



Appetizers

Seasonal Fruit: A bounty of fresh seasonal fruit. \$3/Person

Seasonal Vegetables: Crisp carrots and celery, freshly cut sweet bell peppers, tomatoes and broccoli florets. \$3/Person

Swedish Meatballs: Miniature meatballs, slow-cooked in mushroom cream sauce, served with sourdough bread bites. \$3/Person

Spinach Dip: Fresh spinach dip with water chestnuts, served with crackers and French bread. \$3/Person

Hummus: Supremely Spicy and Tucson Herb hummus, made with garbanzo beans, lemon juice, garlic, olive oil, and salt. Served with pita chips, sourdough pretzels and a variety of crackers. \$3/Person

Five Cheese & Cracker Platter: A combination of aged swiss, sharp cheddar, pepper jack, Havarti and white/yellow cheddar, with a variety of 4 gourmet crackers. \$3/Person

Shrimp Cocktail: Large shrimp served with a flavorful cocktail sauce and lemon. \$4/Person

Caprese Salad: Sliced fresh mozzarella, tomatoes, and sweet basil, seasoned with salt, olive oil and balsamic glaze. \$4/Person



Main Course Pricing

30.00/Person (including gratuity) Includes: Your choice of 2 Proteins, 2 Sides, 1 Salad and 1 Bread item.

Minimum 50 Persons

"Ask The Rowan's about additions and substitutions."

Protein - All grilled over red oak

(Choice of 2) - \$4 per person for each additional meat you would like to add.

USDA Choice Tri-Tip

Santa Maria Style Chicken

USDA Choice Filet Mignon: add \$4.00 per person

Pork Spareribs

Atlantic Wild Caught Salmon

Tilapia Filet

Sides

(Choice of 2) - \$2.00 per person for each additional side you would like to add.

Vegetarian Ranch Style Beans: Pinto beans slow-cooked with chunky tomatoes, onions and spices.

Bacon Smoked BBQ Baked Beans: Slow-roasted navy beans cooked with bacon, brown sugar, and molasses.

Scalloped Cheesy Potatoes: Thinly sliced baked potatoes with fresh garlic & pepper seasoning, topped with jack and cheddar cheese.

Garlic Mashed Redskin Potatoes: Chunky mashed redskin potatoes with butter, garlic, salt & pepper.

Creamy Artichoke Rice: Tender white rice marinated with artichoke hearts.

Baked Russet Potatoes: Baked spuds topped with your choice of butter, sour cream, and chives.

Grilled Asparagus: Marinated in virgin olive oil, lemon, and spices.

Seasoned Green Beans: With sautéed onions and maple bacon chunks.

Seasonal Vegetables: Broccoli and carrot medley slow grilled and steamed over red oak.

Grandmas' Homemade Creamed Corn: Made with sweet corn, heavy cream and Jalena's Great Grandmas secret spices.

Mushroom & French Onion Rice: Long grained rice simmered in beef bouillon and french onion soup, covered with sliced mushrooms.

Macaroni & Cheese: Tender shells mixed with creamy sharp cheddar cheese, baked and topped with cheddar and parmesan cheese.

Salads

(Choice of 1)

Summer Salad: With strawberries, feta cheese and candied walnuts tossed with dried fruit and a raspberry walnut vinaigrette dressing.

Caesar Salad: Romaine lettuce, croutons, parmesan cheese topped with a Caesar salad dressing.

House Salad: Spinach & organic spring mix salad served with homemade balsamic vinaigrette and creamy cucumber ranch dressing on the side.

Breads

(Choice of 1)

Fresh Baked Rolls w/ butter

French Bread w/ butter

Cheesy Garlic French Bread

Additional Services

Dishware: Large cream colored china plates, silverware and mason jar water glasses. \$3.00/Person

Water Decanters: Your choice of Iced tea, Lemonade or flavored fruit water. \$1.50/Person

What's Included to Make Your Event Rock'n?!

A Rock'n Rowan's Event Leader and staff that will take care of the event for you.

Complimentary menu tasting and personal consultations available by appointment.

All food service tables are draped in floor length black linens.

All buffet serving pieces and buffet table decorations.

All events include bussing of tables and trash removal.