



RANCHO VALENCIA
An Auberge Resort

Breakfasts

Valencia Sunrise

Fresh Juices

Scones, Sticky Buns, Muffins, Croissants

Sweet Butter & Preserves

Seasonal Fruits & Berries

Cold Cereals & Granola

Low Fat Milk & Skim Milk

Freshly Brewed Premium Estate Coffee

Decaffeinated Coffee

Selection of Teas

\$25.00 per person

El Rancho Breakfast Buffet

Fresh Juices

Scones, Sticky Buns, Muffins, Croissants

Sweet Butter & Preserves

Seasonal Fruits & Berries

Scrambled Eggs with Fresh Herbs

Applewood Smoked Bacon and Country Sausage

Fried Potatoes, Basil & Onions

Freshly Brewed Premium Estate Coffee

Decaffeinated Coffee

Selection of Teas

\$35.00 per person

There will be a 21% service charge and applicable sales tax on all food and beverage
Prices and menu descriptions are subject to seasonal change.

Valencia Brunch Buffet

Fresh Juices

Scones, Sticky Buns, Muffins, Croissants
Sweet Butter & Preserves

Seasonal Fruits & Berries

Salumi

Jamon Serrano, Tuscan Salame, Spanish Chorizo,
Lomo & Spicy Cured Olives

Domestic & Imported Cheese
Assorted Crackers, Toasted Baguette, Dried Fruits & Nuts

Local Farm Organic Greens, Rancho Herb Dressing

Sliced Tomatoes

Aged Sherry Vinegar, Our Garden Herbs, Extra Virgin Olive Oil

Scrambled Egg & Omelet Station

Spinach, Ham, Wild Mushrooms, Cheddar Cheese
Sweet Bell Peppers, Onions & Tomatoes

(Requires 1 chef per 50 guests, \$150.00 service fee per chef)

Slow-Roasted Salmon with Lemon-Thyme Jus

Herb-Roasted Natural Chicken Breast

Garlic Mashed Potatoes

Seasonal Vegetables

Freshly Brewed Premium Estate Coffee

Decaffeinated Coffee

Selection of Teas

\$65.00 per person

There is a minimum requirement of 25 persons.
An additional charge of \$6.00 per person
will be applied to all groups under the minimum.

There will be a 21% service charge and applicable sales tax on all food and beverage
Prices and menu descriptions are subject to seasonal change.

Additional À La Carte Selections

Breakfast or Brunch

Individual Fruit Yogurts

\$4.00 per person

Stone Ground Irish Oatmeal

Dried Fruits & Brown Sugar

\$8.00 per person

Blueberry Pancakes with Vermont Maple Syrup

\$12.00 per person

Scottish Smoked Salmon

Bagels, Cream Cheese, Sliced Tomato, Bermuda Onion & Capers

\$15.00 per person

Omelet Station

Ham, Smoked Salmon, Wild Mushrooms, Spinach, Cheddar Cheese

Sweet Bell Pepper, Onion & Tomatoes

\$18.00 per person

(Requires 1 chef per 50 Guests, \$150.00 service fee per chef)

Scrambled Eggs with Fresh Herbs

\$10.00 per person

Eggs Benedict

Cured Ham, Artisan English Muffin & Sauce Hollandaise

\$12.00 per person

Buttermilk Biscuits & Rancho Sausage Gravy

\$8.00 per person

Applewood Smoked Bacon & Country Sausage

\$6.00 per person

Fried Potatoes, Basil & Onions

\$4.00 per person

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Refreshments

Beverages

Freshly Squeezed Orange Juice and Grapefruit Juice
Organic Apple Juice
\$50.00 per gallon

Cranberry Juice Cocktail
Pineapple Juice, Tomato Juice, V8
\$4.50 each

Freshly Brewed Premium Estate Coffee
Decaffeinated Coffee
Selection of Teas
\$55.00 per gallon

Hot Chocolate or Hot Apple Cider
\$55.00 per gallon

Premium Blend Iced Tea
\$55.00 per gallon

Soft Drinks
\$4.50 each

Mineral Water
\$5.50 each

Dry Snacks

Mini Pretzels or Potato Chips	\$20.00 per pound
Mixed Nuts or Stix Mix	\$40.00 per pound
Trail Mix with Dried Fruit	\$40.00 per pound

