



CATERING MENU  
**RECEPTION  
& DINNER**



CARMEL VALLEY RANCH

One Old Ranch Road, Carmel, California 93923 [carmelvalleyranch.com](http://carmelvalleyranch.com)  
TEL 831.625.9500 FAX 831.624.2858 RES 855.687.7262





## THOUGHTFULLY SOURCED **CAREFULLY SERVED.**

We are proud of our global food and beverage philosophy: Food. Thoughtfully Sourced. Carefully Served. Carmel Valley Ranch's Industry-leading effort to provide food and beverages that are good for our people, our planet and our communities.

### PURPOSE OF SIMPLIFIED MENU OFFERINGS

With our philosophy in mind, our team of event and culinary experts have designed simple menu offerings of thoughtfully sourced food and beverage that are carefully served.

Reducing touchpoints, preserving health and upholding wellbeing, these menus are simple and balanced.

### PREFERENCES

Your guests are important to us. We understand that many attendees have individualized preferences and dietary requirements when it comes to their everyday meal choices.

When selecting your food and beverage menus the following information will be indicated to ensure you can easily create meal selections to support your attendee's preferences:

gf = Gluten Friendly

nf = Nut Free

df = Dairy Free

Vgn = Vegan

v = Vegetarian





# HORS D'OEUVRES

*selections artistically displayed and served individually*

## COLD HORS D'OEUVRES

**BIG EYE TUNA POKE** shaved sweet shallot, olive oil-citrus ponzu \$9 **gf, df, nf**

**HOUSE CURED DAILY CEVICHE** lime cilantro, jalapeno, tortilla crisp \$9 **gf, df, nf**

**PEPPER-CRUSTED BEEF SIRLOIN** garlic salt, horseradish crème fraiche, garden arugula, olive oil crostini \$9 **gf, df, nf**

**VIETNAMESE RICE PAPER SPRING ROLLS** organic tofu, mint, basil, cilantro, chili honey soy dip \$8 **gf, df, nf, v**

**POACHED PRAWN** cocktail citrus-cocktail sauce \$10 **gf, df, nf**

**HORSERADISH-CHIVE DEVILED EGGS** crème fraiche, house-made celery salt \$8 **gf, nf**

**BLT BITE** heirloom tomato, english spinach, thick cut bacon \$9 **gf, df, nf**

**CALIFORNIA KABOBS** grape tomato, belfiore mozzarella cheese, castroville artichoke \$9 **gf, df, nf, v**

**ENDIVE SALAD** humboldt fog cheese, preserved apricot, micro celery \$8 **gf, nf, v**

**RHODE ISLAND STYLE LOBSTER ROLL** house-made brioche bun, celery aioli \$11 **gf, nf**

## HOT HORS D'OEUVRES

**DUNGENESS CRAB CAKE** new england style, roasted red pepper remoulade \$11 **gf, nf**

**SAFFRON ARANCINI** imported fontina cheese oven roasted garlic aioli \$8 **gf, nf, v**

**ANGUS FILET OF BEEF WELLINGTON** wild mushroom blend, puff pastry, oven-roasted garlic aioli \$9 **nf**

**PROSCIUTTO –WRAPPED CRIMINI MUSHROOM** point Reyes blue cheese, fig reduction \$8 **nf**

**SPINACH & CHEESE EMPANADAS** queso blanco, sun-dried tomato dip \$8 **nf, v**

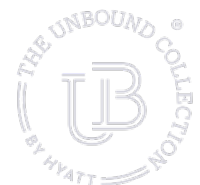
**MEDJOL STUFFED DATES** farmer's cheese, pear balsamic \$9 **nf, gf, v**

**WILD MUSROOM BOUCHEE** phyllo tart, herbed sonoma goat cheese truffle essence \$8 **nf, v**

**PROSCIUTTO WRAPPED PRAWN** saba drizzle \$10 **gf, nf**

**ACHIOTE PRAWN SKEWER** pineapple chutney \$9 **gf, nf, df**

**PHILLY CHEESE STEAK SLIDER** piperrada, roasted sirloin, provolone \$9 **nf**



Price does not include 23% service charge and local sales tax



# RECEPTION DISPLAYS

*beautifully displayed behind plexiglass, safely served with an attendant*

## ARTISANAL CHEESE DISPLAY

a selection of imported & domestic specialty california cheese, fig jam, dried fruit, ranch lavender honey-walnut raisin bread, fresh baguette, water crackers

