



Catered by  
**RICKEY'S**  
**Breakfast Buffet Menu**

*All Breakfast Buffets are Served with  
Freshly Brewed Regular and Decaffeinated Coffee,  
And a Selection of Herbal, Green and Black Leaves Davidson's Organics® and Orange Juice*

**Continental Breakfast**

Assorted Fresh Local Bagels, Assorted Croissants and Assorted Muffins  
Whipped Butter and Whipped Cream Cheese  
Strawberry and Apricot Preserves  
**\$12.00 per person**

**Executive Continental Breakfast**

Assorted Fresh Local Bagels, Assorted Croissants and Assorted Muffins  
Whipped Butter and Whipped Cream Cheese  
Strawberry and Apricot Preserves  
Sliced Seasonal Fruits and Berries  
Granola with Assorted Yogurts  
**\$16.50 per person**

**Inn Marin Breakfast Buffet**

Assorted Fresh Local Bagels, Assorted Croissants and Assorted Muffins  
Whipped Butter and Whipped Cream Cheese  
Strawberry and Apricot Preserves  
Sliced Seasonal Fruits and Berries  
Assorted Yogurts with Granola Topping  
Scrambled Eggs with Chives  
Crisped Apple Wood Smoked Bacon  
Aidell's Chicken Apple Sausage  
Potatoes O'Brien  
**\$22.50 per person**

(25 Guest Minimum)

A 20% service charge & 8.75% tax will be added on all food & beverage items. Prices and menus are subject to change. Room Rental will apply. Items may be substituted based on seasonal availability.

## **Breakfast Enhancements**

**Assorted Donuts**

**\$3.00 each**

**Assorted Breakfast Danish or Bear Claws**

**\$3.50 each**

**Hard Boiled Eggs**

**\$3.50 each**

**Cheerios and Raisin Bran Dry Cereals**

With Whole Milk and Skim Milk

**\$5.00 per person**

**Assorted Yogurt and Granola Topping**

**\$5.00 per person**

**Broccoli or Ham Quiche**

**\$6.00 per person**

**Egg, Brie Cheese and Bacon Breakfast Croissant Sandwich**

**\$6.95 per person**

**Oatmeal, Cream of Wheat or Grits**

With Brown Sugar, Cinnamon and Raisins

**\$6.50 per person**

**Baked Tropical Fruit Crepes with Crème Anglaise**

**\$7.95 per person**

**Traditional Eggs Benedict**

Fresh Poached Egg and Canadian Bacon on a Toasted English Muffin

Topped with Hollandaise Sauce

**\$11.95 per person**

**Smoked Salmon Platter**

With Bermuda Onions, Chopped Eggs, Cucumbers, Capers,

Whipped Cream Cheese and Mini Bagels

**\$12.95 per person**

**Waffles Made to Order**

Blackberries, Raspberries, Strawberries, Mandarin Oranges, Sliced Peaches,

Bananas, Whipped Cream and Maple Syrup

**\$12.00 per person**

*Plus a \$95.00 Chef Attendant Fee for a One and a Half Hour Time Period*

*One Chef Recommended for Up to 40 Guests*

**Omelets Made to Order**

Eggs or Egg Whites (on Request), Ham, Bacon, Shredded Cheddar

and Jack Cheese, Green Onions, Tomatoes, Mushrooms,

Spinach, Bell Peppers and Bay Shrimp

**\$12.50 per person**

*Plus a \$95.00 Chef Attendant Fee for a One and a Half Hour Time Period*

*One Chef Recommended for Up to 40 Guests*



Catered by  
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## **Plated Breakfast Menu**

*All Plated Breakfasts (with the exception of "Bowl of Fresh Fruit") are Served with Baskets of Croissants and House Made Banana Bread, Freshly Brewed Regular and Decaffeinated Coffee, And a Selection of Herbal, Green and Black Leaves Davidson's Organics® and Orange Juice*

