

CATERING MENU AND RENTALS ITEMS 2021-2022

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LUNCH ENTREES

Mediterranean chicken- seared chicken breast in a lemon thyme beurre blanc sauce with olives, diced tomatoes topped with feta cheese, served with cilantro lime rice 22\$ per plate or 200\$ for 10 orders

Honey sesame pork tenderloin- roasted pork tenderloin topped with a honey sesame glaze, roasted vegetables and garlic mashed potatoes

24\$ per plate or 220\$ for 10 orders

Beef stroganoff — tender strips of beef in a cream sauce with mushrooms, onions, bell peppers over egg noodles 26\$ per plate or 240\$ for 10 orders

Pesto pasta Pomodoro- penne pasta in a creamy pesto sauce with cherry tomatoes, roasted red bell peppers, and roasted eggplant 20\$ per plate or 180\$ for 10 orders

Italian buffet Prices are for 20 orders unless noted

All come with focaccia bread

Meat lasagna — Italian sausage, ground beef, onions, mushrooms, ricotta cheese, mozzarella, and marinara sauce (option to be vegetarian) **450**\$

Chicken parmesan- breaded chicken breast, covered in marinara and topped with mozzarella and parmesan cheese 560\$

Eggplant parmesan- breaded eggplant, covered in marinara and topped with mozzarella and parmesan cheese 560\$

Mexican buffet Prices are for 20 orders unless noted

All come with Spanish rice, black or refried beans and choice of corn or flour tortillas.

Chicken or beef fajitas- grilled carne asada or chicken with bell peppers, onions 640\$

Taco bar- shredded chicken or beef with shredded lettuce, Pico de Gallo, sour cream, shredded cheese, and guacamole **560**\$

Salad, sandwiches, and wraps

All sandwiches and wraps come with one choice of sides or a bag of chips

Asian chicken salad **16\$ per person or 150\$ for 10 or more orders**Red and green cabbage, shredded carrots, green onions. Topped with crispy noodles and peanuts with a ginger vinaigrette

Grilled chicken Caesar salad **18\$ per person or 170\$ for 10 or more orders** Hearts of romaine with Caesar dressing, shredded parmesan, anchovies, roasted garlic and croutons.

Southwest chicken wrap **18\$ per person or 170\$ for 10 or more orders**Grilled chicken, black bean salsa, shredded romaine, with a chipotle aioli in tomato wrap

Caprese chicken sandwich **19\$ per person or 180\$ for 10 or more orders**Grilled chicken, mozzarella, tomatoes on focaccia bread with house made pesto aioli

Philly steak sandwich **19\$ per person or 180\$ for 10 or more orders**Sliced beef with grilled onions, mushrooms, and bell peppers. Topped with Swiss cheese on a French roll

Vegan Black bean burger **17\$ per person or 160\$ for 10 or more orders**Special blend of black beans and spices with arugula and vegan chipotle sauce on a sourdough bun

Side's salads (choose one)

*Macaroni *Antipasto *Potato *House

BOX LUNCHES 18\$ per person or 170\$ for 10 or more orders

All sandwiches served on choice of sourdough, whole wheat, white, or rye bread. Ham, turkey, or roast beef. White cheddar cheese, mayo, lettuce, and pickles. *vegetarian option — grilled eggplant, roasted red bell, caramelized onions and mozzarella with a pesto cream cheese spread in a spinach tortilla All lunches come with a fresh baked cookie, water, and bag of chips.



HORS D'OEUVRES

Prices are for 20 orders unless noted

COLD HORS D'OEUVRES

- Cucumber, avocado goat cheese wanna be cupcakes 100\$
- Smoked salmon tartelettes with lemon and caper cream 120\$
- Shrimp cocktail shooter 100\$
- Vegetable dill dip shooter 75\$
- Gougers "cheese puff" 85\$
- Prosciutto fig bruschetta 95\$
- Pinwheels (spicy beef jalapeno/ turkey cheddar/ ham and Swiss Dijon) 110\$

HOT HORS D'OEUVRES

- Meatballs stuffed mushroom marinara sauce and cheese "2 per person" 140\$
- Crab stuffed mushroom hollandaise sauce "3 per person" 220\$
- Beef and Shrimp diablo 200\$
- Chicken skewer satay with peanut sauce "2 per person" 140\$
- French onion bruschetta 150\$

HORS D'OEUVRES DISPLAY

Prices are for 20 orders unless noted

- Seasonal vegetable crudités plater, ranch dip 110\$ upgrade to a dill dip 10\$
- Seasonal fruit 175\$
- Mushroom pate served with pickled vegetables and pickled eggs 135\$
- Brie en croute with sundried tomatoes served with crackers 95\$
- Brie en croute with fig preserve served with crackers 110\$
- Domestic and imported cheese board 175\$
- Charcuterie board 190\$
- Antipasto board charcuterie, cheese, olives, pickled veggies, Crostinis 210\$
- House cured salmon lox and bagel board, capers, pickled veggies, cream cheese 225\$



DINNER

Served with a choice of one salad, one side and one dessert per event Served with warm rolls and Ricardo's oil. Upgrade to a flavor whipped butter \$10

Entrée (Prices are for 20 orders unless noted)

- Sesame Beef and Sauté Bell pepper 700\$
- Chicken Cordon Bleu with Dijon and gruyere sauce **760**\$
- Bacon Wrapped Jalapeno Popper Pork Loin 780\$
- Pistachio, cranberry, bacon stuffed Pork Loin, with cranberry chutney 840\$
- Sriracha lime glaze grilled salmon 900\$
- Roast Tri Tip with a choice of Gorgonzola or Bordelaise sauce 960\$
- Braised Boneless Chuck Short Rib in Port and Mushrooms 960\$
- Quinoa Enchilada Stuffed Seasonal Squash 640\$
- House made Seasonal Vegetarian Lasagna 660\$
- 30 Day Steak RICARDO filet mignon, Dungeness crab, bearnaise
 4 oz 880\$ 8 oz 1780\$

Sides Select one with your entrée. Add another side for 120\$

- Roasted garlic mashed potatoes
- Roasted potatoes with garlic and herbs
- Baked potatoes
- House macaroni and cheese
- Lime and cilantro long grain rice
- Roasted seasonal vegetables

Carving Station (Prices are for 20 orders unless noted)

Served with a choice of one salad, one side and one dessert per event.

