

EL CABALLERO TACO BAR

\$30 Per Person

~Tortilla Chips, Salsa, Pico de Gallo, Guacamole

~Seasoned Beans

~Grilled Carne Asada, pineapple pork carnitas, marinated chicken

~Mexican Rice

~Warm corn and flour tortillas

THE RANCHER

\$32 Per Person

~ Classic Caesar salad

~100% Angus Beef hamburgers with all the condiments

~1/4 pound homemade Italian sausages served with caramelized onions and peppers on the side

~Honey BBQ coleslaw

~New potato salad

~Watermelon Wedges

COWBOY COUNTRY BBQ

\$36 Per Person

~BBQ Santa Maria tri-tip

~Hickory ¼ chicken with coffee molasses BBQ sauce

~Seasoned pinto beans

~Classic potato salad

~Grilled and buttered corn on the cob

~Chopped salad with white cheddar dressing

~Country rolls & honey butter

ALL AMERICAN BBQ

\$48 Per Person

- ~Wedge salad with blue cheese, bacon & GV Farms hard-boiled eggs
- ~BBQ ¼ Chicken with cider molasses BBQ sauce
- ~Angus beef hamburgers
- ~Assorted grilled sausages or hot links with all the fixings
- ~Grown-up mac and cheese with bacon, caramelized onions and smoked cheddar
- ~Corn on the cobb with butter
- ~Spicy BBQ pinto beans
- ~Fresh baked rolls

THE HOMESTEAD

\$52 Per Person

- ~Mesquite grilled ¼ chicken with our fire charred tomato chipotle salsa
- ~Mesquite smoked tri-tip with our honey apple cider BBQ sauce
- ~Smokey cinnamon brown sugar baked beans
- ~Grilled salmon with citrus tarragon brown butter
- ~Sautéed field mushrooms with a touch of chili
- ~Fresh steak rolls
- ~Classic Caesar salad
- ~Cabbage slaw with local apples and celery

APPETIZERS

- ~ Smoked cheddar cheese dip with homemade tortilla chips and fresh Pico de Gallo salsa \$9
- ~Tortilla chips salsa & guacamole \$7
- ~3-alarm buffalo chicken wings with Maytag blue cheese dip \$11
- ~Farm vegetable crudité platter with choice of dips \$9
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- ~Smokey deviled GV Farm Eggs \$5
- ~House-cured charcutier platter \$19
- ~Smoked Bacon and cheese risotto fritters \$9

HOT SIDE DISHES

- ~Fresh buttered corn on the cob (seasonal) \$4
- ~Cinnamon molasses baked beans \$5
- ~Grilled Squash & Peppers with Oregon, garlic & lime \$8
- ~Yukon gold mashed potatoes \$7
- ~Grown up mac and cheese with bacon and smoked cheddar \$13

PROTEIN ADD -ONS

- ~Salmon – Market Price
- ~Smoked Tri Tip \$11
- ~Italian Sausage or Hot Links \$8
- ~Garden burgers \$8

DESSERTS

- ~Double fudge brownies \$4
- ~Lemon Bars \$4
- ~Pecan Bars \$5
- ~Key Lime Bars \$5
- ~Fresh Baked Apple Cobbler \$7
- ~Seasonal Fresh Fruit Skewers \$6
- ~Premium Ice Cream Bars, Fruit juice bars \$7
- ~Cheesecake Bars \$10
- ~Chocolate Tortes \$10
- ~Assorted Cookies \$3

REFRESHMENTS & SUMMER QUENCHES

- ~Ice cream sundaes (50 person minimum) \$9.50
- ~Root beer floats \$6
- ~Fresh fruit assortment-seasonal selection of berries, melon, apples & oranges. Add tropical fruit \$10
- Lemonade, iced tea & water (In Beverage Containers)
- ~Assorted sodas and waters \$6

