

CARMEL VALLEY RANCH MEETING & EVENT MENUS



Breakfast Buffet Selections

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

DELUXE CONTINENT	Αl
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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

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 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,

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

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 • Ranch Garden Harvest: Three-Cheese Blend, Hand-Picked Rair		
Herbed Breakfast New Potatoes - df, nf		
Avocado Toast, Rustic Bread, Fresh Avocado, Radish, Cherry Toma	ato, Citrus Oil - v	
Steak Cut Vine Ripe Tomatoes, Olive Oil, Sweet Shallot, CVR Salt House Blend, Fresh Garden Arugula - df, gf, v		
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		

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.

Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea Selections

\$60 Per Guest

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

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

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 - $v \mid \$11$ 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 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

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.

SWEET AND SALTY

Beverages: Red Bull and Sugar Free Red Bull

\$33 Per Guest

Break Packages

SAVORY AND SALTY

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

Spinach Dip and Sliced Pita	Chocolate Chip, Peanut Butter, and Oatmeal Raisin Cookies
Assortment of Sliced Meats and Cheeses, House-Made Fig	Callebaut Chocolate Chunk Brownies
Spread, Crackers and Baguette Gourmet Chips Assortment to Include Sweet Potato, Jalapeño and Multi-grain	House-Made Kennebec Potato Chips with Sweet Onion Dip
	Beverages: Chilled Milk and Chocolate Milk
Beverages: Limonata and Aranciata	\$33 Per Guest
\$33 Per Guest	
HIT THE TRAIL	CREATIVE ENERGY
Make Your Own Trail Mix to Include Raw Almonds, California	Carmel Valley Ranch House-Made Granola Bars
Raisins, Pistachios, Raw Walnuts, Dried Fruit, and M & M's Assorted Kind Bars	Assorted Mixed Nuts to Include Pistachios, Raw Almonds and
	Walnuts
Whole Fruit to Include Apples, Grapes and Bananas	Whole Fruit to Include Apples, Grapes and Bananas

CRISPY BITES

\$30 Per Guest

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

and Spicy Mayo	
Tomato Mozzarella Arancini with Marinara Sauce	
Traditional Churros with Cinnamon Sugar and Dulce de Leche Sauce	
Mexican Wedding Cookies	
Beverages: Lavendar Lemonade	

\$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	SNACKS
Assorted Freshly Baked Cookies to Include Chocolate Chip,	Seasonal Whole Fruit \$52 Per Dozen
Peanut Butter and Oatmeal Raisin \$70 Per Dozen	Chocolate Dipped Strawberries \$75 Per Dozen
Meyer Lemon Bars \$72 Per Dozen	Sliced Seasonal Fruit and Yogurt Dip \$16 Per Guest
Coconut Macarons \$70 Per Dozen	Rice Crispy Treats \$70 Per Dozen
Callebaut Chocolate Chunk Brownies or Blondies \$70 Per Dozen	Mixed Nuts to Include Pistachios, Raw Almonds and Walnuts \$15
Miniature Cupcakes (Chocolate, Vanila or Red Velvet) \$57 Per Dozen Carmel Valley Ranch House-Made Granola Bars \$80 Per Dozen	Per Guest
	Freshly Popped Popcorn (Self Serve, Freshly Popped with Bags) \$16 Per Guest
Coffee Cake, Cinnamon Twists, Bear Claws or Glazed Doughnuts \$80 Per Dozen	Assorted Bagged Snacks (Terra Chips, Chex Mix and Trail Mix) \$6.5 Each

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

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	Bottled Sparkling and Still Water \$7.50 Each
Gallon	Assorted La Croix Flavored Sparkling Waters \$7.50 Each
Selection of Hot Teas \$115 Per Gallon	Assorted San Pellegrino Sparkling Beverages (Aranciata and Limonata) \$8 Each
SOFT DRINKS	SPECIALTY BOTTLED BEVERAGES
Assorted Pepsi Soft Drinks \$7.50 Each	Bottled Iced Tea or Green Tea \$7 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, 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 Ga	illon
Freshly Brewed Iced Tea \$75 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 curre	ently 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	RANCH PIZZA STAND
Heb Brushed Focaccia Bread - v	Seasonal Local Farm Bisque - v
Thyme Citrus Marinated Countryside Olive Blend - df, v, vgn	La Brea Rolls and Butter

