



Buffet Packages and Menu



OUR DINNER BUFFET PACKAGES & MENU

PLATINUM DINNER BUFFET	GOLD DINNER BUFFET	SILVER DINNER BUFFET	BRONZE DINNER BUFFET
\$39.95 Per Person	\$34.95 Per Person	\$32.95 Per Person	\$29.95 per person
Choice of 3 Appetizers	Choice of 2 Appetizers	Choice of 1 Appetizers	---
Choice of 1 Salad	Choice of 1 salad	Choice of 1 salad	---
Choice of 1 Platinum Entree and 1 Gold, Silver or Bronze Entree	Choice of 2 Entrées	Choice of 1 Entrées	Choice of 1 Entrées
Choice of 2 Sides	Choice of 2 Sides	Choice of 2 Sides	Choice of 2 Sides
Rolls and Butter	Rolls and Butter	Rolls and Butter	Rolls and Butter
Sweet and Unsweet Tea, Iced Water, Lemonade	Sweet and Unsweet Tea, Iced Water, Lemonade	Sweet and Unsweet Tea, Iced Water, Lemonade	Sweet and Unsweet Tea, Iced Water, Lemonade
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	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	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	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

Taxes and Gratuities are not included in our Dinner Packages.

A 20% 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. Tastings include 2 entrees and 2 sides. Market price entrees, appetizers and salads are not included in your tasting options. Our preferred caterer will reach out to you with details.

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!



COLD APPETIZERS

7 Layer Dip w/Tortillas Chips

Fresh Seasonal Fruit Platter w/Assorted Cheeses & Crackers

Fruit Kabobs

Pepperoni, Salami & Cheeses w/Crackers

Vegetable Platter w/Dip

Fresh Hummus w/Pita Chips

Chicken Salad on Mini Rolls or Croissants

Veggie, Turkey or Honey Ham Pinwheels

Shrimp Cocktail w/cocktail sauce
(addl. \$1.95 pp)



HOT APPETIZERS

Chicken Cordon Bleu Bites

Chicken & Peppers Kabobs

Chicken Tenders

Potato Skins with bacon & cheese Cocktail

Meatballs (Swedish, Teriyaki, BBQ, Italian...)

Pulled Pork, Beef or Grilled Chicken Sliders

Teriyaki Chicken Skewers

Sausage Stuffed Mushrooms

Cocktail Franks wrapped in pastry Chicken Wings (boneless) (name your type) (addl. \$1.95 pp)





Our Delicious Entrees



Our Platinum Dinner Entrees

CHICKEN & FISH

- Chicken Cordon Bleu
- Cranberry Almond Chicken
- Creamy Spinich Artichoke Chicken
- Chicken w/Sundried Tomato
- Grilled Salmon w/Blackberry Dijon or Lemon Basil Sauce Sauteed
- Mahi Mahi w/Pineapple Salsa
- Tilapia Piccata

BEEF & PORK

- Herb Encrusted Beef Tenderloin w/Marsala Sauce
- **Prime Rib (Market Price)
- **Filet Mignon w/Bearnaise Sauce (Market Price)
- Garlic Studded Sirloin Tip Roast w/Sauce
- Cranberry Maple Glazed Pork Tenderloin
- Honey Ginger Pork Tenderloin

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

Our Gold, Silver & Bronze Dinner Entrees

CHICKEN, TURKEY & FISH

- Chicken Marsala
- Chicken Piccata
- Chicken Parmesan
- Parmesan Crusted Chicken
- Grilled Caribbean Chicken
- Roasted Chicken w/Pan Gravy
- Fried Chicken
- Sticky Chicken
- Southwestern Chicken
- Orange Chicken
- Jerk Chicken
- Chicken w/Cilantro Sauce
- Roasted Lemon Herb Chicken
- Roasted Turkey w/Gravy
- Sauteed Fish Fillet w/Garlic & Lemon Herb Sauce
- Steamed Fish Fillet w/Ginger & Garlic

