

Ramada Menu Prices

<u>Menu Item</u>	<u>Per Person Price</u>
<u>BREAKFAST</u>	
Continental Breakfast	\$11.95
Deluxe Continental Breakfast	\$13.95
Hyde Park Breakfast	\$12.95
American Breakfast	\$16.95
Breakfast Buffet	\$18.95
Danish per dozen	\$18.00

<u>BRUNCH</u>	
Banquet Brunch Buffet	\$27.50
Banquet Brunch w/ Unlimited Memosa	\$33.50

<u>LUNCH</u>	
Roast Half Chicken	\$19.95
Gourmet Boneless Breast of Chicken	\$19.95
Cajun, Blackened or Fried Catfish Filet	\$18.95
Grilled North Atlantic Salmon	\$20.50
Roast Sirloin of Beef Au Jus	\$19.95
Salisbury Steak w/ Mushroom Sauce	\$18.95
Caesar Salad w/ Grilled Chicken	\$18.95
Vegetarian Delight or Penne Pasta	\$18.95
Luncheon Buffet	\$23.95
Deli Buffet	\$18.75
Boxed Lunch	\$15.95

<u>DINNER</u>	
Prime Rib of Beef, Au Jus	\$28.95
New York Strip Steak w/ Sautéed Mushrooms	\$28.95
Stuffed Cornish Hen	\$25.95
Whole Slab Baby Backed Ribs	\$26.95
Fried or Blackened Catfish Filet	\$24.95
Grilled North Atlantic Salmon	\$25.95
Gourmet Boneless Breast of Chicken	\$24.95
Vegetarian Penne Pasta	\$24.95
Jumbo Shrimp Cocktail (additional per person cost)	\$8.00
Dinner Buffet	\$29.95
Family Reunion Buffet	\$33.95
Family Reunion Buffet w/ 1 Hour Open Bar	\$45.95

<u>WEDDING</u>	
Wedding Package No Bar	\$43.95
Wedding Package w/3hr Call Brands	\$55.00
Wedding Package w/3hr Premium	\$60.00
Elaborate Sweet Table - 75 people Minimum	\$9.00

<u>MEETING BREAKS AND SNACKS</u>	
Beverage Break	\$5.25
Energy Break	\$11.50
Tasty Break	\$9.95
Coffee or Herbal Tea per Gallon	\$25.00
Per Gallon Lemonade, or Ice Tea	\$25.00
Chilled Juices Per Pitcher	\$15.00
Lemonade or Ice Tea Per Pitcher	\$13.00
Bottled Water (per bottle)	\$2.95
Assorted Cans of Soda (per can)	\$2.25
Pitcher of Soda	\$10.95

<u>BEVERAGE SERVICE - CASH BAR</u>	<u>PER DRINK</u>
Domestic Beer	\$3.50
Imported Beer	\$4.50
House Wine	\$4.25
House Brand Liquor	\$4.75
Call Brands Liquors	\$6.00
Premium Liquors	\$7.00

<u>OPEN BAR - (Per Person)</u>	<u>HOUSE BRANDS</u>	<u>CALL BRANDS</u>	<u>PREMIUM BRANDS</u>
One Hour	\$11.00	\$13.00	\$17.00
Two Hour	\$17.50	\$19.50	\$23.50
Three Hour	\$19.00	\$22.00	\$30.00
Four Hour	\$20.00	\$24.00	\$34.00

<u>WINES - PER BOTTLE</u>	
Woodbridge White Zinfandel	\$22.00
Woodbridge Merlot	\$22.00
Laterre Cabernet Sauvignon	\$18.00
Laterre Chardonnay	\$18.00
Laterre Merlot	\$18.00
Sutter Home Cabernet Sauvignon	\$18.00
Sutter Home White Zinfandel	\$18.00
Sutter Home White Merlot	\$18.00
Frixient Champagne	\$18.00

<u>Menu Item</u>	<u>Price</u>
<u>SNACKS</u>	
Seasonal Fruit - Minimum 10 persons	\$5.75
Homemade Cookies Per Dozen	\$17.00
Fudge Brownies Per Dozen	\$20.00
Potato Chips Per Bowl	\$10.00
Pretzels Per Bowl	\$10.00
Tortilla Chips & Salsa Per Bowl	\$13.00
Peanuts Per Bowl	\$14.00

<u>HOT & COLD HORS D'OEUVRES</u>	
<u>Per 50 Pieces</u>	
Miniature Egg Rolls	\$110.00
Swedish Meatballs	\$110.00
BBQ Ribs	\$120.00
BBQ Chicken Wings	\$120.00
Breaded Zucchini Sticks	\$110.00
Franks in a Blanket	\$110.00
Miniature Quiche Lorraine	\$115.00
Breaded Mozzarella Sticks	\$125.00
Breaded Mushrooms	\$160.00
Baked Stuffed Mushroom Caps	\$160.00
Chicken Fingers w/ BBQ & Honey Mustard	\$165.00
Potato Skins w/ Cheese & Bacon Bits	\$160.00
Baked Brie with French Bread	\$165.00
Cajun Style Fried Shrimp	\$170.00
Chicken or Beef Brochettes	\$165.00
Asparagus Wrapped in Prosciutto Ham	\$120.00
Melon with Prosciutto Ham	\$120.00
Caesar-spiced Chicken Brochettes	\$120.00
Devilled Eggs	\$125.00
Salami Coronets	\$125.00
Cucumber Roulades with Shrimp & Cheese	\$130.00
Assorted Whole Cakes each	\$29.95
Variety of Miniature Cheesecakes	\$115.00

<u>CARVING STATIONS</u>	
Roast Prime Rib w/ Creamy Horseradish Sauce	\$270.00
Roast Steamship Round of Beef	\$525.00
Whole Smoked Turkey Breast	\$190.00
Whole Smoked Ham w/ Pineapple Glaze	\$225.00
All Stations include Silver Dollar rolls and Condiments	
Carving Station Chef's Fee (per Chef)	\$75.00

<u>HORS D'OEUVRES TRAYS</u>	
Smoked Salmon - serves 100 people	\$420.00
Jumbo Shrimp on Ice - 100 pieces	\$335.00
Vegetable Crudité - 25-50 People	\$195.00
Vegetable Crudité 75-100 People	\$295.00
Assorted Imported Cheese/Fruit Display	
Serves 25 - 50 people	\$240.00
Serves 60 - 75 people	\$310.00
Seasonal Fruit Tray - serves 25 - 50 People	\$235.00
Seasonal Fruit Tray serves 50 - 75 People	\$325.00
Nachos Platter serves 25 - 50 People	\$150.00
Nachos Platter serves 50 - 75 People	\$225.00

<u>CASH BAR FEES</u>	
Bartender Per Bar	\$75.00
Cashier	\$45.00
Service Fees will be Waived with \$500.00 Revenue	

<u>SPECIALTY PUNCH (PER GALLON)</u>	
Champagne Mimosa	\$55.00
Champagne Punch	\$45.00
Fruit Punch	\$27.00
Soda Bar (per person)	\$4.75

* All prices subject to change
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All prices subject to 10.25% sales tax and 18% gratuity

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