- 45 days Dry age Prime rib with Au Jus, creamy horseradish 1400\$
- Grilled Tequila garlic lime Marinated Tri tip **1140**\$
- Roasted Turkey breast and Honey Glaze Ham 1000\$



DINNER SALAD

Prices are for 20 orders unless noted

Included with your event:

Mixed Greens with Seasonal Vegetables and shredded parmesan

Choice of Ranch or House Sherry Vinaigrette

OR

Caesar salad, romaine lettuce, croutons, shredded parmesan, roasted garlic.

Upgrade with one of our premium Salad selections:

- Bacon and shrimp, roasted tomatoes, pickled red onions
 On mix greens with a gorgonzola vinaigrette 120\$
- Poached pears, candied nuts, gorgonzola salad
 On winter greens with a port vinaigrette. **100\$**
- Diced apples, celery, walnuts, and cheddar
 On winter greens with a balsamic, honey mustard vinaigrette. **80\$**



DESSERTS

Prices are for 20 orders unless noted

Included with your event:

- Fresh cookies
 - Or Seasonal Pie
 - Or Berry cobbler
 - Or Chocolate chips and Banana Bread pudding
 - Or Sheet cake choose from Vanilla, Chocolate or Strawberry

Upgrade with one of our premium dessert selections:

- Tiramisu 135\$
- Berry trifle 120\$
- Plain Cheesecake with a graham cracker crust 80 \$
 (can be made crust less)
- Chocolate Biscoff Buttercream Cake 110\$
- Dulche de leche 95\$
- Dessert sampler board 140\$
 Include tiramisu, berry cobbler, seasonal pie
 Add a dessert 15\$ per person
- Chocolate fountain 180\$

Includes 20 lbs. of chocolate, strawberries, cookies, pretzels, and marshmallows serve up to 150 guests.

Add \$1 per guest over 150 guests.

Add additional toppings 1.50\$ per guest

Pineapple, cookie Wafers, brownies, biscotti, mini cheesecake, assorted petit fours, rice crispy treat, Popcorn Cluster



PIZZA FOOD TRUCK

Rent for a minimum of \$700

Pizza and salad \$19 per person

3 topping per pizza choose between:

- Pepperoni, Italian sausages, bacon, ground beef.
- Mushrooms, onions, bell peppers, roasted tomatoes, pineapple.
- Mozzarella, black olives, jalapenos, anchovies roasted garlic.

Included with your event:

Mixed Greens with Seasonal Vegetables and shredded parmesan Choice of Ranch or House Sherry Vinaigrette

OR

Caesar salad, romaine lettuce, croutons, shredded parmesan, roasted garlic \$50 fuel surcharge will be added to any rental outside lacey city limit.

RENTALS FOR SERVICE

- Set up and clean up fee for up to 150 guests 175\$ (set include chairs, tables, cutlery)
- Server 175\$
- Bartender 175\$
- Linen 20\$ per table



Ricardo's Bar catering:

Bartender - \$175 each 1 bartender serves a maximum of 50 people

Well Bar service:

Liquor: Four Roses bourbon, Belringer gin, Rancho Alegre 100% agave tequila, Ron Cartavio silver

rum, Wodka farm to table vodka

Wine: Sanvito Montepulciano red wine, Vandori Pinot grigio white wine

Beer: House selected IPA, Alaskan amber, Bud light

Pricing: Beer \$5

Wine; \$8, \$32/BTL

Shots; \$7 Cocktails; \$9 Soda/Juice; \$3 Batch Specialty Cocktails: \$120/batch

(\$1 off/drink, serves 12) Options: Lemon drop Berry Margarita

Manhattan

N.W. Whiskey Sour

Premium Bar service:

Liquor: Four Roses small batch bourbon, Ford's premium gin, Aha Yeto blanco 100% agave tequila,

Plantation silver rum, Absolut Elyx premium vodka

Wine: Tapiz Capernet redwine, Stoller Chardonnay white wine

Beer: House selected IPA, Alaskan amber, Bud light

Pricing: Beer \$5

Wine; \$10, \$40/BTL

Shots; \$9 Cocktails; \$12

Soda/Juice; \$3

Batch Premium Cocktails: \$156/batch

(\$1 off/drink, serves 12)

Options: Premium Lemon drop

Premium Berry Margarita Premium Manhattan

Premium N.W. Whiskey Sour

Ultra Premium Bar service:

Setup fee: \$250

Per person pricing worked out individually based on customers specific liquor requests. Requires 2 weeks prior notice with full request of items desired provided by the customer at that time.

Bloody Mary and Mimosa Bar:

Required Bartender: \$175

3 hours of service: \$18/person with a maximum of 2 drinks per person per hour

Mimosa Bar includes: Sparkling Cava, select juices, and garnishes

Bloddy Mary Bar includes: Vodka, Gin, Tequila, select juices, and condiments