

1 Westgate Dr Ripon, WI 920-748-7094 royalridges@whcgo.com

Banquet Dinner Menu

Prices are subject to change and do not include sales tax and

<u>Cold Hors d' Oeuvres Menu</u>

Vegetable Dísplay

A variety of fresh vegetables served with our house dip Medium Tray (serves 50-75)-\$75 Large Tray (serves 75-100)-\$140

Cheese and Crackers Dísplay

Assorted cheeses served with crackers Medíum Tray (Serves 50-75)-\$80 Large Tray (Serves 75-100)-\$150

Cheese & Sausage Dísplay

Assorted cheeses along with sausage served with crackers

Medíum Tray (Serves 50-75)-\$95

Large Tray (Serves 75-100)-\$160

Seasonal Fruit Display

A variety of fresh fruits Medíum Tray (Serves 50-75)-\$95 Large Tray (Serves 75-100)-\$160

Smoked Salmon Dísplay

Whole Salmon with garnish & crackers

(serves 75)-\$165

Taco Díp with Homemade chips

(Serves 50)-\$55

A Minimum of 4 dozen is required to order.

Jumbo Shrímp Cocktaíl	\$30/Doz
Assorted Cocktailed Sandwiches	\$20/Doz
Deviled Eggs	\$20/Doz
Assorted Sushí Rolls-Spícy Crab & Calífornía	\$26/Doz

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Hot Hors d' Oeuvres Menu

Spanakopíta (Spínach & Cheese stuffed phyllo dough)	\$22/dozen
Bacon Wrapped Water Chestnuts	\$18/dozen
Italían Sausage Stuffed Mushrooms	\$21/dozen
Seafood Stuffed Mushrooms	\$24/dozen
Chicken Cordon Bleu Bites	\$17/dozen
Swedish Meatballs	\$17/dozen
BBQ Meatballs	\$17/dozen
Italían Meatballs w/Marínara Sauce	\$17/dozen
Breaded Chicken Tenders	\$20/dozen
Crab Cakes	\$26/dozen
Bruschetta (Tomatoes, basíl, red oníons, § garlíc in balsamic	
Vínegar ξ olíve oíl. Served on toasted baguettes ξ complímented	
With parmesan cheese)	\$21/dozen

** A minimum of 4 dozen is required to order.

Nacho Bar (serves 200 people) Homemade tortilla chips, taco meat, Nacho cheese, shredded lettuce, shredded cheese, diced tomatoes, Black olives, Jalapeno peppers, sour cream, and salsa \$300

Royal Rídges Pízza

Delícious 16" pízzas with your choice of toppings (serves 3-4 people)

Single Topping -\$17

Combination Topping - \$19 (up to 3 toppings, or vegetarian)

Toppings- Cheese, Sausage, Pepperoni, Mushrooms, Onions, Black Olives, Peppers, Tomatoes, Ham ξ Bacon

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Plated Dinner Meals

All Plated dinner entrees are served with choice of vegetables, dinner rolls, and mixed green
Salad. Coffee and water are also included.
Grílled Fresh, Skín on 70z Salmon\$22
Fresh grílled salmon topped with blackberry sauce or sundried tomato basil cream sauce.
Served with wild rice blend. This meal is gluten free.
Cherry Chicken
Boneless chicken breast sautéed and topped with cream sauce, toasted almonds § sundried
cherries. Served with wild rice blend. This meal is gluten free.
Chícken Cordon Bleu\$19
Lightly breaded chicken breast stuffed with ham & swiss cheese, complemented with a light
cream sauce. Served with a wild rice blend.
Chicken Rosemary
Boneless chicken breast topped with a mushroom, rosemary cream sauce. Served with rice
blend. This meal is gluten free.
Bruschetta Chicken
Boneless chicken breast topped with tomatoes, basil, red onions & garlic with balsamic
vinegar & olive oil. Complemented with parmesan cheese. This meal is gluten free.
Stuffed Pork Loin
Roasted pork loin stuffed with spinach, red peppers, red onions, § garlic, finished with an
apple compote. Served with herb roasted red potatoes. This meal is gluten free.
Pork Loin\$19
Roasted pork loin finished with an apple compote. Served with herb roasted red potatoes. This
meal is gluten free.
New York Stríp
Flamed kissed ten-ounce New York Strip topped with caramelized onion and mushroom jus
lie. Served with herb roasted red potatoes. This meal is gluten free.

