

HORS D'OEUVERS

Served By the Each. Choose your quantity

Greek Meatballs 2

13 Spice Meatballs Topped with a
Cool Tzatziki Sauce and Fresh Mint

Smoked Salmon Crostini 2

Toasted Ciabatta Topped with
Herb Cream Cheese, Hickory Smoked Salmon,
Fresh Dill and Chive

Angus Slider 2

Shaved Choice Steak Grilled with
Chipolte Butter Brown Ale Onions,
Pepper Jack Cheese

Smoked Salmon BLT Slider 2

House Smoked Hickory Salmon, Bacon,
Arugula, Tomato, Remoulade

STARTERS

Each Starter is 10 Servings

House or Caesar Salad 40

House Salad Presented with Ranch
and Blue Cheese Dressing

Gumbo 60

Chicken and Andouli Sausage Gumbo
with Brown Rice

Man Candy 30

Sweet and Spicy Candied Bacon

Pretzel Bites 45

Warm Pretzels Served with a Rich
Cheese Dipping Sauce

Artichoke Dip 30

Served with Fresh Vegetables and
Butter Grilled Ciabatta

Voodoo Chicken Tenders 40

Hand Breaded Chicken Tossed in
Our Signature Voodoo Sauce

Asparagus Fries 35

Crisp Tempura Battered Asparagus, Served with Orange Aioli Dipping Sauce

Lunch Inspired Entrees

Each Entree is 10 Servings

Bangkok Bowl 75

Asian Vegetable Blend, Avocado, Red Quinoa, Brown Rice Szechuan Sauce
Add Chicken or Shrimp for +35

Country Club Sandwiches 75

Thick Butter Grilled Sourdough, Black Forest Ham, Thin Sliced Turkey
Cheddar and Swiss Cheese, Lettuce, Tomato, and Rosemary Mayo

Four Cheese Chicken Macaroni 100

Four Cheese Sauce, Baked Chicken, Bacon, Toasted Paprika Crumbs

Taos Salad 90

Poblano Vinaigrette, Corn, Black Bean, Red Pepper, Green Onion,
Avocado, Tortilla Crouton
Add Chicken +25, Add Salmon +35

Dinner Entree

Each Entree is 10 Servings

Chicken Milanese 140

Herb Crusted Chicken Breast Lightly Pan Fried, Served With Lemon Sage Butter Sauce and Fresh Arugula Salad

Pan Seared Salmon 160

Fresh Atlantic Salmon Topped With Spicy Chimichurri Butter and Fresh Dill,
Served with Garlic Mashed Potato and Sauteed Seasonal Vegetables

Prime Rib* 250

Slow Roasted Prime Rib Set on a Carving Station and Sliced to Your Needs.
Served with Au Jus, Garlic Mashed Potato and Seasonal Vegetables

Garden Chicken Alfredo 130

Fresh Spinach, Grape Tomatoes, Fettuchini, Tossed in Rich Garlic Alfredo Sauce.
Topped with Grilled Chicken Breast and Fresh Basil

The
ELBO ROOM
At The Ritz

Lunch Inspired Entree

Per Person 13, Per Person with House Salad 15

Bangkok Bowl

Asian Vegetable Blend, Avocado, Red Quinoa, Brown Rice Szechuan Sauce
Add Chicken or Shrimp

Country Club Sandwich

Thick Butter Grilled Sourdough, Black Forest Ham, Thin Sliced Turkey
Cheddar and Swiss Cheese, Lettuce, Tomato, and Rosemary Mayo
Served with French Fries

Four Cheese Chicken Macaroni

Four Cheese Sauce, Baked Chicken, Bacon, Toasted Paprika Crumbs

Classic Burger*

Cooked Medium Well, Lettuce, Onion, Tomato and Pickle. Served with French Fries
Add Cheddar Cheese

Taos Salad

Poblano Vinaigrette, Corn, Black Bean, Red Pepper, Green Onion,
Avocado, Tortilla Crouton
Add Chicken

The
ELBO ROOM
At The Ritz

Dinner Entree

Per Person 20, Per Person with House Salad 22

Chicken Milanese

Herb Crusted Chicken Breast Lightly Pan Fried, Served With Lemon Sage Butter Sauce
and Fresh Arugula Salad

Pan Seared Salmon

Fresh Atlantic Salmon Topped With Spicy Chimichurri Butter and Fresh Dill,
Served with Garlic Mashed Potato and Sauteed Seasonal Vegetables

Flatiron & Frites*

8 oz Flatiron Steak Topped With Herb Butter and Served with Hand Cut Garlic Fries

N.Y. Strip*

10 oz Choice Angus Steak Served With Garlic Mashed Potato and Seasonal Vegetables

Almond Crusted Mahi

Hand Breaded and Pan Seared, Topped with Lemon Burre Blanc.
Served with Garlic Mashed Potato and Seasonal Vegetables