



WELCOME TO CATTLEMENS COUNTRY

Holidays Without the Hassle

Cattlemens has put together this package of information to make your planning easier.

Our professional staff is ready and willing to answer any additional questions you may have and assist you in putting together your most successful event yet!

Cattlemens Gift Cards Make a Great Gift

**Corporate Package Offer 10% Bonus
on Orders of \$500 or more!**

Ask About Free Delivery & Packaging



Drop Off and Pick-Up Catering

Catering Packages Served Buffet Style In Trays

(All Packages Include Bread and Butter)

\$18 per person

Please select 2 entrees and 2 Sides

\$21 per person

Please select 3 entrees and 2 Sides

Entrees:

Broiled Top Sirloin Steak

A flavorful sirloin steak aged to perfection

Slow Roasted Sliced Strip Loin

Slow roasted for 18 hours for perfect flavor

Grilled Salmon

Boneless filet, broiled to perfection, served with dill sauce and lemon

Beef Ribs

Meaty ribs, glazed with our own sweet BBQ sauce

Baby Back Pork Ribs

Tender Applewood Smoke pork ribs, slow roasted in sweet bbq sauce

Teriyaki Chicken

Charbroiled chicken breast, marinated in teriyaki sauce

BBQ Chicken

Charbroiled chicken breast basted with our BBQ sauce

Pasta Ravioli

Vegetarian ravioli served with a seasonal sauce

Sides:

Fresh Cut Salad

Caesar Salad

Baked Potato

Mashed Potatoes

Baked Sweet Potato

Wild Rice

Seasonal Vegetables

Ranch Style Beans

Add a Sweet Addition Tray

Chocolate Chip cookies and freshly baked brownies Serves 10-12 \$19.99

Delivery Available!

All items are subject to applicable sales tax and service charge

Menu/Pricing valid through 12/31/23

Catered Boxed Meals

Individually Packaged

\$23.99 per person

Choose Entrée choices from the list below:

Top Sirloin Steak

A flavorful 8oz sirloin steak aged to perfection cooked medium rare-medium

Teriyaki or BBQ Chicken

Charbroiled chicken breast, marinated in teriyaki sauce or basted with our BBQ sauce

Grilled Salmon

A thick cut boneless filet, broiled to perfection, served with dill sauce and lemon

Pasta Ravioli

Vegetarian ravioli served with a seasonal sauce

Choose 2 sides to be included in all boxes:

**Baked Potato
Mashed Potatoes
Seasonal Vegetables
Ranch Style Beans
Fresh Cut Salad
Caesar Salad
Wild Rice**

Each Box includes bread/roll & butter

Boxed Sandwich Combo

Individually Packaged

Served with Side Salad and Cookie

\$16.99 per person

Deli Style Sliced Steak Sandwich

Classic deli style sliced steak served cold on a toasted bun served with a side of BBQ sauce

BBQ Chicken Sandwich

Chicken breast charbroiled and basted with BBQ sauce, served on a toasted bun

All items are subject to applicable sales tax and service charge

Menu/Pricing valid through 12/31/23

Raw Steak Packages

Value Pack \$40

(4) 10 oz. Pete's Special Sirloin

Popular Steak \$60

(4) 14 oz. Ribeye

Or Mix & Match 2ea.

(4) 14 oz. New York Strip

Tender & Flavorful \$75

(4) 10 oz. Filet Mignon

Custom Cut Sampler \$100

(2) 14 oz. New York Strip

(2) 14 oz. Ribeye

(2) 10 oz. Filet Mignon

*Ultimate Grill Master Combo \$125**

(2) 32 oz. Porterhouse

(2) 20 oz. T-Bone

(2) 20 oz. Cowboy Ribeye

** Includes Free bottle of Cattlemens Steak Sauce*

Add bottles of Cattlemens Steak Sauce to any order for \$8.99 each

Ask About Our Delivery & Packaging Options

Menu/Pricing valid through 12/31/23

Add Appetizers and Desserts to Your Catering or Banquet Event

Appetizer Platters:

Hot Artichoke Cheese Dip

Marinated artichoke hearts, parmesan, provolone and sharp cheddar cheese served bubbling hot in a sourdough bread bowl.
Served with hot sourdough bread for dipping.

Serves 8-10 \$29.99

Loaded Potato Skins

Large potato skins seasoned and loaded with sharp cheddar cheese and applewood smoked bacon topped with green onions.
Served with ranch dressing and sour cream for dipping.

Serves 10-12 \$26.99

Blue Cheese Bread

Blue cheese crumbles baked atop of fresh sourdough garlic bread. Served with blue cheese for dipping.

