

BANQUET MENU

Thank you for considering Ravenswood for your special event.

We have hosted all kinds of private parties, including rehearsal dinners, sports banquets, showers, birthdays and retirement parties and even wedding receptions.

Our banquet room hold up to 80 guests.

Room Rental Arrangements

Facilities are available for four hours per occasion with no room charge if \$400 expenditure is made off the catering menu on food. Cash bar arrangements cannot be included in the minimum expenditure. If the \$400 expenditure is not made, there will be a \$50 an hour room charge added to the final invoice. Each event is a minimum of 20 guests. Afternoon parties end at 4pm and evening parties begin at 5pm. All invoices are subjected to a 20% gratuity and a 7% sales tax.

Entertainment

You are welcome to hire entertainment, but our catering manager must be notified.

For your use, we have a 60-inch flat screen TV

HDMI hook-up for the TV

Phone/Tablet hook-up for music

DVD Player

Beverages

Many beverage options are available. Please remember that due to NYS & Federal Laws, the bar and wait staff will NOT be permitted to serve alcoholic beverages to intoxicated persons or persons less than 21 years of age. Please notify us of guests under 21 who will be attending. All beverages must be purchased on site.

Extras

Table linens and centerpieces with candles are provided at no additional cost. If you would like to customize your linen color, we can certainly do that for an additional fee. You are welcome to decorate the room for your event; you may arrive 1 hour prior to your guests to set up.

Deposit

A minimum deposit of \$100 is required when booking the function to guarantee a particular date. The deposit will be deducted from your bill at the end of the function. The deposit is non-refundable.

Guarantees

Menu selection and your final headcount must be submitted **10 days** prior to your event. Any additions or cancellations must be made **5 days** prior to the event.

Section A- Cold Horsd'oeuvres/Sides

- Fruit Platter
- Cheese Platter
- Vegetable Platter
- House Salad
- Caesar Salad
- Tomato Bruschetta w/ garlic crostini
- Cold Grilled Vegetable Skewers
- 3-Bean Salad
- Cold German Potato Salad
- Italian or Tuna Macaroni Salad
- Premium**- Antipasto Platter
- Premium**- Heartland Cheese Platter

Package #1 \$20.99 pp

A-1, B-1, C-1

Package #2 \$21.99 pp

A-2, B-3

Package #3 \$23.99 pp

A-1, B-1, C-2

Package #4 \$26.99 pp

A-1, B-2, C-2

Want to add an additional dish to your package?

A-\$0.99 pp

B-\$1.99 pp

C-\$3.99 pp

Section B- Hot Horsd'oeuvres/Sides

- Swedish or Italian Meatballs
- Chicken Wings (Bone in or Out)
- Chicken or Cheese Quesadilla
- Beef, Sausage, and Bean Chili
- Soup du Jour (By Request)
- Pigs in a Blanket
- Fried Asian Platter (Pork Potstickers, Crab Rangoon, Vegetable Eggrolls)
- Pepperoni Garbage Bread
- Pretzels w/ 4-Cheese Sauce
- Buffalo Chicken dip w/ fried corn chips
- Chicken Cordon Bleu Bites
- Spanakopita
- Assorted Quiche
- Assorted Sausage and Spinach Florentine stuffed mushrooms
- Premium** Old Bay and Citrus Shrimp Cocktail
- Premium** Cajun Bacon Wrapped Shrimp

All Buffet Packages include a chef vegetable, a chef starch, dinner rolls (or **premium** garlic bread) soda bar and a cookie/brownie platter

Premium Desserts

- NYS Cheesecake (plated)
- Grandmother's Carrot Cake (plated)
- 5-Layer Chocolate Cake (plated)
- Ice Cream Sundae Bar w/ toppings
- Bella Napoli Desserts** available upon request! (Additional charges apply)

