

WINTER EVENTS MENU

APPETIZERS

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

Marinated Shrimp Cocktail

served with chili cocktail sauce

Baked Brie

cherry tomato chutney, balsamic reduction, warm pita

Spinach-Artichoke Dip

garlic infused flatbread

"Carpaccio" Crostini

seared beef tenderloin with onion jam, chives, horsey-cream

Teriyaki Chicken Skewers

chicken and vegetables glazed in teriyaki

SALAD

(choice of one for the group, 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, seasonal vegetables, snow crab
Hungarian-paprika hollandaise

Herb Crusted King Salmon

almond rice pilaf, seasonal vegetables, champagne beur-blanc

Char-Broiled Flat Iron Steak

roasted garlic mashed potatoes, seasonal vegetables,
peppercorn demi-glaze

House Smoked Pork Loin

country style rice pilaf, seasonal vegetables, rice pilaf,
apricot reduction sauce

DESSERT

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

Choice of two desserts, divided evenly for the group.....\$7.50 per person

Vanilla Cheese Cake Squares with Seasonal Berries

Apple Bread Pudding with Salted Caramel Sauce

Belgium Chocolate Pot de Creme

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.