

Granby Ranch Catering 2021

Chef Liana Claire Aghajanian

hors d'oeuvres

3 dozen minimum required for each item. \$75 Additional fee for lesser quantity.

Chilled

Mediterranean Ratatouille on Crostini	\$48 per dozen
Fresh Mozzarella, Sun-Dried Tomato and Basil Crostini	\$48 per dozen
Roasted Grape, Boursin Cheese, Spiced Honey on grilled baguette	\$48 per dozen
Smoked Salmon Canapé with Crème Fraîche and Caviar	\$72 per dozen
Coriander Crusted Ahi Tuna, Chermoula, Cucumber	\$72 per dozen
New York Steak Roulade of Boursin with Fresh Herbs	\$72 per dozen
Asparagus and Goat Cheese Wrapped in Prosciutto	\$60 per dozen
Morro Bay Oysters on the Half Shell with Mignonette	\$60 per dozen
Jumbo Prawns with Cocktail Sauce	\$72 per dozen
Wagyu Beef Tataki with Rice Cracker	\$72 per dozen
Wagyu Tartare in Parmesan Crisp with Micro Arugula	\$72 per dozen

Warm

Vegetable Spring Rolls with Sweet-Sour and Hot Mustard Dipping Sauces	\$48 per dozen
Coconut Prawns with Mango Pineapple Relish	\$72 per dozen
Wild Mushroom, Goat Cheese and Caramelized Onion Tart	\$48 per dozen
Smoked Trout with Cornmeal Blinis	\$60 per dozen
Venison Meatballs with Sherry	\$60 per dozen
Gorgonzola Stuffed Black Mission Figs with Duck Prosciutto (seasonal)	\$48 per dozen
Thai Chicken Saté with Spicy Peanut Sauce	\$60 per dozen
Grilled Wild Salmon Skewers with Kalamata Olive Tapenade	\$60 per dozen
BBQ Pork Empanadas with Crème Fraîche	\$60 per dozen
Fried White Truffle Mac & Cheese	\$48 per dozen

Plated Meal Pricing

3-Course Preselected Single Protein Entrée \$75

3-course Duo Entrée \$ 81

Starters

Field Greens, Bosc Pear, Bleu Cheese, Candied Pecans with Aged Balsamic Syrup

Butter Lettuce, Walnuts, Shallots with Goat Cheese Tarragon Dressing

Baby Spinach Salad, Goat Cheese, Shaved Fennel Red Onion with Aged Sherry Vinaigrette

Hearts of Romaine Salad, Caper Berries, Garlic Panko, Parmesan with Caesar Dressing

BLT Wedge, Bacon, Tomato, Red Onion with Avocado Ranch

Potato Truffle Bisque with Parsnips, Celery Root and Crispy Leeks

Chilled Cucumber and Avocado Bisque with Crème Fraîche and Caviar

Corn Chowder with River Bear Bacon

Entrees

Butternut Squash Ravioli, Brown Butter, Lemon, Candied Pecan, Balsamic (Vegetarian)

Seven Vegetable Tagine, Andean Quinoa, Coriander (*vegetarian/vegan/GF*)

Thai Yellow Curry, Basmati Rice, Baby Corn (*vegetarian/vegan/GF*)

Pan Seared Breast of Pasture Raised Chicken, Sage Risotto Cake, Pinot Noir Sauce GF

Seared Duck Breast, Duck Hash, Pear Chutney, Green Beans

Maple Cured Smoked Salmon, Grain Mustard Sauce, Mushroom Risotto Cake, Braised Greens GF

Grilled Colorado Striped Bass, Jasmine Rice Pilaf, Baby Corn, Coconut Yellow Curry Sauce GF

Pan Seared Halibut, Polenta, Saffron, Roasted Red Pepper Relish GF

Seared Rocky Mountain Trout, Potato Pancake, Bacon Relish, Chive Sauce GF

Mustard Brined Pork Tenderloin, Andouille Grit Cake, Braised Greens, Cider Glazed Apples

Elk Striploin, Parsnip Garlic Pureé, Haricot Vert, Fraser Valley Currant and Juniper Sauce GF

Pistachio Crusted Lamb Loin, Vegetable Terrine, Mechoui Butter

Herb Crusted Roast Bison Filet, Roast Garlic Mash, Creamed Spinach, baby carrot GF