BEEF & PORK

- Roast Beef w/Brown Gravy or Mushroom Gravy
- Sirloin Beef Tips w/Peppers & Onions
- Sirloin Beef Tips w/Marsala Sauce
- Beef & Broccoli
- Beef Stroganoff
- Beef & Pork Sage Meatloaf
- Beef Pot Roast
- Beef Burgundy
- Roasted Pork in Garlic and Herb Sauce
- Roasted Pork w/Portabella Mushrooms & Gravy
- Apple & Dried Fruit Stuffed Pork Loin
- Mo Jo Marinated Pork Loin
- Pork Tenderloin w/Sauteed Apples
- Honey Baked Ham

SMOKEHOUSE BAR-B-Q

ENTREES

- Bar-B-Q Chicken
- Pulled Chicken
- Pulled Pork
- Applewood Smoked Chicken
- Mesquite Smoked Turkey
- **Beef Brisket (Market Price)

SIDES

- Baked Beans
- Buttery Corn
- Cashew Napa Slaw
- Corn Casserole
- Mac & Cheese
- Potato Salad
- Seasoned Potato Wedges



Our Delicious Entrees Continued...



Pasta Dinners

Chicken Alfredo

Baked Penne

Cheese Stuffed Shells w/Marinara

Cheese Tortellini w/Marinara or Parmesan

Sauce Eggplant Parmesan

Fettuccini Alfredo

Meat Lasagna

Penne alla Vodka

Vegetarian Options

Vegetable Lasagna

Veggie Stuffed Shells

Pasta Penne with Broccoli & Black Olives

Vegetarian Southwest Dinner





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
JASMINE RICE
BAKED BEANS W/WO GROUND BEEF





Our Breakfast Brunch Menu

Your Choice of 3 Entrees/3 Sides/Salad or Fruit/Bread
\$29.95 Per Person

Entrees

Scrambled Eggs

Egg Stratta (Casserole) (Create your own: peppers, onions, cheese)

Baked French Toast Casserole w/syrup

Quiche (Create your own: Spinach, Onion, Cheddar; Ham & Cheddar;

Lorraine Pancakes

Waffles

Biscuits & Sausage Gravy

Grilled Chicken Salad Croissants

Chicken Tenders

Finger Sandwiches (chicken salad, white albacore tuna, egg)

Sides

Hickory Smoked Bacon

Sausage Patties

Grits

Hash Browns

Homefries

Roasted Garlic & Rosemary Potatoes

Cocktail Franks (pigs in a blanket)

Pinwheels (Turkey or Ham)

Vegetable Medley (sautéed)

Fruit/Salad

Fresh Seasonal Fruit

Black Bean Salad

Floret Broccoli Salad

Italian Parmesan Pasta Salad

Napa Cashew Salad

Sour Cream Potato Salad

Pasta Salad (w/veggies and Italian Vinaigrette) Spinach & Strawberry Salad

Breads

Muffins (pick 2: Banana Nut, Blueberry, Chocolate Chip, Cinnamon Sugar Donut)

Bagels (pick 2: Plain, Everything, Blueberry, Cinnamon Raisin, Asiago Cheese)

Mini Croissants w/butter

Buttermilk Biscuits w/butter

Monkey Bread

Mini Cinnamon Rolls

Assorted Danish

Beverages

Tea, Coffee, Orange Juice, Water

Brunch will be served on China place settings with table runner style of your choice

Our Rehearsal Dinner Menu

Choose the convenience of allowing Rocking L Ranch to serve you at your private rehearsal dinner onsite! Your BBQ Buffet will be all set and ready for you and your guests immediately after you are finished rehearsing for the big day! No need to fight the crowds or make reservations for a crowded public restaurant.

FAMILY STYLE BBQ BUFFET

2 Entrees/2 Sides/Bread

Choose 2 Entrees

Southern Smoked BBQ Chicken

Baby Back Ribs

Pulled Pork or Chicken

Sliced Roast Beef

Choose 2 Sides

Baked Beans

Coleslaw

Green Beans

Corn on The Cob

Beverages

Tea and Water

Price per Person \$29.95

+\$100 Bartender Service for 1 hour

(If Alcohol is served)

cups, ice and napkins included

Beer & Wine Only

(You provide Alcohol)

+ \$135 Catering Delivery Set up & Clean up Fee

+250 Minimum Staff Gratuity or 20% of

your total invoice which ever is greater.

All dinners will be served with

Masterpiece Dinnerware, Utensils, Cups, Ice &

Napkins Serving Staff, Set up and Clean up.

Table Centerpieces and Table Runners included.

