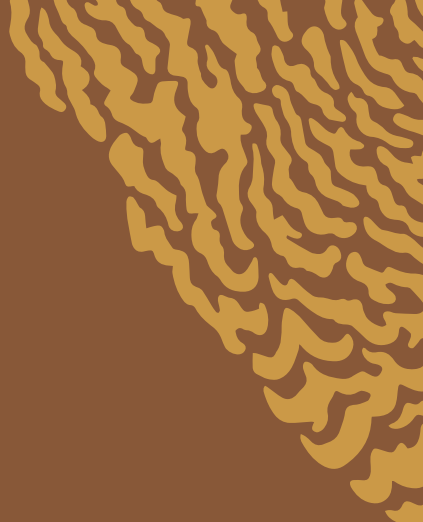


CATERING MENU



CHICKEN RANCH
CASINO RESORT



BREAKFAST



BREAKFAST BUFFET

Classic Continental – \$22

- Assorted pastries (croissants, Danish, muffins)
- Fresh fruit (sliced seasonal fruits)
- Yogurt bar (Greek yogurt, assorted yogurt, granola, honey)

Healthy Continental – \$25

- Whole grain (wheat bread, multi-grain bagels, gluten-free bread upon request)
- Fresh fruit platter (sliced melon, berries, grapes)
- Low-fat dairy (low-fat yogurt, cottage cheese)
- Healthy additions (chia seeds, almonds, sunflower seeds)

Traditional Breakfast Buffet – \$24

- Scrambled eggs, bacon strips, sausage links, breakfast potatoes
- Assorted muffins, fruit salad

Sonora Special Buffet – \$26

- Breakfast tacos with scrambled eggs, chorizo, queso fresco, salsa
- Veggie frittata squares, conchas (Mexican sweet rolls), fresh fruit, gallo pinto

Healthy Buffet – \$16 single / \$10 additional option

- Açaí bowls with toppings (granola, sliced bananas, berries)
- Avocado toast with egg, cherry tomatoes & feta cheese
- Quinoa breakfast bowls with roasted veggies

PLATED BREAKFAST — \$36 PER PERSON

ALL PLATED BREAKFASTS SERVED WITH COFFEE, TEA, ORANGE JUICE & PASTRIES.

Starters (Choose 1):

- Fresh fruit with mint garnish
- Greek yogurt parfait with honey, granola & mixed berries
- Biscuits with sausage gravy (+\$2)

Entrées (Choose 1):

- Spinach & goat cheese frittata – Sautéed spinach, caramelized onions, roasted tomato & avocado
- (3) Banana nut whole wheat pancake stack
- Jamestown breakfast burrito – Flour tortilla, scrambled eggs, bacon, ham, sausage, cheddar cheese, tater tots, served with sour cream & salsa

BREAKFAST À LA CARTE ITEMS

20 PERSON MINIMUM

Pastries & Bread

- House-made croissant (plain, chocolate, almond) – \$4
- Danish pastry – Small \$3 / Large \$4
- Muffins (blueberry, bran, chocolate, poppy seed, etc.) – \$3.50
- Bagel (assorted) with cream cheese or butter – \$3.50
- Toast (white, wheat, sourdough, plain biscuit) with jam or honey – \$3
- Biscuits with sausage gravy – \$6

Eggs

- Scrambled eggs with chives – \$4.50
- Hard-boiled eggs – \$2 each

Grains & Yogurt

- Greek yogurt parfait with granola & berries – \$6
- Steel-cut oatmeal with brown sugar, raisins & nuts – \$5.50
- Mixed fruit bowl with yogurt – \$5
- Yogurt cup – \$4.50

Healthy Options

- Avocado toast – \$6.50

Pancakes & Waffles

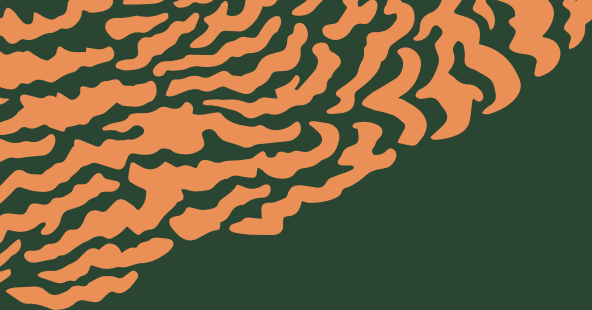
- (2) Buttermilk pancakes with maple syrup – \$7
- (2) Belgian waffles with fresh berries & whipped cream – \$10
- (2) Blueberry pancakes or waffles – \$8

