

Cl's Catering Menu

All prices are subject to change.

BREAKFAST

20 Guests Minimum for Buffets

Continental

Fresh seasonal fruit platter, variety of 3 pastries with jam and butter \$15

Traditional

Scrambled eggs, brown sugar bacon, link sausage, biscuits and country gravy and home-style potatoes \$17

Breakfast Sandwich

Assembled croissants with slow roasted smoked ham, hickory smoked bacon, scrambled eggs, and cheese, accompanied with Chef's potatoes \$20

Accompany Any Buffet:

Yogurt Station with berries, granola, raisins, and nuts \$4

Omelet or Crepe Station \$10

Cinnamon Roll or French Toast \$4

Thinly sliced Fruit \$2

HORS D'OEUVRES

Minimum order 25 servings

Seasonal Fruit Tray \$3

Balsamic Glazed Bruschetta \$2

Fresh Caprese Skewers \$2

Deviled Eggs \$2

Genoa Salami Antipasto Salad \$4

Artisan Cheese Plate

Wisconsin blue, brie, swiss, smoked gouda, candied pecans, berries \$4

House made Garlic Hummus with Pita & Vegetables \$3

Hand Stuffed Crab Shrimp Mushrooms \$5

Parmesan Crusted Crab Artichoke Dip with garlic crostini \$5

Cheesy Spinach Artichoke Dip with garlic crostini \$4.5

Crispy Chicken Wings: buffalo, kalbi, or bbq \$4

Chicken Skewers: kalbi, bbq, thai peanut, or garlic rosemary \$4

Oven Baked Meatballs: bbq, marinara, or kalbi \$4

Lamb Meatballs with Pomegranate Glaze \$6

Crisp Roast Beef Asparagus Rolls \$3.5

Mini Crab, Shrimp Mango & Avocado Shot \$4

Chilled Jumbo Prawns with cocktail sauce \$5

Smoked Salmon with Chive Crème topped Crostini \$4.5

Crostini topped Chili Cumin Prawn & Avocado Spread \$5

Roasted Sweet Potato Crostini \$4

Hand Crafted CI's Caesar Salad

Crisp romaine lettuce, parmesan cheese, handmade croutons, and Caesar dressing \$6

CI's Signature Salad

Salad with fresh greens, sundried tomatoes, artichoke hearts, basil, tomato, dried cranberries, chopped egg with white balsamic dressing \$6

Northwest Berry Salad

Signature creamy tarragon dressing, candied pecans with seasonal berry garnish \$6

LUNCH SELECTIONS

20 Guests Minimum for Buffets

Boxed Lunches

Includes Chips or Salad, Seasonal Fruit and Dessert

Turkey Havarti on Whole Wheat \$16

Roast Beef and Cheddar on Ciabatta, iceberg lettuce, onion chutney,
horseradish mayonnaise \$17

Deli Baguette turkey, ham, roast beef, swiss, cheddar, iceberg lettuce, tomato, red onion,
banana peppers finished with grape serrano vinaigrette \$18

Honey Ham and Swiss \$15

Garden Vegetable on whole wheat bread, sprouts, cream cheese, spinach, tomato, red onion,
cucumber and avocado \$13

Mix & Match Lunch Buffet

Pick Two Soup and Salad Selections From Below:

Razor clam chowder, spicy chicken tortilla soup, tomato basil bisque, CI's caesar salad,
Italian penne pasta, seasonal fruit salad, traditional cobb salad,

Choose three Chef made sandwiches listed above \$20

Add on another delicious soup \$8 or Cookies \$2

Fiesta Taco Bar

Slow roasted pulled pork, seasoned ground beef, shredded chicken, flour tortillas, shredded
cheddar and monterey jack cheese, pico de gallo, signature salsa, guacamole, sour cream,
shredded lettuce, Spanish rice, vegetarian black beans and fresh made corn tortilla chips \$23

Add on chile lime prawns \$6 carne asada \$6

Prime Burger Bar

Signature seasoned burgers on a brioche bun, iceberg lettuce, onions, pickle chips, mustard,
mayonnaise, sliced cheddar and swiss, garlic sour cream, house made potato chips,

CI's caesar salad \$26

Add bacon or grilled onions and mushrooms \$4 Grilled chicken breast \$7 vegetarian \$8

PLATED SELECTIONS

Select four options

The following Plated Entrees Include:

A mixed green salad, artisan roll, seasonal vegetable,
and choice of one side that will be included with all selected entrees.

