



HERB & RANCH

— MODERN RANGE —

THE COMMONS



HERB & RANCH
— MODERN RANGE —

H&R

THE COMMONS

MAX CAPACITY

80 seated guests / 140 reception guests

FOOD & BEVERAGE MINIMUMS

Inquire with our sales team

A 22% service fee & 7.75% sales tax will be added to every Food & Beverage Minimum.



PRIVATE EVENTS & CATERING MENUS

CONFERENCE CENTER



HERB & RANCH
— MODERN RANGE —

H&R

CONFERENCE CENTER

CYPRESS ROOM

MAX CAPACITY

70 guests

FOOD & BEVERAGE MINIMUMS

Inquire with our sales team

OLIVE ROOM

MAX CAPACITY

49 guests

FOOD & BEVERAGE MINIMUMS

Inquire with our sales team

A 22% service fee & 7.75% sales tax will be added to every Food & Beverage Minimum.



H&R

BREAKFAST

OPTION 1 - \$18 PER GUEST

MINIMUM OF 14 GUESTS

BREAKFAST BURRITO - Choice of:

*Bacon, Smashed Potato Eggs, Cheddar Cheese,
Smashed Avocado*

or

*Smashed Potato, Eggs, Baby Kale, Cheddar Cheese,
Smashed Avocado*

ASSORTED FRESH FRUIT PLATTER

OPTION 2 - \$16 PER GUEST

MINIMUM OF 14 GUESTS

ACAI YOGURT PARFAIT

Assorted Fruit & Berries, Granola, Dried Fruit

ASSORTED FRESH FRUIT PLATTER

ASSORTED HOUSEMADE PASTRIES

COFFEE + TEA \$5

JUICE \$4

*For pickup options under 15 guests don't hesitate to contact us directly.



H&R BREAKFAST

OPTION 3 - \$20 PER GUEST

MINIMUM OF 14 GUESTS

AVOCADO TOAST

Smashed Avocado, Cherry Tomatoes, Feta, Sunflower Seeds, Fine Herbs

SMOKED SALMON TOAST

Crumbled Goat Cheese, Crispy Onion, Fresh Herbs

ASSORTED FRESH FRUIT PLATTER

OPTION 4 - \$25 PER GUEST

MINIMUM OF 14 GUESTS

AVOCADO TOAST

Smashed Avocado, Cherry Tomatoes, Feta, Sunflower Seeds, Fine Herbs

SMOKED SALMON TOAST

Crumbled Goat Cheese, Crispy Onion, Fresh Herbs

ACAI YOGURT PARFAIT

Assorted Fruit & Berries, Granola, Dried Fruit

BREAKFAST BURRITO - Choice of:

Bacon, Smashed Potato Eggs, Cheddar Cheese, Smashed Avocado

or

Smashed Potato, Eggs, Baby Kale, Cheddar Cheese, Smashed Avocado

COFFEE + TEA \$5

JUICE \$4

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H&R

BREAKFAST:

A LA CARTE SELECTIONS

ACAI YOGURT PARFAIT \$8
Assorted Fruit & Berries, Granola, Dried Fruit

AVOCADO TOAST \$10
Smashed Avocado, Cherry Tomatoes, Feta, Sunflower Seeds, Fine Herbs

BREAKFAST BURRITO \$12.5
Choice of:
Bacon, Smashed Potato Eggs, Cheddar Cheese, Smashed Avocado

or
Smashed Potato, Eggs, Baby Kale, Cheddar Cheese, Smashed Avocado

SMOKED SALMON TOAST \$13
Crumbled Goat Cheese, Crispy Onion, Fresh Herbs

COFFEE + TEA \$5
JUICE \$4

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H&R

LUNCH GRAINS & GREENS

OPTION 1

MINIMUM OF 14 GUESTS - served over brown rice, quinoa & mixed greens

CHOOSE 2, ADDITIONAL FOR +3 PER GUEST

\$18 PER GUEST

BEET & GOAT CHEESE

Roasted Carrots, Marcona Almonds, Thyme, Tarragon, Orange Dressing

FARMHOUSE SALAD

Roasted Cauliflower, Carrots, Sweet Peppers, Kale, Mushrooms, Tahini Garlic Dressing

