

DINNER BUFFETS

All Dinner Buffets have your soup or salad, Dinner Rolls & Butter, Coffee, and Dessert served at the table.
Additional charges apply for any dietary requirements

Atithi-Style Dinner Buffet 24/pp

Choose Either: Tomato Bisque, Chicken & Rice Or Noodle, Minestrone, Beef & Barley, Vegetable Beef Barley **OR One salad:** Fresh Garden or Caesar Salad (add \$1 for Caesar))

Choose One: Whipped Potato, Roasted Red Potato*, Garlic Italian Potato*, Rice Pilaf, Baked Potato*

Choose One: Honey Glazed Carrots, Green Beans Almondine, Vegetable Medley, Or Peas & Pearl Onions, Whole Kernel Corn

Choose Two: Honey Mustard Chicken, Chicken Parmesan, Baked Haddock, Fried Shrimp, Sweet Sour Ham, Pork Loin Medallions, Braised Beef Tips, Vegetable Lasagna, Meat Lasagna, Penne Alfredo With Broccoli, Swedish Meatballs, Italian Meatballs, BBQ Meatballs. Sweet Chili Meatballs or Turkey Divan
\$3/pp for additional Entrée

Choose One: Classic Cheesecake/Plain, Classic Cheesecake w/ Strawberries, Classic Cheesecake w/ Chocolate Drizzle*, Apple Pie, Chocolate Layer Cake, Lemon Layer Cake, Carrot Cake with a Classic Cream Cheese Frosting, Strawberry Shortcake*, Or Boston Cream Pie



Add a Carving Station for an Additional \$5 pp

Choose One: Black Angus Roast Beef, Roasted Pork Loin, Herb Roasted Turkey, Black Forest Ham

Prime Rib \$8 pp – Please note, Prime Rib is prepared

Medium Rare-Medium

and can not be custom cooked for individual guests

***** *Not available on parties of 75 without prior arrangements*

Food & Beverage items incur 20% in service charges, 8% tax and are subject to change at any time. Prices guaranteed 30 days prior to event date. For more information on our banquet spaces, or to view photos, visit us at <http://www.ramadame.com>

Follow us on Facebook, Twitter, Instagram and Google Business

DINNER BUFFETS (Cont)

All Dinner Buffets are served with your choice of soup or salad, Dinner Rolls, Butter, Coffee, and Dessert served at the table. *Additional charges apply for any dietary requirements*

Ballroom Buffet 26/pp

Choose either: Tomato Bisque, Chicken & Rice Or Noodle, Minestrone, Beef & Barley, Vegetable Beef Barley, Italian Wedding Soup **OR** a salad: Fresh Garden or Caesar Salad (Add \$1 for Caesar)

Choose One: Whipped Potato, Roasted Red Potato*, Garlic Italian Potato*, Rice Pilaf, Baked Potato*

Choose One: Honey Glazed Carrots, Green Beans Almondine, Vegetable Medley, Or Peas & Pearl Onions, Whole Kernel Corn, Vegetable Medley with Cauliflower and Broccoli

Choose Two: Honey Mustard Chicken, Chicken Parmesan, Baked Haddock, Fried Shrimp, Sweet Sour Ham, Pork Loin Medallions, Braised Beef Tips, Swedish Meatballs, Italian Meatballs, Turkey Divan, Chicken Cordon Bleu, Chicken Saltimbocca, Baked Ham with Raisin Sauce, Crab Stuffed Sole

Add a Pasta \$2/pp/Choose One: Vegetable Lasagna, Meat Lasagna, Penne Alfredo With Broccoli

Choose One: Classic Cheesecake/Plain, Classic Cheesecake w/ Strawberries, Classic Cheesecake w/ Chocolate Drizzle, Apple Pie, Chocolate Layer Cake, Lemon Layer Cake, Carrot Cake with a Classic Cream Cheese Frosting, Strawberry Shortcake**, Or Boston Cream Pie, Chocolate Torte, Chocolate Truffle, or Raspberry Torte

**Not available on parties of 75 without prior arrangements*

***Not recommended on parties of 75 or more*

****Additional charges may apply for any dietary requirements*



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DINNER BUFFETS (Cont)

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Candlelight Dinner Buffet 29/pp

Select ONE:

Tomato Bisque, Chicken & Rice, Gazpacho, Minestrone, Cucumber
or

Dill, Corn Chowder, Beef & Barley or Vegetable

OR Select ONE:

Garden or Traditional Caesar Salad

Select ONE:

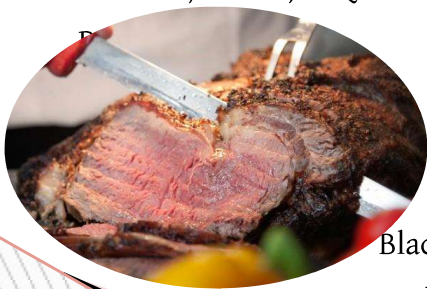
Country Mashed Potatoes, Roasted Fingerling Potatoes*,
Garlic Italian Potatoes, Scalloped Potatoes, Baked Potato*, Rice
Pilaf, Wild Rice, or White Rice

Select ONE:

Baby Carrots, Honey Glazed Carrots, Green Bean Almondine,
Fresh Steamed Green Beans, A Medley of Broccoli, Cauliflower and
Carrot, Mashed Turnip & Carrots, Butternut Squash, Asparagus or
Peas & Pearl Onions

Select TWO:

Honey Mustard Chicken, Chicken Milanese, Seafood Newburg,
Crabmeat Stuffed Filet of Sole, Baked Haddock, Fried Shrimp,
Herb Roasted Pork Loin, Braised Beef Tips, Baked Lasagna Beef,
Vegetable or Seafood, Penne Primavera w/ Alfredo Sauce,
Penne Primavera w/ Creamy Pesto Sauce, Meatballs/ either
Swedish, Italian, BBQ or Sweet Chili, and final choice is Chicken



ADD 3rd Entree for an additional \$2/pp

Includes Carving Station/Select ONE:

Black Angus Roasted Beef, Roasted Pork Loin,
Herb Roasted Turkey or Black Forest Ham

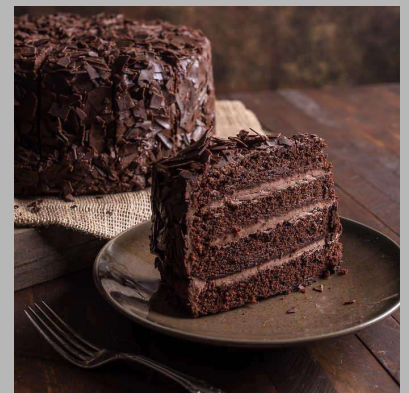
UPGRADE TO PRIME RIB for an additional 4/pp

Select ONE

Classic Cheesecake, plain
Cheesecake Drizzled w/
chocolate

Cheesecake topped w/
Strawberries

Fresh Seasonal Berry Parfait
Chocolate Layer Cake
Lemon Layer Cake
Carrot Cake w/ Cream Cheese
Frosting
Strawberry Shortcake**



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Plated Dinners

All plated dinners are accompanied by your choice of Soup or Salad, Potato, or Rice and then a Vegetable, with Fresh Hot Rolls/Butter and coffee - Ask your catering coordinator for choices

Choose Two Entrées

(GF) Naked Baked Filet Of Haddock: Fresh Filet Of Haddock Baked With A Topping Of Butter Crumb Stuffing **22**

(Vegetarian) Breaded Eggplant Melanzana: Fresh Thinly Sliced Eggplant Breaded & Lightly Fried, Topped With Alfredo & Fresh Marinara Sauce Then Baked With Mozzarella Cheese **19**

(GF) (Vegan) (Vegetarian) Vegan Wild Rice & Mushrooms: Sautéed Mushrooms & Garlic In A Creamy Soymilk & Sherry Sauce Served Over A Bed Of Wild Rice **18**

(GF) Chicken Marsala: Boneless Chicken Breast Roasted & Topped With A Classic Mushroom & Marsala Wine Sauce **19**

(GF) French-slice Roasted Sirloin : Choice Roasted Sirloin, Seared, Braised & Slow Roasted For Hours **23**

Chicken Cordon Bleu: Lightly Breaded Chicken Breast Filled With Ham & Swiss Cheese Finished With Herb Supreme Sauce **21**

Herb Roasted Salmon: Boneless Herb Roasted Salmon Filet Crusted In Herbs D 'Provence **25**

Prime Rib: Choice Select Beef Prepared With A Rub Of Spices Then Slow Roasted To Perfection **28**

Choosing Three Entrées incurs an Additional charge of \$3 per person

Please work with your catering coordinator, prior to event, on any planned seating charts.

**Additional Charges apply for ALL dietary requirements
Ask us about our Bottled Wine Selection and table service**

Ask us about Dessert Options \$2/\$4 options



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PLATED DINNER COMBOS

Plated Dinner Combos 27

Two Entrée Options -Served together on each plate. Plated dinners are accompanied by your choice of Soup or Salad, Potato, or Rice and then a Vegetable. Your dinner selection is served with Fresh Hot Rolls & Butter and coffee – Ask your catering coordinator for choices

Choose Two Entrée Options

Petite Cut Tenderloin of Beef: Beef Tenderloin seasoned, roasted, cut on bias & topped with a Mushroom Demi-Glaze

Baked Haddock: Fresh Filet of Haddock baked with a topping of Butter Crumb Stuffing

Chicken Cordon Bleu: Lightly Breaded Chicken Breast Filled with Ham & Swiss Cheese finished with Herb Supreme Sauce

Seafood Stuffed Filet of Sole: Natural Sole Filet filled with Scallop & Crab meat stuffing finished with Butter Sauce

Pork Tenderloin Medallions: Roasted Pork Medallions served with a Brandy Cream Sauce

Honey Roasted Salmon Filet: Boneless Salmon Filet Roasted with Honey & Chef's Blend of Herbs Seasoning

Soup Choices-

Choose ONE: Tomato Bisque, Chicken & Rice, Gazpacho, Minestrone, Cucumber Dill, Corn Chowder, Beef Barley, Vegetable Soup

OR

Salad Choices-

Choose ONE: Garden, Spinach, Traditional Caesar



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