



RAMADA[®]
Hotel and Conference Center

Banquet Menus

3536 Secor Road • Toledo, OH 43606
Ph: 419-535-7070 Fax: 419-536-4836
www.ramadatoledo.com



Ala Carte Selections

Fresh Ground Coffee	Fresh Warm Bagels w/Cream Cheese
Fresh Brewed Iced Tea/Lemonade	Assorted Soft Drinks
Assorted Fruit Juices	Bottled Water
Assorted Yogurt Cups	Fresh Baked Assorted Cookies
Fresh Baked Brownies	Assorted Granola Bars
Assorted Candy Bars	Assorted Donuts
Assorted Danish and Muffins	Potato Chips, Pretzels or Popcorn

Breakfast Breaks

The Fast Break

Our fresh ground coffee and tea selections served with assorted fruit muffins.

Our Favorite Donut

Fresh baked donuts from our favorite donut store up the street. Served with assorted chilled bottled fruit juices and our fresh ground coffee and teas.

Traditional Continental

Assorted chilled bottled fruit juices with an array of fresh breakfast pastries. Served with our fresh ground coffee and teas.

Heart Smart

Fresh warm bagels and whipped cream cheese with melon slices on fresh strawberries. Served with assorted chilled bottled fruit juices and our fresh ground coffee and tea.

Business Continental

Toasted English muffin filled with fluffy scrambled eggs, Canadian bacon and cheddar cheese. Served with a variety of chilled bottled fruit juices, sliced fresh fruit and our fresh ground coffee and teas.

Plated Breakfast

All plated selections are served with a fresh pastry basket on each table, an assortment of chilled juices and our fresh ground coffee.

The Traditional

Two fluffy scrambled eggs, a choice of three crispy bacon strips or three pork sausage links. Served with our own breakfast potato casserole.

The Belgium

A large tasty Belgium waffle topped with your choice of strawberry, blueberry, apple or warm maple syrup. Served with soft butter and choice of bacon or sausage links.

Homemade Quiche

A generous slice of our western style baked quiche made with spinach, diced peppers, mushrooms, ham, bacon and swiss cheese. Served with a melon slice and a fresh baked cranberry nut muffin.

Steak and Eggs

Two fluffy scrambled eggs with a 7oz. Sirloin strip steak cooked to medium temperature and served with our potato casserole.



Breakfast Buffet

All breakfast buffets are served with assorted juice selections and our fresh ground coffee and teas. Buffets are priced per portion with a minimum of 25 portions.

The Baby Grand

Fluffy scrambled eggs, breakfast potatoes, sausage links, crisp bacon, assorted pastries, cantaloupe slices and fresh strawberries.

Country Breakfast Buffet

Fully scrambled eggs, breakfast potatoes, sausage patties, crisp bacon, sliced ham, buttermilk biscuits and gravy, grits, assorted yogurts, sliced fresh fruit, assorted fresh pastries and donuts.

The Westgate Buffet

Fluffy scrambled eggs, breakfast potatoes, sausage links, crisp bacon, French toast and warm maple syrup, assorted yogurts, sliced fresh fruits, assorted fresh pastries, bagels and cream cheese and cold cereals.

Breakfast Buffet-Service Options

Flavored Brewed Gourmet Coffee Station

Includes hazelnut, French vanilla and mocha coffee selections

Carved Virginia Baked Ham

Eggs to Order Station

Maximum of 50 guests. Includes complete omelet set up

Mid Morning Brunch Buffet

An assortment of chilled fruit juices

Seasonal fresh fruit

An assortment of fresh breakfast pastries

Warm bagels and cream cheese

Crispy bacon strips

Grilled sausage links

Cinnamon French toast

Fluffy scrambled eggs

Denver style breakfast egg casserole or Au gratin hash brown potato casserole

Entrée Choices

Oven Roasted Rosemary Chicken

Italian Baked Lasagna

Roasted Top Sirloin au jus

Breast of Chicken with a Florentine Sauce

Roast Loin of Pork

Also included with your brunch

Fresh pasta salad

Marinated mushrooms

An array of gourmet cheesecakes

Add Chef carved Virginia Baked Ham or Oven Roasted Turkey!



Salads and Sandwiches

*All salad and sandwich plates are served with our fresh ground coffee and iced tea.
Add a cup of Chef's soup of the day!*

Grilled Chicken Sandwich

A marinated boneless breast grilled over an open flame on a fresh corn dusted Kaiser roll topped with lettuce and tomato and served with a choice of steak fries or fresh pasta salad.

