



## WELCOME TO CATTLEMENS COUNTRY

Cattlemens has put together this package of information to make your planning easier. Our professional staff is ready and willing to answer any additional questions you may have and assist you in putting together your most successful event yet!

**Menu Selections** - Cattlemens' menu selections are offered only as suggestions. If you have a preference that is not included in our menu selections, we will be happy to arrange for a special menu to suit your needs. Cattlemens is committed to meeting the needs of guests who have special dietary restrictions. For any special dietary requests, please let us know in advance. Don't forget the extras - Cattlemens offers delicious desserts and a fantastic range of wines to compliment every menu choice.

**Deposit** - Your event is considered reserved when the following is received, and a banquet contract must be signed within in 48 hours of booking. A 50% deposit of the food & beverage minimum is due within in 7 days of booking.

**Payment**- Payment in full and final guest count is required a minimum of 7 days prior to your event. If your final count is not received at least 7 days prior, we will automatically default to your estimated count for billing. The total cost includes food, beverage, related charges, sales tax and service charge. Any additional charges will be collected the day of the event.

**December Events** - A thirty (30) day notice is required for major changes to your December event. In the case of a cancellation your deposit will be refunded if a thirty (30) days notice is given.

**Food and Beverage Minimum**- A food and beverage minimum goes towards any food and beverage spending for your event. If this minimum amount is not met, the remainder is considered a room charge. It's helpful to keep in mind that minimums vary based on the day of the week, time of year, space requested, and group size. This does not include the 20% service charge or sales tax.

**Other** - Cattlemens banquet room is available for events that do not include food and beverage. A room reservation and set-up charge would apply in this case. It is Cattlemens policy that no food or beverage should be brought into the restaurant.

**Cake Fee** - An outside cake may be brought in with a cake cutting fee of \$1.50 per person. This must be pre-arranged and authorized by Cattlemens management prior to your event. It would be our pleasure to assist you in these efforts and/or receive and store these special items on the day of your event.

**Linens** - Add tablecloths to your event for \$5 per table.

**Gift Cards not allowed as payment for Banquets or Catering.**

**Discounts, coupons or other promotional offers such as Happy Hour or Weeknight Specials are not valid for banquet events.**

**All food and beverage prices are subject to change until a banquet event order has been completed and signed.**

# CREATE YOUR CATTLEMENS EVENT

*Select Appetizers, Entrees, Desserts and Drinks to customize your package*

## Appetizer Platters:

### Blue Cheese Bread

Blue cheese crumbles baked atop of fresh sourdough garlic bread. Served with blue cheese dressing for dipping.  
Serves 10-12 24.99

### Jumbo Stuffed Mushrooms

Baked jumbo mushrooms stuffed with grated parmesan, Feta, fresh garlic, herbs and sourdough bread.  
Serves 10-12 34.99

### Hot Artichoke Cheese Dip

Marinated artichoke hearts, parmesan, provolone and sharp cheddar cheese served bubbling hot in a sourdough bread bowl. Served with hot sourdough bread for dipping.  
Serves 8-10 29.99

### Loaded Potato Skins

Large potato skins seasoned and loaded with sharp cheddar cheese and applewood smoked bacon topped with green onions. Served with ranch dressing and sour cream for dipping.  
Serves 10-12 24.99

### Fresh Vegetable Tray

A bounty of fresh seasonal vegetables served with a homemade ranch dressing.  
Serves 15-20 24.99

### Buffalo Wings

A generous portion of our famous chicken wings tossed in our homemade buffalo sauce. Served with carrots, celery, ranch and blue cheese dressing.  
Serves 15-20 39.99

### Crispy Calamari

Tender Calamari lightly coated in seasoned flour and fried to a perfect crisp.  
Served with tangy cocktail and gaucho aioli sauces.  
Serves 10-12 39.99

### Shrimp Cocktail

Chilled jumbo shrimp served on ice with our homemade cocktail sauce and lemon.  
Serves 10-12 49.99

### Appetizer Sampler Platter

A medley of Jumbo Stuffed Mushrooms, Loaded Potato Skins, Crispy Calamari and Buffalo Wings.  
Serves 12-15 49.99

**All items are subject to applicable sales tax and service charge**

**Menu/Pricing valid through 11/30/18**

# Plated Entrée Selections

*(Select up to 5 entrée choices)*

“The Fixings” are included with each entrée: Baked Potato, Seasonal Vegetable, All-you-can-eat salad, Ranch-style beans, Sourdough bread, coffee and tea.

## Beef

Cattlemens proudly serves 100% “All Natural” Harris Ranch beef, hand-cut and aged on premises by Cattlemens own butchers.

*All beef items are prepared medium rare to medium unless otherwise specified.*

### Prime Rib

Slow roasted for 16 hours to achieve perfect tenderness and flavor. Served with au jus and our special horseradish sauce.

**9oz** 29.99 **12oz** 32.99 **16oz** 35.99

### Filet Mignon

A cut of the finest aged beef tenderloin **6oz** 29.99 **10oz** 36.99

### Cowboy Steak

A thick and juicy 20oz bone-in rib eye steak 32.99

### Rustler Rib Eye Steak

A tender, juicy, and flavorful 14oz boneless cut topped with tumbleweed onions 29.99

### New York Steak

A classic 14oz cut of juicy strip loin 27.99

### Top Sirloin Steak

A flavorful 10oz sirloin steak aged to perfection 24.99

## Seafood

### Grilled Atlantic Salmon

A thick cut boneless filet, broiled to perfection, served with dill sauce and lemon 26.99

