



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

An 8% Surcharge/ Admin Fee & 7.75% sales tax will be added to every Food & Beverage Minimum.



CONFERENCE CENTER



HERB & RANCH
— MODERN RANGE —



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

An 8% Surcharge / Admin 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 SANDO

Cheddar Cheese, Egg, Spinach, Garlic Spread

VEGGIE HASH

Potatoes, Mixed Vegetables, Sauce Verde

OPTION 2 - \$20 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

AVOCADO TOAST

Pepitas, Feta, Cherry Tomatoes, Fine Herbs

COFFEE + TEA \$5

JUICE \$4

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



H&R

BREAKFAST

OPTION 3 - \$22 PER GUEST

MINIMUM OF 14 GUESTS

TRADITIONAL BREAKFAST

Scrambled Eggs, Bacon, Crispy Potatoes

UPGRADE YOUR SCRAMBLE - select one

Priced Per Guest

- Kale & Onion \$2
- Tomato & Feta \$2
- Short Rib & Jalepeño..... \$4

ADD-ON SELECTIONS

FRESH FRUIT PLATTER..... SMALL: \$55
LARGE: \$77

DOZEN ASSORTED PASTRIES\$36

DOZEN HOUSEMADE BAGELS\$45
Served with Cream Cheese

UPGRADE YOUR BAGEL

- Additional 10 bagels* \$20
- Chive Cream Cheese* \$10
- Everything Cream Cheese* \$10
- Seasonal Jam* \$10

COFFEE + TEA \$5

JUICE \$4

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



H&R

BREAKFAST:

A LA CARTE SELECTIONS

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

AVOCADO TOAST.....\$10
Pepitas, Feta, Cherry Tomatoes, 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

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

*Please Inquire About Vegan & Vegetarian Options



H&R

LUNCH GRAINS & GREENS

OPTION 1 - \$19 PER GUEST

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

CHOOSE 2, ADDITIONAL FOR +3 PER GUEST

BEET AROUND THE BUSH

Roasted Beets, Cherry Tomato, Pistachio Vinaigrette, Candied Pistachio

FALL INTO WINTER

Butternut Squash, Brussels Sprouts, Fennel, Radicchio, Dates, Sesame Cashew Clusters, Agrodolce

MISO GLAZED CHICKEN

Cabbage, Shredded Carrots, Snap Peas, Edamame, Orange Segments, Wonton Strips, Miso Sesame Dressing

ROASTED CHICKEN CURRY

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

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



H&R

LUNCH SANDWICHES

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, Cheddar Cheese, Sauteed Greens, Garlic Spread

