



CARMEL VALLEY RANCH
MEETING & EVENT MENUS



Breakfast Buffet Selections

Heartier breakfast options will nourish your attendees as they begin their day!

DELUXE CONTINENTAL

- Farmers Market Sliced Fruit and Ripe Local Berries - df, gf, nf, v, vgn
- House-Baked Breakfast Breads and Croissants, Sweet Butter and Assorted Fruit Preserves - v
- Assorted Baked Mini Muffins - v
- The Ranch Signature House-Made Granola, CVR Honey, Low-fat and Skim Milk - v
- Freshly Squeezed Orange Juice and Cranberry Juice
- Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea Selections

\$45 *Per Guest*

THE CLASSIC

- Scrambled Farm Fresh Eggs with Chives from our Garden - gf, nf, v
- Maple Mesquite-Smoked Bacon - nf, gf
- Aidells Chicken Apple Sausage - nf, gf
- Yukon Gold Breakfast Potatoes, Caramelized Onions, Red Bell Peppers - nf, v
- Farmers Market Sliced Fruit and Ripe Local Berries - df, gf, nf, v, vgn
- House-Baked Breakfast Breads and Croissants, Sweet Butter and Assorted Fruit Preserves - v
- Assorted Baked Mini Muffins - v
- The Ranch Signature House-Made Granola, CVR Honey, Low-fat and Skim Milk - v

RANCH CONTINENTAL

- Farmers Market Sliced Fruit and Ripe Local Berries - df, gf, nf, v, vgn
- House-Baked Breakfast Breads and Croissants, Sweet Butter and Assorted Fruit Preserves - v
- Assorted Baked Mini Muffins - v
- Bagels and Cream Cheese - v
- The Ranch Signature House-Made Granola, CVR Honey, Low-fat and Skim Milk - v
- Assorted Regular and Greek Yogurts
- Freshly Squeezed Orange Juice and Cranberry Juice
- Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea Selections

\$50 *Per Guest*

THE RANCH HAND

- Rustic Farmers Cast-Iron Scramble, Braised Garden Rainbow Swiss Chard, CVR Goat Cheese, Roasted Red Peppers - gf, v
- Green Eggs & Ham Poached Eggs, Jalapeno Hollandaise, Country Ham Steak, Artisan Toast - nf
- Yukon Gold Breakfast Potatoes, Caramelized Onions, Red Bell Peppers - nf, v
- Maple Mesquite-Smoked Bacon - nf, gf
- Aidells Chicken Apple Sausage - nf, gf
- Farmers Market Sliced Fruit and Ripe Local Berries - df, gf, nf, v, vgn
- House-Baked Breakfast Breads and Croissants, Sweet Butter and Assorted Fruit Preserves - v
- Assorted Baked Mini Muffins - v

Assorted Regular and Greek Yogurts
.....
Freshly Squeezed Orange Juice and Cranberry Juice
.....
Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea
Selections
.....
\$55 Per Guest

The Ranch Signature House-Made Granola, CVR Honey, Low-fat
and Skim Milk - v
.....
Assorted Regular and Greek Yogurts
.....
Freshly Squeezed Orange Juice and Cranberry Juice
.....
Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea
Selections
.....
\$60 Per Guest

THE GARDEN HARVEST

Deck Oven-Baked Garden Quiches
• Traditional European: Ham, Leek, Gruyere Cheese and Organic Cream
• Ranch Garden Harvest: Three-Cheese Blend, Hand-Picked Rainbow Swiss Chard, Forager’s Blend Mushrooms
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Herbed Breakfast New Potatoes - df, nf
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Avocado Toast, Rustic Bread, Fresh Avocado, Radish, Cherry Tomato, Citrus Oil - v
.....
Steak Cut Vine Ripe Tomatoes, Olive Oil, Sweet Shallot, CVR Salt House Blend, Fresh Garden Arugula - df, gf, v
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Layered Santa Cruz Apple Breakfast Crisp, Greek Yogurt, Oven-baked Santa Cruz apples, Tipped with Cinnamon Streusel - v
.....
Farmers Market Sliced Fruit and Ripe Local Berries - df, gf, nf, v, vgn
.....
House-Baked Breakfast Breads and Croissants, Sweet Butter and Assorted Fruit Preserves - v
.....
Assorted Baked Mini Muffins - v
.....
Chef’s Garden Vegetable and Fruit Blends,
• Organic Spinach, Carrot and Santa Cruz Apple Juice
• Watsonville Strawberry and Banana Smoothie
.....
Freshly Squeezed Orange Juice and Cranberry Juice
.....
Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea Selections
.....
\$60 Per Guest

Menu pricing excludes and is subject to 17.5% service charge, 7.5% administrative fee, and 8.75% tax. All menus have a 10-person minimum. All buffets are set for 90 minutes for optimal food presentation and quality. Should additional time be requested, a fee of \$10 per person, per hour will apply. Pricing is per person unless otherwise stated.

Breakfast Additions and Action Stations

Additional specialty items are available to elevate existing breakfast buffets. Enhancements are only sold as an addition to a Continental or Breakfast Buffet and the minimum order is equal to the guarantee for the meal.

HOT BREAKFAST SANDWICHES - SELECT ONE

Buttermilk Biscuit with Scrambled Eggs, Aidells Chicken & Apple Sausage & Monterey Jack Cheese

Croissant with Scrambled Eggs, Arugula, Vine-Ripened Tomato and Feta Cheese - v

Country Ham, Egg and Cheese Croissant

\$17 *Per Guest*

AND MORE!

Avocado Toast, Rustic Bread, Fresh Avocado, Radish, Cherry Tomato, Citrus Oil - nf, v, vgn | \$21 Per Guest

The Ranch Signature House-Made Granola, CVR Honey, Low-fat and Skim Milk - v | \$11 Per Guest

Irish Steel-Cut Organic Oatmeal, Brown Sugar, Raw Walnuts, Cinnamon and Raisins - df, v, vgn | \$12 Per Guest

Farm Fresh Scrambled Eggs - gf, df, v | \$11 Per Guest

Build Your Own Yogurt Parfait Station, Featuring the Ranch Signature House-Made Granola, Greek Yogurt and Fresh Berries - v | \$16 Per Guest

Brioche Caramel-Banana French Toast, Powdered Sugar, Fresh Whipped Cream - v | \$16 Per Guest

Pacific Northwest Smoked Salmon Presentation, Vine Ripe Tomatoes, Capers, Red Onion, Sourdough Bagels, and House-Blend Cream Cheese - nf - | \$23 Per Guest

Maple Mesquite-Smoked Bacon - df, gf | \$13 Per Guest

Aidells Chicken Apple Sausage- df, gf | \$13 Per Guest

Turkey Bacon - df, gf | \$12 Per Guest

Vegetarian Sausage - v | \$12 Per Guest

DUO OF BENEDICTS - Classic and Green Eggs and Ham | \$19 Per

BREAKFAST BURRITOS - SELECT ONE

Scrambled Eggs, Chorizo and Queso-Fresco House-Made Salsa Verde, Guajillo Pepper Ranchero Sauce, Flour Tortilla

Scrambled Eggs, Chicken & Apple Sausage, Flour Tortilla

\$17 *Per Guest*

BREAKFAST ACTION STATIONS

Hand Rolled Ranch Omelettes | \$21 Per Guest
Farmer’s Market Vegetables, Peppers, Onions, Mushrooms and Spinach, Assorted Meats and Cheese, Applewood Bacon, Ham, Mozzarella, Jack and Aged Cheddar and Fresh Salsa

Pancakes | \$17 Per Guest
Fresh Prepared Blueberry, Strawberry, Banana, and Chocolate Chip, Served with Whipped Cream, Maple Syrup and Ranch Honey - v

Fruit Crepes | \$22 Per Guest
Fillings and Toppings to Include Fresh Berries, Hazelnut Spread, Whipped Cream, CVR Goat Cheese, Spinach and Morning Harvest Vegetables

Belgian Waffles | \$17 Per Guest
Served with Seasonal Fruit, Whipped Cream, Warm Maple Syrup, Whipped Butter and Chocolate Chips

Guest

- Classic Poached Egg, English Muffin, Artisanal Ham and Hollandaise
- Green Eggs and Ham, Poached Eggs, Jalapeño Hollandaise, Country Ham Steak and Artisan Toast

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Action Stations have a 10-person minimum. Breakfast Action Stations must be ordered in conjunction with a Continental or Breakfast Buffet. Action Stations must be ordered for the same number of people as the breakfast. All buffets are set for 90 minutes for optimal food presentation and quality. Pricing is per person unless otherwise stated. **Menu pricing excludes and is subject to 17.5% service charge, 7.5% administrative fee, and 8.75% tax.**

Break Packages

All Break Packages have a 10-person minimum. Package pricing includes up to 30 minutes of service, unless otherwise noted.

SAVORY AND SALTY

Spinach Dip and Sliced Pita

.....

Assortment of Sliced Meats and Cheeses, House-Made Fig Spread, Crackers and Baguette

.....

Gourmet Chips Assortment to Include Sweet Potato, Jalapeño and Multi-grain

.....

Beverages: Limonata and Aranciata

.....

\$33 *Per Guest*

HIT THE TRAIL

Make Your Own Trail Mix to Include Raw Almonds, California Raisins, Pistachios, Raw Walnuts, Dried Fruit, and M & M's

.....

Assorted Kind Bars

.....

Whole Fruit to Include Apples, Grapes and Bananas

.....

\$30 *Per Guest*

CRISPY BITES

Mini Assorted Empanadas to Include Chicken, Beef & Cilantro and Garden Vegetable, Served with Chimichurri Aioli, Garlic Sauce,

SWEET AND SALTY

Chocolate Chip, Peanut Butter, and Oatmeal Raisin Cookies

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Callebaut Chocolate Chunk Brownies

.....

House-Made Kennebec Potato Chips with Sweet Onion Dip

.....

Beverages: Chilled Milk and Chocolate Milk

.....

\$33 *Per Guest*

CREATIVE ENERGY

Carmel Valley Ranch House-Made Granola Bars

.....

Assorted Mixed Nuts to Include Pistachios, Raw Almonds and Walnuts

.....

Whole Fruit to Include Apples, Grapes and Bananas

.....

Beverages: Red Bull and Sugar Free Red Bull

.....

\$33 *Per Guest*

and Spicy Mayo

.....

Tomato Mozzarella Arancini with Marinara Sauce

.....

Traditional Churros with Cinnamon Sugar and Dulce de Leche Sauce

.....

Mexican Wedding Cookies

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Beverages: Lavendar Lemonade

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\$35 *Per Guest*

Menu pricing excludes and is subject to 17.5% service charge, 7.5% administrative fee, and 8.75% tax. Breaks must be guaranteed for the total number of guests present. Pricing per person unless otherwise noted.

A la Carte Baked Goods and Snacks

Variety of goods available during morning and afternoon breaks. All bakery and snack selections have a one-dozen or 10-person minimum.

BAKERY

Assorted Freshly Baked Cookies to Include Chocolate Chip, Peanut Butter and Oatmeal Raisin | \$70 Per Dozen

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Meyer Lemon Bars | \$72 Per Dozen

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Coconut Macarons | \$70 Per Dozen

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Callebaut Chocolate Chunk Brownies or Blondies | \$70 Per Dozen

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Miniature Cupcakes (Chocolate, Vanilla or Red Velvet) | \$57 Per Dozen

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Carmel Valley Ranch House-Made Granola Bars | \$80 Per Dozen

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Coffee Cake, Cinnamon Twists, Bear Claws or Glazed Doughnuts | \$80 Per Dozen

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SNACKS

Seasonal Whole Fruit | \$52 Per Dozen

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Chocolate Dipped Strawberries | \$75 Per Dozen

.....

Sliced Seasonal Fruit and Yogurt Dip | \$16 Per Guest

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Rice Crispy Treats | \$70 Per Dozen

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Mixed Nuts to Include Pistachios, Raw Almonds and Walnuts | \$15 Per Guest

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Freshly Popped Popcorn (Self Serve, Freshly Popped with Bags) | \$16 Per Guest

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Assorted Bagged Snacks (Terra Chips, Chex Mix and Trail Mix) | \$6.5 Each

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Menu pricing excludes and is subject to 17.5% service charge, 7.5% administrative fee, and 8.75% tax.

A la Carte Beverages

A variety of non-alcoholic libations are available throughout the day.

COFFEE AND TEA

STILL WATER AND SPARKLING WATER

Freshly Brewed Regular and Decaffeinated Coffee | \$115 Per Gallon

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Selection of Hot Teas | \$115 Per Gallon

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SOFT DRINKS

Assorted Pepsi Soft Drinks | \$7.50 Each

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Bottled Sparkling and Still Water | \$7.50 Each

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Assorted La Croix Flavored Sparkling Waters | \$7.50 Each

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Assorted San Pellegrino Sparkling Beverages (Aranciata and Limonata) | \$8 Each

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SPECIALTY BOTTLED BEVERAGES

Bottled Iced Tea or Green Tea | \$7 Each

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Starbucks Frappuccino, Vanilla and Mocha | \$8 Each

.....

Red Bull and Sugar Free Red Bull | \$9.50 Each

.....

AND MORE!

