

Sugar Spring Ranch - Sugar Spring South - Sugar Spring Manor www.sugarspringranch.com

618.281.2276

The Classic Menu

Entrees

(Select Two)

Choice Top Round of Beef*

Choice beef, slow roasted and cooked medium, served in natural Au Jus

Rosemary Roasted Pork Loin*

Whole roasted pork loin served with a brandy peppercorn cream sauce

Crushed Pineapple Glazed Ham*

Tender roasted ham topped with crushed pineapple & brown sugar glaze

Grilled Chicken Marsala

Boneless chicken breast, served with a marsala wine sauce & fresh herbs

Grilled Chicken Parmesan

Boneless chicken breast, served with a tomato sauce, garnished with parmesan cheese

*Hand carving available - \$1 per person

Accompaniments

(Select Two)

Cavatelli Carbonara

Hot pasta tossed in a cream sauce accentuated with crisp bits of bacon

Cavatelli Con Broccoli

Hot pasta tossed in a white cream sauce topped with broccoli

Pasta Rosa

Hot pasta tossed in a mix or red & white sauce topped with peas and mushrooms

Rigatoni Bolognese

Hot pasta tossed in a tomato-based meat sauce

Garlic Mashed Potatoes

Creamy mashed potatoes infused with garlic

Parsley Buttered Potatoes

Small round whole potatoes tossed in a buttery parsley base

Italian Potatoes with Light Garlic

Small round whole potatoes tossed in a buttery garlic base

Green Beans Almandine

Cut green beans tossed with sliced almonds & crisp bits of bacon

Grand Marnier Glazed Carrots

Sliced carrots tossed in an amaretto glaze

Buttered Sweet Corn

Sweet whole kernel corn tossed in butter

Menu Includes:

House Italian Salad & Freshly Baked Dinner Rolls with Butter

The Grill Menu

Entrees

(Select Two)

Smoked BBQ Pulled Pork

Slow roasted, shredded pork, served with a sweet & tangy barbeque sauce

Grilled BBQ Chicken Breast

Boneless chicken breast, served with a sweet & tangy barbeque sauce

Carved BBQ Beef

Choice beef, slow roasted and cooked medium, served with a sweet & tangy barbeque sauce

BBQ Pork Steak

Boneless pork steak, served with a sweet & tangy barbeque sauce

Smoked BBQ Pulled Chicken

Slow roasted, shredded chicken, served with a sweet & tangy barbeque sauce

Accompaniments

(Select Two)

Flame Roasted Corn & Peppers

Sweet whole kernel corn and a variety of pepper roasted over an open flame

House Made Pasta Salad

Cold pasta tossed with sliced olives, pimentos, red onion, & peas. Coated in a redwine vinegar cream sauce, topped with parmesan cheese

Baked Beans

Baked beans drizzled in molasses, tossed with onion & bacon

Green Beans

Cut green beans tossed with sliced almonds & crisp bits of bacon

Aged Cheddar Mac and Cheese

Hot pasta tossed in a creamy aged cheddar cheese sauce

Creamy Loaded Potato Salad

Cubed potatoes served cold, tossed with bacon, onion, and cheese. Covered in a creamy sauce

Loaded Smashed Potatoes

Creamy mashed potatoes with sour cream, cheddar cheese, crisp bits of bacon, and chives

Cole Slaw

Traditional thinly sliced and creamy

Menu Includes:

House Italian Salad & Freshly Baked Dinner Rolls with Butter

Hors D'oeuvres

Hot Selections

- Buffalo Chicken Dip Pulled chicken breast with mild sauce, sour cream, and assorted cheeses served tortilla chips
- Spinach Artichoke Dip
 A traditional style dip served with a mix of chips
- Petite Meatballs Savory meatballs served with a choice of Italian marinara or Swedish style
- Asian Pot Stickers
 Steamed Dumplings stuffed with seasoning pork and
 finished with a ginger soy sauce
- Buffalo Chicken Wings Tender chicken wings basted and served in our house made creamy buffalo sauce
- Chicken & Artichoke Bites

 Breaded cannelloni stuffed with a blend of chicken,
 artichokes and cheeses served with Italian marinara
- Mexican Dip
 Layered meat, refried beans, cheese and all the fixings served with tortilla chips
- Toasted Ravioli

 Beef stuffed ravioli that is breaded and served with

 Italian marinara
- Firecrackers

 Crunchy wonton wrapper filled with chicken, cheese, black beans and corn with a southwestern flare
- Crab Rangoon
 Paired with a sweet & sour sauce
- Chicken & Pork Egg Rolls

 Crunchy Asian egg rolls filled with chicken and pork

Cold Selections

- Vegetable Tray with Dip Assorted fresh vegetables with a creamy ranch dip
- Cheese & Sausage Platter
 Summer sausage and cheese served with assorted
 crackers
- Hummus & Pita
 Assorted flavors of hummus served with bite sized
 pita
- Antipasto Platter
 Artichokes, salami, cherry tomatoes, mozzarella
 pearls and olives
- Walnut Rolled Cheese Ball Platter

 Cream cheese and a blend of zesty seasonings rolled in walnuts and served with assorted crackers
- Assorted Fruit Platter

 Chef's choice of assorted carved fresh fruit (only April September)
 - Bruschetta
 Diced Roma tomatoes in a perfect blend of spices,
 balsamic vinegar and olive oil served with crostini
- Deli Submarine Slices Smoked ham and turkey with crisp lettuce and cheese on a fresh Italian baguette
- Asiago Crab Dip

 Asiago cheese and crab meat blended with sour

 cream served with tortilla chips
- Assorted Cubed Cheese Tray
 An assortment of cheeses in bite sized pieces

\$3 Per Person, Per Hors D'oeuvre - Table Display \$4 Per Person, Per Hors D'oeuvre - Passed (Choose 5 if Substituting As a Meal)

Enhancements

Upgrades Priced Per Person To Substitute For A Menu Entrée Choice

Beef Tenderloin	\$6.00
Beef Brisket	•
Cannelloni	
Cod with Lemon Butter.	
Fried Chicken	·
Additional Introductory Entrée	
Additional Side	
Auguona sige	