**COCKTAIL HOUR & APPETIZER OPTIONS**

**Housemade Tortilla Chips & Dips $5pp**

House-Made Lime Salted Corn Tortilla Chips served with Salsa and Guacamole

**Buffalo Chips: $4pp**

 House Fried and Seasoned Chips Smothered in Ruck Sauce and Blue Cheese

**Dip Display: $7pp**

Display of Our House Made Traditional and Roasted Veggie Hummus, Veggies, .

Served with Warm Pita Wedges and House Chips

**Seasonal Fruit & Cheese Display: $5pp**

Bite Size Cheddar, Pepperjack, and Swiss Cheeses, Brie and Herb Chevre

 Served with Seasonal Fruit and Crackers

**Vegetable and Fruit Crudite: $4pp**

Seasonal Vegetable and Fruit Crudite Served with Ruck Blue and Poppy Vinaigrette Dips

**Artisanal Cheese & Fruit Display: $8pp**

4 Assorted Seasonal Artisanal Cheeses, Served with Fresh and Dried Fruits,

Baked Brie with a Porter Pecan Praline, 2 Accompaniments, Toasts and Crackers

**Ruck Appetizer Display : $7pp**

Display of Cold Peanut Noodles, Dutch Bitterballen, Buffalo Chips, And Caprese Flatbread Wedges

**Baked Brie with IPA Mustard and Porter Praline:** **$5pp**

Served with Grilled Ciabatta and Sliced Apple

**PASSED OR PLATTERED HORS D”OEUVRES**

**PASSED:** $10 per person Choose 4 | $3pp ea minimum 2 choices

**PLATTERED**: A La Carte $4 ea

Curried Veg Fritters with Spicy Yogurt

Mushroom Parmesan Pinwheels

Dutch Bitterballen

Spinach Spanikopita

Beet & Chevre Risotto Cake with Parmesan Crème

Petite Stout & Beef Empanadas

Maple Chipotle Glazed Chicken Meatballs

Mini Chicken Wingburger Sliders

Chilled Mussels with Saffron Aioli

Shrimp Shao Mai with Sriracha Dipping

Mini Pulled Pork Sliders

Bacon BBQ Deviled Eggs

Chicken Quesadilla

Creamy Sausage Stuffed Mushroom

**Thank you for choosing The Ruck to feed your guests!**

**We have put together a large menu of house favorites & hand-crafted items…if you do not see something here you would like to have at your event, or have dietary/allergy restrictions, please let us know. Our talented & creative Executive Chef is happy to work with you!**

**If you are interested in including beer | cocktail options, we can create custom cocktail(s) for your event as well as special order any kegs | cans of beer to serve. Our Certified Cicerone is happy to help with any pairings or recommendations!**

**CHEERS!**

**EVENT DINNER BUFFET**

**OPTION #1 | $22pp**

**Proteins:** Choose 1

Beer Braised Beef Brisket

Ale & Chipotle Braised Chicken Meatballs

Roast Chicken & Herbs, with Sausage, Potatoes, and Peppers

Beer & Butter Garlic Roast Cod with Blistered Tomato, Potatoes & Onions

**Sides:** Choose 2

Garden Salad with Dijon Vinaigrette

Grilled Vegetable Platter with Balsamic Reduction

Sage & Butter Spaghetti Squash with Blistered Tomatoes (Winter Seasonal)

Roast Zucchini and Summer Squash with Tomato, Basil, and Parmesan (Summer Seasonal)

Salt Potatoes with Butter & Scallion

Alfredo & Cheese Tortellini Bake

**Finishes: +$4** Choose 1

Stout Cupcakes with Bailey’s Buttercream

Chipotle & Dark Chocolate Pudding with Whipped Cream

Bella Napoli Italian Cookies

**OPTION #2 | $30pp**

**Proteins:** Choose 2

Braised Beef Braciole

Grilled Skirt Steak with Chimichurri

Brew Butter Chicken with Mushrooms

Grilled Salmon “Brew”schetta

Sausage & Apple Stuffed Pork Loin with Apple & Onion Veloute

**Sides:** Choose 2

Kale & Cranberry Salad with Walnuts and Fruit Beer Vinaigrette

Grilled Vegetable Platter with Balsamic Reduction

Fried Brussels Sprouts with Sriracha Vinaigrette (Winter Seasonal)

Grilled Texas Creamed Corn (Summer Seasonal)

