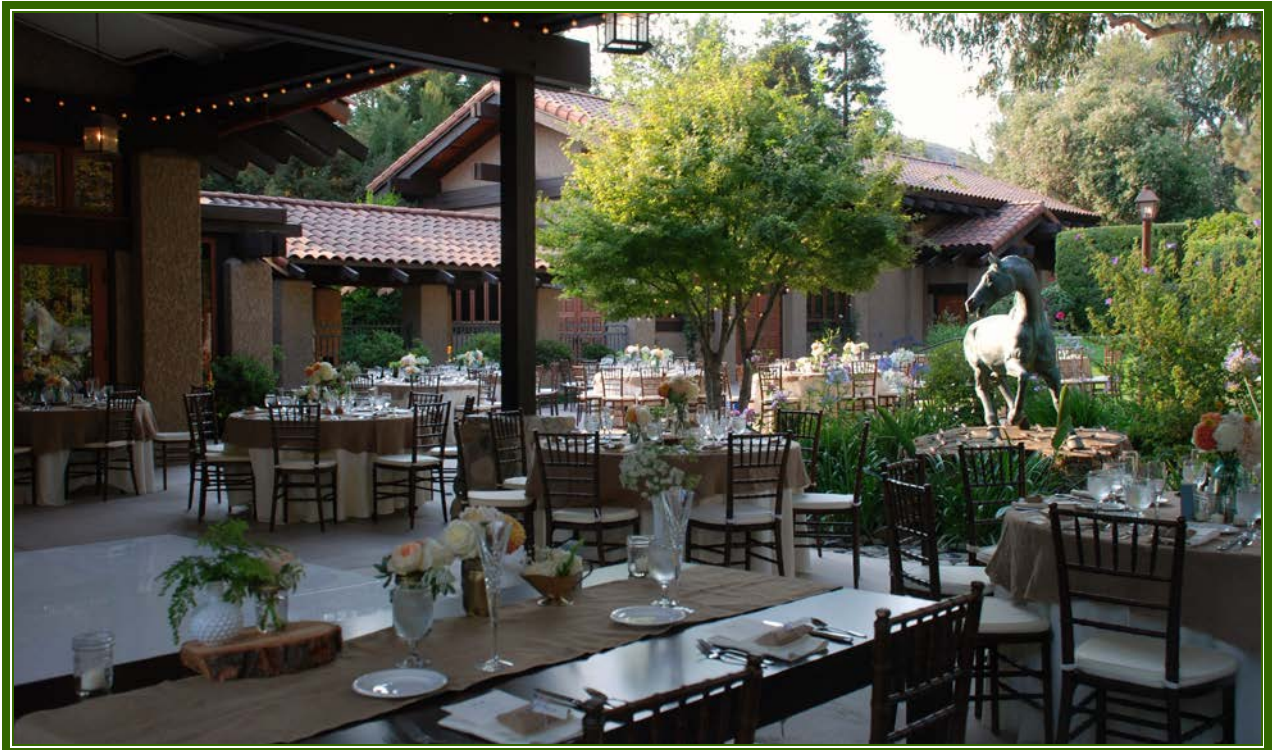




Middle Ranch Catering Packages

Over the past 30 years, we here at Cynthia Brooks have had the privilege of helping our clients create and celebrate their perfect reception. We know the most important event is yours and look forward to helping you. We are proud to have been a part of Middle Ranch since it's inception in 1988





All Packages Include

Stationed Hors d'oeuvres

Fresh Fruit Tray

Assorted seasonal fruits, melons and berries displayed and garnished with fresh mint.

Seasonal Vegetable Crudite

Selected seasonal vegetables cut into dipping size pieces and displayed in a basket with ranch dressing.

Stuffed Endive

Small endive leaves / cream cheese / pine nuts / crumbled blue cheese / sundried tomato gremolata.

OR

Caprese Pops

Sweet tomatoes / mozzarella cheese ball / fresh basil / Balsamic glaze.