### **Bowl of Fresh Fruit**

Chopped Watermelon, Cantaloupe, Honeydew Melon and Fresh Berries

Served with a Muffin

**\$9.50 per person**

### **Cinnamon Roll French Toast**

A Rickey's Tradition Topped with Fresh Berries and

Served with Maple Syrup and Butter

**\$13.95 per person**

### **Rickey's All American Breakfast**

Fresh Scrambled Eggs, Potatoes O'Brien and a Choice of

Crisp Apple Wood Smoked Bacon or Breakfast Sausage

**\$14.95 per person**

### **Inn Marin Breakfast**

Sliced Smoked Salmon with Bermuda Onions, Chopped Eggs, Cucumbers and Capers

Served with a Fresh Bagel and Whipped Cream Cheese

**\$15.50 per person**

### **Tequila Sunrise**

Scrambled Eggs, Ranchero Chicken, Black Beans and Potatoes O'Brien

Served with Corn Tortillas, Salsa and Guacamole

**\$16.95 per person**

### **Rickey's Benedict**

Fresh Poached Eggs and Dungeness Crab Cakes atop Toasted English Muffins

with Rickey's Hollandaise Sauce and Potatoes O'Brien

**\$17.95 per person**

### **Steak and Eggs**

Grilled Flat Iron Steak with Tomato-Mushroom Ragout and Scrambled Eggs

Served with Potatoes O'Brien

**\$18.95 per person**

(25 Guest Minimum)

A 20% service charge & 8.75% tax will be added on all food & beverage items. Prices and menus are subject to change. Room Rental will apply. Items may be substituted based on seasonal availability.



Catered by  
**RICKEY'S**  
**Themed Break Menu**

**Take Me Out to the Ballpark**

Popcorn, Peanuts, Warm Soft Pretzels with Mustard and  
Tortilla Chips with Nacho Cheese and Jalapenos  
Assorted Soft Drinks and Iced Water

**\$10.50 per person**

**Sweet & Salty**

House Spiced Popcorn  
Sugared Walnuts  
Chocolate Covered Pretzels  
Salt Water Taffy  
Assorted Soft Drinks and Iced Water

**\$11.00 per person**

**Nostalgic Memories**

Locally Made Mini Cup Cakes  
An Assortment of Vintage Candies and Red Vines  
Izze's Sparkling Juices and Iced Water

**\$12.50 per person**

**The Cookie Jar**

Chocolate Chip, Peanut Butter, Sugar and Oatmeal Raisin Cookies,  
Brownies, Seasonal Whole Fresh Fruit,  
Whole Milk and Skim Milk

**\$12.50 per person**

**Taste of the Wine Country**

An Array of Soft and Hard Local and International Cheeses with Berries, Candied Nuts  
and Dried Fruits, Fig Jam, Sliced Baguettes and Specialty Crackers  
A Selection of Cured Meats Including Prosciutto, Salami, Italian Sausage and Smoked  
Duck Breast with Assorted Mustards and Caperberries  
Izze's Sparkling Juices and Iced Water

**\$20.50 per person**

(25 Guest Minimum)

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subject to change. Room Rental will apply. Items may be substituted based on seasonal availability.



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## RECEPTION MENU

### Cold Hors d' Oeuvres

\*Endive with Bleu Cheese, Dried Fig, Sugared Walnut and Honey Drizzle

Fresh Roma Tomato Bruschetta

Asparagus Wrapped with Prosciutto

Sesame Seared Ahi Tuna on Cucumber with Cilantro Vinaigrette

Asian Style Dungeness Crab Salad in Phyllo Cup

Strawberry Topped with Brie Cheese, Mandarin Orange and Honey Drizzle

**\$3.95 per piece**

Buffalo Mozzarella, Tomato and Basil with Balsamic Glaze on Sourdough Crouton

Mini Polenta Rounds Filled with Bay Shrimp Salad

Roast Yukon Gold Potatoes Filled with Sour Cream and Chives

Jumbo Shrimp Cocktail (Recommend Two Pieces Per Person)