Potato & Celery Root Gratin

Vegetable and Cheese Lasagna

**Finishes: +$4** Choose 1

Stout Cupcakes with Bailey’s Buttercream

Chipotle & Dark Chocolate Pudding with Whipped Cream

Bella Napoli Italian Cookies

**Wedding Table Sweet Finish Options +$6**

Dark Chocolate & Cider Truffles

Apricot Almond Rugelach

Mexican Wedding Cookies

**A LA CARTE**

**SALADS**

Sm: Serves 10-12pp Lg: Serves 18-22pp

Garden Salad with Dijon Vinaigrette: sm $10 | lg $18

Kale, Cranberry and Walnut Salad: sm $12 | lg $20

Easy Caprese Salad: sm: $20 | lg $34

Sliced Hot House Tomato, and Fresh Mozzarella on a Bed of Greens, with Basil Pesto, and Balsamic Reduction

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**APPETIZERS AND SIDES**

Sm (½ PAN): Serves 10-12pp Lg (FULL PAN): Serves 18-22pp

Grilled Green Beans with Spicy Lemon Butter: sm $12 | lg $18

Ruck Wing Pasta Bake: sm: $35| lg: $64

3 Cheese Pasta Pomodoro Bake: sm: $28 | lg: $54

White Guy Wasted Tots: sm: $45 | lg: 85

Disco Tots: sm $40 | lg:$78

BBQ Pulled Pork with Rolls and Kale Slaw: sm $60 | lg: $110 Ruck Wings with Blue & Cut Celery: sm : $65 | lg: $120

**A LA CARTE**

**SANDWICHES**

Choose THREE Sandwiches/ $12pp Served with House-Made Chips

Caprese:

Fresh Mozzarella, Greens, Hothouse Tomato, and Spinach & Basil Pesto on Ciabatta

Roasted Saint Linda:

Grilled Vegetable Wrap, with Roasted veggie Hummus, Roast Red Peppers,

Greens, Cucumber Yogurt Dressing

Smokey & the Bandit:

Roast Turkey Wrap with Roasted Red Pepper Mayo, Spinach,Grilled Onion, and Smoked Gouda

Kalamata Chicken Caesar Wrap:

Grilled Chicken, Our House Kalamata Caesar Dressing, Chopped Romaine, Tomato, Shaved Parmesan

Train Weck:

House made, slow-roasted Roast Beef, sliced cold and topped with Grilled red Onion, Melty Horseradish Cheddar on a Kummelweck Roll.

KRS-1:

Pressed Wrap with Grilled Chicken, Bacon, Pickles, Spicy Mustard & Cheddar-Jack Cheese

Buffalo Grilled Chicken Sandwich:

Topped with fresh Lettuce, Tomato & Red Onion, served with Carrots & Celery & RUCK Bleu

**STATIONS & FOOD “BARS”**

\*Reduced Price applies to the lowest priced station when 3 more stations are ordered.

Or, \*Reduced Price applies to any station added on to an existing dinner buffet.

**Tater Tot Bar:** $8pp ($4pp Reduced Price\*) HOUSE FAVORITE!

Hot & cold table buffet including

Tater Tots, Cheese Sauce, Ruck Turkey Gravy, Shredded Cheddar Jack, Bacon Bits, Chopped Scallions, Ruck Bleu, Wing Sauce, and Beer BQ Sauce

**Slider Bar:** $12 pp ($6pp Reduced Price\*) (+$2 **additional** Vegan/GF Option of House Made Mini Veggie Burger Sliders)

Choice of Chipotle Chicken Burger or Beef Burger Sliders, Beer-BQ Braised Pulled Pork,

Soft Slider Rolls, Carolina Red Slaw, Ruck Bleu. American Cheese, Cheddar Cheese,

Wing Sauce, Leaf Lettuce, Sliced Roma Tomato, Pickle Chips, Condiments

**Wing Station:** $12pp ($7pp Reduced Price\*) +$1pp to include Seitan “Wings”

Boneless and Bone in Chicken Wings with a Choice of Assorted Sauces, including Medium, Hot, BBQ, And Garlic Parmesan. Ruck Bleu, Ranch Dressing, Cut Celery and Carrot Sticks.

**Flatbread Station:** $9 pp ($5pp Reduced Price\*)

Assorted Warm Flatbreads to include, St. Linda with Roasted Veggie Hummus, Spicy BBQ Chicken, Grilled Chicken Sausage, and Spinach & Artichoke - Served with Dressed Greens.