



## **Buffet Packages and Menu**



## OUR DINNER BUFFET PACKAGES & MENU

<b>PLATINUM DINNER BUFFET</b>	<b>GOLD DINNER BUFFET</b>	<b>SILVER DINNER BUFFET</b>	<b>BRONZE DINNER BUFFET</b>
<b>\$32.95 Per Person</b>	<b>\$29.95 Per Person</b>	<b>\$26.95 Per Person</b>	<b>\$23.95 per person</b>
<b>Choice of 3 Appetizers</b>	<b>Choice of 2 Appetizers</b>	<b>Choice of 1 Appetizers</b>	---
<b>Choice of 1 Salad</b>	<b>Choice of 1 salad</b>	<b>Choice of 1 salad</b>	---
<b>Choice of 1 Platinum Entree and 1 Gold, Silver or Bronze Entree</b>	<b>Choice of 2 Entrées</b>	<b>Choice of 1 Entrées</b>	<b>Choice of 1 Entrées</b>
<b>Choice of 2 Sides</b>	<b>Choice of 2 Sides</b>	<b>Choice of 2 Sides</b>	<b>Choice of 2 Sides</b>
<b>Choice of 2 Sides</b>	<b>Rolls and Butter</b>	<b>Rolls and Butter</b>	<b>Rolls and Butter</b>
<b>Rolls and Butter</b>	<b>Sweet and Unsweet Tea, Iced Water, Lemonade</b>	<b>Sweet and Unsweet Tea, Iced Water, Lemonade</b>	<b>Sweet and Unsweet Tea, Iced Water, Lemonade</b>
<b>Sweet and Unsweet Tea, Iced Water, Lemonade</b>	<b>China Place Settings Choice of Gold, Silver or Bronze Charger Plates, Salad Plate, Dinner Plate, Mason Jar Drinking Mugs, Stemware, Flatware and Table Runners Line Servers and Busing Staff</b>	<b>China Place Settings Choice of Gold, Silver or Bronze Charger Plates, Salad Plate, Dinner Plate, Mason Jar Drinking Mugs, Stemware, Flatware and Table Runners) Line Servers and Busing Staff</b>	<b>China Place Settings Choice of Gold, Silver or Bronze Charger Plates, Dinner Plate, Mason Jar Drinking Mugs, Stemware, Flatware and Table Runners Line Servers and Busing Staff</b>

Taxes and Gratuities are not included in our Dinner Packages. An 18% Gratuity will be added to your invoice based on the catering portion of your bill.

Rocking L Ranch will be responsible to secure the date with our in-house preferred catering company.

You can be confident and assured that our in-house catering service is fully licensed and insured. We are committed to provide you with the highest quality and variety of cuisine available. For your convenience, our in house catering service will provide a complimentary tasting for the bride and groom. Should you wish to add additional guests to your tasting appointment, please contact us to arrange for your additional guests.

Once you have completed your tasting appointment and made your menu selections, we confirm and notate your account. Your final invoice will be adjusted two weeks prior to your wedding date based on the number of guests that have RSVP'd to your event. You will only be charged for the food based on the number of guests that are actually attending your event. Rocking L Ranch will be responsible for all final payments to the catering staff on your behalf.

All Rocking L Ranch staff and vendors are provided meals compliments of our catering staff. Should you choose to hire any outside vendors that you wish to be served dinner at your event, please include them in your final guest count.

~Thank You~





## Our Dinner Buffet Menu

This is our Exclusive In-House catering menu. If there is anything that you don't see, let us know and we will make it special for you!

## Our Awesome Appetizers

Beautifully displayed in our Courtyard Area for your guests to enjoy during the Cocktail Hour!