Additional Suggestions

Whole Fresh Fruit	\$4.00 per person
Tray of Sliced Fresh Fruit	\$8.00 per person
Granola Bars	\$42.00 per dozen
Energy bars	\$60.00 per dozen
Chocolate Dipped Strawberries	\$48.00 per dozen
Jumbo Chocolate Chip Cookies	\$48.00 per dozen
Ice Cream Bars	\$60.00 per dozen
Assorted Baked Goods	\$48.00 per dozen
Assorted Individual Yogurts	\$48.00 per dozen

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Luncheon Buffets

Ranch Deli

Caesar Salad

Soup of the Day

Country Potato Salad

Selection of Turkey Breast, Rosemary Cured Ham, Salami & Roast Beef

Sliced Cheddar, Swiss & Monterey Jack Cheese

Sliced Tomatoes, Red Onions, Pickles & Lettuce

Mustard, Mayonnaise and Horseradish Cream

Assortment of Breads, Baguettes & Rolls

Sliced Seasonal Fruit Display

Assortment of House-Baked Cookies and Brownies

Freshly Brewed Premium Estate Coffee

Decaffeinated Coffee

Selection of Teas

\$42.00 per person

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Luncheon Buffets

Continued

South of the Border

Tortilla Soup

Grilled Chicken, Avocado & Queso Blanco

Valencia Caesar Salad

Roasted Tomato Salsa with Tri-Color Tortilla Chips

Fajita Bar

Flour and Corn Tortillas

Shredded Cabbage and Creamy Lime Cilantro

Shredded Lettuce, Cheese, Salsa Fresca, Guacamole and Sour Cream

Shredded Chicken

Veracruz Snapper

Carne Asada

Taquitos

Refried Black Beans with Jack Cheese

Spanish Style Rice

Pecan Tea Cakes

Crème Fraiche Gelato

Tres Leches Cake

Dulce de Leche

Shaved Chocolate

Freshly Brewed Premium Estate Coffee

Decaffeinated Coffee

Selection of Teas

\$56.00 per person

There will be a 21% service charge and applicable sales tax on all food and beverage
Prices and menu descriptions are subject to seasonal change.

Luncheon Buffets

Continued

The Buffet

Organic Field Greens with Chèvre
Toasted Pine Nuts & Fresh Berries, Aged Sherry Vinaigrette

Chef's Soup Selection

Slow-Roasted Salmon with Lemon-Thyme Jus

Herb Roasted Natural Chicken Breast

Roasted Garlic-Reggiano Mac & Cheese

Fresh Seasonal Vegetables

Assorted Breads & Rolls

Cookies and Cream Cheesecake

Fresh Berry Parfait with Vanilla Cream

Freshly Brewed Premium Estate Coffee

Decaffeinated Coffee

Selection of Teas

\$52.00 per person

There is a minimum requirement of 25 persons.

An additional charge of \$10.00 per person
will be applied to all groups under the minimum.

There will be a 21% service charge and applicable sales tax on all food and beverage
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Suggested Additions

Penne Pasta with Wild Mushrooms
Roasted Onions, Arugula & Reggiano
\$8.00 per person

Crackling Fried Chicken Cobb Salad
Avocado, Mushrooms, Smoky Bacon & Tomatoes
House-made Buttermilk Ranch Dressing
\$8.00 per person

Linguine with Baby Clams
Fresh Tomatoes, Thyme and Lemon
\$9.00 per person

Chilled Poached Gulf Shrimp
House-made Spicy Cocktail Sauce
\$8.00 per person

Guacamole & Roasted Tomato Salsa
Tri-Color Tortilla Chips
\$6.00 per person

Grilled Butterflied Leg of Lamb
Rosemary, Garlic and Lemon
\$10.00 per person

Whole Roast Tenderloin of Beef
Horseradish Cream & Red Wine Sauce
\$13.00 per person

There is a minimum requirement of 25 persons for Luncheon Additions.