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

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 Pizzatas

- 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

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

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	Hebrew National All-Beef Hot Dogs, Griddled Brioche Bun
Spanish Fire-Roasted Tomato Rice - vgn	Accompaniments
Accompaniments Fresh Masa Corn and Flour Tortillas, Guacamole, California Jack Cheese, Queso Fresco, Sour Cream, Fresh Limes, Salsa Fresca,	Traditional Mayonnaise, Dijon and Whole Grain Mustards, Pickled Cucumbers, Pickled Jalapeños, Diced Onion, Diced Tomato, Relish, Pickled Onions, Sriracha Aioli, Ketchup
Grilled Scallions, Garden Cabbage, Fire-Roasted Jalapeños	Hand-Cut Kennebec House-Made Potato Chips - df, v, vgn
Cinnamon Crusted Churros, Dulce de Leche	Organic Santa Cruz Apple Tart - v
Mexican Wedding Cookies	Seasonal Berry Pie, Vanilla Whipped Cream - v
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea Selections and Iced Tea	Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea Selections and Iced Tea
\$80 Per Guest	Optional Add-On: Bacon and Caramelized Onions at \$10 Per Guest
	\$75 Per Guest
BAKED POTATO BAR	DAY AT THE VINEYARD
Mixed Greens, Cucumber, Tomato, Pickled Onion, Citrus	Herb Brushed Focaccia Bread - v
Vinaigrette - gf, vgn Baked Russet Potatoes and Baked Sweet Potatoes Proteins	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
Pulled Short Rib, Shredded BBQ Chicken and Beyond Chili	
Accompaniments Nacho Cheese, Softened Butter, Jalapeño Coleslaw, Bacon	Vinaigrette, Rustic Croutons - v
Pieces, Sour Cream, Cilantro, Sliced Jalapeños and Sauerkraut	Vegetable Couscous Salad, Extra Virgin Olive Oil, Garden Herbs - df, v
Mini Coconut Flan - v	
Double Chocolate Brownies - v	Sliced All-Natural Marinated Steak, Roasted Garlic, Balsamic Reduction - df, gf
Bouble chocolate Brownies V	

Sustainably Caught Pacific Northwest Grilled Salmon, Shaved

Morning Harvest Grilled Vegetables, Simply Roasted with Sea Salt

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

Fennel, Extra Virgin Olive Oil - df, gf

- df, gf, v, vgn

\$65 Per Guest

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 Par 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
- 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

CARMEL VALLEY RANCH CHEESE DISPLAY - V

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

CHARCUTERIE DISPLAY

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.

OF IT TROOT ET THE BIOT ET T	OF INTIFIED WILLEST TO INVOIT OF TEEDE DIGITED IN
Cured Meats from the Molinari Family of San Francisco and Assorted Dried Game Sausages from Olympic Provisions of Portland	A Selection of Imported and Domestic Specialty California Cheeses
Portiand	···· Fig Jam and Dried Fruits
Marinated Olives	···· Ranch Lavender Honey-Walnut Raisin Bread, Fresh Baguette and
Meyer Lemon Hummus and Grilled Baguette	Water Crackers
\$40 Per Guest	\$38 Per Guest
SALSA AND GUACAMOLE - VGN	OLD SCHOOL BAKED BRIE - V
"Prep team" Specialty Salsa Fresca	Fig Jam, Ranch-Made Fruit Preserves and Lavender Honey
Rodolfo's Chili-Lime Guacamole	Water Crackers, French Baguette and Walnut Raisin Bread
Hand-Cut Crispy Corn Tortillas	\$19 Per Guest
\$20 Per Guest	
MINIATURE DESSERT DISPLAY - V	SIGNATURE RANCH S'MORES - V
Chef's Selection of Seasonal Cakes, Tarts and Bites	Hershey's Chocolate, Graham Crackers, Marshmallows and
\$28 Per Guest	···· Skewers
	\$32 Per Guest
HAND-CUT RANCH CHIPS AND DIPS - V	PITA CHIPS AND DIP - VGN
Swank Farms Potatoes - Hand-Cut Potato Chips	Oven-Roasted Garden Vegetable Dip, White Bean Sun-Dried

Caramelized Sweet Onion Dip, Red Pepper and Chive Dip and Classic Blue Cheese Dip	Tomato Spread, Meyer lemon and Olive Oil Hummus
	<i>\$16</i> Per Guest
\$15 Per Guest	
HONEY-LAVENDER COLD-SMOKED SALMON DISPLAY - NF	SWANK FARMSTAND MORNING HARVEST VEGETABLES - NF, V
Pickled Shallots, Capers, Bagel Crisp, Meyer Lemon Crème Fraiche	Seasonal Fresh Vegetables Grilled, Blanched, Sautéed and Pickled
\$38 Per Guest	Served with a Sampling of our Favorite Dips Spicy Sriracha-Lime Aioli, Point Reyes Blue Cheese and Jalapeño Garden Herb Aioli
	\$32 Per Guest
HAND-ROLLED SUSHI	CRUDITE OF GARDEN VEGETABLES
Assorted Rolls and Specialty Nigiri, Big Eye Tuna, Salmon, Prawn,	The Day's Bounty of Seasonal Vegetables
Vegetable, Traditional Soy Sauce, Wasabi, Pickled Ginger. Served by the Piece. Make this an Action Station! (2) Chef Attendants Required, \$350 per Attendant.	Sliced and Served with Homemade Garden Herb Dip and Meyer Lemon Hummus
	\$26 Per Guest
\$175 Per Dozen / Pieces	
KOREAN-STYLE CHICKEN WINGS	CHILLED SEAFOOD DISPLAY
Featured in Food & Wine Magazine	East and West Coast Oysters on the Half Shell
\$25 Per Guest	King Crab Legs
	Poached Prawns
	White Fish Ceviche
	Raspberry Champagne Mignonette, Cocktail Sauce and Lemons
	\$85 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 Saily catch Soy chorizo	
Accompaniments, Guacamole, Jalapeño, Sour Cream and Salsa Fre	esca
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 m Pricing per person unless otherwise stated. Menu pricing excludes and is subject	inimum of 75% of the expected attendance. All menus have a 10-person minimum 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	BONE-IN LEG OF LAMB
RIB	Cucumber Raita
Horseradish Crème Fraiche	Natural Jus
Whole Grain Mustard	Assorted Freshly Baked Rolls
Natural Jus	\$65 Per Guest
Assorted Freshly Baked Rolls	
\$70 Per Guest	
WHOLE ROASTED SALMON	CARIBBEAN-STYLE WHOLE ROASTED HOLLISTER
Tarragon Aioli	PORK
Meyer Lemon Chimichurri	Slow Roasted on a Spit Over Mesquite
\$72 Per Guest	Served as "Banh Mi" Style Sandwiches
	<i>\$95</i> Per Guest
BROWN SUGAR AND BOURBON BEEF TENDERLOIN	SIDES

