



## Corporate Day Packages



*The Pelican Meeting Space*



*The Adobe Meeting Space*

The Ranch at Bandy Canyon provides you a peaceful western setting with majestic views and rustic ambiance. We have varied amenities and multiple venues for meetings, cocktail receptions & recreation. Our Master Chef Patrick Ponsaty & his team will look forward to creating mouth-watering selections of elegant fare while you spend your business day at The Ranch.

### **Corporate Day Package Includes:**

Shuttle Service To-and-From Meeting Site

All-Day Beverage Service

*Water, Iced Tea, Soda, Coffee*

Lunch

Venue Fee

Starting at \$140 pp



THE RANCH  
*at*  
Bandy Canyon

**Tapas**

Chilled Melon Gazpacho with Basil Oil & Poached Shrimp  
Flat Bread w/ Smoked Salmon, Dill Crème Fraiche, Cucumber  
Ranch Garden Vegetable Cruditee w/ Ranch Dipping Sauce  
Chilled Sweet Peas Soup w/Fresh Mint and Duck Prosciutto  
Fresh Made Potato Chips w/ Blue Cheese Crumble  
Fish Tacos w/ Tomato Salsa and all the Fixin's  
Shrimp Cocktail  
Lamb Lolli-Chop

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**Garden Delight**

Chopped Romaine and Radicchio Salad w/ Dried figs, Feta Cheese & Honey Pecans  
*w/ Aged Balsamic Dressing*  
Chef's Assortment of Artisan Rolls  
Marinated Artichoke Heart & Tiny Tomato salad with Cannellini Bean & Basil  
Pan-Seared local Mahi Mahi with  
*Brown Butter Sauce, Golden Raisins, Capers, Cherry Tomato & Lemon Oil*  
Cabernet Braised Short Rib  
Parsnip & Potate Puree w/ Fresh Herbs & Garlic  
Pear "Bordalou" Tart & almond Rum Cream

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**Sunny Lunch**

Ranch Platter Crudites: Carrots, Snow Peas, Fennel, Celery, Tomatoes, Broccoli  
Aoili & Ranch Dressings  
Chilled Pesto Fettuccini Salad, Nicoise Olive, Balsamic Dressing, Parmesan Cheese  
Cabbage Coleslaw  
Platter of Sliced Cheeses w/ Assorted Crackers  
Charcuterie Platter, Dijon Mustard, Assorted Pickles  
Beef Burger w/ Choice of Cheeses, Tomato, Red Onion, Brioche Bun  
Black Eyed Peas Ragout w/ Bacon, Carrot, Rosemary  
Display of Fruit Skewers w/ Yogurt-Coconut Dipping sauce



THE RANCH

*at*  
*Bandy Canyon*

**Spa Organics**

Garden Tomato Bisque

Assorted Field Greens displayed w/ Carrots, Cucumbers & Tomato

*An Assortment of Dressings*

Chef's Assortment of Artisan Rolls

Medley of Grilled Vegetables to Include:

Red Peppers, Zucchini & Yellow Squash w/ Aged Balsamic Vinaigrette

Chilled Shrimp & Pasta Salad

Charred Flank Steak w/ Olive Oil

Market Fresh Fish Roasted Tomato Salsa

Carrots & Cauliflower Sweet Potato Mash

Chocolate Fudge Bites/Apple Bar/Strawberry Angel Food Gratin

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**Build-A-Burger...Gourmet Style**

"Bellamy's" Beef, Arugula Truffle Vinaigrette, Blue Cheese, Aioli, Caramelized Onion, Fresh Bun

Chicken, Fish Options for non-meat Eaters

All the fixin's

Romaine Caesar Salad w/ Garlic Crouton, Parmesan-Anchovie Dressing

Red Bliss Potato Salad w/ Green Onion & Mayo

Roasted Local Corn on Cobb w/ Salted Butter

Brandy-Raisin Bread Pudding w/ Vanilla Sauce

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**Around the Farm**

Baby Spinach & Clementine Salad w/ Toasted Pinenuts, Crumbles Feta, Citrus-Verbena Dressing

Chef's Assortment of Artisan Rolls

Tomato, cucumber, Smoked Salmon & Scallion Salad

Market Fresh Fish oven baked on a Bed of Braised Fennel

Chicken Tied "Coq au Vin" w/ Burgandy Wine Sauce & Wild Mushroom

Ratatouille of Sunburst Vegetable

Peruvian Rosemary Roasted Potato

Semi-Sweet Chocolate Mousse w/ Raspberry Aspic & Fresh Berries

(++) All prices subject to 21% service charge 8% sales tax on food and service charge