Breakfast Meats

- (3) Bacon strips – \$5
- (2) Pork sausages (link or patty) – \$4
- (3) Turkey bacon strips – \$5
- (2) Chicken sausages – \$4

Sides

- Fruit salad – Melon bowl \$6 / Berry bowl \$8
- Home fries – \$4



SNACK BREAKS



SNACK BREAKS

Chip Bar – \$5 per person

- Bagged potato chips, pita chips, corn chips, or veggie chips
- Add additional options for \$2 each

Gourmet Popcorn – \$12

- Chef's select gourmet popcorn

Health Nut – \$15

- Nuts, seeds, dried fruits, dark chocolate chips to create your own mix

Dessert Buffet – \$18

- Mix of cookies, pastries, brownies, and Rice Krispies treats



APPETIZERS



APPETIZERS

\$5 per piece

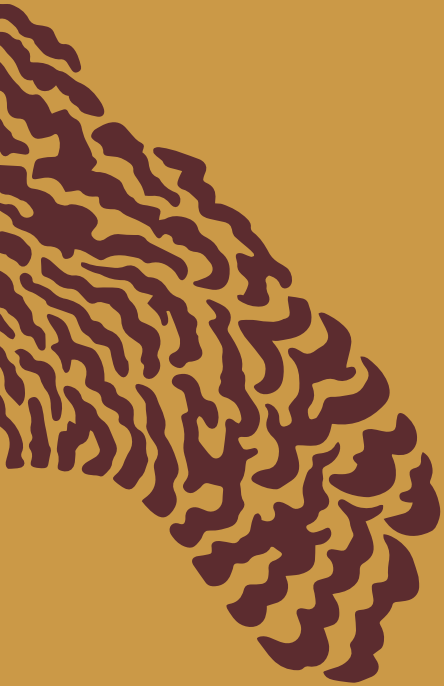
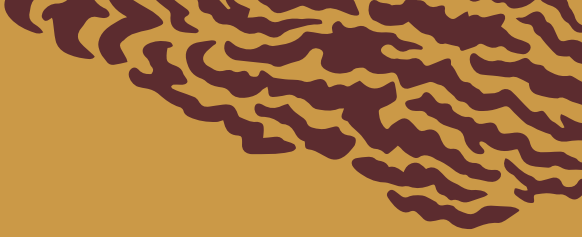
- Mini beef empanadas
- Chicken satay skewers with sweet chili sauce
- Tomato bruschetta
- Caprese skewers
- Spanakopita with tzatziki sauce
- Roasted corn & tomatillo salsa with homemade chips
- Crab cakes with remoulade
- Crispy fried pickles with ranch
- Veggie spring rolls with chili sauce
- Deviled eggs with bacon crumbles

\$7 per piece

- Pulled pork sliders with BBQ sauce
- Cheese & charcuterie board
- Mini deli sandwiches
- Mini chicken & waffle bites with syrup
- Mac & cheese bites
- Mini meatball skewers with marinara
- Fried green tomatoes with herbed goat cheese & pepper jelly
- Jalapeño poppers with cream cheese filling
- Cornbread muffins with honey butter
- Assorted veggie crudités with ranch dip

\$9 per piece

- Shrimp ceviche with avocado & lime
- Spicy tuna tartare on wonton
- Baja fish tacos (fried or grilled) with mango salsa
- Mini fish tostadas with chipotle aioli
- Quesadilla bites with grilled chicken & pico de gallo
- Grilled shrimp & pineapple skewers with chili lime glaze
- Hot dogs wrapped in bacon with pico de gallo & avocado crema
- Artisanal cheese & charcuterie board with local cheese & meats
- Grilled veggie platter with seasonings & citrus drizzle



LUNCH

LUNCH BUFFET

Classic American – \$30

- Garden salad with choice of dressing
- Herb-roasted chicken, BBQ pulled pork sliders, grilled veggie skewers
- Mashed potatoes with gravy

Sonora Fiesta – \$35

- Chicken quesadilla with sour cream and salsa
- Corn & black bean salad with cilantro lime dressing
- Grilled tequila lime chicken, beef fajitas with peppers & onions, veggie fajitas
- Mexican rice, refried beans

Mediterranean – \$40

- Hummus with grilled pita bread, Greek salad with feta cheese
- Lemon garlic roasted chicken, beef kebabs with yogurt sauce, spanakopita
- Couscous with roasted veggies, garlic roasted potatoes

