



BANQUET MENUS

OJAI

Our team of culinary and service professionals look forward to creating a memorable experience for you and your guests.

OJAI VALLEY INN

A 26% service charge and 7.25% sales tax will be added to all menu prices. Menu items are subject to change based on seasonality and availability.

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MENU GUIDELINES

Please be aware that fluctuations in food costs due to unforeseen market conditions occasionally prompt the resort to adjust menu pricing. The published menus with pricing are accurate at the time of printing, however pricing is only guaranteed 3 months prior to event dates.

Pricing is per person unless otherwise indicated.

Due to state and local ordinances, all food and beverage must be purchased solely through Ojai Valley Inn. Ojai Valley Inn is the only licensed authority to serve and sell food on the premises; therefore, outside food and beverages are not allowed on the hotel property.

A taxable 26% service charge is added to all food and beverage. California State Tax is calculated on the total of all charges. Service charge and taxes are subject to change without notice.

MINIMUM GUEST COUNT

A minimum of 25 guests is required for all menus within the Banquet Menus unless noted otherwise. For groups fewer than the minimum guest count, a charge of \$350 will apply per meal period.

BAR SERVICE

Should you request a bar set-up, a bartender fee of \$200 per bartender per five hour event is applicable if sales do not exceed \$500 per bar (exclusive of tableside wine service). The Inn reserves the right to terminate liquor service if minors are drinking or if guests are intoxicated beyond the legal limit. Additional bartenders may be requested at the rate of \$50 per hour per bartender with a minimum of 4 hours.

Special order beer and wine must be purchased by the case and the quantities ordered will be agreed to in advance. Special orders are charged based upon agreed quantities, not on consumption. Any leftover product will be the property of the client. "Shots" are charged on a consumption basis separate from any beverage package and priced on spirit consumed.

BUFFETS AND RECEPTION STATIONS

Please note that all buffets have a minimum guest requirement and must be guaranteed for the full complement of guests.

Stations are priced per guest and must be guaranteed for the full complement of guests. A minimum of 4 stations must be selected for dinner.

Menu items from one event cannot be utilized at another meal or left out past the specific service time.

Attendant, Chef Attendant Fees, when specified, are \$275 per station. Specialty Sushi Chef Fees are \$700 per chef. Chef Attendants are assigned 1 chef per every 75 guests.

All Buffet and Station menus are based upon two hours of service.

PLATED AND FAMILY STYLE MEALS

Plated dinners require a minimum of 3 courses served. Cheese & Intermezzo courses are not considered as part of a 3 course dinner. See below for Plated Dinner Options:

3 or 4 Course Plated Dinner: All guests receive same entrée. Menu price is based on entrée price as listed for 3 course dinner. Should you like to increase to a 4 course dinner by serving both salad and soup, a \$15 per person charge will be applicable.

Pre-Selected Entrée Dinner: An exact count of each entrée must be provided to your Catering & Conference Services Manager by 9am, 4 business days prior to your event. Client is responsible for providing tent cards or other entrée designation set at each place setting. Menu price for pre-selected entrees will be based on the higher priced entrée selected.

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A maximum of 3 choices will be offered for entrée service, limited to 2 protein and 1 vegetarian option.

If you choose to increase to a 4 course dinner by serving both salad and soup, an additional \$15 per person will apply.

Tablesides Selection of Entrée Dinner: Tableside selection of entrée is only available for 200 guests or less and is limited to 2 proteins and 1 vegetarian choice maximum.

We require 2 plated courses (excluding cheese/intermezzo) prior to your entrée course. An additional fee of \$40 per person will be applied to your higher priced item choice for tablesides service. Combination/duet plates are excluded.

STAFFING

Plated and Family Style Events: Staffing will be provided at a ratio of 1 server per 12 guests with tablesides wine service, or 1 per 20 with no tablesides wine service.

Buffet and Reception Stations Events: Staffing will be provided at a ratio of 1 server per 25 guests.

Bartenders are provided at 1 bartender per 75 guests.