Assorted Bottled Juices | \$8 Each

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Freshly Squeezed Orange Juice, Cranberry Juice or Grapefruit Juice | \$100 Per Gallon

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Signature Ranch Honey Lavender Lemonade | \$85 Per Gallon

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Spa Water (Served Chilled with Cucumbers and Lemons) | \$68 Per Gallon

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Freshly Brewed Iced Tea | \$75 Per Gallon

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Real Hot Chocolate or Hot Apple Cider | \$90 Per Gallon

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Individual Milk: 2%, Skim or Chocolate | \$59 Per Gallon

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Menu prices exclude 17.5% service charge, 7.5% administrative fee, and taxes currently 8.75%, subject to change.

Lunch Buffet Selections

Our plentiful menu selections make planning your event easy! Our Chef has curated these menus to provide variety and ensure we aren’t repeating options.

MEDITERRANEAN BISTRO

Heb Brushed Focaccia Bread - v

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Thyme Citrus Marinated Countryside Olive Blend - df, v, vgn

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RANCH PIZZA STAND

Seasonal Local Farm Bisque - v

.....

La Brea Rolls and Butter

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Toasted Farro Salad, Garden Vegetables, Wilted Arugula, Lemon Verbena Vinaigrette - df, v, vgn

Grilled Romaine Hearts, Oven-Roasted Tomato, Swank Farms Cucumbers, Greek Yogurt Citrus Zest Sauce - v, gf

Mediterranean Couscous Salad, Mint, cucumbers, red peppers, parsley, olive oil, lemon vinaigrette - df, v, vgn

Build Your Own Gyros, Featuring Olive Oil, Toasted Flatbread, Grilled Sonoma Chicken Breast, Daily Fresh Catch, Braised Portobello Mushrooms - nf

Grilled Vegetable Display, The day’s Harvest Simply Grilled with Ranch Sea Salt and Olive Oil - gf, nf, v, vgn

Mezzi Platter, Whole Wheat Pita Chips, Baba Ghanoush, Tzatziki, Feta Cheese, Olive Tapenade, Meyer Lemon Hummus, Harissa - v

Miniature Dessert Selections, Baklava and Butter Almond Cookies

California Seedless Grapes

Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea Selections and Iced Tea

\$75 *Per Guest*

CARMEL VALLEY “RANCHO”

Vegan Tortilla Soup, Fire Roasted Peppers, Garden Tomatoes - df, v, vgn

Baby Gem, Organic Cucumbers, Vine Ripe Tomato, Garden Cilantro, Chili Lime Dressing - df, gf, v, vgn

Spanish Jicama Salad, Local Citrus, Cilantro Sprigs, Sun-Dired Chilies, Swank Farms Radishes - df, gf, v, vgn

Baked Fresh Market Catch, Sweet Onions, Red Bell Peppers, Jalapeño - gf

Beer-Braised Pork Carnitas, Slow roasted, Orange Peel and Dried Chiles - df, gf

Authentic Carne Asada, Marinated Thin Cut Tri-Tip Grilled and Chopped with Scallions - df, gf

Avocado Caesar Salad, House-Made Meyer Lemon Dressing, Hearts of Romaine, Parmigiano-Reggiano, olive oil, Baguette Croutons - v

Swank Farms Broccoli Salad, Sweet Torpedo Onion, Candied Walnuts, Applewood-Smoked Bacon, Traditional Vinaigrette - df

Chicken Cobb Salad, Mixed Greens, Boiled Egg, Swank Farms Tomatoes, Crispy Lardon, Avocado, Citrus Vinaigrette

- Chef's Selection of Gourmet Flat Bread Pizzas
- Wild Mushroom with Leeks and Fontina - v
 - Traditional Caprese with Fresh Mozzarella, House-Made Tomato Sauce - v
 - Meat Lovers” Featuring a Selection of Olympic Provisions Salumeria and Fresh Vegetables

Grilled Artichokes, Garlic-Shallot Braised, Aged Balsamic Drizzle, Parsley Aioli - df, gf, v

House-Made Biscotti, Traditional Almond and Orange Pecan

Cannolis Dipped in Dark Callebaut Chocolate

Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea Selections and Iced Tea

\$75 *Per Guest*

BACKYARD COOKOUT

Sweet Cornbread Muffins, Carmel Valley Ranch Honey Butter - v

Local White Cabbage Slaw, Cider Vinegar, Lemon Aioli, Red Cabbage, Carrots - df, gf, v

Sergio's Horseradish Potato Salad, Organic Red Potatoes, Hard Boiled Eggs, Parsley, Dijon Aioli - v

Swank Farms Green Bean Salad, Toasted Almonds, Shallots - v, vgn

All-Natural Sonoma Grilled Chicken Breast, Chef’s Six Chile Spice Rub - df, gf

Washington State Natural Beef Cheeseburgers, Salinas Valley Butter Lettuce, Vine Ripe Tomato, Garden Red Onion, Tillamook Cheddar, True Monterey Jack, Brioche Buns

Ranch Black Beans, Queso Fresco - df, v

Spanish Fire-Roasted Tomato Rice - vgn

Accompaniments

Fresh Masa Corn and Flour Tortillas, Guacamole, California Jack Cheese, Queso Fresco, Sour Cream, Fresh Limes, Salsa Fresca, Grilled Scallions, Garden Cabbage, Fire-Roasted Jalapeños

Cinnamon Crusted Churros, Dulce de Leche

Mexican Wedding Cookies

Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea Selections and Iced Tea

\$80 *Per Guest*

BAKED POTATO BAR

Mixed Greens, Cucumber, Tomato, Pickled Onion, Citrus Vinaigrette - gf, vgn

Baked Russet Potatoes and Baked Sweet Potatoes

Proteins

Pulled Short Rib, Shredded BBQ Chicken and Beyond Chili

Accompaniments

Nacho Cheese, Softened Butter, Jalapeño Coleslaw, Bacon Pieces, Sour Cream, Cilantro, Sliced Jalapeños and Sauerkraut

Mini Coconut Flan - v

Double Chocolate Brownies - v

Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea Selections and Iced Tea

\$65 *Per Guest*

Hebrew National All-Beef Hot Dogs, Griddled Brioche Bun

Accompaniments

Traditional Mayonnaise, Dijon and Whole Grain Mustards, Pickled Cucumbers, Pickled Jalapeños, Diced Onion, Diced Tomato, Relish, Pickled Onions, Sriracha Aioli, Ketchup

Hand-Cut Kennebec House-Made Potato Chips - df, v, vgn

Organic Santa Cruz Apple Tart - v

Seasonal Berry Pie, Vanilla Whipped Cream - v

Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea Selections and Iced Tea

Optional Add-On: Bacon and Caramelized Onions at \$10 Per Guest

\$75 *Per Guest*

DAY AT THE VINEYARD

Herb Brushed Focaccia Bread - v

Thyme-Citrus Marinated Countryside Olive Blend - df, gf, v, vgn

Castroville Arti-Heart Salad, Meyer Lemon, Garden Herbs, Extra Virgin Olive Oil - df, gf, v, vgn

Earthbound Farms Mixed Organic Green Salad, Sherry-Walnut Vinaigrette, Rustic Croutons - v

Vegetable Couscous Salad, Extra Virgin Olive Oil, Garden Herbs - df, v

Sliced All-Natural Marinated Steak, Roasted Garlic, Balsamic Reduction - df, gf

Mary's Free Rancge Chicken Breast, Hollister Grape Tomato Relish - df, gf

Sustainably Caught Pacific Northwest Grilled Salmon, Shaved Fennel, Extra Virgin Olive Oil - df, gf

Morning Harvest Grilled Vegetables, Simply Roasted with Sea Salt - df, gf, v, vgn

Chef's Local and Artisanal Cheeses, Dried Fruits, Fig Jam, Raisin

Pecan Bread - v

Lavender Short Bread Cookies

Mini Vanilla and Chocolate Cupcakes

Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea
Selections and Iced Tea

Optional Add-on: Chef's Daily Seasonal Soup at \$9 Per Guest | \$9

\$85 *Per Guest*

Menu pricing excludes and is subject to 17.5% service charge, 7.5% administrative fee, and 8.75% tax.

Small Group Buffet Selections

Select one salad, one sandwich, and one dessert. For groups of 10 – 20 people maximum.

CUSTOM SANDWICH AND SALAD BUFFET

Choice of Salad (Select One)

- Greek Pasta Salad, Kalamata olives, cucumber, feta, red wine vinaigrette - v
- Garden Harvest Salad, Morning Harvest Field Greens, Vine Ripe Tomatoes, Organic Cucumbers, Sherry Walnut Vinaigrette - df,gf,v
- Vegetable Couscous Salad, Extra Virgin Olive Oil, Garden Herbs - df,v

Choice of Sandwich (Select One)

- Diestel Family Roasted Turkey Breast, Field greens, Jack cheese, garden aioli, fresh baked focaccia
- Pastrami Classic, Dijon mustard, sauerkraut, sliced rye
- Sustainably Caught Albacore Tuna Salad, Garden celery, house-made celery salt, fresh baked focaccia
- Garden Vegetable Focaccia, Belfiore mozzarella, vine ripe tomato, pine nut pesto - v

Choice of Dessert (Select One)

- Callebaut Chocolate Chunk Fudge Brownies
- Bad Dog Farms Meyer lemon Bars
- Chocolate Chip Cookies

Freshley Brewed Iced Tea

Optional Add-on: Freshly Brewed Coffee, Decaf Coffee and Hot Tea Selections - \$7 per guest | \$7

\$58 *Per Guest*

Menu pricing excludes and is subject to 17.5% service charge, 7.5% administrative fee, and 8.75% tax.

Grab ‘n Go Lunch

Our Grab ‘n Go lunches are customizable and easy to serve, you just choose the options you want to offer your attendees. Ideal for attendees headed to the airport or taking lunch to their guest room. Don’t forget the beverage! Please consult our A La Carte Beverage Section for our beverage options.

THE RANCH BOXED LUNCH

Seasonal Whole Fruit

Kettle Chips

Starter (Select One for all Lunches)

- Napa Cabbage Cole Slaw, Cider Vinegar, Lemon Aioli, Red Cabbage and Carrots - df, gf
- Orzo Pasta Salad, Kalamata Olives, Teardrop Tomatoes, Garden Herbs, Feta Cheese, Meyer Lemon Herbed Vinaigrette - v
- Swank Farms Raw Vegetables with Roast Garlic Hummus - df, gf, v, vgn

Sandwich (Select up to Three)

- Garden Vegetable Focaccia, Belfiore Mozzarella, Vine Ripe Tomato, Pine Nut Pesto - v
- Sustainably Caught Albacore Tuna Salad, Sweet Baguette - nf
- Diestel Family Roasted Turkey, Garden Lettuce, Vine Ripe Tomatoes, Multi-Grain - nf
- Sonoma Organic Chicken Caesar Wrap, Organic Parmesan, Meyer Lemon, Spinach Tortilla - nf
- Club Wrap, Smoked Diestel Turkey Breast, Bibb Lettuce, Avocado, Bacon, Tomato, Flour Tortilla - nf
- Roast Beef, Arugula, Horseradish Aioli, Sweet Baguette - nf

Dessert (Select One for all Lunches)

- Callebaut Chocolate Chunk Fudge Brownie
- House-Baked Cookie

\$58 *Per Guest*

THE VINEYARD BOX LUNCH

Seasonal Whole Fruit

Kettle Chips

Starter (Select One for all Lunches)

- Quinoa and Kale, Dried Cranberries, Pecans, Cherry Tomatoes, Corn, CVR Chevre, Champagne Vinaigrette - gf, v
- Classic Caesar, Chopped Romaine, Shaved Parmesan, Focaccia Croutons, Caesar Dressing - v
- Orzo Pasta Salad, Kalamata Olives, Grape Tomatoes, Garden Herbs, Burned Shallot Vinaigrette -v
- Nicoise Salad, Seasonal Greens, Haricot Vert, Kalamata Olives, Roasted Peewee Potatoes, Heirloom Cherry Tomatoes, Boiled Egg, Champagne Vinaigrette - gf, v
- Optional Add-on to any Salad: Grilled Chicken \$5 Per Guest, Grilled Shrimp \$7 Per Guest

Sandwiches / Wraps (Select up to Three)

- Grilled Veggie Wrap, Zucchini, Yellow Squash, Mushrooms, Seasonal Greens, Hummus, Spinach Tortilla - df, v, vgn
- Italian Wrap, Salami, Prosciutto, Spicy Capicola, Mortadella, Provolone Cheese, Flour Tortilla - nf
- Chicken Caesar Wrap, Grilled Chicken, Romaine, Parmesan, Caesar Dressing, Spinach Tortilla - nf
- Club Sandwich, Turkey, Bacon, Lettuce, Tomato, Avocado, Mayo, Sourdough Bread - nf
- Muffuletta, Salami, mortadella, Ham, Capicola, Provolone Cheese, Olive Tapenade, Focaccia Bread - nf
- The Ranch BLT, Bacon, Lettuce, Swank Farms Tomatoes, Avocado Spread, Sourdough - nf
- PB&J, Served on White Bread - v
- Caprese Sandwich, Swank Farms Tomatoes, Fresh Mozzarella, Arugula, Basil Pesto, Balsamic Drizzle, Focaccia - v
- Egg Salad Sandwich, Sourdough Bread - v, nf
- Roast Beef, Arugula, Horseradish Aioli, Rye Bread -nf
- Harvest Sandwich, Grilled Portobello, Roasted Peppers, Broccolini, Yellow Squash, Pickled Onions, Watercress, Hummus, Sourdough - v, vgn

Dessert (Select One for all Lunches)

- Callebaut Double Chocolate Chunk Fudge Brownie
- House-Baked Chocolate Chip Cookie
- House-Baked White Chocolate Macadamia Cookie

\$58 *Per Guest*

Boxed Lunches are intended for groups that will be leaving the property. Pricing per person unless otherwise stated. **Menu pricing excludes and is subject to 17.5% service charge, 7.5% administrative fee, and 8.75% tax.**

Reception Displays

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. All displays require a minimum of 10 guests or more.

