



## 2024 Wedding Catering Packages



Doug Biggs (805) 850-0194  
doug@djscatering.com  
2784 Johnson Dr.  
Ventura, CA 93003

All menus, packages and prices are subject to change prior to booking of all contracts

### Catering Menus & Packages

The following menus and catering packages are designed to assist our Bride & Groom in the planning of their special day at Gerry Ranch

Garden Buffet

Ranch Barbecue Buffet

Ranch Gourmet Buffet

Vineyard Plated Service

All Catering Packages Include the Following:

#### Tasting

Personalized tastings for two are included with all catering packages.

#### Service

Our professional catering team will set-up the reception areas, buffets, and dining tables, cut & serve cake and provide all breakdown and all clean up.

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## *Beverage Services*

Included with All Bar Packages

### Pre-Ceremony Beverage

Iced Water & Lemonade Display

### Water on Dining Tables

Carafes of Iced Water with Lemon on Each Dining Table

### Soft Drinks at Bar

Soft Drinks, Iced Water and Lemonade

### Premium Coffee & Tea Station

Coffee, Decaffeinated Coffee  
and Hot Tea Bar

with Sweeteners, Cream, and Flavored Syrups  
plus our Signature Raspberry Tea Cookies

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# Beverage & Bar Service

We have designed a variety of bar packages to suit your needs and preferences. Packages include 4.5 hours of unlimited service; bar opens after the ceremony and closes 30 minutes before end of reception.

## Hosted Beer, Wine, & Champagne Bar

**\$12.50 per guest**

Selection of Three Domestic and/or Imported Bottled Beer, House Selections  
Chardonnay, Cabernet Sauvignon, and White Zinfandel Wines  
Champagne for the Bar and for Your Traditional Toast

## Hosted Signature Cocktails with Beer, Wine & Champagne Bar

**\$15.50 per guest**

Includes Two Standard Signature Cocktails  
(Premium Signature Cocktails are Available for an Additional Charge)  
Selection of Three Domestic and/or Imported Bottled Beer, House Selections  
Chardonnay, Cabernet Sauvignon, and White Zinfandel Wines  
Champagne for the Bar and for Your Traditional Toast

## Hosted Full Bar

**\$17.50 per guest**

Includes a Wide Selection of Spirits and Cocktails  
Selection of Three Domestic and/or Imported Bottled Beer, House Selections  
Chardonnay, Cabernet Sauvignon, and White Zinfandel Wines  
Champagne for the Bar and for Your Traditional Toast

**Current sales tax and 20% service charge is additional**

No one under the age of 21 will be served alcoholic beverages. I.D. will be required.

\*No "shots" of alcohol may be served at the bar

# Garden Buffet

**\$76 per person**

## Displayed Hors D'oeuvres

**Domestic and Imported Cheese Display  
with Crackers**

Including Baked French Brie, Red Grapes,  
Caramelized Pecans, & Golden Raisins

**Fresh Fruit & Berry Display**

## Buffet Dinner

### Salad

**Your choice of one**

#### **Classic Caesar Salad**

Crisp Romaine Lettuce Tossed with  
House-made Garlic Parmesan Croutons  
and Topped with Shaved Parmesan

#### **Tossed Garden Salad**

Crisp Romaine Lettuce with Ripe Roma  
Tomato, Cucumber, Red Cabbage, and  
Black Olive with Ranch and Vinaigrette  
Dressings Served on the Side

#### **Santa Barbara Baby Lettuce Salad**

Mix of Select Baby Lettuces Lightly Tossed  
with Aged Balsamic Vinaigrette Dressing  
and Topped with Shaved Gorgonzola and  
Caramelized Walnuts