\$20 PER GUEST

CHICKEN MEDITERRANEAN SALAD

Cherry tomato, Chickpeas, Cucumbers, Kalamata Olives, Oregano, Pickled Red Onions, Pepperoncini

RANCH SHRIMP COBB

Avocado, Cherry Tomato, Red Onion, Cucumber, Crispy Bacon, Hard Boiled Egg, Herb Ranch Dressing

ROASTED CHICKEN CURRY

Apple, Currant, Salted Peanuts, Cilantro, Curry Ginger Dressing

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H&R

LUNCH PRESS & WRAPS

OPTION 2 - \$20 PER GUEST

MINIMUM OF 14 GUESTS - served with mixed greens

CHOOSE 2, ADDITIONAL FOR +3 PER GUEST

TURKEY MELT

Roasted Turkey Breast, Mozzarella, Provolone, Caramelized Onions, Peppers

CHIPOTLE CHICKEN SALAD

Ciabatta, Egg, Red Onion, Chipotle Aioli

CAPRESE SANDWICH

Fresh Mozzarella, Basil, Balsamic Glazed Tomatoes, Basil Aioli

TURKEY WRAP

Roasted Turkey, Balsamic Glazed Tomato, Mixed Greens, Fresh Mozzarella, Basil Aioli

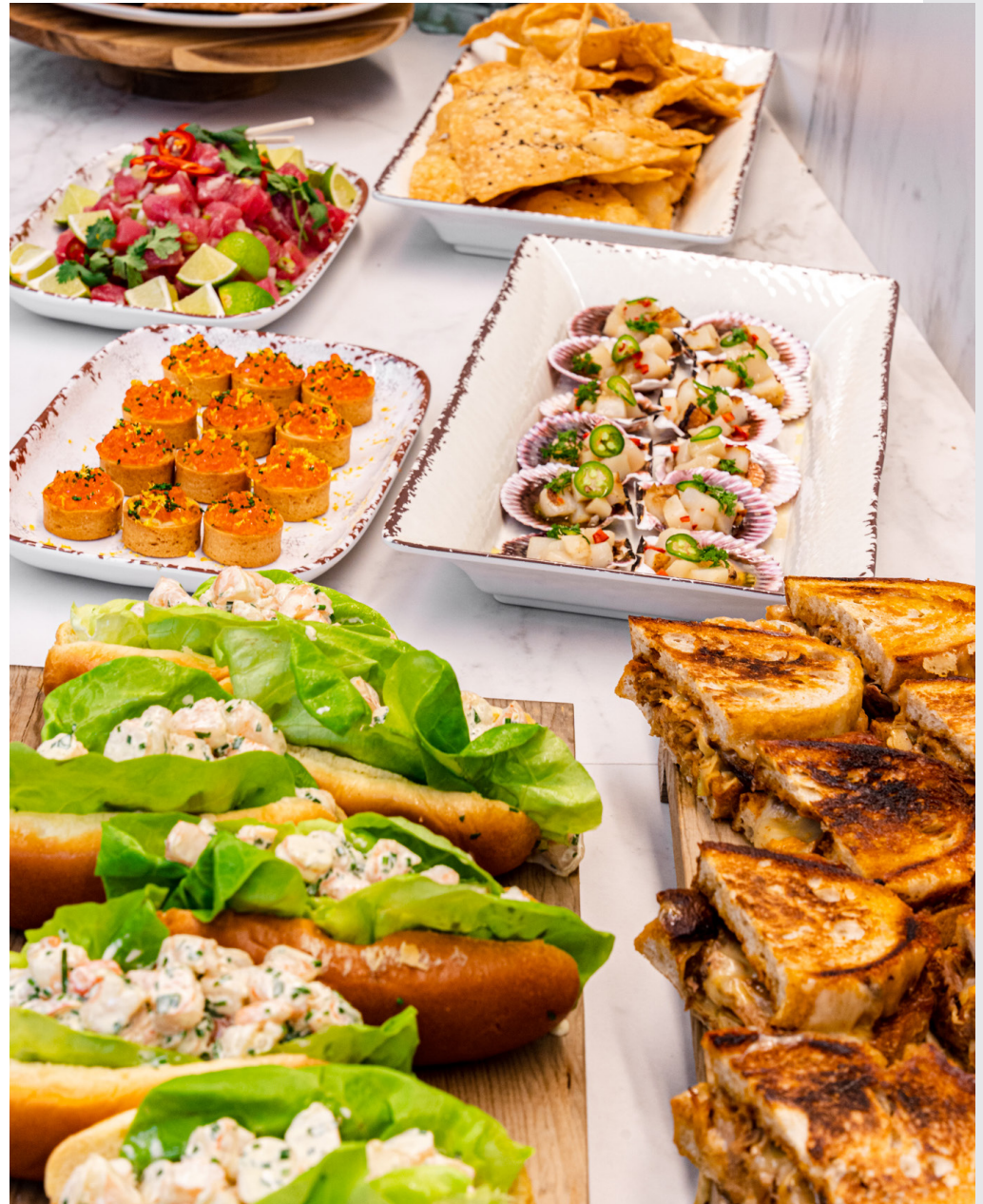
FARMHOUSE WRAP

Roasted Cauliflower, Carrots, Sweet Peppers, Kale, Mushrooms, Tahini Garlic Dressing

CAESAR WRAP