CHARCUTERIE DISPLAY

Cured Meats from the Molinari Family of San Francisco and Assorted Dried Game Sausages from Olympic Provisions of Portland

Marinated Olives

Meyer Lemon Hummus and Grilled Baguette

\$40 *Per Guest*

SALSA AND GUACAMOLE - VGN

“Prep team” Specialty Salsa Fresca

Rodolfo’s Chili-Lime Guacamole

Hand-Cut Crispy Corn Tortillas

\$20 *Per Guest*

MINIATURE DESSERT DISPLAY - V

Chef’s Selection of Seasonal Cakes, Tarts and Bites

\$28 *Per Guest*

HAND-CUT RANCH CHIPS AND DIPS - V

Swank Farms Potatoes - Hand-Cut Potato Chips

CARMEL VALLEY RANCH CHEESE DISPLAY - V

A Selection of Imported and Domestic Specialty California Cheeses

Fig Jam and Dried Fruits

Ranch Lavender Honey-Walnut Raisin Bread, Fresh Baguette and Water Crackers

\$38 *Per Guest*

OLD SCHOOL BAKED BRIE - V

Fig Jam, Ranch-Made Fruit Preserves and Lavender Honey

Water Crackers, French Baguette and Walnut Raisin Bread

\$19 *Per Guest*

SIGNATURE RANCH S’MORES - V

Hershey’s Chocolate, Graham Crackers, Marshmallows and Skewers

\$32 *Per Guest*

PITA CHIPS AND DIP - VGN

Oven-Roasted Garden Vegetable Dip, White Bean Sun-Dried

Caramelized Sweet Onion Dip, Red Pepper and Chive Dip and Classic Blue Cheese Dip

\$15 *Per Guest*

HONEY-LAVENDER COLD-SMOKED SALMON
DISPLAY - NF

Pickled Shallots, Capers, Bagel Crisp, Meyer Lemon Crème Fraiche

\$38 *Per Guest*

HAND-ROLLED SUSHI

Assorted Rolls and Specialty Nigiri, Big Eye Tuna, Salmon, Prawn, Vegetable, Traditional Soy Sauce, Wasabi, Pickled Ginger. Served by the Piece.

Make this an Action Station! (2) Chef Attendants Required, \$350 per Attendant.

\$175 *Per Dozen / Pieces*

KOREAN-STYLE CHICKEN WINGS

Featured in Food & Wine Magazine

\$25 *Per Guest*

BUILD YOUR OWN STREET TACOS

“California Ingredients, Hispanic Tradition” House-Made Corn Tortillas with Fresh Onions and Cilantro

Tomato Spread, Meyer lemon and Olive Oil Hummus

\$16 *Per Guest*

SWANK FARMSTAND MORNING HARVEST
VEGETABLES - NF, V

Seasonal Fresh Vegetables Grilled, Blanched, Sautéed and Pickled

Served with a Sampling of our Favorite Dips
Spicy Sriracha-Lime Aioli, Point Reyes Blue Cheese and Jalapeño Garden Herb Aioli

\$32 *Per Guest*

CRUDITE OF GARDEN VEGETABLES

The Day’s Bounty of Seasonal Vegetables

Sliced and Served with Homemade Garden Herb Dip and Meyer Lemon Hummus

\$26 *Per Guest*

CHILLED SEAFOOD DISPLAY

East and West Coast Oysters on the Half Shell

King Crab Legs

Poached Prawns

White Fish Ceviche

Raspberry Champagne Mignonette, Cocktail Sauce and Lemons

\$85 *Per Guest*

YOUR CHOICE OF ONE PROTEIN

- Carne asada
- Pollo tinga
- Carnitas
- Daily catch
- Soy chorizo

Accompaniments, Guacamole, Jalapeño, Sour Cream and Salsa Fresca

Add an Additional Protein at \$15 Per Guest

\$60 *Per Guest*

Reception stations and hors d’oeuvres must be ordered in quantities to feed a minimum of 75% of the expected attendance. All menus have a 10-person minimum. Pricing per person unless otherwise stated. **Menu pricing excludes and is subject to 17.5% service charge, 7.5% administrative fee, and 8.75% tax.**

Reception Action Stations

An ideal complement to your reception, our action stations feature show-stopping dishes!

GARDEN ROSEMARY AND SEA SALT CRUSTED PRIME RIB

Horseradish Crème Fraiche

Whole Grain Mustard

Natural Jus

Assorted Freshly Baked Rolls

\$70 *Per Guest*

BONE-IN LEG OF LAMB

Cucumber Raita

Natural Jus

Assorted Freshly Baked Rolls

\$65 *Per Guest*

WHOLE ROASTED SALMON

Tarragon Aioli

Meyer Lemon Chimichurri

\$72 *Per Guest*

CARIBBEAN-STYLE WHOLE ROASTED HOLLISTER PORK

Slow Roasted on a Spit Over Mesquite

Served as “Banh Mi” Style Sandwiches

\$95 *Per Guest*

BROWN SUGAR AND BOURBON BEEF TENDERLOIN

Red Wine Sauce

SIDES

Rosemary Roasted Fingerling Potatoes

Classic Chimichurri
.....
Assorted Freshly Baked Rolls
.....
\$70*Per Guest*

WOK & ROLL
(2) Chef Attendants Required

Buck Wheat Noodles
.....
Jasmine Rice
.....
Choice of Two Proteins:
• Beef Sirloin
• Honey Chili Prawns
• Sesame Chicken
• Marinated Organic Tofu
.....
Vegetables, Edamame, Scallions, Cabbage, Cilantro, Sweet Peppers and Forrest Mushrooms
.....
Add an Additional Protein at \$10 Per Guest
.....
\$82*Per Guest*

RISOTTO A LA CARTE

Pecorino Romano and Parmigiano-Reggiano
.....
Fine Herbs and Seasonal Vegetables
.....
Add Shaved Truffles at \$MP Per Guest
.....
\$59*Per Guest*

Roasted Vegetables of the Season
.....
\$16*Per Guest*

POTATO BAR

Baked Russet Potato and Sweet Potato
.....
Choice of Two Proteins:
• Pulled Pork
• Short Rib
• Vegan Chili
• BBQ Chicken
.....
Condiments, Sour Cream, Shredded Cheese, Pickled Onions, Nacho Cheese, Lardons, Chives and Sauerkraut
.....
Add an Additional Protein at \$10 Per Guest
.....
\$60*Per Guest*

PASTA STATION

Choice of Pasta
Penne, Bucatini or Rigatoni
.....
Choice of Two Sauces
House Marinara, Bolognese or Alfredo
.....
Parmesan and Rosemary Focaccia
.....
\$50*Per Guest*

Reception stations and hors d’oeuvres must be ordered in quantities to feed a minimum of 75% of the expected attendance. All menus have a 10-person minimum. All Action Stations include one attendant per 75 guests. Pricing per person unless otherwise stated. **Menu pricing excludes and is subject to 17.5% service charge, 7.5% administrative fee, and 8.75% tax.**

Hors D’oeuvres

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees

to enjoy. Minimum order of 10 pieces per selection.

COLD SELECTIONS

- Oyster on the Half Shell, Market Selected, Champagne-Ginger Mignonette df, gf, nf | \$12 Per Piece
- Big Eye Tuna Poke, Shaved Sweet Shallot, Olive Oil-Citrus Ponzu - df, nf | \$12 Per Piece
- Lavender Honey Cured Salmon, Whipped Crème Fraiche, Salmon Caviar, Olive Oil Crouton - nf | \$12 Per Piece
- Cold Smoked Salmon Brioche Bites, Creamed Farmer’s Cheese, Garden Herbs - nf | \$11 Per Piece
- Vietnamese Rice Paper Spring Rolls, Organic Tofu, Mint, Basil, Cilantro, Chili Honey Soy Dip - vgn, df | \$10 Per Piece
- Swank Farms Roasted Beet Bite, Sherry vinegar, Carmel Valley Ranch Olive Oil, Belfiore Feta Cheese, Shaved Garden Fennel - nf, v, gf | \$10 Per Piece
- Classic Poached Prawn Cocktail, Sustainably Caught Wild Prawns, Citrus-Cocktail Sauce - df, gf, nf | \$12 Per Piece
- Horseradish-Chive Deviled Eggs, Crème Fraiche, House-Made Jalapeño Salt - nf, v | \$10 Per Piece
- Harvest Vegetable Crouton, Blackberry Sonoma Goat Cheese, Lemon Olive Oil, Crispy Root Vegetable - nf, v | \$10 Per Piece
- BLT Bite, Heirloom Tomato, English Spinach, Thick-Cut Bacon - df, nf | \$10 Per Piece
- California Kabobs, Grape Tomato, Mozzarella Cheese, Castroville Artichoke - gf, nf, v | \$9 Per Piece
- Pan Con Tomate, Manchego Cheese, Olympic Provisions Chorizo Rioja | \$10 Per Piece
- Lobster Roll, House-Made Brioche Bun, Celery Aioli - nf | \$14 Per Piece
- Lemongrass Poached Prawn, Wasabi Cocktail Sauce, Tobiko Garnish - df, gf, nf | \$12 Per Piece
- Salmon Rillettes, Cucumber, Chive - gf, nf | \$14 Per Piece
- Halibut Ceviche, Lime, Cilantro, Onion, Tortilla Crisp - gf, nf, df | \$12 Per Piece

HOT SELECTIONS

- Dungeness Crab Cake, New England Style, Roasted Red Pepper Remoulade - nf | \$13 Per Piece
- Saffron Arancini, Imported Fontina Cheese, Oven-Roasted Garlic Aioli - nf, v | \$10 Per Piece
- Bay Scallop, Truffled Root Vegetable, Micro Beet Greens - gf, nf | \$12 Per Piece
- Organic Tandoori Chicken Skewers, Riata Sauce - nf | \$11 Per Piece
- Angus Filet of Beef Wellington, Wild Mushroom Blend, Puff Pastry, Oven-Roasted Garlic Aioli - nf | \$12 Per Piece
- Beef and Cilantro Empanada, Chimichurri Aioli - nf | \$12 Per Piece
- Medjool Stuffed Dates, Farmer’s Cheese, Pear Balsamic - gf, nf, v | \$10 Per Piece
- Pigs in a Blanket, Homemade Puff Pastry, Whole Grain Mustard - nf | \$11 Per Piece
- Duck Confit Tart, Plum Sauce, Scallions - df, nf | \$13 Per Piece
- Cabbage Wrapped Pork Belly Bites, Whole Grain Mustard, Pepper Coulis - gf | \$13 Per Piece
- Spinach and Cheese Empanadas, Queso Blanco, Green Onion Aioli - nf, v | \$11 Per Piece
- Coconut-Crusted Prawns, Pineapple Chutney - df, nf | \$12 Per Piece

- Peppercorn Crusted Beef Sirloin Crostini, Horseradish Crème Fraiche, Baby Arugula, Olive Oil Crostini - nf | \$12 Per Piece
- Melon Prosciutto Skewer, Seasonal Melon, Basil - gf, nf | \$10 Per Piece
- Ajo Blanco Soup Shooter, Tarragon Oil - vgn | \$10 Per Piece

Reception stations and hors d’oeuvres must be ordered in quantities to feed a minimum of 75% of the expected attendance. **Menu pricing excludes and is subject to 17.5% service charge, 7.5% administrative fee, and 8.75% tax.**

Add-On Reception Experiences

Nothing unites people like food, especially when it’s prepared together. Add a dash of competition, a splash of liquid merriment, and some guidance from our culinary and beverage experts, and you’ve got a recipe for fun.

RANCH CHEF CHALLENGE

The Ranch Chef Challenge is part team-bonding exercise and part culinary crash course. As the clock ticks, teams must prepare dishes using the ingredients and tools provided, including a “secret” ingredient revealed at the start of the event. Best for groups of 20 participants or more, but it can be customized for smaller groups.

- 10 a.m. to 2 p.m. Challenge:
Starting at \$185 per participant; includes chef’s light buffet lunch and our signature Ranch honey lavender lemonade.
- 3 p.m. to 9 p.m. Challenge:
Starting at \$210 per participant; includes light hors d’oeuvres and wine/beer selections during activity. Dinner may be added through your Event Planning Manager.
- \$1,500 site fee.

\$185 *Per Guest / Lunch*

\$210 *Per Guest / Dinner*

TASTE OF CARMEL VALLEY RANCH

This reception-style event offers your guests a unique experience featuring our local artisans. A minimum of two additional reception displays or stations required. Attendant fee included in per person price.