### Entree

**Your choice of one**

#### **Grilled Mediterranean Chicken Breast**

Topped with Bruschetta of Plum Tomato,  
Fresh Basil, and Chopped Black Olives

#### **Chicken Provencal**

Artichoke Hearts, Fresh Tomato and Herbs  
in a Delicate Champagne Cream Sauce

#### **Chicken Piccata**

In a Delicate Lemon Caper Sauce

#### **Chicken Marsala**

Boneless Breast with Fresh Mushrooms  
in a Creamy Marsala Wine Sauce

## Pasta Side

**Your choice of one**

#### **Penne Mozzarella Pasta**

Penne Pasta with French Tomato and Basil  
in a Light Tomato-cream Pink Sauce

#### **Cheese Tortellini Carbonara**

With Grilled Bacon, Chopped Ham and  
Fresh Herbs in a Pinot Grigio Cream Sauce

#### **Spaghetti with Meatballs**

With Marinara Sauce

#### **Pollo la Vera**

Marinated Chicken, Sundried Tomatoes,  
Herbs, garlic and Olive Oil with Bowtie  
Pasta

#### **Pasta Puttanesca**

Penne Pasta in a Rustic Tomato-  
Caper Sauce (Vegan)

#### **Pasta Porcini**

Fusili Pasta with Wild Mushrooms in a  
Rich Porcini White Cream Sauce

#### **Tagliatelle Bolognese**

Ribbons of Pasta Tossed with Seasoned  
Beef in Herb Tomato Sauce

## Vegetable Medley Side

**Your choice of one**

#### **Grilled and Roasted Vegetables**

Grilled Asparagus, Zucchini, and Plum  
Roasted Brussels Sprouts

#### **Green Beans, Cauliflower, Carrots, and Zucchini**

Freshly steamed and lightly seasoned with  
salt, freshly ground black pepper, and  
butter

#### **Selection of Hearth Baked French, Pretzel, Multigrain and Whole Wheat Rolls**

With butter

# Ranch Barbecue Buffet

**\$82 per person**

## Tray Passed Hors D'oeuvres

**Your choice of three**

### **Beef Bok Choy on Wanton Crisp**

Julienne Strips of Marinated Beef and Asian Vegetables on Crisp Wonton Toast

### **Quesadilla Triangles**

with Grilled Chicken and Pico de Gallo

### **Sweet Corn, Black Bean, and Guacamole Tostaditas**

**Buffalo Mozzarella Caprese Skewers**  
Heirloom Tomatoes, Fresh Mozzarella,  
Fresh Basil Chiffonade and Aged Balsamic

### **Stuffed Mushrooms Florentine**

with Baby Spinach and Italian Cheeses

### **Bruschetta**

with Tomato, Basil, and Black Olive

### **Sea Scallops Wrapped with Bacon**

### **Grilled Shrimp Skewers**

with lemon Butter Sauce

### **Ahi Tuna Poke on a Wonton Crisp**

## Buffet Dinner

### Salad

**Your choice of one**

### **Santa Barbara Baby Lettuce Salad**

With Caramelized Walnuts, Chopped Tomato, and Shaved Gorgonzola Lightly Tossed with Aged Balsamic Vinaigrette

### **Rustica Salad**

Select Field Greens with Sliced Fuji Apples, Smoked Gouda, and Cranberry Raisins with Apple Cider Vinaigrette