**\$4.50 per piece**

\*Buffalo Mozzarella, Cherry Tomato and Fresh Basil Skewers with Balsamic Glaze

Smoked Salmon on Crostini with Dill Sour Cream

Chilled Seared Scallop on Polenta Round with Herbed Sour Cream and Caviar

Artichoke Bottom with Dungeness Crab Salad and Red Pepper

**\$4.95 per piece**

### Hot Hors d' Oeuvres

\* Foraged Mushroom Tartlet

Cheese Quesadillas with Tomato Salsa and Guacamole

Marinated Chicken Skewers with Thai Chili Sauce

Roast Yukon Gold Potatoes Stuffed with Bacon and Cheddar Cheese

Vegetable Spring Rolls with Thai Chili Sauce

**\$3.95 per piece**

Ratatouille and Parmesan Cheese Stuffed Mushrooms

Mini Beef Sliders with Chipotle Aioli and Cheddar Cheese

Mini Flat Bread Pizza Squares (Hawaiian, Margherita, Pepperoni & Three Cheese)

**\$4.95 per piece**

Filet Mignon and Polenta Skewers with Rickey's Demi Glace

Jalapeno Shrimp with Tomato Salsa

New Zealand Baby Lamb Chops with Rosemary Demi

Bacon Wrapped Shrimp

Mini Dungeness Crab Cakes with Mustard Sabayon

**\$5.95 per piece**

(25 Guest Minimum) "\*" Denotes item not available for less than 25 people  
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## RECEPTION MENU (CONTINUED)

### Specialty Reception Displays

#### Fresh Seasonal Fruit Platter

An Assortment of Cantaloupe, Pineapple, Watermelon and Assorted Berries  
with Yogurt Dipping Sauce

**\$9.95 per person**

#### Fresh Vegetable Crudité's

A Display of Broccoli, Cauliflower, Cherry Tomatoes, Cucumber, Carrots and Celery with Cajun  
Buttermilk Dip

**\$8.95 per person**

#### Grilled Vegetable Platter

An Assortment of Vegetables to include Zucchini, Yellow Squash, Eggplant, Baby Carrots,  
Asparagus, Fennel, Artichokes and Red Peppers with Spicy Tartar

**\$9.95 per person**

#### Italian Meat Platter

Prosciutto, Capicola, Salami, Italian Sausage and Smoked Duck Breast with Crostini,  
Assorted Mustards and Caperberries

**\$12.95 per person**

#### Brie En Croute

Topped with Orange Marmalade, Dried Cranberries and Walnuts then Wrapped in Puff Pastry  
and Baked Until Crispy. Served with Herbed Crostini

**\$150.00 each** (Serves Approximately 20 people)

#### Artisanal Cheese Display

An Array of Soft and Hard Local and International Cheeses with Berries, Candied Nuts and Dried  
Fruits. Served with Fig Jam, Sliced Baguettes and Specialty Crackers

**\$14.95 per person**

#### \*Mashed Potato Bar

Truffle Whipped, Sweet Mashed and Yukon Gold Garlic Mashed Potatoes with Self-Serve  
Condiments to Include: Smoked Duck Breast, Chopped Bacon, Black Olives, Green Onions, Red  
Onions, Cheddar Cheese, Marshmallows and Sour Cream

**\$12.95 per person**

#### \*Sushi Station

Four Pieces per person of Fresh Sushi, Sashimi, and California Rolls with Tamari, Wasabi,  
Pickled Ginger and Edamame

**\$19.95 per person**

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## **RECEPTION MENU (CONTINUED)**

### **Action Stations**

These Stations are Designed to Compliment your Hors d' Oeuvres Selections or Reception Stations.

*A \$95.00 Chef Attendant Fee for a One and a Half Hour Period Applies to Each Station*

#### **Risotto Station**

Uniformed Chef Preparing Risotto to Order

Condiments to include Fresh Basil, Tomatoes, Shiitake Mushrooms, Pine Nuts, Green Peas, Grilled Chicken, Smoked Salmon and Bay Shrimp

**\$12.00 per person**

#### **Macaroni N' Cheese Station**

Uniformed Chef Mixing Mac n' Cheese to Order

Condiments to include Smoked Duck Breast, Green Onions, Shiitake Mushrooms, Black Olives, Bacon, Grilled Chicken, Bay Shrimp, Roast Red Pepper and Bleu Cheese Crumbles

**\$12.50 per person**

### **Carving Stations**

All Carving Stations Include Silver Dollar Rolls, Sour Cream, Mayonnaise and Mustard

