

Carmel Mountain Ranch Country Club

Platted & Buffet Dinner Menu

All prices are per person and are subject to change without notice.

All Prices are subject to a service charge of 20% and the current sales tax of 8.75%
Fifteen Guest Minimum for Buffet Service. Please contact our catering manager for personalized dinner options

Plated Dinner

Please Offer Your Guests a Choice of Two Entrées and One Dessert Only

Entrées Include Your Choice of Our House Salad or Caesar Salad, Mashed Potatoes, Roasted Red Potatoes or Rice Pilaf, Chef's Selection of Fresh Seasonal Vegetables, Warm Rolls & Butter, Freshly Brewed Coffee, Assorted Hot Herbal Tea, Water, & Dessert

Grilled Free Range Chicken With Fire Roasted Corn & Sweet Pepper Sauce

Pan Roasted Atlantic Salmon With Caramelized Onion Cream Sauce

Grilled Marinated Pork Tenderloin With Oven Dried Tomatoes & Balsamic Herb Jus

Pan Roasted Alaskan Halibut with Chardonnay Citrus Butter
(Seasonal Selection & Pricing; Please Inquire as to Availability)

Grilled Beef London Broil With Merlot Mushroom Sauce

Grilled Beef Tenderloin Steak With Sautéed Morel Mushrooms & Wine Merchant Sauce

Pan Roasted Chilean Sea Bass Meuniere With Lemon Parsley Butter
(Seasonal Selection & Pricing; Please Inquire as to Availability)

Vegetarian Plated meals:

Cheese Ravioli with Pesto Sauce

Mushroom Ravioli

Vegetable Crute (Grilled Vegetables in a puff pastry)

Dinner Buffet Menu

Per Person

Water, Assorted Herbal Hot Tea, & Freshly Brewed Coffee
Assorted Dessert Bars or Choice of Available Desserts

With Choice of Four:

CA Field Greens with Pear Tomatoes, Hot House Cucumbers, w/ Ranch or Raspberry Balsamic Dressings.
Baby Green Salad with Wonton Croutons & Sesame Ginger Vinaigrette
Rotini Pasta & Vegetable Salad with Italian Vinaigrette.
Choice of Starch: Mashed Potatoes, Roasted Red Potatoes, Rice Pilaf, or Steamed Rice.
Sliced Seasonal Fruits & Berries.
Kimchi (Pickled Cabbage)

With Choice Of Two:

Sautéed Breast of Chicken Champagne with Wild Mushrooms & Artichokes
Grilled Atlantic Salmon with Roasted Leek Cream Sauce
Roasted Loin of Pork with Honey Mustard Demi Glaze
Grilled Beef London Broil with Merlot Mushroom Sauce
Sautéed Breast of Chicken with Roasted Garlic, Lemon & Rosemary
Grilled Mahi Mahi with Caramelized Mango Citrus Butter
Baked Honey Glazed Ham with Pineapple Raisin Compote
Korean Short Ribs, Marinated with an array of Spices (Gal-bi)
Chicken Katsu. (Japanese bread crumbs) crusted fried chicken breasts w/ a sweet Tonkatsu dipping sauce
Teriyaki Beef Stir Fry
Sweet & Sour Chicken with Pineapple

Dessert Selections

White Chocolate Macadamia Divine
Carmel Apple Pie
Mountain Berry Cream Flan
Chocolate Decadence
New York Cheese Cake
Lemon Mist Cake
Lemon Berry Marscarpone Cake
Chocolate Mini Bundt Cake

Themed Buffet Dinners

A Taste of Sicily

Caesar Salad with Herb Croutons & Parmesan Cheese
Fresh Fruit Salad
Penne, Fettuccini & Tomato Basil Linguini
Marinara, Alfredo & Pesto Sauces
Meat & Cheese Lasagna or Cheese Manicotti
Italian Style Meatballs
Garlic Bread
Assorted Dessert Bars or Choice of Available Dessert
Water, Assorted Herbal Hot Tea, & Freshly Brewed Coffee
Per Person

La Fiesta Mexicano

Mexican Style Caesar Salad with Chipotle Dressing & Tortilla Croutons
Fresh Fruit Salad
Chicken Fajitas & Cheese Enchiladas
Warm Flour Tortillas
Salsa, Guacamole & Sour Cream
Spanish Rice & Refried Beans
Cinnamon Churros Choice of Available Desserts
Water, Assorted Herbal Hot Tea, & Freshly Brewed Coffee
Per Person

The Carmel Mountain Deli

Potato, Rotini Pasta, & Fresh Fruit Salads
Sliced Turkey Breast, Honey Cured Ham & Roast Beef
Sliced Cheddar, Monterey Jack & Swiss Cheese
Lettuce, Tomatoes, Onions & Pickle Spears
Appropriate Condiments
Assorted Rolls & Breads
Freshly Baked Cookies
Water, Assorted Herbal Hot Tea, & Freshly Brewed Coffee
Per Person