CHIPOTLE CHICKEN SALAD

Ciabatta, Egg, Red Onion, Chipotle Aioli

CAPRESE SANDWICH

Fresh Mozzarella, Basil, Balsamic Glazed Tomatoes, Basil Aioli

PRAWN ROLL

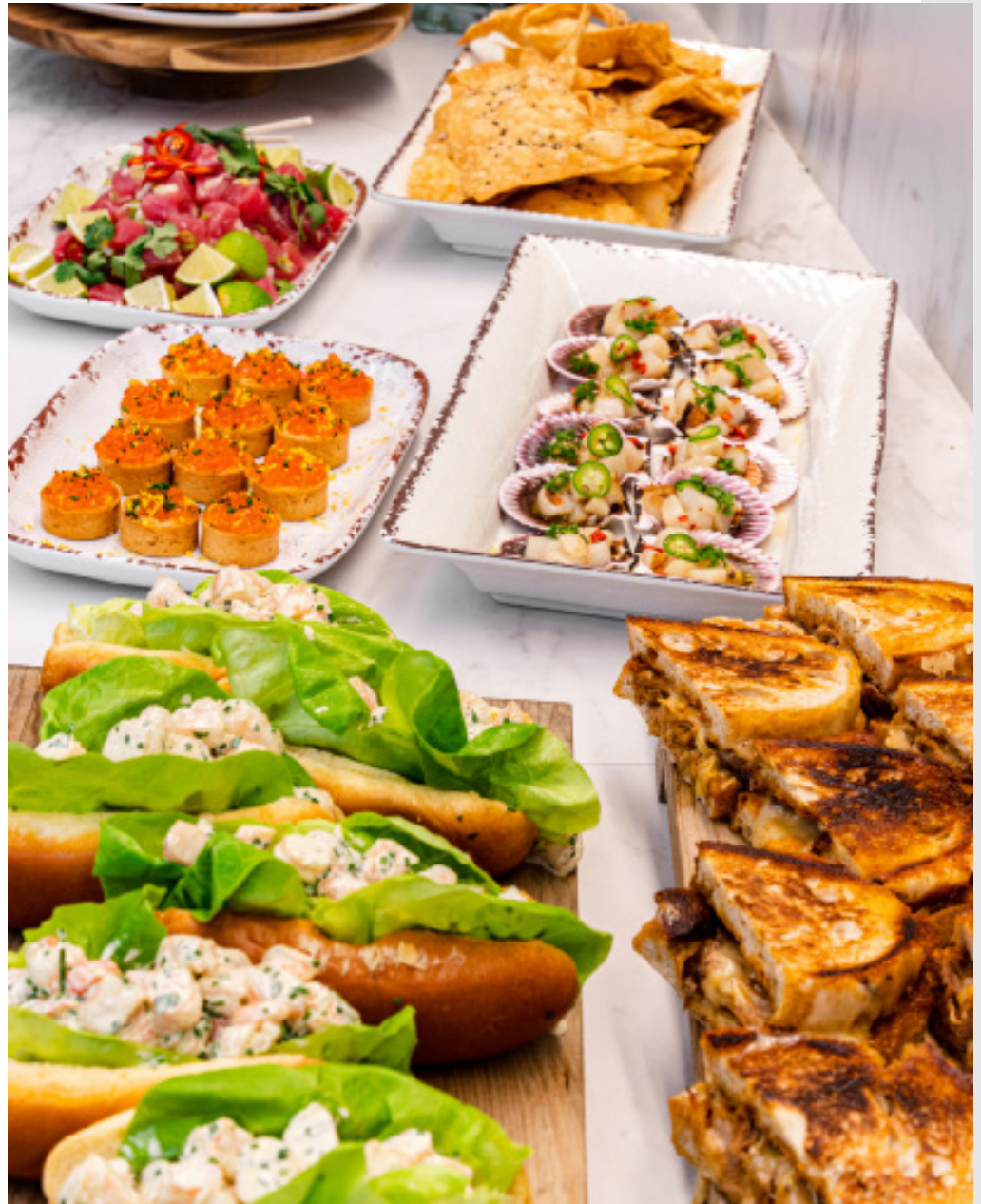
Tarragon, Lemon, Mayonnaise

ADD-ON SELECTIONS

AVAILABLE WITH ALL LUNCH OPTIONS

FRESH FRUIT PLATTER.....SMALL: \$55
LARGE:\$77

DOZEN ASSORTED COOKIES\$30



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H&R

LUNCH WRAPS

OPTION 3 - \$20 PER GUEST

MINIMUM OF 14 GUESTS - served with mixed greens

CHOOSE 2, ADDITIONAL FOR +3 PER GUEST

TURKEY WRAP

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

FARMHOUSE WRAP

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

CAESAR WRAP

Baby Kale, Parmesan, Herb Croutons, Caesar Dressing

TOFU WRAP

Sweet Chili Marinated Tofu, Cabbage, Shredded Carrots, Snap Peas, Edamame, Sesame Miso Vinaigrette