For your convenience
we also include the following beverage service
with all buffets and breaks

Assorted Mineral Waters \$5.50 each Assorted Soft Drinks \$4.50 each
(Based upon consumption)

There will be a 21% service charge and applicable sales tax on all food and beverage
Prices and menu descriptions are subject to seasonal change.

Luncheon Menu

All Luncheons Include:

Choice of Soup or Salad
Choice of Entree
Choice of Dessert
Rolls & Sweet Butter
Freshly Brewed Premium Estate Coffee
Decaffeinated Coffee
Selection of Teas

Soups

Tortilla Soup
Chicken, Avocado & Queso Blanco

Roasted Corn Chowder
Lump Crab Meat

Gazpacho
Basil Croutons & Local Virgin Olive Oil

Seasonal Vegetable Soup

Baja Lobster Soup

Salads

Caesar Salad, Basil Croutons, Shaved Reggiano

Organic Local Farm Greens with Chèvre
Roasted Pine Nuts & Fresh Berries, Aged Sherry Vinaigrette

Baby Spinach Salad
Roquefort, Toasted Walnuts & Oranges, Smoky Bacon Dressing

Heirloom Tomatoes with Buffalo Mozzarella
Ligurian Olive Oil, Basil & Aged Balsamico

Butter Lettuce, Sliced Melon, Toasted Almonds
Honey Poppy Seed Dressing

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Luncheon Menu

Entrees

Slow Roasted Salmon
Garlic Mashed Potatoes, Sautéed Tomatoes & Mushrooms
Lemon-Thyme Jus
\$46.00 per person

Petite Filet Mignon
Seasonal Vegetable, Roasted Fingerling Potato
Bordelaise Sauce
\$54.00 per person

Grilled Organic Chicken Breast
Toasted Pine Nut Couscous, Roasted Peppers & Currants
Sun-Dried Tomato Vinaigrette
\$46.00 per person

Charred Ahi Steak
Chive Mashed Potatoes & Baby Arugula
Red Wine Sauce
\$54.00 per person

Crackling Fried Chicken Cobb Salad
Roquefort, Smoky Bacon, Avocado & Tomatoes
House-made Buttermilk Ranch Dressing
\$46.00 per person

Orecchiette Pasta with Lobster Sauce
Crushed Basil & Tomatoes
\$56.00 per person

Grilled Pacific Halibut
Spinach, Lemon & Wild Mushrooms
\$54.00 per person

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Luncheon Menu

Desserts

Mascarpone Cheesecake
Almond Florentine & Brandied Seasonal Fruit Compote

Valencia Orange Brulee Tartlette
Seasonal Berries & Hazelnut Anglaise

Caramelized Pineapple Upside Down Cake
Crème Fraiche Gelato

Warm Bittersweet Chocolate Fondant
Vanilla Bean Ice Cream, Port Wine Foam

Brown Sugar Pear Crisp
Ginger Snap Streusel & Rum Raisin Ice Cream

Assorted Ice Creams & Sorbets
with Miniature Cookies

Boxed Luncheons

Available Daily - Orders Must Be Placed 24 Hours in Advance
Lunches Include Lettuce, Tomato, Condiments, Utensils
Chips, Whole Fruit, Brownie or Cookie & Bottled Water

Selections

Grilled Chicken & Roasted Red Pepper with Basil Mayo
Shaved Jamon Serrano & Robiolo Cheese Panini on Grilled Ciabatta
Lobster B.L.T. Sandwich
Grilled Eggplant, Tomato & Fresh Mozzarella with Basil Pesto
Seared Ahi, Avocado & Arugula with Roasted Red Pepper Mayo
Chicken Salad, Tuna Salad, Crab Meat Salad or Shrimp Salad

Breads

Sourdough, Whole Wheat, Multi-Grain, Croissant, Mini Ciabatta or Rye
\$35.00 per person

Additions To Your Boxed Lunch

Energy Bars or Candy Bars \$5.00 Pasta Salad of the Day \$4.00
Soft Drink \$4.50

There will be a 21% service charge and applicable sales tax on all food and beverage
Prices and menu descriptions are subject to seasonal change.

