

RAM

RESTAURANT



BREWERY

BANQUET SERVICES

AVAILABLE AT THE FOLLOWING LOCATIONS:

RAM RESTAURANT + BREWERY - PUYALLUP, WA

Contact Information: 253-841-3317

RAM RESTAURANT + STONEHOUSE - BOISE, ID

Contact Information: 208-345-2929

RAM RESTAURANT + BREWERY - SALEM, OR

Contact Information: 503-363-1904



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BREWERY

BUILD YOUR OWN BUFFET

\$26 per person with a minimum of 25 guests in the party. Available for lunch and dinner 7 days a week.
Buffet Style is not unlimited. Portion sizes are determined by guest count.
Soda, Coffee, Tea \$2.99 per person. Juice \$3.49 per person

SALADS

Choose One

CAESAR SALAD - GARDEN SALAD - BEST COLESLAW

ENTRÉES

Choose Two

SIGNATURE ENTRÉES

CHIMICHURRI CHICKEN

MAC + CHEESE WITH ROASTED VEGETABLES

BBQ PORK CARNITAS WITH FRESH BAKED BUNS

GRILLED BBQ CHICKEN

RAM BURGER with mayo, lettuce, tomato, onion, swiss, cheddar

PREMIUM ENTRÉES

GRILLED SIRLOIN STEAK (\$32 per person)

SLOW-ROASTED BIG RED BABY BACK RIBS (\$35 per person)

BLACKENED OR SIMPLY GRILLED SALMON (\$35 per person)

PREMIUM SIDES

AMBER ALE BROCCOLI GRATINEE (\$7 per person)

POTATOES AU GRATIN (\$7 per person)

ADD THESE DELICIOUS FAVORITES TO ANY CHOICE... 72 hour notice required.

CARVING STATION

SLICED BARON OF BEEF / THICK SLICED SLOW ROASTED TURKEY... Market price

SIDES

Choose Two

PARMESAN MASHED POTATOES

MAC + CHEESE

SEASONAL RICE

SEASONAL VEGETABLES

SOUTHWESTERN CORN

DESSERTS

(\$10 per person) Choose One:

APPLE BREAD PUDDING / CHEESECAKE / CARROT CAKE / CHOCOLATE CAKE

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& BREWERY

CHAFER STYLE MENU

Prices listed Per Person, 25 guest minimum.

Soda, Coffee, Tea \$2.99 per person. Juice \$3.49 per person

Chafar Styles are not unlimited. Portion size is determined by guest count.

EARLY RISER \$12

Juice, coffee, muffins and mini bagels,
whipped cream cheese

CONTINENTAL BUFFET \$16

Fresh seasonal fruit platter, juices and a
variety of pastries including muffins, mini bagels, whipped
cream cheese

CLASSIC BREAKFAST BUFFET \$22

Fluffy Scrambled eggs, applewood-smoked bacon,
sausage patty, hashbrowns, fresh seasonal fruit
and juice.

Add **EGGS BENEDICT** for \$3 per person

BBQ \$30

BBQ chicken and BBQ pulled pork.
Served with kernel corn, zesty coleslaw

ALL AMERICAN \$35

Grilled burgers and chicken breasts served with an
assortment of cheeses, sautéed mushrooms and onions,
tomatoes, lettuce, bacon, bbq sauce and mayonnaise.
Served with potato chips and green salad

SOUTHWESTERN \$38

Beef and chicken fajitas with onions, red peppers, green
chiles, Barbacoa Beef Enchiladas, served with sour cream,
cheddarjack cheese, guacamole, flour tortillas, lettuce,
tomatoes, jalapeños, seasonal rice and black beans.
With chips and salsa

ITALIAN \$35

Spaghetti and meatballs, lasagna and
chicken parmesan. Accompanied by garlic bread and
caesar salad

DESSERT SELECTIONS

All dessert selections can be added a la carte to your banquet menu. We will customize your dessert table
to accommodate your event! Just ask your event coordinator.

(\$10 per person) Choose One:

APPLE BREAD PUDDING / CHEESECAKE / CARROT CAKE / CHOCOLATE CAKE

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PARTY TRAYS

Prices listed Per Person, 25 guest minimum.

