

Rancho De Las Palmas understands that a memorable wedding requires great food! With many selections and varieties to choose from, we offer fully catered packages and custom packages to accommodate your individual needs and budget.

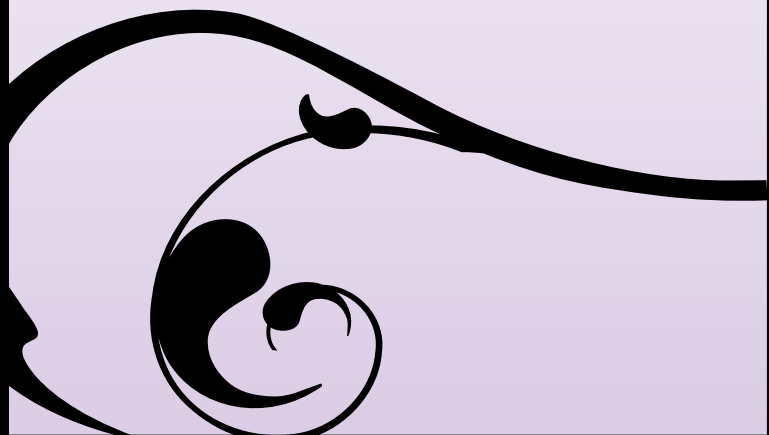
Let us begin with the Hors d'Oeuvres.

## Passed Hors d'Oeuvres

*(Three selections of your choice)*

- ◆ **Cucumber Rounds with Cranberry Chicken**
- ◆ **Quesadilla Triangles with Grilled Chicken and Pico de Gallo**
- ◆ **Chicken Pesto Baskets**  
Petite Fillo Cups with Rotisserie Pesto Chicken Breast and Hummus with Cranberry Garnish
- ◆ **Beef Bok Choy Wonton Crisp**  
Julienne Strips of Marinated Beef and Asian Vegetables on a Crisp Wonton Toast
- ◆ **Sweet Melon with Imported Prosciutto**
- ◆ **Date and Almond Wrapped with Bacon**
- ◆ **Stuffed Mushrooms Florentine**  
with Fresh Spinach and Italian Cheeses
- ◆ **Bruschetta**  
Choose Traditional with Tomato, Fresh Basil and Garlic or Artichoke Heart and Wild Mushroom
- ◆ **Sweet Corn, Black Bean, and Guacamole Tostaditas**

## Hors d'Oeuvres



# Hors d'Oeuvres



- ◆ **Petite Mango and Avocado Baskets**  
Petite Fillo Cups Filled with Haas Avocado and Vibrant Mango Salsa
- ◆ **Buffalo Mozzarella Caprese Skewers**  
Heirloom Tomatoes, Fresh Mozzarella, Fresh Basil Chiffonade and Aged Balsamic
- ◆ **Spanakopita**  
Fillo Triangles Filled with Spinach and Feta Cheese with Tzatziki Dip
- ◆ **Smoked Salmon Canapés**  
Nova Salmon on Puff Pastry Round with Caviar and Crème Fraiche
- ◆ **Sea Scallops Wrapped with Bacon**  
**Ahi Tuna Poke on a Wonton Crisp**
- ◆ **Grilled Shrimp Skewers**  
with Lemon Butter Sauce
- ◆ **Ginger Soy Shrimp Wrapped in Snow Pea**
- ◆ **Ahi Tuna Poke on a Wonton Crisp**
- ◆ **California and Veggie Sushi Cut Rolls**  
with Wasabi and Soy Sauce

Three (3) Trays Passed Hors d'Oeuvres  
(Included with all wedding packages)

\*please inquire about additional selections  
available - plus tax and service charge



Create the perfect menu to suit your tastes. These menu options allow the bride and groom the freedom to select from an elegant buffet.

## Salad

*(Your choice of one of the following)*

- ◆ **Hearts of Romaine Caesar Salad**  
Served with house-made garlic croutons and topped with freshly shaved Parmesan cheese
- ◆ **Las Palmas Salad**  
Served with caramelized walnuts, chopped tomato, and shaved Gorgonzola with aged balsamic vinaigrette dressing
- ◆ **Tossed Garden Salad**  
Crisp romaine lettuce with ripe Roma tomato, sliced cucumber, red cabbage, and black olives. Creamy herb dressing and Italian vinaigrette dressing served on the side

## Entrées

*(Your choice of one of the following beef entrees)*

- ◆ **Grilled Sirloin of Beef**  
Wood-fired Certified Angus beef served sliced with au jus and creamed horseradish
- ◆ **Roasted Top Sirloin Baron of Beef**  
Roasted medium rare and carved to order with au jus and creamed horseradish