### Entrees

**Your choice of two**

### **Wood Fired Prime Angus Tri Tip**

Served sliced au Jus with Creamed Horseradish and our Signature BBQ Sauce

**Tequila Lime Chicken Breast**  
in a Creamy Lime Citrus Tequila Sauce

### **Mango Chicken Breast**

Topped with Fresh Mango Salsa

### **Barbecue Chicken Breast**

Boneless Breast in our Signature Sauce

### **Pork Baby Back Ribs**

Perfectly Grilled to be Fork Tender

### **Grilled Tilapia**

with Lemon Butter Sauce

## Side Dishes

**Your choice of two**

### **Roasted Red Bud Potatoes**

Oven Roasted with Fresh Rosemary, Garlic, Caramelized Onion, and Butter

### **Garlic Mashed Potatoes**

With Roasted Shallots

### **Grilled and Roasted Vegetables**

Grilled Asparagus, Zucchini, and Plum Tomatoes with Pan Roasted Brussels Sprouts

### **Three Cheese Macaroni**

With Sharp Cheddar Swiss, and Parmesan Cheeses

### **Penne Mozzarella Pasta**

Penne Pasta with Fresh Tomato and Basil in a Light Tomato-cream Pink Sauce

### **Three Bean Salad**

Green Beans, Kidney Beans and Garbanzo Beans with Red Onion with Aged Balsamic

## Bread

**Your choice of one**

### **Selection of Hearth Baked Rolls**

with Butter

or

### **Parmesan Garlic Rolls**

# Ranch Gourmet Buffet

**\$82 per person**

## **Tray Passed Hors D'oeuvres**

**Your choice of three**

### **Beef Bok Choy on Wonton Crisp**

Julienne Strips of Marinated Beef and Asian Vegetables on Crisp Wonton Toast

### **Quesadilla Triangles**

with Grilled Chicken and Pico de Gallo

### **Sweet Corn, Black Bean, and Guacamole Tostaditas**

**Buffalo Mozzarella Caprese Skewers**  
Heirloom Tomatoes, Fresh Mozzarella,  
Fresh Basil Chiffonade and Aged Balsamic

### **Stuffed Mushrooms Florentine**

with Baby Spinach and Italian Cheeses

### **Bruschetta**

with Tomato, Basil, and Black Olive

### **Sea Scallops Wrapped with Bacon**

### **Grilled Shrimp Skewers**

with lemon Butter Sauce

### **Ahi Tuna Poke on a Wonton Crisp**

## **Buffet Dinner**

### **Salad**

**Your choice of one**

### **Santa Barbara Baby Lettuce Salad**

With Caramelized Walnuts, Chopped Tomato, and Shaved Gorgonzola Lightly Tossed with Aged Balsamic Vinaigrette

### **Classic Caesar Salad**

Crisp Romaine with House Made Garlic Croutons and Shaved Parmesan

### **Entrees**

**Your choice of two**

### **Roasted Top Sirloin Baron of Beef**

Carved at the Buffet with Creamed and Hot Horseradish and au Jus

**Grilled Mediterranean Chicken Breast**  
Topped with Bruschetta of Plum Tomato,  
Fresh Basil, and Chopped Black Olives

### **Chicken Provencal**

Artichoke Hearts, Fresh Tomato and Herbs  
in a Delicate Champagne Cream Sauce

### **Chicken Piccata**

In a Delicate Lemon Caper Sauce

### **Wild Mushroom**

Boneless Breast with Sauteed Wild  
in a Porcini Béchamel Sauce

## **Side Dishes**

**Your choice of two**

### **Roasted Red Bud Potatoes**

Oven Roasted with Fresh Rosemary,  
Garlic, Caramelized Onion, and Butter

### **Garlic Mashed Potatoes**

With Roasted Shallots

### **Grilled and Roasted Vegetables**

Grilled Asparagus, Zucchini, and Plum  
Tomatoes with Pan Roasted Brussels  
Sprouts

### **Green Beans, Cauliflower, Carrots, and Zucchini**

Freshly steamed and lightly seasoned with  
salt, freshly ground black pepper, and  
butter

### **Penne Mozzarella Pasta**

Penne Pasta with Fresh Tomato and Basil  
in a Light Tomato-cream Pink Sauce

### **Pasta Puttanesca**

Penne Pasta in a Rustic Tomato &  
Caper Sauce (Vegan)

## **Bread**

**Selection of Hearth Baked French,  
Pretzel, Multigrain & Whole Wheat Rolls**  
with Butter

# Vineyard Plated Service

**\$103 per person**

## Tray Passed Hors D'oeuvres

Your choice of three

### **Beef Bok Choy on Wanton Crisp**

Julienne Strips of Marinated Beef and Asian Vegetables on Crisp Wonton Toast

### **Quesadilla Triangles**

with Grilled Chicken and Pico de Gallo

### **Sweet Corn, Black Bean, and Guacamole Tostaditas**

### **Buffalo Mozzarella Caprese Skewers**

Heirloom Tomatoes, Fresh Mozzarella, Fresh Basil Chiffonade and Aged Balsamic

### **Stuffed Mushrooms Florentine**

with Baby Spinach and Italian Cheeses

### **Bruschetta**

with Tomato, Basil, and Black Olive

### **Sea Scallops Wrapped with Bacon**

### **Grilled Shrimp Skewers**

with lemon Butter Sauce

### **Ahi Tuna Poke on a Wonton Crisp**

## Plated Dinner

### First Course-Plated Salad

Your choice of one

#### **Classic Caesar Salad**

Crisp Romaine Lettuce Tossed with House-made Garlic Parmesan Croutons and Topped with Shaved Parmesan