- Carmel Valley Ranch Creamery
Sample some of our delicious cheeses made right here on property, all described by our resident cheesemaker.
- Carmel Valley Ranch Honey
Meet our resident beekeeper and learn about the wonderful life of bees while sampling local honey.
- Monterey bay Sea Salt
Learn about the craft of creating salt from the ocean. Our Monterey Bay Sea salt expert shows your guests a bit about the process while sampling some of the best salts on small bites.
- Swing Wine Tasting
Taste our signature swing wine collection, grown right here on property. Our harvest offers pinot noir, estate reserve pinot noir, sauvignon blanc, chardonnay, and rose.
- \$170** *Per Guest - (4) Stations*
- \$155** *Per Guest - (3) Stations*
- \$135** *Per Guest - (2) Stations*

Stations based on availability. Two-week minimum notice required to order these experiences. All stations are set for a max of 90 minutes. \$50 per person, per 30 minutes to extend, maximum three hours. **Menu pricing excludes and is subject to 17.5% service charge, 7.5% administrative fee, and 8.75% tax.**

Plated Dinner Selections

Chef has curated delectable menu items for your attendees to dine on during your refined sit-down evening event. Each course, from appetizer, soup/salad, entrée, and dessert, melds together to wow your attendee’s taste buds.

TO CREATE YOUR THREE COURSE PLATED DINNER MENU

\$165 per person – Select one soup or one salad, one entrée and one dessert for a three-course plated dinner. If you would like to offer 2 additional entree selections (a total of two proteins and one vegetarian), you can provide your Event Planning Manager with individual entree counts, due 14 days prior to event. Entrees served with seasonal accompaniments.

- 1. The planner chooses salad or soup course, one entree selection and a dessert course

Note: The planner may select up to (3) entree selections (two proteins and one vegetarian) if individual entree counts are given minimum 14 days prior to the event.

\$165 *Per Guest*

TO CREATE YOUR FOUR COURSE TABLESIDE PERSONAL PREFERENCE DINNER MENU

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from three different main course options (two proteins and one vegetarian). The planner selects the starter, soup/salad and dessert courses from appetizing options. This menu was designed to satisfy individual tastes and preferences and includes tableside service. Entrees are served with seasonal accompaniments.

- 1. The planner chooses the appetizer, salad/soup, three entree selections and dessert in advance.

- 2. A custom printed menu featuring up to three entree selections is provided for your guests.

- 3. Specially trained servers take your guests' orders as they are seated.

\$215 *Per Guest*

SALAD SELECTIONS

Heirloom Beet Salad, Lolla Rossa, Feta Cheese, Citrus, Shaved Fennel, Sherry-Walnut Vinaigrette - gf, v

Swank Farms Heirloom Tomato and Burrata Salad, Torn Basil, Fig Balsamic, Carmel Valley Ranch Sea Salt - gf, nf

Classic Ranch Wedge, Crispy lardons, Hollister Grape Tomato, Garden Chives, House-Made Point Reyes Blue Cheese Dressing - gf, nf

Bloomsdale Spinach Salad, Candied Pecans, Black Mission Figs, CVR Chevre, Pancetta Vinaigrette - gf

The Ranch Caesar, Baby Romaine Hearts, Parmigiano-Reggiano,

SOUP SELECTIONS

Seasonal Local Farm Bisque, Parmesan Brioche - nf, v

Vegan Tortilla Soup, Cilantro, Avocado, Pico de Gallo, Crispy Tortilla - nf, vgn

Heirloom Tomato Gazpacho, Organic Cucumber Relish, Tarragon Oil - gf, nf, vgn

Cream of Potato and Leak, Crispy Shallots, Chive Oil - nf

Butternut Squash Coup, Toasted Pepitas, Crème Fraiche, Chili Oil - nf, v

Carrot Ginger, Organic Carrots, Carrot Top Chermoula, Apple

Oven-Roasted Garlic Crouton, House-Made Caesar Dressing - nf

Seasonal Chicory Salad, Frisée, Endive, Orange Segments, Heirloom Tomatoes, Blue Cheese, Citrus Dressing - gf, v

Little Gem and Apple Salad, Little Gem Lettuce, Shaved Pear, Shaved Fennel, Crushed Almonds, CVR Seasonal Cheese, Meyer Lemon Vinaigrette - gf, v

Green Goddess Salad, Butter Lettuce, Garden Radish, CVR Feta, Pickled Shallot, Pomegranate, Green Goddess Dressing - gf, nf, v

Winter Greens, Chicory, Watercress, Grilled Persimmons, Purple Radish, Citrus Ranch Dressing - gf, nf

Grilled Salad, Grilled Romain Hearts, Tomato, Pickled Onions, Avocado, Shaved Pecorino, Pink Peppercorn Dressing - gf, nf, v

APPETIZER SELECTIONS

\$26 per person - Enhance your plated dinner to a four-course menu or select an appetizer course in place of soup/salad.

House-Made Meatballs, Tomato Ragout, Beemster Cheese, Basil - nf

All-Natural Beef Carpaccio, Crispy Capers, Wild Arugula, Whole-Grain Mustard Aioli, Meyer Lemon Zest - gf, nf, v

Day Boat Sea Scallop, Ube Puree, Shisito Pepper, Crispy Prosciutto, Bonito Butter Sauce - gf, nf

Moroccan Spiced Lamb Loin, Parsnip Puree, Harissa Tapenade - gf, nf

Dungeness Crab Cake, Frisée Salad, Citrus Supremes, Green Peppercorn Remoulade - gf, nf

Red Beet Tartar, Avocado, Tomato Jam, Crispy Shallot, Pea Shoots - nf, vgn

\$26 *Per Guest*

Cider Reduction - gf, nf, vgn

Mushroom and Truffle Soup, Whipped Chevre, Focaccia Crouton, Shaved Truffle - gf, nf, v

Cider Reduction - gf, nf, vgn

Mushroom and Truffle Soup, Whipped Chevre, Focaccia Crouton, Shaved Truffle - gf, nf, v

ENTREE SELECTIONS

Entrees served with seasonal accompaniments. The dietary restrictions noted are dependent upon Chef's choice of seasonal accompaniments.

Double Block Cut New York Steak, Cabernet Jus - df, gf, nf

All-Natural Filet of Beef, Au Jus - gf, nf

Braised Short Rib of Beef, Sauce Bordelaise - df, gf, nf

Vadouvan Spiced Lamb Shank, Lamb Jus - df, nf

Rosemary and Cumin Rubbed Rack of Lamb, Natural Jus - gf, nf

Pacific White Seabass, Sauce Ravigote - gf, nf

West Coast Salmon, Red Pepper Tapenade - gf, nf

Local Pacific Halibut, Black Garlic Chimichurri - df, gf, nf

Beurre Monte Lobster (Market Price), Beurre Blanc, Garden Citrus - gf, nf

Pan Roasted Black Cod, Green Romesco Sauce - gf, nf

Mary's Free Range Chicken Breast, Sweet Onion Madeira Jus - df, gf, nf

Sonoma Duck Breast, Braised Red Cabbage, Grand Marnier Jus - df, gf, nf

Forager's Mushroom Risotto, Garden Onion, Parmigiano-Reggiano, Petit Salad - gf, nf, v

Garden Rainbow Chard Cannelloni, Vine-Ripe Tomato Ragu, Bellwether Farms Ricotta, Toasted Panko - nf, v

Cauliflower Steak, Romesco, Sautéed Chard, Fried Garbanzo - gf, nf, vgn

Braised Mushroom Maitake, Herbed Polenta, Sautéed Kale - gf, vgn

DUAL ENTREE SELECTIONS

Add on a Dual Entrée to a Three Course Meal for \$175 per person.

Mary's Roasted Airline Chicken Breast and Wild Prawns, Morning Harvest Vegetable Ratatouille, White Bean Puree, Lemon Verbena Jus - gf, nf

Cabernet-Braised All-Natural Short Rib and Olive Oil-Poached Halibut, Grilled Scallion Polenta, Roasted Heirloom Cauliflower, Crisp Garlic Chimichurri - gf, nf

Angus Petit Filet and Day Boat Sea Scallop, Squash Puree, Rosemary-Roasted Peewee Potatoes, Garden Vegetable, Red Wine Jus - gf, nf

Australian Wagyu and Lobster Tail (Market Price) Double Whipped Potatoes, Seasonal Vegetables, Shaved Truffles, Lemon Verbena Bearnaise

\$175 *Per Guest*

Maximum of two entrée choices, plus one vegetarian. Add \$24 per person for tableside service, requires four-course dinner.

Buffet Dinner Selections

Treat your attendees to a variety of options with our Chef’s inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites.

THE TUSCAN RANCH

Rosemary-Brushed Focaccia Bread - v

Thyme-Citrus Marinated Countryside Olive Blend - df, gf, nf, v, vgn

DESSERT SELECTIONS

S'mores Tart, Chantilly Cream, Fresh Berries - nf, v

Watsonville Strawberry Goat Cheesecake House Graham Cracker Crust, Strawberry Coulis - nf, v

Local Berry Shortcake Chantilly, Macerated Berries, House-Made Shortbread - nf, v

Seasonal Galette, Light Vanilla Pastry, Honey Crème Fraiche - nf, v

Dark Chocolate Mousse, Seasonal and Local Fruits - nf, v

Sea Salt Pot de Creme, Chantilly Cream, Fresh Berries - gf, v, nf

Seasonal Cheesecake, Chantilly Cream - v

Vanilla Creme Brulee, Macerated Berries - gf, v

THE HILLTOP

CVR Goat Cheese and Endive Salad, Candied Pecans, Pickled Garden Onion, Wild Arugula, Meyer Lemon Vinaigrette - v, gf

Swank Farms Grilled Kale and Prosciutto Salad, Bloomsdale

Classic White Bean Soup with Garden Vegetables - gf, nf, v

Sank Farms Tomato and Burrata Salad, with Garden Arugula, Aged Balsamic - gf, nf, v

Grilled Ruby red Radicchio, with Oven-Roasted Garlic and CVR Goat Cheese - gf, nf, v, vgn

Organic Butter Lettuce, Fire Roasted Peppers, Garbanzo Beans, Shaved Radish, Champagne Thyme Vinaigrette - gf, nf, v, vgn

Traditional Beef Milanese, Chianti, Wild Mushroom Jus

Organic Chicken Saltimbocca, Ranch Sage, Fontina Cheese, Olympic Provisions Prosciutto, Lemon Caper Sauce - nf

Hand-Rolled Ricotta and Spinach Cannelloni, Tomato Fennel Fondue, Parmigiano-Reggiano - nf, v

Garlic Braised Rainbow Swiss Chard, Sherry Vinegar Finish - df, gf, v, vgn

Grilled Garden Scallion Polenta, Romano Cheese - gf, nf, v

Sweet Cream Panna Cotta, Carmel Valley Ranch Honey - gf, v

House-Made Bad Dog Farms Citrus Biscotti, Traditional and Callebaut Chocolate Dipped - v

Traditional Tiramisu, House-Made Ladyfingers, Espresso Mascarpone, Citrus Caramel - v

Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea Selections

\$140*Per Guest*

THE FARMHOUSE

Baby Iceberg Wedge Salad, Garden Beans, Crispy Bacon, Hollister Grape Tomatoes, Point Reyes Blue Cheese - gf, nf

Little Gem Caesar Salad, Rustic Olive Oil Croutons, Parmigiano-Reggiano, Meyer Lemon - v, nf

Chef's Selection of Artisanal Rolls and Butter

Cabernet Braised Short Ribs, Natural Jus, Garden Herbs - df, gf

Pitman Family Farms Chicken Schnitzel, Braised Honey Napa

Spinach, Roasted Grape Tomatoes, Belfiore Mozzarella, White Balsamic Vinaigrette - nf

Heirloom Beet Salad, Lolla Rossa, Valley Fog, Citrus, Shaved Fennel, Citrus Vinaigrette - v, gf

Chef's Selection of Artisan Rolls and Butter

Rosemary Grilled Sonoma Lamb Chops, Lemon Verbena Sauce - df, gf, nf

Line-Caught Pacific Grilled Salmon, Red Pepper Citrus Tapenade - gf, nf

Meyer Lemon and Thyme Grilled Chicken Breast, Italian Salsa Verde - gf, nf

Olive Oil Poached Fingerling Potatoes, Carmel Valley Ranch Sea Salt - df, nf, v, vgn

Santa Cruz Cracked Corn Polenta, Grilled Scallions - gf, v

Grilled Vegetable Display, The Day's Harvest Simply Grilled with CVR Sea Salt and Olive Oil

Organic Santa Cruz Apple Tart, Cinnamon Caramel Hazelnut Streusel - v

Traditional Angel Food Cake, Fresh Berries, Chantilly Cream, Powdered Sugar - v

Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea Selections

\$165*Per Guest*

Cabbage, Maple Jus
.....
Pacific Halibut, Ranch Garden Herbs - gf
.....
Home-Style Baked Mac N' Cheese - v
.....
Roasted Garlic, Parsnip and Potato Mash - v, gf
.....
Rum Raisin Bread Pudding - v
.....
Seasonal Fruit Tart, Brown Butter-Hazelnut Streusel, Chantilly Cream - v
.....
Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea Selections
.....

