



# Banquet Menu

## —& PLATTERS FOR SHARING &—

- |                        |   |
|------------------------|---|
| FRUIT BOARD \$45       | ANTI PASTA BOARD \$85                     |
| VEGGIE BOARD \$55      | SPINACH DIP WITH<br>CORN CHIPS \$2/PERSON |
| CHARCUTERIE BOARD \$95 | CHICKEN WINGS \$17/DOZEN                  |
| CHEESE BOARD \$75      |   |

## —& CHILLED SEAFOOD &—

- |  |   |
|--|---|
| OYSTERS ON THE HALF SHELL \$2                      | CRAB SALAD WITH<br>TOASTED BRIOCHE \$2.60 |
| CLASSIC SHRIMP COCKTAIL \$1.75                     | SMOKED TROUT<br>WITH CREAM CHEESE \$2.60  |
| SALMON RILLETTE WITH<br>ALMOND CREAM CHEESE \$2.60 |   |

—& CHILLED SEAFOOD PRICED PER UNIT &—

## —& APPETIZERS &—

- |  |                               |
|--|-------------------------------|
| PUFF PASTRY GOAT CHEESE<br>AND WILD MUSHROOMS \$2.60 | CRAB STUFFED MUSHROOMS \$2.60 |
| GRILLED TOAST FIG JAM<br>AND PROSCIUTTO HAM \$2.60   | BUTTE PASTIES \$2.50          |
|  | GRILLED OYSTERS \$2.60        |

—& APPETIZERS PRICED PER UNIT &—



### *Our Locations:*

- MONTANA** Livingston | Billings | Butte  
**WYOMING** Cheyenne | Laramie | Gillette | Sheridan | Cody  
**UTAH** St. George | Salt Lake City



## —& SALADS &—

### HOUSE MIX

Romaine, green and red leaf lettuce, house-cut purple cabbage, shaved carrots, grape tomatoes, cucumbers, sliced red onion and house-made croûtons.

### CAESAR SALAD

Romaine lettuce tossed in Caesar dressing topped with croûtons and Parmesan cheese.

### DALRYMPLE

Fresh romaine lettuce tossed with a citrus vinaigrette, bleu cheese, candied almonds, apples and dried cranberries.

### PASTA SALAD

Tri-colored rotini tossed with Italian dressing, bell pepper, feta cheese, cucumber, tomato and dark olives.

## —& SOUPS &—

### CHICKEN AND SAUSAGE GUMBO

A unique blend of herbs and vegetables with chicken and sausage in a rich broth.

### CREOLE TOMATO

A Cajun twist on a classic tomato bisque.

### CHICKEN TORTILLA

Hearty chicken broth, ranchera chicken, masa, garnished with tortilla strips and fresh avocado.

### JALAPEÑO BEER CHEESE

Accomplice Beer Company light lager and pale ale, extra sharp cheddar, and jalapeño.

## —& SIDES &—

### POTATOES AU GRATIN

Russet potato sliced and baked with savory Mornay and broiled with breadcrumbs.

### ROASTED BABY POTATOES

Gently simmered until tender, tossed with olive oil and garlic then roasted.

### SQUASH CASSEROLE

Yellow neck squash, seasoned and baked golden brown.

### WILD MUSHROOM STUFFING

Decadent and savory, bread and wild mushroom stuffing, Romano and Parmesan cheeses baked golden brown.

### BROCCOLI CHEESE CASSEROLE

Blanched and chopped broccoli, long grain white rice tossed with creamy cheese sauce.

### GRILLED ASPARAGUS

Simply grilled with olive oil, salt and pepper.

### CREAM SPINACH

Wilted spinach, béchamel sauce and brown butter.

### JAMBALAYA GRITS

Stone ground grits, Andouille sausage, tomato, creole spice and chili.

### GLAZED CARROTS

Coin-cut carrots glazed with orange juice, brown sugar and butter.

### ROASTED BRUSSELS SPROUTS WITH PEAR

Roasted Brussels sprouts, candied bacon and poached pear.

### BUTTERED PEAS WITH LEMON AND MINT

Blanched English peas, tossed with lemon vinaigrette and fresh chopped mint.

