



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.

Dessert Fee - An outside cake may be brought in with a 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 gauchito 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 12/31/19

Event Packages

“The Fixings” included with each package:

All-you-can-eat salad, Ranch-style beans, Sourdough bread, baked potato, seasonal vegetable, coffee, soda, tea & table linens.

The Wrangler

\$40 per person

*One appetizer platter per every 15 guests
Chocolate chip cookies and freshly baked brownies*

9oz Prime Rib

Slow roasted for 16 hours to achieve perfect tenderness & flavor

New York Steak

A classic 14oz cut of juicy strip loin

Steak & Shrimp

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

Baby Back Pork Ribs (Full Rack)

Tender Applewood Smoke pork ribs slow roasted in sweet BBQ sauce

Teriyaki Chicken

Chicken breast basted with our teriyaki marinade

Trail Boss

\$50 per person

*One appetizer platter per every 15 guests
1/2 Slice of Cake (Chocolate, Carrot or Cheesecake) per guest*

12oz Prime Rib

Slow roasted for 16 hours to achieve perfect tenderness & flavor

10oz Filet

A cut of the finest aged beef tenderloin

Steak & Lobster

“The Ultimate” an 8oz sirloin steak and a delicately steamed Lobster Tail

Cowboy Ribeye

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

Grilled Salmon

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

Teriyaki Chicken

Chicken breast basted with our teriyaki marinade

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 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

Fresh from the oven chocolate chip cookies and 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

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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 10-12 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**

Round Up Lunch Menu

Available during the hours of 10am-2pm

“The Fixings” are included with each entrée: baked potato, 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
18.99

Teriyaki or Lemon Herb Chicken

Chicken breast basted with our fat free lemon herb or teriyaki marinade
18.99

Grilled Salmon

A thick cut boneless filet, broiled to perfection, served with dill sauce and lemon
18.99

Pasta Ravioli

Vegetarian ravioli served with a seasonal sauce
18.99

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

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