



CATERING MENU

Sensational Salads

**All salads serve 10-12 people

Caesar Salad

Chopped fresh romaine lettuce and croutons, topped with shaved Parmesan cheese and classic Caesar dressing.

Chopped Salad

Oven roasted chicken breast, crisp cherry-wood smoked bacon, crumbled bleu cheese, and tomatoes served over mixed greens with a side of our balsamic vinaigrette.

House Garden Salad

Shaved watermelon radish, pickled red onion, cucumber, cherry tomato, house-made croutons over wild mixed greens served with a balsamic vinaigrette.

Strawberry Salad

Tender mixed greens, candied walnuts, strawberries and crumbled bleu cheese served with strawberry vinaigrette.

Seasonal Salad

A preparation of local, seasonal ingredients. Call for today's selection.

Harvest Salad (Available seasonally)

Mixed greens, dried cranberries, chopped apples, candied walnuts, bleu cheese crumbles and roasted butternut squash. Served with apple cider vinaigrette.

Grilled Peach Salad (Available seasonally)

Grilled peaches, mixed greens, toasted pecans, Feta cheese, and red onions served with house-made peach vinaigrette.



CATERING MENU

"Build Your Own Bar" Menu

**15 Person Minimum

The Ultimate Burger Bar

**One Per Person

We start with a 1/2 pound all-beef patty served on a Kaiser bun with your choice of lettuce, tomato, onion, pickles, and assorted cheeses, condiments, homemade coleslaw, and roasted red skin potatoes. (Vegetarian Burgers Available.)

****Available with beverage and/or dessert**

Fajita Bar

**Two Per Person

Seasoned chicken or beef strips with sautéed peppers and onions served with salsa, sour cream, shredded cheddar cheese, and soft flour tortillas. Served with chips and salsa.

****Available with beverage and/or dessert**

Fish Taco Bar

**Two Per Person

Cajun spiced Mahi-Mahi served with mixed greens, feta cheese, black bean mango salsa and chipotle aioli. Served with chips and salsa.

****Available with beverage and/or dessert**

Gyro Bar

**One Per Person

A seasoned combination of beef and lamb meat served on a pita bread with assorted toppings including lettuce, tomato, onions, black olives, Feta cheese, cucumbers, hummus, and house-made Tzaziki sauce.

****Available with beverage and/or dessert**

*Consuming raw or undercooked meat, seafood, or egg products can increase your risk of food borne illness. *

616.951.7100

www.ramonastable.com

17 Squire St. Square NE, Rockford, MI 49341



CATERING MENU

Wraps and Sandwiches

**You select the protein and allow our chef to create a masterpiece

Protein Choices

Grilled Chicken
Ham
Chicken Salad
Roasted Turkey
Smoked Pork

You can choose sandwiches a la carte, with one side or with two sides.

Sides Include

Fruit Salad
Fresh Pasta Salad
Coleslaw
Chips
Fresh Baked Cookies

Your Choice of platters or box lunched. You can also choose sandwiches from our deli menu.



HOMESTYLE FAVORITES

All dishes serve 10-12 people. Comfort Food at it's best. These homestyle favorites will be sure to warm up any special occasion. Each is served with freshly baked bread sticks.

OPTION 1

Includes entree and breadsticks.

OPTION 2

Includes entree and breadsticks and beverage.

OPTION 3

Includes entree and breadsticks, beverage and dessert.

Big Kid Baked Mac and Cheese

A blend of bleu cheese, cheddar, provolone, and Parmesan cheeses, mixed with macaroni to make a rich and creamy delight. Then, baked with a panko crumb topping. Add ham for an additional charge.

Grilled Steak and Potato

Grilled beef strips topped with demi glace. Served with roasted redskin potatoes and sweet corn.

Venetian Pasta

Pasta in a cream sauce with chicken and mushroom baked to perfection. Dusted with Italian seasoning and Parmesan cheese.

Broccoli and Grilled Chicken

Fresh broccoli tossed with grilled chicken, jasmine rice, and cheddar cheese.

Beef and Noodle Stroganoff

Rich and robust beef strips, mushroom and sour cream sauce folded together and topped with fresh Parmesan cheese over egg noodles.

Traditional Lasagna

Layers of pasta with sweet Italian sausage, ground spiced beef, mixed with marinara mozzarella, ricotta and Parmesan cheese. Dusted with Italian seasonings.

Roasted Veggie Bowtie

An assortment of fresh roasted veggies, bowtie pasta, and rich marinara sauce.

Caprese Pasta

Pasta, fresh tomatoes, basil and Parmesan cheese, tossed in marinara sauce, dusted with Italian seasonings.

Meatball Pasta

Pasta with sautéed bell peppers, onions and meatballs tossed in marinara. Topped with provolone cheese and baked until golden brown.



CATERING MENU

Hot Appetizers

Seafood Stuffed Mushrooms

**Also Have Vegetarian Stuffed Mushrooms

Shrimp Skewers

Chicken Satay

Smoked Meatloaf Pops

Beef Skewers

Chicken Skewers

Arugula and Artichoke Dip

Crab Cakes

Chipotle BBQ Meatballs

Vegetarian Pot Stickers

Served with an Asian dipping sauce

Teriyaki Flank Steak Skewers



CATERING MENU

Cold Appetizers

Marinated Mozzarella

Fresh mozzarella marinated in herbed olive oil and served on a skewer.