**\$32 per person** v

## BAKED BRIE

fig jam, ranch made fruit preserves, lavender honey, served with crackers, french baguette and walnut raisin bread

**\$24 per person** v

## SWANK FARMSTAND MORNING HARVEST VEGETABLES

grilled, blanched, sauteed & pickled with a sampling of dips – spicy sriracha-lime aioli, point Reyes blue cheese, jalapeno garden herb aioli

**\$26 per person** gf, v

## HONEY-LAVENDER CURED SALMON

pickled shallots, capers, brioche toast, meyer lemon crème fraiche

**\$24 per person** nf, v

## HAND ROLLED SUSHI

assorted rolls & specialty nigiri, big eye tuna, salmon, prawn, vegetable, soy sauce, wasabi, pickled ginger

**\$135 per dozen** gf, nf, v

## CHILLED SEAFOOD DISPLAY

east & west coast oysters on the half shell, cracked king crab legs, wild prawns, champagne-ginger mignonette, cocktail sauce, lemons

**\$26 per person** gf, nf, df

## CARVING STATIONS

\$150 chef fee added for chef attendant

### GARDEN ROSEMARY & SEA SALT CRUSTED PRIME RIB

horseradish crème fraiche, whole grain mustard, natural jus

**\$54 per person** nf

### SONOMA COUNTY RACK OF LAMB

cucumber riata, fig jam, mint chimichurri

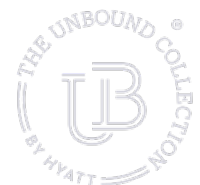
**\$52 per person** gf, nf

### WHOLE ROASTED SALMON

tarragon aioli, meyer lemon chimichurri

**\$59 per person** gf, nf

Price does not include 23% service charge and local sales tax





# CHEF STATIONS

\$150 CHEF FEE ADDED FOR EACH STATION

## WOK & ROLL [2 CHEF ATTENDANTS]

buckwheat noodles

choice of 2 proteins  
stir-fried all natural beef sirloin  
honey-chili prawns  
sesame chicken breast

served with house-made egg rolls, garden  
cabbage, pineapple ponzu

**\$68 per person** nf, df

## STREET TACOS

house made corn & flour tortillas,  
fresh onions & cilantro

choice of 1 protein  
carne asada, pollo asado, carnitas, daily catch

guacamole, jalapeno, sour cream, salsa fresca

**\$42 per person** gf, nf

## NATURALLY RAISED PIG

displayed on a spit and carved for the guests  
sweet hawaiian rolls, chef's special bbq  
sauce, crunchy slaw

**\$89 per person** nf

## TRUFFLE WHIPPED POTATO BAR

choice of 2 proteins  
day boat scallops, sustainably-caught  
prawns, cabernet-braised short rib, tofu

sour cream, garden fresh chives,  
cheddar cheese, bacon

**\$59 per person** gf, nf

## PASTA STATION

choice of  
penne, rigatoni, fusilli

select 2 sauces  
house-made marinara, bolognese, alfredo

sea salt & rosemary focaccia & parmigiano  
reggiano

**\$39 per person** nf, v



Price does not include 23% service charge and local sales tax



# ADD-ON RECEPTION EXPERIENCES

*This reception style event offers your guests a unique experience featuring our local artisans.  
A minimum of 2 additional reception display or stations required*

## SWANK FARMS VEGETABLE STAND

A bountiful display of fresh seasonal vegetables & a selection of vegetable tartlets made at the stand, featuring Dick & Bonnie Swank **v**

## LOCAL ARTISAN CHEESE SHOP

Assorted imported & local artisan cheese display with tasting & sampling of some of our favorites described by a cheese expert **nf, v**

