THE RAMSPECK

GARDEN PARTY MENU

On the Sideboard ~ (3) Sandwiches, (2) Side Dishes: Salads or Soups, House Chips & (1) Dessert
+ GF Bread (+$2pp) | GF Chips (+$2pp) +

SANDWICH PLATTERS ~ CHOICE OF (3)

VEGGIE DELIGHT local grilled ciabatta with sautéed kale, marinated portobello, pickled red onions, havarti cheese & garlic aioli

THE CUBANO chipotle-lime smoked pork loin, black forest ham, zesty mustard relish, with house-made bacon pepper jam & melted swiss cheese on local cuban bread

THE GODFATHER cured meats, garlic aioli, banana peppers, provolone, fresh greens and tomatoes, on local baguette

CURRY CHICKEN SALAD grilled curry chicken, tossed with currants, shredded carrots, cilantro, and red onion on a bed of arugula, served on local sweet hawaiian bun

CLASSIC CHICKEN SALAD dressed chicken breast, lettuce, tomato on buttery croissant

AVOCADO CHICKEN roasted pulled chicken, tossed in fresh guacamole with chopped bacon, fresh greens, raw red onions, & sliced tomato served on a brioche bun

TURKEY CLUB peppered turkey, bacon, cheddar, LTO, aioli, guacamole & sprouts, served on wheatberry bread

ROASTED CHICKEN & MUENSTER sliced chicken breast, muenster cheese, spinach, tomato, maple bourbon mustard on kaiser roll

PORTOBELLO PESTO grilled/marinated mushroom, spinach, pesto, goat cheese, sprouts, on toasted ciabatta (vegetarian)

B.L.T. peppered bacon, lettuce, tomato & garlic aioli on snowflake bread

GRILLED CHICKEN CAESAR WRAP grilled chicken, fresh romaine, shaved parmesan, toasted breadcrumbs, chives, tomatoes, sun-dried tomato tortilla with caesar dressing

SOUTHERN HAM & CHEDDAR black forest ham, arugula, cheddar, grilled onion, garlic aioli & pickled okra on hawaiian sweet bun

STEAK & ARUGULA marinated sliced steak, dressed arugula, grilled onions, roasted red peppers & peppered goat cheese spread on toasted ciabatta

Seasonal Salads or Soup du Jour

Choice of: (2) Salads OR (1) Salad & (1) Soup
+ GF Pasta Option (+$3pp) +

TORTELLINI & ARUGULA cheese tortellini, organic arugula, cherry tomatoes, shaved parmesan, tossed in lemon-garlic oregano vinaigrette

SMOKED MOZZERELLA & SPINACH SALAD dressed in a creamy remoulade with roasted red peppers, organic baby spinach, shaved red onions, smoked mozzarella, fresh herbs and penne pasta

BISTRO PASTA SALAD bowtie pasta, feta cheese, sun-dried tomatoes, olives, wilted greens & house vinaigrette

ANTIPASTO mixed greens, cured meats, feta cheese, shaved red onion, heirloom cherry tomatoes, organic baby spinach, olives, & sun-dried with a creamy Italian dressing

CAESAR PASTA SALAD bowtie pasta, chopped romaine, shaved parmesan, tomatoes. toasted breadcrumbs with caesar dressing

SEASONAL COUSCOUS marinated couscous & fresh mozzarella, raw seasonal squashes, heirloom cherry tomatoes, diced English cucumbers, with fresh citrus juices & herbs

PESTO VEGETABLE SALAD pesto marinated squashes & green beans, toasted almonds, hazelnuts & cashews, spring shallots, tossed with your choice of gnocchi or penne pasta

STRAWBERRY WATERMELON SALAD agave dressing, cracked black pepper, mint & basil

GRILLED PEACH & HEIRLOOM TOMATO SALAD local peaches, heirloom tomatoes, white balsamic, goat cheese crumble & toasted pine nuts
+ seasonal

SOUP DU JOUR: Chicken Noodle | Tomato Basil | Vegetable Minestrone | Cream of Parsnip

DESSERTS ~ Choice of (1)

+ GF Carrot Cake & Cookie Option ($3pp) +

Chocolate Caramel Cake ~ sliced ~ gf
Carrot Cake with Vanilla Bean Cream Cheese Icing ~ sliced
Cheesecake Bites
Blueberry Beignets
Fried Croissants: cinnamon sugar with glazed berries
Lemon Squares
Chocolate Chunk Gourmet Cookies ~ Large
Assorted Cookie Platter