#### **Beef Tri Tip**

With BBQ Sauce and Horseradish Cream

**\$48.00 each** (Serves Approximately 8 people)

#### **Roast Tenderloin of Beef**

With Rickey's Demi Glace and Horseradish Cream

**\$275.00 each** (Serves Approximately 18 people)

#### **Salmon en Croute**

Topped with Spinach and Mushrooms, Wrapped in Puff Pastry and Baked Until Crispy. With Dill Mustard Cream Sauce

**\$180.00 each** (Serves Approximately 15 people)

#### **Whole Roast Turkey**

With Fresh Cranberry Sauce and Turkey Gravy

**\$280.00 each** (Serves Approximately 35 people)

#### **Smoked Prime Rib**

With Rickey's Demi Glace and Horseradish Cream

**\$450.00 each** (Serves Approximately 20 people)

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Catered by  
**RICKEY'S**  
**Buffet Menu**

*All Buffets are Served with Freshly Brewed Regular and Decaffeinated Coffee,  
And a Selection of Herbal, Green and Black Leaves Davidson's Organics®*

**Rickey's Garden Buffet**

House Made Cornbread or Sourdough Bread Baskets and Butter

(Choose One Salad)

Rickey's House Salad

Baby Greens, Cherry Tomatoes, Cucumber, Carrots and Italian Vinaigrette

Caesar Salad

Chopped Romaine Lettuce, Caesar Dressing, House Made Garlic Croutons and  
Parmesan Cheese

Baby Spinach Salad

Shiitake Mushrooms, Pickled Red Onions, Blue Cheese and  
Balsamic Vinaigrette

(Choose Two Entrees)

Grilled Marinated Chicken Breast with Basil Parmesan Sauce

Pan Seared Chicken Breast with Creamy Marsala Mushroom Sauce

BBQ Tri Tips of Beef

Grilled Flat Iron Steak with Green Peppercorn Jus

Roast Pork Loin with Pork Apple Jus

Grilled Salmon with Lemon Dill Buerre Blanc

Baked Ling Cod with Tomato Cream Sauce

(Choose Two Sides)

Yukon Gold Smashed Potatoes

Rice Pilaf

Roasted Yukon Gold Potatoes

Parmesan Polenta

Macaroni and Cheese

Sautéed Green Beans with Red Onions

Sautéed Squash Medley with Peppers and Onions

Sautéed Spinach and Swiss Chard

An Assortment of Mini Cheese Cakes and Mini French Style Pastries

**Lunch- \$29.00 per person**

**Dinner- \$38.00 per person**

Each Additional Side or Salad is \$4.00 per person

Each Additional Entrée is \$7.00 per person

(25 Guest Minimum)

A 20% service charge & 8.75% tax will be added on all food & beverage items. Prices and menus are subject to change. Room Rental will apply. Items may be substituted based on seasonal availability.





Catered by  
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## **Buffet Menu (continued)**

*All Buffets are Served with Freshly Brewed Regular and Decaffeinated Coffee,  
And a Selection of Herbal, Green and Black Leaves Davidson's Organics®*

### **Rickey's Magnolia Buffet**

House Made Cornbread or Sourdough Bread Baskets and Butter

(Choose Two Salads)

Rickey's House Salad

Baby Greens, Cherry Tomatoes, Cucumber, Carrots and Italian Vinaigrette

Chopped Romaine

Caesar Dressing, House Made Garlic Croutons and Parmesan Cheese

Baby Spinach Salad

Shiitake Mushrooms, Pickled Red Onions, Blue Cheese and  
Balsamic Vinaigrette

Arugula, Frisee and Butter Lettuce Salad

Prosciutto, Goat Cheese, Candied Walnuts, Strawberries and Honey Mustard  
Vinaigrette

(Choose Three Entrees)

Grilled Marinated Chicken Breast with Basil Parmesan Sauce

Pan Seared Chicken Breast with Creamy Marsala Mushroom Sauce

BBQ Tri Tips of Beef

Grilled Flat Iron Steak with Green Peppercorn Jus

Roast Pork Loin with Pork Apple Jus

Grilled Salmon with Lemon Dill Buerre Blanc

Baked Sea Bass with Tomato Cream Sauce

(Choose Three Sides)