#### **Santa Barbara Baby Lettuce Salad**

Mix of Select Baby Lettuces Lightly Tossed with Aged Balsamic Vinaigrette Dressing and Topped with Shaved Gorgonzola and Caramelized Walnuts

#### **Pacifica Salad**

Baby Greens with Sliced Fresh Strawberries, Blueberries, Caramelized Pecans, & Crumbled Feta Cheese with Strawberry Vinaigrette

## Second Course-Entree

Your choice of three

(two meat & one vegetarian)

One Entrée Per Guest

### **Grilled Aged Filet Mignon**

Au Jus with Wild Mushrooms

### **Chicken Provencal**

Artichoke hearts, Fresh Tomato & Herbs in a Delicate Champagne Cream Sauce

### **Chicken Picatta**

In a Delicate Lemon Caper Sauce

### **Grilled Pacific Salmon**

With Champagne Butter Sauce or Topped with Fresh Mango Salsa

### **Penne Mozzarella Pasta**

Penne Pasta with Fresh Tomato & Basil in a Light Tomato-cream Pink Sauce

### **Pasta Puttanesca**

Penne Pasta in a Rustic Tomato & Caper Sauce (Vegan)

## Side Selections

Your choice of two

### **Roasted Red Bud Potatoes**

Oven Roasted with Fresh Rosemary, Garlic, Caramelized Onion & Butter

### **Garlic Mashed Potatoes**

With Roasted Shallots

### **Grilled & Roasted Vegetables**

Grilled Asparagus, Zucchini, & Plum Tomatoes with Pan Roasted Brussels Sprouts

### **Green Beans, Cauliflower, Carrots & Zucchini**

Freshly steamed & lightly seasoned with salt, freshly ground black pepper & butter

**Bread Basket on Dining Table Selection of  
Hearth Baked French, Pretzel, Multigrain &  
Whole Wheat Rolls with Butter**

# Optional Late Night Snack

**Add \$9.50 per guest**

## Choose Two

Applewood Bacon and Cheddar Slider with Crispy Fried Onions on a Brioche Bun

Mushroom and Swiss Slider with Herbed Mayonnaise on a Brioche Bun

Grilled Cheese Triangle with Aged Cheddar and a Tomato Soup Shot

Carne Asada Street Taco with Pico de Gallo, Avocado, and Queso Fresco

Grilled Chicken Street Taco with Pico de Gallo, Avocado, and Queso Fresco

Grilled Chicken Quesadilla Triangle with Salsa Picante

Kalua Pork Slider with Asian Slaw and Crispy Fried Onions

Southern Pulled Pork Slider with Creamy Cole Slaw and Crispy Fried Onions

Wood Fired Tri Tip Slider on Soft Garlic Butter French Roll

Mini Chicago Dog- Sliced Dill Pickle, Chopped Tomato and Onion, Yellow Mustard, & Relish

Mini NY Dog- Sauerkraut, Grilled Onion, and Spicy Brown Mustard

Mini California Dog- Grilled Bacon, Chopped Tomato, and Guacamole

Three Cheese Macaroni Topped with Apple Wood Smoked Bacon Crumbles

Flatbread Pizza your choice of Margherita, Pepperoni or Wild Mushroom

Sweet Potato Fries with Parmesan

Classic Idaho Potato Fries with Ketchup

Warm Chocolate Chip Cookie with Cold Milk Shooter



# Optional Dessert Stations

## Churro Bar

Traditional Scratch-made Churros with  
Cinnamon Sugar

Served with

Molten Milk Chocolate and Warm  
Caramel, Hand-whipped Sweetened  
Cream,

Strawberry Jam, and Candy Sprinkles

**\$6.50 per person**

Add: McConnell's Vanilla Bean Ice Cream

\$2.50 per person

## Shortcake Bar

Build your Own

with Local Strawberries and Sweet

Blueberries

Served with

Sliced All-Butter Pound Cake, Hand-  
whipped Sweetened Cream,  
and Chocolate Sauce

