions, Simmered in a Red Wine Sauce,  
Served with Herb Roasted Baby Red Potatoes and Chef's Choice Vegetable

\$12.95

### Roasted Turkey

Sliced Roasted Turkey and Gravy, Served with Mashed Potatoes and Chef's Choice Vegetable

\$12.95

### Wyoming Fish Fry

Walleye Fried Golden Brown with Tartar Sauce, Served with Baked Potato and Coleslaw

\$15.95



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# Luncheon Buffets

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A Minimum of 25 People is Required for a Buffet Luncheon  
All Luncheon Buffets Include Water, Iced Tea and Chef's Choice Dessert

## Casper Mountain BBQ

Marinated BBQ Chicken, Mountain Smoked BBQ Ribs, Fire Roasted Corn on the Cob,  
Red Skin Potato Salad with Chives, Coleslaw and Fresh Baked Corn Bread  
\$14.95 per person

## All American Buffet

Grilled Burgers, Brats, Baked Beans, Corn on the Cob,  
Red Skin Potato Salad with Chives, Potato Chips, Cookies and Brownies  
\$14.95 per person

## The Italian Buffet

Linguini Pasta, Marinara Sauce with Meatballs, Alfredo Sauce, Breaded Oregano Chicken with Pesto,  
Caesar Salad, Sliced Tomato and Buffalo Mozzarella Salad and Garlic Bread  
\$14.95 per person

## Southern Fried Chicken Buffet

Southern Style Fried Chicken, BBQ Pulled Pork with Fresh Baked Deli Rolls,  
Homemade Macaroni and Cheese, Coleslaw and Fire Roasted Corn on the Cob  
\$13.95 per person

## Taco Bar

Seasoned Ground Beef, Seasoned Shredded Chicken, Refried Beans, Spanish Rice, Soft and Hard Shell  
Tortillas, Lettuce, Shredded Cheese, Tomatoes, Onions, Salsa and Sour Cream  
\$12.95 per person

## The Ranch Hand Deli

Baked Ham, Smoked Turkey and Roast Beef, Sliced Cheddar and Swiss Cheese, Lettuce, Onions, Tomatoes,  
Condiments, Garden Salad with Assorted Dressings, Potato Salad, Assorted Deli Breads and Rolls  
\$12.95 per person

## Baked Potato Bar

Baked or Mashed Potatoes with Steamed Broccoli, Red Chili, Cheddar Cheese, Butter,  
Bacon Bits, Sour Cream, Scallions, and Pepper Ranch Dressing  
\$10.95 per person



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# Plated Dinners

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All Dinner Selections Include: Mixed Green Salad with Ranch and Italian Dressings, Rolls and Butter, Water, Iced Tea and Chef's Choice Dessert

## Featured Entrees

### Prime Rib of Beef

Twelve Ounce Cut of Prime Rib Served with Au Jus and Horseradish Crème,  
Garlic Mashed or Baked Potato and Chef's Choice Vegetable  
\$26.95 per person

### Grilled Aged Sirloin

Eight Ounce Choice Sirloin Grilled with Button Mushrooms and Garlic,  
Served with Garlic Mashed or Baked Potato and Chef's Choice Vegetable  
\$19.95 per person

### Baked Salmon

Baked Salmon Topped with Lemon Caper Cream Sauce and Fresh Herb Garnish,  
Served with Rice Pilaf and Chef's Choice Vegetable  
\$18.95 per person

### Grilled Pork Chop

Grilled Pork Chop Prepared with an Apple Cider Reduction.  
Served with Butter and Herb Baby Red Potatoes and Chef's Choice Vegetable  
\$18.95 per person

### Chicken Marsala

Chicken Breast in a Rich Marsala Wine Sauce,  
Served with Mashed Potatoes and Chef's Choice Vegetable  
\$17.95 per person

### Pampered Chicken

Breaded Chicken Breast Stuffed with Swiss Cheese, Topped with Chardonnay Cream Sauce.  
Served with Garlic Mashed Potatoes and Chef's Choice Vegetable  
\$16.95 per person



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# Dinner Buffets

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A Minimum of 25 People is Required for a Buffet Dinner  
All Dinner Buffets Include Water, Iced Tea and Chef's Choice Dessert

## Garden Creek Buffet

**\$22.95 per person**

Fresh Vegetable Crudites with House Dip  
Cheese and Cracker Display, Garnished with Seasonal Fruit and Berries  
Tossed Mixed Greens with Choice of Dressings  
Roasted Pork Loin with Apple Cider Chutney  
Roasted Rosemary Herb Chicken  
Rice Pilaf  
Assorted Seasonal Vegetable Medley  
Fresh Assorted Rolls and Butter

