

**Shadows Ranch**  
**Prices range from \$18.00 to \$35.00 per person.**  
**Menus items are from lowest price to highest.**

**Each meal includes one entrée, a starch, a vegetable, a salad and bread.**  
**Second entrées can be priced.**

## **Entrées**

### **(V) Vegetable Lasagna**

Lasagna noodles, veggies, shredded ricotta, mozzarella and Parmesan cheeses are layered in a rich pasta sauce.

### **Italian Chicken Parmesan**

A one dish meal with layers of chicken, marinara sauce and shredded cheese on a yeast bread base for the best flavors of Italy.

### **Chinese Roast Chicken with Gravy**

Roast chicken with sesame seed oil and soy sauce served with diced hard boiled eggs and green onions over rice.

### **Baked Asian-Style Honey Chicken**

An aromatic marinade of soy sauce, ginger, honey, garlic and onion served over whole grain and wild rice, or pasta.

### **Whole Roasted Pig**

Roasted to perfection, carved by the chef at the buffet table.

### **Turffalioaf**

Turkey and ground buffalo meatloaf are combined with an Italian creamy dill, blue cheese and Worcestershire sauce.

### **Pork Turkey Meatloaf**

A soft texture meat loaf speckled with carrots, red bell peppers, onion and garlic.

### **(V) Eggplant Parmesan**

Garlic, fresh basil, parmesan, and sliced fresh tomatoes smother the eggplant wedges, which are then covered with a generous layer of mozzarella cheese.

### **Au Gratin Beef Bake**

A casserole of ground sirloin of beef, onions, celery, green peppers, Worcestershire sauce, and our own style of hand prepared creamy au gratin potatoes, for a down home "fill you up" meal.

### **Ground Turkey Stuffed Peppers**

Green, yellow and red bell peppers are filled with ground turkey (light and dark meet together), cooked rice, tomato sauce and Italian-style seasonings. Very colorful display at the buffet. Should be served with grilled asparagus and Portobello mushrooms and garlic mashed potatoes.

### **Angus Ground Beef Stuffed Peppers**

Green, yellow and red bell peppers are filled with ground beef, cooked rice, tomato sauce and Italian-style seasonings. Very colorful display at the buffet. Should be served with grilled asparagus and Portobello mushrooms and garlic mashed potatoes.

### **Pulled Pork, Stuffed Peppers**

Green, yellow and red bell peppers are filled with pulled pork, cooked rice, tomato sauce and Italian-style seasonings. Very colorful display at the buffet. Should be served with grilled asparagus and Portobello mushrooms and garlic mashed potatoes.

### **Roast Duck with Wild and Brown Rice Stuffing**

### **Roast Duck with Apple Dressing**

Duck rubbed with light seasoning, olive oil and caraway stuffed with apples, celery and onion.

### **Honey Duck**

Orange-stuffed duck sprinkled with fresh basil and ginger and basted with a honey citrus glaze.

## **Pork Chops**

Combining the flavors of caraway and garlic seasoning with sour cream, celery, hash brown potatoes, French fried onions and Cheddar cheese.

## **Grilled Salmon with Curried Peach Sauce**

Can be grilled or baked, served with a sauce of honey, curry powder and fresh peaches.

## **Grilled Tri-Tip with Oregon Herb Rub**

Marinated in dill, sage, garlic and rosemary and slow grill-roasted to tender perfection.

## **Mexican Casserole**

Layers of pulled beef, cheeses, onions, tomatoes, beans and tortilla crumbles.

## **Salmon Fillets with Creamy Dill Sauce**

The sauce is homemade mayonnaise, mustard with thyme, oregano, basil and dill.

## **Tri-Tip London Broil**

Marinated in garlic and basil and slow broiled to tender perfection.

## **Balsamic Roasted Pork Tenderloin**

Marinated in balsamic vinegar, olive oil and our own steak seasoning concoction produces the tastiest pork loin you've ever had. It is topped with gravy, best served with a grilled vegetable and garlic mashed potatoes.

## **Asian Beef Skewers**

Marinated flank steak (hoisin sauce, soy sauce, ginger, sherry, and barbeque sauce. Three per person.