Soda, Coffee, Tea \$2.99 per person. Juice \$3.49 per person

FIESTA LAYERED DIP - \$10

Layers of black beans, sour cream, cheddar and jack cheese, tomatoes, roasted jalapeños, green chiles, avocado crema, pico de gallo. Tortilla chips

SPINACH + ARTICHOKE DIP - \$11

Spinach, artichoke hearts, onion in a creamy sauce with Parmesan and romano cheese. (Vegetarian)
With tortilla chips

DOMESTIC CHEESE + CRACKERS - \$12

Cheddar, Swiss, Pepperjack cheese. Gourmet crackers

VEGGIES + DIP - \$12

Fresh seasonal vegetables with
buttermilk ranch dressing for dipping

MINISOFT TACO BAR - \$16

Barbacoa Beef, or Adobo Chicken, lettuce, cheddarjack cheese, sour cream, guacamole, pico de gallo, green chiles, salsa and tortillas

Beef & Chicken Combo \$16

COMBO SUB PLATTER - \$20

Corned Beef, turkey, roast beef, Swiss, cheddar, mayonnaise, mustard, lettuce, tomato, and onion on French baguette

BONE-IN CHICKEN WINGS - \$13

All-natural wings, blue cheese dressing and celery sticks. Choice of Two sauces:

BUFFALO, RAM BBQ, TERIYAKI HONEY-SRIRACHA

TURKEY + BACON WRAPS \$15

Thinly sliced turkey breast, applewood-smoked bacon, cream cheese, iceberg lettuce, tomato, mayonnaise and havarti cheese wrapped in a flour tortilla

FRESH FRUIT MEDLEY \$10

Fresh seasonal variety

MEATBALLS \$13

With your choice of BBQ, marinara, Swedish style or Teriyaki sauce. Add Slider buns, \$??

HUMMUS + VEGGIES \$11

Chick peas, roasted garlic, red pepper, sesame tahini & fresh lemon. With fresh cut vegetables, naan flat bread

CAESAR SALAD \$9

Crisp romaine, garlic croutons, tossed with caesar dressing and Parmesan

MIXED GREEN SALAD \$8

Mixed greens topped with diced tomatoes, sliced red onion, garlic croutons.
Choice of dressing: Buttermilk Ranch, Honey-mustard, Thousand Island, Italian

BRUSCHETTA \$11

Garlic baguette, tomato, red onion, basil, artichoke, garlic, balsamic vinegar, olive oil and parmesan

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EVENT BAR OPTIONS

OPEN BAR

All drinks are tallied on the same tab with a complete range of cocktails, beer and wine available to your guests. Choose from any liquor and wine.

Drinks will be charged based on consumption.

CAPPED BAR

An open bar will be available to your guests within a certain dollar limit determined in advance. Once your limit has been reached, your server will inform you to set a new limit or your guests will have the option of paying for their individual drinks. If your limit has not been reached, you are charged for only what has been consumed.

CASH BAR

No alcoholic beverage will be placed on the host's tab. Guests are asked to pay for their own alcoholic beverages. All non-alcoholic beverages will be added to your tab, unless noted otherwise, or if your banquet option is chafer style.

CRAFT BEER + HOUSE WINE

Guests will be offered only beer pints or glasses of house wine. Your guests will have the option to pay for all other drinks. You can have this option as a capped bar or open bar option. This is a great option to keep costs low and maintain the feel of an open bar atmosphere.

TICKET BAR

Our ticket option allows you to limit and budget for your event by allowing tickets for drinks.

Your guests will be able to use the tickets provided to them for the alcoholic beverages you have determined. Once the tickets are used, the guests will be asked to pay for their drinks.

The tickets are good for alcoholic beverages only

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SPECIAL EVENT INFORMATION

The Stonehouse is a true taste of fine dining in a casual, inviting, and relaxing atmosphere. We are a full restaurant and bar, offering catering and banquet services. Customize your menu from simple to elegant or an extravagant buffet. Let our experienced team offer a great service to your special event.

INDOOR CATERING EVENTS

Our indoor catering capabilities include as few as 25 guests or as many as 100 of your closest friends. We provide an intimate experience or a casual buffet and appetizer setting.

OUTDOOR CATERING EVENTS

Our outdoor facilities are designed to accommodate small groups and large groups, up to 300 guests. The Stonehouse offers the ultimate outdoor barbecue experience next to Boise's beautiful greenbelt along the Boise River.

ROOM FEE

We at the Stonehouse ensure our guests every event and experience will create a memorable and fulfilling day. Our guarantee is to build relationships and friendships and ensuring your event is memorable. The Stonehouse offers use of all of its tables which is included in the \$200 room fee.

TABLE SET-UP

Inside the Stonehouse Eight 60" rounds : seats up to 6 guests | Eight 48" rounds : seats up to 4 guests Eight 30" Rounds : Seats up to 3 guests | Three 8ft rectangular banquet tables : seats up to 6 guests per table.

Outside the Stonehouse Four 60" tables : seats up to 6 guests each, eight 70" tables : seats up to 10 guests each.