

APPETIZER OFFERINGS

Minimum order 25 servings

- Hand Stuffed Crab Shrimp Mushrooms** with garlic crostini \$4.50
Parmesan Crusted Crab Artichoke Dip with garlic crostini \$4.25
Cheesy Spinach Artichoke Dip with garlic crostini \$3.75
Spicy Hot Wings with crisp celery and blue cheese dressing \$2.75
Kalbi Chicken Skewers bbq, peanut sauce, garlic rosemary \$2.75
BBQ Meatballs kalbi, marinara, sweet & sour \$2.75
Proscuitto Wrapped Fruit \$3.25
Seasonal Fruit Tray \$2.50
Mini Crab, Shrimp Mango & Avocado Shot \$3.25
Balsamic Glazed Bruschetta \$1.75
Fresh Caprese Skewers \$1.75
Crisp Roast Beef Asparagus Rolls \$3.25
Deviled Eggs 3 Ways Jalapeño Candied Bacon, Crab Stuffed, Pepperdoo Infused \$1.75
Chilled Jumbo Prawns with cocktail sauce and lemon \$4.25
Smoked Salmon Mousse Shrimp Canapes \$3.75
Thin Sliced Smoked Salmon with Chive Crème \$4
Artisan Cheese Plate blue, brie, swiss, smoked gouda, candied pecans, berries \$3.25
Hummus with seasonal fresh vegetables and flatbread \$2.75
Genoa Salami Antipasto Salad \$4

LUNCH OFFERINGS

BOXED LUNCHES

Includes Seasonal Fruit, Dessert and Chips or Salad

- Turkey Havarti** on Whole Wheat \$16
Roast Beef and Cheddar on Ciabatta, iceberg lettuce, onion chutney, horseradish mayonnaise \$17
Deli Baguette turkey, ham, roast beef, swiss, cheddar, iceberg lettuce, tomato, red onion, banana peppers finished with grape serrano vinaigrette \$18
Honey Ham and Swiss \$15
Garden Vegetable on whole wheat bread, sprouts, cream cheese, spinach, tomato, red onion, cucumber and avocado \$13

MIX & MATCH LUNCH BUFFET

Soup and Salad Selections *Pick two from the following:*
razor clam chowder, spicy chicken tortilla soup, tomato basil bisque, CI's caesar salad, italian penne pasta, seasonal fruit salad, traditional cobb salad

Sandwiches *Choose three from the following:* Turkey Havarti, Roast Beef & Cheddar, Deli Baguette, Honey Ham & Swiss, or Garden Vegetable \$19

Add on another soup for \$6 or Cookies for \$1.50

LUNCH OFFERINGS (CONT'D)

PRIME BURGER BAR

Signature seasoned burgers on a brioche bun, iceberg lettuce, onions, pickle chips, mustard, mayonnaise, sliced cheddar and swiss, garlic sour cream, house made potato chips, CI's caesar salad \$21

*Add bacon or grilled onions and mushrooms \$3
Grilled chicken breasts \$6 vegetarian \$7*

FIESTA TACO BAR

Slow roasted pulled pork, seasoned ground beef, shredded chicken, flour tortillas, shredded cheddar and monterey jack cheese, pico de gallo, sliced jalapenos, signature salsa, guacamole, sour cream, shredded lettuce, spanish rice, vegetarian black beans, and fresh made corn tortilla chips \$21

*Add on chile lime prawns \$4, carne asada \$4, or cod \$2
Add on Amber Ale Cheese Dip with tortilla chips \$2.75*

HAND CRAFTED CI'S SIGNATURE CAESAR SALAD

CI's Salad with fresh greens, sun dried tomatoes, artichoke hearts, basil, tomato, dried cranberries, chopped egg with white balsamic dressing \$4

NW BERRY SALAD

Signature creamy tarragon dressing, candied pecans with seasonal berry garnish \$60 per 25 guests

DINNER OFFERINGS

Choice of vegetable and side

- Dijon Parmesan Crusted Chicken** full breast, dusted and baked topped with Dijon cream \$22
Creamy Chicken Marsala lightly floured and baked, sautéed mushrooms \$22
Chicken Picatta thin breast floured and baked with lemon and capers \$22
Grilled Filet with Wisconsin blue cheese sauce \$51
Marinated Top Sirloin with pepper soy garlic glaze \$30
Grilled Top Sirloin with bacon Wisconsin blue cheese butter \$30
Grilled Cod Blistered Tomato Buerre Blanc \$26
Oven Roasted Wild Alaska Salmon \$33
add Oscar, asparagus and béarnaise sauce \$13
Baked Stuffed Chicken Breast Stuffed with asparagus, proscuitto, pesto and swiss cheese \$26
Slow Roasted Prime Rib 10oz \$48
Fettuccine Pasta sautéed chicken, prawns, or seasonal vegetables. \$22
Vegetarian and vegan available
Cod with blistered tomato buerre blanc \$27

SIDE SELECTIONS

Sweet Chili Coconut Rice, Garlic Tomato Basil Penne Pasta

SEASONAL VEGETABLE ACCOMPANIMENTS

Sourced from local area farms when in season and may change with market pricing.