\$138*Per Guest*

COUNTRY LINE BABY SPINACH, CANDIED PECANS, DRIED BLACK MISSION FIGS, CVR GOAT CHEESE, PANCETTA-CHIVE VINAIGRETTE - GF

VINEYARD

Frissee-Citrus Salad, Candied Bacon Lardons - df, gf
.....
Arugula and Melons, Toasted Almonds - df, vgn
.....
Burrata and Fruits, Fig Balsamic, Torn Basil, CVR Olive Oil - nf, v
.....
Marinated Grilled Tri-Tip, Garden Chimichurri, Roasted Garlic - df, gf, nf
.....
Berkshire Pork Chop, Braised Cipollini Onions, Gremolata - df, gf, nf
.....
Roasted Leg of Lamb, Castelvetrano Olives, Oregano, Feta - gf, nf
.....
Double-Butter Whipped Potatoes - nf, v
.....
Root Vegetable and Bean, Cassoulet, Cannellini Beans, Tomato Ragout - v, vgn
.....
Seasonal Fruit Tart, Brown Butter Hazelnut Streusel, Chantilly Cream - v
.....

CALIFORNIA COAST

Poke Bowls, Traditional Ahi Tuna, Salmon, Seaweed Salad, Cucumbers, Onion - df, nf
.....
Mixed Greens, Grilled Radicchio, Crumbled Feta, Snap Peas, Watermelon Radish, Avocado Dressing - gf, v, nf
.....
Grilled and Chilled Shrimp, Sea Asparagus, Butter Lettuce, Cherry Tomatoes - df, gf
.....
Raosted Skuna Bay Salmon, Braised Greens, Warm Soy Ponzu - dg, nf
.....
Seafood Paella, Saffron Rice, Seasonal Fish and Shellfish, Bagna Cauda - df, gf
.....
Grilled Fresh Catch, Romesco Sauce, Fried Artichokes - df, nf
.....
Garden Rainbow Chard Cannelloni, Vine-Ripe Tomato Ragù, Bellwether Farms Ricotta, Toasted Panko - v, nf
.....
Roasted Baby Potatoes - v, gf, nf, df
.....

Vanilla Cake Bites - v
.....
S'mores Tart, Fresh Berries, Chantilly Cream - v
.....
Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea
Selections
.....
\$165*Per Guest*

Angel Food Cake, Lemon Curd, Fresh Berries - v
.....
Berry Shortcake Parfaits, Vanilla Whipped Cream, Honey
Macerated Berries - gf, v
.....
Meyer lemon Bars - v
.....
Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea
Selections
.....
\$170*Per Guest*

MID VALLEY

Classic Caesar, Romain, Parmesan Cheese, Caesar Dressing, Croutons - nf
.....
Caprese Salad, Mozzarella, Heirloom Tomatoes, Basil, Tarragon Oil - nf, v, gf
.....
Couscous Salad, Tomatoes, Pickled Onion, Peppers, Parsley, Corn, CVR Goat Cheese - nf, v
.....
Lamb Kabobs, Spicy Tzatziki - nf, gf
.....
Grilled Beef Tenderloin, Red Wine Jus, Chermoula - df, nf
.....
Rosemary Roasted Chicken, Roasted Pepper/Caper Sauce - df, nf, gf
.....
Seared Salmon, Harissa Tapenade - df, gf
.....
Fine Herbs Roasted Potatoes - nf, v, gf, df
.....
Swank Farms Cauliflower, Salsa Verde, Romesco - v, vgn
.....
Seasonal Cheesecake, Chantilly Cream - v
.....
Chocolate Pot de Creme, Chantilly Cream, Fresh Berries - gf, v
.....
Snickerdoodle Cookies - v
.....
Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea Selections
.....
\$180*Per Guest*

All menus have a 10-person minimum. All buffets are set for 90 minutes for optimal food presentation and quality. Should additional time be requested, a fee of \$10 per person, per hour will apply. All pricing is per person unless otherwise stated. **Menu pricing excludes and is subject to 17.5% service charge, 7.5% administrative fee, and 8.75% tax.**

Family Style Dinner Selections

Our Chef curated Family-Style menus will make planning easy! These menus were designed to bring your group together and welcome them to the dinner table. For groups of 80 people or less.

A BIT OF THE RANCH

Pre-Set on the Table: Warm Herbed Focaccia Bread

FIRST WAVE

Seasonal Soup Sip

Endive and Wild Arugula Salad, Point Reyes Blue Cheese, Candied Pecans, Citrus Segments - gf, v

Heirloom Beet Salad, Lolla Rossa, CVR Chevre, Citrus, Shaved Fennel - gf, nf, v

Day Boat Sea Scallops, Carrot Puree, Fig Balsamic Drizzle, “Lamb’s Grass” - nf

SECOND WAVE

Sliced All-Natural New York Strip Loin of Beef, Cabernet Jus, Whole Roasted Garlic - gf, nf

Pacific Halibut, Braised Turmeric Fennel, Ranch Garden Herbs - gf, nf

Mary's Chicken, Grilled Scallion, Sweet Onion Madeira Jus - gf, nf

Forrest Mushroom Risotto, Shaved Truffle, Pecorino Romano - v, gf

Seasonal Ranch Garden Vegetables - df, gf, v, vgn

Rosemary Roasted New Potatoes - df, gf, v, vgn

THIRD WAVE

Callebaut Chocolate Mousse Cake, Organic Raspberries, Whipped Cream - v, nf

Mini Traditional Vanilla Creme Brulee, Macerated Berries - v, gf

Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea Selections

\$190*Per Guest*

THE CHEF’S TABLE

OCEAN DRIVE

Pre-Set on the Table: Jalapeno Cornbread

FIRST WAVE

Frisée and Roasted Grapes, Baby Kale, Calabrese Pickled Onion, Feta, Pink Peppercorn Vinaigrette - nf, v, vgn

Classic Caesar, Romaine, Parmesan, Crouton, Caesar Dressing - nf

Panzanella Salad, Swank Farms Tomatoes, Focaccia, Basil, CVR Olive Oil, House Salt - v

Shrimp and Grits, CVR Cheese, Pickled Fresno Chiles, Garden Herbs - nf

SECOND WAVE

Aji Amarillo Rubbed Chicken, Cilantro Salsa Verde - df

Grilled Trii-Tip, Bbq Sauce, Chimichurri - gf, nf, df

Soy Glazed Salmon - nf, df

Roasted Cauliflower, Romanesco, Garlic Sauce - nf, v, vgn

Roasted Sweet Potato - df, nf, v, vgn

THIRD WAVE

Chocolate Pot de Creme, Chantilly Cream, Fresh Berries - gf, v

Pecan Pie, Chantilly Cream - v

Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea Selections

\$175*Per Guest*

EAT LIKE A CHEF

Pre-Set on the Table: Seasonal Antipasto
Pre-Set on the Table: Warm Rustic Breads
FIRST WAVE
Wild Chicory Salad, Candied Pistachios, Pickled Onion, Pomegranate, Red Wine Vinaigrette - gf, v
California Caesar Salad, Lolla Rossa, Pecorino Romano, Avocado Caesar Dressing, Jalapeño Croutons - nf
Mole Rubbed Lamb Lollipop, Garden Herb Couscous, Seasonal Citrus Segments, Dorati Tomatoes - gf, nf, df
Shrimp Aguachile Salad, Cucumber, Tomato, Serrano Chile, Avocado, Onion, Tajín, Aguachile Emulsion - gf, nf
SECOND WAVE
Brown Sugar Rubbed Filet of Beef, Whole Roasted Garlic, Natural Jus - gf, nf
Seasonal Vegetable Risotto, Herb Crème Fraiche, Agrumato - v
Pacific Seabass, Yellow Plantain Mash, Frisee, Salmorejo Sauce - gf, nf
Orange and Cumin Rubbed Pork Loin, Sweet Potato Puree, Natural Jus - nf
Roasted Cauliflower - vgn, gf
THIRD WAVE
Chocolate Chunk Bread Pudding, Callebaut Chocolate, Chantilly Anglaise - v
Market Fruit Tart, Vanilla Bean Whipped Cream - v
Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea Selections
\$180 <i>Per Guest</i>

Pre-Set on the Table: Warm Herbed Focaccia Bread
Pre-Set on the Table: Ranch House-Made Olive Selection
FIRST WAVE
Heirloom Beet Salad, Lolla Rossa, Feta Cheese, Citrus, Shaved Fennel, Sherry-Walnut Vinaigrette - gf, nf, v
Day Boat Sea Scallop, Truffle Root Puree, Fig Balsamic Drizzle, Garden Herbs - nf
Wild Chicory Salad, Pistachios, Pomegranate, CVR Cheese - gf, v
Ahi Tuna Carpaccio, Shaved Radish, California Avocado, Crispy Parsnips, Jalapeño-Citrus Ponzu - df
SECOND WAVE
Sonoma Farms Rack of Lamb, Lemon Verbena Jus, House-Made Garlic-Infused Sea Salt - df, nf, gf
Daily Fresh Catch, Braised Turmeric Fennel, Ranch Garden Herbs - df, nf, gf
Sliced All-Natural Filet of Beef, Red Wine Jus, Whole Roasted Garlic - df, nf, gf
Forager's Mushroom Risotto, Truffle Carpaccio, Parmigiano-Reggiano - v
Garden Vegetable Ratatouille - nf, v
Point Reyes Blue Cheese Potato Gratin - nf, v
THIRD WAVE
Chocolate chunk Bread Pudding, Callebaut Chocolate, Chantilly Anglaise - v
Market Fruit Tart, Vanilla Bean Whipped Cream - v
Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea Selections
\$195 <i>Per Guest</i>

Family-Style menus are served for a minimum of 10 guests, with a maximum of 80 guests. Some items are seasonal; our Chef may substitute the freshest product available on the day of service. All pricing is per person unless otherwise stated. **Menu pricing excludes and is subject to 17.5% service charge, 7.5%**

administrative fee, and 8.75% tax.

Late Night Bites

Our bite-size, mouth-watering late-night appetizers are a perfect way to end your evening!

LATE NIGHT BITES

- All-Natural Beef Sliders, Artisan Cheddar, Aioli | \$80 Per Dozen
- Korean-Style Wings, Honey Gochujang Glaze - df | \$75 Per Dozen
- Beef Cilantro Empanada, Chimichurri Aioli | \$80 Per Dozen
- Coconut Shrimp, Sweet Chile Sauce - df | \$75 Per Dozen
- Lobster Mac N'Cheese Bites, Truffle Essence | \$75 Per Dozen
- Miniature Grilled Cheese, Sourdough, American Cheese - v | \$50 Per Dozen
- Chicken Tenders, Ketchup, Ranch, and Blue Cheese Dressing | \$70 Per Dozen
- Onion Rings, BBQ Sauce - v | \$50 Per Dozen
- Mini Corn Dogs, Honey Mustard Sauce - df | \$48 Per Dozen
- Classic BLT Bites, Smoked Bacon, Mayo - df | \$50 Per Dozen
- Flatbread, Pepperoni, Veggie, Cheese - | \$26 Each
6 slices each order (minimum order of 3)
- Quesadilla Bites, Cheese - Add Chicken \$8 or Add Lobster \$12 | \$75 Per Dozen
- Mini Cubano Sandwiches, Roasted Pork, Ham, Swiss, Pickles, Dijon Mustard - nf | \$80 Per Dozen
- Chocolate Chip Cookies and Milk | \$54 Per Dozen
- Doughnut Holes | \$45 Per Dozen
- Churros, Dulce de Leche, Chocolate Sauce | \$45 Per Dozen
- Caramel Popcorn - 10 person minimum | \$14 Per Person

Minimum order of three dozen. All pricing is per dozen unless otherwise stated. **Menu pricing excludes and is subject to 17.5% service charge, 7.5% administrative fee, and 8.75% tax.**

Hosted and Package Bar Selections

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice. All bars include 1 bartender per 75 guests, for up to three hours of service. Each additional hour \$50.00, plus applicable service charges and tax. Menu items are subject to change based on availability and seasonality.

HOSTED BAR ON CONSUMPTION

Select your liquor tier and up to (4) wine varietals. Final charges are based on the actual number of drinks consumed. Menu prices shown are per drink. Full Bars include Liquor, Domestic/Imported/Specialty Beer, Wine, Soft Drinks, Juices, Mixers, Bottled Water and appropriate garnishes.

BEER AND WINE PACKAGE BAR SELECTIONS - PER PERSON / PER HOUR

Beer and Wine Bars include Domestic/Imported/Specialty Beer, Wine, Soft Drinks, Juices, Bottled Water and appropriate garnishes. Bar Packages are priced per person/per hour.

PACKAGE BAR SELECTIONS - PER PERSON / PER HOUR

Full Bars include Liquor, Domestic/Imported/Specialty Beer, Wine, Soft Drinks, Juices, Mixers and Bottled Water and appropriate garnishes. Bar Packages are priced per person/per hour.

