


RAMADA
P L A Z A
GREEN BAY, WI



Breakfast Selections

Eggs Benedict

A buttery English muffin and applewood smoked bacon topped with a fresh poached egg and smothered in a creamy hollandaise sauce.

Stuffed French toast

Two thick pieces of homemade French toast stuffed with cream cheese and dark chocolate chips, all topped with seasonal berries.

Vegetarian Skillet

Sautéed mushrooms, peppers, and onions, crispy hash browns, Wisconsin cheddar cheese, and your choice of eggs.

Southwest Skillet

Sautéed peppers, onions, diced southwest chicken, Wisconsin cheddar cheese, crispy hash browns, and your choice of eggs.

Biscuits and Gravy

Homemade buttery biscuits smothered in fresh sausage gravy, with your choice of eggs.

Candied Walnut Pancakes

Homemade fluffy pancakes, candied walnuts, and your choice of eggs.

Seasonal Fruit Plate

A freshly cut seasonal fruit plate served with your choice of muffin.

Big Breakfast

Two pieces of bacon, two sausage links, two pieces of toast, crispy hash browns, and your choice of eggs.

Breakfast Buffet

All buffets are available for 25-175 guests; children 12 and under are ½ price. Buffets include chilled juices, freshly brewed coffee and tea or milk.

Plaza Continental-

A collection of continental classics! Enjoy a selection of fresh fruit, muffins, Danish and bagels.

Build your Own- Minimum of 20 guests

Solo- Choose one item from each category

Duet- Choose 2 items from each category

Eggs-

Scrambled Eggs

Scrambled Eggs with cheese, green pepper, onions, tomato and mushrooms. Substitutions available upon request.

Quiche Lorraine with bacon, onions and blended cheese

Quiche Florentine with mushrooms, onions, spinach and swiss cheese

French Toast with Maple Syrup

Meats-

Sausage Links

Bacon

Glazed Ham

Breakfast Breads-

Mini Muffins

Warm Pastries

Kringle

Sweet Bread Assortment

Potatoes-

American Fried with or without onions

Potato O'Brien

A La Carte Breakfast

Assorted Warm Pastries and Strudel

Assorted Doughnuts

Assorted Muffins

Assorted Bagels with Cream Cheese

Home Baked Granola Bar

Fresh While Fruit

Sliced Fruit Tray

Yogurt Parfait with Fruit and Granola

A guaranteed count is required 72 hours prior to your function. All prices are subject to an 18% gratuity and 5.5% sales tax.



Plated Lunch Items

Served until 1:30pm

Chef Salad

Fresh field greens and romaine lettuce, turkey, ham, sliced egg, sliced red onion, diced tomatoes, Wisconsin cheddar cheese, and your choice of dressing.

Asian Chicken Salad

Fresh field greens and romaine lettuce, sliced almonds, sliced red onion, mandarin oranges, carrots, and juicy grilled chicken breast. Served with a side of sesame ginger vinaigrette.

Grilled Chicken Caesar Salad

Fresh romaine lettuce, sliced red onions, homemade croutons, Parmesan cheese, a juicy grilled chicken breast, and a homemade Caesar dressing.

Buffalo Chicken Wrap

House breaded chicken tenders tossed in Buffalo sauce, romaine lettuce, diced tomatoes, sliced red onion, and fresh Wisconsin cheddar cheese all wrapped up in a flour tortilla and grilled.

Turkey Bacon Ranch Wrap

Fresh sliced turkey breast, applewood smoked bacon, homemade ranch dressing, fresh spring mix lettuce, diced tomatoes, and sliced red onion all wrapped up in a flour tortilla and grilled.

Ultimate Bacon Burger

A 1/3 pound Certified Angus burger, Wisconsin cheddar cheese, stacked applewood smoked bacon, fresh sliced tomato, romaine lettuce, bacon aioli, on a house bun.

BBQ Cheddar Burger

A 1/3 pound Certified Angus burger, sliced Wisconsin cheddar cheese, BBQ sauce, haystack onion rings, romaine lettuce, sliced tomato, on a house bun.

Crispy or Grilled Chicken Sandwich

Your choice of a crispy or grilled chicken breast, romaine lettuce, sliced tomato, roasted garlic aioli, on a house bun.

Turkey BLT Club Sandwich

Freshly sliced roasted turkey breast, applewood smoked bacon, romaine lettuce, sliced tomato, mayonnaise, and stacked on fresh toasted wheat bread.

Fish Sandwich

Freshly breaded pan fish, romaine lettuce, sliced red onions, Wisconsin cheddar cheese, homemade tartar sauce, on a fresh hoagie roll.

Plated Entrees

Grilled Rib-eye

Our 10oz prime grade grilled Rib-eye, garlic cheddar mashed potatoes, and seasonal steamed vegetable.

Cajun Chicken Pasta

Penne pasta tossed in a creamy alfredo sauce, with diced tomatoes and a juicy Cajun chicken breast.