Rosemary Roasted Fingerling Potatoes

Red Wine Sauce

Classic Chimichurri	Roasted Vegetables of the Season
Assorted Freshly Baked Rolls	\$16 Per Guest
\$70 Per Guest	
WOK & ROLL (2) Chef Attendants Required	POTATO BAR Baked Russet Potato and Sweet Potato
Buck Wheat Noodles	Choice of Two Proteins:
Jasmine Rice Choice of Two Proteins:	 Pulled Pork Short Rib Vegan Chili BBQ Chicken
 Beef Sirloin Honey Chili Prawns Sesame Chicken Marinated Organic Tofu 	Condiments, Sour Cream, Shredded Cheese, Pickled Onions, Nacho Cheese, Lardons, Chives and Sauerkraut
Vegetables, Edamame, Scallions, Cabbage, Cilantro, Sweet	Add an Additional Protein at \$10 Per Guest
Peppers and Forrest Mushrooms	\$60 Per Guest
Add an Additional Protein at \$10 Per Guest	
\$82 Per Guest	
RISOTTO A LA CARTE	PASTA STATION
Pecorino Romano and Parmigiano-Reggiano	Choice of Pasta
Fine Herbs and Seasonal Vegetables	Penne, Bucatini or Rigatoni
Add Shaved Truffles at \$MP Per Guest	Choice of Two Sauces House Marinara, Bolognese or Alfredo
\$59 Per Guest	Parmesan and Rosemary Focaccia

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.**

\$50 Per Guest

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 \mid 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 \mid \$10 Per Piece

BLT Bite, Heirloom Tomato, English Spinach, Thick-Cut Bacon - df, nf \mid \$10 Per Piece

California Kabobs, Grape Tomato, Mozzarella Cheese, Castroville Artichoke - gf, nf, v \mid \$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 Rillette, 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 \mid \$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

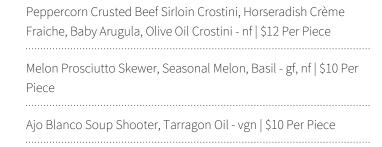
Pigs in a Blanket, Homemade Puff Pastry, Whole Grain Mustard - nf | \$11 Per Piece

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



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' 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 -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

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, ParmigianoReggiano, 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

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

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

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
<i>\$138</i> Per Guest

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

VINEYARD	CALIFORNIA COAST
Frissee-Citrus Salad, Candied Bacon Lardons - df, gf	Poke Bowls, Traditional Ahi Tuna, Salmon, Seaweed Salad, Cucumbers, Onion - df, nf
Arugula and Melons, Toasted Almonds - df, vgn	Cucumbers, Omon - ut, m
Burrata and Fruits, Fig Balsamic, Torn Basil, CVR Olive Oil - nf, v	Mixed Greens, Grilled Radicchio, Crumbled Feta, Snap Peas, Watermelon Radish, Avocado Dressing - gf, v, nf
Marinated Grilled Tri-Tip, Garden Chimichurri, Roasted Garlic - df, gf, nf	Grilled and Chilled Shrimp, Sea Asparagus, Butter Lettuce, Cherry Tomatoes - df, gf
Berkshire Pork Chop, Braised Cipollini Onions, Gremolata - df, gf, nf	Raosted Skuna Bay Salmon, Braised Greens, Warm Soy Ponzu - dg, nf
Roasted Leg of Lamb, Castelvetrano Olives, Oregano, Feta - gf, nf	Seafood Paella, Saffron Rice, Seasonal Fish and Shellfish, Bagna Cauda - df, gf
Double-Butter Whipped Potatoes - nf, v	Grilled Fresh Catch, Romesco Sauce, Fried Artichokes - df, nf
Root Vegetable and Bean, Cassoulet, Cannellini Beans, Tomato Ragout - v, vgn Seasonal Fruit Tart, Brown Butter Hazelnut Streusel, Chantilly	Garden Rainbow Chard Cannelloni, Vine-Ripe Tomato Ragu, Bellwether Farms Ricotta, Toasted Panko - v, nf
Cream - v	Roasted Baby Potatoes - v, gf, nf, df

