

Ramparts Tavern & Grill



Private Event Sit-Down Lunch & Dinner Menus

Choose one of the four group menus for your guests to select from

Group A: \$21 per person + tax & gratuity (Includes soda, iced tea and coffee)

All will have a mixed green salad with roasted garlic red wine vinaigrette to start

ENTRÉE CHOICES:

- **GRILLED CHICKEN SALAD:** Grilled lemon pepper chicken, hearts of palm, tomato, hard-boiled egg, radishes, cucumber, red onion and crumbled blue cheese with side Dijon vinaigrette (this option will start with a cup of tomato bisque). (Substitute grilled portobello mushroom for a vegetarian option)
- **BBQ PULLED PORK:** House smoked pulled pork tossed in our house BBQ sauce, topped with coleslaw & fried onion strings, on a soft potato Kaiser roll with hand cut fries
- **BOURBON CHEDDAR BURGER:** 8oz Angus beef burger grilled *medium*, brushed with our Jack Daniels glaze, topped with melted cheddar, sauteed onion and chipotle mayo on a potato Kaiser, and served with hand cut fries (substitute Beyond vegan burger for those looking for a vegetarian option)
- **CHICKEN PENNE:** Grilled diced chicken, tomato, artichoke hearts, mushroom, onion, and garlic finished with marsala wine, a touch of cream, parmesan cheese, and all tossed with penne pasta
- **SHRIMP & GRITS:** Eight Tiger shrimp sauteed with white wine, lemon juice and our SPICY gator sauce over bacon cheddar cheese grits and wilted spinach

Group B: \$28 per person + tax & gratuity (Includes soda, iced tea and coffee)

All will have a mixed green salad with roasted garlic red wine vinaigrette to start

ENTRÉE CHOICES:

- **BARBECUE PORK RIBS:** Half rack of our house smoked pork ribs, brushed with barbecue sauce, served with hand cut fries and cole slaw
- **LEMON CHICKEN PASTA:** Sautéed tomato, spinach, mushroom, roasted red bell pepper, onion and garlic, finished with a roasted garlic & lemon sauce over penne pasta and topped with grilled blackened chicken and parmesan cheese (omit the chicken for those looking for a vegetarian option)
- **CAJUN FISH & CHIPS:** Fresh cod filets Cajun beer battered and golden fried, served with Cajun fried sweet potato wedges, coleslaw and a spiced remoulade
- **PEPPERCORN BEEF MEDALLIONS:** Four beef medallions, grilled *medium* and finished with a peppercorn-port demi-glace, topped with sautéed mushrooms, served with mashed potatoes and sautéed vegetables
- **JACK DANIEL'S PORK CHOP:** Two hand cut pork chops pan seared and finished with our bourbon glaze and served with mashed potatoes and sautéed green beans (substitute Beyond vegan burger for those looking for a vegetarian option)

Group C: \$34 per person + tax & gratuity (Includes soda, iced tea and coffee)

All will have a mixed green salad with roasted garlic red wine vinaigrette to start

Entrée Choices:

- **SHRIMP RISOTTO:** Grilled blackened shrimp served over a creamy spinach, tomato, mushroom, and onion risotto, finished with parmesan cheese and scallions
 - **BISTRO STEAK:** Grilled teres major* (a cut of beef that is as lean and tender as filet), sliced and finished with a crack peppercorn demi-glace, served with horseradish mashed potatoes and grilled asparagus (substitute Beyond vegan burger for those looking for a vegetarian option)
 - **PORK CHOPS:** Pan seared and brushed with mustard sauce and walnut crusted, finished with an apple cider glaze and served with green beans and mashed potatoes loaded with cheese, bacon & scallions
 - **MUSHROOM RAVIOLI:** Portobello mushroom ravioli with pancetta, spinach, diced tomato and scallions in a light sherry-parmesan cream sauce (omit pancetta for a vegetarian option)
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Group D: \$40 per person + tax & gratuity (Includes soda, iced tea and coffee)

All will have a mixed green salad with roasted garlic red wine vinaigrette to start

Entrée Choices:

- **NEW YORK STRIP:** 12oz Angus New York strip, lightly seasoned and grilled *medium rare*, brushed with a white truffle and roasted garlic butter and topped with sautéed mushrooms, served with grilled asparagus and mashed potatoes
- **GRILLED SALMON:** 8oz hand-cut Salmon filet lightly seasoned and grilled, finished with a chardonnay mustard sauce and served with a mushroom and asparagus risotto (substitute Beyond vegan burger for those looking for a vegetarian option)
- **BACON SCALLOPS:** Jumbo sea scallops pan seared with bacon, white wine and lemon juice, finished with a touch of butter and served with mashed potatoes and grilled asparagus
- **CHICKEN WITH MUSHROOM RAVIOLI:** Portobello mushroom ravioli with pancetta, spinach, diced tomato and scallions in a light sherry-parmesan cream sauce and topped with sliced grilled blackened chicken (omit pancetta & chicken for a vegetarian option)

Dessert can be added for an additional \$7.00 per person. Choose one dessert:

- Key Lime Pie with Whipped Cream
- Chocolate Mousse Cake with Whipped Cream
- Mini Brownie Sundae

*Bottles of wine can be pre-ordered with a 10% discount of regular price
Additional or other food allergy or preference accommodations can be made to meet the
requests of your party, please inquire for options*

**** Preordering is appreciated and required for parties of 15 or more ****