Pesto Chicken Pasta

Penne pasta, diced tomatoes, and sautéed mushrooms tossed in a basil pesto cream sauce, topped with a juicy grilled chicken breast.

Sesame Ginger Salmon

A 7oz sesame ginger glazed salmon fillet, wild rice, and a seasonal vegetable.

Mushroom and Spinach Stuffed Steak

Prime grade flank steak stuffed with sautéed mushrooms and spinach served with garlic cheddar mashed potatoes and a seasonal steamed vegetable.

Stuffed Portabella Mushroom

A jumbo portabella mushroom cap stuffed with sautéed peppers and onions, mozzarella cheese, fresh herbs, and panko bread crumbs.

Basil Pesto Grilled Shrimp

Penne pasta, diced tomatoes, and sautéed mushrooms tossed in a basil pesto cream sauce, topped with a juicy marinated shrimp.

Bacon Wrapped Pork Loin

Bacon wrapped marinated pork tenderloin, served with garlic cheddar mashed potatoes, and seasonal steamed vegetables.

Butternut Squash Ravioli

Fresh butternut squash ravioli served with a brown butter parmesan cream sauce.

Chicken Piccata

Pan seared chicken breast with, linguine, a creamy lemon sauce, and a seasonal vegetable.

Beef Stroganoff

Marinated steak, mushroom sherry cream sauce, fresh herbs, cracked black pepper, sautéed mushrooms, egg noodles and parmesan cheese.

Parmesan Crusted Chicken

Pan fried parmesan crusted chicken, linguine with red sauce, and a warm breadstick.

Vegetarian Kabobs

Marinated and grilled seasonal vegetables skewered and served over a bed of rice pilaf.

Salt and Pepper Seared Tilapia

Fresh American salt and pepper seared tilapia served with garlic cheddar mashed potatoes and seasonal steamed vegetables.

Shrimp Scampi

Lemon seared shrimp served tossed linguine and a white wine butter sauce

Maple Glazed Pork Chop

A juicy grilled maple glazed pork chop served with garlic cheddar mashed potatoes, and seasonal steamed vegetables.

Pasta Primavera

Sautéed mushrooms, peppers, onion and a seasonal vegetable tossed with linguine, fresh herbs, and a white wine butter sauce.



Buffet Packages

The following buffets are for a minimum of 25 people. A \$75 labor charge will apply for groups of under 25 people. All buffets include your choice of Coffee, Milk or Iced Tea.

Tailgate BBQ

Hot dogs / Burgers / Corn / Baked Beans /
Creamy Coleslaw / Homemade Potato Chips

Cajun

Cajun Grilled Chicken Breasts / Cajun Shrimp /
Red Beans and Rice / Jambalaya / Steamed Red
Potatoes / Corn Bread

Southern Comfort

Broasted Chicken / Mashed Potatoes / Chicken
Gravy / Corn Bread / Jalapeno Hush Puppies /
Green Bean Casserole

Southwest

Build your own tacos / Enchiladas / Refried
beans / Spanish rice / Pico de Gallo / Fresh
tortilla chips

Italian

Pasta with Red Sauce / Manicotti / Pasta with
Alfredo Sauce / Garlic Bread / Mozzarella Sticks
/ Olive Oil and Parmesan Cheese.

Waffle/Pancake

Fresh Waffles and Pancakes / Fresh Seasonal
Berries / Fruit and Maple Syrups / Homemade
Whipped Cream / Scrambled Eggs / Choice of
Sausage or Bacon / Candied Walnuts

Sushi Based on Market

Provided by Local Restaurant

Fresh Salad

Mixed Greens / Romaine / Carrots / Tomatoes /
Cucumbers / Homemade Croutons / Red onions
/ Pasta Salad / Cottage Cheese / Cheddar cheese
/ Candied walnuts / Seasonal Vegetables

Baked Potato Bar

Bacon / Chives / Diced Onions / Cheddar
Cheese / Grated Parmesan Cheese / Sour Cream
/ Nacho Cheese / Butter

Deli

Turkey / Ham / Roast Beef / Romaine Lettuce /
Tomatoes / Condiments / Choice of Soups:
French Onion, Chili, or Chef Specialty / Fresh
buns / Pepper jack, Swiss, and Cheddar cheese /
Wheat bread

Pizza

Choice between Cheese, Sausage, Pepperoni,
and Supreme Pizzas / Fresh Garden salad /
Assorted Dressings / Breadsticks

Seafood Based on Market

Cocktail Shrimp / Oysters / Grilled Shrimp /
Seared Tilapia / Deep Fried Blue Gill / Stone
Crab / Rolls

Dessert

Build Your Own Sundae / Brownies / Assorted
Cookies / Assorted Danishes / Choice of Two
Sheet Cakes: lemon, carrot, chocolate, or vanilla



HORS D'OEUVRES

Based on 50 piece orders.