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



LUNCH FARMHOUSE

OPTION 4 - \$30 PER GUEST

MINIMUM OF 14 GUESTS - your choice of two proteins and two sides

ADDITIONAL SIDE +3 PER GUEST

ADDITIONAL PROTEIN +5 PER GUEST

SEARED SALMON

Citrus Tzatziki

CITRUS & SEA SALT ROASTED TURKEY BREAST

SOY GINGER GLAZED TOFU

Chili Crisp

GRILLED SKIRT STEAK

SIDES

CHARRED BROCCOLI

Smoked Almond and Parmesan Pesto

FRIED BRUSSEL SPROUTS

Agrodolce

ROASTED CAULIFLOWER

Sauce Verte

BROWN RICE & QUINOA MIX

SALT ROASTED SMASHED POTATOES

Brown Butter and Herbs

FARM GREENS

Lemon Vinaigrette

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



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





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

EASY BITES

NACHO BAR

OPTION 1 - \$18 PER GUEST

MINIMUM OF 14 GUESTS - ADD PROTIEN FOR +3 PER GUEST

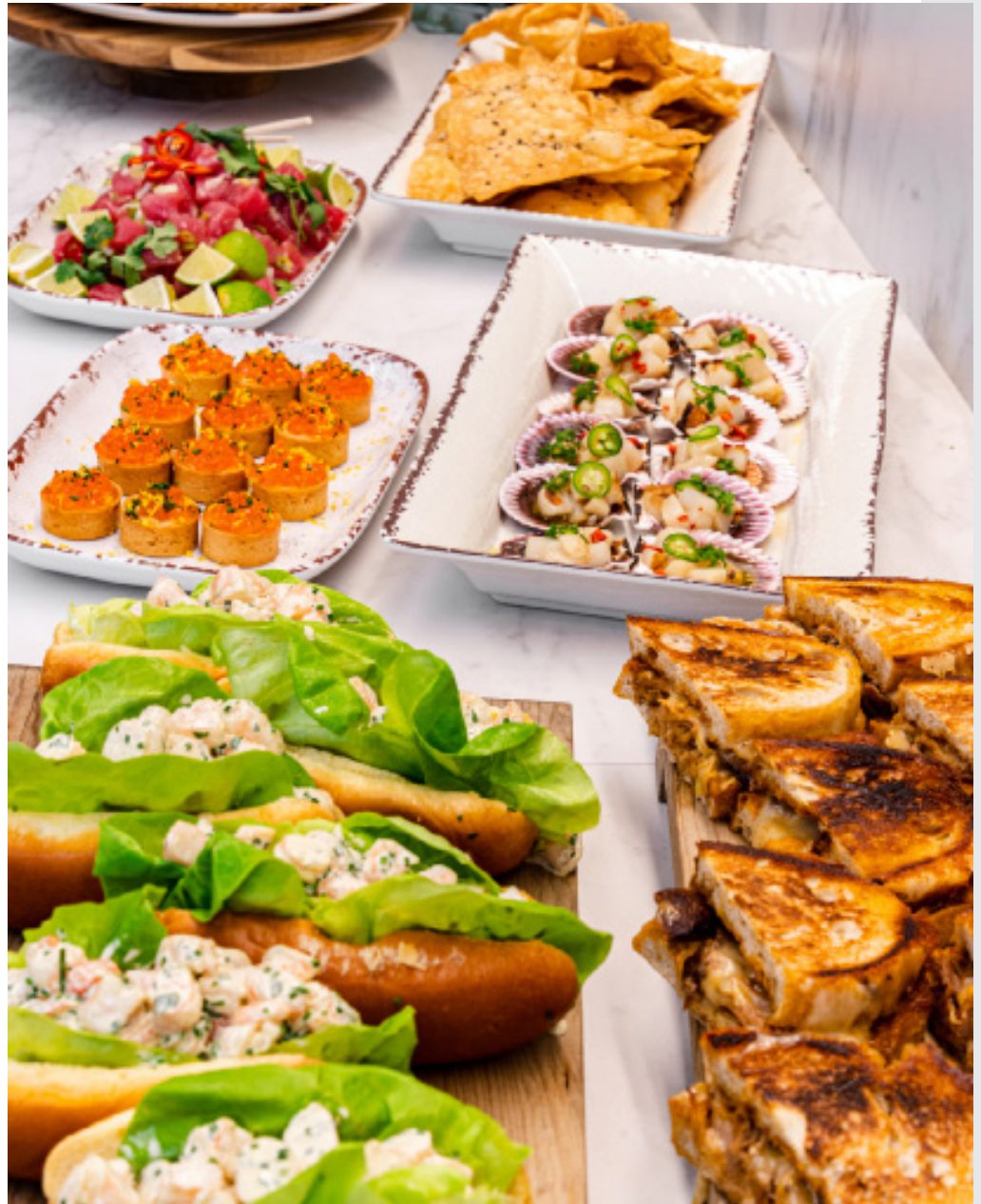
CILANTRO & ONIONS
LIME CREMA
PICO DE GALLO
AVOCADO MASH
JALAPENO
COTIJA CHEESE
BLACK BEANS

SLIDER BAR

OPTION 2 - \$18 PER GUEST

MINIMUM OF 14 GUESTS - CHOOSE 2, ADDITIONAL FOR +4 PER GUEST

PULLED PORK SLIDER *tbd*
SHORTRIB SLIDER *tbd*
GRILLED CHICKEN SLIDER *tbd*
MARINATED TOFU *tbd*



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BAR BITES

OPTION 3

MINIMUM OF 14 GUESTS

Choose 2 for \$18 per person, 3 for \$23 or 5 for \$28

FRIES

FLATBREADS (TBD ON WHAT KIND)

TAQUITOS

POTATO SKINS

CHICKEN TENDERS

CHIPS & SALSA

ELOTE

ADD-ON SELECTIONS

AVAILABLE WITH ALL EASY BITE OPTIONS

MEDITERRANEAN PLATTER.....SMALL: \$55

LARGE:\$77

FRESH FRUIT PLATTER.....SMALL: \$55

LARGE:\$77



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 8% Surcharge / Admin Fee 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 an 8% Surcharge / Admin Fee and 7.75% sales tax.

CONTACT US

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