

The Restaurant at Kellogg Ranch  
Banquet Menu  
Spring 2009

**INSTRUCTIONS**

The Restaurant at Kellogg Ranch will book parties of 30 or fewer for the use of the President's Dining Room.

A minimum charge of \$500.00 is required for the use of the President's Dining Room.

All of the following choices include fresh bread and a non-alcoholic beverage (iced tea, soda, or coffee).

- SELECT A PRICE
- SELECT A MENU ITEM FROM EACH CATEGORY; I.E. APPETIZER COURSE, SALAD COURSE, ENTRÉE COURSE AND DESSERT COURSE
- *Everyone must enjoy the same menu unless a vegetarian meal is requested*
- GUARANTEE IS NEEDED 10 BUSINESS DAYS PRIOR TO THE BANQUET. Any special requests must be made at this time. For example, vegetarians or vegans.
- *A Minimum Number Guarantee is needed ten days in advance of your event date. This number represents the minimum number of meals for which you will be charged. An anticipated "FINAL" count must be communicated to me 3 business days before your event. The "FINAL" count number of guests is the number you will be charged for. Additionally, I would appreciate any special set-up requests in advance (flip charts, overhead projector, lectern, etc.). I look forward to speaking with you soon regarding your menu selections.*
- CONTACT: LESLEY BUTLER (909) 869- 4498

### 3 Course \$34.00 + tax + service charge

#### *First Course, Soup or Salad:*

- Fresh Field Greens Salad with Roasted Beets, Toasted Pecans, Red Onions, and a Raspberry Vinaigrette
- The Wedge Salad with House-Made Blue Cheese Dressing
- Roasted Tomato Soup

#### *Second Course, Entrée:*

- Herb & Fontina Cheese Stuffed Chicken Breast with Orzo Pasta, Seasonal Vegetables, roast garlic jus, and herb oil
- Sesame Crusted Halibut with Ratatouille, Pineapple Salsa, and Wild and White Rice Pilaf
- Three Cheese Ravioli, Marinara, Pesto

#### *Third Course, Dessert:*

- RKR Apple Crisp with Vanilla Ice Cream and Caramel Sauce
- Berry Pudding Cake Topped with Caramel Sauce and Whipped Cream

### Four Course \$36.00 + tax + service charge

#### *First Course, Appetizer:*

- Vietnamese Spring Rolls, Assorted Dipping Sauces
- Ricotta Cheese Filled Tortellini with Apple wood Smoked Bacon and Wilted Spinach

#### *Second Course, Soup or Salad:*

- Fresh Field Greens Salad with Roasted Beets, Toasted Pecans, Red Onions, and a Raspberry Vinaigrette
- The Wedge Salad with House-Made Blue Cheese Dressing
- Roasted Tomato Soup

#### *Third Course, Entrée:*

- Herb & Fontina Cheese Stuffed Chicken Breast with Orzo Pasta, Seasonal Vegetables, roast garlic jus, and herb oil
- Sesame Crusted Halibut with Seasonal Vegetables, Pineapple Salsa, and Wild and White Rice Pilaf
- Grilled 7 oz. "Prime" Flat Iron Steak with Red Wine Syrup, Onion Marmalade and Savory Bread Pudding, Seasonal Vegetables
- Three Cheese Ravioli, Marinara, Pesto

#### *Fourth Course, Dessert:*

- RKR Apple Crisp with Vanilla Ice Cream and Caramel Sauce
- Berry Pudding Cake Topped with Caramel Sauce and Whipped Cream

## Four Course \$40.00 + tax + service charge

### *First Course, Appetizer:*

- Southwest Shrimp & Avocado Salad & Blue Corn Chips
- Vietnamese Spring Rolls, Assorted Dipping Sauces
- Ricotta Cheese Filled Tortellini with Apple wood Smoked Bacon and Wilted Spinach
- Grilled Shrimp Over Corn Relish

### *Second Course, Soup or Salad:*

- Fresh Field Greens Salad with Roasted Beets, Toasted Pecans, Red Onions, and a Raspberry Vinaigrette
- The Wedge Salad with House-Made Blue Cheese Dressing
- Roasted Tomato Soup

### *Third Course, Entrée:*

- Herb & Fontina Cheese Stuffed Chicken Breast with Orzo Pasta, Seasonal Vegetables, roast garlic jus, and herb oil
- Sesame Crusted Halibut with Seasonal Vegetables, Pineapple Salsa, and Wild and White Rice Pilaf
- Grilled 7 oz. "Prime" Flat Iron Steak with Red Wine Syrup, Onion Marmalade and Savory Bread Pudding, Seasonal Vegetables
- Three Cheese Ravioli, Marinara, Pesto

### *Fourth Course, Dessert:*

- RKR Apple Crisp with Vanilla Ice Cream and Caramel Sauce
- Berry Pudding Cake Topped with Caramel Sauce and Whipped Cream

## List of Hors D' oeuvres offerings for receptions:

### Cost per person:

- Two choices from the list below - \$8.00 per person, + tax + service charge
- Three choices from the list below - \$11.00 per person, + tax + service charge
- Four choices from the list below - \$15.00 per person, + tax + service charge

### Hors D' oeuvres

- Grilled Shrimp with Sweet & Spicy Garlic Dipping Sauce
- Vietnamese Spring Rolls, Assorted Dipping Sauces
- Tomato-Basil Bruschetta
- Green Olive Tapenade on Crostini
- Southwest Shrimp & Avocado Salsa on House prepared Blue Corn Chips
- Fresh Seasonal Fruit with Whipped Cream
- Fresh Garden Vegetables with Ranch or Blue Cheese Dipping Sauce
- Variety of Domestic Cheeses with Crackers