

Holiday Ranch BBQ Menu '08

Passed Appetizers

- (cocktail hour)-

Smoked Wild Salmon

served on a crustine

Chicken and Avocado Feta Roll

Grilled Andouille Sausage

with Grilled pears with a spicy honey Dijon dipping sauce

Ahi Tare tar

Served on a wonton crisp

(Choice of three)

Course Two

Sweet Mix

*Tossed with Limoneira blood orange segments, McGrath brother's strawberries, Gorgonzola cheese and candied pecans, finished with a blood orange vinaigrette
(other salad choices available)*

Entrée

Grilled Chicken Breast

Slow grilled over hickory chips marinated with balsamic and fresh herbs served with roasted garlic mash potatoes and grilled asparagus

Cherry wood Tri-Tip

*Slowly grilled grade A angus beef served with roasted garlic mash potatoes and grilled asparagus
Served with Jonathan's Special BBQ sauce*

Soy Orange Glazed Wild Salmon

Wild salmon char-grilled, accompanied with wild rice and sautéed asparagus with a mango passion fruit salsa

Grilled garlic focaccia bread

(Choice of two entrees)

\$49.95 per person plus tax and 15% service charge over 100pl or 20% service charge under 100pl

Matt & Annie's Wedding Menu

Due to severe allergies, nuts, mushrooms, & peas cannot be incorporated in any dish.



Tray Passed Hors d'oeuvres

Toasted Raviolis

BBQ Shrimp

with tequila lime dipping sauce and habanera chili & honey dipping sauce

How are the sauces handled for this type of hors d'oeuvre?



On Each Table

Assorted fresh bread with olive tapenade, olive oil, & balsamic vinaigrette.



Salads- Served table side. Dressings on side.

Classic Caesar

Pear & Apple w/Gorgonzola

walnuts in dish on side



Entrees- Served buffet style.

Smoked Italian Chicken breast

Cherry wood smoked Tri-Tip

Vegetarian Lasagna

Sauteed Asparagus Tips

Garlic Mashed potatoes



Custom Quote for Shannon and Craig:

Passed Tapas

Roasted red yellow bell pepper canapé
with a pesto and goat cheese spread

Barbeque Shrimp
with tequila lime dipping sauce and a habanera chili and honey dipping sauce

Portuguese crab cakes
W/red pepper Aioli (bite size)

Prosciutto and Serrano ham stuffed mushrooms

Mixed sweet baby greens tossed with a creamy garlic basil dressing topped with bruchetta

Fresh baked foccacia buns and butter

Entrée

Italian Smoked Chicken

Slow smoked over hickory chips marinated with balsamic and fresh herb

&

Cherry wood smoked Tri Tip

Prime tri tip slowly smoked over cherry wood chips

Starch

Roasted Garlic Mash Potatoes (price included)

Or

Seasonal Vegetable Orzo (price included)

Or

Twice baked mash potato (1.50 extra)

Vegetable

Assorted seasonal vegetables

Sautéed and finished with a Japanese Ponzu Sauce

Dessert Bar

Dessert

Meyer lemon bars

Custom Fitzgerald:

Salad

Organic Somis Arugula and (seasonal green)

tossed with Cayenne sugared nuts

Humboldt fog cheese, dried cherries and currants, rose soaked grapes

finished with a light strawberry basil balsamic reduction

served on top of a horse radish caper potato cake

or

Fresh Ojai Tomatoes

layered with bratta cheese and fresh somis basil finished with the Ojai olive oil oregano

vinaigrette

or

Grilled romaine hearts

with a creamy Cesar dressing and focassia crotons

Entrée

Smoked pork loin

stuffed with fresh dates bacon and gorgonzola dolce with an apple glaze

Served with a sweet onion apricot chutney

or

Smoked pork loin

rolled with white peach, tossed pine nuts, mint, red sweet onion and sautéed baby somis

spinach and fresh feta with an apple glaze

Served with a sesame soy creamy vinaigrette (aioli)

or

Smoked pork loin

stuffed with bacon avocado and tomatoes

With a fresh Pico de gallo

Pasta

Hand made butternut squash ravioli tossed in a brown butter Ojai medicinal sage sauce

Vegetable

Grilled Asparagus

with a tri-citrus soy aioli

Or

Grilled asparagus with lemon wedges

Or

Sautéed asparagus with panko, lavender and grated asiago cheese

Fresh baked rolls