Bleu Cheese Tartlets

Shrimp Cocktail

Served with traditional cocktail sauce or Green Goddess Dressing.

Shrimp Shooters

Served with your choice of traditional cocktail sauce or Green Goddess Dressing.

Hummus and Naan Bread

Candied Bacon Skewers

Goat-Cheese Wrapped Grapes
Rolled in crushed pistachios.

Seared Ahi Tuna

Black Bean Mango Salsa

Served with tortilla chips.

Soft Pretzel Bites

Sweet Potato Filled Phyllo Cups

Chips and Salsa

Stuffed Cherry Tomatoes

Garlic aioli, Parmesan cheese, cilantro and pinenuts. Served on a bed of sea salt.

Deviled Eggs

Smoked Salmon Platter

Served with hard boiled eggs, capers, red onions, and fresh chopped parsley.

Fresh Goat Cheese Marbles

Rolled in toasted pecans.

Assorted Mini Pretzel Bun Sandwiches

Fig Jam and Goat Cheese Crostini

Caprese Salad on a Stick

Soup Shots

Inquire about selection.

Ramona's Signature Boursin Cheese Bruschetta

Roasted Marinated Vegetables

Candied Bacon BLT Skewers

Smoked Salmon Cheesecake



CATERING MENU

Salads

**All salads serve 10-12 people

Caesar Salad

Chopped fresh romaine lettuce and croutons, topped with shaved Parmesan cheese and classic Caesar dressing.

Chopped Salad

Oven roasted chicken breast, crisp cherry-wood smoked bacon, crumbled bleu cheese, and tomatoes served over mixed greens with a side of our balsamic vinaigrette.

House Garden Salad

Shaved watermelon radish, pickled red onion, cucumber, cherry tomato, house-made croutons over wild mixed greens served with a balsamic vinaigrette.

Strawberry Salad

Tender mixed greens, candied walnuts, strawberries and crumbled bleu cheese served with strawberry vinaigrette.

Harvest Salad

Mixed greens, dried cranberries, chopped apples, candied walnuts, bleu cheese crumbles and roasted butternut squash. Served with apple cider vinaigrette.

Caprese Salad on a Stick

Fresh grape tomatoes, mozzarella cheese and basil. Drizzled with a sweet balsamic glaze.

Seasonal Salad

A preparation of local, seasonal ingredients. Call for today's selection.

Fresh Gourmet Salads

Fruit Salad	Cheese Tortellini in	Lentil Salad
Fresh Pasta Salad	Basil Pesto	Watermelon Salad
Orzo and Vegetable	Wheatberry Salad	Caprese Salad
Salad	Cranapple Slaw	Potato Salad
Tabbouleh Salad	Tropical Jicama Salad	Quinoa Salad
Charred Corn Salad	3-Bean Salad	Mango Tango Salad
Almond Broccoli Salad-	Moroccan CousCous	Beet Salad (Seasonal)

616.951.7100

www.ramonastable.com

17 Squire St. Square NE, Rockford, MI 49341



CATERING MENU

Entrées

**Includes choice of two sides.

Beef Tenderloin

Succulent beef tenderloin served with a rich demi glaze.

Pretzel Encrusted Chicken Breast

Bleu Cheese and Herb Stuffed Flank Steak

Served with Merlot Gravy

Cherry Glazed Cornish Hens and Dried Cherry Stuffing

Roasted Pork and Dried Fruit Stuffing

Lemon Oregano Chicken

Ran Roasted and topped with shallots, cherry tomato and kalamata olives in a chardonnay wine sauce.

Grilled Sword Fish

with braised fennel and leeks served with a lemon butter sauce.

Smoked Salmon Platter

Served with hard boiled eggs, capers, red onions, and fresh chopped parsley.

Orange Ginger and Cilantro Glazed Salmon Filet

Sides

Roasted Redskin Potatoes

Boursin Cheese Mashed

Potatoes

Whipped Sweet Potatoes

Roasted Rainbow Root

Vegetables

Marinated Green beans

Sautéed Brussel Sprouts

with red onions and

cranberries

Steamed Broccoli

Glazed Baby Carrots

Roasted Sweet Corn

with red bell peppers

Rice Pilaf

Roasted Seasonal

Vegetables



CATERING MENU

Desserts

Brownie Bar

Mini Cupcakes

Lemon Blueberry Cake with Cream Cheese Frosting

Bananas Foster

**Requires Chef Time

Cherry or Peach Jubilee

**Requires Chef Time

Truffles

Gourmet Cupcakes

Cheesecake

Strawberries Stuffed with Sweetened Cream Cheese

Carrot Cake

HoHo Cake

Assorted Bars

(Peanut Butter, Mint, S'Mores, PB&J, Carrot Squares)

Assorted Cookies

(Chocolate Chip, Oatmeal Craisin, Turtle, Almond, Peanut Butter, Additional Flavors Available)

Assorted Shooter

(Assorted Flavors Available)



BRUNCH MENU

Baked French Toast Casserole

Sourdough bread baked until golden brown in a velvety egg custard.

Egg and Potato Casserole

Available with ham or bacon. Customized to your specifications with choice of cheese and veggies.

Fresh Fruit Platter

Yogurt Parfait Bar

Assorted Pastries Available**