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Bar & Grille

Private Event Menus

FALL | WINTER
2022 | 2023

www.therangeingham.com

BRUNCH BUFFET

\$39 PER PERSON

INCLUDES:

Fresh Fruit

Assorted Pastries

Mixed Greens Salad tomato, cucumber, onion, balsamic vinaigrette

Scrambled Eggs

North Country Maple Sausage Links

Home Fries

Bacon

Chicken + Broccoli penne, garlic cream sauce, parmesan

BRUNCH ADD-ONS *optional*

Juice orange, cranberry, grapefruit +3pp

Coffee + Tea +2pp

LIGHT LUNCHEON

\$35 PER PERSON

INCLUDES:

Caesar Salad romaine, parmesan, croutons, creamy caesar dressing

Grilled Chicken Breast

Turkey Wraps applewood-smoked bacon, lettuce, tomato, avocado, pesto mayo

Vegetable Wraps roasted vegetables, balsamic reduction

Italian Wraps assorted meats, lettuce, tomato, onion

House Pasta Salad

House Potato Chips

Assorted Sodas

LUNCH OR DINNER BUFFET

\$45 PER PERSON with TWO MAINS

\$53 PER PERSON with THREE MAINS

STARTERS

SELECT ONE:

Caesar Salad romaine, parmesan, croutons, creamy caesar dressing

Mixed Greens Salad tomato, cucumber, onion, balsamic vinaigrette

MAINS

SELECT TWO OR THREE:

Chicken + Broccoli penne, garlic cream sauce, parmesan

Chicken Parmesan house marinara, mozzarella, parmesan

Signature Steak Tips house marinade, grilled onion, grilled bell pepper

BBQ Turkey Tips apple-rosemary bbq sauce, grilled onion, grilled bell pepper

New England Baked Haddock buttered ritz crumb, lemon

Pasta Primavera cavatappi, white wine sauce, garlic, roasted tomato

SIDES

SELECT TWO:

Roasted Potatoes

Mashed Potato

Wild Rice

Penne Marinara

Seasonal Vegetable Medley

Grilled Asparagus

DESSERT

PRICED PER PERSON

Assorted Cookies & Brownies chocolate chip cookies, oatmeal raisin cookies, blondie brownies, chocolate brownies **6**

HORS D'OEUVRES

PRICED PER PIECE | MINIMUM 25 PIECES PER SELECTION

- Chicken Tenders** buffalo, sweet thai-chili or bbq **2.5**
- Chicken Wings** buffalo, lemon pepper, jamaican jerk or bbq **2.5**
- Meatball Sliders** marinara, parmesan, garlic toast **5**
- Cheeseburger Sliders** american, lettuce, pickle, special sauce **4.5**
- Steak + Cheese Spring Rolls** truffle aioli **4**
- Vegetable Spring Rolls** mustard sauce **3**
- Mini Brie en Croûte** raspberry **3.5**
- Caprese Skewers** basil oil, aged balsamic **3**
- BBQ Chicken Skewers** **3**
- Teriyaki Beef** **3.5**
- Bacon-Wrapped Scallops** maple glaze **4.5**
- Mini Crab Cakes** citrus aioli **4**
- Lobster Rangoon** sweet chili sauce **3**
- Coconut Shrimp** **4**
- Shrimp Cocktail** house cocktail sauce **4**

STATIONARY DISPLAYS

PRICED PER PERSON

- Vegetable Crudités** **5**
assorted freshly cut vegetables, hummus, house ranch
- Cheese + Charcuterie** **11**
assorted artisan cheeses, cured meats, fruit preserves, olives, fresh fruit, crackers

Gluten-friendly, vegan and vegetarian options available upon request.

Modifications and additional charges may apply.

Room fees and minimums apply.

Pricing is subject to a 7% state and local tax, 20% gratuity and 5% administrative fee.