Seafood Pita

The Chef's special crab salad in a fresh Grecian pita, served with marinated mushrooms and fresh sliced tomatoes.

Upper Crust

A marinated sirloin steak grilled medium and topped with sautéed onions and mushrooms. Served on fresh baked baguette bread with choice of steak fries, onion rings or fresh pasta salad.

Grilled Chicken Caesar Salad

Crisp romaine lettuce tossed in our creamy Caesar dressing, topped with marinated grilled chicken and croutons. Served with fresh grated Parmesan cheese and French baguette bread.

Classic Stuffed Tomato Platter

Two fresh tomato boats filled with our homemade chicken and tuna salads. Served with cottage cheese, melon slices and a mini croissant.

Oriental Chicken Salad

Fresh chopped romaine lettuce topped with mandarin oranges, water chestnuts, fried wonton and teriyaki chicken strips. Served with a sweet sesame seed dressing and French baguette bread.

Plated Lunch

All Entrees include your choice of salad or soup, our Chef's fresh vegetable of the day, fresh baked baguette bread and our fresh ground coffee and iced tea. Pricing based on two entrees. Additional entrees may be chosen at an additional cost.

Salad and Soup Selections

Fresh Garden Salad with choice of (2) dressings
Traditional Caesar Salad
A cup of the Chef's soup of the day

Entrees

Chicken and Penne Alfredo

A generous portion of marinated grilled chicken on a bed of Penne Pasta in our Chef's creamy alfredo sauce.

Chicken Parmesan

A lightly breaded boneless breast, pan fried and topped with mozzarella cheese and the Chef's special Italian sauce on a bed of fettuccini pasta.



Plated Lunch - Continued

Chicken Teriyaki

A boneless marinated grilled chicken breast on a wild rice blend topped with a grilled pineapple ring. Served with teriyaki sauce and oriental vegetables.

Roasted Breast of Turkey

Thin slices of breast of turkey slow roasted. Served with whipped potatoes and gravy.

London Broil

Tender marinated flank steak grilled over an open flame and thinly sliced. Served with seasoned roasted red skinned potatoes.

Boston Baked Filet of Alaskan Cod

A tender filet of cod broiled to perfection and topped with toasted seasoned bread crumbs. Served with a rice pilaf blend and tartar sauce.

Italian Lasagna

A traditional favorite made with spicy Italian sausage and seasoned beef accompanied with fresh ricotta and mozzarella cheeses topped with the Chef's fresh marinara sauce.

Vegetarian Lasagna

This three-layer delight is made with fresh spinach, red peppers, sliced mushrooms, ricotta and mozzarella cheeses and our Chef's creamy alfredo sauce. Served with fresh grated Parmesan cheese and chopped red peppers.

Lunch Buffet

All lunch buffets are served with fresh baked baguette bread, choice of salad, Chef's vegetable of the day, side dish, our fresh ground coffee and iced tea. All buffets are prepared and priced per portion with a minimum of 25 portions.

Choice of (1) Salad

Fresh Garden Salad with choice of (2) dressings
Traditional Caesar Salad

Entrees

Breast of Chicken Supreme

A marinated breast, broiled and topped with the Chef's light butter supreme sauce and dusted with paprika.

Chicken Florentine

Tender broiled breast of chicken covered in rich Florentine sauce made with fresh spinach.

Oven Roasted Chicken

Fresh chicken cuts dusted in our seasoned flour and oven roasted to a crispy golden brown.

Penne Pasta Chicken Alfredo

Tender penne pasta covered in the Chef's creamy alfredo sauce with mushrooms, green onion, diced peppers and crispy garlic bread.

Oriental Chicken Stir-fry

Boneless chicken breast sautéed in teriyaki sauce with an oriental vegetable mix, served on a bed of fried rice.

London Broil

Marinated flank steak charbroiled to medium rare and served in a light Albert sauce

Sirloin Tips and Noodles

Slow roasted tender sirloin tips in a light burgundy sauce with mushrooms and served with homemade egg noodles



Lunch Buffet - Continued

Italian Sausage and Peppers

Sweet and spicy Italian sausage grilled and sautéed with fresh red and green pepper strips.

Cajun Shrimp Jambalaya

Sautéed shrimp with spicy Cajun seasonings, peppers, onions and tomatoes on a bed of sticky rice.

Boston Baked Alaskan Cod

An Alaskan filet of cod topped with seasoned breadcrumbs and broiled to a golden brown

Layered Lasagna with Meat

Made with tender lasagna noodles and layered with ricotta cheese, marinara sauce and seasoned beef.

