



*In Loving Memory*



**Haley Scaman**

**Director of Private Events**

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## Included With Venue Fee

**\$500**

4 Hour Venue Space

Full-Service Staffing

Free Self-Parking

2 Hour Setup

1 Hour Breakdown

House Linen

House Napkins

House Banquet Chairs

66" Round Tables

Buffet & Dessert Tables

Up To 3 Cocktail Tables

Non-alcoholic Beverage Station

Podium

Microphone & speaker

Up To 3 Easels



## Upgrades

Bartender \$150

Screen & Projector \$100

Mahogany Chiavari Chairs \$5

Floor Length Linen \$25

## Displayed Hors D'oeuvres

### **Caramelized Brie Wheel \$6**

Garnished with Sun Dried Cherries & Figs, roasted Pecans, Brown Sugar glaze and presented with lightly toasted Crostini & savory Gourmet Crackers

### **Vegetable Crudités \$6**

Seasonal Fresh Cut Vegetables Including Cherry Tomatoes, Zucchini, Yellow Squash, Broccoli Florets, Cauliflower Florets, Celery, Carrots, Cucumbers, Red & Yellow Bell Peppers served with two Dipping Sauces

### **Crostini Bar \$6**

Offering Greek-Olive Tapenade, Hummus & classic Bruschetta di Roma served with assorted toasted Crostini & Grissini Breadsticks

### **Fresh Fruit & Berries \$7**

A Selection of Seasonal Tropical Fresh Cut Fruit & Berries elegantly displayed with Caramelized Pecans & Walnuts

### **Artisan Cheese Board \$8**

A selection of Imported and Domestic Cheeses including Crème Brie, Seasonal Grapes, Crostini & Savory Crackers

### **Mid-East Feast \$8**

A feast of roasted Red Peppers, Hummus, fire roasted Baba Ghanoush, stuffed Grape Leaves, Kalamata Olives, Tzatziki sauce & served with toasted Pita points

### **South of the Border \$7**

A colorful basket of Tri-Color Tortilla Chips, hand mashed Guacamole & Salsa

### **Mediterranean Antipasto \$10**

Fine Italian Meats, roasted Sweet Peppers, grilled Green & Yellow Zucchini, Artichokes, assorted Marinated Mushrooms & Olives, grilled Eggplant Caponata, Greek-Olive Tapenade presented with toasted Crostini and Crackers

### **Classic Shrimp Cocktail \$10**

Fume Blanc Poached Prawns served with traditional Cocktail Sauce, Creole Remoulade & Fresh Cut Lemon Wedges

## Passed Hors D'oeuvres

### **Hot Hors D'oeuvres- \$3**

#### **Stix**

Thai Chicken with Peanut-Red Chile Sauce

Mandarin Beef with Hoisin Dipping Sauce

Chipotle- Agave Nectar Glazed Shrimp

Honey Marinated Sonoma Lamb Lollipop with Feta-Olive Sauce +3

#### **Croustades and Crostini**

Wild Mushroom Relish with Manchego Cheese

Sun Dried Tomato, Kalamata Olive and Shredded Mozzarella

Snow Crab, Ricotta and Artichoke +1

Roasted Sweet Peppers, Basil and Balsamic Syrup

#### **Quick Pick-Up**

Baked Spanish Empanadas with an Avocado- Smoked paprika Sauce

Classic Greek Spanakopita with Lemon Vinaigrette

Vegetable Spring Roll with Ponzu Glaze

Petite Quiche with Arrowhead Spinach and Applewood Bacon

Mini Tortilla Cup w/Chipotle Glazed Rock Shrimp, Sweet Corn & Green Bell

Chesapeake Bay Blue Crab Stuffed Mushrooms +1

Bacon Macaroni & Cheese Bites

Sweet Maryland Crab Cakes with Remoulade +1

Coconut Shrimp with Mango Salsa

### **Cold Hors D'oeuvres**

Bruschetta -Traditional Tomato, Basil, Garlic, Aged Balsamic

Three Olive Tapenade and Whole Bay Shrimp in Savory Cup

Alder Smoked Salmon, Lemon Mascarpone and Chives +1

Parma Prosciutto and Melon Bite

#### **Quick Pick-Up**

Triple Crème Brie and Grape Stix

Caprese Skewers with Basil Aioli

Chinese Chicken Salad Cups with Toasted Sesame Dressing

Tuna Tartar in Cucumber Cup +1

## Breakfast & Brunch Menu

### **Continental Breakfast (\$18 per person)**

Fresh Seasonal Fruit, Breakfast Breads & Pastry, Jam, Sweet Butter  
Orange Juice, Coffee, Decaf and Hot Teas

#### **Add to your breakfast- \$5**

Yogurt and Granola  
Oatmeal served with Brown Sugar & Raisins  
Cottage Cheese with Fresh Berries  
Hard Boiled Eggs

### **Breakfast Buffet (\$25 per person)**

Fresh Seasonal Fruit Eggs Scrambled with Cheddar Cheese, Crisp Bacon and Sausage Links O'Brien  
Potatoes Assortment of Breakfast Breads, Jams and Sweet Butter

### **Create a Brunch Feast**

(Items can be added to either breakfast buffet as a per person cost)