Yukon Gold Smashed Potatoes

Rice Pilaf

Roasted Yukon Gold Potatoes

Au Gratin Potatoes

Parmesan Polenta

Macaroni and Cheese

Mushroom Risotto

Sautéed Green Beans with Red Onions

Sautéed Squash Medley with Peppers and Onions

Sautéed Spinach and Swiss Chard

Asparagus, Baby Carrots and Baby Yellow Squash

An Assortment of Mini Cheese Cakes, Mini French Style Pastries and Petits Fours

**Lunch- \$38.00 per person**

**Dinner- \$48.00 per person**

(25 Guest Minimum)

A 20% service charge & 8.75% tax will be added on all food & beverage items. Prices and menus are subject to change. Room Rental will apply. Items may be substituted based on seasonal availability.



Catered by  
**RICKEY'S**  
**Themed Buffets**

*All Buffets are Served with Freshly Brewed Regular and Decaffeinated Coffee,  
And a Selection of Herbal, Green and Black Leaves Davidson's Organics®*

**Taste of the Mediterranean**

Spiced Lentil Soup

Salad of Romaine and Iceberg Lettuces, Tomatoes, Cucumbers, Kalamata Olives, Feta  
Cheese and Pepperoncini

Pita Bread with Tzatziki, Hummus and Tabbouleh

Grilled Salmon with Olive Caper Tapenade and Pernod Cream Sauce

Mediterranean Style Grilled Chicken Breast with Tomatoes, Onions and Peppers

Lemon Scented Orzo with Zucchini

Mini Baklava and Mini Lemon Tarts

**Lunch- \$29.00 per person**

**Dinner- \$40.00 per person**

**Italian Buffet**

Italian Wedding Soup

Rustic Caesar Salad with Garlic Croutons and Parmesan Cheese

Sliced Tomatoes and Buffalo Mozzarella with Balsamic Glaze and Basil

Chicken Parmesan

Italian Herbed Salmon with Sautéed Onions, Tomatoes and Saffron Cream

Wild Mushroom Risotto

Sautéed Squash Medley with Red Onions

Focaccia Bread

Mini Tiramisu and Mini Cannoli

**Lunch- \$29.00 per person**

**Dinner- \$38.00 per person**

**Southern Hospitality**

Iceberg Lettuce with Bacon, Tomatoes and Bleu Cheese Dressing

Cole Slaw

Blackened Catfish with Creole Cream Sauce

Pulled Pork with Carolina Red and Yellow BBQ Sauces

Baked Four Cheese Macaroni

Sautéed Green Beans with Onions and Butter

Rickey's Corn Bread with Whipped Honey Butter

Mini Red Velvet Cup Cakes and Mini Pecan Tarts

**Lunch- \$29.00 per person**

**Dinner- \$40.00 per person**

(25 Guest Minimum- Can Minimize Menu for Smaller Groups)

A 20% service charge & 8.75% tax will be added on all food & beverage items. Prices and menus are subject to change. Room Rental will apply. Items may be substituted based on seasonal availability.



Catered by  
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## **Themed Buffets (continued)**

*All Buffets are Served with Freshly Brewed Regular and Decaffeinated Coffee,  
And a Selection of Herbal, Green and Black Leaves Davidson's Organics®*

### **The Pacific Rim**

Asian Noodle Salad with Julienne Vegetables

Seaweed Salad with Sesame Seeds

Vegetable Spring Rolls

Sweet and Sour Pork

Sesame Soy Steamed Tilapia

Steamed Jasmine Rice and Ginger Spiced Chinese Long Beans

Fortune Cookies and Rice Pudding

**Lunch- \$29.00 per person**

**Dinner- \$45.00 per person**

### **Mission Street Buffet**

Baja Beef Vegetable Soup

Chopped Romaine with Tomatoes, Pickled Onions, Mixed Cheese and Cilantro Dressing

