

Policies and Procedures

- 1. Final guarantee number is due 72 hours before the function.
- 2. We may require a deposit. All December events will require a \$100 deposit. December events must be cancelled 21 days in advance for a refund of deposit.
- 3. Depending on the night you book your event, there may be a room charge. All parties are booked with a start time and an end time.
- 4. All guests who wish to drink alcohol must be 21 years old with a current valid id. We reserve the right to discontinue alcohol service at any time we deem it necessary to comply with liquor laws.
- 5. Payment is due in full at the time of your event.
- 6. Sales tax and gratuity are in addition to prices quoted.
- 7. Ryan's will be responsible for all food and beverages. No outside food or drink is permitted. We can supply all specialty cakes and other items, please ask.
- 8. You are welcome to decorate for your event, but ask that you not bring in confetti or tack anything to the walls or furniture (tape is fine).
- 9. Coupons, promotions or other discounts do not apply for special events.

Client name:	Date of Event:	
	Time of Event:	
Anticipated # of Guests:		
Ryan's		
Representative:		

Appetizer Platters

Our small appetizer platters are designed for 25 people. Our large platters serve about 40, unless otherwise indicated. Platters require 48 hours notice.

Hummus and Veggie Platter

Roasted red pepper hummus with tortilla chips and fresh garden veggies small \$60 large \$105

Chipotle Turkey Wheel Platter

Thinly sliced turkey, jalapeno cream cheese, bacon, lettuce and tomato wrapped in a chipotle tortilla and sliced into wheels small \$75 large \$115

Chips, Salsa and Guacamole

Homemade tortilla chips with fresh guacamole and homemade salsa small \$50 | large \$80

Spinach Artichoke Platter

Our homemade spinach artichoke dip served with fresh veggies and tortilla chips small \$75 large \$120

Santa Fe Egg Roll Platter

Hand-rolled in tortillas, stuffed with chicken, cheeses, black beans, corn, peppers and jalapenos small \$80 (50 pieces) large \$120 (80 pieces)

Sampler Platter

Hand breaded chicken tenders, potato skins, cheese curds, onion rings, cheese quesadillas and french fries small \$75

Nacho Bar

Tortilla chips, queso, jalapenos, diced tomatoes, chives, green chili, homemade guacamole, sour cream and Roberto's salsa small \$85 large \$135

Dessert Platter

Fudge Brownie Bites, fresh baked chocolate chip cookies and assorted cheesecake bites | small \$40 | large \$65

Buffet and Party Menus

Prices are per person. Menus are not all-you-can-eat, but are portioned appropriately to your guest count. Coffee, soft drinks and tea are included. Prices do not include tax or gratuity. Buffets require a minimum of 20 people and 48 hours notice.

Appetizer Buffet

Choose any three of the following items:

Chicken Tenders, Santa Fe Egg Rolls, Potato Skins, Chicken and Cheese Quesadillas, Jalapeno Bottlecaps, Fried Pickles, Cheese Curds or Onion Rings

3 items for \$13 per person Add \$2 per person for each additional item

Southwestern Buffet

Homemade Guacamole, Tortillas and Taco Shells, Spicy Chicken and/or Beef, Black Beans, Tomato, Cheese, Lettuce and Sour Cream, Tortilla Chips and Roberto's Salsa and Sopapilla bites \$14 per person

Ultimate Fajita Bar

Fajita Beef and Chicken with Grilled Peppers and Onions, Black Beans, Tomato, Cheese, Lettuce, Sour Cream, Chips and Salsa, Homemade Guacamole, Warm Tortillas and Sopapillas \$18 per person

Tailgater

Angus Beef Sliders, Hot Dogs, Baked Beans, Coleslaw and Potato Chips, Includes all the trimmings: cheese, lettuce, tomato, onions and pickles and Chocolate Chip Cookies \$16 per person

Pizza Bar

Assorted Pizzas, Cheese Curds, Garlic Bread, Caesar Salad and sopapilla bites \$14 per person

All American Grill

Angus Beef Hamburgers, Grilled Chicken Breasts, Coleslaw, French Fries, Garden Salad, Assorted Cheeses, Grilled Mushrooms and Onions, Bacon, BBQ Sauce, with lettuce, tomatoes, pickles and Chocolate Chip Cookies \$18 per person

The Smokehouse

Pulled Pork with Rolls, Barbecue Chicken Breasts, Coleslaw, Baked Beans, Fresh Garden Salad, Potato Chips and Chocolate Chip Cookies \$18 per person

Italian

Choose two homemade pastas: Sausage and Peppers Penne, Chicken Alfredo and Wisconsin Mac & Cheese. Served with Caesar Salad, Garlic Bread, Green Beans and Cheesecake \$18 per person

Executive Buffet

BBQ Baby Back Ribs (in original or chipotle bbq sauce), BBQ Chicken Breasts, Mashed Potatoes, Caesar Salad, Green Beans, Cheesecake \$24 per person

Beverage Options

Open Bar

One master tab is created for your group. Charges based on consumption to be added to final guest bill.

Limited Open Bar

One master tab is created for your group, but only items of your choosing may be added to that tab. For example: house wines, draft beer and well drinks.

Predetermined Set Tab

Group will set a predetermined amount to spend on beverages. This can be used with an open or limited bar option. Once preset spending limit is reached additional drinks will be charged to individual guests based on consumption.

Ticket System

Each guest received a predetermined number of tickets to be redeemed for selected beverages. The cost of beverages redeemed by each ticket will be added to the master tab.

Cash Bar

Individual guests are responsible for their own beverage purchases.