Sweet Treats Bars & Bites

Petite Cookies, Cookie Bars and Brownie Bites



Wedding Cake Service

We let you provide your own designed wedding cake and we provide the cake cutting and table service of cake.





Beverage Station

Strawberry lemonade, iced tea, infused cucumber mint water, Tea Forte, decaffeinated coffee, elegant urns, cream, sugar, rock candy swizzlers, stir sticks, table and linen.

Reception and Gift Tables

We will arrange your place cards, favors, guest registry and gifts.

Catering Coordinator Professional Service Staff

Your service staff includes day of reception catering coordinator to work with the staff at Middle Ranch and your selected event vendors and entertainers for complete coordination of your event. We will meet with you in advance to assist in menu planning, event layout, tableware and linen selections provided by Middle Ranch, as well as establish a time line for your ceremony and reception.



Buffet Equipment

Tables, elegant linens with colored accent cloths, chafing dishes, coffee urns, silver serving utensils, buffet equipment, baskets and display marble for all food and beverage stations purchased.





Gold Package Buffet Dinner Service

Choice of Three Salads

House Salad

Baby field greens / dried cranberries / blue cheese crumbles / roasted walnuts / balsamic vinaigrette.

Strawberry Citrus Salad

Seasonal greens / arugula / sliced strawberries / roasted pecans / feta cheese / sweet citrus vinaigrette.

Caesar Salad

Crisp Romaine tossed in authentic Caesar dressing / homemade garlic croutons / fresh shaved Parmesan cheese.

Brussels Sprouts Salad

Fresh shaved Brussels sprouts / bacon / caramelized onions / almonds / Asiago / Dijon cider vinaigrette.

Watermelon Salad

Melon balls / baby rocket leaves / feta cheese / tangerine vinaigrette / accents of black sea salt.

Quinoa Brown Rice Salad

Short grain brown rice / quinoa / blue berries / golden raisins / cranberries / almonds / citrus curry vinaigrette.

Choice of Two Entrées:

Chicken Dijon

Two tender boneless breasts of chicken / Panko style crumb / Dijon mustard sauce.

Sonora Chicken

Two boneless chicken breast / Ancho chili butter / spicy Sonora seasonings / corn relish.

Tri Tip

Beef tri tip / dry spice rub / grilled / thinly sliced / burgundy demi-glace.

Chicken Piccata

Two tender boneless breasts of chicken sautéed in white wine / lemon / butter / caper sauce.

Grilled Salmon

Topped with mango salsa or Vermouth garlic butter.

Grilled Chicken Bruschetta

Two grilled chicken breasts / Italian diced tomatoes / garlic / fresh basil.

Ginger Chicken

Two chicken breasts marinated in ginger sauce / pineapple chutney accent.

Braised Short Ribs

Beef short ribs / Pinot Noir long pepper sauce / Porcini mushroom accent.

Select Two Sides

Oven Roasted Vegetable Medley ~ Honey Glazed Carrots ~ Lemon Garlic Zucchini ~ Oven Roasted Broccoli ~

Summer Squash Medley ~ Risotto ~ Oven Roasted Red Potatoes ~ Garlic Mashed Potatoes ~

Penne with Marina ~ Pearl Pasta Rice Pilaf Blend

\$60.00 per person



Optional Addition of 3 of the following passed hors d'oeuvres available for \$6.00 per person

Petite Shrimp Cocktail Shooters

Traditional shrimp cocktail served with a petite cocktail spoon.

Roquefort Stuffed Mushroom Caps

Mushroom caps filled / Roquefort cheese / pine nuts / sun-dried tomato gremolata.

Spanakopitas

Spinach / feta cheese / green onion in phyllo pastry triangle.

Artichoke Crab Tarts

Petite tart filled with crab / artichoke hearts / Parmesan cheese / onions.

Chicken Lemongrass Potstickers

Chicken / fresh scallions / roasted garlic / hint of lemongrass / wonton wrapper.

B.L.T. Brioche

Homemade brioche / bacon / lettuce / tomato / tarragon aioli.