## CARMEL VALLEY HONEY

Meet our resident beekeeper and learn about the wonderful life of bees, while sampling local honey **nf, df, v**

## 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. Make your own salt creation to take home **nf, v**

## JERRY THE FISHERMAN

Meet Jerry and get a sample of the freshest local offerings. Fishing off our coast, Jerry line-catches some of the best swordfish, seabass, salmon and other fish, from the Monterey Bay. **nf, gf**

## OLIVE OIL & BALSAMIC TASTING

Trio Carmel, will bring samplings of some of their best oils & balsamics. Flavors such as serrano honey, white peach & cinnamon pear will have your guests savoring every combination. extra charge for take away gifts of paired oil & balsamic optional. **nf, v**

## WINE TASTING

Carmel Valley Ranch features a selection of wineries of the central California coast, complimented by our very own Swing wine. Our harvest offers pinot noir, estate reserve pinot noir, sauvignon blanc, chardonnay & rose.

Choose 4 wines, offering a unique taste of the central California coast & the Santa Lucia mountain region.

**3 STATIONS WITH WINE TASTING \$95**

**4 STATIONS WITH WINE TASTING \$115**

Based on availability, Minimum of 50 guests. \$150 Chef fee added to each station



Price does not include 23% service charge and local sales tax



# SOUP & SALAD

Select one soup or one salad and one dessert for each three course plated dinner

## SALAD

### HEIRLOOM BEET SALAD

lolla rosa, feta cheese, citrus, shaved fennel,  
sherry-walnut vinaigrette **gf, v**

### SWANK FARMS HEIRLOOM TOMATO & BELFIORE BURRATA

torn basil, aged balsamic, carmel valley  
ranch sea salt **gf, nf, Vgn**  
*seasonal*

### CARMEL VALLEY RANCH WEDGE

braised bacon, hollister grape tomato,  
garden chives, house-made Point Reyes bleu  
cheese dressing **gf, nf**

### ORGANIC FIELD OF GREENS

prosciutto, seasonal fruit, vine-ripe tomato,  
tarragon vinaigrette **gf, nf**

### COUNTY LINE BABY SPINACH

candied pecans, dried black mission figs,  
goat cheese, pancetta-chive vinaigrette **gf, v**

### THE RANCH CAESAR

baby romaine hearts, parmigiano-reggiano,  
oven-roasted garlic crouton, house-made  
caesar dressing **nf, v**

## SOUP

### HOT HOUSE VINE-RIPE TOMATO BISQUE

parmesan brioche **nf, v**

### SWEET CORN BISQUE

summer truffle, dungeness crab **nf, gf**

### HEIRLOOM TOMATO GAZPACHO

organic cucumber relish **gf, nf, Vgn**  
*seasonal*

### HOG FARMS ASPARAGUS BISQUE

meyer lemon crème fraiche **gf, nf, v**

### MAPLE-ROASTED BUTTERNUT SQUASH BISQUE

spiced crème fraiche, pepitas **gf, nf, v**  
*seasonal*



Price does not include 23% service charge and local sales tax



# ADD AN APPETIZER COURSE

*\$24 per person — enhance your plated dinner to a four course menu.*

#### **SEASONAL RAVIOLI**

parmesan broth, garden herbs  
**gf, nf, v**

#### **BRAISED SHORT RIB**

crispy parsnip, horseradish crème fraiche  
**gf, nf**

#### **CONFIT PORK SHOULDER**

hoisin glaze, cabbage-sesame slaw  
**gf, nf**

#### **ALL NATURAL BEEF CARPACCIO**

capers, wild arugula, whole grain mustard aioli  
**gf, nf, v**

#### **DAY BOAT SEA SCALLOP**

truffled root puree, garden herbs  
**gf, nf**

#### **MOROCCAN SPICED LAMB CHOP**

cucumber riata, fig balsamic  
**gf, nf**

#### **CHILLED DUNGENESS CRAB TOWER**

braised leeks, vine ripe tomato, avocado, extra  
virgin olive oil, citrus emulsion  
**gf, nf**

