Ruby Package ~ $33.99 per guest

Includes: A choice of one or two entrées per event; served with a dinner salad, vegetables, a side dish, bread, ice tea, & coffee.

Special Event Package includes: champagne and or cider for a toast, choice of punch or lemonade with our beverage fountain and cake cutting services - $36.99 per guest.

*Add an additional $3.00 per guest for a choice of three entrees per event

Entrée Choices:

- *New York Steak (10 oz) topped with sautéed mushrooms*
- *Spencer (12 oz) cut of rib eye topped with sautéed mushrooms*
- *Prime Rib (12 oz) dipped in au jus and served with creamy horseradish*
- *Seafood Stuffed Chicken – breast of chicken stuffed with bay shrimp, crab, spinach, mushrooms, and Jack cheese, baked and topped with alfredo sauce*
- *Filet of Halibut – served with garlic butter*
- *Chicken Alfredo - sliced chicken breast sautéed with bell peppers, onions, and mushrooms tossed with penne pasta and topped with parmesan cheese*
- *Filet Mignon (10oz) – wrapped in bacon and topped with sautéed mushrooms*

Vegetable Choices: *(one choice per event)*

- *Broccoli and carrots*
- *Glazed baby carrots*
- *Asparagus (seasonal)*
- *Green bean Almondine*
- *Buttered Corn*
- *Creamed peas and new red potatoes*
- *Peas and mushrooms*

Side Choices: *(one choice per entrée choice)*

- *Roasted red potatoes with bell peppers and onions*
- *Baked potato*
- *Garlic mashed potatoes*
- *Mashed potatoes*
- *Rice pilaf*
- *Potatoes au gratin*
- *Penne pasta alfredo*

***Add a Demi Dessert for $2.50 per person**

~All Food and Beverage Items are Subject to 18% Gratuity and 8.25% Tax~

Sapphire Package ~ $26.99 per guest

Includes: A choice of one or two entrées per event; served with a dinner salad, vegetables, a side dish, bread, ice tea, & coffee.

Special Event Package includes: champagne and or cider for a toast, choice of punch or lemonade with our beverage fountain and cake cutting services - $29.99 per guest.

*Add an additional $3.00 per guest for a choice of three entrees per event

Entrée Choices:

- *Spencer (10 oz) - cut of rib eye topped with sautéed mushrooms*
- *Prime Rib (10 oz) dipped in au jus and served with creamy horseradish*
- *Sutter Valley Chicken – Boneless chicken breast filled with white rice, green onions, mushrooms, tomatoes and Swiss cheese topped with a pesto basil sauce*
- *Chicken Cordon Bleu – boneless breaded chicken breast filled with ham and Jack cheese and topped with alfredo sauce*
- *Filet of Salmon – fresh salmon baked with our own special blend of herbs, served with lemon and dill sauce*
- *Pasta Primavera – artichoke hearts, spinach, olives, zucchini, squash, green beans and tomatoes tossed in a light garlic butter sauce with parmesan cheese*

Vegetable Choices: *(one choice per event)*

- *Broccoli and carrots*
- *Glazed baby carrots*
- *Green bean Almondine*
- *Buttered Corn*
- *Creamed peas and new red potatoes*
- *Peas and mushrooms*

Side Choices: *(one choice per entrée choice)*

- *Roasted red potatoes with bell peppers and onions*
- *Baked potato*
- *Garlic mashed potatoes*
- *Mashed potatoes*
- *Rice pilaf*
- *Potatoes au gratin*
- *Penne pasta alfredo*

***Add a Demi Dessert for $2.50 per person**

~All Food and Beverage Items are Subject to 18% Gratuity and 8.25% Tax~

Emerald Package ~ $22.99 per guest

Includes: A choice of one or two entrées per event; served with a dinner salad, vegetables, a side dish, bread, ice tea, & coffee.

Special Event Package includes: champagne and or cider for a toast, choice of punch or lemonade with our beverage fountain and cake cutting services - $25.99 per guest.