Deluxe Salad Bar – \$32

- Mixed greens, spinach
- Sliced turkey, ham, chicken
- Parmesan, bleu cheese, cheddar
- Beets, cucumber, tomato, olives, hard-boiled egg, red onion, broccoli
- Dried cranberries, sunflower seeds, croutons, bacon bits
- Choice of dressings

LUNCH ON GO OPTIONS

Classic American – \$15

- Chicken Caesar wrap – Romaine, grilled chicken, parmesan, Caesar dressing, flour tortilla
- Chips
- Chocolate chip cookie

Build Your Own – \$23

- Deli meats: turkey, ham, roast beef
- Sliced cheese: cheddar, Swiss, pepper jack
- Breads: whole wheat, white, sourdough
- Lettuce, tomato, onions
- Condiments on side
- Pasta salad
- Brownie

Mediterranean – \$30

- Roasted chicken shawarma wrap – Marinated chicken, lettuce, tomato, cucumber, tahini, pita
- Greek salad with feta
- Tzatziki sauce
- Pita chips
- Lemon bar

BUILD YOUR OWN LUNCH BUFFET

Salads – \$10

- Caesar: romaine, parmesan, croutons, Caesar dressing
- Caprese: fresh mozzarella, tomatoes, basil, balsamic glaze
- Garden salad: mixed greens, cherry tomatoes, cucumbers, choice of dressing

Entrées – \$12

- Herb-roasted chicken
- BBQ pulled pork sliders
- Grilled salmon with Mediterranean herb sauce
- Sliced tri-tip (+\$6)

Sides – \$8

- Seasonal veggie medley
- Garlic mashed potatoes or mashed potatoes with gravy
- Lemon & herb rice pilaf
- Pasta & Sauce (choose one): macaroni & cheese, marinara, alfredo

Desserts – \$6

- Brownie
- New York-style cheesecake with berry compote
- Select pies with homemade whipped cream

PLATED LUNCH

ALL PLATED LUNCHES SERVED WITH ICED TEA, LEMONADE, AND ASSORTED SOFT DRINKS.

Classic American – \$40

- Garden salad with mixed greens, cherry tomatoes, cucumbers, choice of dressing
- Herb-roasted chicken with roasted red pepper cream sauce
- Garlic mashed potatoes, seasonal veggie medley
- New York-style cheesecake with berry compote

Italian – \$40

- Caprese salad with mozzarella, tomatoes, basil, balsamic glaze
- Chicken piccata with lemon caper sauce, creamy parmesan risotto, garlic green beans **OR** lasagna bolognese with garlic bread
- Tiramisu

Mediterranean – \$45

- Greek salad with feta cheese
- Grilled salmon with Mediterranean herb sauce
- Lemon & herb quinoa pilaf, roasted Mediterranean veggies
- Baklava



DINNER



DINNER BUFFET

Classic American – \$45

- Garden salad with choice of dressing
- Herb-roasted chicken with garlic butter sauce
- BBQ pulled pork, grilled vegetables
- Mashed potatoes with gravy
- Dinner rolls with butter

Southwestern Fiesta – \$50

- Southwest salad
- Roasted chipotle chicken, beef fajitas, veggie fajitas
- Spanish rice, refried beans, sour cream, fresh-made tortillas
- Tortilla chips with salsa & guacamole

Mediterranean – \$52

- Caprese skewers
- Thai shrimp summer rolls with peanut sauce
- Chicken tikka masala, short ribs, veggie pad Thai
- Basmati rice, garlic naan, steamed edamame

Rancher Classic – \$55

- Caesar salad with romaine, parmesan, garlic croutons, Caesar dressing
- Sliced marinated tri-tip
- Garlic roasted mashed potatoes, asparagus

Italian – \$40

- Caprese salad with fresh mozzarella, basil, tomatoes, balsamic
- Lasagna bolognese with garlic bread **OR** penne pasta with house red or white sauce and garlic bread
- Add grilled chicken and/or meatballs – \$5 each

BUILD YOUR OWN DINNER BUFFET

Salads – \$12

- Caesar: romaine, parmesan, garlic croutons, Caesar dressing
- Caprese: mozzarella, tomatoes, basil, balsamic glaze
- Garden salad: mixed greens, cherry tomatoes, cucumbers, choice of dressing

Entrées – \$17

- Herb-roasted chicken
- BBQ pulled pork
- Grilled salmon (citrus-glazed or Mediterranean herb)
- Sliced tri-tip (+\$7)

Carving Station

OPERATED BY BANQUET CHEF DURING DINING PORTION. INQUIRE FOR MARKET PRICING.