—& ALL SOUPS, SALADS AND SIDES \$2 PER PERSON &—



—& LUNCHEON &—

**BUTTE PASTY**

A traditional folded pastry case filled with seasoned meat and vegetables. Served with coleslaw. \$14.95

**HANDMADE COLD SANDWICHES**

Served with kettle chips. Choice of whole wheat, sourdough, or hoagie roll. Choice of ham, turkey, roast beef, chicken salad. \$11.95

**CHICKEN SALAD, EGG SALAD OR TUNA SALAD SANDWICH**

Served with kettle chips. Choice of whole wheat, sourdough, or hoagie roll. \$10.95

**BUILD YOUR OWN HAMBURGER BAR**

Served with traditional accompaniments. \$11.95

**CHICKEN CAESAR, TURKEY BLT, AND GREEK VEGGIE WRAPS**

Romain lettuce tossed with Parmesan and house made dressing wrapped in flour tortilla; Sliced smoked turkey breast, herb mayo, and bacon wrapped in sun-dried tomato tortilla; Cucumber, tomato, romaine lettuce, tzatziki and grilled chicken wrapped in Spanish tortilla. \$10.95

**PULLED PORK SANDWICH OR BBQ CHICKEN SANDWICH**

Served with Kettle Chips. \$9.95

**BUILD YOUR OWN TACO BAR**

Soft, warm corn flour tortillas, ground beef picadillo, chicken ranchera, lettuce, cheese, sour cream and pico de gallo. \$12.95 Upgrade taco bar to fajita chicken and beef for \$19.95

—& ALL LUNCHEONS COME WITH KETTLE CHIPS. &—  
ADD SOUP OR SALAD TO LUNCHEON FOR \$2 PER PERSON.

—& HOUSE FAVORITES &—

**PASTA JAMBALAYA**

Grilled chicken, shrimp and Andouille sausage, tossed with linguine pasta and Cajun tomato sauce \$19

**ALFREDO (CHICKEN/SEAFOOD)**

Grilled chicken breast or shrimp, tossed with linguine pasta and our uniquely blended sauce \$16/\$19

**PESTO PASTA (CHICKEN/SEAFOOD)**

Grilled chicken breast or shrimp, tossed with linguine pasta, house made basil pesto blended sauce  
Chicken \$16 Seafood \$19

**CHARBROILED CHICKEN**

Chicken breast marinated in our own seasonings, grilled to perfection \$15

**GRILLED CHICKEN WITH MUSHROOM MARSALA**

Marinated and grilled chicken breast, roasted portabello and button mushrooms, Marsala cream, subtle Cajun kick \$19

**GRILLED CHICKEN WITH HONEY SRIRACHA GLAZE**

Marinated and grilled chicken breast with a sweet and spicy glaze \$15

**GRILLED SHRIMP SKEWERS WITH HONEY SRIRACHA GLAZE**

Charbroiled shrimp skewers with a sweet and spicy glaze \$17

**LEMON PEPPER SALMON**

Fresh fillet of Alaskan salmon, seasoned with lemon and black pepper \$16

**JAMAICAN GLAZE SALMON**

Fresh fillet of Alaskan salmon, glazed with brown sugar and jerk spices \$16

**BBQ CHICKEN**

Marinated in our special seasonings then slowly cooked and lightly glazed with BBQ sauce and finished on the grill \$15

**FULTON STREET RIBS**

Marinated for 24 hours in our secret seasoning, slow cooked in a special oven, then finished on the grill and lightly glazed with BBQ sauce. \$16

—& SERVED BUFFET STYLE &—



.....-& SEATED & PLATED DINNERS &-.....

Served with soup OR salad, seasonal vegetable, choice of mashed potatoes, broccoli cheese casserole or wild mushroom stuffing. Add a first course to your plated dinner by request.

**LEMON HERB CHICKEN**

Brined and roasted half chicken seasoned with lemon and fine herbs. \$19

**PORK CHOP WITH TRUFFLE BUTTER**

14 oz. Porterhouse cut seasoned Chop House style, cooked medium and topped with truffle butter. \$25

**10 OZ BASEBALL SIRLOIN**

10 oz. of Angus beef—a true meat lover’s favorite with whiskey peppercorn sauce. \$26

**SALMON WELLINGTON**

8 oz. salmon filet baked in a puff pastry with a citrus tarragon cream cheese, finished with a Kendall Jackson Chardonnay cream. \$30

-& PLATED DINNER SIDES SERVED FAMILY STYLE &-

Protein count needs to be confirmed at least two weeks prior to event.

.....-& DESSERT &-.....

**CARROT CAKE \$6**

**CHOCOLATE CAKE \$6**

**ASSORTED MINI CAKES \$5**

**CHEESE CAKE WITH FRUIT TOPPING \$6**

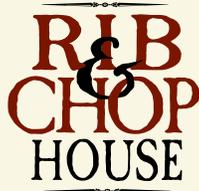
**APPLE OR PEACH COBBLER \$6**

**ICE CREAM SUNDAE \$4**

**CHOCOLATE MOUSSE PARFAIT \$6**

**WARM ASSORTED COOKIES \$15/DOZEN**

-& ALL DESSERTS PRICED PER PERSON &-



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