Additional staff may be requested at the rate of \$75 per staff, per hour, with a minimum of 4 hours.

MEALS FOR CHILDREN

Meal selection for children 4 to 12 years old will be charged at 50% of the adult price for a buffet, provided the attendance of children has been confirmed with your Catering and Conference Services Manager 4 days prior to your function. Plated options for children are also available; please consult your Catering and Conference Services Manager for details. Children under 4 years of age will be complimentary.

GUARANTEE

A guaranteed number of guests is required by 9am, 4 business days prior to the event. If the guarantee is not received in the time frame required, your expected guest count will become your guarantee. The guarantee is not subject to reduction. You will be charged for the number guaranteed or the actual attendance, whichever is greater. If you exceed your guaranteed guest count by greater than 5%, you will be charged 1 ½ times the meal price for each additional guest.

OUTDOOR EVENTS

Outdoor events at the Ojai Valley Inn are subject to a 10:00pm curfew. Outdoor spaces include but are not limited to, Casa Elar, The Orchard, Resort Pools, Shangri-La Pavilion, Courtyards, Ballroom Terraces and The Farmhouse outdoor spaces.

The Ojai Valley Inn reserves the right to make the final decision to move any outdoor function to an indoor location in the case of inclement weather. Weather calls will be made as soon as possible based upon set up requirements. Weather calls include but are not limited to, rain, wind, extreme heat or extreme cold.



MORNING · BREAKFAST



Menu items subject to change based on season
and market availability.

BREAKFAST BUFFETS

CONTINENTAL BREAKFAST | 46

Assorted House Made Breakfast Pastries, Muffins and Croissants
Fresh Butter and Fruit Preserves
Sliced Seasonal Fruit and California Berries
Orange, Grapefruit, and Cranberry Juices
Freshly Brewed Coffee and Decaffeinated Coffee
Assortment of Specialty Teas

THE HEALTHY START | 50

House Made Bran Muffins and Gluten Free Muffins
Fresh Butter and Fruit Preserves
Assorted Dry Cereals
Low-Fat and Skim Milk and Individual Yogurts
Ojai Valley Inn Granola with Greek Yogurt on the Side
Sliced Seasonal Fruit and Berries
Orange, Grapefruit, and Cranberry Juices
Freshly Brewed Coffee and Decaffeinated Coffee
Assortment of Specialty Teas

THE DELUXE CONTINENTAL BREAKFAST | 56

Assorted House Made Breakfast Pastries, Muffins and Croissants
Fresh Butter and Fruit Preserves
Build Your Own Parfait Bar:
Ojai Valley Inn Honey Nut Granola, Greek Yogurt, Seasonal Fruit and Berries,
Dark Chocolate Chips, Toasted Sliced Almonds, Cinnamon, Banana Chips, Toasted Coconut,
Cranberries, and Estate Honey
A Selection of Bagels with Whipped Cream Cheese
Traditional Kiln Smoked Salmon
Sliced Tomatoes, Red Onions, Capers
Orange, Grapefruit, and Cranberry Juices
Freshly Brewed Coffee and Decaffeinated Coffee
Assortment of Specialty Teas

HOT BREAKFAST BUFFETS

FARMHOUSE BREAKFAST | 60

Assorted House Made Breakfast Pastries, Muffins and Croissants
Fresh Butter and Fruit Preserves
Sliced Seasonal Fruit and California Berries
Country Style Potatoes
Applewood Smoked Bacon
Farm Fresh Scrambled Eggs
Orange, Grapefruit, and Cranberry Juices
Freshly Brewed Coffee and Decaffeinated Coffee
Assortment of Specialty Teas

TOPA TOPA BREAKFAST | 66

Assorted House Made Breakfast Pastries, Muffins and Croissants
Fresh Butter and Fruit Preserves
Sliced Seasonal Fruit and California Berries
A Selection of Bagels with Whipped Cream Cheese
Individual Yogurt Parfaits with Honey-Oat Granola
Rosemary and Sea Salt Roasted Breakfast Potatoes
Applewood Smoked Bacon and Link Sausage
Scrambled Eggs with Cheddar Cheese
Orange, Grapefruit, and Cranberry Juices
Freshly Brewed Coffee and Decaffeinated Coffee
Assortment of Specialty Teas

