

# BANQUET MENU

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## APPETIZERS

*Served Family Style (choice of 3).....\$8.50 per person*

**Cheese and Cured Meat Board**

**Marinated Shrimp Cocktail**

*served with cocktail sauce*

**Tomato-Mozzarella "Caprese" Skewers**

**Thai Chicken Spring Rolls**

*with chile plum dipping sauce*

**Tortilla Chips with Salsa and Guacamole**

## SALAD

*Traditional Caesar Salad or Jug Mountain Ranch House Salad  
(included with entree)*

## ENTREE

*Entrees include salad, fresh bread, and fresh seasonal vegetables*

*PLUS your choice of rice pilaf or roasted potatoes or  
housemade macaroni and cheese (add \$2) or scallop potatoes "au gratin" (add \$2)  
(does not include beverages)*

*One Entrée choice for group.....\$28.50 per person*

*Two Entrée choices for group.....\$31.50 per person*

**Lemon-Dill Roasted Salmon**

*sweet pepper coulis*

**Herb Roasted Chicken Breast**

*marsala mushroom sauce*

**Maple-Rosemary Glazed Pork Loin**

*hard cider applesauce and grainy mustard  
(carving station)*

**Prime Rib**

*au jus and creamed horseradish  
(carving station)*

## DESSERT

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

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

**Vanilla Cheesecake**

*summer berry sauce*

**Chocolate Brownie Sundae Bar**

*whipped cream, chocolate and caramel sauce, cherries*

*A charge of \$1.50 per person will apply for cake-cutting service and/or dessert table setup  
for items brought in by an outside vendor.*

*- Basic tablecloths and napkins are provided -*

*Jug Mountain Ranch can accommodate most dietary restrictions with advance notice.  
6% sales tax and 18% gratuity will be added to the final catering bill.*

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