

Wedding Menus

To highlight your Special Occasion, we will serve a Complimentary Champagne Toast and cut and serve your Wedding Cake.

Appetizer Packages

Cocktail Snacks-\$6.00

Assorted Domestic and Imported Cheeses with Crackers, Assorted Fresh Vegetables with Dip, Assorted Sliced Seasonal Fruit Tray with Fresh Berries

Pre-Dinner Hors D'oeuvres-\$10.00

Chocolate Fountain with Fresh Strawberries and your choice of White or Milk Chocolate, Chicken Teriyaki Bites, Assorted Domestic and Imported Cheeses with Crackers, Assorted Fresh Vegetables with Dip, Assorted Sliced Seasonal Fruit Tray

Menus and prices are subject to change at any time. Prices are subject to a 19% service charge and 8% state sales tax.

Social Hors D'oeuvres-\$19.00

Chocolate Fountain with Fresh Strawberries and your choice of White or Milk Chocolate, Assorted Domestic and Imported Cheeses with Crackers, Assorted Fresh Vegetables with Dip, Assorted Sliced Seasonal Fruit Tray with Fresh Berries, Italian Meatballs, Chicken Teriyaki Bites, Fried Shrimp with Cocktail Sauce, Crab Dip with Baguettes, Ham, Chicken and Egg Salad Finger Rolls

Add these Appetizers

<i>Swedish Meatballs</i>	<i>\$4.00</i>
<i>Spanakopita</i>	<i>\$5.00</i>
<i>Shrimp Cocktail</i>	<i>\$8.00</i>
<i>Mini Spring Rolls</i>	<i>\$4.00</i>
<i>Sausage Stuffed Mushrooms</i>	<i>\$4.00</i>
<i>Bacon Wrapped Scallops</i>	<i>\$8.00</i>
<i>Mini Franks in Puff Pastry</i>	<i>\$4.00</i>
<i>Assorted Mini Quiche</i>	<i>\$4.00</i>

Other Appetizers available on additional menu, please inquire

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Plated Dinners

All Plated Dinners are served with your choice of Soup or Salad, Potato, Vegetable, Rolls, Butter, Fresh Brewed Regular and Decaffeinated Coffee, and a Classic Dessert. Assorted Teas are available on request.

Two choice Plated Dinner-Add \$2.00 per person

Three choice Plated Dinner-Add \$3.00 per person

Chicken Cordon Bleu-\$19.00

*Ham and Cheese wrapped in a Boneless Chicken Breast
& topped with a Light Supreme Sauce*

Roasted Herbed Salmon-\$20.00

*Roasted boneless Salmon Filet, crusted with Herbs
D'provence*

Prime Rib au Jus-\$24.00

*Choice Select Beef prepared with a rub of Spices and
then slow roasted*

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Filet of Haddock-\$18.00

Fresh Filet of Haddock topped with our Butter Crumb Stuffing

Braised Boneless Short Rib of Beef-\$19.00

Choice Beef seared and braised and then slow roasted for hours

Chicken Marsala-\$20.00

Breaded Boneless Chicken Breast topped with the classic Mushroom, Marsala Wine and Butter Sauce

Breaded Melanzana-\$20.00

Fresh Eggplant breaded and fried, topped with Alfredo and Marinara Sauces then baked with Mozzarella Cheese

Vegan Mushroom and Wild Rice-\$20.00

Sautéed Mushrooms and Garlic in a creamy Soymilk and Sherry Sauce served over Wild Rice

Combination Plated Dinners

All Plated Dinners are served with your choice of Soup or Salad, Potato, Vegetable, Rolls, Butter, Fresh Brewed Regular and Decaffeinated Coffee, and a Classic Dessert. Assorted Teas are available on request.

