

Weddings ★ Spring ★ Summer

SALAD

- Fresh Corn Salad
- Caprese with Heirloom Tomatoes & Fresh Mozzarella
- Grilled Pear and Gorgonzola
- Spinach Salad, Seasonal Fruit, Toasted Hazelnuts, and a Citrus Vinaigrette
- Marinated Feta, Roasted Peppers & Olives
- Caesar Salad
- Cold, Roasted Vegetable Antipasto

STEAK

- Honey Chili Cilantro Grilled Flank Steak
- Alder-Smoked Prime Rib
- Cold Smoked & Grilled Hanger Steak
- Dijon Marinated & Grilled New York Strip

SEAFOOD

- Cedar Planked Salmon with Citrus Butter
- Grilled Halibut with grilled Pineapple Salsa
- Olive Oil Grilled Prawns with Mango-Lime Relish
- Grilled Albacore Tuna with Nectarine, Red Onion Relish

STARCH

- Grilled Yukon Gold Potatoes
- Yukon Gold Potato Salad with House-cured pancetta
- Roasted Red Potatoes
- Grilled Sweet Potatoes with Maple Glaze

VEGETABLE

- Grilled Asparagus with Lemon Oil
- Cilantro marinated Grilled Zucchini
Grilled Fennel
- Grilled Peppers and Onions
- Grilled Corn with Chili and Lime



CATERING



Ramblin Jack's Rib Eye caters for groups of 15 to 1,000 people ♦ Full Bar Service Available
Drop-off and Full-Service Events Available ♦ Coordination of Rental Set-up & Breakdown Available
For weddings, please call to book an appointment with our catering manager