Tray Passed Hors d'oeuvres

Cold Hors d'Oeuvres

- Strawberries & Campari \$4.50
- Fresh Mozzarella, Tomato & Basil Bruschetta \$4.50
- Chilled Poached Gulf Shrimp with Spicy Cocktail Sauce \$5.00
- Curry Chicken Salad Beggar's Purse \$5.00
- Lobster Medallion, Avocado Mousse & Micro Cilantro \$5.50
- Yellowtail Jalapeno Sashimi, Ponzu \$5.00
- Smoked Salmon & Brioche with Crème Fraiche and Caviar \$5.50
- California Rolls or Spicy Tuna Rolls \$5.50
- Chilled Pacific Oysters on the Half Shell, Horseradish Mignonette \$5.50

Hot Hors d'Oeuvres

- Spicy Moroccan Chicken Brochette with Coriander Leaf \$5.00
- Mini Black Truffle Grilled Cheese Sandwiches \$5.00
- Chimichurri Beef Skewers w/ Fresh Chives \$5.00
- Mini Crab Cakes with Cajun Remoulade Sauce \$5.50
- Honey Glazed Jumbo Shrimp \$5.00
- New Zealand Lamb Lollipop Chop with Mint Sauce \$5.50
- Warm Artichoke & Tellegio Cheese Brochette \$4.00
- Devils on Horseback
(Bacon Wrapped Dates Stuffed w/ Parmesan) \$4.50
- Miniature Ahi "Sliders" \$6.50
- Mushroom & Brie Stuffed Profiterole \$4.50

There is a minimum requirement of 15 pieces.
There will be a 21% service charge and applicable sales tax on all food and beverage
Prices and menu descriptions are subject to seasonal change.

Reception Display Stations

Domestic & Imported Cheese
Assorted Crackers, Toasted Baguette, Dried Fruits & Nuts
\$14.00 per person

Sliced Scottish Smoked Salmon
Traditional Condiments & Toast Points
\$18.00 per person

Vegetable Crudités
Buttermilk Ranch & Roasted Onion Dips
\$9.00 per person

Sushi Display
Assorted Sushi & Sashimi
Market prices

Chilled Seafood Bar
Jumbo Shrimp, Crab Claws, Lobster, Clams & Oysters
Traditional Sauces & Garnishes
\$37.50 per person
(Based upon 6 pieces per person)

Tsar Nicoulai Caviar
Traditional Accompaniments
Market price per ounce

There will be a 21% service charge and applicable sales tax on all food and beverage
Prices and menu descriptions are subject to seasonal change.

Chef Attended Stations

Pasta Station

Please select two

Angel Hair Pasta with Parsley, Reggiano and Truffles

Linguine with Baby Clams, Roast Corn and Chorizo

Orecchiette Pasta, Lobster, Crushed Basil, White Wine & Tomatoes

Penne, Grilled Chicken, Arugula, Wild Mushrooms & Roquefort

Viet Style Rice Noodles, Garlic Shrimp, Cilantro & Lemon Soy

\$30.00 per person

Paella Station

Saffron Bomba Rice, Shrimp, Clams, Chicken, Chorizo

Peas, Garlic & Tomatoes

\$32.00 per person

Risotto Station

Carnaroli Rice Cooked with Choices of the Following:

Herbs, Shrimp, Seasonal Vegetables, Wild Mushrooms, Braised Shortrib

Prosciutto & Reggiano

\$32.00 per person

Mashed Potato "Martinis"

Golden and Purple Peruvian Mashed Potatoes with Toppings to Include:

Caramelized Onions, Bacon, Cheddar Cheese, Chives, Gravy

Roasted Sweet Corn, Sour Cream & Sautéed Mushrooms

\$20.00 per person

Bananas Foster or Cherries Jubilee

Rum Flambé

Bananas or Cherries, Brown Sugar, Vanilla & Butter

Served with Vanilla Bean Ice Cream

\$24.00 per person

\$150.00 service fee per chef, one chef per 50 guests

There is a minimum requirement of 25 persons.