Choose two of the following-\$24.00

Petite Cut Tenderloin

Beef Tenderloin seasoned, roasted, cut on the bias and topped with Mushroom Demi Glace

Baked Haddock

Fresh Filet of Haddock topped with our Butter Crumb Stuffing

Chicken Cordon Bleu

Ham and Cheese wrapped in a Boneless Chicken Breast & topped with a Light Supreme Sauce

Seafood Stuffed Filet of Sole

Natural Sole Filet stuffed with Scallops and Crabmeat and finished with a Butter Sauce

Pork Tenderloin Medallions

*Roast Pork Tenderloin Medallions served with a
Brandy Cream Sauce*

Honey Roasted Salmon

*Boneless Salmon Filet Roasted with Honey and our
Chef's blend of seasoning*

Dinner Buffets



RAMADA®
Homestyle Buffet

*Choice of Soup or Salad with Rolls, Butter, Fresh Brewed
Regular and Decaffeinated Coffee, and a Classic Dessert
served at the tables. Assorted Teas are available on request.*

Potato and Pasta Salad are included on the Buffet

\$20.00

Choose a Soup or Salad

Tomato Bisque

Chicken Rice

Gazpacho

Minestrone

Cucumber Dill

Corn Chowder

Beef Barley

Tossed Garden Salad

Classic Caesar Salad

Marinated Tomato and Cucumber



RAMADA[®]

Choose a Potato

Country Mashed Potatoes

Rice Pilaf

Garlic Italian Potatoes

Roasted Red Potatoes

Choose a Vegetable

Honey Glazed Carrots

Vegetable Medley

Green Beans Almondine

Butternut Squash

Choose Four Entrees

Honey Mustard Chicken Breast

Chicken Marsala

Baked Haddock

Fried Shrimp

Italian Meatballs

Swedish Meatballs

Sweet and Sour Ham

Pork Loin Medallions

Penne Alfredo with Broccoli

Braised Beef Tips

Baked Lasagna

Vegetable Lasagna



RAMADA[®]
Add a Carving Station

\$4.00

Black Angus Round of Beef

Roast Pork Loin

Herb Roasted Turkey

Black Forest Ham

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Candlelight Buffet

Choice of Soup or Salad with Rolls, Butter, Fresh Brewed Regular and Decaffeinated Coffee, and a Classic Dessert served at the tables. Assorted Teas are available on request.

Potato and Pasta Salad are included on the Buffet

\$26.00



Choose a Soup or Salad

RAMADA®

Tomato Bisque

Cucumber Dill

Minestrone

Gazpacho

Cheddar Broccoli

Beef Barley

Italian Wedding

Chicken Rice

Vegetable

Corn Chowder

Vegetable Soup

Tossed Garden Salad

Greek Salad

Classic Caesar Salad

Cobb Salad

Marinated Tomato and Cucumber

Waldorf Salad

Choose a Potato

Country Mashed Potatoes

Scalloped Potatoes

Roasted Fingerling Potatoes

Baked Potato

Parsleyed New Potatoes

Rice Pilaf

Garlic Italian Potatoes

Wild Rice

Choose a Vegetable

Honey Glazed Carrots

Butternut Squash

Green Beans Almondine

Vegetable Medley

Corn and Peppers

Asparagus

Mashed Carrots and Turnip

Peas & Onions

Choose Four Entrees

Honey Mustard Chicken Breast

Chicken Milanese

Penne Alfredo with Broccoli

Italian Meatballs

Baked Haddock

Fried Shrimp

Pork Loin Medallions

Braised Beef Tips

Baked Lasagna

Seafood Lasagna

Vegetable Lasagna

Seafood Newburg

Crabmeat Stuffed Filet of Sole



Choose a Carving Station

Black Angus Round of Beef

Roast Pork Loin

Herb Roasted Turkey

Black Forest Ham

Fine Print

A non-refundable deposit of \$500.00 is due at the time of booking your function. \$200.00 will be applied to the room set-up fee and the balance will be applied to the event. You will be required to guarantee and pay for a minimum of 100 people.

Guarantee Policy

Two weeks prior to your event, we will need your menu choices and your expected guest count. Three business days prior to your event we will need your guaranteed guest count. If your guest count drops below this number you will be charged for the guaranteed amount.

Payment

Full payment for the guaranteed amount is required prior to the day of your event

Bar Fee

There will be a bar fee of \$50.00 if liquor sales do not exceed \$300.00

Hotel Rooms

As our gift, the Bride & Groom will receive a specially appointed suite on their wedding day.

We can reserve a block of rooms at a discounted rate for your guests.

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