HOSTED PREMIUM BAR

Smirnoff Vodka, Beefeater Gin, Dewar's White Label Scotch, Jim Beam Bourbon Whiskey, Rittenhouse Rye Whiskey, El Tequileno Blanco Tequila, Bacardi Rum and Ritual Zero Proof (non-alcoholic spirit)

Cocktail | \$16 Per Drink

Signature Cocktail | \$18 Per Drink

Wine (House Wine Included)

Domestic Beer | \$11 Each

- Coors Light

Imported/Specialty Beer | \$12 Each

- Corona
- Stella Artois
- Lagunitas IPA
- Blue Moon
- Sierra Nevada Pale Ale

Bottled Water | \$7.50 Each

Soft Drink | \$7.50 Each

HOSTED ULTRA-PREMIUM BAR

Ketel One Vodka, Bombay Sapphire Gin, Johnnie Walker Black Scotch Whiskey, Maker's Mark Bourbon Whiskey, Lot 40 Rye Whiskey, Cazadores Blanco Tequila, Ten to One White Rum, Cointreau Liqueur (orange liqueur) and Ritual Zero Proof (non-alcoholic spirit)

Cocktail \$19 Per Drink
Signature Cocktail \$21 Per Drink
Wine (Select up to 4 Wines)
Domestic Beer \$11 Each
<ul style="list-style-type: none">Coors Light
Imported/Specialty Beer \$12 Each
<ul style="list-style-type: none">CoronaStella ArtoisLagunitas IPABlue MoonSierra Nevada Pale Ale
Bottled Water \$7.50 Each

SOFT DRINK
<i>\$7.50</i> Each

HOSTED TOP SHELF BAR
Grey Goose Vodka, Hendrick’s Gin, The Macallan 12 Double Cask Scotch Whisky, Maker’s Mark Bourbon Whiskey, Whistle Pig 10yr Rye Whiskey, Don Julio Blanco Tequila, Ten to One White Rum, Cointreau Liqueur (orange liqueur) and Ritual Zero Proof (non-alcoholic spirit)
Cocktail \$21 Per Drink
Signature Cocktail \$23 Per Drink
Wine (Select up to 4 varietals)
Domestic Beer \$11 Each
<ul style="list-style-type: none">Coors Light
Imported/Specialty Beer \$12 Each
<ul style="list-style-type: none">CoronaStella ArtoisLagunitas IPABlue MoonSierra Nevada Pale Ale

PREMIUM BAR PACKAGE
Smirnoff Vodka, Beefeater Gin, Jim Beam Bourbon Whiskey, Rittenhouse Rye Whiskey, El Tequileno Blanco Tequila, Bacardi Rum and Ritual Zero Proof (non-alcoholic spirit). Includes a selection of four (4) house wines
One Hour \$28 Per Person
Two Hour \$48 Per Person
Three Hour \$58 Per Person
Four Hour \$73 Per Person
Five Hour \$83 Per Person

Bottled Water | \$7.50 Each

Soft Drink | \$7.50 Each

ULTRA-PREMIUM BAR PACKAGE

Ketel One Vodka, Bombay Sapphire Gin, Johnnie Walker Black Scotch Whiskey, Maker’s Mark Bourbon Whiskey, Lot 40 Rye Whiskey, Cazadores Blanco Tequila, Ten to One White Rum, Cointreau Liqueur (orange liqueur) and Ritual Zero Proof (non-alcoholic spirit) Includes a selection of four (4) wines, up to \$80.00 per bottle

One Hour | \$32 Per Person

Two Hour | \$57 Per Person

Three Hour | \$68 Per Person

Four Hour | \$86 Per Person

Five Hour | \$98 Per Person

PREMIUM BEER AND WINE BAR PACKAGE

Includes a selection of four (4) house wines.

One Hour | \$22 Per Person

Two Hour | \$37 Per Person

Three Hour | \$47 Per Person

Four Hour | \$62 Per Person

Five Hour | \$72 Per Person

TOP SHELF BEER AND WINE BAR PACKAGE

Includes a selection of four (4) wines, up to \$100 per bottle

One Hour | \$33 Per Person

Two Hour | \$56 Per Person

Three Hour | \$67 Per Person

TOP SHELF BAR PACKAGE

Grey Goose Vodka, Hendrick's Gin, The Macallan 12 Double Cask Scotch Whisky, Maker’s Mark Bourbon Whiskey, Whistle Pig 10yrRye Whiskey, Don Julio Blanco Tequila, Ten to One White Rum, Cointreau Liqueur (orange liqueur) and Ritual Zero Proof (non-alcoholic spirit) Includes a selection of four (4) wines, up to \$100.00 per bottle

One Hour | \$38 Per Person

Two Hour | \$66 Per Person

Three Hour | \$81 Per Person

Four Hour | \$100 Per Person

Five Hour | \$114 Per Person

ULTRA-PREMIUM BEER AND WINE BAR PACKAGE

Includes a selection of four (4) wines up to \$80.00 per bottle

One Hour | \$27 Per Person

Two Hour | \$47 Per Person

Three Hour | \$58 Per Person

Four Hour | \$76 Per Person

Five Hour | \$88 Per Person

NO HOST CASH BAR

Includes full bar set up and (1) bartender per every (75) guests. Cash or room charge only.

Signature Cocktails | \$18 Per Drink | \$21 Per Drink | \$23 Per Drink

Premium Cocktails | \$16 Per Drink

Ultra-Premium Cocktails | \$19 Per Drink

Four Hour | \$90 Per Person

Five Hour | \$104 Per Person

Top Shelf Cocktail | \$21 Per Drink

Wine - Price based on selection

Domestic Beer | \$11 Each

- Coors Light

Imported/Specialty Beer | \$12 Each

- Corona
- Stella Artois
- Lagunitas IPA
- Blue Moon
- Sierra Nevada Pale Ale

Bottled Water | \$7.50 Each

SOFT DRINKS

\$7.50*Each*

LABOR CHARGES

Additional Bartender Hours | \$50 Per Hour

Menu pricing excludes and is subject to 17.5% service charge, 7.5% administrative fee, and 8.75% tax. Menu items are subject to change based on availability.

Bubbles, White And Red Wines

We invite you to peruse our wine list which is arranged by varietal. From a light white wine to full-bodied red, there is something for every palette and occasion.

CHAMPAGNE AND SPARKLING

Mionetto Brut, Italy | \$60 Bottle

Domaine Carneros By Taittinger, Carneros | \$85 Bottle

Domaine Chandon, Napa | \$100 Bottle

Delmonte Brut, Les Mesnil Sur Oger Et Avize, France | \$105 Bottle

SAUVIGNON BLANC AND OTHER WHITES

Kim Crawford, Sauvignon Blanc, Marlborough, NZ | \$65 Bottle

Pinot Grigio, Livio Felluga, Italy | \$65 Bottle

Margerum Sybarite Happy Canyon Of Santa Barbara | \$69 Bottle

McBride Sisters Riesling, California | \$70 Bottle

Chandon Brut, France | \$129 Bottle

Schramsberg Blanc de Blancs, Napa | \$135 Bottle

Schramsberg Blanc de Noir, Napa | \$135 Bottle

Veuve Clicquot Ponsardin, Brut Champagne, France | \$175 Bottle

Cakebread Cellars, Napa Valley | \$85 Bottle

JJ. Prum, Riesling Kabinett, Germany | \$155 Bottle

Swing, Zabala Vineyard, Arroyo Seco, Private Label | \$60 Bottle

DOMINIQUE ROGER SANCERRE DOMAINE DU CARROU BLANC

\$95

Bottle

ROSE

Swing Reserve Rose, Carmel Valley, Private Reserve | \$65 Bottle

Caves D’Esclans Whispering Angel Rose, France | \$85 Bottle

Schramsberg “Mirabelle” Sparkling Rose, North Coast | \$95 Bottle

Scheid Isabelle Sparkling Rose, Calirofornia | \$115 Bottle

Ruinart Sparkling Rose, France | \$205 Bottle

CHARDONNAY

Joyce, Submarine, Monterey | \$60 Bottle

Morgan “Metallico,” Santa Lucia Highlands | \$65 Bottle

Testarossa Winery, Santa Lucia Highlands | \$71 Bottle

Wrath “3 Clones” | \$75 Bottle

Vincent Girardin Bourgoyne, France | \$80 Bottle

Failla, Sonoma Coast | \$90 Bottle

Ramey Wine Cellars | \$105 Bottle

Jean-Marc Brocard Chablis, France | \$130 Bottle

Far Niente, Napa Valley | \$145 Bottle

Bouchard Pere et Fils Beaune de Chateau | \$155 Bottle

PINOT NOIR

Carmel Road, Monterey | \$60 Bottle

Swing Reserve, Carmel Valley, Private Reserve | \$80 Bottle

Failla, Sonoma Coast | \$90 Bottle

Testarossa Winery, Santa Lucia Highlands | \$105 Bottle

CABERNET AND MERITAGE BLENDS

Foxglove, Paso Robles | \$65 Bottle

Tablas Creek Patelin de Tablas Rouge, Rhone Blend, CA | \$85 Bottle

Chappellet, Mountain Cuvee, Napa Valley | \$87 Bottle

Arcanum “Il Fauno” Super Tuscan, Italy | \$95 Bottle

DuMOL “Wester Ranch,” Anderson Valley | \$205 Bottle

Boete Cabernet Sauvignon, Carmel Valley | \$115 Bottle

Groth Cabernet Sauvignon, Napa | \$145 Bottle

Stag’s Leap Wine Cellars, Artemis, Napa Valley | \$170 Bottle

Joseph Phelps Cabernet Sauvignon, Napa | \$205 Bottle

Far Niente Cabernet, Napa Valley | \$235 Bottle

MERLOT

Donati, Central Coast | \$65 Bottle

Matanzas Creek | \$70 Bottle

Rombauer Vineyards, Carneros | \$90 Bottle

Duckhorn, Napa Valley | \$110 Bottle

UNIQUE AND IMPORT

Cambria Tempesquet Vineyard Syrah, Santa Maria Valley | \$65 Bottle

Bedrock, Old Vine, Red Zinfandel, California | \$65 Bottle

Achaval-Ferrer, Malbec, Mendoza, Argentina | \$70 Bottle

Cline Ancient Vines Mourvedre, Contra Costa County | \$75 Bottle

Caymus Suisun Grand Durif Petit Syrah, Suisun Valley | \$100 Bottle

Boete, Cabernet Franc, Carmel Valley | \$120 Bottle

Menu pricing excludes and is subject to 17.5% service charge, 7.5% administrative fee, and 8.75% tax. Menu items are subject to change based on availability.

Farewell Brunch

Treat your guests to a nourishing breakfast after a long day of celebrating!

RANCH CONTINENTAL

Farmers Market Sliced Fruit and Ripe Local Berries - df, gf, nf, v,

THE RANCH HAND

Rustic Farmers Cast-Iron Scramble, Braised Garden Rainbow

vgn

House-Baked Breakfast Breads and Croissants, Sweet Butter and Assorted Fruit Preserves - v

Assorted Baked Mini Muffins - v

The Ranch Signature House-Made Granola, CVR Honey, Low-fat and Skim Milk - v

Bagels and Cream Cheese - v

Assorted Regular and Greek Yogurts

Freshly Squeezed Orange Juice and Cranberry Juice

Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea Selections

\$50 *Per Guest*

Swiss Chard, CVR Goat Cheese, Roasted Red Peppers - gf, v

Green Eggs & Ham, Poached Eggs, Jalapeno Hollandaise, Country Ham Steak, Artisan Toast - nf

Yukon Gold Breakfast Potatoes, Caramelized Onions, Red Bell Peppers - nf, v

Maple Mesquite-Smoked Bacon - df, gf

Aidells Chicken Apple Sausage- df, gf

Farmers Market Sliced Fruit and Ripe Local Berries - df, gf, nf, v, vgn

House-Baked Breakfast Breads and Croissants, Sweet Butter and Assorted Fruit Preserves - v

Assorted Baked Mini Muffins - v

The Ranch Signature House-Made Granola, CVR Honey, Low-fat and Skim Milk - v

Assorted Regular and Greek Yogurts

Freshly Squeezed Orange Juice and Cranberry Juice

Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea Selections

\$60 *Per Guest*

THE VINEYARD HARVEST BRUNCH

Farmers Market Sliced Fruit and Ripe Local Berries - df, gf, nf, v, vgn

The Ranch Signature House-Made Granola, CVR Honey, Low-fat and Skim Milk - v

House-Baked Breakfast Breads and Croissants, Sweet Butter and Assorted Fruit Preserves - v

Assorted Regular and Greek Yogurts

Fresh Baked Fruit and Berry Tarts, Honey Vanilla Whipped Cream

Poached Organic Eggs, Sage Chicken-Potato Hash, Lemon Hollandaise

Brioche Cinnamon French Toast, Pure Maple Syrup, Whipped Chantilly Cream

Aidells Chicken Apple Sausage- df, gf

Maple Mesquite-Smoked Bacon - df, gf

Pacific Northwest Smoked Salmon Presentation, Vine Ripe Tomatoes, Capers, Red Onion, Sourdough Bagels, and House-Blend Cream Cheese - nf -

All-Natural Washington State Tri-Tip, Horseradish Crème Fraiche, Traditional Jus - gf

Baby Local Greens, Grapes, Candied Walnuts, Tarragon Vinaigrette - v

Olive Oil Rosemary Fingerling Potatoes, Oven Roasted Shallots, Carmel Valley Ranch Sea Salt - df, nf, v, vgn

California Artisan Cheese and Dried Harvest Fruits, Fig Jam, Local Honey, French Baguette

Chef's Freshly Juiced Garden Vegetable Blend

Freshly Squeezed Orange Juice and Cranberry Juice

Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea Selections

\$75 *Per Guest*

Menu pricing excludes and is subject to 17.5% service charge, 7.5% administrative fee, and 8.75% tax. All menus have a 10-person minimum. All buffets are set for 90 minutes for optimal food presentation and quality. Should additional time be requested, a fee of \$10 per person, per hour will apply. Pricing is per person unless otherwise stated.

