



BANQUET MENU

The Ranch has a lavish country setting which can be customized to your personal taste

Banquets are held in our open air Pavilion - a turn-of-the-century barn with original post and beam structure

There is an opening to a private courtyard with a lovely view of the Berkshire Mountains

The Pavilion seats up to 160 guests

Banquets are served buffet style or BBQ style off the grill

Our chef would be delighted to customize a menu to suit your event

We look forward to making your event a special one

Early Starts

Continental Breakfast

Danish, muffins, bagels with cream
cheese, Fresh Fruit, and Mrs. Murphy's
Donuts
\$7.25

Breakfast Sandwiches

Egg, with a choice of one of the
following: bacon, ham or sausage and
cheese, on an English muffin
\$6

All breakfast selections include coffee and juice

Breakfast & Brunch Buffets

The Ranch Breakfast Buffet

Buffet of a Fresh Fruit Display, Scrambled Eggs, Farm Style Breakfast Potatoes,
Crisp Bacon Strips and Assorted Breakfast Pastries
\$12.95 Per Person

Ranch Brunch Buffet

Buffet of a Fresh Fruit Display, Tossed Garden Salad with Choice of Dressing,
Scrambled Eggs, Farm Style Breakfast Potatoes,
Crisp Bacon Strips and Sausage Links, Assorted Breakfast Pastries,
Belgian Waffles with Strawberries and Whipped Cream and New England Maple Syrup or
French Toast served with New England Maple Syrup, Chef's Choice of Entrée Selection,
Chef's Medley of Vegetables and Chef's Choice of Dessert
\$18.00 Per Person

All breakfast selections include coffee and juice

ADDITIONS TO ENHANCE YOUR NEXT EVENT

Fresh Fruit Crepes Served with Whipped Cream

Omelets Made to Order \$8.75 Per Person

Lavish Dessert Display \$7.25 Per Person

Carving Station

Served with rolls, sauces and condiments
Service for a minimum of 25 ppl

Roasted Sirloin	\$9.25
Apple Roasted Pork Loin	\$8.25
Baked Limerick Ham	\$8.25
Whole Roasted Turkey	\$6.75
Beef Tenderloin	\$ Market price

Pasta Station

Choice of two pastas:

Radiatore, Farfalle, Penne, Campanille, or Orzichette

Two sauces:

Marinara, Bolognese, Alfredo, Pesto, or White Wine & Garlic Sauces
\$8.50

Grand Pasta Station

Chef's assortment of ingredients and sauces sautéed to order
\$11

Luncheon Buffets

Deer Run

Romaine lettuce tossed with garlic croutons and Parmesan cheese. Choice of sirloin tips, and grilled chicken

\$14

Twin Maples

Buffet of mixed green salad, garden fresh vegetables, maple walnut vinaigrette and Ranch dressing, New England Clam Chowder and Chili with bread boles

\$15.50

The Old Hickory

Rare roast beef, roasted turkey, and black forest ham, a variety of cheeses, condiments, and an assortment of fresh rolls, tossed salad with a choice of dressing

\$17

The Woodyard

Angus burgers and premium hot dogs served with chips and assorted condiments

\$15

The Landings

The Woodyard with the addition of grilled rosemary chicken. Choice of salads-pasta, potato, or tossed with dressing

\$18

The Crossings

The Landings with the addition of sweet and, or hot sausage and sautéed onions and peppers

\$19.50

Afternoon Delight

Add either a tray of cookies, brownies, or cake to your luncheon

\$2.50

For beverage selections, please refer to our beverage options

On The Go

Box lunches may be picked up prior to tee off, at the turn.

Turkey, ham is served on a variety of breads with lettuce, a bag of chips, a brownie or cookie, and assorted soft drinks

\$12.50

Hors D'oeuvres

Cold Hors D'oeuvres

Vegetable Crudités	\$3.25 per guest
Cheese & Crackers	\$3.25 per guest
Fresh Fruit	\$3.25 per guest

****Combine all of the above for \$9.25 per guest****

Hot Hors D'oeuvres (per 100 pieces):

Lobster Newburg Puff	\$200	Mini Crab Cakes	\$200
Chicken Fingers	\$130	Scallops Wrapped in Bacon	\$250
Beef Wellington	\$300	Mini Vegetarian Egg Rolls	\$135
Boneless Buffalo Tenders	\$140	Swedish or Italian Meatballs	\$115
Stuffed Mushrooms	\$135	Franks in a Blanket	\$115
Buffalo Wings	\$125	Fried Mozzarella Sticks	\$115
Chicken & Cheese Quesadillas	\$200	Jalapeño poppers	\$115

Stations

Carving Station

Served with rolls, sauces and condiments
Service for a minimum of 25 ppl

Roasted Sirloin	\$9.25
Apple Roasted Pork Loin	\$8.25
Baked Limerick Ham	\$8.25
Whole Roasted Turkey	\$6.75
Beef Tenderloin	\$ Market price