Roast Prime Rib, Horseradish Potato Pureé, Au Jus, Seasonal Vegetable GF

Colorado Filet Mignon, Red Onion Confit, Potato Soufflé, Haricot Vert

Duo Plates

Petite Filet Mignon and Shrimp, Scampi Style, Mediterranean Vegetable Tian, Roast Fingerling Potatoes

Petit Filet Mignon and Australian Lobster Tail, Seasonal Vegetable, Potato Gratin

Breast of Chicken and Medallion of Wild Salmon, Mushroom, Spinach, Truffled Mashed Potatoes

Bison Tenderloin and Rocky Mountain Trout, Horseradish Mashed Potato, Braised Greens, Pancetta

Lamb Chop and Jumbo Lump Crab Cake, Creole Remoulade, Parsnip-Yukon Gold Potato Gratin, Buttered Broccoli

Breast of Chicken and Flat Iron Steak, Eggplant Marmalade, Garlic Mashed Potato, Asparagus, Peppers and Onions

Plated dessert selections

Choice of plated dessert.

New York Cheesecake, Fresh Berries

Fresh Fruit Tartlet

Caramel Apple Torte, Vanilla Bean Crème Anglaise

Lemon Tartlet, Fresh Berries, Candied Lemon

Seasonal Bread Pudding

Poppyseed Pound Cake, Lemon Crème

Classic Crème Brûlée (Seasonal Flavors)

Live Action "Buffet" Stations

2-hour manned action station. Packages require a minimum of 50 guests.

traditional cocktail package

1 carved item

1 sautéed item

Dessert Table

2 Chef Fees at \$125

\$85 per guest

deluxe cocktail package

2 carved items

1 sautéed item

Dessert Table

3 Chef Fees at \$125

\$95 per guest

supreme cocktail package

2 carved items

2 sautéed items

Dessert Table

4 Chef Fees at \$125

\$105 per guest

Carving Stations

Slow roasted turkey breast

Silver Dollar Ranch Rolls, Cranberry-Onion Relish

Honey-maple glazed country ham

Silver Dollar Ranch Rolls, Whole Grain Mustard Sauce

Roasted center cut of prime rib

Silver Dollar Ranch Rolls, Caramelized Shallot Marmalade

Apple-fennel roast Pork loin

Silver Dollar Ranch Rolls, Pear-Raisin Chutney Freshly

Herb Crusted Rack of Lamb

Silver Dollar Ranch Rolls, Caramelized Red Onion, Aged Balsamic Glaze

Add \$7 per person

Roasted buffalo tenderloin

Silver Dollar Ranch Rolls, Grain Dijon Mustard, Béarnaise

Add \$7 per person

Sauté Stations

Mediterranean pasta station

Rigatoni with Italian Sausage, Roasted Vegetables and Spicy Tomato-Basil Sauce,
Smoked Chicken Fettucine with Pesto, Kendall Farms Crème Fraiche, Pine Nuts, Ciabatta Bread,
Shaved Parmesan Cheese, Basil Chiffonade, Toasted Pine Nuts

Seafood Taco station

Marinated Bay Scallops and Rock Shrimp, Flour & Corn Tortillas
Guacamole, Pico de Gallo, Toasted Pepitas, Cilantro, Crème Fraîche

Forage wild mushroom sauté

Seasonal Wild and Farmed Mushrooms Sautéed with Olive Oil,
Garlic and Fresh Herbs, finished with White Truffle Oil
served on Grilled Ciabatta Bread

Dessert table

A wide selection of chef's choice miniature desserts and truffles

Dessert action - flambé station

Your choice of Bananas Foster, Cherries Jubilee or Ice Cream Station with 2 flavor choices

Add \$12 per person, \$125 chef fee

Granby Ranch Signature BBQ \$65/2 meats \$71/3 meats (choice of 2 sides, Plated)

All smoked over Hickory & California Red Oak

Slow Smoked Pork Shoulder

Fitch Ranch Beef Brisket

St. Louis Style Ribs

Fitch Ranch Beef Tri-tip

River Bear Hot Links

Roasted Corn Cobettes

Red Skin Potato Salad

Ranch Beans with smoked ham hock

Rolls & Buns or Cornbread

Kale-Cabbage Slaw

Roast Garlic Mashed Potato

Chef's Green Salad