Rumaki

Bacon wrapped water chestnut / pineapple.

Asian Spring Rolls

Fresh Asian vegetables / wonton wrapper / sweet chili sauce.

Italian Flat Bread

Italian flat bread / garlic pesto / grilled chicken / three Italian cheeses.

Roasted Tomato Flatbread

Flatbread / caramelized tomatoes & onions / pine nuts / fresh basil.

Wild Forest Mushroom en Croute

Roasted garlic / wild forest mushrooms / phyllo triangle.

Cajun Popcorn Shrimp

Petite shrimp seasoned with Cajun spices & spicy remoulade.

Hoisin Mushroom Cup

A petite pastry cup / Shiitake mushrooms / water chestnuts / fresh ginger / Hoisin sauce.

Risotto Cakes

Parmesan risotto cakes / tomato concasse.

Apricot Almond Brie Tart

A petite brie tart / apricot almond glaze.

Caribbean Jerk Chicken Skewers

Skewers of chicken / lime juice / sweet-hot Caribbean Jerk sauce.



Platinum Package Includes Sit Down Dinner Service

Stationed Hors d'oeuvres

Fresh Fruit Tray

Assorted seasonal fruits, melons and berries displayed and garnished with fresh mint.

Seasonal Vegetable Crudite

Selected seasonal vegetables cut into dipping size pieces and displayed in a basket with ranch dressing.

Stuffed Endive

Small endive leaves / cream cheese / pine nuts / crumbled blue cheese / sundried tomato gremolata.

OR

Caprese Pops

Sweet tomatoes / mozzarella cheese ball / fresh basil / Balsamic glaze.

Choice of Salad

House Salad

Baby field greens / dried cranberries / blue cheese crumbles / roasted walnuts / balsamic vinaigrette.

Strawberry Citrus Salad

Seasonal greens / arugula / sliced strawberries / roasted pecans / feta cheese / sweet citrus vinaigrette.

Caesar Salad

Crisp Romaine tossed in authentic Caesar dressing / homemade garlic croutons / fresh shaved Parmesan cheese.

Brussels Sprouts Salad

Fresh shaved Brussels sprouts / bacon / caramelized onions / almonds / Asiago / Dijon cider vinaigrette.

Roasted Beet Salad

Seasonal baby field greens / arugula / oven roasted red and golden beets / goat cheese / roasted pecans / balsamic vinaigrette.

Raspberry Salad

Summer field greens / oranges / raspberries / candied pecans / white balsamic vinaigrette.





Entrée Selections

Queen Cut Prime Rib

Roasted prime rib of beef served with au jus and fresh horseradish.

Petite Filet Mignon Medallion Stack

Two 3 ounce medallions / sautéed mushrooms & onions / red wine reduction.

Grilled Salmon Heirloom Tomato Relish

Baby Heirloom tomatoes / shaved sweet onion / fresh watercress / lemon vinaigrette / garlic aioli.



Sirloin and Salmon

Grilled sirloin steak marinated in a ginger soy sauce / a petite grilled salmon filet / mango salsa.

New York

Grilled New York steak topped with two prawns basted with our own garlic scampi butter.

Beef Tenderloin

Sliced beef tenderloin / balsamic glazed shallots.

(Add \$7.00 per person)

Filet Mignon

Grilled pepper crusted filet mignon / sautéed mushrooms & onions.

(Add \$7.00 per person)

Pistachio Crusted Sea Bass

Fresh oven roasted sea bass covered with a roasted pistachio crust / lemon butter sauce.

(Add \$10.00 per person)

Dinner Entrees Include a Choice of Two Sides

*Oven Roasted Vegetable Medley ~ Roasted Heirloom Carrots ~ Winter Root Vegetable Medley ~
Lemon Garlic Zucchini ~ Oven Roasted Broccoli ~ Summer Squash Medley ~ Asparagus ~ Risotto ~
Oven Roasted Red Potatoes ~ Garlic Mashed Potatoes ~ Penne with Marina ~ Pearl Pasta Rice Pilaf Blend*

\$89.00 per person



Optional Addition of 4 of the following passed hors d'oeuvres available for \$10.00 per person

Firecracker Chicken Skewers

Marinated chicken skewers basted with spicy garlic sauce.