Reception Displays

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. All displays require a minimum of 10 guests or more.

SIGNATURE RANCH S'MORES

Hershey's Chocolate, Graham Crackers, Marshmallows and Skewers

Portable Fire Pit Required at \$170 Each

\$18 *Per Guest*

CHARCUTERIE DISPLAY

Cured Meats from the Molinari Family of San Francisco

Assorted Dried Game Sausages from Olympic Provisions of Portland

Marinated Olives

Meyer Lemon Hummus

Grilled Baguette

\$40 *Per Guest*

CARMEL VALLEY RANCH CHEESE DISPLAY - V

SALSA AND GUACAMOLE - DF, NF, VGN

A Selection of Imported and Domestic Specialty California Cheeses

Fig Jam and Dried Fruits

Ranch Lavender Honey-Walnut Raisin Bread, Fresh Baguette and Water Crackers

\$38 *Per Guest*

OLD SCHOOL BAKED BRIE - V

Fig Jam, Ranch-Made Fruit Preserves and Lavender Honey

Water Crackers, French Baguette and Walnut Raisin Bread

\$19 *Per Guest*

HAND-CUT RANCH CHIPS AND DIPS - DF, VGN

Swank Farms Potatoes - Hand-Cut Potato Chips

Caramelized Sweet Onion Dip, Red Pepper and Chive Dip and Classic Blue Cheese Dip

\$15 *Per Guest*

HONEY-LAVENDER COLD-SMOKED SALMON DISPLAY - NF

Pickled Shallots, Capers, Bagel Crisp, Meyer Lemon Crème Fraiche

\$38 *Per Guest*

CRUDITE OF GARDEN VEGETABLES

The Day’s Bounty of Seasonal Vegetables

Sliced and Served with Homemade Garden Herb Dip and Meyer Lemon Hummus

Hand-Cut Crispy Corn Tortillas

Rodolfo’s Chili-Lime Guacamole

"Prep Team" Specialty Salsa Fresca

\$20 *Per Guest*

MINIATURE DESSERT DISPLAY - V

Chef's Selection of Seasonal Cakes, Bites and Tarts - v

\$28 *Per Guest*

PITA CHIPS AND DIP

Oven-Roasted Garden Vegetable Dip, White Bean Sun-Dried Tomato Spread, Meyer lemon and Olive Oil Hummus

\$16 *Per Guest*

SWANK FARMSTAND MORNING HARVEST VEGETABLES

Seasonal Fresh Vegetables Grilled, Blanched, Sautéed and Pickled

Served with a Sampling of our Favorite Dips
Spicy Sriracha-Lime Aioli, Point Reyes Blue Cheese and Jalapeño Garden Herb Aioli

\$32 *Per Guest*

KOREAN-STYLE CHICKEN WINGS

Featured in Food & Wine Magazine

\$25 *Per Guest*

\$26 *Per Guest*

CHILLED SEAFOOD DISPLAY

- East and West Coast Oysters on the Half Shell
- King Crab Legs
- Poached Prawns
- White Fish Ceviche
- Raspberry Champagne Mignonette, Cocktail Sauce and Lemons

\$85 *Per Guest*

HAND-ROLLED SUSHI

- Assorted Rolls and Specialty Nigiri, Big Eye Tuna, Salmon, Prawn, Vegetable, Traditional Soy Sauce, Wasabi, Pickled Ginger. Served by the Piece.
- Optional: Make this an Action Station! (2) Chef Attendants Required, \$350 per Attendant.

\$175 *Per Dozen / Pieces*

Reception stations and hors d’oeuvres must be ordered in quantities to feed a minimum of 75% of the expected attendance. All menus have a 10-person minimum. Pricing per person unless otherwise stated. **Menu pricing excludes and is subject to 17.5% service charge, 7.5% administrative fee, and 8.75% tax.**

Reception Action Stations

An ideal complement to your reception, our action stations feature show-stopping dishes!

SIDES

- Roasted Vegetables of the Season
- Rosemary Roasted Fingerling Potatoes

\$16 *Per Guest*

BUILD YOUR OWN STREET TACOS

- "California Ingredients, Hispanic Tradition", House-Made Corn Tortillas with Fresh Onions and Cilantro
- YOUR CHOICE OF ONE PROTEIN
Carne asada, Pollo Tinga, Carnitas or Daily Catch
- Accompaniments, Guacamole, Jalapeño, Sour Cream and Salsa Fresca
- Add an Additional Protein at \$15 Per Guest

\$60 *Per Guest*

GARDEN ROSEMARY AND SEA SALT CRUSTED PRIME RIB

- Horseradish Crème Fraiche
- Whole Grain Mustard
- Natural Jus
- Assorted Freshly Baked Rolls

\$70 *Per Guest*

BONE-IN LEG OF LAMB

Cucumber Raita

Natural Jus

Assorted Freshly Baked Rolls

\$65 Per Guest

CARIBBEAN-STYLE WHOLE ROASTED HOLLISTER PORK

Slow Roasted on a Spit Over Mesquite

Served as “Banh Mi” Style Sandwiches

\$95 Per Guest

POTATO BAR

Baked Russet Potato and Sweet Potato

Choice of Two Proteins:

Pulled Pork, Short Rib, Vegan Chili or BBQ Chicken

Condiments, Sour Cream, Shredded Cheese, Pickled Onions, Nacho Cheese, Lardons, Chives and Sauerkraut

Add an Additional Protein at \$10 Per Guest

\$60 Per Guest

PASTA STATION

Choice of Pasta:

Penne, Bucatini, or Rigatoni

WHOLE ROASTED SALMON

Tarragon Aioli

Meyer Lemon Chimichurri

\$72 Per Guest

WOK & ROLL

Includes (2) required Chef Attendants

Buck Wheat Noodles

Jasmine Rice

Choice of Two Proteins:

Beef Sirloin, Honey Chili Prawns, Sesame Chicken or Marinated Organic Tofu

Vegetables, Edamame, Scallions, Cabbage, Cilantro, Sweet Peppers and Forest Mushrooms

Add an Additional Protein at \$10 Per Guest

\$82 Per Guest

RISOTTO A LA CARTE

Pecorino Romano and Parmigiano-Reggiano

Fine Herbs and Seasonal Vegetables

Add Shaved Truffles at \$MP Per Guest

\$59 Per Guest

Choice of Two Sauces:
House Marinara, Bolognese or Alfredo

Parmesan and Rosemary Focaccia

\$50 Per Guest

Reception stations and hors d’oeuvres must be ordered in quantities to feed a minimum of 75% of the expected attendance. All menus have a 10-person minimum. All Action Stations include one attendant per 75 guests. Pricing per person unless otherwise stated. **Menu pricing excludes and is subject to 17.5% service charge, 7.5% administrative fee, and 8.75% tax.**

Hors d’oeuvres

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. Minimum order of 10 pieces per selection.

COLD SELECTIONS

Melon Prosciutto Skewer, Seasonal Melon, Basil - gf, nf | \$10 Per Piece

Ajo Blanco Soup Shooter, Tarragon Oil - vgn | \$10 Per Piece

Oyster on the Half Shell, Market Selected, Champagne-Ginger Mignonette df, gf, nf | \$12 Per Piece

Lavender Honey Cured Salmon, Whipped Crème Fraiche, Salmon Caviar, Olive Oil Crouton - nf | \$12 Per Piece

Big Eye Tuna Poke, Shaved Sweet Shallot, Olive Oil-Citrus Ponzu - df, nf | \$12 Per Piece

Cold Smoked Salmon Brioche Bites, Creamed Farmer’s Cheese, Garden Herbs - nf | \$11 Per Piece

Vietnamese Rice Paper Spring Rolls, Organic Tofu, Mint, Basil, Cilantro, Chili Honey Soy Dip - vgn, df | \$10 Per Piece

California Kabobs, Grape Tomato, Mozzarella Cheese, Castroville Artichoke - gf, nf, v | \$9 Per Piece

Swank Farms Roasted Beet Bite, Sherry vinegar, Carmel Valley Ranch Olive Oil, Belfiore Feta Cheese, Shaved Garden Fennel - nf, v, gf | \$10 Per Piece

Classic Poached Prawn Cocktail, Sustainably Caught Wild Prawns, Citrus-Cocktail Sauce - df, gf, nf | \$12 Per Piece

HOT SELECTIONS

Dungeness Crab Cake, New England Style, Roasted Red Pepper Remoulade - nf | \$13 Per Piece

Saffron Arancini, Imported Fontina Cheese, Oven-Roasted Garlic Aioli - nf, v | \$10 Per Piece

Bay Scallop, Truffled Root Vegetable, Micro Beet Greens - gf, nf | \$12 Per Piece

Organic Tandoori Chicken Skewers, Riata Sauce - nf | \$11 Per Piece

Angus Filet of Beef Wellington, Wild Mushroom Blend, Puff Pastry, Oven-Roasted Garlic Aioli - nf | \$12 Per Piece

Beef and Cilantro Empanada, Chimichurri Aioli - nf | \$12 Per Piece

Spinach and Cheese Empanadas, Queso Blanco, Green Onion Aioli - nf, v | \$11 Per Piece

Medjool Stuffed Dates, Farmer’s Cheese, Pear Balsamic - gf, nf, v | \$10 Per Piece

Pigs in a Blanket, Homemade Puff Pastry, Whole Grain Mustard - nf | \$11 Per Piece

Duck Confit Tart, Plum Sauce, Scallions - df, nf | \$13 Per Piece

Cabbage Wrapped Pork Belly Bites, Whole Grain Mustard, Pepper Coulis - gf | \$13 Per Piece

- Horseradish-Chive Deviled Eggs, Crème Fraiche, House-Made Jalapeño Salt - nf, v | \$10 Per Piece
- Harvest Vegetable Crouton, Blackberry Sonoma Goat Cheese, Lemon Olive Oil, Crispy Root Vegetable - nf, v | \$10 Per Piece
- BLT Bite, Heirloom Tomato, English Spinach, Thick-Cut Bacon - df, nf | \$10 Per Piece
- Pan Con Tomate, Manchego Cheese, Olympic Provisions Chorizo Rioja | \$10 Per Piece
- Lobster Roll, House-Made Brioche Bun, Celery Aioli - nf | \$14 Per Piece
- Lemongrass Poached Prawn, Wasabi Cocktail Sauce, Tobiko Garnish - df, gf, nf | \$12 Per Piece
- Salmon Rillettes, Cucumber, Chive - gf, nf | \$14 Per Piece
- Halibut Ceviche, Lime, Cilantro, Onion, Tortilla Crisp - gf, nf, df | \$12 Per Piece
- Peppercorn Crusted Beef Sirloin Crostini, Horseradish Crème Fraiche, Baby Arugula, Olive Oil Crostini - nf | \$12 Per Piece

Coconut-Crusted Prawns, Pineapple Chutney - df, nf | \$12 Per Piece

Reception stations and hors d’oeuvres must be ordered in quantities to feed a minimum of 75% of the expected attendance. **Menu pricing excludes and is subject to 17.5% service charge, 7.5% administrative fee, and 8.75% tax.**

Add-On Reception Experiences

Nothing unites people like food, especially when it’s prepared together. Add a dash of competition, a splash of liquid merriment, and some guidance from our culinary and beverage experts, and you’ve got a recipe for fun.

TAST OF CARMEL VALLEY RANCH

This reception-style event offers your guests a unique experience featuring our local artisans. A minimum of two additional reception displays or stations required.

Vegetable Stand

A bountiful display of fresh seasonal vegetables and a selection of vegetable tartlets made at the stand.

Carmel Valley Ranch Creamery

Sample some of our delicious cheeses made right here on property, all described by our resident cheesemaker.

RANCH CHEF CHALLENGE

The Ranch Chef Challenge is part team-bonding exercise and part culinary crash course. As the clock ticks, teams must prepare dishes using the ingredients and tools provided, including a “secret” ingredient revealed at the start of the event. Best for groups of 20 participants or more, but it can be customized for smaller groups.

10 a.m. to 2 p.m. Challenge:

Starting at \$185 per participant; includes chef’s light buffet lunch and our signature Ranch honey lavender lemonade.

3 p.m. to 9 p.m. Challenge:

Carmel Valley Ranch Honey
Meet our resident beekeeper and learn about the wonderful life of bees while sampling local honey.

Swing Wine Tasting
Taste our signature Swing Wine Collection, grown right here on property. Our harvest offers pinot noir, estate reserve pinot noir, sauvignon blanc, chardonnay, and rose.

Monterey Bay Sea Salt
Learn about the craft of creating salt from the ocean. Our Monterey Bay Sea salt expert shows your guests a bit about the process while sampling some of the best salts on small bites.

\$155 *Per Guest - (3) Stations*

\$170 *Per Guest - (4) Stations*

SHAKE IT UP: MIXOLOGY MASTERS

In this laid-back event, participants receive a short lesson on the basics of spirits and mixers, as well as trade secrets for making a great cocktail. After splitting into teams of 4-8 people, they are set free behind the bar to create the next great signature cocktail. 12 or more participants, minimum 1 hour. Enhance your event with hors d’oeuvres and bar beverages. Contact your Event Planning Manager for details.