Vanilla Cake Bites - v	Angel Food Cake, Lemon Curd, Fresh Berries - v	
S'mores Tart, Fresh Berries, Chantilly Cream - v	Berry Shortcake Parfaits, Vanilla Whipped Cream, Honey Macerated Berries - gf, v	
Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea Selections	Meyer lemon Bars - v	
\$165 Per Guest	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		

\$180 Per Guest

Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea Selections

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

\$190 Per Guest

THE CHEF'S TABLE

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	OCEAN DRIVE
Pre-Set on the Table: Warm Herbed Focaccia Bread	Pre-Set on the Table: Jalapeno Cornbread
FIRST WAVE	FIRST WAVE
Seasonal Soup Sip	Frisée and Roasted Grapes, Baby Kale, Calabrese Pickled Onion, Feta, Pink Peppercorn Vinaigrette - nf, v, vgn
Endive and Wild Arugula Salad, Point Reyes Blue Cheese, Candied Pecans, Citrus Segments - gf, v	Classic Caesar, Romaine, Parmesan, Crouton, Caesar Dressing - nf
Heirloom Beet Salad, Lolla Rossa, CVR Chevre, Citrus, Shaved Fennel - gf, nf, v	Panzanella Salad, Swank Farms Tomatoes, Focaccia, Basil, CVR Olive Oil, House Salt - v
Day Boat Sea Scallops, Carrot Puree, Fig Balsamic Drizzle, "Lamb's Grass" - nf	Shrimp and Grits, CVR Cheese, Pickled Fresno Chiles, Garden Herbs - nf
SECOND WAVE	SECOND WAVE
Sliced All-Natural New York Strip Loin of Beef, Cabernet Jus, Whole Roasted Garlic - gf, nf	Aji Amarillo Rubbed Chicken, Cilantro Salsa Verde - df
Pacific Halibut, Braised Turmeric Fennel, Ranch Garden Herbs - gf, nf	Grilled Trii-Tip, Bbq Sauce, Chimichurri - gf, nf, df Soy Glazed Salmon - nf, df
Mary's Chicken, Grilled Scallion, Sweet Onion Madeira Jus - gf, nf	Roasted Cauliflower, Romanesco, Garlic Sauce - nf, v, vgn
Forrest Mushroom Risotto, Shaved Truffle, Pecorino Romano - v,	Roasted Sweet Potato - df, nf, v, vgn
Seasonal Ranch Garden Vegetables - df, gf, v, vgn	THIRD WAVE
	Chocolate Pot de Creme, Chantilly Cream, Fresh Berries - gf, v
Rosemary Roasted New Potatoes - df, gf, v, vgn	Pecan Pie, Chantilly Cream - v
THIRD WAVE	Freshly Brewed Regular and Decaffeinated Coffee and Hot Te
Callebaut Chocolate Mousse Cake, Organic Raspberries, Whipped Cream - v, nf	Selections
	\$175 Per Guest
Mini Traditional Vanilla Creme Brulee, Macerated Berries - v, gf	
Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea Selections	
4400	

EAT LIKE A CHEF

Pre-Set on the Table: Seasonal Antipasto	Pre-Set on the Table: Warm Herbed Focaccia Bread
Pre-Set on the Table: Warm Rustic Breads	Pre-Set on the Table: Ranch House-Made Olive Selection
FIRST WAVE	FIRST WAVE
Wild Chicory Salad, Candied Pistachios, Pickled Onion, Pomegranate, Red Wine Vinaigrette - gf, v	Heirloom Beet Salad, Lolla Rossa, Feta Cheese, Citrus, Shaved Fennel, Sherry-Walnut Vinaigrette - gf, nf, v
California Caesar Salad, Lolla Rossa, Pecorino Romano, Avocado Caesar Dressing, Jalapeño Croutons - nf	Day Boat Sea Scallop, Truffle Root Puree, Fig Balsamic Drizzle, Garden Herbs - nf
Mole Rubbed Lamb Lollipop, Garden Herb Couscous, Seasonal	Wild Chicory Salad, Pistachios, Pomegranate, CVR Cheese - gf, v
Citrus Segments, Dorati Tomatoes - gf, nf, df	Ahi Tuna Carpaccio, Shaved Radish, California Avocado, Crispy Parsnips, Jalapeño-Citrus Ponzu - df
	SECOND WAVE
Brown Sugar Rubbed Filet of Beef, Whole Roasted Garlic, Natural	Sonoma Farms Rack of Lamb, Lemon Verbena Jus, House-Made Garlic-Infused Sea Salt - df, nf, gf
Jus - gf, nf Seasonal Vegetable Risotto, Herb Crème Fraiche, Agrumato - v	Daily Fresh Catch, Braised Turmeric Fennel, Ranch Garden Herbs - df, nf, gf
Pacific Seabass, Yellow Plantain Mash, Frisee, Salmorejo Sauce - gf, nf	Sliced All-Natural Filet of Beef, Red Wine Jus, Whole Roasted Garlic - df, nf, gf
Orange and Cumin Rubbed Pork Loin, Sweet Potato Puree, Natural Jus - nf	Forager's Mushroom Risotto, Truffle Carpaccio, Parmigiano- Reggiano - v
Roasted Cauliflower - vgn, gf	Garden Vegetable Ratatouille - nf, v
THIRD WAVE	Point Reyes Blue Cheese Potato Gratin - nf, v
Chocolate Chunk Bread Pudding, Callebaut Chocolate, Chantilly	THIRD WAVE
Anglaise - v	Chocolate chunk Bread Pudding, Callebaut Chocolate, Chantilly
Market Fruit Tart, Vanilla Bean Whipped Cream - v	Anglaise - v
Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea Selections	Market Fruit Tart, Vanilla Bean Whipped Cream - v
\$180 Per Guest	Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea Selections
	\$195 Per Guest