*(Plus your choice of one of the following chicken breast dishes:)*

- ◆ **Grilled Tuscan Chicken**  
Grilled with fresh garden herbs and topped with chopped plum tomato, fresh sweet basil, and chopped black olives
- ◆ **Chicken Provencal**  
Prepared with artichoke hearts, fresh tomato, and herbs in a delicate champagne cream sauce

# Las Palmas Buffet



- ◆ **Fire Roasted Chicken**  
Boneless breast topped with a spicy blend of fresh tomato, capers, and crushed red pepper
- ◆ **Wild Mushroom Chicken**  
Boneless and skinless breast in a rich cream sauce, topped with whole sautéed mushrooms
- ◆ **Mango Chicken Breast**  
Grilled and topped with a colorful fresh mango salsa
- ◆ **Chicken Marsala**  
With fresh mushrooms in a rich Marsala wine sauce
- ◆ **Chicken Piccata**  
Classic dish with lemon sauce and capers

# Las Palmas Buffet



## Side Dishes

*(Your choice of two of the following)*

- ◇ **Roasted Red Bud Potatoes**  
Oven-roasted with fresh rosemary, garlic, caramelized onion, and butter
- ◇ **Garlic Mashed Potatoes**  
With roasted shallots
- ◇ **Grilled and Roasted Vegetables**  
Grilled asparagus, zucchini, and plum tomato with pan-roasted brussels sprouts
- ◇ **Freshly Steamed Vegetables**  
Medley of zucchini, carrots, green beans, and cauliflower

*(also included)*


- ◇ **Selection of Hearth-Baked Rolls**  
With butter

## Vegetarian Dishes Available

### Vegetarian Pasta Selection

*Please Inquire*

- ◇ **Penne Mozzarella Pasta**  
Penne pasta with fresh tomato and basil in a light tomato-cream pink sauce
- ◇ **Pasta Porcini**  
Fusilli pasta with wild mushrooms in a rich herb cream sauce
- ◇ **Pasta Puttanesca**   
Penne pasta in a spicy tomato and caper sauce
- ◇ **Pasta Margherita**  
Tagliatelle pasta with fresh tomato, basil, and Parmesan cheese

 = Vegan

\* Please ask if you have any special requests.





# Hawaiian Style Buffet

*Tastes from the Islands*

*Buffet Service*

(Your Choice of)  
**Chicken and Steak**

◇ **Grilled Teriyaki Skirt Steak**  
Served thinly sliced

◇ **Mango Chicken**  
Grilled boneless breast topped with our colorful fresh mango salsa

**or**

(Your Choice of)  
**Chicken and Pork**

◇ **Traditional Kalua Pork**  
Pit roasted for over 20 hours, served shredded

◇ **Grilled Teriyaki Chicken Breast**  
With grilled Maui pineapple wedge

*\* Please ask if you have any special requests.*



# Hawaiian Style Buffet

*All of the sides are included in the Hawaiian Style Buffet.*

## ◆ Tropical Fruit Salad

Fresh Maui pineapple, cantaloupe, honeydew, seedless watermelon, and grapes

## ◆ Island Garden Salad

With Mandarin oranges, toasted almonds, crispy wonton strips and ginger soy vinaigrette dressing

## ◆ Steamed Jasmine Rice

## ◆ Freshly Steamed Vegetable Medley

## ◆ Sweet Island Bread

With butter



Wood Fired Barbeque and Buffet  
Service, in the California tradition.

## Salad

*(Your choice of one of the following:)*

### ◆ **Classic Caesar Salad**

With house-made garlic Parmesan croutons and topped with freshly shaved Parmesan and Romano cheeses

### ◆ **Las Palmas Salad**

Served with caramelized walnuts, chopped tomato, and shaved Gorgonzola with aged balsamic vinaigrette dressing

### ◆ **Tossed Garden Salad**

Crisp romaine lettuce with ripe Roma tomato, sliced cucumber, red cabbage, and black olives. Creamy herb dressing and Italian vinaigrette dressing served on the side

## Entrées

*(Your choice of two of the following)*

### ◆ **Wood-fired Prime Angus Tri-Tip**

With cream of horseradish

### ◆ **Boneless Barbeque Chicken Breast**

Grilled boneless breast in our signature sauce

### ◆ **Tequila Lime Chicken**

Boneless and skinless breast with a creamy lime citrus tequila sauce

### ◆ **Grilled Herb Chicken Breast**

Boneless and skinless breast rubbed with fresh herbs and topped with bruschetta salsa