**LOADED TOSTONES**

**7 LAYER DIP WITH CHIPS**

**SEASONAL FRUIT W/ CHEESE AND CRACKERS**

**VEGGIE TRAY WITH HUMMUS DIP OR W/ RANCH DIP**

**MEAT & CHEESE & CRACKER TRAY**

**MEATBALLS WITH BBQ, GRAPE OR MILD SAUCES**

**VEGGIE SHOTS**

**POTATO SKINS WITH BACON & CHEESE**

**BACON WRAPPED SMOKIES WITH BROWN SUGAR GLAZE**

**LIL SMOKIES SAVOURED IN MAPLE & BROWN SUGAR SAUCE**

**PIGS IN A BLANKET**

**SKEWERED POLISH SAUSAGE WITH PEPPERS AND PINEAPPLE**

**BRUSHETTA WITH TOMATO & BASIL**

**CHEESE OR CHICKEN QUESADEAS**

**PULLED PORK SLIDERS**

**SAUSAGE BALLS**

**CHICKEN SALAD CROSSANTS**

**\* SHRIMP COCKTAIL (add \$1.00 pp)**

**\* CHICKEN WINGS (add \$1.00 pp)**

**\* SEARED TUNA (add \$1.00pp)**





## Our Delicious Entrees



## Our Platinum Dinner Entrees

### CHICKEN & FISH

- CHICKEN CORDON BLEU
- CHICKEN WITH ROSEMARY WINE SAUCE
- SMOKED SALMON
- GRILLED SALMON

### BEEF & PORK

- NY STRIP STEAK
- BEEF BOURGUIGNON
- BEEF WELLINGTON
- BEEF BRISKET
- PORKTENDERLOIN
- PORCHETTA PORK CHOPS

• *AVAILABLE IN THE PLATINUM DINNER BUFFET PACKAGE  
(WHEN ADDED TO OTHER DINNER PACKAGES, MARKET PRICING WILL APPLY)*

## Our Gold, Silver & Bronze Dinner Entrees

### CHICKEN & FISH

HAWAIIAN CHICKEN KABOBS  
STICKY CHICKEN  
SOUTHWESTERN CHICKEN  
CHICKEN WITH SUN DRIED TOMATO  
ORANGE CHICKEN  
CREAMY SPINACH ARTICHOKE CHICKEN  
CHICKEN MARSALA  
JERK CHICKEN  
PARMESAN CRUSTED CHICKEN  
CHICKEN W/ CILANTRO SAUCE  
CHEESY CHICKEN ENCHILADAS  
ROASTED LEMON HERB CHICKEN  
SAUTEED FISH FILLET WITH GARLIC AND LEMON HERB SAUCE  
STEAMED FISH FILLET WITH GINGER AND GARLIC

### BEEF & PORK

BEEF STROGANOFF  
BEEF & BROCCOLI  
ROAST BEEF SLICED THIN WITH PORTABELLA MUSHROOMS & RED WINE SAUCE  
ROAST BEEF SLICED WITH BROWN GRAVY OR MUSHROOM GRAVY  
SIRLOIN BEEF TIPS WITH PEPPERS & ONIONS  
SIRLOIN BEEF TIPS WITH GARLIC BUTTER & RED WINE SAUCE

CREAMY THYME PORK CHOPS  
ROASTED PORK SLICED IN GARLIC AND HERB SAUCE  
ROASTED PORK SLICED WITH PORTABELLA MUSHROOMS & GRAVY

### SOUTHERN SMOKED BAR-B-Q

SLICED SMOKED ROAST BEEF or PORK  
PULLED PORK  
PULLED CHICKEN BAR-B-Q CHICKEN  
BAR-B-Q RIBS  
GRILLED PORK CHOPS

### HOMESTYLE CUISINE

POT ROAST W/ POTATOES AND CARROTS  
MEATLOAF  
SHEPHERD'S PIE  
COUNTRY FRIED STEAK WITH WHITE GRAVY



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Our Delicious Entrees Continued...