Pickled Carrots with Onions and Jalapenos

Tortilla Chips with Guacamole, Salsa and Sour Cream

Shredded Pork Carnitas and Chicken Fajitas

Flour Tortillas and Corn Tortillas

Spanish Rice and Black Beans

Banana Bread Pudding

**Lunch- \$29.00 per person**

**Dinner- \$40.00 per person**

### **Deli Buffet**

Chicken Noodle Soup

Baby Greens, Cherry Tomatoes, Cucumber, Carrots and Italian Vinaigrette

Penne Primavera Salad

Roast Turkey, Roast Beef and Salami Meat Platter

Sliced Swiss, Monterey Jack and Cheddar Cheeses

Lettuce, Tomatoes, Onions and Dill Pickles

Mayonnaise, Dijon Mustard and Horseradish Cream

Sliced Sourdough and Wheat Bread

Potato Chips

Assorted Mini Cheese Cakes and Mini French Style Pastries

**Lunch Only- \$35.00 per person**

(25 Guest Minimum- Can Minimize Menu for Smaller Groups)

A 20% service charge & 8.75% tax will be added on all food & beverage items. Prices and menus are subject to change. Room Rental will apply. Items may be substituted based on seasonal availability.



Catered by  
**RICKEY'S**  
**PLATED MENU**

*All plated meal prices are for a three course meal (salad, entrée and dessert).*

*All plated entrees are served with Freshly Baked Corn Bread or Sour Dough Bread Baskets with Butter,  
Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Herbal, Green and Black Leaves Davidson's Organics®*

**SOUP OR SALAD**

*Please choose one:*

**Smoked California Vegetable Soup**

Cumin Scented Sautéed Vegetables in a Tomato and Chipotle Broth

**Cream of Asparagus Soup**

**Rickey's Salmon Bisque**

**Add \$2.50**

**Rickey's House Salad**

Baby Greens, Cherry Tomatoes, Cucumber, Carrots and Italian Vinaigrette Dressing

**Caesar Salad**

Chopped Romaine Lettuce, Caesar Dressing, Garlic Croutons and Parmesan Cheese

**Iceberg Lettuce Wedge Salad**

Wedge of Butter Lettuce, Cherry Tomatoes, Chopped Bacon, Crumbled Bleu Cheese  
and Bleu Cheese Dressing

**Spinach Salad**

Baby Spinach with Shiitake Mushrooms, Pickled Red Onions, Blue Cheese and  
Bacon Balsamic Vinaigrette

**Asparagus Salad**

Baby Greens, Asparagus, Prosciutto and Cherry Tomatoes Drizzled with Honey Poppy Dressing

**Add \$3.50**

(25 GUEST MINIMUM)

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Catered by  
**RICKEY'S**  
**PLATED MENU (CONTINUED)**

**ENTRÉE'S**

*Please pre- select two entrée choices (Ask about Combination Plates!)*

*Final quantities of each entrée are due 1 week prior to your event*

*All entrees (excluding vegetarian entrees) are served with Chef's choice of vegetables*

**Grilled Salmon**

Fresh Salmon Grilled and Served with Roast Yukon Gold Potatoes and Saffron Cream Sauce  
**Lunch \$28.00 - Dinner \$38.00**

**Grilled Mahi Mahi**

With Coconut Cream Sauce, Pineapple Rice and Tropical Fruit Salsa  
**Lunch \$29.50 - Dinner \$39.50**

**Sesame Seared Ahi Tuna**

Seared Rare with Cilantro Vinaigrette, Plum Sauce, Jasmine Rice and Crisped Won Tons  
**\$38.95**

**Pan Seared Chermoula Crusted Sea Bass**

Served with Saffron Risotto, Kalamata-Caper-Pepper Relish and Cabernet Infused Fish Fume  
**Lunch \$30.95 - Dinner \$40.95**

**Grilled Chicken Breast**

With Sautéed Shallots and Mushrooms, Buerre Blanc and Roast Yukon Potatoes  
**Lunch \$26.95 - Dinner \$36.95**

**Baked Breast of Chicken**

Stuffed with Fontina Cheese and Prosciutto and Served with Basil Parmesan Sauce and Risotto  
**\$36.95**

**Grilled Korean Style "Kalbi" Pork Chop**

Marinated Pork Chop Served with Jasmine Rice and Tamari-Hoisin-Thai Chili Sauce.  
**\$35.50**