*Add an additional $3.00 per guest for a choice of three entrees per event

Entrée Choices:

- *Tri tip – seasoned and slowly cooked tender slices of beef*
- *Prime Rib (7 oz) dipped in au jus and served with creamy horseradish*
- *Top Sirloin (10 oz) –topped with sautéed mushrooms*
- *Steak Diane (8 oz) – topped with sautéed mushrooms and homemade Dijon sauce*
- *Swiss Steak – topped with sautéed mushrooms and grilled onions then smothered in homemade beef gravy*
- *Boneless Chicken Breast – with choice of: lemon herb, barbeque sauce, teriyaki, or sweet and sour*
- *Pasta Alfredo – penne pasta with our alfredo sauce topped with parmesan cheese*
- *Vegetarian Lasagna – (minimum of 8 orders) – a variety of mixed cheeses, ricotta, mozzarella, parmesan, romano cheese, blended together with spinach, carrots and onions*
- *Beef Lasagna – (minimum of 8 orders) – Italian seasoned tomato meat sauce with ricotta cheese, mozzarella and parmesan cheese*

Vegetable Choices: *(one choice per entrée choice)*

- *Broccoli and carrots*
- *Glazed baby carrots*
- *Green bean Almondine*
- *Buttered Corn*
- *Creamed peas and new red potatoes*
- *Peas and mushrooms*

Side Choices: *(one choice per event)*

- *Roasted red potatoes with bell peppers and onions*
- *Baked potato*
- *Garlic mashed potatoes*
- *Mashed potatoes*
- *Rice pilaf*
- *Potatoes au gratin*
- *Penne pasta alfredo*

Add a Demi Dessert for $2.50 per person

~All Food and Beverage Items are Subject to 18% Gratuity and 8.25% Tax~

Ruby Buffet Package ~ $26.99 per person
(Dinner)

Includes: Choice of three entrées and four side dishes, salad, bread, ice tea, & coffee.

Special Event Package includes: champagne and or cider for a toast, choice of punch or lemonade with our beverage fountain and cake cutting services - $29.99 per guest.

Entrée Choices

Seasoned Roast Beef
Sliced Tri Tip
Tender Slices of Steak
Sliced Roast Pork Loin
Lemon Herb Chicken Breast
Teriyaki Chicken Breast
Barbeque Chicken Breast
Chicken Parmesan
Chicken Cordon Bleu
Chicken Enchiladas
Beef Enchiladas
Cheese Enchiladas
Carnitas with Tortillas
Lasagna (Beef or Vegetarian)
Roasted Turkey and Cranberry Sauce
Salmon with Dill Sauce

Side Dish Choices

Penne Pasta with Alfredo
Penne Pasta with Pesto Sauce
Mashed Potatoes (Plain or Garlic)
Roasted Red Potatoes (with Bell Peppers and Onions Seasoned with Rosemary and Thyme)
Potatoes Au Gratin
Broccoli & Carrots
Green Beans Almondine
Creamed Peas & New Potatoes
Peas & Mushrooms
Buttered Corn
Rice Pilaf
Spanish Rice
Ranch House Baked Beans
Taco Salad
Potato Salad
Pasta Salad
Macaroni Salad
Seasonal Mixed Fruit

~All Buffets Require a Minimum of 25 Guests~

~All Food and Beverage Items are Subject to 18% Gratuity and 8.25% Tax~

Sapphire Buffet Package ~ $24.99 per person
(Dinner)

Includes: Choice of two entrées and four side dishes, salad, bread, ice tea, & coffee.

Special Event Package includes champagne and or cider for a toast, and choice of punch or lemonade with our beverage fountain and cake cutting services - $27.99 per guest.