### ◆ **Pork Baby Back Ribs**

Perfectly grilled to be fork tender

### ◆ **Grilled Tilapia**

Delicate white fish with a lemon butter sauce

# California Barbeque Buffet





# California Barbeque Buffet



## Side Dishes

*(Your choice of two of the following)*

- ◆ **Roasted Red Bud Potatoes**  
With rosemary and garlic
- ◆ **Garlic Mashed Potatoes**
- ◆ **Three Cheese  
Macaroni & Cheese**
- ◆ **Pasta Compania**  
Penne pasta with fresh tomato and basil in  
a light tomato-cream pink sauce
- ◆ **Pasta Porcini**  
Fusilli pasta with wild mushrooms in a  
rich herb cream sauce.
- ◆ **Grilled and Roasted Vegetables**  
Grilled asparagus, zucchini, and plum  
tomato with pan-roasted Brussels sprouts
- ◆ **Barbeque Baked Beans**
- ◆ **Fresh Seasonal Fruit Salad**

*(Included)*

- ◆ **Assortment Of Bread**  
Sourdough, wheat, pretzel, and multigrain  
with butter  
**or**  
Parmesan garlic rolls

\* Please ask if you have any special requests.



## Salads


*(Your choice of one of the following)*

- ◆ **Hearts of Romaine Caesar**  
With homemade garlic Parmesan croutons and topped with freshly shaved Parmesan and Romano cheeses
- ◆ **Las Palmas Salad**  
Served with caramelized walnuts, chopped tomato, and shaved Gorgonzola with aged balsamic vinaigrette dressing
- ◆ **Rustica Salad**  
Select Field Greens with Sliced Fuji Apples, smoked Gouda, and Cranberry Raisins with Apple Cider Vinaigrette

## Entrées

*(Your choice of two of the following)*

- ◆ **Grilled Prime Aged New York Steak**  
With sautéed mushrooms
- ◆ **Grilled Prime Aged Filet Mignon**  
Au jus sauce
- ◆ **Stuffed Farm Raised Breast of Chicken**  
Choice of avocado, Roma tomato and fresh basil with a Roma blush sauce or florentine of fresh spinach, Gorgonzola and Mozzarella cheeses in champagne cream sauce
- ◆ **Grilled Salmon**  
With champagne cream sauce or topped with fresh mango salsa
- ◆ **Penne Mozzarella Pasta**  
Penne pasta with fresh tomato and basil in a light tomato-cream pink sauce
- ◆ **Pasta Porcini**  
Fusilli pasta with wild mushrooms in a rich herb cream sauce
- ◆ **Pasta Puttanesca**   
Penne pasta in a spicy tomato and caper sauce

 = Vegan

## Plated Paradise Package



# Plated Paradise Package



## Side Dishes

*(Your choice of two of the following)*

- ◆ **Roasted Red Bud Potatoes**  
Oven roasted with fresh rosemary, garlic, caramelized onion, and butter
- ◆ **Garlic Mashed Potatoes**  
With roasted shallots
- ◆ **Grilled and Roasted Vegetables**  
Grilled asparagus, zucchini, and plum tomato with pan-roasted Brussels sprouts
- ◆ **Freshly Steamed Vegetables**  
Medley of zucchini, carrots, green beans, and cauliflower

*(Included)*

- ◆ **Selection of Hearth-Baked Rolls**  
With butter

*\* Please ask if you have any special requests.*



We have designed a variety of bar packages to suit your specific needs.



## Premium Package Selections

(Packages include 4.5 hours of unlimited service)

### Supply Your Own Alcohol

#### ◆ \$5.00 per guest, plus \$250 per Bartender (1 bartender per 75 guests)\*

Includes Soft Drinks, Iced Water, and Premium Coffee and Tea Bar Plus Clear Plastic Cups, Ice and Service of the Alcohol You Supply

\*Add Standard Mixers and Garnishes for Full Bar \$1.75 per Person.

\*Add current sales tax and a service charge.

### Hosted Beer & Wine Bar

#### ◆ \$12 per guest\*

Includes Standard, Non-Premium Bottled Beer, Chardonnay, Cabernet Sauvignon, and White Zinfandel Wines; Champagne for the Bar and for Your Traditional Toast, Soft Drinks, Iced Water, and Premium Coffee and Tea Bar

\* Add 6 cases of selected premium or imported beers for a \$75 flat rate charge.

\*Add current sales tax and a service charge.

### Hosted Full Bar

#### ◆ \$18 per guest\*

Includes Selection of Standard and Premium Bottled Beer, Chardonnay, Cabernet Sauvignon, and White Zinfandel Wines Plus a Wide Selection of Spirits and Cocktails; Champagne for the Bar and for Your Traditional Toast, Soft Drinks, Iced Water, and Premium Coffee and Tea Bar

\*Add current sales tax and a service charge.

### Non-Hosted Full Bar

#### ◆ \$300 Bar Set-Up Charge\*

Includes Selection of Standard and Premium Bottled Beers, Chardonnay, Cabernet Sauvignon, and White Zinfandel Wines Plus a Wide Selection of Spirits and Cocktails Available for Purchase at the Bar

\*Add current sales tax and a service charge.

No one under the age of 21 will be served alcoholic beverages. I.D. will be required for those who appear to be under 30 years old.