

# Hors D'oeuvres

## From The Carvery

*(Carved by our Chef and served with assorted rolls and appropriate condiments)*

Whole Roasted Turkey (25 servings).....	\$105.00
Honey Glazed Pit Ham (50 servings).....	\$115.00
Herb Crusted Tenderloin of Beef (18 servings).....	\$165.00
Caribbean Scented Pork Loin (35 servings) .....	\$165.00
Pepper Crusted Top Round of Beef (60 servings) .....	\$215.00
Slow Roasted Prime Rib (30 servings).....	\$255.00

**\$60 Chef Attendance Fee**

## Chef Attended Stations

*(minimum 30 guests)*

Sushi Bar.....	\$6.95 per person
<i>Assorted hand rolls to include spicy tuna, shrimp tempura, California, and the "RMC" special salmon crunch roll, Served with pickled ginger, wasabi and soy sauce</i>	
Sautee Pasta.....	\$10.95 per person
<i>Selection of Shrimp, Chicken or Scallops, Sautéed with Penne or Cheese Tortellini, Served with a Traditional Marinara or Sherry Cream Sauce. To include Spinach, Mushrooms, Roasted Peppers, Garlic, Parmesan, Sun Dried Tomatoes and Fresh Herbs</i>	
Wok Station .....	\$11.95 per person
<i>Choice of Chicken, Pork Loin, Shrimp or Steak with Lo Mein Noodles or Jasmine Rice. To include Julienne Vegetables, Bean Sprouts, Bok Choy and Broccoli with Soy, Teriyaki or Sweet Chili Sauces</i>	

**All Chef attended stations are two hours in duration**

## Elegant Displays

*(approximately 100 guests per platter)*

Vegetable Crudités .....	\$280.00 per platter
<i>Assortment of Fresh Garden Vegetables to include Broccoli, Cauliflower, Green and Red Peppers, Yellow Squash, Zucchini, Celery and Carrots. Served with Assorted Dipping Sauces</i>	
Domestic Fruit and Cheese.....	\$325.00 per platter
<i>Served with Seasonal Melons, Pineapple and Strawberries and Gourmet Crackers</i>	
Marketplace .....	\$415.00 per platter
<i>Fresh Seasonal Fruit and Vegetables, Assorted Domestic Cheese, Freshly made spreads to include Spinach and Artichoke, Southwest Ranch and Boursin Cheese</i>	
Mediterranean Sampler .....	\$500.00 per platter
<i>Classic Assorted Deli Meats, Feta Cheese, Sharp Provolone, Marinated Vegetables, Tomato Basil, Served with Toasted Focaccia, Crispy Flat Bread and Gourmet Crackers</i>	
Treasures from the Sea.....	\$575.00 per platter
<i>Peal and Eat Shrimp, New Zealand Mussels, Scallops on Half Shell, Seafood Salad with Crab Meat</i>	

## Sweet Ending

Dolce Vita .....	\$4.25 per person
<i>Petit Fours, Mini Cheesecakes, Mini Eclairs, Chocolate Covered Strawberries</i>	

*All prices are subject to a 20% service charge as well as state and local taxes  
All prices and menu selections are subject to change*

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