Baby Kale, Parmesan, Herb Croutons, Caesar Dressing

*For pickup options under 15 guests don't hesitate to contact us directly.



LUNCH FARMHOUSE

OPTION 3 - \$25 PER GUEST

MINIMUM OF 14 GUESTS - your choice of one protein, two sides

ADDITIONAL SIDE +3 PER GUEST

ADDITIONAL PROTEIN +5 PER GUEST

SEARED SALMON

Tzatziki, Pine Nuts

CITRUS & SEA SALT ROASTED TURKEY BREAST

Cirtus Gremolata

SOY GINGER GLAZED TOFU

Chili Crisp, Cilantro, Sesame

GRILLED SKIRT STEAK

Pink Peppercorn Chimichurri

SIDES Choice of 2

CHARRED BROCCOLI

Smoked Almond and Parmesan Pesto

ROASTED CARROTS

Tahini Garlic Sauce and Dukkah

ROASTED CAULIFLOWER

Sundried Tomato Relish

BROWN RICE & QUINOA MIX

SALT ROASTED SMASHED POTATOES

Brown Butter and Herbs

FARM GREENS

Seasonal Vegetables, Lemon Vinaigrette

CAPRESE SALAD

Balsamic Glazed Tomatoes, Fresh Mozzarella, Basil

*For pickup options under 15 guests don't hesitate to contact us directly.



H&R

LUNCH EXTRAS

COOKIES \$30/DOZEN
*Choice of chocolate chip, double chocolate chip,
or snickerdoodle*