\$195 Per Guest

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 SELECTIONS - ON CONSUMPTION

Mixers, Bottled Water and appropriate garnishes.

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,

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.

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.

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 (nonalcoholic spirit)

Signature Cocktail | \$18 Per Drink Cocktail | \$16 Per Drink Wine (Select up to 4) 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 (nonalcoholic spirit)

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 (nonalcoholic spirit)

Signature Cocktail \$21 Per Drink	Signature Cocktail \$23 Per Drink
Cocktail \$19 Per Drink	Cocktail \$21 Per Drink
Wine (Select up to 4)	Wine (Select up to 4)
Domestic Beer \$11 Each • Coors Light	Domestic Beer \$11 Each ● Coors Light
Imported/Specialty Beer \$12 Each • Corona • Stella Artois • Lagunitas IPA • Blue Moon • Sierra Nevada Pale Ale	Imported/Specialty Beer \$12 Each • Corona • Stella Artois • Lagunitas IPA • Blue Moon • Sierra Nevada Pale Ale
Bottled Water \$7.50 Each	Bottled Water \$7.50 Each
Soft Drink \$7.50 Each	Soft Drink \$7.50 Each
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 the Following Wine: • Mionetto Brut • Swing Sauvignon Blanc • Joyce Chardonnay • Swing Pinot Noir • Foxglove Cabernet Sauvignon One Hour \$28 Per Person Two Hour \$48 Per Person	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 the Following Wine: • Domain Carneros • Manzoni Sauvignon Blanc • McIntyre Chardonnay • Failla Pinot Noir • Silvestri Cabernet Sauvignon One Hour \$32 Per Person
Three Hour \$58 Per Person	Three Hour \$68 Per Person
Four Hour \$73 Per Person Five Hour \$83 Per Person	Four Hour \$86 Per Person
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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

PREMIUM BEER AND WINE BAR PACKAGE

Includes the Following Wine:

Five Hour | \$98 Per Person

- Mionetto Brut
- Swing Sauvignon Blanc

Rum, Cointreau Liqueur (orange liqueur) and Ritual Zero Proof • Joyce Chardonnay (non-alcoholic spirit) Includes the Following Wine: • Swing Pinot Noir • Corral Sparkling Wine • Foxglove Cabernet Sauvignon • Corral Sauvignon Blanc • Holman Ranch Chardonnay One Hour | \$22 Per Person • Belle Glos Pinot Noir Two Hour | \$37 Per Person • Banshee Cabernet Sauvignon Three Hour | \$47 Per Person One Hour | \$38 Per Person Four Hour | \$62 Per Person Two Hour | \$66 Per Person Five Hour | \$72 Per Person Three Hour | \$81 Per Person Four Hour | \$100 Per Person Five Hour | \$114 Per Person ULTRA-PREMIUM BEER AND WINE BAR PACKAGE TOP SHELF BEER AND WINE BAR PACKAGE Includes the Following Wine: Includes the Following Wine: • Domain Carneros • Corral Sparkling Wine • Decoy Sauvignon Blanc • Corral Sauvignon Blanc • McIntyre Chardonnay • Holman Ranch Chardonnay • Failla Pinot Noir • Belle Glos Pinot Noir • Silvestri Cabernet Sauvignon • Banshee Cabernet Sauvignon One Hour | \$27 Per Person One Hour | \$33 Per Person Two Hour | \$47 Per Person Two Hour | \$56 Per Person Three Hour | \$58 Per Person Three Hour | \$67 Per Person Four Hour | \$76 Per Person Four Hour | \$90 Per Person Five Hour | \$88 Per Person Five Hour | \$104 Per Person NO HOST CASH BAR LABOR CHARGES