## **Slowly Deviled Venison Stew**

Cubed stew meat is done in a slow cooker along with onions, cider vinegar, tomato paste and a Spanish seasoning., served in bread bowls, topped with sour cream.

## **Slowly Deviled Elk Stew**

Elk stewed in a slow cooker along with onions, cider vinegar, tomato paste and Spanish seasonings, served in bread bowls, topped with sour cream.

## **Seafood Newburg**

A shellfish dish with a rich elegant sauce. It's excellent served over rice or noodles.

## **Honey-Glazed Ham**

Spiral-cut glazed with corn syrup, honey and butter.

## **Honey-Glazed Pork Tenderloin**

The apricot nectar, brown sugar, nutmeg, butter, and a hint of lemon glaze are a great crowd pleaser.

## **Seafood Fettuccini**

Shrimp, crab and scallops in a mushroom sauce, over fettuccini.

## **Peking Duck**

Beautifully presented nutmeg, ginger, cinnamon roast duck served with a plum sauce and green onions.

## **Chicken and Bowtie Pasta with Asiago Cream Sauce**

A tasty mix of chicken, garlic, mushrooms, and prosciutto tossed with bow tie pasta and a delicious Asiago cream sauce.

## **Beef Stroganoff**

Beef Angus ground Chuck Steak in a delicious sauce featuring mushrooms, onion, minced garlic, sour cream and thyme, served in a puff pastry shell garnished with parsley, or served over pasta.

## **Sticky-Licky-Zesty-Sweet Tri-Tip BBQ**

Finished on the grill with an amazing BBQ sauce.

## **(V) Grilled Portobello and Mozzarella**

Marinated Portobello mushrooms topped with roasted red peppers and melted mozzarella cheese.

### **Grilled Salmon Fillets with a Lemon, Tarragon and Garlic Sauce**

This dish celebrates the pairing of grilled salmon with a rich and tangy lemon, tarragon, and garlic sauce. Best served with grilled vegetables, wild rice and bread .

### **Poached Salmon with Hollandaise Sauce**

This dish should be served with cubed honey sweet potatoes and broccoli.

### **Grilled Lemon Pepper Trout**

A flavorful dish full of sweet lemon flavor, garlic and herbs. This also can be served with a lemon pepper, butter, and dill sauce.

### **Turducken**

This is a turkey stuffed with a duck, stuffed with a chicken layered with sausage and oyster dressing.

### **Apricot-Glazed Ham**

A Honey Baked Ham glazed with brown sugar, cornstarch, nutmeg and cloves is sautéed in apricot nectar and lemon juice.

### **Watergate Inn Shrimp Eschkapoodle**

The Watergate Inn was once a world famous restaurant for it was in existence for 120 years in Washington, D.C. The Dutch Farm on the bank of the Potomac River specialized in an Atlantic shrimp pie, baked in a sweet pie crust with cream and buttery potatoes, celery, onions, shallots, and fresh beets. Amazing! We found the recipe in the Library of Congress.

### **Chicken Portabella Mushroom Marsala**

Flower coated chicken breasts sautéed with a Portabella mushroom and Marsala wine sauce served with rice and or pasta.

### **Chicken Pot Pie**

A delicious chicken pie made from scratch with carrots, peas and celery. A delicious and heartwarming meal.

### **Mushroom-Stuffed Chicken Breasts in a Balsamic Pan Sauce**

These boneless chicken breasts are stuffed with garlic and thyme seasoned dried mushroom and goat cheese mixture, and baked with a honey and balsamic vinegar glaze.

### **Pesto-Stuffed Pork Chops with Caramelized Onions**

Stuffed with robust pesto flavor, these moist and tender pork chops are topped with Caramelized Onions!

### **Elegant Pork Chops**

Wonderful old fashioned caraway and garlic flavor on a bed of whole grain and wild rice.

### **Rosemary-Scented Pork Loin Stuffed with Roasted Garlic, Dried Apricots and Roasted Pork Tenderloin Normandy**

Roasted in an apple brandy glaze.

### **Cranberries with a Port Wine Pan Sauce**

Enough said!!!