Pasta Station

Choice of two pastas:

Radiatore, Farfalle, Penne, Campanille, or Orriquette

Two sauces:

Marinara, Bolognese, Alfredo, Pesto, or White Wine & Garlic Sauces
\$8.50

Grand Pasta Station

Chef's assortment of ingredients and sauces sautéed to order
\$11

Dinner Buffets

The Birdie

Hand Cut Ranch Rubbed New York Sirloin and Rosemary Grilled Chicken
served with Baked Potato and Seasonal Vegetable Medley
\$28.00

The Eagle

New York Sirloin, Grilled Herb Chicken, and St. Louis Style BBQ Ribs
served with Baked Potato and Seasonal Vegetable Medley
\$32.00

The Double Eagle

Grilled Garlic Shrimp Skewers and Ranch Beef Tips
served with White Rice and Oriental Vegetable Stir-Fry
\$Market Price

The Hole in One

Tequila lime swordfish, New York Sirloin, and Grilled Rosemary Chicken
with BBQ Roasted Potatoes and Seasonal Vegetable Medley
\$39.75

New England Style Lobster Clambake

New England Clam Chowder, Maine Lobster Tail, 6oz Filet Mignon, Corn on the Cob, Steamers,
Jambalaya Rice and Cornbread

\$ Market Price

All dinner buffets served with Tossed Salad with Dressings and Rolls and
Chef's Choice of Dessert

For beverages selections, please refer to our beverage options

Custom Ranch Barbeques

Gather your guests for an outdoor country barbeque cooked with real charcoal and hickory fires. Create a menu from our selections or request something special. Our chef will be delighted to customize a menu to suit your taste.

Entrees

Cowboy Rib Eye \$ Market Price	St. Louis Style homemade BBQ ribs \$10.75
Hand cut Ranch Rubbed New York Sirloin \$14.75	Grilled Garlic Shrimp Skewers \$14.95
Premium Ranch Marinated Sirloin Tips \$15.75	Tequila Lime Swordfish \$ Market Price
Homemade BBQ Chicken Legs and Thighs \$8.25	Zesty Yellow Fin Tuna \$ Market Price
Rosemary Chicken Breasts \$8.95	Custom Kabobs - Beef, Tuna, Shrimp, Pork \$ Market Price

Sides

Baked potatoes
BBQ roasted red bliss potatoes
Steak fries
White rice
Spicy jambalaya rice
Ranch signature baked beans
Corn bread

One selection add \$3.95
Two selections add \$6.50

Local, seasonal vegetables
Choice of roasted or grilled
\$2.50

Salad
Caesar Salad or Garden Salad with a variety of dressings
\$3.95

Rolls with butter are included with any custom ranch barbecue

Don't forget something sweet! Refer to our dessert selections for the perfect choice.

Beverage Options

Soft Beverage Station
An assortment of Pepsi-Cola® products
\$2.50

Coffee or Tea Station
\$2.00

Bar Service
All bar service can be arranged to your specifications.

An itemized list of the beverage selections will be provided with open bar service, or guests can pay for drink selections directly

Dessert Selections

Sundae Bar
Premium ice cream, hot fudge,
caramel, candies, fruit, and whipped toppings
\$8.25

The Sweet Treat
A flowing display of cookies, brownies, cakes, and pies
\$6.95

Finishing Touch
Choice of one of the following:
Assorted pies and cakes, maple corn fritters,
bread puddings, seasonal fruit platters
\$6.25

Coffee and tea station included with any dessert selection

Terms and Conditions

- ◆ Events are scheduled for up to 5 hours. To exceed 5 hours an additional \$250 will be charged per extra hour.
- ◆ Events in the pavilion not related to golf outings, must guarantee a minimum of \$1,000 in sales. Events below that minimum level will be assessed the remaining balance to bring total sales to \$1,000.
- ◆ All events are served with The Ranch Golf Club Fiestaware, upgrades to china and linen are available. Please ask your event manager about rental fees.
- ◆ A \$100 bartender charge will apply for bar service in the Pavilion if sales are less than \$250.
- ◆ The Ranch Golf Club will not exceed 5 hours with any alcoholic beverages service. The bar will close one-half hour before the close of the event.
- ◆ A non-refundable deposit of \$1,000 for weddings and \$250 for parties is due along with the signed event agreement in order to reserve a date for an event.
- ◆ Final menu selections and count of guests is due seven days before the event date.
- ◆ Final payment for events is due five days before the event date. Credit cards will not be accepted for any charges over \$2,000.
- ◆ The Ranch Golf Club reserves the right to adjust the prices on this menu based upon market conditions.
- ◆ All prices are per guest and are subject to 6.25 % sales tax and 20% gratuity/administrative fees.