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

Additional Bartender Hours | \$50 Per Hour

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 Drink \$7.50 Each

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	SAUVIGNON BLANC AND OTHER WHITES
Mionetto Brut, Italy \$65 Bottle	Kim Crawford, Sauvignon Blanc, Marlborough, NZ \$65 Bottle
Domaine Carneros By Taittinger, Carneros \$85 Bottle	Swing Sauvignon Blanc, Arroyo Seco, CA \$65 Bottle
Domaine Chandon, Napa \$100 Bottle	Scarpetta, Pinot Grigio, Friuli-Venezia, Italy \$70 Bottle
Corral Sparkling, Central Coast, Brut \$105 Bottle	Decoy, Sauvignon Blanc, California \$80 Bottle
Chandon Brut, France \$129 Bottle	La Marea Albarino, Monterey County \$80 Bottle
Schramsberg Blanc de Blancs, Napa \$135 Bottle	Manzoni Sauvignon Blanc, Monterey County \$80 Bottle
Schramsberg Blanc de Noir, Napa \$135 Bottle	Lieu Dit Winery Blanc de Mer, Sauvignon Blanc, Santa Barbara
Veuve Clicquot Ponsardin, Brut Champagne, France \$175 Bottle	County \$85 Bottle
Ruinart Sparkling Rose, France \$420 Bottle	Corral, Sauvignon Blanc, Monterey County \$95 Bottle
	Dominique Roger Sancerre Domaine du Carrou Blanc \$95 Bottle

ROSE	CHARDONNAY
Groundwork Rose, Paso Robles \$75 Bottle	Joyce, Submarine, Monterey \$60 Bottle
Silvestri Vineyards Grenache Rosé, Carmel Valley \$75 Bottle	Testarossa Winery, Santa Lucia Highlands \$75 Bottle
Caves D'Esclans Whispering Angel Rose, France \$85 Bottle	Vincent Girardin Bourgoyne, France \$80 Bottle
Schramsberg "Mirabelle" Sparkling Rose, North Coast \$95 Bottle	Wrath 3 Close chardonnay, Monterey County \$80 Bottle
Scheid Isabelle Sparkling Rose, Calirofornia \$115 Bottle	McIntyre Chardonnay, Monterey County \$85 Bottle
	Failla, Sonoma Coast \$90 Bottle
	Ramey Wine Cellars \$105 Bottle
	Holman Ranch Chardonnay, Monterey County \$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	CABERNET AND MERITAGE BLENDS Foxglove, Cabernet Sauvignon, Paso Robles \$65 Bottle
Carmel Road, Monterey \$60 Bottle	Foxglove, Cabernet Sauvignon, Paso Robles \$65 Bottle
Swing Pinot Noir, Arroyo Seco, CA \$80 Bottle	Groundwork, Cabernet Sauvignon, Paso Robles \$75 Bottle
Failla, Sonoma Coast \$90 Bottle	Banshee, Cabernet Sauvignon, Sonoma Coast \$95 Bottle
Siduri, Pinot Noir, Santa Barbara \$95 Bottle	Daou, Cabernet Sauvignon, Paso Robles \$80 Bottle
Belle Glos Las Alturas, Pinot Noir, Monterey County \$95 Bottle	Silvestri Cabernet Sauvignon, Monterey County \$85 Bottle
Testarossa Winery, Santa Lucia Highlands \$170 Bottle	Tablas Creek Patelin de Tablas Rouge, Rhone Blend, CA \$85 Bottle
Hartford Court, Pinot Noir, Russian River \$130 Bottle	
DuMOL "Wester Ranch," Anderson Valley \$205 Bottle	Chappellet, Mountain Cuvee, Napa Valley \$87 Bottle
	Arcanum "Il Fauno" Super Tuscan, Italy \$95 Bottle
	Orin Swift, 9 years in the Desert, Blend, Napa Valley \$105 Bottle
	Boete Cabernet Sauvignon, Carmel Valley \$115 Bottle
	Stag's Leap Wine Cellars, Artemis, Napa Valley \$180 Bottle
	Groth Cabernet Sauvignon, Napa \$180 Bottle

	Jacoph Pholos Caharnat Sauvignan Nana L 2005 Pottla
	Joseph Phelps Cabernet Sauvignon, Napa \$295 Bottle
MERLOT	UNIQUE AND IMPORT
Donati, Central Coast \$75 Bottle	Cambria Tempesquet Vineyard Syrah, Santa Maria Valley \$65
Matanzas Creek \$90 Bottle	Bottle
Duckhorn, Napa Valley \$110 Bottle	Bedrock, Old Vine, Red Zinfandel, California \$65 Bottle
Rombauer Vineyards, Carneros \$120 Bottle	Achaval-Ferrer, Malbec, Mendoza, Argentina \$70 Bottle
	Cline Ancient Vines Mourvedre, Contra Costa County \$75 Bottle
	Turley Juvenile Winery, Zinfandel, Paso Robles \$80 Bottle
	Vietti Trevie Barbera d'Alba, Piedmont, Italy \$80 Bottle
	Caymus Suisun Grand Durif Petit Syrah, Suisun Valley \$100 Bottle
	Delamotte Le Mesnil-sur-Oger Brut Champagne \$105 Bottle
	Boete, Cabernet Franc, Carmel Valley \$120 Bottle

