

# 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	GF	\$72 per dozen
Coriander Crusted Ahi Tuna, Chermoula, Cucumber	GF	\$72 per dozen
New York Steak Roulade of Boursin with Fresh Herbs	GF	\$72 per dozen
Asparagus and Goat Cheese Wrapped in Prosciutto	GF	\$60 per dozen
Morro Bay Oysters on the Half Shell with Mignonette	GF	\$60 per dozen
Jumbo Prawns with Cocktail Sauce	GF	\$72 per dozen
Wagyu Beef Tataki with Rice Cracker	GF	\$72 per dozen
Wagyu Tartare in Parmesan Crisp with Micro Arugula	GF	\$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	GF	\$60 per dozen
Venison Meatballs with Sherry		\$60 per dozen
Gorgonzola Stuffed Black Mission Figs with Duck Prosciutto (seasonal)	GF	\$48 per dozen
Thai Chicken Saté with Spicy Peanut Sauce	GF	\$60 per dozen
Grilled Wild Salmon Skewers with Kalamata Olive Tapenade	GF	\$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,)

*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

**Buffets**

"Insert Buffet Name"

Prime Top, Sirloin of Beef with Wild Mushrooms

Roast Breast of Free-Range Chicken with Rosemary and Lemon

Seared Filet of Salmon with Braised Greens

Field Green Salad with Gorgonzola, Toasted Walnuts, Shallot-Thyme Vinaigrette

Penne Pasta Salad with Basil Pesto, Pine Nuts and Parmesan

Marinated Artichoke Heart Salad

Freshly Baked Dinner Rolls, Butter

Sea Salt Roasted Red Potatoes

Basmati Wild Rice

Sauté of Seasonal Vegetables

A Selection of Freshly Baked Cookies, Double Fudge Brownies and Dessert Bars

\$75 per guest

“Insert Buffet Name”

Burgers, Brats, Wild Game Sausages and BBQ Chicken Wings

Field Green Salad with Balsamic Vinaigrette

Cornbread with a Touch of Honey

Seasonal Melon

Chef’s Signature Ranch Beans

German Style Potato Salad

Penne Pasta Salad with Mozzarella, Basil and Tomato

Housemade Cookies and Double Fudge Brownies

\$65 per guest

“Insert Buffet Name”

Baked Tofu with red wine and cremini mushrooms

Tempeh braised with figs and port wine

Lemon seitan with soft polenta

Smashed new potatoes with dill vinaigrette

Thyme roasted baby carrots

Rice pilaf with kale and cashews,

Baby romaine salad with Tuscan white beans and kalamata olives

Baby Arugula salad with dried fruit and poppy seed vinaigrette

Balsamic marinated grilled vegetables

Andean Quinoa with Cranberries and Pistachio

79/pp

“Insert Buffet Name”

A selection of Breakfast Muffins, Cinnamon Coffee Cake Petit Croissants, Danish Pastries

Assorted Bagels with Cream Cheese, Jam and Butter Seasonal Fresh Fruit and Berry Platter

Low Fat Yogurt Parfaits with Granola and Sunflower Seeds

\$29 per guest

“Insert Buffet Name”

A selection of Breakfast Muffins

Petit Croissants and Danish Pastries, Jam and Butter Seasonal Fresh Fruit and Berry Platter

Low Fat Yogurt with House made Granola,

Scrambled Eggs, Applewood Smoked Bacon Breakfast Sausage

Ranch Potatoes with Peppers and Onions

\$34 per person

“Insert Buffet Name”

Low Fat Yogurt with Homemade Granola

Assorted Danish, Muffins & Croissants, Butter & Preserves

Melon Salad with Lime and Mint

Scrambled Organic Eggs with Green Chili

Chorizo, Organic Egg & Cheddar Burritos

Applewood Smoked Bacon

Shredded Hash Browns with Cheddar, Scallions & Poblano Chili's

Chorizo Biscuits and Gravy

\$36 per guest

Smoked Salmon, Traditional Accompaniments \$7/person

Oatmeal with Brown Sugar, Cream & Raisins \$5/person

A selection of Breakfast Muffins \$34 per dozen

Petit Butter Croissants with Jam & Butter \$38 per dozen

Petit Danish Pastries \$36 per dozen

**Belgian Waffle Station** \$10 per person (price only applicable when adding to a buffet)

*We require one chef per 50 guests. Add a \$125 attendant fee per station.*

Real Maple Syrup, Fresh Strawberries, Blueberries Sliced Bananas, Pecans, Whipped Cream,  
Butter

**Omelet Station** \$16 per guest (price only applicable when adding to a buffet)

*We require one chef per 25 guests. Add a \$125 attendant fee per station.*

Applewood Smoked Bacon, Country Ham

Mushrooms, Bell Peppers, Onions, Tomato, Fresh Spinach

Cheddar and Monterey Jack Cheese, Jalapenos, Sour Cream and Salsa

## Granby Ranch Catering Late Night Menu

### Mexican Street Tacos \$48/dz

(Gluten Free)

Choices of Protein: Green Chili Pork Carnitas, Smoked Beef Barbacoa, Yucatan Chicken, Chili Lime Jackfruit, Marinated Carne Asada, Lengua

Sides of: Cilantro, Red Onion, Crema, Salsa Verde, Salsa Asado, Poblano Queso, Oaxaca Cheese

Served on Corn Tortillas



### Belgian Frite Cones \$48/dz

“Hand-Cut French Fry Cones” (Gluten Free) 6oz each

Hand-Cut Kennebec potatoes twice fried in safflower oil

Served in Traditional Cones with House-made Aioli



### Butler Passed Ice Cream Sandwiches (or prebuilt passed) \$60/dz

“Mini Cookie Sandwiches – Always a Favorite”

Pick your Cookie: Chocolate Chip, Snickerdoodle, Double Chocolate, M&M, Cranberry White Chocolate, Caramel Pecan, Oatmeal Raisin

Pick Your Ice Cream: French Vanilla, Mint Chocolate Chip, Cold Brew Coffee, Belgian Chocolate, Toasted Coconut, Salted Butterscotch, Pistachio

### Char Sui Bao \$60/dz

Cantonese BBQ-pork steam buns (2dz min)



**Granby Ranch Pizzetta al Metro (1 Meter Pizza)**

Available with assorted toppings:

Pepperoni, Sausage, Mushroom, Peppers, Onions

12 slices per pizza - \$25 per pizza with one topping

Add \$2 per additional topping

Gluten Free Crust available - \$8 additional

**Late night Brunch \$32/pp**

Organic Scrambled Eggs

Applewood Smoked Bacon

Breakfast Sausage

Ranch Potatoes with Peppers and Onions

Chorizo Sausage Gravy & Buttermilk Biscuits

Seasonal Fresh Fruit & Berry Platter