**Pasta Dinners**

**BAKED ZITI W/GROUND BEEF LASAGNA W/GROUND BEEF**

**STUFFED SHELLS W/GROUND BEEF**

**CHICKEN ALFREDO**

**CHICKEN & ASPARAGUS PENNE PASTA**

**SHRIMP SCAMPI**

**SHRIMP ALAVODKA**

**LINGUINE WITH CLAM SAUCE**

**Vegetarian Options**

**VEGGIE LASAGNA**

**VEGGIE ZITI STUFFED SHELLS**

**MEATLESS SHEPHERD'S PIE (WITH OR WITHOUT VEGGIES)**

**PASTA PENNE WITH BROCCOLI AND BLACK OLIVES**

**VEGETARIAN SOUTHWEST DINNER**





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## Our Mouth Watering Sides

### Vegetable Sides

GREEN BEANS  
BAKED PARMESAN BASIL TOMATO  
SLICES CORN  
CORN ON THE COB (SKEWERED)  
VEGETABLE MEDLEY  
MIXED VEGETABLES  
CARROT SOUFFLE  
GLAZED CARROTS

### Salads

SPRING MIX HOUSE SALAD WITH  
DRESSING  
SPINACH & STRAWBERRY SUMMER  
SALAD  
CESAR SALAD  
POTATO SALAD  
COLESLAW  
MACARONI SALAD

### Pasta Sides

LINGUINE WITH PARSLEY AND  
BUTTER SAUCE  
LINGUINE AND GARLIC/ PARMESAN  
SAUCE  
MAC & CHEESE

### Starchy Sides

RED POTATOES TOSSED IN  
ROASTED PEPPER GARLIC AOLI  
ROASTED RED GARLIC PARMESAN  
POTATOES  
HOME FRIED POTATOES WITH  
ONIONS  
BAKED POTATOES  
CREAMY MASHED POTATOES  
MASHED POTATOES WITH GRAVY  
SWEET POTATO SOUFFLE  
POTATO SALAD  
FRENCH FRIES

### Rice & Bean Sides

SANTE FE YELLOW RICE  
SEASONED HERB RICE  
BLACK BEANS & RICE  
RED BEANS & RICE  
FRIED RICE  
RICE - WHITE/YELLOW  
ASMINE RICE  
BAKED BEANS W/WO GROUND BEEF





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## Our Specialty Menu

### Pizza Gallery

INCLUDES YOUR CHOICE OF  
HAND TOSSED (THIN CRUST)  
OR  
DEEP DISH PAN (THICK CRUST)

**GOLD GALLERY**  
\$19.95

5 TOPPINGS  
GARLIC KNOTS  
CHOICE OF SALAD  
2 APPETIZERS

**SILVER BAR**  
\$17.95

3 TOPPINGS  
GARLIC KNOTS  
CHOICE OF SALAD  
1 APPETIZER

**BRONZE GALLERY**  
\$15.95

1 TOPPING  
GARLIC KNOTS  
CHOICE OF SALAD

Toppings include: Pepperoni, Sausage,  
Ham, Onion, Bell Pepper, Banana  
Pepper, Black Olives, Pineapple  
All Pizzas will include  
mozzarella cheese topping.

### Taco Bar

INCLUDES YOUR CHOICE OF  
FLOUR (SOFT TOTILLIAS)  
OR  
CORN (HARD TOTILLIAS)

**GOLD BAR**  
\$19.95

2 MEATS  
(BEEF, CHICKEN OR FISH)  
MEXICAN RICE AND REFRIED BEANS  
CHIPS & SALSA  
2 APPETIZERS

**SILVER BAR**  
\$17.95

1 MEAT  
(BEEF, CHICKEN OR FISH)  
MEXICAN RICE AND REFRIED BEANS  
CHIPS & SALSA  
1 APPETIZER

**BRONZE BAR**  
\$15.95

1 MEAT  
(BEEF, CHICKEN OR FISH)  
MEXICAN RICE AND REFRIED BEANS  
CHIPS & SALSA

Toppings include lettuce, tomatoes, onions,  
shredded cheese and sour cream,  
Mild and Hot Salsa  
\*Queso Dip, or Guacamole  
(15 cents each, pp)