### Steak and Shrimp Scampi

8 oz. sirloin with five jumbo shrimp sautéed in our own scampi butter 28.99

### Steak and King Crab

8 oz. sirloin and a half pound of steamed Alaskan King Crab 34.99

## Chicken, Ribs & Pasta

### Baby Back Pork Ribs

Tender Applewood Smoke pork ribs, slow roasted in sweet bbq sauce **Full Rack** 32.99 **Half Rack** 25.99

### Teriyaki Chicken

Charbroiled chicken breast, marinated in teriyaki sauce 24.99

### Lemon Herb Chicken

Charbroiled skinless chicken breast basted with our fat free lemon herb marinade 24.99

### Pasta Ravioli

Vegetarian ravioli served with a seasonal sauce 20.99

**All items are subject to applicable sales tax and service charge**

Menu/Pricing valid through 11/30/18

# Desserts

*Add a Sweet Touch to Your Event!*

## **Grand Canyon Cheesecake**

Cattlemens is proud to offer a bigger than huge serving of New York style cheesecake

**Full slice 6.99 Half slice 4.00**

## **Chocolate Outlaw Cake**

A dangerous triple dosage of chocolate cake, chocolate mousse and chocolate frosting-  
Order it before it becomes illegal!

**Full slice 6.99 Half slice 4.00**

## **3C Ranch Carrot Cake**

Cattlemens Carrot Cake comes layered with the creamiest, cheesiest frosting, dusted  
with walnuts and pistachios

**Full slice 6.99 Half slice 4.00**

## **Sweet Addition**

Chocolate Chip cookies with freshly baked brownies **Serves 8-10 19.99**

**All items are subject to applicable sales tax and service charge**

# Beverage/Bar Service

Cattlemens offers a variety of bar services to best suit your event

**Hosted Beverages** - One tab is run for all beverages sold and the final check is paid by one person. You can determine the level of bar to be hosted.

**Non-Hosted Beverages** - Each guest is responsible for paying for their own beverage as they are ordered.

**Hosted Non-Alcoholic Beverages** - One tab is run for all non-alcoholic beverages sold and the final check is paid by one person.

**Hosted Sodas** - 2.99 with complimentary refills. You will be charged for the number of sodas ordered and served.

**Soda Package** - 2.00 with complimentary refills. You will only be charged for the number of guests in your party.

**Drink Tickets** - We can also provide drink tickets for any allotted amount you would like to give each guest. You will be charged for the tickets redeemed.

**Corkage** - Guests frequently desire to serve a specialty wine or sparkling beverage. Cattlemens can provide the appropriate glassware and corkage for a fee of \$10.00 per 750 ml. bottle and \$20.00 per 1.5 liter bottle.

***\*\* Portable Bar & Daytime Bar Available, Charges May Apply***

# Buffet Selections

*Buffet service available based on room and availability*

“The Fixings” included with each buffet:

All-you-can-eat salad, Ranch-style beans, Sourdough bread, coffee, soda and tea.

## **Lunch- \$25.00 per person**

Available during the hours of 10am-2pm

*Please select 2 entrees and 2 Sides*

## **Dinner- \$35.00 per person**

*Please select 3 entrees and 2 Sides*

### **Entrees:**

#### ***Broiled Top Sirloin Steak***

A flavorful sirloin steak aged to perfection

#### ***Grilled Sliced Tri-Tip***

Slow roasted tri-tip served with a sweet & sassy dippin’ sauce

#### ***Grilled Atlantic Salmon***

Boneless filet, broiled to perfection, served with dill sauce and lemon

#### ***Beef Ribs***

Meaty ribs, glazed with our own sweet BBQ sauce

#### ***Baby Back Pork Ribs***

Tender Applewood Smoke pork ribs, slow roasted in sweet bbq sauce

#### ***Teriyaki Chicken***

Charbroiled chicken breast, marinated in teriyaki sauce

#### ***Lemon Herb Chicken***

Charbroiled skinless chicken breast basted with our fat free lemon herb marinade

#### ***BBQ Chicken***

Charbroiled skinless chicken breast basted with our BBQ sauce

#### ***Pasta Ravioli***

Vegetarian ravioli served with a seasonal sauce

### **Sides:**

Baked Potato

Mashed Potatoes

Baked Sweet Potato

Seasonal Vegetables

Wild Rice

### **Sweet Addition Dessert**

Hot and gooey, fresh from the oven chocolate chip cookies and freshly baked brownies

### **Buffet Package Includes:**

Complimentary White Table Linens

Projector/Projector Screen

AV Equipment

Designated Serving Staff

**All items are subject to applicable sales tax and service charge**

# Round Up Lunch Menu

Available during the hours of 10am-2pm

“The Fixings” are included with each entrée: mashed potatoes, All-you-can-eat salad, Ranch-style Beans, Sourdough bread, coffee, soda and tea.

## Top Sirloin Steak

A flavorful 8oz sirloin steak aged to perfection  
16.99

## Teriyaki or Lemon Herb Chicken

Chicken breast basted with our fat free lemon herb or teriyaki marinade  
16.99

## Grilled Atlantic Salmon

A thick cut boneless filet, broiled to perfection, served with dill sauce and lemon  
16.99

## Pasta Ravioli

Vegetarian ravioli served with a seasonal sauce  
16.99

## Breakfast Buffet

Available during the hours of 7am-10am

### Cowboy Breakfast Buffet

Scrambled eggs, 8oz sirloin steak, roasted red potatoes, biscuits, orange juice and coffee  
18

### Country Breakfast

Scrambled eggs, bacon, sausage, roasted red potatoes, biscuits, orange juice and coffee  
14

### Breakfast Scramble

Eggs scrambled with sausage, peppers, onions, mushrooms and cheese.  
Served with roasted red potatoes, biscuits, orange juice and coffee  
14

### Continental Breakfast

Assortment of pastries, fruit, coffee and orange juice  
8

**All items are subject to applicable sales tax and service charge**