Grilled Kabobs

Chicken / Beef/ Vegetable

Homemade Veggie Egg rolls

Spinach Artichoke Dip

Tortilla Chips

Italian Sausage Stuffed Mushrooms

Bacon Wrapped Water chestnuts

Coconut shrimp

Meatballs

BBQ / Swedish

Seasonal Fruit Salad

Chicken Wings

BBQ / Buffalo / Plain

Fried Ravioli

Haystack Onion Rings

Sante fe Carne Quesadilla

Wisconsin Cheese Curds

Bruschetta

Crostinis

Chilled Shrimp

Caprese Skewers

Displays

Serves 25 people

Garden Fresh Vegetables

Seasonal Fruit

Wisconsin Cheese and Sausage

Sushi Display

Fruit Pizza

Charcuterie

Based on Market Price

"On the Go" Boxed Lunch

Choice of Deli Sandwich or Club Croissant / Includes potato chips / Seasonal Fruit/ Cookie / Add cheese for an additional \$.50 per person: American, Swiss, Cheddar or Pepperjack.

Children's Menu

Available to ages 10 & under

All meals are served with choice of milk or soda to drink, as well as a choice of French fries, carrots and celery, or applesauce.

Chicken Strips-
Cheeseburger-
Grilled Cheese Sandwich-
BLT-
Homemade Macaroni & Cheese-

Plated Desserts

Brownie Sundae-

A homemade brownie warmed up and covered in vanilla ice cream with warm hot fudge. Also topped with a dollop of whipped cream, candied walnuts and a cherry on top.

Caramel and Fudge Sundae -

This treat is the classic sundae with two scoops of ice cream, caramel, hot fudge, whipped cream, and a cherry on top.

Chocolate Lava Cake-

Our beautifully made chocolate lava cake served with a scoop of vanilla ice cream and hot fudge.

Beverages

Beverage Serving Sizes:

Per Pot = 5-7 cups
Per Pitcher = 7-10 cups
Per ½ Gallon = 12-14 cups
Per Gallon = 25-30 cups

General Beverages-

Coffee (regular or decaffeinated)	per gallon per ½ gallon per pot
Brewed Iced Tea with Lemons	per pitcher per gallon
Milk (white or chocolate)	per pitcher
Hot Chocolate	per gallon
Hot/Cold Cider	per gallon
Hot Tea	per pot with 6 tea bags per ½ gallon with 12 tea bags per gallon with 24 tea bags
Apple, Cranberry or Orange Juice	per pitcher
Bottled Water	per bottle

Lemonade	per gallon
Soft Drinks	per 12oz can
Champagne Punch	per gallon
Tropical Fruit Punch	per gallon
Mimosa	per gallon

A guaranteed count is required 72 hours prior to your function. All prices are subject to an 18% gratuity and 5.5% sales tax.

Beer & Spirits

Cash bar-

House brand
 Call brand
 Top brand
 Bloody Mary's or Mimosas
 House Wine
 House Bottle Wine
 Wine Cooler
 Bottle Beer-Domestic
 Bottle Beer Imported
 Soft Drinks
 Juice

Rail Liquors- Open Bar & Cocktail Hour

House Vodka (Gordon's or similar)
 House Rum (Castillo or similar)
 House Whiskey (Kessler or similar)
 House Brandy
 House Tequila (Jaurez or similar)
 House Spiced Rum (Lady Blye or similar)
 House Gin (Gordon's or similar)
 Peach Schnapps
 Amaretto

Call Liquors

Bacardi	Korbel	Jager
Bacardi Limon	Jose Cuervo	Rum Chata
Smirnoff	Jameson Irish Whiskey	Tanqueray
Absolut	Baily's	Jim Beam
Captain Morgan	Kahlua	Jack Daniels
Malibu Rum	Midori	X-rated Liqueur
Dewars	Rumpleminz	Segrams 7



Top Shelf Liquor

Grey Goose
Bombay Sapphire
Crown Royal

Patron
Johnny Walker (Line)
Hennessy

Maker's Mark
Knob Creek
Skyy

Beer Selection

Budweiser
Miller Light
O'Douls

Bud Light
Coors Light
Michelob Ultra

Miller Genuine Draft
Miller High Life
Angry Orchard (Apple Cider)

Import/ Craft Beer

Spotted Cow
Wisco Disco
Hinterland (local GB brews)
Guinness

Heineken
Tittletown (local GB brews)
Blue Moon
Corona

Domestic Keg Beer

½ Barrel (85 cups)

Full Barrel (170 cups)

* Specialty brand keg of beer can be ordered upon request for additional charge based upon availability.

Wine Selections-

Whites:

Reisling
Moscato
Pinot Grigio
Chardonnay

Reds:

Pinot Noir
Merlot
Malbec
Cabernet Sauvignon

Malt beverages-

Mike's Hard Lemonade

A guaranteed count is required 72 hours prior to your function. All prices are subject to an 18% gratuity and 5.5% sales tax.