



## Ranch Steakhouse Catering

Welcome! We look forward to working with you on your special event.

With Ranch Steakhouse Catering, you can expect the same quality food and hospitality that you've enjoyed at our restaurant.

For our catered events, we've created a number of set menus to meet our guest's individual needs. From wedding rehearsals to sales seminars, from cocktail parties to football celebrations, we've created customized menus to fit every occasion. Our price per person also includes basic china, silver, glassware and linen, making it easier for you to budget when you get your proposal.

With our emphasis on hospitality, we take our responsibilities as professionals very seriously and have experts available to assist you in the details for your event. Our event coordinators can also assist with many extras like, specialty linens, flowers, ice sculptures and AV.

Our catering services must be reserved and a contract with credit card number is required within 48 hours of booking. This contract is designed to prevent overbooking and protect both parties, as well as providing written details of your event. Until your contract has been signed and received by Ranch Catering, services are considered "tentative."

Thank you again for inquiring with Ranch Steakhouse Catering and we look forward to the opportunity to provide you and your guests with great food, excellent service and hospitality...unbridled.

To check for availability or to set up a consultation with our event planner Alyssa Geddes please call us today (405) 755-3501.



## Ranch Steakhouse Catering

### Catering and Banquet Information

#### **Included Services**

Tea and water services included in full meal price  
Salt and pepper dispensers for each table  
China  
Silverware  
Glassware  
Basic White Napkin  
Basic White Table Cloth  
Uniformed servers  
Professional event coordination  
All kitchen items, serving equipment  
Printed menu for each guest place setting

#### **Extras**

Cake service 42.50 per guest (includes plate, fork and paper napkin)  
Specialty linens at market prices  
Coffee upon request (to include cup/saucer rental)  
Specialty china, glassware or silverware

**Optional Services** – Our preferred third party professional event coordinators can assist you with the following items through our preferred vendors.

Ice sculptures  
Chocolate fountains  
Photo booths  
Chair covers  
AV services  
Flowers  
Lighting  
Valet services  
Specialty Linens  
Bar services  
Many other services available

Set up and delivery fees will be added to all items coordinated through our third party coordinators



## Ranch Steakhouse Catering

### **Bar Service**

Domestic beer and house wine services, \$15.00 – \$20.00 for a three-hour event. Upgrade/change in wine options will result in additional charge. Ranch Steakhouse Catering does not offer full bar services, but we can coordinate our preferred third party vendor for you.

### **Payment**

*Signed contract*, credit card number and a 25% deposit will RSVP a catering date. 50% of the final balance is due 15 days prior to event date. All final balances will be paid 5 – 7 days prior to the event date. Any last minute changes or additional charges require immediate payment.

### **Cancellation Policy**

Cancellation 21 days prior to event date will be charged no fees. In the event of a cancellation 14 days prior to event, credit card on file will be charged 25% of the final balance. Cancellations within 5 days of event date or in the case of a no-show, credit card on file will be charged full balance.

### **Staff Uniforms**

Ranch Steakhouse Catering staff have a casual uniform and a formal uniform. Your event style will determine which uniform wait staff will wear.

### **Other Details**

Ranch Steakhouse Catering is available for lunch, dinner and cocktail events. We cater indoor events and outdoor events, in the home or in an event facility.

Catering staff requires 2 hours to set up prior to any event with a clean up time of 1 – 2 hours.

Ranch Steakhouse Catering and event coordinators should be given copies of all rental facility rules and regulations for any off-site event center 14 days prior to the event date.

Ranch Steakhouse Catering will be responsible for cleaning any area used by the Ranch Steakhouse Staff, but will not be responsible for general cleaning of event facility areas.

Ranch Steakhouse Catering and event coordinators should have a copy of all floor plans and delivery access information 15 days prior to event date.

Final headcount is due 15 days prior to your event. If your headcount changes within 10 guests, you may adjust your headcount 7 days prior to the event date.



## Ranch Steakhouse Catering

Each invoice will be charged tax plus 20% service fee on dinner/hors d'oeuvres service and 18% for lunch services.

There will be a 15% - 20% coordination fee applied to all third party vendor items coordinated.

### **Off-Site**

Ranch Steakhouse Catering's kitchen staff will setup kitchen prep/stage/service area/dump stations in accordance with information previously provided by catering client/facility management.

Ranch Steakhouse Catering wait staff will place linens, set table, set up wait station, in accordance with normal Ranch Steakhouse Catering procedures and within policy of facility.

### **Table Service**

Will replicate banquet service from Ranch Steakhouse, unless otherwise specified by host. Plated service includes plated service meals, with side dishes served Family Style. Using table sheets (when needed), captain's logs and evaluation sheets in the same manner to maintain communications between onsite servers/kitchen staff and management.

### **Wait Staff**

One per 10 guests for plated meals  
One per 25 guests for buffet meals  
Hors d'oeuvres only – based on party and food items  
Server Assistants – 1 per 20 – 50 guests  
Staffing fee is \$125 per wait staff needed

Guests will choose from one of the dinner menus offering all guests for the same items. This should be the standard operating procedure to maintain quality of service.

Exceptions can be made in the event that a bride/guest uses R.S.V.P. with entrée selections that allow for the chef to know the guests orders at least \_\_\_ days prior to the event date. In this case, wait staff would use waiter table sheets for serving.