**\$5.50 per person**

## Warm Cobbler Bar

Mason Jar Filled with Guest's Choice of  
Apple Cobbler or Peach Cobbler

Served with McConnell's Vanilla Bean Ice  
Cream

**\$5.50 per person**

## Pie Station

Your Choice of Four Pie Varieties

Apple, Blueberry, Peach, Cherry,  
Pumpkin, and Pecan

Served with

Hand-whipped Sweetened Cream

**\$5.50 per Person**

Add: McConnell's Vanilla Bean Ice Cream

\$2.50 per person

## Sundae Bar

Hand-scooped McConnell's Vanilla Bean  
Ice Cream

Served with

Thick Hot Fudge and Warm Caramel

Hand-whipped Sweetened Cream

Chopped Nuts and Maraschino Cherries

M&M's, Crushed Oreos, Gummy Bears,

and Assorted Candy Toppings

**\$6.50 per person**

## Hawaiian Treat

White Chocolate Macadamia Nut Cookie  
with Vanilla Ice Cream Topped with Fresh  
Pineapple

**\$5.50 per person**

# Optional Dessert Displays

## Minis

### **3-4 Items Suggested per Person**

- Mini Chocolate Chip Cookie \$.80 ea
- Chocolate Dipped Mini Sugar Cookie \$1.25 ea
- Raspberry Filled Tea Cookie \$1.50 ea
- Assorted French Macarons \$2.75 ea
- Freshly Baked Assortment of Cookies \$1.55 ea
- Assorted Mini Cupcakes \$2.75 ea
- Luscious Lemon Bar \$1.75 ea
- Berry Cheesecake Bar \$1.95 ea
- Raspberry Almond Bar \$1.95 ea
- Maple Pecan Bar \$1.95 ea
- Chocolate Dipped Strawberry \$2.75 ea
- White and Milk Chocolate Coconut Macaroon \$2.50 ea
- Rice Krispie Treats \$1.95 ea
- Fudge Brownie Triangle \$1.55 ea

## Treats & Cakes

- Caramel Flan \$3.50 ea
  - Baklava \$3.25 ea
  - Fresh Seasonal Berries  
with Hand-whipped, Sweetened Cream \$3.50 per person
  - Strawberry Shortcake \$7.50 per person
  - Tiramisu \$7.50 per person
  - Tuxedo Mousse Cake \$5.50 per person
  - New York Cheesecake \$6.50 per person
  - Lemons and Cream Layer Cake \$5.50 per person
  - Root Beer Float \$4.50 ea
- Belgian Chocolate Fountain with Dipping Items is Also Available; Please  
Inquire for Pricing

## Catering Package Price List 2024

Garden Buffet	\$76 per person
Ranch Barbecue Buffet	\$82 per person
Ranch Gourmet Buffet	\$82 per person
Vineyard Plated Service	\$103 per person

20% Administration Charge & 7.25% Sales Tax Added to All Charges

**\*\*All menu items subject to change**

### Other Options

All packages can be custom created to fit your personal taste. Please refer to the master list for additional menu options or contact DJ's California Catering (805) 850-0194 or visit [www.djscatering.com](http://www.djscatering.com) for more menu options, service styles & ideas on planning your special event.

### Terms for All Contracts

Minimum for Saturday....125 Guests (buffet or served)  
Minimum for Friday & Sunday....75 Guests (buffet only)

Holiday Rates May Apply for Particular Dates  
All facility prices and catering packages subject and items to  
change prior to booking.

A CATERING contract is required from either COMMAND PERFORMANCE CATERING OR DJ's CALIFORNIA CATERING within 60 days of booking venue along with a \$3,000 reservation fee for weddings booked in the next calendar year or within 30 days of booking venue for weddings occurring in the same calendar year