Section C- Entrees

- Forest Mushroom Chicken Marsala w/ roasted red peppers
- Sliced Top Butt Steak w/ Mushroom Demi
- 3-Meat Lasagna
- Chicken or Eggplant Parmesan
- Egg Battered Chicken Picatta
- Sliced Turkey Breast w/ Sambuca Sausage stuffing
- Penne Bolognese al Forno
- Cajun or Honey Rosemary Salmon
- Grilled Marinated Pork Chop w/ Applesauce
- Neopolitan Vegetable Stack
- Premium** Sliced Prime Rib w/ beef demi
- Premium** Veal Parmesan/Marsala/Sorrentino
- Premium** Seafood and Sausage Jambalaya
- Premium** Crab Stuffed Haddock

Chef Starches

- Mashed Potatoes
- Mirepoix Rice
- Penne Marinara
- Premium Starches**
- Roasted Fingerling Potatoes
- Potatoes au Gratin
- Baked Ziti w/ Ricotta

RAVENSWOOD

Please review our new and simplified buffet menu! It's as simple as choosing a package and picking your food! *Premium* items cost \$1 more per person. Something you want not listed? Just ask! We are here to cater to your party needs!

In a hurry or need a little guidance? Please check out our pre-arranged event packages- suggested menus for events, gatherings, and celebrations!



For the Kids! (\$19.99 pp, includes tax and tip)

- Chicken Tenders
- French Fries
- Mac n' Cheese
- Pizza (Pepperoni and Cheese)
- House Salad
- Cookie/Brownie Platter
- Soda Bar

Bereavement Package (\$17.99 pp)

- Deli Meat and Cheese Platter or *Premium* Assorted Deli Wraps
- House or Caesar Salad
- Assorted Bread/Rolls
- Italian or Tuna Macaroni Salad or German Potato Salad
- Potato Chips
- pickles/lettuce/tomato/condiments
- Cookie and Brownie Platter
- Soda Bar

Cocktail/Horsd'oeuvres Party (\$24.99 pp)

- Fruit or Vegetable Platter
- Cheese Platter or *premium* Antipasto
- Swedish or Marinara Meatballs
- Bruschetta w/ garlic crostini
- Pigs in a Blanket
- Chicken Cordon Bleu Bites
- Caprese Skewers
- 1 Hr. Open Bar

Brunch/Baby Shower (\$16.99 pp, only available until 3pm)

- Fruit Platter
- Scrambled Eggs
- Bacon
- Sausage
- Assorted Bagels or *premium* French Toast
- Baked Ham w/ Honey glaze
- Salmon and Scrod Scampi
- Assorted Pastries or Cookie and Brownie Platter
- Add a Mimosa Bar! \$3 pp

Gluten Free/ Common Allergen Section

Some options for individuals with specific diet needs.

- Gluten free Penne ala Vodka
- Neopolitan Vegetable Stack
- Cauliflower herb crust pesto pizza w/ choice of toppings (gluten free)
- Cold Grilled Marinated Vegetable Salad
- Gluten Free Chicken or Cheese Quesadilla w/ vegetables

Premium Beer/Wine Pairing (\$50 pp)

Plan an intimate 4-Course meal w/ our Chef and General manager! Personally, pair some of your favorite Ravenswood beer or wine with our suggested courses tailored to meet your palette. Courses include Amuse Bousche, Salad, Entrée,

Beverage Options

Open Bar

Includes draft beer, bottle beer, wine, premium brand liquor and fountain soda

First Hour \$15 per person

\$8 per person each additional hour

Bottled Beer, House Wine and Soda

First Hour \$10 per person

Each additional hour \$7 per person

Domestic Draft Beer, House Wine and Soda

First Hour \$9 per person

Each additional hour \$6 per hour

Consumption Bar

All beverages consumed by your guests will go on the final invoice to be paid at the end of the event.

Cash Bar

All your guests pay for their own beverages

Unlimited Fountain Soda, Coffee and Tea

\$3 per person for duration of event

Mimosa or Bloody Mary Bar

Set with all the fixings to make a great mimosa or bloody mary. \$5 per person for one or \$8 for both

Champagne Toast

\$6 per person

Punch Bowls

Each punch bowl is approximately 25-30 servings
Sangria Punch \$60
Champagne Punch \$75
Fruit Punch (Non-alcoholic) \$40



Galway Rock - Saratoga Sparkling Wine

A 187ml Sparkling Rose or Blanc bottle set for every guest at the table **(Great for Showers)**

\$6 per person

