



## **Pick-Up or Drop Off Catering**

### ***Catering Packages Served Buffet Style In Trays***

**(All Packages Include Bread and Butter)**

**\$21 per person**

***Please select 2 entrees and 2 Sides***

**\$24 per person**

***Please select 3 entrees and 2 Sides***

#### **Entrees:**

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

A flavorful sirloin steak aged to perfection

##### ***Slow Roasted Sliced Strip Loin***

Slow roasted for 18 hours for perfect flavor

##### ***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

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

Charbroiled chicken breast basted with our BBQ sauce

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

Vegetarian ravioli served with a seasonal sauce

#### **Sides:**

Fresh Cut Salad

Caesar Salad

Baked Potato

Mashed Potatoes

Baked Sweet Potato

Wild Rice

Seasonal Vegetables

Ranch Style Beans

## ***Delivery Available!***

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

**Menu/Pricing valid through 8/31/24**

## ***Add Appetizers and Desserts to Your Catering Event***

### **Appetizer Platters:**

#### **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 \$29.99

#### **Blue Cheese Bread**

Blue cheese crumbles baked atop of fresh sourdough garlic bread. Served with blue cheese for dipping.

Serves 10-12 \$27.99

#### **Fresh Vegetable Tray**

A bounty of fresh seasonal vegetables served with a homemade ranch dressing.

Serves 15-20 \$27.99

#### **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 gauchio 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

#### **Sampler Platter**

A medley of Tumbleweed Onions, Loaded Potato Skins, Crispy Calamari and Buffalo Wings. Served with homemade ranch dressing, sour cream, and a tangy cocktail sauce.

Serves 12-15 \$49.99

### **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 \$8.99 Half slice \$4.50**

#### **Chocolate Outlaw Cake**

A dangerous triple dosage of chocolate cake, white and dark chocolate mousse and chocolate frosting-

Order it before it becomes illegal!

**Full slice \$8.99 Half slice \$4.50**

#### **3C Ranch Carrot Cake**

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

**Full slice \$8.99 Half slice \$4.50**

#### **Sweet Addition**

Chocolate Chip cookies and freshly baked brownies **Serves 10-12 \$23.99**

**All items are subject to applicable sales tax and service charge. Menu/Pricing valid through 8/31/24**