Far Niente Cabernet, Napa Valley | \$280 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	THE RANCH HAND
Farmers Market Sliced Fruit and Ripe Local Berries - df, gf, nf, v, vgn	Rustic Farmers Cast-Iron Scramble, Braised Garden Rainbow Swiss Chard, CVR Goat Cheese, Roasted Red Peppers - gf, v
House-Baked Breakfast Breads and Croissants, Sweet Butter and Assorted Fruit Preserves - v	Green Eggs & Ham, Poached Eggs, Jalapeno Hollandaise, Country Ham Steak, Artisan Toast - nf
Assorted Baked Mini Muffins - v	Yukon Gold Breakfast Potatoes, Caramelized Onions, Red Bell
The Ranch Signature House-Made Granola, CVR Honey, Low-fat and Skim Milk - v	Peppers - nf, v Maple Mesquite-Smoked Bacon - df, gf

	Aidells Chicken Apple Sausage- df, gf
Assorted Regular and Greek Yogurts	Farmers Market Sliced Fruit and Ripe Local Berries - df, gf, nf, v,
Freshly Squeezed Orange Juice and Cranberry Juice	vgn
Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea Selections \$50 Per Guest	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 Ranch Signature House-Made Granola, CVR Honey, Low-fat ar	nd Skim Milk - v
House-Baked Breakfast Breads and Croissants, Sweet Butter and A	Assorted Fruit Preserves - v
Assorted Regular and Greek Yogurts	Assorted Fruit Preserves - v
,	Assorted Fruit Preserves - v
Assorted Regular and Greek Yogurts	
Assorted Regular and Greek Yogurts Fresh Baked Fruit and Berry Tarts, Honey Vanilla Whipped Cream	daise
Assorted Regular and Greek Yogurts Fresh Baked Fruit and Berry Tarts, Honey Vanilla Whipped Cream Poached Organic Eggs, Sage Chicken-Potato Hash, Lemon Holland	daise
Assorted Regular and Greek Yogurts Fresh Baked Fruit and Berry Tarts, Honey Vanilla Whipped Cream Poached Organic Eggs, Sage Chicken-Potato Hash, Lemon Holland Brioche Cinnamon French Toast, Pure Maple Syrup, Whipped Cha	daise
Assorted Regular and Greek Yogurts Fresh Baked Fruit and Berry Tarts, Honey Vanilla Whipped Cream Poached Organic Eggs, Sage Chicken-Potato Hash, Lemon Holland Brioche Cinnamon French Toast, Pure Maple Syrup, Whipped Cha Aidells Chicken Apple Sausage- df, gf	daise ntilly Cream
Assorted Regular and Greek Yogurts Fresh Baked Fruit and Berry Tarts, Honey Vanilla Whipped Cream Poached Organic Eggs, Sage Chicken-Potato Hash, Lemon Holland Brioche Cinnamon French Toast, Pure Maple Syrup, Whipped Cha Aidells Chicken Apple Sausage- df, gf Maple Mesquite-Smoked Bacon - df, gf Pacific Northwest Smoked Salmon Presentation, Vine Ripe Tomat	ntilly Cream oes, Capers, Red Onion, Sourdough Bagels, and House-Blend

Olive Oil Rosemary Fingerling Potatoes, Oven Roasted Shallots, Ca	rmel Valley Ranch Sea Salt - df, nf, v, vgn
California Artisan Cheese and Dried Harvest Fruits, Fig Jam, Local H	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 Sel	ections
\$75 Per Guest	
	ive fee, and 8.75% tax. All menus have a 10-person minimum. All buffets are set for 90 equested, a fee of \$10 per person, per hour will apply. Pricing is per person unless
Reception Displays	
Curate a perfectly paired reception for your attendees, featuring unique displays require a minimum of 10 guests or more.	possibilities from exceptional cheeses to locally inspired food stations. All
SIGNATURE RANCH S'MORES	CHARCUTERIE DISPLAY
Hershey's Chocolate, Graham Crackers, Marshmallows and Skewers	Cured Meats from the Molinari Family of San Francisco
Portable Fire Pit Required at \$170 Each	Assorted Dried Game Sausages from Olympic Provisions of Portland
\$18 Per Guest	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	Hand-Cut Crispy Corn Tortillas

Rodolfo's Chili-Lime Guacamole

\$20 Per Guest

"Prep Team" Specialty Salsa Fresca

\$38 Per Guest

Water Crackers

Fig Jam and Dried Fruits

Ranch Lavender Honey-Walnut Raisin Bread, Fresh Baguette and

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
BUILD YOUR OWN STREET TACOS
"California Ingredients, Hispanic Tradition", House-Made Corn Tortillas with Fresh Onions and Cilantro
YOUR CHOICE OF ONE PROTEIN

