RECEPTION OPTIONS

Please do not hesitate to ask us if there is an item you would like to have on your reception menu that you do not see below; we will promptly let you know if it is possible and if there will be an additional cost to include it. All meals include dinner rolls with butter, Water, Coffee, Lemonade and Tea

Hors d'oeuvres

Choose at least three options from the list below:

- Smoked salmon with crackers, cream cheese and capers
- Shrimp cocktail
- Assorted cheese and crackers with fresh fruit
- Swedish meatballs
- Stuffed mushrooms (meat or vegetarian)
- Fresh vegetable platter with dip
- Guacamole and salsa with tortilla chips
- Bruschetta
- Pita wedges with hummus and baby carrots
- Rocky Mountain Oysters

Reception Meal

Choose Two

Entrée – Beef, Pork, Chicken and Fish:

- Grilled 10-12 oz New York Strip
- Prime Rib
- Marinated Grilled Flank Steak
- Grilled Chicken Breast
- Stuffed Chicken Breast
- Chicken Parmesan Chicken
- Grilled Salmon
- Baked Rainbow Trout with Lemon Butter
- Tilapia with Corn Salsa
- Eggplant Parmesan

Side Dish 1 - Pasta, Rice or Potatoes

- Ranch Potatoes
- Herbed Wild Rice Blend
- Garlic Mashed Potatoes
- Roasted Rosemary Sweet Potatoes
- Pasta Primavera
- Angel Hair Pasta with Pesto and Sun-dried Tomatoes
- Parsley Buttered New Potatoes
- Creamy Potato Salad
- Hash Browns

RECEPTION OPTIONS, CONTINUED

Side Dish 2 - Vegetables or Beans

- Roasted or Steamed Asparagus
- Green Beans Amandine
- Fresh Vegetable Medley
- Stir Fry Vegetables
- Stuffed Bell Peppers
- Baked Beans
- Succotash

Salad

- Bleu Cheese Romaine
- Mixed Greens with choice of dressings
- Caesar
- Baby Spinach with Mushrooms & Vinaigrette
- Mediterranean (includes Olives, Artichoke Hearts & Roasted Red Peppers)

Rehearsal Dinner Options:

The following options menu options will be included for those staying at the Ranch:

- Marinated Flank Steak, grilled asparagus, Eatons' corn surprise, roasted potatoes, tossed salad.
- BBQ pulled pork, baked beans, coleslaw, potato salad, tossed salad, watermelon.
- Hamburger, hot dog, polish sausage, chicken breast cookout. Served with potato salad, chips, tossed salad, watermelon.

We are happy to accommodate special dietary requests as well special menu requests.

Beverage Service

All alcohol for your event must be purchased from Eatons' Ranch. We have an extensive wine list, so please let us know if there is a specific type you would like to order. We are also happy to recommend wines for you if you have a price range in mind; the same is true for champagne (if you plan to have a toast at your reception) and for kegs. All bar options are listed below.

Hosted Bar or Cash Bar: based on consumption

The bride and groom set times for a bar to be open.

Call Drinks: \$4.00 Premium Drinks: \$5.00

Bottled Domestic Beer: \$3.00

Bottle Microbrews and Imports: \$4.00

Domestic Kegs: \$150

Microbrew and Imported Kegs: \$220

House Wines: \$5.00

Champagne: Starts at \$10 per bottle