Coconut Shrimp

Large shrimp dipped in beer batter / shredded coconut / Cajun marmalade.

Balsamic Fig & Goat Cheese Flatbread

Calimyrna Fig marinated in aged Balsamic vinegar / creamy savory goat cheese / fresh chives / Applewood smoked bacon / on flatbread.

Wild Mushrooms Purse

Portobello / cremini / shiitake/ oyster / button mushrooms / hint of brandy / buttery phyllo purse.

Mini Crab Cakes

Petite crab cake / hint of curry / spicy sweet dipping sauce.

Beef Sliders

Certified Angus petite ground beef patty / special sauce / cheese / pickles.

Grilled Cheese and Tomato Bisque

The ultimate grilled cheese wedge atop a shot glass of tomato bisque.

Spicy Ahi Tuna

Minced Ahi / cucumber/ green onions / avocado / crisp wonton chip / spicy sauce

Blackberry Brie Tart

Petite tart filled with warm brie topped with blackberry.

Traditional Macaroni and Cheese Cup

White Cheddar / Gruyere / Romano cheeses / sourdough crust.

Charcuterie Tray

Genoa salami, hot Capicola, Spanish Chorizo Prosciutto, Italian truffle cheese, herbed goat cheese, cave-aged blue cheese, almonds, marinated olives, grapes & dried fruit. Served with soft French bread & crackers.

*\$7.00 per person
(Minimum 50 srv.)*





Barbecue Menus

Stationed Hors d'oeuvres

Fresh Fruit Tray

Assorted seasonal fruits, melons and berries displayed and garnished with fresh mint.

Seasonal Vegetable Crudite

Selected seasonal vegetables cut into dipping size pieces and displayed in a basket with ranch dressing.

Southern Barbecue

Baby Back Bourbon Ribs or Pulled Pork

Tri Tip or Beef Brisket

Zesty Southern Chicken

\$64.00 Per Guest

Surf & Turf Barbecue

Filet Mignon

Salmon

Cilantro Lime Shrimp

\$88.00 Per Guest

All Barbecue Meals include the following side dishes:

Choice of 3 of the following:

Barbecued Baked Beans ~ Creamed Corn ~ Shucked Corn-Cob ~ Roasted Garlic Mashed Potatoes ~ Roasted Potatoes ~ Green Beans with Bacon ~ Mac & Cheese.

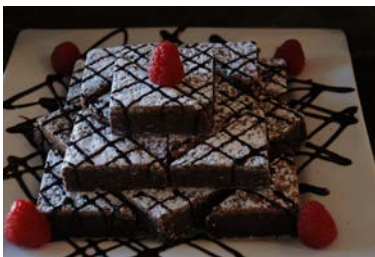
Choice of 2 Salads:

Baby Field Green Salad ~ Cole Slaw ~ Caesar Salad ~ Potato Salad

Choice of 2 Bread Options:

Hawaiian Sweet Rolls ~ Corn Muffin ~ Rolls ~ Biscuits with Butter and Jam

Assorted Cookies, Pecan Bars, Trail Mix and Brownie Bites or Berry Cobbler





Contemporary Mexican Cuisine

Stationed Hors d'oeuvres

Fresh Fruit Tray

Assorted seasonal fruits, melons and berries displayed and garnished with fresh mint.

Seasonal Vegetable Crudite

Selected seasonal vegetables cut into dipping size pieces and displayed in a basket with Chipotle or Avocado Cilantro dippers.

Chips & Salsa

Assorted crisp corn chips served with your choice of Salsa Rojo, Pico de Gallo, fresh melon salsa or fresh pineapple salsa.

Choice of Two Salads

Chayote Slaw

Julenned squash, jicama, bell peppers, onions in cilantro lime vinaigrette.