### **Ground Beef Stuffed Peppers**

Green, yellow and red bell peppers are filled with ground choice Angus beef, cooked rice, tomato sauce and Italian-style seasonings. Very colorful display at the buffet. Should be served with grilled asparagus and Portobello mushrooms and garlic mashed potatoes.

### **Creamy Chicken Cordon Bleu Bake**

This casserole version of a French classic is topped with ham and Swiss cheese.

### **Peppered Shrimp Alfredo\*\*\***

Alfredo sauce gets a added kick with cayenne pepper, Romano cheese, and extra cream. Served with red bell peppers, shrimp and penne pasta. WOW!

### **(V)Vegetable-Stuffed Portobello Mushrooms**

Plump Portobello mushrooms are marinated in balsamic vinegar, garlic and onion, then topped with a savory stuffing of spinach, eggplant, artichoke hearts, Parmesan and mozzarella cheeses.

### **Brandied Veal Osseo Bucco**

Veal shank seasoned with paprika, onions, apple brandy and caraway seeds, best served with sweet and sour red cabbage, rice, pasta or polenta.

## **Herbed Beef Tenderloin**

This cut of meat does not need much seasoning, a simple rubbing of garlic, basil and rosemary, salt and pepper does the trick.

## **World's Best Lasagna**

Filling and satisfying lasagna with sausage, ground sirloin of beef and three types of cheese.

## **Apple Stuffed Chicken Breasts**

Cheddar cheese and sweet apple are enclosed in sautéed chicken breasts.

## **Chef Carved Roasted Prime Rib of Beef:**

Prepared four different ways at Shadows Ranch;

- (1) garlic infused and rosemary rubbed with red wine mushroom sauce'
- (2) infused and marinated with garlic, olive oil, black pepper and thyme'
- (3) garlic rubbed, and incrusted with black pepper and Dijon mustard'
- (4) slow roasted served with pan drippings au jus and horseradish on the side.

## **Fettuccine Steak Primavera**

Tenderloin of beef roasted on a bed of mushrooms, bell peppers, zucchini, diced tomatoes, and Fettuccine pasta, coved with a rich brown onion, garlic, and brandy gravy.

## **Baked Seafood Au Gratin**

Shrimp scallops and flounder baked in a gentle cheese and Worcestershire pepper sauce topped with Parmesan cheese.

## **Beef Wellington**

Filet of beef tenderloin assembled with liver pate, mushrooms and onions, then wrapped in puff pastry. Amazing!

## **Chicken Breasts Stuffed with Crabmeat**

Sautéed in butter, packed full with crab, cream cheese, garlic and basil.

## **Roasted Tenderloin of Beef Bordelaise**

Prepared with a red wine demi-glaze and béarnaise sauce.

## **Fillet of Dover Sole with White Grapes**

Fillet of Sole with a rich creamy nutmeg, white grape sauce,(with whole grapes) served over (guess what) lettuce, or rice, or adult macaroni and cheese, or garlic mashed potatoes.

## **Braised Pheasant**

These pheasant breasts are brazed, then lightly roasted in a tangy mixture of apples, onions and apple jack. The juices are made into a cream sauce and poured over the breasts just before serving.

## **Smothered Fillet Mignon**

Marinated in a mixture of balsamic vinegar and Dijon mustard topped with caramelized onions and blue cheese. It also can be topped with a Hollandaise or Béarnaise sauce, or a Hawaiian Pineapple glaze. Best served with garlic mashed potatoes and sweetened green beans. Other potential toppings are: Hollandaise Sauce and Hawaiian Pineapple Glaze

## **Scallops in a Cajun Butter Sauce**

The base of the sauce is white wine, fresh tarragon, butter, Worcestershire sauce and fresh lemon.

## **Lobster Thermidore**

Lobster shells are stuffed with cooked lobster in a cream white wine sauce, then topped with Parmesan cheese and broiled until golden.

# **Salads**

## **Waldorf Salad**

A mayonnaise based dressing with a hint of sugar and lemon juice is stirred into diced apples, celery, walnuts and steamed soft raisins.

## **“Eat Desert First” Fruit and Putting Salad**

Served in a stemmed goblet, bananas, blueberries, peaches, strawberries, green and red grapes are crowned with vanilla pudding and garnished with mint. A wonderful surprise on a hot day.