BUENOS DIAS | 70

Assorted House Made Breakfast Pastries, Muffins and Croissants
Fresh Butter and Fruit Preserves
Sliced Seasonal Fruit and California Berries
Huevos Rancheros Bar:
Scrambled Eggs, Chorizo, and Black Beans
Green Onions, Cilantro, Pepper Jack Cheese, Guacamole, Salsa Fresca, Sour Cream
Warm Flour and Corn Tortillas
Patatas Bravas with Spiced Aioli
Orange, Grapefruit, and Cranberry Juices
Freshly Brewed Coffee and Decaffeinated Coffee
Assortment of Specialty Teas

BREAKFAST BUFFETS CONTINUED

CREATE YOUR OWN BREAKFAST BUFFET | 74

Included in Your Buffet:

Assorted House Made Breakfast Pastries, Muffins and Croissants
Fresh Butter and Fruit Preserves
Sliced Seasonal Fruit and California Berries

Select Two Main Courses:

Scrambled Eggs
Scrambled Eggs with Cheddar Cheese and Snipped Garden Chives
Scrambled Eggs with Spinach, Caramelized Mushroom, Red Onion and Sonoma Goat Cheese
Egg White Scramble with Jack Cheese, Arugula, Heirloom Tomatoes and Artichokes
Cast Iron Frittata Mexicana, Chorizo, Cilantro, Queso Fresco, Peppers, Crispy Tortilla Threads
Cast Iron Egg White Frittata, Sundried Tomato, Basil, Spinach, Goat Cheese, Caramelized Shallots
Brioche French Toast with Seasonal Fruit Compote, Powdered Sugar and Warm Maple Syrup
Buttermilk Pancakes Maple Syrup, Whipped Butter, Fresh Berries

Select One Starch:

Country Style Breakfast Potatoes
Fiesta Potatoes, Sautéed Onions, Roasted Peppers and Queso Fresco
Patatas Bravas with Spicy Aioli
Tri-Color Medley Breakfast Potatoes

Select Two Proteins:

Applewood Smoked Bacon
Turkey Bacon
Breakfast Pork Link Sausage
Chicken-Apple Sausage
Grilled Ham
Grilled Herb Marinated Tempeh

Orange, Grapefruit, and Cranberry Juices
Freshly Brewed Coffee and Decaffeinated Coffee
Assortment of Specialty Teas

BREAKFAST BUFFET ENHANCEMENTS

*The following selections may be added to the Continental Breakfast or Hot Breakfast.
Items listed below are not available a la carte.*

BREAKFAST SANDWICHES & WRAPS

Minimum order of one dozen required of each selection

English Muffin, Fried Egg, Bacon, and Cheddar Cheese
Scrambled Eggs on Croissant with Smoked Ham, Gruyère, and Whole Grain Mustard Aioli
Egg White Wrap, Chicken Sausage, Asparagus, Avocado, Queso Fresco, and House Made Salsa
Breakfast Wrap with Scrambled Eggs, Chorizo, Potatoes, Queso Fresco, and Pico de Gallo
Spinach Tortilla Wrap with Tofu and Egg Scramble, Tomato, Red Onion, Arugula, and Mozzarella
Breakfast Burrito with Egg, Bacon, Sausage, Potatoes, Cheddar Cheese, and Salsa Verde

120-per dozen for One Choice
130-per dozen for Two Choices
140-per dozen for Three Choices

STEEL CUT OATMEAL | 12

Mixed Berries, Brown Sugar, Cinnamon, Assorted Dried Fruits, Nuts and Milk

FRESH FARM EGGS PREPARED TO ORDER | 24

(Chef attendant fee of \$275 per station required)