White Fish Ceviche	Accompaniments, Guacamole, Jalapeño, Sour Cream and Salsa
Raspberry Champagne Mignonette, Cocktail Sauce and Lemons	Fresca
\$85 Per Guest	Add an Additional Protein at \$15 Per Guest
	\$60 Per Guest
HAND-ROLLED SUSHI	
Assorted Rolls and Specialty Nigiri, Big Eye Tuna, Salmon, Prawn, Veby the Piece.	egetable, Traditional Soy Sauce, Wasabi, Pickled Ginger. Served
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 m Pricing per person unless otherwise stated. Menu pricing excludes and is subject	inimum of 75% of the expected attendance. All menus have a 10-person minimum. 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	GARDEN ROSEMARY AND SEA SALT CRUSTED PRIME
Roasted Vegetables of the Season	RIB
Rosemary Roasted Fingerling Potatoes	Horseradish Crème Fraiche
\$16 Per Guest	Whole Grain Mustard
	Natural Jus
	Assorted Freshly Baked Rolls
	\$70 Per Guest
BONE-IN LEG OF LAMB	WHOLE ROASTED SALMON
Cucumber Raita	Tarragon Aioli
Natural Jus	Meyer Lemon Chimichurri
Assorted Freshly Baked Rolls	\$72 Per Guest

\$65 Per Guest

CARIBBEAN-STYLE WHOLE ROASTED HOLLISTER PORK	WOK & ROLL Includes (2) required Chef Attendants
Slow Roasted on a Spit Over Mesquite	
	Buck Wheat Noodles
Served as "Banh Mi" Style Sandwiches	Jasmine Rice
\$95 Per Guest	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
POTATO BAR	RISOTTO A LA CARTE
Baked Russet Potato and Sweet Potato	Pecorino Romano and Parmigiano-Reggiano
Choice of Two Proteins:	Fine Herbs and Seasonal Vegetables
Pulled Pork, Short Rib, Vegan Chili or BBQ Chicken	Add Shaved Truffles at \$MP Per Guest
Condiments, Sour Cream, Shredded Cheese, Pickled Onions, Nacho Cheese, Lardons, Chives and Sauerkraut	\$59 Per Guest
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

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

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

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 \mid \$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 \mid \$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

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

Lemongrass Poached Prawn, Wasabi Cocktail Sauce, Tobiko
Garnish - df, gf, nf | \$12 Per Piece

Salmon Rillette, 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

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.

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.

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.

\$185 Per Guest - Lunch

\$210 Per Guest - Dinner

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

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

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

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

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

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,

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.

- 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

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

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

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)
Ouesadilla Bites, Cheese - Add Chicken \$8 or Add Lobster \$12 \$75 Per Dozen

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

Chocolate Chip Cookies and Milk | \$55 Per Dozen

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

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

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

BAKERY SNACKS

Assorted Freshly Baked Cookies to Include Chocolate Chip, Peanut Butter and Oatmeal Raisin \$70 Per Dozen	Chocolate Dipped Strawberries \$75 Per Dozen
	Sliced Seasonal Fruit and Yogurt Dip \$16 Per Person
Meyer lemon Bars - v \$72 Per Dozen	Mixed Nuts to Include Pistachios, Raw Almonds and Walnuts \$15
Coconut Macarons \$70 Per Dozen	Per Person
Callebaut Chocolate Chunk Brownies or Blondies \$70 Per Dozen	Freshly Popped Popcorn (Self Serve, Freshly Popped with Bags) \$16 Per Person
Rice Crispy Treats \$70 Per Dozen	
Miniature Cupcakes (Chocolate, Vanila or Red Velvet) \$57 Per	Seasonal Whole Fruit \$52 Per Dozen
Dozen	Assorted Bagged Snacks (Terra Chips, Chex Mix and Trail Mix) \$6.50 Each
Carmel Valley Ranch House-Made Granola Bars \$80 Per Dozen	
Coffee Cake, Cinnamon Twists, Bear Claws or Glazed Doughnuts \$80 Per Dozen	
300 T CF D02CH	
COFFEE AND TEA	STILL WATER AND SPARKLING WATER
Freshley Brewed Regular and Decaffeinated Coffee \$120 Per	Assorted La Croix Flavored Sparkling Waters \$7.50 Each
Gallon	Assorted San Pellegrino Sparkling Beverages (Aranciata and
Selection of Hot Teas \$120 Per Gallon	Limonata) \$8 Each
	Bottled Sparkling and Still Water \$7.5 Each
SOFT DRINKS	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 J	uice \$100 Per Gallon
Signature Ranch Honey Lavender Lemonade \$85 Per Gallon	
Spa Water (Served Chilled with Cucumbers and Lemons) \$68 Per G	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

MEETING & EVENT MENUS CARMEL VALLEY RANCH