

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



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

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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SPECIAL DIETS



Menu items may contain or come into contact with wheat, eggs, fish, shellfish, soy, peanuts, tree nuts, and milk.

Additional charges apply for any special dietary requirements.....

Please discuss your requirements during meal planning appointment.

RAMADA