*appetizer course to be served after the soup or  
salad starter prior to entrée service*



Price does not include 23% service charge and local sales tax





# 3 COURSE PLATED DINNER

*\$135 per person—entrees served with morning harvest vegetable & accoutrements*

## **BEEF & LAMB**

### **DOUBLE BLOCK CUT ALL-NATURAL NEW YORK STEAK**

carmel valley cabernet jus  
gf, df, nf

### **WASHINGTON STATE FILET OF BEEF**

red wine jus  
gf, df, nf

### **CABERNET-BRAISED SHORT RIB OF BEEF**

natural jus  
gf, df, nf

### **COLORADO LAMB SIRLOIN**

lemon verbena sauce  
gf, df, nf

## **FISH**

### **LINE CAUGHT PACIFIC WHITE SEA BASS**

sauce ravigote  
gf, df, nf

### **PACIFIC SALMON FILET**

red pepper citrus tapenade  
gf, df, nf

### **LINE-CAUGHT PACIFIC HALIBUT**

crisp garlic chimichurri  
gf, df, nf

## **POULTRY**

### **MARY'S FREE-RANGE AIRLINE CHICKEN BREAST**

sweet onion madeira jus  
gf, df, nf

### **SONOMA FARMS DUCK BREAST**

braised red cabbage, confit jus  
gf, df, nf

*Maximum of two entrée choices, plus one vegetarian*

*Add \$20 per person for tableside service, requires 4 course dinner*

Price does not include 23% service charge and local sales tax





# 3 COURSE PLATED DINNER

## DUAL ENTREES - \$149

### NEW ZEALAND RACK OF LAMB & MONTEREY BAY HERB CRUSTED SEABASS

garden harvest vegetable ratatouille, truffle whipped potatoes, lemon verbena jus  
gf, nf

### CABERNET-BRAISED ALL-NATURAL SHORT RIB & OLIVE OIL-POACHED TIGER PRAWN

grilled scallion polenta, roasted heirloom cauliflower, crisp garlic chimichurri  
gf, nf

### WASHINGTON PETIT FILET & DAY BOAT SEA SCALLOP

parsnip puree, oven-roasted fingerling potatoes, garden vegetable, red wine jus  
gf, nf, df

## VEGETARIAN & VEGAN

### FORAGER'S MUSHROOM RISOTTO

garden onion, parmigiano-reggiano  
gf, nf, v

### GARDEN RAINBOW CHARD CANNELONI

vine-ripe tomato ragu, bell weather farms ricotta, toasted bread crumbs  
nf, v

### JAPANESE PUMPKIN RAVIOLI

sage brown butter, roasted root vegetable, parmigiano-reggiano  
gf, nf, v

### GARDEN SHALLOT PORTOBELLO

grilled eggplant, vine-ripe tomato, roasted pepper, olive oil squash, meyer lemon arugula, saba drizzle  
gf, df, nf, Vgn



Price does not include 23% service charge and local sales tax



# DESSERT

*Choose 1 dessert for your 3 Course Plated Dinner*

**CARMEL VALLEY RANCH SEA SALT POT DE CRÈME**

chantilly cream, fresh berries

gf, nf, v

**WATSONVILLE STRAWBERRY CHEESECAKE**

house graham cracker crust, strawberry coulis

nf,

**MOM'S WARM BAKED POUND CAKE**

house-made tahitian vanilla bean anglaise,  
fresh local fruit

nf, v

**ASSORTED PASTRY TARTLETS, FAMILY STYLE**

fresh fruit, lemon meringue, almond hazelnut, chocolate  
pecan, light vanilla pastry cream

v

**LOCAL MARKET FRUIT CRISP**

brown butter cinnamon-oatmeal streusel

nf, df, v



Price does not include 23% service charge and local sales tax

# FARM TO TABLE CUISINE



CARMEL VALLEY RANCH

One Old Ranch Road, Carmel, California 93923 [carmelvalleyranch.com](http://carmelvalleyranch.com)  
TEL 831.625.9500 FAX 831.624.2858 RES 855.687.7262

