

The Banded Rooster Menu

All prices on this menu are per person.

Please keep in mind that service on the ranch is buffet style not to be confused with an all you can eat buffet.

Appetizers

Chips and Salsa—\$3.50

Multi-colored tortilla chips served with nacho cheese, salsa and our own spicy dipping sauce.

Cowboy Delight Canape—\$4

Roma Tomatoes tossed with olive oil, balsamic vinegar, parmesan cheese, garlic and other spices spread on a slice of bruschetta.

Cow Trail Canape-\$4

A wonderful mixture of caramelized onions, balsamic vinegar and fresh sage topped with a thin slice of Romano Cheese laid on bruschetta bread.

Add-bacon for \$1

Add mushroom for \$1

Sweet Sausage Bites—\$4

Smoked sausage brown and then baked in a combination of sugars, onion and applesauce.

Meatballs—\$6

Italian style meatballs slow cooked in the Ranch's own BBQ sauce which is from a Sweet Baby Rays base.

Cooks Cheesy Sourdough Loaf—\$6

A locally sourced loaf of sourdough bread sliced into 1 inch cubes drizzled with butter and green onions then stuffed with monterey jack cheese.

All appetizers are served buffet style. Disposable clear 5 inch plates will be provided for the guests along with disposable cocktail napkins. Appetizers maybe served on the grilled rooster patio, banded rooster dining room or in the main Banquet Barn.

Salads

Spring Mix—\$2.50

A mixture of baby lettuces including red & green romaine, red & green oak leaf, lollo rosa, tango and butter lettuce. Served with honey mustard, ranch and thousand island dressings.

Cole Slaw—\$2.00

This is one of the cowboy's favorites, slaw just like your momma use to make, just a little twang but not overpowering.

Potato Salad—\$2.00

Think of fourth of July and a picnic, yep, just like that.

Sun dried tomato pasta salad—\$2.50

Halved sun dried cherry tomatoes mixed with olive oil-red wine vinegar dressing and a generous portion of grat-

Entrées

Pulled Pork-\$10

A slow smoked pork shredded and served naked allowing you to dress it up with one of our three bar-b-q sauces. We offer a traditional sauce along with a sweet and spicy option. You have the option to add buns to this which takes the place of your bread option.

Bone-in-chicken—\$10

We local source our chickens which not only means a great quality meat but you will have a variety of breasts, thighs, legs and wings. We slow cook the birds up to temp and then give you the choice of the finish. Would you like those barbbq, grilled or baked?

Stuffed Portabello Caps—\$10

Large Portobello caps stuffed with Italian bread crumbs, parmesan cheese and a few other goodies to make any vegetarian and non-vegetarian satisfied.

Rosemary and garlic pork loin—\$10

We take the entire loin and coat it with rosemary and garlic. Then slow roast it in the oven allowing it to marinate in it's own juices. It is then sliced into 8 oz portions and served with the drippings.

Ribeye—\$16

A choice cut 8 oz ribeye with the perfect amount of marbling marinated in a mouth watering balsamic, garlic, lemon marinade. The steaks are grilled to a medium rare temp allowing the grill master to bring it up to your ideal taste.

Prime Rib—\$22

A beautifully prime cut slow cooked in it's own juices until it is just tender enough to fall apart. A hint of garlic, onion and a few other spices are just noticeable, not too powerful but just enough to accent the meat. These are served in 8 oz portions with it's own auj jus. Cut as it is served.

Add additional entrée's for half the listed price excluding Rib eye or Prime Rib.

Every entrée comes with:

Beverages—tea, lemonade, coffee, water
Bread: dinner roll or corn bread
Mason jar styled glasses
Glass plates
Salad plate— if salad chosen
Rolled Flatware
Disposable napkins
Staffed Buffet service
Table bussing service
Table tear down
Red solo cup service

Sides

Green beans-\$2.50 (Not Vegetarian friendly)

Whole green beans cooked until just tender and then sautéed with bacons and onions.

Corn on the cob - \$2.50

A whole ear of local sourced sweet corn dipped in butter sprinkled with a dash of salt.

Baked Beans—\$2.50

Baked beans just like the boys on the prairie loved.

Baked Potatoes—3.00

A large Russell potato boked until light and fluffy. Includes butter and sour cream

Mac-n-cheese—\$3.00

Yes, just like grandma had made years ago. Elbow macaroni smothered in cheese and baked.

Broccolini—\$3.50

Broccolini spears drizzled in lemon juice, olive oil, salted and peppered just right, and tossed in the oven.

Asparagus—\$3.50

Asparagus tossed with garlic and onion baked to the ideal tenderness.

Roasted red potatoes—\$3.50

Red potatoes tossed with olive oil, garlic and rosemary. Then roasted in the oven until slightly crispy yet soft in the middle.

Jalapeno Corn—\$3.50

Loose corn slightly roasted then tossed with jalapenos and roasted. A surprisingly mild kick yet amazing taste.

Cake cutting service—\$1

Cake cut into single serving pieces served on disposable 5 inch clear plates along with disposable cocktail napkins. Cake pieces will be served buffet style off the cake table.

Pricing does not include State Sales tax, Brown County Food and beverage tax and gratuity for the kitchen which is a total of 23%.