Vegetarian Lasagna

A true vegetarian delight made with our Chef's creamy alfredo, fresh spinach, red peppers and sliced mushrooms

Choice of (1) Vegetable

California Blend
Fresh Zucchini Medley
Brandied Baby Carrots
Corn O'Brien
Sautéed Asparagus
Sweet Baby Peas and Pearl Onions

Choice of (1) Side Dish

Roasted Red Skinned Potatoes
Butter Parsley Potatoes
AuGratin Style Potatoes
French Scalloped Potatoes
Sweet Potato Casserole
Whipped Potatoes and Gravy
Rice Pilaf

Themed Lunch Buffet

All lunch buffets are served with our fresh ground coffee and iced tea. All buffets are prepared and priced per portion with a minimum of 25 portions.

Boxed Lunch

Your choice of a ham or turkey sub sandwich, chips, soda and a cookie

The Westgate Deli

Thin sliced breast of turkey, ham and corned beef, American and Swiss cheeses, sliced tomatoes, lettuce and pickle spears, select condiments served with assorted fresh breads and rolls. Accompanied by Chef's (2) side salad choices and potato chips.

The Sante Fe

Mexican tossed salad with tortilla chips, chicken enchiladas, Southwestern taco bake, refried bean dip, Spanish rice, nacho chips, salsa, sour cream and Mexican jalapeno bread.

The Crowd Pleaser

Tossed mixed greens and fresh spinach leaves served with a selection of marinated chicken, filet and shrimp. Accompanied with carrots, tomatoes, mushrooms, onions, peppers, cucumbers, bean sprouts chopped egg and bacon bits. Dressing selections include French, 1000 Island, Honey mustard and Ranch. Served with Fresh baked baguette bread and corn bread muffins.

The Italiano

Italian blended salad and fresh pasta salad, your choice of vegetarian lasagna, layered meat lasagna or penne pasta alfredo, sweet Italian sausage and peppers, Italian cut seasoned green beans, rissole potatoes and warm bread sticks.



Plated Dinners

All plated dinners include our fresh baked baguette bread, Chef's vegetable of the day, fresh brewed coffee and iced tea and lemonade.

Choice of (1) Salad

Fresh Garden Salad with Choice of (2) Dressings
Traditional Caesar Salad

Entrees

Oven Roasted Chicken

A quarter bone in chicken seasoned and oven roasted to a golden brown. Served with garlic-mashed potatoes, drizzled with light chicken gravy.

Breast of Chicken Marsala

Tender breast of chicken sautéed with sliced mushrooms, onions and sweet Marsala wine sauce. Served with a hearty portion of fettuccini.

Mandarin Pecan Chicken

Sautéed boneless breast of chicken topped with a savory mandarin orange sauce and roasted pecans. Served on a bed of toasted orzo and rice pilaf.

Breast of Chicken Cordon Bleu

A tender chicken breast filled with ham and swiss cheese, lightly breaded and roasted to a golden brown. Topped with a rich cream sauce and served with parsley baby red skinned potatoes.

London Broil

Marinated flank steak charbroiled to medium rare, sliced on the bias and served in a light Albert sauce. Served with our seasoned roasted red skinned potatoes.

Classic New York Strip Steak

A choice 12 oz. Chef cut strip topped with sautéed mushrooms and maitr'd butter. Served with a creamy twice-baked potato.

Roasted Tenderloin Medallions

Lean and trimmed choice beef tenderloin rubbed with Canadian seasonings and roasted to medium rare. Cut into tender beef medallions and topped with a Royal sauce. Served with duchess potatoes.

Boston Baked Alaskan Cod

Sweet tasting codfish filet topped with seasoned bread crumbs and broiled until tender and flaky. Served with rice pilaf and lemon garnish.

Roasted Prime Rib au Jus

Hand selected choice Prime Rib; herb crusted and slow roasted to a perfect medium rare. Served with a creamy twice-baked potato.

Pine Nut Crusted Salmon

An 8oz. Coho salmon filet dusted with crushed pine nuts, topped with a fresh basil buerre blanc sauce and sun-dried tomatoes. Served with wild rice pilaf.

Stuffed Loin of Pork

A fresh loin of pork stuffed with an herb sage and apple. Stuffing, slow roasted and topped with a light brown sauce. Served with roasted red skinned potatoes.

Portabella Lasagna

Traditional layered lasagna make with fresh portabella mushrooms, ricotta cheese and the Chef's own special Italian sauce.