A \$10.00 per person minimum will apply to all groups under the minimum.

There will be a 21% service charge and applicable sales tax on all food and beverage

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Chef Attended Stations

Carving Stations

Roast Tenderloin or Prime Rib of Beef
Horseradish Cream, Stone Ground Mustard, Cabernet Jus & Silver Dollar Rolls
\$27.00 per person

Slow-Cooked BBQ Boneless Beef Short Ribs
Smoky Vinegar BBQ Sauce & Miniature Buttermilk Biscuits
\$23.00 per person

Whole Roast Rack of Heritage Pork
Roasted Pears, Onions & Thyme, Natural Jus
\$26.00 per person

Smoke-Roasted Organic Turkey Breast
Cranberry-Black Peppercorn & Tarragon Jus
\$22.00 per person

Grilled Colorado Rack of Lamb
Rosemary & Garlic, Lamb Jus
\$37.00 per person

Custom Ice Carvings are Available Beginning at \$500.00

\$150.00 service fee per chef, one chef per 50 guests
There is a minimum requirement of 25 persons.
A \$10.00 per person minimum will apply to all groups under the minimum.

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Dinner Menu

All Dinners Include:

Choice of Soup or Salad

Choice of Entree

Choice of Dessert

Assorted Rolls & Sweet Butter

Freshly Brewed Premium Estate Coffee, Decaffeinated Coffee

Selection of Teas

Soups

Seasonal Vegetable Soup

Gazpacho

Baked Goat Cheese Toast

Roasted Corn Soup

Tortilla Soup

Chicken, Avocado & Queso Blanco

Baja Lobster Soup

Caramelized Onion Soup

Salads

Caesar Salad, Garlic Croutons, Shaved Reggiano

Organic Local Farm Greens with Chèvre

Roasted Pine Nuts & Fresh Berries, Aged Sherry Vinaigrette

Baby Spinach Salad

Roquefort, Toasted Walnuts & Oranges, Smoky Bacon Dressing

Heirloom Tomatoes with Buffalo Mozzarella

Local Virgin Olive Oil, Basil & Aged Balsamico

Butter Lettuce, Sliced Melon, Toasted Almonds

Honey-Poppy seed Dressing

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Dinner Menu

Continued

Appetizers

Lobster Risotto
Wild Mushrooms & Chervil Emulsion
(\$18.00 per person supplement)

Jumbo Lump Crab Cakes
Spicy Remoulade
(\$15.00 per person supplement)

Smoked Salmon on Crispy Potato "Doily"
Baby Greens, Purple Haze Goat Cheese, Aged Balsamico
(\$16.00 per person supplement)

Meat Entrée Selections

Butter Poached & Seared Natural Filet Mignon
\$86.00 per person

Grilled Veal Chop
\$89.00 per person

Roasted Herb & Garlic Studded Heritage Pork
\$82.00 per person

Seared Muscovy Duck Breast
\$84.00 per person

Grilled Elk Loin
\$88.00 per person

Herb-Marinaded & Grilled Organic Chicken Breast
\$78.00 per person

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Dinner Menu

Continued

Fish Entrée Selections

Butter Poached Maine Lobster

\$90.00 per person

Charred Sashimi Grade Ahi Steak

\$84.00 per person

Sautéed Wild Sea Bass

\$79.00 per person

Grilled Pacific Halibut

\$82.00 per person

Slow-Roasted Wild Caught Salmon

\$82.00 per person

Combination Entrée Plate

Seared Natural Filet Mignon & Butter Poached Lobster

\$92.00 per person

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Dinner Menu

Continued

Desserts

Mascarpone Cheesecake
Almond Florentine & Brandied Seasonal Fruit Compote

Valencia Orange Brulee Tartlette
Seasonal Berries & Hazelnut Anglaise

Caramelized Pineapple Upside Down Cake
Crème Fraiche Gelato

Warm Bittersweet Chocolate Fondant
Vanilla Bean Ice Cream, Port Wine Foam

Brown Sugar Pear Crisp
Ginger Snap Streusel & Rum Raisin Ice Cream

Assorted Ice Creams & Sorbets
with Miniature Cookies

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