Tangerine Salad

Baby field greens / Cotija cheese / papaya / pepetas / mandarin oranges / tangerine vinaigrette.

Watermelon Salad

Melon balls / baby rocket leaves / feta cheese / tangerine vinaigrette / accents of black sea salt.

Mexican Caesar Salad

Crisp Romaine tossed in authentic Caesar dressing / tortilla strips / fresh shaved Parmesan cheese.

Choice of 2 Buffet Entrée Selections

Mole Amarillo de Pollo

Chicken breasts and thighs in traditional Oaxacan Mole sauce with an exquisite combination of sweet and spicy flavors and a soft note of anise and spices.

Enchiladas de Camaron Con Salsa de Pasilla Fresco & Crema

Shrimp enchiladas with Pasilla chile cream sauce

Carne al Barbon

Grilled Arrachera New York Steak

Spicy Pepita Crust Salmon

Pan seared salmon seasoned with Mexican spices & roasted pumpkin seeds.

Stuffed Poblano Chile Pepper

Poblano chile / Mexican squash / fresh corn / dried peaches / Oaxacan cheese / Umami Huitlacoche sauce.

Choice of 3 Sides

White Rice ~ Spanish Rice ~ Pickled Vegetables ~ Chayote Squash ~ Oven Roasted Vegetable Medley ~ Sweet Potatoes ~ Black Beans ~ Refried Beans

\$60.00 per person



Optional Addition of 3 of the following passed hors d'oeuvres available for \$6.00 per person

BBQ Chicken Quesadilla

Grilled chicken pieces served with our tangy house BBQ sauce, smoked Gouda, cilantro and red onion.

Chicken Taquitos

Served with salsa and sour cream.

Avocado Spring Rolls

Fresh avocado, onions, peppers and cilantro wrapped in a wonton wrapper and served with sweet chili sauce.



Smoked Brisket Picadillo Empanada

Sweet and savory mix of slowly smoked beef brisket, crushed tomatoes, chopped jalapenos, Monterey Jack cheese and accented with sweet golden raisins, wrapped in an arepa flour empanada pastry. Served with sour cream and fresh salsa.

Gazpacho Shooters

Summer Fruit Pick

Fresh watermelon, blackberry and feta accented with fresh mint.

Plantain Rumaki Skewer

A Caribbean twist of an old favorite, plantain wrapped with bacon.



Nacho Bar

Red, gold and blue tortilla chips served with variety of toppings: Ground beef, refried beans, nacho cheese, black olives, scallions, jalapenos, tomatoes, sour cream, green salsa, red salsa & fresh cilantro.

*\$7.00 per person
(Minimum 50 srv.)*

We only use only the freshest ingredients & locally sourced produce whenever possible.



BAR SERVICES

Call & Premium Bar Service Packages include a choice of 2 specialty cocktails.

You may create your own or select from the following options: Blackberry Smash Margarita ~ The Gentleman's Club ~ Basil Pomegranate Martini ~ Cool as Cucumber ~ Lavender Vodka Lemonade ~ Whiskey Smash ~ French 75 ~ Rosemary Gin Rickey ~ Arizona Mule ~ El Diablo

Bar Services Include the Following Accessories:

Glass Beverageware, Napkins, Bar Towels, Water Pitcher, Stir Straws, Pourers, Corkscrews, Can Opener, Ice, Ice Scoop, Portable Bar & Linens, Knife, Ice Tubs & Chest, Bartender Liability.

Call Bar Service: Four Hours of Unlimited Service

\$19.00 Per Person

Includes: Smirnoff Vodka, Gordon's Gin, Scorsby Scotch, Seagram's 7 Crown, Bacardi Rum, Jose Cuervo Gold Tequila, J&B Scotch, Christian Bros. Brandy.