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Plated meals Continued.

 Príme Ríb				
A twelve-ounce portion of slow roasted prime rib complemented with aujus. Served with herb				
roasted red potatoes.				
Steer Tenderloín				
A seven-ounce filet grilled and topped with mushroom demi-glaze. Served with herb roasted				
red potatoes. This meal is gluten free.				
Beef Tips				
Tender beef tips in a rich mushroom & onion gravy. Served over mashed potatoes. This meal				
ís gluten free.				
1/2 Rack of Ríbs				
St. Louis Style pork ribs smothered in BBQ sauce. Served with herb roasted red potatoes.				
This meal is gluten free.				
Walleye Amandíne				
Walleye fillet finished with toasted almonds. Served with wild rice blend. This meal is				
gluten free.				
Vegetarían or Vegan\$17				
Executive Chef's choice of entrée.				
Children's Menu (for children 3 through 10 years of age)				
Please choose one ítem lísted below. All children's meals include a fruit cup and French fries.				
Chicken Fingers Spaghetti with Marina Sauce Grilled Cheese				

**Royal Rídges is pleased to accommodate either one or two entrees, however when choosing three or more entrees an additional \$2.00 charge per person, per entrée selection will be added to the meal price. The client is responsible for providing color coded place cards to assist our servers.

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Royal Combo Plate Meals

All combo plate meals are served with mixed green salad, dinner rolls, coffee and water. Your combo plate meal also includes 1 vegetable, 1 starch, and 2 entrees. All for \$23.

Entrees	(choice	of	2)
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Cherry Chicken Chicken Rosemary Bruschetta Chicken Baked Cod w/lemon dill sauce Roasted Pork Loin Stuff Roasted Pork Loin Beef Tips

Starches (choice of 1)

Wild Rice Blend Baked Potato Herb Roasted Potatoes Mashed Potatoes Parsley Boiled Potatoes Garlic Buttered Egg Noodles

vegetables (choice of 1)

Californía Blend (Broccolí, Caulíflower & Carrots) Green Bean Almandíne

Buttered Corn Buttered Carrots

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Royal Buffet

This buffet includes a mixed green salad, garlic bread, a vegetable, two pastas, one with meat sauce, one with alfredo sauce, and homemade lasagana. \$19 per person. Add chicken for \$20.00 per person.

Pasta Butt

Dinner Buffet

All buffets are served with mixed green salad, dinner rolls, coffee, and water. If preferred meats may be carved by our House Chefs for an additional \$25 service fee per carver.

> Knight's Buffet \$22 1 Entrée, 1 Vegetable, 1 Starch Queen's Buffet \$25 2 Entrees, 1 Vegetable, 2 Starches Kings Buffet \$28 3 Entrees, 2 Vegetables, 2 Starches

Entrees

Baked or BBQ. Chicken

Starches

Pepper Encrusted Roast Beef w/ red wineg Beef jus lie Chicken Marsala w/ mushroom Marsala sauce Beef tips & Gravy w/ mushrooms & onions Baked Cod w/lemon díll cream sauce

Roasted Pork Loin w/ apple glaze Baked Ham w/ pineapple glaze Fried Chicken

Wild Rice Blend Mashed Potatoes Garlic Buttered Egg Noodles Parsley Boiled Potatoes

vegetables

Californía Blend (Broccolí, Caulíflower & Carrots) Buttered Corn Green Bean Almandíne

**A Minimum of 40 people required for all buffets. Prime Ríb is available for an additional \$6.00 per person.

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