### **Food Tastings**

Tastings can be arranged for guests who have a signed catering contract with Ranch Steakhouse Catering. Limit is 2 guests per tasting. All tastings will be booked between 1 p.m. and 3 p.m. Monday through Friday with available chef and coordinator. Tastings will be partial portions. Not all items are available for tastings, subject to availability/portion preparations.



## Ranch Steakhouse Catering

### Hors d'oeuvres

#### **Cocktail Crab Cakes**

Served with Remoulade Sauce

\$3 each

#### **Mini Truffle Baked Potatoes**

White Truffle oil, Crème France, Chives, Bacon

\$3 each

#### **Shrimp Cocktail**

Served with Cocktail and Remoulade Sauce

\$1.00 per Shrimp (4 per person)

#### **Tilapia Ceviche**

Lime Juice, Tomatoes, Jalapenos, Red Onion served with Tortilla Chips

\$4 per person

#### **Cheese Platter**

Chef choice of Cheese, served with Fresh Berries, Toast Rounds,  
Blueberry-port Reduction and Candied Walnuts

\$6 per person

#### **Artisan Meat Platter**

Chef choice of Meat, served with Kalamata Olives, Roasted Red Bell Peppers,  
Toast Rounds and Fire Roasted Tomato Salsa

\$7 per person

#### **Smoked Salmon**

Served with Diced Tomatoes, Diced Red Onion, Capers, Dill Crème Fraiche

\$7 per person

#### **Fresh Fruit Platter**

\$3 per person

#### **Vegetable Crudités**

\$4 per person



## Ranch Steakhouse Catering

### Catering Menu

\$39 per person with rentals

#### Salad

Spring Mix Salad

Shaved Carrots, Toasted Pepitas, Roasted Sweet Corn Vinaigrette

- or -

Wedge Salad

#### Main

Served with Vegetable Rice Pilaf & Brown Sugar Glazed Carrots

Choice of the following:

Premium Natural Beef

USDA Prime 5 oz. Tenderloin Filet

Finished with Red Wine Sauce

- or -

Fresh Market Seafood

- or -

Half Roasted Chicken

House blend spice rubbed, then oven roasted,

Finished with Red Wine Sauce

#### Dessert

Chocolate Mousse Cake

Served with Berry Sauce



## Ranch Steakhouse Catering

### Catering Menu

\$52 per person with rentals

#### Starter

Stuffed Mushrooms  
Stuffed with Bacon, Cream Cheese, Spinach  
Topped with melted Jack Cheese

#### Salad

Chopped House  
Diced Tomatoes, Cucumbers, Hearts of Palm and Crisp Bacon  
Tossed with Bleu Cheese Dressing  
Finished with Gorgonzola Crumbles  
- or -  
Spring Mix Salad  
Shaved Carrots, Toasted Pepitas, Roasted Sweet Corn Vinaigrette

#### Main

Served with Garlic Mashed Potatoes & Sautéed Green Beans with Bacon

Choice of the following:

USDA Prime 7 oz. Tenderloin Filet,  
Finished with Red Wine Sauce

- or -

Market Fresh Seafood

- or -

House blend spice rubbed, then oven roasted,  
Finished with Red Wine Sauce

#### Dessert

Chocolate Mousse Cake  
Served with Berry Sauce



## Ranch Steakhouse Catering

### Catering Menu

\$63 per person with rentals

#### Starter

Cocktail Crab Cakes

Served with Remoulade Sauce

#### Salad

Chopped House

Diced Tomatoes, Cucumbers, Hearts of Palm and Crisp Bacon

Tossed with Bleu Cheese Dressing

Finished with Gorgonzola Crumbles

- or -

Ranch Steakhouse Traditional Caesar

#### Main

Served with Garlic Mashed Potatoes & Blanched Asparagus

Finished with Veal Demiglaze

Choice of the following:

USDA Prime 10 oz. Tenderloin Filet,

Finished with Red Wine Sauce

- or -

Market Fresh Seafood

- or -

House blend spice rubbed, then oven roasted,

Finished with Red Wine Sauce

#### Dessert

Chocolate Mousse Cake

Served with Berry Sauce



## Ranch Steakhouse Catering

### Buffet Catering Menu

\$29 per person plus \$6 rental and linen

#### Salad

Chopped House

With Sliced Tomato and Sliced Onion

#### Entrée

USDA Premium Natural, Roasted Beef Tenderloin

Served with Garlic Mashed Potatoes & Glazed Carrots

#### Dessert

Chocolate Mousse Cake

Served with Berry Sauce

### Buffet Catering Menu

\$42 per person

#### Passed Hors d'oeuvres

Stuffed Mushrooms

#### Salad

Wedge Salad

With Sliced Tomato and Sliced Onion

#### Entrée

USDA Premium 7 oz. Natural, Roasted Beef Tenderloin

Served with Au Gratin Potatoes & Green Beans with Bacon

#### Dessert

Chocolate Mousse Cake

Served with Berry Sauce



## Ranch Steakhouse Catering

### Buffet Catering Menu

\$52 per person

#### Passed Hors d'oeuvres

Cocktail Crab Cakes  
With Remoulade Sauce

#### Salad

Wedge Salad  
With Sliced Tomato and Sliced Onion  
- or -  
Ranch Steakhouse Traditional Caesar

#### Entrée

USDA Premium 10 oz. Natural, Roasted Beef Tenderloin  
Served with Au Gratin Potatoes & Blanched Asparagus  
Finished with Red Wine Sauce

#### Dessert

Chocolate Mousse Cake  
Served with Fresh Berries and Sauce