

Ramparts Tavern & Grill



Private Event Sit-Down Lunch & Dinner Menus

Choose one of the four group menus for your guests to select from

Group A: \$19 per person + tax & gratuity (Includes soda, iced tea and coffee)

All will have a mixed green salad with roasted garlic red wine vinaigrette to start

ENTRÉE CHOICES:

- **GRILLED CHICKEN SALAD:** Grilled lemon pepper chicken, hearts of palm, tomato, hard-boiled egg, bacon, red onion and crumbled blue cheese with side Dijon vinaigrette (will start with a cup of tomato bisque)
- **BBQ PULLED PORK:** House smoked pulled pork tossed in BBQ sauce or tangy Carolina sauce, topped with cole slaw & fried onion strings, served on a soft potato Kaiser roll
- **BOURBON CHEDDAR BURGER:** 8oz beef burger grilled *medium*, brushed with our Jack Daniels glaze, topped with melted cheddar, caramelized onion and bacon with chipotle mayo on an onion brioche bun, served with hand cut fries
- **CHICKEN PENNE:** Grilled diced chicken, tomato, artichoke hearts, mushroom, onion, and garlic finished with marsala wine, a touch of cream, parmesan cheese, and all tossed with penne pasta
- **BLACKENED SHRIMP RISOTTO:** Eight Tiger shrimp seasoned with our blackening spices and grilled and served over an asparagus and mushroom risotto

Group B: \$25 per person + tax & gratuity (Includes soda, iced tea and coffee)

All will have a mixed green salad with roasted garlic red wine vinaigrette to start

ENTRÉE CHOICES:

- **BARBECUE PORK RIBS:** Half rack of our house smoked pork ribs, brushed with barbecue sauce, served with hand cut fries and cole slaw
- **LEMON CHICKEN PASTA:** Sautéed tomato, spinach, mushroom, roasted red bell pepper, onion and garlic, finished with a roasted garlic & lemon sauce over penne pasta and topped with grilled blackened chicken and parmesan cheese
- **SPICY SHRIMP & GRITS:** Tiger shrimp sautéed with white wine, lemon juice and our **SPICY** gator sauce, served over bacon-cheddar cheese grits and topped with wilted spinach
- **PEPPERCORN BEEF MEDALLIONS:** Three beef medallions, grilled *medium* and finished with a peppercorn-port demi-glace, topped with sautéed mushrooms, served with mashed potatoes and sautéed vegetables
- **JACK DANIEL'S PORK CHOP:** Two hand cut pork chops pan seared and finished with our bourbon glaze and served with mashed potatoes and sautéed green beans

Group C: \$32 per person + tax & gratuity (Includes soda, iced tea and coffee)

All will have a mixed green salad with roasted garlic red wine vinaigrette to start

Entrée Choices:

- **GRILLED SALMON:** 8oz farm raised Salmon filet lightly seasoned and grilled, finished with a chardonnay mustard sauce and served with a mushroom and asparagus risotto
- **CRAB CAKES:** Two 4oz colossal lump crab cakes, pan seared and brushed with lemon butter, served with Cajun sweet potato wedges, green beans and a spiced remoulade
- **BEEF SIRLOIN:** Ten ounce grilled beef sirloin* finished with our cracked peppercorn veal demi-glace, served with a side of horseradish sauce, green beans and mashed potatoes loaded with cheese, bacon & scallions
- **PORK CHOPS:** Pan seared and brushed with mustard sauce and walnut crusted, finished with an apple cider glaze and served with green beans and mashed potatoes loaded with cheese, bacon & scallions
- **MUSHROOM RAVIOLI:** Portobello mushroom ravioli with pancetta, spinach, diced tomato and scallions in a light sherry-parmesan cream sauce

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Group D: \$38 per person + tax & gratuity (Includes soda, iced tea and coffee)

All will have a mixed green salad with roasted garlic red wine vinaigrette to start

Entrée Choices:

- **NEW YORK STRIP:** 12oz Angus New York strip, lightly seasoned and grilled *medium rare*, brushed with a white truffle and roasted garlic butter and topped with sautéed mushrooms, served with grilled asparagus and mashed potatoes
- **DUCK BREAST:** Pan seared duck breast cooked *medium rare* and finished with a port wine and cherry glaze, served with roasted herb potatoes and green beans
- **SALMON OSCAR:** 8oz farm raised salmon filet, lightly seasoned and grilled *medium well*, topped with colossal lump crab meat and finished with hollandaise sauce, served with wild rice and sautéed spinach
- **BACON SCALLOPS:** Jumbo sea scallops pan seared with bacon, white wine and lemon juice, finished with a touch of butter and served with mashed potatoes and grilled asparagus
- **CHICKEN WITH MUSHROOM RAVIOLI:** Portobello mushroom ravioli with pancetta, spinach, diced tomato and scallions in a light sherry-parmesan cream sauce and topped with sliced grilled blackened chicken

Dessert can be added for an additional \$6.00 per person. Choose one dessert:

- **Key Lime Pie with Whipped Cream**
- **Chocolate Mousse Cake with Whipped Cream**
- **Red Velvet Cake with Butter Cream Frosting**

*Bottles of wine can be pre-ordered with a 10% discount of regular price
Vegetarian and vegan accommodations can always be made to meet the requests of your party, please inquire for options*

**** Preordering is appreciated and required for parties of 15 or more ****