## **Bacon Ranch Pea Salad**

Peas, bacon, cheese, onions, and Ranch dressing on a bed of red lettuce in a chilled salad bowl.

## **Warm Brussels Sprouts, Bacon and Spinach Salad**

The Brussels sprouts are lightly sautéed in bacon drippings with a handful of caraway seeds, and then fresh spinach, oil, vinegar and a bit of sugar are added. Topped with bacon bits.

## **Dilled Cucumber, Tomato and Celery Salad**

This mid-summer salad uses an overabundance of fresh cucumbers, tomatoes, and celery topped with a thick buttermilk, dill and honey dressing, served in a chilled bowl.

## **Garden Salad**

Mixed greens, carrots, Cucumber, Tomatoes and Red Onion, drizzled with Balsamic Vinaigrette, honey mustard or Shadows “Ranch” dressing. Served in a chilled salad bowl.

## **Fresh Spinach and Tarragon Salad**

Tarragon infused vinegar and olive oil dressing with a smidgen of sugar, makes this classic spinach/bacon/boiled egg salad wonderfully different. Served in a chilled salad bowl.

## **Arugala Caprese**

Fresh Mozzarella cheese, cherry tomatoes and basil vinaigrette, Balsamic vinaigrette, or Raspberry Balsamic Vinaigrette dressing in a bed of fresh arugala lettuce topped with a fresh basil leaf in a chilled salad bowl.

## **Classic Caesar Salad**

Served with garlic croutons and a very creamy anchovy-infused dressing in a chilled salad bowl.

## **Cucumber Fruit Salad**

A twist on a traditional Waldorf salad, cool cucumbers, chopped celery, chopped apples, and juicy red grapes are folded into sweet sour cream basil dressing, topped with parsley and chopped walnuts.

## **Grilled and Chilled Asparagus with Roasted Garlic Toast and Balsamic Vinaigrette Drizzle**

You get the picture! We can add a grilled and chilled Portabella Mushroom Cap for an even greater artistic composition.

## **Pea and Crab Salad** (*imitation crabmeat*)

Crab, green peas, bacon bits, topped with diced tomatoes on a bed of baby lettuce in an onion cream dressing.

## **Warm Thai-Style Scallop & Mango Salad**

Can be prepared with scallop or shrimp. A combination of baby lettuce, mango, red, green and yellow bell peppers Julienne (cut in narrow strips), and cucumbers in an Oriental oil and vinegar dressing.

## **Pea and Crab Salad** (*real crabmeat*)

Crab, green peas, bacon bits, topped with diced tomatoes on a bed of baby lettuce in an onion cream dressing.

# **Starches**

## **Herbed New Potatoes**

Butter, sour cream, rosemary, dill and a dash of lemon season this crowd favorite.

## **Grilled Onion Potatoes\*\*\*Italian or Ranch**

Potatoes are sliced, layered with an onion slice and seasoned with either Italian or Ranch dressing. These are reassembled and individually wrapped in foil, then grilled.

## **Garlic Yukon Gold Herb Mashed Potatoes**

### **Dutch Potatoes**

Baked mashed potatoes with carrots and sour cream.

## **Dilly Potato Salad**

Dill, garlic, green onion, and mayonnaise dress this deviled egg and red potato classic.

## **Herbed Twice-Baked Potatoes**

Light cream cheese, garlic, butter, basil and cayenne pepper make these twice-baked irresistible.

## **Yukon Gold Potatoes Au Gratin**

Au gratin means "with brown crust" caused by baking ground bread and cheeses as a topping for the potatoes.

## **Quinoa and Rice Pilaf**

Quinoas are seeds of a plant that originated in the Andes Mountains with a sweet taste.

## **Brochette**

A nice surprise at the buffet table. Toasted sour dough bread topped with sliced cherry tomatoes, basil, and mozzarella and provolone cheese then broiled and garnished with a large basil leaf.

## **Cashew Raisin Rice Pilaf**

Long and wild rice mixed with carrots, peas, raisins and cashews.

## **Baked Potato Bar**

Whole baked potatoes with an array of garnishes; chopped onions, sour cream, chives, butter, bacon bits and salsa. Guests really enjoy this feast.

