



RANCHO VALENCIA
An Auberge Resort

Reception Tray Pass

Cold Hors d'oeuvres

Strawberries & Campari \$4.50

Fresh Mozzarella, Tomato & Basil Bruschetta \$4.50

Smoked Salmon & Brioche with Crème Fraiche and Caviar \$5.50

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

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.
Priced per piece.

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)

Domestic and International Caviars
Traditional Accompaniments
Market price per ounce

Pastry Table
Selection of Cakes, Tarts, Cookies, Mini Pastries & Petit Fours
\$25.00 per person

Chocolate Fondue
Trio of Chocolates, Seasonal Fruit & Berries
Classic Pound Cake & Ladyfingers
\$20.00 per person

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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

Ligurian 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 Tobiko Sauce
(\$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

Grilled Muscovy Duck Breast
\$84.00 per person

Grilled Elk Loin
\$88.00 per person

Pine Nut Crusted 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

Mustard Crusted Trout

\$78.00 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

Seared Wild Caught Salmon

\$82.00 per person

Combination Entrée Plates

Seared Natural Filet Mignon & Butter Poached Lobster

\$92.00 per person

Mustard Crusted Trout & Grilled Chicken Breast

\$78.00 per person

Roast Colorado Rack of Lamb & Charred Tuna Steak

\$87.00 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

Additional Course

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

Petit Fours or Chocolate Dipped Strawberries
\$36.00 per dozen

*When a wedding cake is brought to Rancho Valencia,
we will serve your cake as the dessert course.
We will offer the appropriate coulis and garnish in lieu of a plated dessert.*

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Chef Attended Stations

Pasta Station

Please select two

Angel Hair Pasta with Parsley, Reggiano and Truffles

Linguine with Baby Clams, Roast Corn and Chorizo

Pappardelle 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, Pepperonata & 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 parties 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

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Beverage Menu

HOST BAR

All drinks are charged upon consumption, on a per drink basis.
If total bar sales are less than \$375.00, a \$100.00 bartender fee will be applied.

<i>CALL BRANDS</i>	<i>PREMIUM BRANDS</i>	<i>ULTRA PREMIUM</i>
Absolut Vodka	Kettle One Vodka	Grey Goose
Seagram's VO Whiskey	Tanqueray Gin	Belvedere
Dewar's Scotch	Chivas Regal Scotch	Chopin
Bacardi Rum	Glenfiddich Scotch Single Malt	Patron Anejo
Beefeaters Gin	Mt. Gay Rum	Macallan 12
Jim Beam Bourbon	Cuervo 1800 Tequila	Bookers Bourbon
Cuervo Gold Tequila	Maker's Mark Bourbon	Appleton Rum
	Crown Royal Whiskey	Tanqueray 10-Ten
Price Per Drink	Price Per Drink	Price Per Drink
\$8.00	\$9.00	\$12.00

CASH BAR *Price Per Drink*

Call Brands	Premium	Ultra Premium
\$9.00	\$10.00	\$13.00

BEVERAGE LIST

Domaine Ste. Michele	\$29.00	Domestic Beer	\$5.00
14 Hands Chardonnay	\$26.00	Imported Beer	\$6.00
14 Hands Cabernet Sauvignon	\$26.00	Mixers and Soft Drinks	\$3.50
14 Hands Merlot	\$26.00	Mineral Waters	\$4.00
Cordials available upon request			

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