Entrée Choices

Seasoned Roast Beef
Sliced Tri Tip
Tender Slices of Steak
Sliced Roast Pork Loin
Lemon Herb Chicken Breast
Teriyaki Chicken Breast
Barbeque Chicken Breast
Chicken Parmesan
Chicken Enchiladas
Beef Enchiladas
Cheese Enchiladas
Carnitas with Tortillas
Lasagna (Beef or Vegetarian)
Roasted Turkey and Cranberry Sauce
Salmon with Dill Sauce

Side Dish Choices

Penne Pasta with Alfredo
Penne Pasta with Pesto Sauce
Mashed Potatoes (Plain or Garlic)
Roasted Red Potatoes (with Bell Peppers and Onions Seasoned with Rosemary and Thyme)
Potatoes Au Gratin
Broccoli & Carrots
Green Beans Almondine
Creamed Peas & New Potatoes
Peas & Mushrooms
Buttered Corn
Rice Pilaf
Spanish Rice
Ranch House Baked Beans
Taco Salad
Potato Salad
Pasta Salad
Macaroni Salad
Seasonal Mixed Fruit

~All Buffets Require a Minimum of 25 Guests~

~All Food and Beverage Items are Subject to 18% Gratuity and 8.25% Tax~

Emerald Buffet Package ~ $21.99 per person
(Dinner)

Includes: Choice of one entrées and three side dishes, salad, bread, ice tea, & coffee.

Special Event Package includes champagne and or cider for a toast, and choice of punch or lemonade with our beverage fountain and cake cutting services - $24.99 per guest.

Entrée Choices

Seasoned Roast Beef
Sliced Roast Pork Loin
Lemon Herb Chicken Breast
Barbeque Chicken Breast
Chicken Parmesan
Chicken Enchiladas
Beef Enchiladas
Cheese Enchiladas
Carnitas with Tortillas
Lasagna (Beef or Vegetarian)
Salmon with Dill Sauce

Side Dish Choices

Penne Pasta with Alfredo
Penne Pasta with Pesto Sauce
Mashed Potatoes (Plain or Garlic)
Roasted Red Potatoes (with Bell Peppers and Onions Seasoned with Rosemary and Thyme)
Potatoes Au Gratin
Mixed Vegetables
Buttered Corn
Rice Pilaf
Spanish Rice
Ranch House Baked Beans
Taco Salad
Potato Salad
Pasta Salad
Macaroni Salad
Seasonal Mixed Fruit

~All Buffets Require a Minimum of 25 Guests~

~All Food and Beverage Items are Subject to 18% Gratuity and 8.25% Tax~

Mexican Buffet (Dinner) ~ $19.99

Special Event Package includes champagne and or cider for a toast, and choice of punch or lemonade with our beverage fountain and cake cutting services - $22.99 per guest.

Buffet includes:

Salsa De Nopales
Traditional Salsa
Guacamole
Sour Cream
Tortilla Chips
Garden Salad
Spanish Rice
Pico De Gallo
Iced Tea and Coffee

Choice of: *Refried Beans or Frijoles De La Olla*

Choice of Two Entrées:

Enchiladas *~ Choice of Beef, Chicken, or Cheese with Traditional Red Sauce*

Enchiladas De Chile Verde *~ Made with Pork or Chicken and Tomatillo Salsa*

Mole *~ Made with your choice of Turkey or Chicken, served with Warm Corn or Flour Tortillas.*

Pozole *~ Tender Chunks of Pork and Hominy Corn, served with Warm Corn or Flour Tortillas.*

Carnitas *~ Served with Warm Corn or Flour Tortillas.*

Chile Verde *~ Tender Chunks of Pork Smothered in Tomatillo Salsa, served with Corn or Flour Tortillas.*

Carne Asada *~ Thin Slices of Char Broiled Rib Eye Steak, served with Corn or Flour Tortillas.*

Chipotle Salmon *~ Served with Warm Corn or Flour Tortillas.*

~All Buffets Require a Minimum of 25 Guests~

~All Food and Beverage Items are Subject to 18% Gratuity and 8.25% Tax~