



Dinner Menus

216 W. Loyalhanna St.
Ligonier, PA 15658
(724) 238-9545

www.RamadaLigonier.com

Create Your Own Buffet

*All entrees include a Garden Tossed Salad, Fresh Baked Rolls,
Beverage Service of Coffee, Hot Tea, & Iced Tea, and Chef's Choice of Dessert.*

\$21 pp (two entrees)

\$23 pp (three entrees)

Plus 6% sales tax and 20% service charge.

(Available for groups of 25 and up)

Entree Selections:

Beef Merlot

Carved Italian Roast Beef

Traditional Stuffed Chicken Breast

Bruschetta Glazed Chicken

Italian Breaded Baked Chicken

Honey Almond Chicken

English Style Cod with a Butter Crumb Topping

Marinated Pork Tenderloin

Roasted Breast of Turkey

Honey Baked Carved Ham

Key West Cod

Select Three Sides and Accompaniments:

Roasted Red Skin Potatoes

Au Gratin Potatoes

Green Beans Amandine

Seasonal Vegetable Medley

Fresh Steamed Broccoli

Honey Glazed Baby Carrots

Scalloped Potatoes

Cheddar Mashed Potatoes

Garlic Mashed Potatoes

Fettuccini Alfredo

Penne Pasta with Red Sauce

Pasta Guillaume

Plated Dinner Selections

Plus 6% sales tax & 20% service charge

All entrees include a Garden Tossed Salad, Fresh Baked Rolls, Choice of Potato and Vegetable, Beverage Service of Coffee, Hot Tea, & Iced Tea, and Chef's Choice of Dessert.

Beef Entrees

Petit Filet (6oz).....\$30
New York Strip Steak (10oz)..... \$25
Prime Rib of Beef au jus (10oz).....\$23
Beef Merlot (8oz).....\$19

Seafood Entrees

Homemade Lump Crab Cakes.....\$24
Crab Stuffed Shrimp.....\$24
Grilled Salmon with a Dill Sauce..... \$21
English Style Cod..... \$19

Chicken Entrees

Chicken Cordon Bleu
Chicken Marsala
Tuscany Chicken
(Char-grilled with red peppers & spinach in a white wine garlic cream sauce)
Honey Almond Chicken
Traditional Stuffed Chicken Breast
\$19

Pork Entrees

Rosemary Pork Tenderloin.....\$21
Stuffed Pork Chop.....\$20

The Ligonier Grand Buffet

\$26 pp (two entrees)

\$29 pp (three entrees)

Plus 6% sales tax and 20% service charge
(Available for groups of 25 and up)

*Served with Garden Tossed Salad, Fresh Baked Rolls and Beverage Service of
Coffee, Hot Tea, & Iced Tea, and Chefs choice of Dessert*

Chef-prepared entrees:

*Carved Prime Rib with Horseradish Sauce
Black Oak Baked Ham
Homemade Lump Crab Cakes
Chicken Marsala
Chicken Piccata
Crab Stuffed Cod
Salmon with Dill Sauce*

Pasta:

choice of one:

*Pasta Guillaume
Fettuccini Alfredo
Penne with Red Sauce*

Accompaniments:

choice of two:

*Roasted Red Skin Potatoes
Au Gratin Potatoes
Scalloped Potatoes
Cheddar Mashed Potatoes*

*Fresh Seasonal Vegetable
Honey Glazed Carrots
Green Beans Amandine
Steamed Broccoli*