- Choice of: Caesar, Bowtie Pasta, or Mixed Green \$4
- Wood Ranch Oatmeal w/ accompaniments \$4
- Wood Ranch Signature Bread Pudding with Maple Syrup \$5
- Choice of: Caprese or Antipasto Salad \$5
- Classic Eggs Benedict \$6
- Smoked Salmon Display with Mini Bagel & Cream Cheese \$6
- House Made Biscuits and Gravy \$6
- Peel and Eat Shrimp \$7
- Seafood Ceviche (Seasonal Seafood) \$9
- Baileys Irish Cream French Toast, Pancakes, or Waffle Station \$10
- Jumbo Shrimp Cocktail \$10
- Omelet Station with variety of vegetables and meat (add \$200 Chef Fee) \$12

## Specialty Themed Buffets

\*All packages include Self-serve Beverage Station with Iced Tea, Water, Coffee (Regular & Decaf)\*

### **Wood Ranch BBQ Buffet**

Homemade Bourbon Baked Beans

Mixed Green Salad, Cole Slaw, and Pasta Salad

Char-Grilled Sandwich Bar Featuring Gourmet Condiments

Char Grilled Angus Hamburgers and Marinated Chicken Breasts with Fresh Buns

Sliced Cheeses, Apple Wood Smoked Bacon, Sautéed Mushrooms,

Grilled Onions Sliced Red Onions, Garlic Dill Pickles

\$35

### **Classic Delicatessen Buffet**

Cole Slaw or Potato Salad

Pasta Salad with Sun Dried Tomatoes, Olives and Basil

Roma Tomato and Cucumber Salad

California Greens with Cucumber Ranch and Italian Vinaigrette Dressing

Cheddar, Swiss and Pepper Jack Cheeses

Honey-Cured Ham, Roast Beef, Smoked Turkey, and Molinari Salami

Lettuce, Tomato, Onion, Olives, Peppers, and Pickles

\$35

## **Deluxe BBQ Buffet**

Garden Salad with Ranch & Italian Dressing

Cole Slaw

Herb Rubbed Grilled Tri-Tip

Honey Barbeque Chicken

Bourbon Baked Beans

Garlic Mashed Potatoes

\$40

## **The Mediterranean Buffet**

Caprese Salad with Buffalo Mozzarella and Marinated Tomato with Basil

Tossed Baby Mixed Greens with Heirloom Tomatoes and Goat Cheese in Red Wine Vinaigrette

Roasted Chicken with Balsamic Red Onion Glaze

Grilled Salmon with a Chardonnay Whole Grain Mustard Sauce

Spinach Ravioli in a Sun-Dried Tomato Cream Sauce with Shaved Reggiano

Steamed Green Beans with Truffle Butter

\$40

## **The Californian Buffet**

Tossed Caesar Salad

Fresh Seasonal Fruit Display

Seared Breast of Chicken with Sun Dried Tomato and Fresh Herb Sauce

Broiled Salmon with Champagne Shrimp Sauce

Garlic Mashed Potatoes & Steamed Green Beans

\$40

## **Taste of Tuscany Buffet**

Chef's Selection Antipasto Salad

Tossed Caesar Salad with Chopped Kalamata Olives and Feta Cheese

Buffalo Mozzarella with Marinated Tomato and Fresh Basil

Chicken Parmesan with Marinara and Provolone Cheese

Tortellini, Sun Dried Tomato and Fresh Sage

Linguini with Shrimp, White Wine, Lemon, Oregano, Garlic, and Chopped Clams

Penne Pasta with Three Cheese Sauce

\$40

## **South of the Border Buffet**

Corn Tortilla Chips

Guacamole, Sour Cream, and Salsa

Chopped Green Salad with Pepita Ranch Dressing

Flour Tortillas

Beef & Chicken Fajitas

(Select Two)

Homemade Cheese Enchiladas

Spanish Rice

Braised Pinto Beans

\$40



## Bar Service



<b>Hours</b>	<b>Beer &amp; Wine</b>	<b>Well</b>	<b>Call</b>	<b>Premium</b>	<b>Super Premium</b>
<b>1 Hour</b>	\$12.00	\$15.00	\$17.00	\$21.00	\$26.00
<b>2 Hours</b>	\$16.00	\$18.00	\$21.00	\$25.00	\$30.00
<b>3 Hours</b>	\$20.00	\$22.00	\$25.00	\$29.00	\$34.00
<b>4 Hours</b>	\$24.00	\$26.00	\$29.00	\$33.00	\$38.00
<b>5 Hours</b>	\$28.00	\$30.00	\$33.00	\$37.00	\$42.00

\*Prices are per person for the duration chosen, plus tax and service charge\*

### **Cash Bar Pricing**

Soft Drinks \$4	Well \$8
Domestic Beer \$6	Call \$11
Imported Beer \$7	Premium \$13
	Super Premium \$15

### **\$150+ Tax Setup & Bartender Fee**

2 bartenders required over for 120 guests

Pricing Does Not Include 22% Service Charge, 7.25% Sales Tax, or Food & Beverage Minimums.  
All Menu Items and Pricing Subject to Change.