Grilled Filet

with Wisconsin blue cheese sauce \$48

Marinated Top Sirloin

with pepper soy garlic glaze \$38

Grilled Top Sirloin

with bacon gorgonzola butter \$38

Dijon Parmesan Crusted Chicken

pounded breast, dusted and baked topped with Dijon cream \$26

Creamy Chicken Marsala

lightly floured and baked with sautéed mushrooms \$26

Chicken Picatta

thin breast floured and baked with lemon and capers \$26

CI's Stuffed Chicken Breast

stuffed and baked with asparagus, prosciutto, pesto and Swiss cheese \$30

Wild Alaskan Salmon

oven roasted with lemon buerre blanc \$37

Cod

with blistered tomato buerre blanc \$29

Toasted Coconut Prawns

with apricot cilantro sauce \$28

Chicken Fettuccine \$25

*this entrée selection does not include sides

Sides

CI's garlic mashed potatoes, roasted potatoes, Chef's rice,
penne pasta with basil and olive oil, mushroom risotto, baked potato

DINNER BUFFETS

20 Guests Minimum for Buffets

Pacific Northwest Buffet

Razor clam chowder, nw berry salad with candied pecans, Wisconsin blue cheese, and topped with fresh fruit/berries, almond crusted salmon, chicken marsala, seasonal vegetables, CI's garlic mashed potatoes and artisan rolls with butter \$36

Farm Table Buffet

CI's signature caesar salad, smoked mustard and brown sugar ham, herb crusted turkey breast, turkey gravy, stuffing, cheesy penne, seasonal vegetables, CI's garlic mashed potatoes and artisan rolls with butter \$32 Add prime rib for \$10

Italian Feast

CI's caesar salad with garlic bread, roasted vegetable lasagna, penne pasta with tuscan meat sauce, basil pesto, garlic alfredo sauce \$28
Add on grilled chicken \$6, meatballs \$3, or andouille sausage \$6

Mixed Grill

Brew house marinated top sirloin, grilled amber ale marinated chicken breast, CI's garlic mashed potatoes, seasonal vegetables, seasonal green salad & artisan rolls with butter \$33

Ruston Buffet

Includes choice of two salads:

seasonal greens, caesar, pasta salad, or fresh fruit salad

Choice of two entrees:

fettuccine with chicken, prawns, or vegetables

salmon with lemon butter sauce, chicken marsala, dijon chicken, or chicken picatta
balsamic glazed bruschetta, seasonal vegetables, CI's garlic mashed potatoes
and artisan rolls with butter \$43

Premier Buffet

Includes choice of two salads:

seasonal greens, caesar, pasta salad, or fresh fruit salad

Choice of carved entrée:

Pepper crusted New York or roasted Prime Rib

Choice of entree: fettuccine pasta with chicken, prawns, or vegetables,
salmon with lemon butter sauce, chicken marsala, dijon chicken, or chicken picatta
balsamic glazed bruschetta, seasonal vegetables, CI's garlic mashed potatoes
and artisan rolls with butter \$48

Bar Service

\$250 set-up charge

RAM Craft-Brewed Beers

Full Size Kegs Available for \$200

1/4 Barrel and 1/6 Barrel available as well.

Washington Blonde

Crisp and refreshing, with notes of honey, malt and citrus

Hefeweizen

A German-style Hefeweizen, Characteristically cloudy with notes of banana and clove

Big Red IPA

Assertively hoppy, boasting a bold citrus hop flavor and aroma, Reminiscent of grapefruit

Buttface Amber Ale

Smooth and malty, with caramel and toffee flavors and a balanced hop finish

Disorder Porter

Rich and flavorful, featuring decadent tones of chocolate, coffee, caramel and a smooth finish

71 Pale Ale

Distinctly drinkable, with a subtle, toasty rye malt profile and citrusy, herbal hop flavors

Bottled Wine

Full wine list and pricing available upon request bottles start at \$30

Champagne & Sparkling Apple Cider Toast \$5

Spirits

Wells \$7 Call \$8 Premium \$10

Non-Alcoholic

Water, Royal Cup Coffee, Tazo Iced Tea, Minute Maid Lemonade \$3

VEGAN & VEGETARIAN SELECTIONS

Stuffed Mushroom Cap

With rice, quinoa, mixed vegetables and balsamic reduction sauce \$22

Pasta Primavera \$20

Pesto Pasta

Olive oil, basil, garlic, corn and tomatoes \$20

Entrée House Salad

With tomatoes, carrots, roasted red peppers and garbanzo beans \$14

ADDITIONAL PROVISIONS

Menu prices include setup, breakdown, service staff and culinary team.

China, silverware and glassware rentals available.

Service outside of Tacoma are subject to \$60 delivery charge.

Add on our house linen service for \$150.

*prices may vary depending on guest count

Add cake cutting service for \$75.

*plate and fork rentals available

Guest provided beverages:

Wine: \$12 corkage fee per bottle

Beer: \$150 corkage fee

Liquor: \$150 corkage fee

Additional bartender \$100

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