

Starters – (\$5/pp per item if additional added)

Boneless Chicken Wings - Sweet Chili, BBQ, or Buffalo

Bruschetta - Roma tomatoes with garlic, red onion & basil on a crostini drizzled with balsamic glaze

Southwest Quesadilla Cornucopias – A spicy blend of smoked chicken, Monterey jack cheese and cilantro rolled in a flour tortilla

Italian Sausage Stuffed Mushrooms - Mushroom stuffed with zesty Italian sausage, cheese, and Italian spices

Spanakopita – Spinach, feta cheese, and herbs folded into phyllo dough

Boards & Spreads -

Garden Vegetable Crudités Display - Crisp vegetable spears with homemade ranch (\$5/pp if additional)

Imported Cheese Display – Various imported cheeses with crackers, crisp flatbreads and clusters of grapes (\$7/pp added if additional)

Seasonal Fresh Fruit Display - Fresh mix of melons, and berries with a sweet vanilla yogurt dip (\$6/pp added if additional)

Shrimp Cocktail – Lemon poached red-tailed shrimp with cocktail sauce (add \$3/pp++) (\$9/pp added if additional)

Hummus Trio – Trio of flavored hummus featuring original, roasted red pepper & spinach with pita chips, flatbread crackers. Accompanied by cucumber, carrots, celery and colorful bell peppers (\$7/pp added if additional)

Mingling Food Bars – (Select one from this tier)

Le French Fry Bar – Fresh Hot Seasoned French Fries with warm nacho cheese, ketchup, Chipotle Ranch, Ranch, Grated Parmesan Cheese, Crumbled Bacon & Hot Sauce (\$8/pp added if additional)

House Tortilla Chips, Queso Dip & Salsa Bar – A variety of salsa ranging from medium to hot & cheesy queso cheese with toasted corn chips (\$7/pp added if additional)

Pretzel Bites + Beer Cheese - (\$8/pp added if additional)

House made Cajun Kettle Chip with French Onion Dip - Blackened Seasoned (\$6/pp added if additional)



Forrest D. Deming

Chicken Entree Selection:

Chicken Marsala – Seared chicken breast topped with our signature marsala sauce and fragrant sauteed mushrooms

Chicken Piccata – Seared chicken breast with lemon butter sauce and capers

Chicken Parmesan – Tender baked chicken breast, smothered in our house-made marinara and topped with mozzarella cheese

Lemon Herb Chicken – Chicken breast marinated in a blend of citrus herbs & spices, topped with a bechamel sauce

Buttermilk Fried Chicken – tender chicken dipped in a flavorful buttermilk batter



Seafood Entree Selection:

Alaskan Salmon – Seared Alaskan salmon topped with citrus beurre blanc or Asian glaze (add \$4/pp)

Blackened Catfish Filets - Dusted with Cajun Seasoning and served with Creole Sauce

Beef Entree Selection:

Marinated Flank Steak – Tender marinated flank steak, grilled to perfection with red wine demi sauce

Braised Pot Roast – Tender Braised Pot Roast in Red Wine Sauce (add \$6/pp)

Prime Rib Carving Station – Savory garlic & rosemary prime rib carved exclusively for your guests, served with au jus & creamy horseradish (add \$10/pp)



Pork Entree Selection:

Herb Roasted Pork Loin – Slow roasted in a Honey Garlic Sauce

St. Louis Style Pork Ribs – Rubbed with Chef's signature dry rub and brushed with our sweet and tangy house made BBQ sauce.

Vegetarian Entrée Selection:

Fettuccini Alfredo, Vegetable Pasta Primavera, Basil Marinara Cheese Ravioli

Entrees

Southwest Flare Selection:

Choice of 1 Enchilada – Cheese, Green Chile Chicken, Red Chile Beef

Choice of Taco Bar OR Fajita Bar – Choice of 1 meat – Carne Asada, Chicken, Carnitas

Includes flour tortillas, shredded lettuce, diced tomatoes, diced onion, sliced jalapeno, salsa, cilantro, shredded cheese, sour cream, Authentic Spanish Rice, Frijoles Ala Charra, and Elote

Accompaniments

Select 1 of each category:

Bread - Italian Style Breadsticks OR Artisan Rolls

Salad – Classic Caesar OR Mixed Baby Green House with 2 dressings

Side – Rosemary Roasted Potatoes, Garlic Whipped Potatoes, Wild Rice with Cranberry & Almonds, Cheesy Au Gratin Potatoes, Parmesan Risotto, Deluxe Mac & Cheese

Vegetable – Green Beans Almondine, Squash Medley, Buttery Corn Cobettes, California Vegetable Medley

**~ Plated Dinners (add +6/pp) ~
(60 guest maximum)**

All Dinners include: Salad, Bread, 1 Side, 1 Vegetable, Coffee, Iced Tea, Lemonade & Iced Water





Bar Packages:

Package 1

Domestic + Import Beer, House Wine, Soft Drinks

\$21 per person - 1 hour

Add \$10 for each additional hour, up to three hours.

