

RAMONA'S TABLE

616-459-8500

2232 Wealthy St SE
East Grand Rapids, Mi. 49506

www.ramonastable.com

SPECIAL EVENTS MENU

APPETIZERS

Asian Fried Chicken

Lightly breaded, seasoned and pan-fried to a golden brown.
Served with an Asian glaze- \$2.75 each

Homemade Sweet Potato and Beet Chips

Served with an Indian inspired Tandoori dip- \$39.00

Marinated Mozzarella

Fresh Buffalo Mozzarella marinated in herbed olive oil, topped with
Sundried tomato and served on a fresh Rosemary skewer- \$1.30 each

Prosciutto Wrapped Shrimp

Jumbo grilled shrimp wrapped in imported Prosciutto.
Served with Mango Chutney- \$2.75 each

Fruit Tray- \$2.59 per person

Lamb Pops

Served with Mint Chutney- \$3.35 each

APPETIZERS CONTINUED

Shrimp Cocktail

Served with tomatillo-horseradish sauce or Green Goddess Dressing
\$2.75 each

Ramona's Signature Boursin Cheese Bruschetta- \$2.69 each

Seafood Stuffed Mushrooms- \$2.35 each

Meatball Sliders- \$1.25 each

Shrimp Skewers- \$6.75 each

Stuffed Cherry Tomatoes- \$1.89 each

Chicken Satay- \$2.25 each

Seared Ahi Tuna

Served on English cucumber slices- \$3.00 each

Fresh Goat Cheese Marbles

Rolled in toasted pecans- \$1.79 each

Assorted Mini Baguette Sandwiches- \$3.00 each

Crab Cakes- \$6.25 each

Chipotle Bbq Meatballs- \$1.00 each

APPETIZERS CONTINUED

Thai Lettuce Cups- \$ 1.75 each

Watermelon Balls with Balsamic Glaze- 75¢ each

Homemade Hummus and Chips- \$39.00

Fig Jam and Goat Cheese Crostini- \$2.65 each

Prosciutto Wrapped Melon Balls- \$2.25

Feta Custard Phyllo Cups- \$ 1.00 each

SALADS

Wild Mixed Greens Strawberry Salad- serves 10-12

Tender mixed greens, Candied walnuts, fresh strawberries and Crumbled Bleu Cheese. Served with a fresh Strawberry Vinaigrette- \$29.99

Caprese Salad on a Stick

Fresh grape tomatoes and Buffalo Mozzarella cheese with a Sweet Balsamic Glaze- \$1.75 each

Wild Mixed Greens Salad- serves 10-12

Tender mixed greens, shredded carrots, cucumber slices, red onions, tomatoes and croutons. Served with Balsamic Vinaigrette- \$27.99

Harvest Salad- serves 10-12

Cranberries, toasted almonds and Goat cheese on a bed of Wild mixed greens topped with a Honey-Lemon Vinaigrette- \$45.00

Harvest Salad Cups

Served with Greek Goddess Dressing- \$2.00 each

Fruit Salad- \$1.99 per person

FRESH GOURMET SALADS - \$ 1.99 per person

** FRESH PREMIUM SALADS \$ 2.25 per person

Fresh Pasta Salad

Orzo and Vegetable Salad

Tabbouleh Salad**

Thai Cucumber Salad

Roasted Corn Salad

Almond Broccoli Salad**

Black Eye Pea and Barley Salad

Confetti Slaw

Cheese Tortellini in Basil Pesto**

Raisin Carrot Apple Slaw

Wheatberry Salad**

ENTREES - price includes choice of two sides

Beef Tenderloin

Succulent Beef Tenderloin served with a rich Demi-Glaze
\$16.25 per person

Pretzel Encrusted Chicken Breast- \$13.99 per person

Marinated Flank Steak

Served with a Merlot Gravy- \$16.25 per person

Cherry Glazed Cornish Hens with Dried Cherry Stuffing
\$14.50

Roasted Pork with Dried Fruit Stuffing

Served with a Madeira Wine Sauce- \$15.25

Orange Ginger Glazed Salmon Filet- \$20.25

**Chicken Breast Stuffed with Greens, Exotic Mushrooms, Sundried
Tomatoes and Brie Cheese-** \$19.95

Sweet Balsamic Chicken

Lightly seasoned Chicken Breast pan seared in a Balsamic reduction,
topped with Italian Spiced Ham and freshly grated Parmesan
Cheese- \$19.95

SIDES A LA CARTE \$1.99 per person

Wild Rice

Roasted Redskin Potatoes

Mini Twice-Baked Potatoes

Mashed Potatoes

Whipped Sweet Potatoes

Roasted Rainbow Root Vegetables

Roasted Vegetables

Marinated Green Beans

Greens with Sweet Onions and Pancetta

Sauteed Brussel Sprouts with Bacon Crisps

Roasted Cherry Tomatoes

Creamed Corn off the Cob (minimum 20 people)

Dinner Rolls

DESSERTS

Strawberry Shortcake Martinis- \$2.25 each

Snow Blizzard Cupcakes- \$2.89 each

Brownie Bar- \$3.95 per person

Petit Strawberry Shortcake- \$2.25 each

Mini Cupcakes- \$1.25 each

Mini Tiramisu- \$3.25 each

Lemon-Blueberry Cake with Cream Cheese Frosting- \$1.95 per person

Vanilla Mousse and Spring Fruit Mini Parfaits- \$2.25 each

Strawberry Shortcake Mini Parfaits- \$2.25 each

Bananas Foster- \$3.95 per person

Cherry or Peach Jubilee- \$3.95 per person

Strawberries stuffed with Sweetened Cream Cheese- market price

FAMILY STYLE MENU

\$14.99

Choice of 3 Entrees, 1 starch and 1 vegetable
salad, rolls and butter

Pan Fried Chicken

Roast Beef

Mostacoli and Sausage

Meat Loaf

Salisbury Steak

Mashed Potatoes

Toasted Almond Rice

Corn

Green Beans

Carrots