

BANQUET MENU

APPETIZERS

Served Family Style (choice of 3).....\$9.00 per person

"Carpaccio" Crostini

seared beef tenderloin with onion jam

Shanghai Baby Back Ribs

ginger-hoisin glaze

Baked Brie

oven roasted tomatoes, balsamic reduction, pita chips

Marinated Shrimp Cocktail

served with chili cocktail sauce

Smoked Salmon and Chips

capers, egg and minced onion on a dill potato chip

SALAD

(choose one, included with entree)

Traditional Caesar Salad or Jug Mountain Ranch House Salad

ENTREE

One Entrée choice for group.....\$26.50 per person

Two Entrée choices for group.....\$28.50 per person

Three Entrée choices for group.....\$30.50 per person

Cast Iron Baked Chicken

herb mashed potatoes, fresh vegetables,
Hungarian-paprika and crab hollandaise

Char-Broiled New York Steak

blue cheese whipped potatoes, seasonal vegetables, peppercorn
demi-glaze

Herb Crusted King Salmon

wild rice pilaf, smoked tomato soffritto, Mediterranean herb blend

Smoke House Style Pork Tenderloin

seasonal vegetables, rice pilaf, apricot reduction

DESSERT

One Dessert choice for group.....\$6.00 per person

Two Dessert choices for group.....\$7.50 per person

Seasonal Fruit Crumble with Vanilla Bean Ice Cream

Carrot Cake with Lemon Cream Cheese Frosting

Chocolate Bread Pudding with Amaretto Reduction

Jug Mountain Ranch can accommodate most dietary restrictions with advance notice.

6% sales tax and 20% gratuity will be added to the final catering bill.

Consuming raw or undercooked beef, poultry or fish increases your risk of food borne illness.