\$135 *Per Guest*

Stations based on availability. Two-week minimum notice required to order these experiences. All stations are set for a max of 90 minutes. \$50 per person, per 30 minutes to extend, maximum three hours. **Menu pricing excludes and is subject to 17.5% service charge, 7.5% administrative fee, and 8.75% tax.**

Plated Dinner Selections

Chef has curated delectable menu items for your attendees to dine on during your refined sit-down evening event. Each course, from appetizer, soup/salad, entrée, and dessert, melds together to wow your attendee’ taste buds.

SALAD SELECTIONS

Heirloom Beet Salad, Lolla Rossa, Feta Cheese, Citrus, Shaved Fennel, Sherry-Walnut Vinaigrette - gf, nf, v

Swank Farms Heirloom Tomato and Burrata Salad, Torn Basil, Fig Balsamic, Carmel Valley Ranch Sea Salt - gf, nf

Classic Ranch Wedge, Crispy lardons, Hollister Grape Tomato, Garden Chives, House-Made Point Reyes Blue Cheese Dressing - gf, nf

Starting at \$210 per participant; includes light hors d’oeuvres and wine/beer selections during activity. Dinner may be added through your Event Planning Manager.

\$185 *Per Guest - Lunch*

\$210 *Per Guest - Dinner*

SOUP SELECTIONS

Seasonal Local Farm Bisque, Parmesan Brioche - nf, v

Vegan Tortilla Soup, Fire Roasted Peppers, Garden Tomatoes - df, v, vgn

Heirloom Tomato Gazpacho, Organic Cucumber Relish, Tarragon Oil - gf, nf, vgn

Cream of Potato and Leak, Crispy Shallots, Chive Oil - nf

Bloomsdale Spinach Salad, Candied Pecans, Black Mission Figs, CVR Chevre, Pancetta Vinaigrette - gf

The Ranch Caesar, Baby Romaine Hearts, Parmigiano-Reggiano, Oven-Roasted Garlic Crouton, House-Made Caesar Dressing - nf

Seasonal Chicory Salad, Frisée, Endive, Orange Segments, Heirloom Tomatoes, Blue Cheese, Citrus Dressing - gf, v

Little Gem and Apple Salad, Little Gem Lettuce, Shaved Pear, Shaved Fennel, Crushed Almonds, CVR Seasonal Cheese, Meyer Lemon Vinaigrette - gf, v

Green Goddess Salad, Butter Lettuce, Garden Radish, CVR Feta, Pickled Shallot, Pomegranate, Green Goddess Dressing - gf, nf, v

Winter Greens, Chicory, Watercress, Grilled Persimmons, Purple Radish, Citrus Ranch Dressing - gf, nf

Grilled Salad, Grilled Romain Hearts, Tomato, Pickled Onions, Avocado, Shaved Pecorino, Pink Peppercorn Dressing - gf, nf, v

APPETIZER SELECTIONS

\$26 per person - Enhance your plated dinner to a four-course menu or select an appetizer course in place of soup/salad.

House-Made Meatballs, Tomato Ragout, Beemster Cheese and Basil - nf

All-Natural Beef Carpaccio, Crispy Capers, Wild Arugula, Whole-Grain Mustard Aioli, Meyer Lemon Zest - gf, nf, v

Day Boat Sea Scallop, Ube Puree, Shisito Pepper, Crispy Prosciutto, Bonito Butter Sauce - gf, nf

Moroccan Spiced Lamb Loin, Parsnip Puree, Harissa Tapenade - gf, nf

Dungeness Crab Cake, New England Style, Roasted Red Pepper Remoulade - nf

Red Beet Tartar, Avocado, Tomato Jam, Crispy Shallot, Pea Shoots - nf, vgn

\$26 *Per Guest*

Butternut Squash Coup, Toasted Pepitas, Crème Fraiche, Chili Oil - nf, v

Carrot Ginger, Organic Carrots, Carrot Top Chermoula, Apple Cider Reduction - gf, nf, vgn

Mushroom and Truffle Soup, Whipped Chevre, Focaccia Crouton, Shaved Truffle - gf, nf, v

ENTREE SELECTIONS

Entrees served with seasonal accompaniments. The dietary restrictions noted on entrees are dependent upon Chef's choice of seasonal accompaniments.

Double Block Cut New York Steak, Cabernet Jus - df, gf, nf

All-Natural Filet of Beef, Au Jus - gf, nf

Braised Short Rib of Beef, Sauce Bordelaise - df, gf, nf

Vadouvan Spiced Lamb Shank, Lamb Jus - df, nf

Rosemary and Cumin Rubbed Rack of Lamb, Natural Jus - gf, nf

Mary's Free Range Chicken Breast, Sweet Onion Madeira Jus - df, gf, nf

Sonoma Duck Breast, Braised Red Cabbage, Grand Marnier Jus - df, gf, nf

Pacific White Seabass, Sauce Ravigote - gf, nf

West Coast Salmon, Red Pepper Tapenade - gf, nf

Local Pacific Halibut, Black Garlic Chimichurri - df, gf, nf

Beurre Monte Lobster (Market Price), Beurre Blanc, Garden Citrus
- gf, nf

Pan Roasted Black Cod, Green Romesco Sauce - gf, nf

Forager's Mushroom Risotto, Garden Onion, Parmigiano-
Reggiano, Petit Salad - gf, nf, v

Garden Rainbow Chard Cannelloni, Vine-Ripe Tomato Ragu,
Bellwether Farms Ricotta, Toasted Panko - v

Cauliflower Steak, Romesco, Sautéed Chard, Fried Garbanzo - gf,
nf, vgn

Braised Mushroom Maitake, Herbed Polenta, Sautéed Kale - gf,
vgn

DESSERT SELECTIONS

S'mores Tart, Fresh Berries, Chantilly Cream - v

Watsonville Strawberry Goat Cheesecake House Graham Cracker
Crust, Strawberry Coulis - nf, v

Local Berry Shortcake Chantilly, Macerated Berries, House-Made
Shortbread - nf, v

Seasonal Galette, Light Vanilla Pastry, Honey Crème Fraiche - nf, v

Dark Chocolate Mousse, Seasonal and Local Fruits - nf, v

Sea Salt Pot de Creme, Chantilly Cream, Fresh Berries - gf, v

Seasonal Cheesecake, Chantilly Cream - v

Vanilla Creme Brulee, Macerated Berries - gf, v

TO CREATE YOUR THREE COURSE PLATED DINNER MENU

\$165 per person – Select one soup or one salad, one entrée and one dessert for a three-course plated dinner. If you would like to offer 2 additional entree selections (a total of two proteins and one vegetarian), you can provide your Event Planning Manager with individual entree counts, due 14 days prior to event. Entrees served with seasonal accompaniments.

1. The planner chooses the salad or soup course, one entree selection and a dessert course in advance.

\$165 *Per Guest*

TO CREATE YOUR FOUR COURSE TABLESIDE PERSONAL PREFERENCE DINNER MENU

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from three different main course options (two proteins and one vegetarian). The planner selects the starter, soup/salad and dessert courses from appetizing options. This menu was designed to satisfy individual tastes and preferences and includes tableside service. Entrees served with seasonal accompaniments.

DUAL ENTREE SELECTIONS

Add on a Dual Entrée to a Three Course Meal for \$175 per person.

Cabernet-Braised All-Natural Short Rib and Olive Oil-Poached
Halibut, Grilled Scallion Polenta, Roasted Heirloom Cauliflower,
Crisp Garlic Chimichurri - gf, nf

Angus Petit Filet and Day Boat Sea Scallop, Squash Puree,
Rosemary-Roasted Peewee Potatoes, Garden Vegetable, Red
Wine Jus - gf, nf

- 1. The planner chooses the appetizer, salad/soup, three entree selections and dessert in advance.
- 2. A custom printed menu featuring up to three entree selections is provided for your guests.
- 3. Specially trained servers take your guests' orders as they are seated.

\$215 *Per Guest*

Australian Wagyu and Lobster Tail (Market Price), Double Whipped Potatoes, Seasonal Vegetables, Shaved Truffles, Lemon Verbena Bearnaise - gf, nf

Mary's Roasted Airline Chicken Breast and Wild Prawns, Morning Harvest Vegetable Ratatouille, White Bean Puree, Lemon Verbena Jus - gf, nf

\$175 *Per Guest*

Menu pricing excludes and is subject to 17.5% service charge, 7.5% administrative fee, and 8.75% tax. Maximum of two entrée choices, plus one vegetarian. Add \$24 per person for tableside service, requires four-course dinner.

Late Night Bites

Our bite-size, mouth-watering late-night appetizers are a perfect way to end your evening!

LATE NIGHT BITES

- Doughnut Holes | \$45 Per Dozen
- Churros, Dulce de Leche, Chocolate Sauce | \$45 Per Dozen
- All-Natural Beef Sliders, Artisan Cheddar, Aioli | \$80 Per Dozen
- Korean-Style Wings, Honey Gochujang Glaze - df | \$75 Per Dozen
- Beef and Cilantro Empanada, Chimichurri Aioli | \$80 Per Dozen
- Coconut Shrimp, Sweet Chili Sauce - df | \$75 Per Dozen
- Lobster Mac N'Cheese Bites, Truffle Essence | \$75 Per Dozen
- Miniature Grilled Cheese, Sourdough, American Cheese - v | \$50 Per Dozen
- Chicken Tenders, Ketchup, Ranch, and Blue Cheese Dressing | \$70 Per Dozen
- Onion Rings, BBQ Sauce - v | \$50 Per Dozen
- Mini Corn Dogs, Honey Mustard Sauce - df | \$48 Per Dozen
- Classic BLT Bites, Smoked Bacon, Mayo - df | \$50 Per Dozen
- Flatbread, Pepperoni, Veggie, Cheese - | \$26 Each
6 slices each order (minimum order of 3)
- Quesadilla Bites, Cheese - Add Chicken \$8 or Add Lobster \$12 | \$75 Per Dozen

Mini Cubano Sandwiches, Roasted Pork, Ham, Swiss, Pickles, Dijon Mustard | \$80 Per Dozen

Chocolate Chip Cookies and Milk | \$55 Per Dozen

Caramel Popcorn - 10 person minimum | \$14 Per Person

Minimum order of three dozen. All pricing is per dozen unless otherwise stated. **Menu pricing excludes and is subject to 17.5% service charge, 7.5% administrative fee, and 8.75% tax.**

A la Carte Baked Goods, Snacks and Beverages

Variety of goods available during morning, afternoon and evening. All bakery and snack selections have a one-dozen or 10-person minimum.

BAKERY

Assorted Freshly Baked Cookies to Include Chocolate Chip, Peanut Butter and Oatmeal Raisin | \$70 Per Dozen

Meyer lemon Bars - v | \$72 Per Dozen

Coconut Macarons | \$70 Per Dozen

Callebaut Chocolate Chunk Brownies or Blondies | \$70 Per Dozen

Rice Crispy Treats | \$70 Per Dozen

Miniature Cupcakes (Chocolate, Vanilla or Red Velvet) | \$57 Per Dozen

Carmel Valley Ranch House-Made Granola Bars | \$80 Per Dozen

Coffee Cake, Cinnamon Twists, Bear Claws or Glazed Doughnuts | \$80 Per Dozen

COFFEE AND TEA

Freshley Brewed Regular and Decaffeinated Coffee | \$120 Per Gallon

Selection of Hot Teas | \$120 Per Gallon

SOFT DRINKS

SNACKS

Chocolate Dipped Strawberries | \$75 Per Dozen

Sliced Seasonal Fruit and Yogurt Dip | \$16 Per Person

Mixed Nuts to Include Pistachios, Raw Almonds and Walnuts | \$15 Per Person

Freshly Popped Popcorn (Self Serve, Freshly Popped with Bags) | \$16 Per Person

Seasonal Whole Fruit | \$52 Per Dozen

Assorted Bagged Snacks (Terra Chips, Chex Mix and Trail Mix) | \$6.50 Each

STILL WATER AND SPARKLING WATER

Assorted La Croix Flavored Sparkling Waters | \$7.50 Each

Assorted San Pellegrino Sparkling Beverages (Aranciata and Limonata) | \$8 Each

Bottled Sparkling and Still Water | \$7.5 Each

SPECIALTY BOTTLED BEVERAGES

Assorted Pepsi Soft Drinks \$7.50 Each	Bottled Iced Tea or Green Tea \$8 Each
	Starbucks Frappuccino, Vanilla and Mocha \$8 Each
	Red Bull and Sugar Free Red Bull \$9.50 Each

AND MORE!

Assorted Bottled Juices \$8 Each
Freshly Squeezed Orange Juice and Cranberry Juice or Grapefruit Juice \$100 Per Gallon
Signature Ranch Honey Lavender Lemonade \$85 Per Gallon
Spa Water (Served Chilled with Cucumbers and Lemons) \$68 Per Gallon
Freshly Brewed Iced Tea \$90 Per Gallon
Real Hot Chocolate or Hot Apple Cider \$90 Per Gallon
Individual Milk: 2%, Skim or Chocolate \$59 Per Gallon

Menu prices exclude 17.5% service charge, 7.5% administrative fee, and taxes currently 8.75%, subject to change.



DF Dairy Free **CN** Contains Nuts **GF** Gluten Free **SF** Contains Shellfish **VGN** Vegan **V** Vegetarian