ASSORTED DIRTY CHIPS \$3.00/BAG

LEMONADE / ICED TEA STATION \$4/GUEST

ASSORTED BEVERAGES - CHOOSE 3 \$3/GUEST

COKE

DIET COKE

SPRITE

ACQUA PANNA

TOPO CHICO

TOPO CHICO LIME

TEJAVA BLACK TEA

SAN PELLEGRINO LIMONATA

SAN PELLEGRINO ARANCIATA ROSSA

MEXICAN COKE

MEXICAN SPRITE



H&R

RECEPTION MENU

TRAY PASSED HORS D'OEUVRES

Choose 3 for \$25 per person, 4 for \$30, or 5 for \$35

CRAB CAKES *Chipotle Aioli*

CHICKPEA FALAFEL *Spiced Yogurt*

GOAT CHEESE WONTONS *Sweet Chili Sauce*

MINI MEATBALLS *Pomodoro Sauce*

LAMB CHOPS *Mint Chimichurri*

CHICKEN SATAY *Peanut Sauce*

SMOKED SALMON *Blini, Crème Fraiche, Chive*

AVOCADO TOAST

SALMON POKE TOSTADA *Tamari Ponzu, Jalapeno, Cucumber*

GRILLED TOFU KABOBS *Tumeric Ginger Glaze*

BRUSCHETTA *Balsamic Tomatoes, Fresh Mozzarella, Basil*

BRIE CROSTINI *Seasonal Fruit Mostarda*

MINI SHRIMP TACOS *Jalapeno Crema, Cabbage Slaw*

SPRING ROLLS *Vermicelli Noodles, Sweet Peppers, Cucumbers, Pickled Carrots*

CHICKEN KATSU SLIDER *Tonkatsu Sauce, Pickled Radish & Cucumber*

MEDITERRANEAN FLATBREAD *Hummus, Olives, Pickled Onions, Roasted Peppers, Calabrian Chili*

BBQ CHICKEN FLATBREAD *Mozzarella, Red Onion, Jalapeno, Cilantro*

PESTO FLATBREAD *Mozzarella, Artichokes, Cherry Tomatoes*

BIANCA FLATBREAD *Garlic Confit, Goat Cheese, Arugula, Seasonal Stone Fruit*

MARGHERITA FLATBREAD *Mozzarella, Cherry Tomatoes, Fresh Basil*



H&R RECEPTION MENU

FIRST COURSE Choice of 1

KALE CAESAR *Parmesan, Herb Croutons, Caesar Dressing*

MIXED GREENS *Cherry Tomato, Sesame Ginger Dressing*

SUMMER SALAD *Arugula, Strawberries, Goat Cheese, Marcona Almonds*

BEET SALAD *Feta, Sesame Brittle, Orange Tarragon Dressing*

BLACK BEAN & CORN SALAD *Jicama, Roasted Peppers, Cilantro Lime Vinaigrette*

SECOND COURSE Choice of 2

OVEN ROASTED CHICKEN \$60
Whipped Potatoes, Charred Broccoli With Smoked Almond Pesto

SALMON \$65
Mediterranean Cous Cous, Carrots With Tahini Garlic And Dukkah

GRILLED SKIRT STEAK \$65
Crispy Smashed Potatoes, Roasted Spiced Cauliflower

RICOTTA CAVATELLI \$55
Grilled Rapini, Fennel Sausage, Calabrian Chili

BRAISED SHORT RIBS \$65
Whipped Potatoes, Sauteed Mushroom

THIRD COURSE Choice of 1

CHOCOLATE POT DU CRÈME

SEASONAL PANNA COTTA

FRUIT CRUMBLE WITH WHIPPED CREAM

* Priced per chosen entrée per guest



H&R

BEVERAGE PACKAGES

Beverages billed on consumption by the bottle.

LEVEL ONE

BUBBLES

Chamdeville, Brut Blanc de Blac, NV..... \$65

WHITE

Guinigi Wines, Delle Venezie, Pinot Grigio, 2020 \$68

RED

OZV, Red Blend Lodi, 2019..... \$68

LEVEL TWO

BUBBLES

Bailly Lapierre, Cremant de Bourgogne, Brut Egarade, 2018 \$110

WHITE

GJ. Lohr Vineyards & Wines, Chardonnay, Arroyo Vista Arroyo Seco, 2019 \$93

RED

La Storia, Cabernet Sauvignon, Alexander Valley, 2019.. \$95

BEER

Rotating Beer Selection..... \$9



H&R THE DETAILS

Menu is available for parties of 10 or more.

Parties less than 10 are welcome to order A la Carte from the regular menu.

Orders over \$500 require a 48-hour notice, signed agreement and credit card on file.

All orders must be coordinated through Herb & Ranch management.

All items are served on large platters with serving utensils unless otherwise noted.

Orders for the conference center will be delivered, all other orders are pick up.

Orders to the conference center are subject to 22% service charge and a 7.75% sales tax.

First time booking the conference center? Enjoy complimentary coffee with your menu selection.

Pick up orders are subject to 7.75% sales tax only. Gratuity is not included.

Food & Beverage minimum of \$2,500 required for after hour events,

plus a 22% service charge and 7.75% sales tax.

CONTACT US

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