**Grilled Flat Iron Steak**

With Mashed Potatoes, Rickey's Demi Glace and Crisped Onions  
**Lunch \$27.95 - Dinner \$37.95**

**Grilled New York Steak**

Served with Yukon Gold Garlic Mashed Potatoes, Crisped Onions and Herbed Butter  
**Lunch \$28.95 - Dinner \$39.95**

**Rickey's Bacon Crusted Filet Mignon**

Seared and Topped with Dijon Mustard and Chopped Bacon. Served with Yukon Gold Garlic Mashed Potatoes, Crisped Onions and Rickey's Demi Glace  
**Lunch \$32.50 - Dinner \$42.95**

**Petite Filet Mignon and Grilled Jumbo Shrimp**

With Yukon Gold Mashed Potatoes, Crisped Onions, Rickey's Demi Glace and Herbed Buerre Blanc  
**\$44.95**

(25 GUEST MINIMUM)

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**PLATED MENU (CONTINUED)**

**VEGETARIAN ENTRÉE'S**

**Vegetable Risotto**

Creamy Risotto with White Wine, Mushrooms, Corn, Green Peas, Cherry Tomatoes and Basil Parmesan Sauce

**Vegetarian "Spaghetti" and Grilled Vegetables**

Spaghetti Squash Tossed with Marinara Sauce and Grilled Vegetables and Parmesan Cheese

**Mushroom Ravioli**

With Tomato Cream Sauce and Julienne Vegetables

**Penne Pasta Arrabiata**

Penne Pasta Tossed in a Spicy Sauce of Tomatoes, Garlic, Capers, Basil, Parmesan and Artichokes.

**Spinach and Ricotta Stuffed Manicotti**

With Tomato Sauce and Julienne Vegetables

**Grilled Vegetable Napoleon**

A Stack of Polenta, Grilled Vegetables, Portobello Mushroom, Tomato Coulis and Balsamic Syrup

**SALAD ENTRÉE'S**

*All salad entrée prices are for a two course meal (entrée and dessert).*

*All salad entrees are served with Freshly Baked Corn Bread or Sour Dough Rolls with Butter,*

*Freshly Baked Corn Bread or Sour Dough Bread Baskets with Butter,*

*Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Herbal, Green and Black Leaves Davidson's Organics®*

**Grilled Chicken Caesar Salad**

Chopped Romaine Lettuce Tossed with Traditional Caesar Dressing Topped with Parmesan Cheese and Garlic Croutons

**\$22.50**

**Asian Marinated Grilled Chicken Breast Salad**

Green and Red Cabbage, Bok Choy, Julienne of Snow Peas, Red Peppers, Shiitake Mushrooms and Soba Noodles Tossed in an Asian Vinaigrette

**\$22.50**

**Blackened Salmon Salad**

Baby Lettuce and Spinach Tossed with Italian Vinaigrette and Topped with Roasted Red Peppers, Cherry Tomatoes, Kalamata Olives and Lemon Wedges.

**\$23.50**

**Tuscan Marinated Grilled Shrimp Salad**

Romaine and Baby Lettuces Tossed with Balsamic Vinaigrette and Topped with Julienne Carrots, Squash and Peppers.

**\$24.50**

(25 Guest Minimum)

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**DESSERT MENU**

*Please choose one:*

**Assorted Cookies**

Chocolate Chip, Oatmeal Raisin, Peanut Butter and Sugar Cookies  
Served Family Style on each Table

**An Assorted of French Style Petit Fours**

A Platter of the Chef's Mini Pastries Served Family Style on each Table

**Tiramisu**

Chocolate / Vanilla Ladyfingers Soaked in Coffee and Cognac, Fresh Mascarpone Cheese,  
Chocolate Wrap,  
Cocoa Powder and White Honeycomb Morsel with Chocolate Sauce

**Salt Caramel Apple Crustada**

Home Made with Fuji Apples and Topped with a Small Scoop of Fiorello's Vanilla Bean Ice  
and Caramel Sauce

**Flourless Chocolate Torte (GF)**

With Crème Anglaise and Strawberry Sauce

**Vanilla Crème Brule**

With Whipped Cream, Raspberry and Chocolate Straw

(25 Guest Minimum)

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