Serves 10-12 \$24.99

Fresh Vegetable Tray

A bounty of fresh seasonal vegetables served with a homemade ranch dressing.

Serves 15-20 \$24.99

Buffalo Wings

A generous portion of our famous chicken wings tossed in our
homemade buffalo sauce. Served with carrots, celery, ranch and blue cheese dressing.

Serves 15-20 \$39.99

Crispy Calamari

Tender Calamari lightly coated in seasoned flour and fried to a perfect crisp. Served with tangy cocktail and gaucho aioli sauces.

Serves 10-12 \$39.99

Shrimp Cocktail

Chilled jumbo shrimp served on ice with our homemade cocktail sauce and lemon.

Serves 10-12 \$49.99

Sampler Platter

A medley of Tumbleweed Onions, Loaded Potato Skins, Crispy Calamari and Buffalo Wings. Served with homemade ranch
dressing, sour cream, and a tangy cocktail sauce.

Serves 12-15 \$49.99

Desserts

Add a Sweet Touch to Your Event!

Grand Canyon Cheesecake

Cattlemens is proud to offer a bigger than huge serving of New York style cheesecake

Full slice \$7.99 Half slice \$4.00

Chocolate Outlaw Cake

A dangerous triple dosage of chocolate cake, white and dark chocolate mousse and chocolate frosting-

Order it before it becomes illegal!

Full slice \$7.99 Half slice \$4.00

3C Ranch Carrot Cake

Cattlemens Carrot Cake comes layered with the creamiest, cheesiest frosting, dusted
with walnuts and pistachios

Full slice \$7.99 Half slice \$4.00

Sweet Addition

Chocolate Chip cookies and freshly baked brownies **Serves 10-12 \$19.99**

All items are subject to applicable sales tax and service charge. Menu/Pricing valid through 12/31/23

CREATE YOUR In-House CATTLEMENS EVENT

Plated Event Packages

“The Fixings” included with each package:

All-you-can-eat salad, Ranch-style beans, Sourdough bread, baked potato, seasonal vegetable, coffee, soda, tea & tablecloths.

The Wrangler \$45 per person - Select 3 entrees

One Sampler appetizer platter per every 15 guests

Please select one dessert option (Chocolate, Carrot or Cheesecake) per guest.

9oz Prime Rib

Slow roasted for 16 hours to achieve perfect tenderness & flavor

New York Steak

A classic 14oz cut of juicy strip loin

Steak & Shrimp

8oz sirloin with grilled jumbo shrimp

Teriyaki Chicken

Chicken breast basted with our teriyaki marinade

Pasta Ravioli

Vegetarian ravioli served with a seasonal sauce

Trail Boss \$55 per person- Select 3 entrees

One Sampler appetizer platter per every 15 guests

Please select one dessert option (Chocolate, Carrot or Cheesecake) per guest.

12oz Prime Rib

Slow roasted for 16 hours to achieve perfect tenderness & flavor

10oz Filet

A cut of the finest aged beef tenderloin

Steak & Lobster

“The Ultimate” an 8oz sirloin steak and a delicately steamed Lobster Tail

Cowboy Ribeye

A thick and juicy 20oz bone-in rib eye steak

Grilled Salmon

Boneless filet, broiled to perfection, served with dill sauce and lemon

Teriyaki Chicken

Chicken breast basted with our teriyaki marinade

Pasta Ravioli

Vegetarian ravioli served with a seasonal sauce

All items are subject to applicable sales tax and service charge

Menu/Pricing valid through 12/31/23

Served Buffet Selections

Buffet service available based on room and availability. Buffet will be served by staff.

“The Fixings” included with each buffet: All-you-can-eat salad, Ranch-style beans, Sourdough bread, coffee, soda and tea.

Lunch- \$30.00 per person

Available during the hours of 10am-2pm *Please select 2 entrees and 2 Sides*

Dinner- \$40.00 per person

Please select 3 entrees and 2 Sides

Entrees:

Broiled Top Sirloin Steak

A flavorful sirloin steak aged to perfection

Slow Roasted Sliced Striploin

Slow roasted for 18 hours for perfect flavor

Grilled Salmon

Boneless filet, broiled to perfection, served with dill sauce and lemon

Beef Ribs

Meaty ribs, glazed with our own sweet BBQ sauce

Baby Back Pork Ribs

Tender Applewood Smoke pork ribs, slow roasted in sweet bbq sauce

Teriyaki Chicken

Charbroiled chicken breast, marinated in teriyaki sauce

Herb Marinated Chicken

Charbroiled skinless chicken breast marinated in herbs and spices

BBQ Chicken

Charbroiled skinless chicken breast basted with our BBQ sauce

Pasta Ravioli

Vegetarian ravioli served with a seasonal sauce

Sides:

Baked Potato

Mashed Potatoes

Baked Sweet Potato

Seasonal Vegetables

Rice

Sweet Addition Dessert

Included in buffet packages

Fresh from the oven chocolate chip cookies and baked brownies

Buffet Package Includes:

Complimentary White Table Linens

Projector/Projector Screen

AV Equipment Designated Serving Staff

All items are subject to applicable sales tax and service charge

Menu/Pricing valid through 12/31/23

Plated Round-Up Lunch Menu

Available during the hours of 10am-2pm

“The Fixings” are included with each entrée: baked potato, All-you-can-eat salad, Ranch-style Beans, Sourdough bread, coffee, soda and tea.

Top Sirloin Steak

A flavorful 8oz sirloin steak aged to perfection
\$23.99

Teriyaki or Herb Marinated Chicken

Chicken breast basted with teriyaki sauce or marinated in herbs and spices
\$23.99

Grilled Salmon

A thick cut boneless filet, broiled to perfection, served with dill sauce and lemon
\$23.99

Pasta Ravioli

Vegetarian ravioli served with a seasonal sauce
\$23.99

Beverage/Bar Service

Cattlemens offers a variety of bar services to best suit your event

Hosted Beverages - One tab is run for all beverages sold and the final check is paid by one person. You can determine the level of bar to be hosted.

Non-Hosted Beverages - Each guest is responsible for paying for their own beverage as they are ordered.

Hosted Non-Alcoholic Beverages - One tab is run for all non-alcoholic beverages sold and the final check is paid by one person.

Drink Tickets - We can also provide drink tickets for any allotted amount you would like to give each guest. You will be charged for the tickets redeemed.

Corkage - Guests frequently desire to serve a specialty wine or sparkling beverage. Cattlemens can provide the appropriate glassware and corkage for a fee of \$10.00 per 750 ml. bottle and \$20.00 per 1.5 liter bottle.

Portable Bar – Portable bar & daytime bar available based on room and availability. Charges may apply.

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Menu/Pricing valid through 12/31/23

WELCOME TO CATTLEMENS COUNTRY

Cattlemens has put together this information package to make your event planning easy.

Menu Selections - Cattlemens' menu selections are offered only as suggestions. If you have a preference that is not included in our menu selections, we will be happy to arrange for a special menu to suit your needs. Cattlemens is committed to meeting the needs of guests who have special dietary restrictions. For any special dietary requests, please let us know in advance. Don't forget the extras - Cattlemens offers delicious desserts and a fantastic range of wines to compliment every menu choice. **Menu selections are due 14 days prior to your event. Final guest count and pre-orders/entrée tally is due 7 days prior to your event.**

Deposit - Your event is considered reserved when the following is received, and a banquet contract must be signed within 48 hours of booking. A 50% deposit of the food & beverage minimum is due within 7 days of booking.

Payment- Payment in full and final guest count is required a minimum of 7 days prior to your event. If your final count is not received at least 7 days prior, we will automatically default to your estimated count for billing. The total cost includes food, beverage, related charges, sales tax and service charge. Any additional charges will be collected the day of the event. **We do not accept Cattlemens gift cards for event payment. Coupons or other promotional offers such as Happy Hour or Weeknight Specials are not valid for banquet events. We do not offer separate checks for group events.**

December Events - A forty-five (45) day notice is required for major changes to your December event. In the case of a cancellation, your deposit will be refunded if a forty-five (45) days notice is given.

Food and Beverage Minimum- A food and beverage minimum goes towards any food and beverage spent for your event. If this minimum amount is not met, the remainder is considered a room charge. It's helpful to keep in mind that minimums vary based on the day of the week, time of year, space requested, and group size. This does not include the 20% service charge or sales tax.

Other - Cattlemens banquet room is available for events that do not include food and beverage. A room reservation and set-up charge would apply in this case. It is Cattlemens policy that no food or beverage should be brought into the restaurant.

Linens - Add tablecloths to your event for \$7 per table if not included in package.

Dessert Fee - An outside cake may be brought in with a fee of \$1.50 per person. This must be pre-arranged and authorized by Cattlemens management prior to your event. It would be our pleasure to assist you in these efforts and/or receive and store these special items on the day of your event.

Gift Cards not allowed as payment for Banquets or Catering.

Discounts, coupons or other promotional offers are not valid for banquet events.

All food and beverage prices are subject to change until a banquet event order has been completed and signed.

All items are subject to applicable sales tax and service charge. Menu/Pricing valid through 12/31/23 v.10.13.23