

Starters

House Made Tortilla Chips & Dips \$40/\$60 Lime Salted Corn Tortilla Chips served with Guacamole and Salsa,

House Chips \$30/\$40 House Fried Seasoned Chips Served with House made Creamy Onion Dip

Drunken Dutchman \$45/\$70 Deep Fried Pretzels with a side of Beer & Green Chili Queso.

Seasonal Fruit & Cheese Display \$60/\$90 Bite sized Cheddar, Pepperjack, Swiss, and Herb Chevre served with Seasonal Fruit and Crackers

Vegetable and Fruit Crudite \$45/\$70

Seasonal Vegetables and Fruit served with Ruck Blue and Poppy Vinaigrette

Ruck Appetizer Board \$9pp

.Roasted Brussel Sprouts, Cucumber, Celery, Kalamata Olives, Falafel, Tomato and Garlic Confit, Sweet Potato Hummus, Creamy Onion Spread, Chips and Bread.

Small: 1/2 pan Serves 10-12 Large: Full Pan Serves 18-2



Mains

Ruck Wing Pasta Bake \$35/\$50 Ziti in a creamy Buffalo Wing Sauce with Ruck Blue and Blue Cheese Crumbles add Grilled or Crispy Chicken \$45/\$65

3 Cheese Pasta Pomodoro Bake \$30/\$60

Ziti in a Tomato and 3 Cheese Sauce

BBQ Pulled Pork \$65/ \$110 House Roasted BBQ Pulled Pork. Kale Slaw. Slider Rolls

Ruck Wings \$85/\$170

A pan of Wings in your sauce of choice served with Ruck Blue and cut Celery. BBQ, Mild, Medium, Garlic Parm Butter, Buffalo Garlic Parm, Hot, Extra Hot

White Guy Wasted Tots \$45/\$75

Tots smothered with Bacon, Pepperjack, House Made Beer Cheese and a Ranch Drizzle

Disco Tots \$40/\$60

Tots smothered with Pepperjack and Topped with House Made Turkey Gravy.

Small: 1/2 pan Serves 10-12 Large: Full Pan Serves 18-22

* NYS Sales Tax and a 20% gratuity will be added to final menu price.



Stations

Tater Tot Bar \$10pp

Tots, Beer & Green Chili Queso, Ruck Turkey Gravy, Shredded Cheddar Jack, Bacon Bits, Chopped Scallions, Ruck Blue, Medium wing sauce and BBQ sauce

Slider Bar \$14pp

Beef Burger Sliders, BBQ Pulled Pork Sliders, Kale Slaw, Ruck Blue, American Cheese, Cheddar Cheese, Wing Sauce, Lettuce, Sliced Tomato, Pickle Chips, Soft Slider Rolls

Wing Station \$15pp

Boneless and Bone in Chicken Wings with assorted sauces including BBQ, Medium, Hot, and Buffalo Garlic Parm. served with Ranch, Blue Cheese, and Celery.

Sandwich Station \$14pp

Choose any Three Sandwiches served with House Made Chips and Dressed Greens

French Dip- House Roast Beef, Creamy Onion Spread on Toasted Hoagie Roll with a side of Au Jus

Falafel Wrap - Falafel, Tomato, Red Onion, Cucumber, Sweet Potato Hummus, Five Grain Blend and Spinach

Pilgrim Wrap -Turkey, Cranberry Stuffing, Smoked Gouda, Sliced Pears and Cranberry Aioli

Spicy Pulled Pork Popper -House Roasted Pulled Pork with Jalapeno Cream Cheese and Caramelized Onion pressed on Artisan Bread

Small: 1/2 pan Serves 10-12 Large: Full Pan Serves 18-22



Salads

Garden Salad \$16/\$24 Spring Mix. Cherry Tomatoes. Cucumber. Red Onion. Carrots

Kale & Cranberry Salad \$18/\$26 Kale. Dried Cranberries. Shredded Carrots. Walnuts. Dijon Vinaigrette

Easy Caprese Salad \$26/ \$35 Sliced Hot House Tomato, Fresh Mozzarella and Basil with a Balsamic Reduction Drizzle

Caesar Salad \$18/26 Chopped Romaine, Shaved Parmesan, Croutons, Tomatoes and Caesar dressing. add Grilled Chicken \$35/\$50

Roasted Brussel Salad \$35 /\$

Roasted Brussel Sprouts, Roasted Red Peppers, Cranberries, Candied Pecans, Fried Mozzarella wedges over Spring Mix with Maple Balsamic Glaze

Small: 1/2 pan Serves 10-12 Large: Full Pan Serves 18-22

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Viewing Party \$350

10 persons Minimum. 20 person Maximum 4 hour time limit. \$25/hr for every additional hour.

1/2 pan Ruck Wings (50 wings)

your Choice of Sauce. BBQ, Mild, Medium, Garlic Parm Butter, Hot, BBQ Hot, Extra Hot, Buffalo Garlic Parm

1/2 Drunken Dutchman

Deep Fried Pretzel bites with a side of Beer & Green Chili Queso.

1/2 Ruck Wing Pasta Bake

Ziti in a creamy Buffalo Wing Sauce with Ruck Blue and Blue Cheese Crumbles

Add on 1/2 pan White Guy Wasted Tots +\$57 Add on 1/2 pan Disco Tots +\$50 Add on sm Sandwich Board. \$95