## **Orzo Pasta Alfredo Au Gratin**

Orzo is a grain three times the size of rice shaped like wheat. A delicacy in Ancient Greece.

## **Sausage Rice Pilaf**

A rice and sausage casserole.

## **Oyster Macaroni and Cheese**

# **Vegetables**

## **Garden Medley**

Zucchini, Tomatoes, Pearl Onions, Baby Carrots, Corn Peppers, and Patty Pan Squash - blanched and flavored with butter.

## **Slow Cooker Creamed Corn**

Corn is combined with cream cheese, butter and milk and simmered in the slow cooker.

## **Marmalade-Glazed Carrots**

Cinnamon and nutmeg season baby carrots that are simmered with orange marmalade and brown sugar.

## **Julienne Vegetables**

Green Beans, Carrots and Peppers, and Patty Pan Squash are cut in long strips and sautéed in butter and olive oil, seasoned with basil.

## **Roasted Asparagus and Garlic**

Garlic cloves, white wine, asparagus, thyme and olive oil.

## **Brussels Sprouts with Onion and Bacon**

Stewed in chicken broth, garlic, onion and butter, this recipe surprises and delights even those that thought they did not care for the “little cabbages.”

## **Grilled Portobello Mushrooms with Mozzarella**

### **Vegetable-Stuffed Portobello Mushrooms**

Plump Portobello mushrooms are marinated in balsamic vinegar, garlic and onion, then topped with a savory stuffing of spinach, eggplant, artichoke hearts, Parmesan and mozzarella cheeses.

## Pasta or Spaghetti Bar

*You would choose two or three sauces. Includes salad and garlic bread.*

### (V) Tomato and Basil

Fresh, chopped, onion, garlic, tomatoes and red peppers stewed in olive oil, balsamic vinegar basil leaves and sugar.

### (V) Mushroom

A tomato soup, mushroom pizza flair with a boost of oregano and garlic.

### (V) Roast Red Pepper Cream Sauce

Light and creamy sauce pureed in a red pepper, garlic, basil and olive oil base, thickened with Romano cheese.

### (V) White Wine and Garlic Dream Cream

An Alfredo sauce that is a combination of shallots, garlic, white wine, heavy cream, and a touch of lemon.

## Italian Meat Balls

Best with spaghetti. Tomato/Basil, red peppers, olive oil, mildly seasoned Angus beef meatballs, topped with Parmesan cheese.

### (V) Marinara

Basil/Tomato with garlic and a touch of sugar.

## Shadows Ranch Supreme

Mushroom, ground Angus beef, fresh tomatoes, touch of sugar and honey, double Mozzarella cheese and garlic supreme.

### (V) Alfredo

Heavy cream, egg yolks and Parmesan cheese. Also comes in a garlic Italian seasoned version.

### (V) Romanoff

Sour cream and Parmesan cheese give a tart edge to the creaminess of this wide egg noodle dish.

### (V) Bordelaise Sauce with Mushrooms

Mushroom and shallots slow simmered in butter, garlic, Worcestershire sauce, thyme, and red wine.

## Italian Sausage

Italian sausage, Angus beef, onion, garlic, fresh tomatoes, basil, oregano and bay leaves, for those that are tired of sweet pasta sauces.

## Bolognese

A chunky pasta sauce with prosciutto, Angus ground beef and thick bacon, then carrots, tomatoes, mushrooms, celery and white wine.

## Seafood Fettuccini

Shrimp, crab and scallops in a mushroom sauce, over fettuccini.

## Chicken with Asiago Cream Sauce

A tasty mix of chicken cubes, garlic, mushrooms, and prosciutto and a delicious Asiago cream sauce.

### (V) Vegan

Olive oil red sauce with fresh tomatoes, green, red and yellow bell peppers, onion, garlic, basil and oregano.

## Chicken Portabella Mushroom Marsala

Flower coated chicken cubes sautéed with a Portabella mushroom and Marsala wine sauce.

## Peppered Shrimp Alfredo

Alfredo sauce gets a added kick with cayenne pepper, Romano cheese, and extra cream. Served with red bell peppers, shrimp and penne pasta.

WOW!