Dinner Buffet

All dinner buffets are served with fresh baked baguette bread, choice of salad, Chef's vegetable of the day, side dish, our fresh ground coffee and iced tea. All buffets are prepared and priced per portion with a minimum of 25 portions.

Choice of (1) Salad

Fresh Garden Salad with Choice of (2) Dressing
Traditional Caesar Salad

Entrée Selections

Breast of Chicken Supreme

Marinated breast broiled and topped with the Chef's light butter supreme sauce and dusted with paprika.

Oven Roasted Chicken

Fresh bone-in chicken dusted in our seasoned flour and oven roasted to a crispy golden brown.

Chicken Penne Alfredo

Tender penne pasta covered in the Chef's alfredo sauce with mushrooms, green onions, diced peppers and sautéed chicken breast.

Chicken Florentine

Tender boiled breast of chicken covered in a rich Florentine sauce made with fresh asparagus.

Sautéed Chicken Jardinière

Boneless breast of chicken sautéed and topped with a light cream sauce and julienne celery and carrot strips.

Breast of Chicken Parmesan

Tender breast of chicken coated in seasoned breadcrumbs, baked and topped with melted mozzarella cheese and the Chef's Italian sauce.

Tenderloin Tips and Noodles

Slow roasted tender sirloin tips in a light burgundy sauce with mushrooms and served with homemade egg noodles.

Pepper Steak

Marinated flank steak, grilled over an open flame and topped with seasoned sautéed green and red peppers.

Roast Sirloin au Jus

Top sirloin of beef, slow roasted in its own juices, with a burgundy mushroom sauce.

Grilled Homemade Kielbasa

Fresh locally made kielbasa from Stanley's grilled and accompanied with sweet and sour steamed cabbage.

Roast Loin of Pork Dijonaise

Fresh loin of pork covered in a whole grain mustard rubbed and slow roasted. Topped with a tangy Dijon sauce.

Roasted Turkey and Dressing

A tender breast of turkey slow roasted and topped with giblet gravy, served with apple herb dressing.

Boston Baked Filet of Cod

Fresh Alaskan cod filet topped with seasoned breadcrumbs and broiled to a golden brown.



Dinner Buffet - Continued

Cajun Shrimp Jambalaya

Sautéed shrimp with spicy Cajun seasoning and peppers, onion and tomatoes on a bed of sticky rice.

Layered Lasagna with Meat

Made with tender lasagna noodles and layered with ricotta cheese. Topped with marinara sauce and seasoned beef.

Vegetarian Lasagna

Made with our Chef's creamy alfredo sauce, fresh spinach, red peppers and sliced mushrooms

Choice of (1) Vegetable

California Blend
Fresh Zucchini Medley
Green Bean Almandine
Brandied Baby Carrots
Corn O'Brien
Sautéed Asparagus
Sweet Baby Peas and Pearl Onions

Choice of (1) Side Dish

Roasted Red Skinned Potatoes
Butter Parsley Potatoes
French Scalloped Potatoes
Whipped Potatoes and Gravy
Rice Pilaf
Au Gratin Style Potatoes
Sweet Potato Casserole

Dinner Carved Buffet

All items listed below are Chef carved in your private dining room. All carved dinner buffets are served with fresh baked baguette bread, choice of salad, Chef's vegetable of the day, side dish, fresh ground coffee and iced tea. All buffets are prepared and priced per portion with a minimum of 25 portions.

Choice of (1) Salad

Fresh Garden Salad with Choice of (2) Dressing
Traditional Caesar Salad

Carved Entrée Selections

Virginia Baked Ham

A fully smoked Virginia ham baked with a brown sugar and honey glaze. Served with a whole grain mustard sauce.

Jamaican Jerk Pork Loin

A tender loin of pork marinated with Jamaican spice blends. Served with a rum lime sauce.

Prime Rib of Beef au jus

Slow roasted seasoned prime rib of beef, cooked to a perfect medium rare. Served with au jus sauce and spicy horseradish.

Roasted Peppered Tenderloin

Choice tenderloin slow roasted with a peppercorn rub. Served with a burgundy mushroom sauce.