## Build Your Own Buffet

Two Entrees - **\$23.95 per person**

Three Entrees - **\$26.95 per person**

### Select One Starter

Assorted Cheese and Sausage Display with Crackers  
Fresh Crudite Vegetable Display with Dip  
Fresh Seasonal Fruit and Berry Display

### Select Two Salads

Mixed Green Salad with Choice of Two Dressings  
Baby Spinach Salad with Fresh Strawberries  
Classic Caesar Salad  
Homemade Potato Salad  
Homemade Pasta Salad  
Tomato and Buffalo Mozzarella Salad

### Select Two Sides

Garlic Mashed Potatoes  
Herb Roasted Baby Red Potatoes  
Baked Potato  
Rice Pilaf  
Seasonal Vegetable Medley  
Green Beans with Almonds

### Entrée Selections

Wild Mushroom Stuffed Chicken with a Brandy Cream Sauce  
Roasted Rosemary Herb Chicken  
Chicken Parmesan  
Chicken Cordon Bleu  
Roasted Tom Turkey with Gravy  
Maple Glazed Ham  
Roasted Pork Loin with Apple Cider Chutney  
Pan Seared Walleye with Fresh Lemon and Pesto  
Grilled Salmon with Tomato Basil Butter  
Braised Beef Short Ribs  
Carved Roast Beef with Au Jus  
Sliced Herb Seasoned Top Sirloin  
Roast Prime Rib with Au Jus (\$3.00 additional per person)



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# Hors D' Oeuvres Reception

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## Chef Carving Stations

Served w/ Fresh Rolls & Condiments

Roasted Tom Turkey Breast \$160.00  
Serves 40 people

Honey Glazed Virginia Pit Ham \$160.00  
Serves 40 people

Dijon Rubbed Roast Pork Loin \$140.00  
Serves 40 people

Herb Seasoned Top Sirloin \$200.00  
Serves 40-50 people

Roasted Prime Rib of Beef \$250.00  
Serves 40 people

## Display Specialties

Small Serves Approximately 45-50  
Large Serves Approximately 90-100

Fresh Vegetable Crudite w/ Dill Dip  
*Small \$90.00    Large \$175.00*

Seasonal Fresh Fruit Display  
*Small \$100.00    Large \$195.00*

Domestic Cheese & Cracker Display with Fresh Fruit  
*Small \$100.00    Large \$195.00*

Sausage & Cheese Display with Crackers  
*Small \$115.00    Large \$225.00*

Hot Artichoke Dip w/ Crusty Bread  
\$50.00 (serves 50)

Almond Crusted Baked Brie with Crusty French Bread  
& Raspberry Mustard  
\$60.00 (serves 25)

## Party Snacks

Small Serves Approximately 25  
Large Serves Approximately 50

Potato Chips with French Onion Dip  
*Small \$30.00    Large \$45.00*

Pretzels  
*Small \$25.00    Large \$40.00*

Tortilla Chips with Salsa  
*Small \$30.00    Large \$45.00*

Snack Mix  
*Small \$40.00    Large \$55.00*

## Cold Hors D' Oeuvres

(Priced per 50 pieces)

Peel & Eat Shrimp \$50.00

Chipotle Turkey Pinwheels \$50.00

Cucumber Round with Salmon Pate \$75.00

Salami Cornets \$50.00

Deviled Eggs \$45.00

Assorted Finger Sandwiches \$50.00

Iced Gulf Shrimp \$120.00

Asian BBQ Pulled Pork on a Crispy Wonton \$50.00

Fruit and Cheese Kabobs \$75.00

Bruschetta \$50.00

Olive Tapenade Crostini \$45.00

## Hot Hors D' Oeuvres

(Priced per 50 pieces)

Egg Rolls with Sweet and Sour Sauce \$50.00

Italian Sausage Stuffed Mushrooms \$60.00

Swedish Meatballs \$50.00

BBQ Meatballs \$50.00

Crispy Chicken Tenders \$50.00

BBQ Cocktail Smokies \$40.00

Buffalo Wings \$50.00

Bacon Wrapped Shrimp \$100.00

Teriyaki Chicken and Pineapple Kabobs \$100.00

Bacon Wrapped Water Chestnuts \$50.00

Chicken Satay with Thai Peanut Sauce \$100

Kona Bistro Tender Beef Skewers \$100



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