Package 2

Domestic + Import Beer, Well Cocktails, House Wine, Soft Drinks

\$24 per person - 1 hour

Add \$12 for each additional hour, up to three hours.

Package 3

Domestic + Import Beer, Call Cocktails, House Wine, Soft Drinks

\$26 per person - 1 hour

Add \$13 for each additional hour, up to three hours.

Call Brands:

Smirnoff, Three Olives, (includes flavored vodka), Tranqueray, Beefeater, Sailor Jerry, Seagram's 7, Jose Cuervo (silver or gold), Jim Bean, Dewar's, JW Red

Package 4

Domestic + Import Beer, Premium Cocktails, House Wine, Soft Drinks

\$28 per person - 1 hour

Add \$14 for each additional hour, up to three hours.

Premium Brands:

Grey Goose, Bombay Sapphire, Captain Morgan, Bacardi, Jose Cuervo (1800, Traditional, Reposado), Cointreau, Jack Daniels, Jameson, Maker's Mark, Crown Royal, Glenlivet, Glenfiddich

Non Alcoholic Drinks

Unlimited Soft Drinks - Pepsi Products

\$3 per person

Hot Chocolate Bar - Enjoy with Whipped Cream and Marshmallows

\$3 per person

Infusion Bar - (choose 2) Watermelon, Very Berry, Lemon Lime, Orange Mint

\$3 per person

Got a Sweet Tooth?

Ask us about our Dessert Station - Perfect for any occasion!

A Dessert Station can be added to all of our menus!

3 Choices: \$9.00 per person

4 Choices: \$10.50 per person

Options:

Homemade Cookies

Chocolate Dipped Pound Cake

Mini Cannoli's

Mini Cheesecakes

Dessert Shooters - variety of flavors

Flavored Dessert Bars

(Lemon, Caramel-Chocolate, Caramel Apple, Chocolate Raspberry)

Planning on Having a Rehearsal Dinner?

~ Rehearsal Dinner Packages ~

(all served with coffee, iced tea, lemonade & iced water)

"Let's Get This Party Started"

Your Choice of Starters, Boards & Spreads,
or Mingling Foods

\$35/pp++ (minimum)

\$30/pp++ if wedding is booked at RMRCC

(20 guest minimum)

"Let's Eat!"

2 Entrée Selection - Buffet OR Plated -
1 side, 1 vegetable, 1 salad, 1 bread option

\$42/pp++

\$36/pp++ if wedding is booked at RMRCC

(20 guest minimum)

"You & Me"

Choice of 2 Stations

RMRCC Flatbread Bar - Your choice of Supreme, Pepperoni or Margherita

Taco Bar - Flour tortillas, shredded lettuce, diced onion, sliced jalapeno, salsa, cilantro, shredded cheese, sour cream, Authentic Spanish Rice

Choice of 1 meat: Carne Asada or Chicken

Pasta Bar - Classic Caesar Salad, Italian Breadsticks

Choice of 2 Pastas - Fettuccini Alfredo, Vegetable Pasta Primavera, Basil Marinara Cheese Ravioli

\$45/pp++

\$39/pp++ if wedding is booked at RMRCC

(30 guest minimum)

At Red Mountain Ranch. we strive for excellence...

We understand how stressful choosing a venue can be, so here's some words from our past couples to help ease your mind...

"We had our wedding here! My husband and I recently has our wedding at Red Mountain Ranch Country Club. They offer an all-inclusive package with many different options for food, as well as flowers, DJ and photographer services, and both a bridal and groom suite. One of our guests had celiac disease, and the Chef personally made her a separate meal and brought it out to her himself. Jovanka, the Wedding Coordinator, was awesome! She made sure everything ran smoothly and worked with us when we wanted to slightly change the order we did our reception events." *Rebekah & Nick B, Married 4/30/2022*

"Professional all the way through. Best venue for the price! We spent so little that we were able to include the venues preferred DJ, Photographer, and Florist for the price of most venues. Jovanka (our wedding coordinator) made or day stress free and easy going, and made sure me and my wife knew what to do and where to go. Not even to mention how gorgeous the views were. Definitely the place for your wedding!" *Robert V, Married on 9/02/2022*

"Absolutely amazing. Such an amazing venue! Beautiful ceremony and reception. Gorgeous views. The recommended vendors were all so great and made the planning a one stop shop. The wedding coordinator, Jovanka, was fantastic, very helpful with answering all question, very quick responses with emails. She made our experience very smooth. The staff was great as well. Delicious food! Highly recommend!" *Amber G, Married 11/12/2022*