Bottled Beer (Choice of 3 domestic): Bud Light, Bud, Coors Light, Coors, Miller Lite, MGD and Michelob Ultra. (Choice of 1 Imported / Micro Brew): Amstel Light, Corona, Sierra Nevada Pale Ale, Stone IPA, Lagunitas IPA, Blue Moon, Racer 5 IPA, Stella Artois and Pacifico.

Wine: BV Century Cellars Chardonnay and Cabernet Sauvignon, Coastal Vines Pinot Noir, Salmon Creek Pinot Grigio and Cedar Brook Sauvignon Blanc.

Vermouth, Grenadine, Roses Lime Juice, Triple Sec, Sweet & Sour, Mineral Water, Bottled Water, Grapefruit Juice, Orange Juice, Cranberry Juice, Ginger Ale, Coke, Diet Coke, 7-UP, Club Soda, Tonic, Limes, Lemons, Olives and Cherries.

Premium Bar Service: Four Hours of Unlimited Service

\$21.00 Per Person

Includes: Grey Goose Vodka, Tito's Vodka, Tanqueray Gin, Chivas Regal Scotch, Jameson Irish Whiskey, Crown Royal, Jack Daniels, Bacardi Rum, Malibu, Captain Morgan, Patron Silver, Rancho Alegre Reposado, Hennessy Cognac, Kahlua, Midori Apple, Peach Schnapps, Triple Sec, Amaretto.

Bottled Beer (Choice of 4 Imported / Micro Brew): Amstel Light, Corona, Sierra Nevada Pale Ale, Stone IPA, Lagunitas IPA, Blue Moon, Racer 5 IPA, Stella Artois and Pacifico. (Domestic): Bud Light, Bud, Coors Light, Coors, Miller Lite, MGD and Michelob Ultra.

Wine: Line 39 Chardonnay & Cabernet, Estrella Proprietor's Napa Reserve Chardonnay & Cabernet, Beringer Main & Vine Chardonnay & Cabernet, BV Coastal Estate Chardonnay & Cabernet, Cedar Brook Sauvignon Blanc and Salmon Creek Pinot Grigio.

Vermouth, Grenadine, Roses Lime Juice, Triple Sec, Sweet & Sour, Mineral Water, Bottled Water, Grapefruit Juice, Orange Juice, Cranberry Juice, Ginger Ale, Coke, Diet Coke, 7-UP, Club Soda, Tonic, Limes, Lemons, Olives and Cherries.

Soft Bar Service: Four Hours of Unlimited Service

\$17.00 Per Person

Bottled Beer (Choice of 2 domestic): Bud Light, Bud, Coors Light, Coors, Miller Lite, MGD and Michelob Ultra. (Choice of 1 Imported / Micro Brew): Amstel Light, Corona, Sierra Nevada Pale Ale, Stone IPA, Lagunitas IPA, Blue Moon, Racer 5 IPA, Stella Artois and Pacifico.

Wine: BV Century Cellars Chardonnay and Cabernet Sauvignon, Coastal Vines Pinot Noir and Salmon Creek Pinot Grigio.

Coke, Diet Coke, 7-UP, Mineral Water, Bottled Water, Limes & Cherries.

Non-Alcoholic Bar Service: Four Hours of Unlimited Service

\$10.00 per Person

Includes: Lemonade, Iced Tea, Coke, Diet Coke, 7-UP, Mineral Water, Bottled Water and Limes.

Bar service period can be extended for an additional charge.



*Prices based on a minimum of 80 guests
20% service fee & sales tax not included in package pricing*

*Iced Sparkletts Water is Available with Dinner Service By Request
Bread Basket Array with Butter Balls \$1.50 per person*

*Labor services include serving staff, beverage attendant, chefs, bus staff & kitchen assistants. Our service staff will set your personalized stemware, cake server & candles.
(up to 8 hours of labor time included)*

*Please call our office to speak with one of our event planners and customize your own package
or to schedule a tasting 626.793.4420.*

*For additional menu items and photos please visit us on
our web site at www.cynthiabrookscatering.com
or Facebook at Cynthia Brooks Distinctive Catering*

We Are All Inclusive & Love You All