- Pork tenderloin – \$30
- Tri-tip – MP
- Beef tenderloin – MP
- Prime rib – MP

Sides – \$10

- Seasonal veggie medley
- Garlic mashed potatoes or mashed potatoes with gravy
- Lemon & herb rice pilaf
- Pasta & Sauce (choose one): macaroni & cheese, marinara, alfredo
- Chef's seasonal risotto

Desserts – \$8

- Brownie
- New York-style cheesecake with berry compote
- Fruit cobbler
- Select pies with homemade whipped cream

PLATED DINNER

ALL PLATED DINNERS SERVED WITH ICED TEA, LEMONADE, AND ASSORTED SOFT DRINKS.

Coastal Delights – \$50

- Shrimp cocktail with zesty cocktail sauce
- Pan-seared salmon with lemon beurre blanc
- Wild rice pilaf, sautéed baby carrots with honey glaze
- Key lime pie with whipped cream

Hometown Favorite – \$55

- Seasonal fruit & arugula salad with goat cheese
- Chicken Marsala
- Garlic mashed potatoes, roasted Brussels sprouts with bacon
- Chocolate lava cake with vanilla bean ice cream

Classic Elegance – \$60

- Caesar salad with parmesan crisp and garlic croutons
- Grilled filet mignon with red wine demi-glace
- Herb-roasted fingerling potatoes, asparagus spears with lemon beurre blanc
- NY-style cheesecake with berry compote



REFRESHMENTS & BEVERAGES



REFRESHMENTS & BEVERAGES

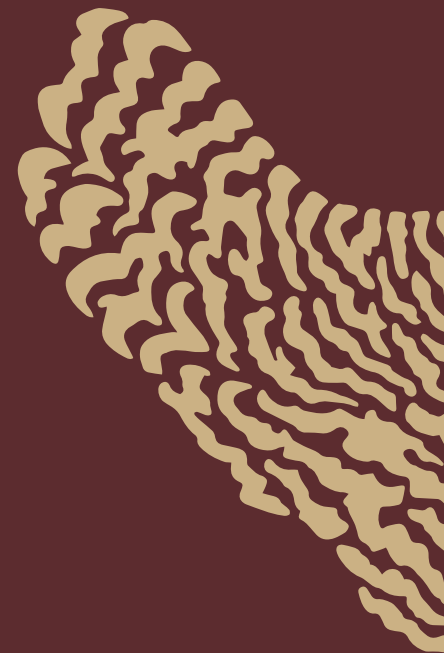
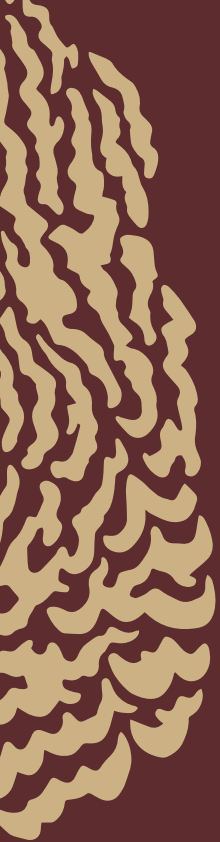
Non-Alcoholic

- Water – Complimentary
- Assorted soft drinks – \$3 each
- Boxed juices – \$4 each
- Iced tea / Lemonade – \$45 per gallon
- Coffee / Decaf / Hot tea – \$50 per gallon
- Assorted juices – \$50 per gallon
- Aguas frescas – \$50 per gallon

Alcoholic

ONE BARTENDER PER 50 GUESTS, \$200 PER BARTENDER. A FULLY STOCKED BAR FEATURING PREMIUM OR DELUXE LIQUORS, RED & WHITE WINE, DOMESTIC & IMPORTED BEERS, SOFT DRINKS, WATERS, JUICES, AND MIXERS. CHARGES ARE PER DRINK BASED ON CONSUMPTION. BARTENDER FEES ARE THE RESPONSIBILITY OF THE SPONSORING ORGANIZATION.

- Premium cocktails – \$13
- Deluxe cocktails – \$12
- Cordials, ports, cognacs – \$15
- Wine by the glass – \$11
- Imported beer – \$9
- Domestic beer – \$8
- Soft drinks – \$3



KIDS

KIDS MENU

Children's Plated – \$15

- Chicken tenders with fries
- Small cheese pizza
- Small pepperoni pizza
- Spaghetti & meatballs



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