Asparagus, summer squash ratatouille, broccoli/broccolini, buttered corn, steamed green beans

*All buffets include china, silverware, water goblets, service ware, and staff.
We also set up breakdown and cut your cake for no additional charge.*

*Customized menus available upon request. We look forward to serving you.
For questions and inquiries, please contact the CI Shenanigans' catering director.*

DINNER BUFFET

Pacific Northwest Buffet razor clam chowder, NW berry salad with candied pecans, gorgonzola, and topped with fresh fruit & berries, almond crusted salmon, chicken marsala, seasonal vegetables, CI's garlic potatoes, and artisan rolls \$35

Farm Table Buffet CI's signature caesar salad, smoked mustard and brown sugar ham, herb crusted turkey breast with orange cranberry sauce, stuffing, garlic mashed potatoes, turkey gravy, cheesy penne, seasonal vegetables, artisan rolls \$31 *add prime rib for \$9*

Italian Feast Handmade caesar Salad with garlic bread, roasted vegetable lasagna, penne pasta with tuscan meat sauce, basil pesto, garlic alfredo sauce \$26 *add grilled chicken \$6, meatballs \$2.25, andouille sausage \$4*

Slow Roasted BBQ Smoked baby back ribs, roasted pulled pork, honey chipotle wings, spiked corn, fireside beans, kickin' coleslaw, basil fruit salad, signature salad, honey buttered cornbread \$33

RUSTON BUFFET

Includes choice of two salads:

seasonal greens, caesar, broccoli salad, fresh fruit salad

Choice of two entrees:

fettuccine with chicken, prawn, or vegetables / salmon with lemon butter sauce / chicken marsala / dijon chicken / chicken picatta

with balsamic glazed bruschetta, garlic potatoes, seasonal vegetables, rolls & butter \$38

PREMIER BUFFET

Includes choice of two salads:

seasonal greens, caesar, broccoli salad, fresh fruit salad

Choice of carved entrée:

pepper crusted New York or roasted Prime Rib

Choice of entree:

fettuccine with chicken, prawn, or vegetables / salmon with lemon butter sauce / chicken marsala / dijon chicken / chicken picatta

with balsamic glazed bruschetta, garlic potatoes, seasonal vegetables, rolls & butter \$42

BAR SERVICE

RAM CRAFT-BREWED BEERS

Full Size Kegs Available for \$200 *1/4 Barrel and 1/6 Barrel available*

Washington Blonde Crisp & refreshing, with notes of honey, malt & citrus

Hefeweizen A German-style Hefeweizen, characteristically cloudy with notes of banana and clove

Big Red's IPA Assertively hoppy, boasting a bold citrus hop flavor and aroma, reminiscent of grapefruit

Buttface Amber Ale Smooth and malty, with caramel and toffee flavors and a balanced hop finish

Total Disorder Porter Rich and flavorful, featuring decadent tones of chocolate, coffee, caramel and a smooth finish

71 Pale Ale Distinctly drinkable, with a subtle, toasty rye malt profile and citrusy, herbal hop flavors

BOTTLED WINE

Bottles start at \$33 *Full wine list and pricing available upon request*
Champagne & Sparkling Apple Cider \$3

SPIRITS

Wells \$7 Call \$8 Premium \$10

NON-ALCOHOLIC

Royal Cup Coffee, Tazo Iced Tea, Minute Maid Lemonade \$3
Italian Soda or Iced Coffee Bar \$5, *Canned Pepsi products upon request*



BREAKFAST

CONTINENTAL BUFFET

Fresh seasonal fruit platter, flaky croissants, mini bagels, variety of freshly baked muffins, cream cheese, jelly and butter \$15

TRADITIONAL BREAKFAST BUFFET

Brown sugar bacon, link sausage, choice of scrambled eggs or denver scrambler, buttermilk biscuits and country sausage gravy, O'Brien Potatoes \$17

BUILD YOUR OWN BREAKFAST SANDWICH

Slow roasted smoked ham, hickory smoked bacon, Chef's potatoes, scrambled eggs, english muffins or croissants, and sliced cheese \$16

*Additional Items Available upon request.
These prices may vary per season.*

ACCOMPANY ANY BUFFET

Yogurt Station with berries, granola, raisins, and nuts \$4

Omelet or Crepe Station \$4

Cinnamon Roll or French Toast \$2

Build your own hash starting at \$4

Thinly sliced fruit \$2

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