Sweet Selections

Gourmet Cream Cheese Carrot Cake
Chocolate Mousse Cake
Coconut Butter Cream Cake
German Chocolate Cake
Lemon Chiffon Cake
Tiramisu
Caramel Apple Cheesecake
Chocolate Cherry Cheesecake
White Chocolate Raspberry Cheesecake
New York Cheesecake w/Strawberries
Deep Fried Cheesecake & Ice Cream
Gourmet Turtle Cheesecake
Apple or Cherry Cobbler
Vanilla or Chocolate Mousse Flute

Sweet Extras

Chocolate Sensations Chocolate Fountains

Dipping Packages

Simply Sweet

Fresh Strawberries, Bananas, Pineapple and Apple Slices

Sweet Tooth

Choose 10 of your favorite items from our menu: Fresh strawberries, bananas, pineapple, apple slices, maraschino cherries, marshmallows, pretzel rods, Oreo cookies, chocolate chip cookies, graham crackers, potato chips, waffle squares, crispy rice treats, angel food cake, caramel squares

Hit of the Party Ice Cream Machines

Sunday Toppings

M & M's, cookie crumbles, rainbow sprinkles, chopped nuts, chocolate chips, flaked coconut, sliced strawberries, bananas, chocolate sauce, caramel topping, hot fudge topping, maraschino cherries, whipped cream.



Hors D' oeuvres

Hot Selections

Priced per 100 pieces

Baked Artichoke Hearts with Parmesan Cheese
Wrapped Asparagus in Phyllo with Asiago Cheese
Hibachi Beef Kabob with Sweet & Sour Sauce
Marinated Chicken & Pineapple Brochettes
Coconut Shrimp
Sante Fe Chicken Egg Rolls
Breaded Jalapeno with Nacho Cheese
Stuffed Mushroom Caps with Real Crab
Stuffed Mushroom Caps with Sausage
Mini Baked Chicago Style Sausage Pizza
Mini Mesquite Chicken Quesadilla
Spanakopita
Petite Quiche Lorraine
Fresh Scallops wrapped with Bacon
Water Chestnut wrapped with Bacon
Cajun Shrimp & Vegetable Egg Rolk
Meatballs in Swedish Sauce
Meatballs in BBQ Sauce
Meatballs in Sweet & Sour Sauce
Buffalo Style Chicken Fingers
Chicken Twisters

Cold Hors D' oeuvres

Petite Croissant Sandwiches
Salami Coronets
Deviled Eggs
Assorted Spiral Wraps
Iced Jumbo Shrimp Cocktail
Chilled Snow Crab Claws
Iced Peel & Eat Shrimp

Displays

Fresh Cut Vegetable Display

Assorted fresh cut vegetables including carrots, celery, asparagus spears, broccoli and cauliflower buds.
Served with ranch, honey mustard and raspberry dips.

Fresh Fruit Display

Sliced cantaloupe and honey dew melons with fresh cut pineapple wedges, seedless red and green grapes and assorted fresh berries. Display served with a variety of yogurt dips.

Domestic and Imported Cheese Display

Assorted domestic and imported cheeses beautifully displayed with a selection of gourmet cracker baskets.

Pineapple Tree

Choose from the fresh cut vegetable display, fresh fruit display, or the domestic and imported cheese display.
Choose one or all three! Call for pricing.



Bar Selections

Standard Bar

Liquor

Smirnoff Vodka, Castillo Silver Rum, Seagram's Gin, Black Velvet Whiskey, Early Times Bourbon, Lauder's Scotch, Peach Schnapps, Amaretto

Wine

La Terre White Zinfandel, La Terre Merlot, La Terre Chardonnay, J. Ruget Spumante

Beer

Budweiser, Bud Light, Michelob Ultra, Miller Lite, Corona

Standard Cash Bar Pricing

Cocktails

Wine

Domestic Beer

Premium & Imported Beer

Standard Host Bar Pricing

4-Hour Bar Call for Pricing

Add Extra Hours Call for Pricing

Premium Bar

Liquor

Grey Goose Vodka, Bacardi Silver Rum, Captain Morgan Spiced Rum, Tanqueray Gin, Dewar's White Label Scotch, Jim Beam Bourbon, Seagram's VO Whiskey, Jack Daniel's Black Label Whiskey

Wine

La Terre White Zinfandel, La Terre Merlot, La Terre Chardonnay, J. Ruget Spumante

Beer

Budweiser, Bud Light, Michelob Ultra, Miller Lite, Corona

Premium Cash Bar Pricing

Cocktails

Wine

Domestic Beer

Premium & Imported Beer

Premium Host Bar Pricing

4-Hour Bar Call for Pricing

Add Extra Hours Call for Pricing

Upgrades

Call the Catering Office for suggestions

All Special Ordered Alcohol will be charged by the bottle

A \$50.00 Bartender Fee will be applied if bar totals are less than \$500.00 for a Cash Bar