Egg Whites, Egg Beaters, Scrambled, Fried or Omelet
Ham, Bacon, Sausage, Tomato, Mushrooms, Onions, Bell Peppers, Spinach, Artichokes, Jalapeño
Cheddar, Swiss, and Monterey Jack Cheeses

BUILD YOUR OWN ACAI BOWL STATION | 24

Toasted Coconut, Granola, Cacao Nibs
Sliced Almonds, Seasonal Berries, Banana, Honey, Peanut and Almond Butter

GRIDDLE ITEMS | 16

(Can be upgraded to a chef attended station at a fee of \$275 per station)

Cinnamon Brioche French Toast or Buttermilk Pancakes
Maple Syrup, Butter, Whipped Cream, Berry Compote

MADE TO ORDER WAFFLES | 17

(Chef attendant fee of \$275 per station required)

Maple Syrup, Butter, Whipped Cream, Fresh Sliced Strawberries, Slivered Almonds, Toasted Coconut

OVEN BAKED FRITTATA | 16

Baked Egg Frittata, Asparagus, Mushroom, Oven Dried Tomato, Scallion, Brie

BREAKFAST BUFFET ENHANCEMENTS CONTINUED

*The following selections may be added to the Continental Breakfast or Hot Breakfast.
Items listed below are not available a la carte.*

AVOCADO TOAST | 18

Toasted Sourdough and Multigrain Bread
(Gluten Free Bread as a Substitution Available Upon Request)
Smashed Avocado, Sliced Beefsteak Tomatoes, Chopped Red Onion, Crumble Goat Cheese
Sliced Cucumbers, Chives, Sliced Breakfast and Watermelon Radishes, Micro Arugula

Toast Additions:

Sliced Hard-Boiled Eggs | 6
Crumbled Applewood Smoked Bacon | 8
Kiln Smoked Salmon | 10

CHARCUTERIE DISPLAY | 28

Artisan Charcuterie Display of Prosciutto, Salami, Cappicola, Mortadella, and Bresaola
with House Made Pickles, Gourmet Mustards, and Rustic Breads

DOMESTIC AND EUROPEAN CHEESE BOARD | 26

Chef's Selection of Cheeses with Assorted Crackers, Dried Fruits, Nuts, and Lavender Honey

TRADITIONAL KILN SMOKED SALMON | 26

Sliced Tomatoes, Red Onions, Capers, Assorted Bagels, and Cream Cheese

DRY CEREALS AND MILK | 12

Assorted Individual Packaged Cereals
Whole, Skim, Soy, and Almond Milk

FARM FRESH HARD BOILED EGGS | 48 PER DOZEN

BUILD YOUR OWN PARFAIT STATION | 16

Ojai Valley Inn Honey Nut Granola, Greek Yogurt, Seasonal Fruit and Berries,
Dark Chocolate Chips, Toasted Sliced Almonds, Banana Chips, Toasted Coconut
Cranberries, Estate Honey

BRUNCH SELECTIONS CONTINUED

SOCAL BRUNCH BUFFET | 150

Minimum of 40 guests required

Assorted House Made Breakfast Pastries and Pixie Scones with Estate Rosemary

Fresh Butter and Fruit Preserves

Farmers Market Fruit Display

Seasonal Mixed Greens

Shaved Garden Vegetables and a Selection of Dressings

Arugula and Endive Salad

Ojai Farmers Market Apples, Maytag Blue Cheese, Honeyed Pine Nuts, Mustard Vinaigrette

Iced Seafood Display of Crab, Shrimp and Oysters with Cocktail Sauce

(2 pieces of each seafood item per person is prepared)

Traditional Kiln Smoked Salmon

Sliced Tomatoes, Red Onions, Capers

Assorted Bagels with Whipped Cream Cheese

Fresh Farm Eggs Prepared to Order

(Chef attendant fee of \$275 per station required)

Egg Whites, Egg Beaters, Scrambled, Fried or Omelet

Ham, Bacon, Sausage, Tomato, Mushrooms, Onions, Bell Peppers, Spinach, Artichokes, Jalapeño,

Cheddar, Swiss, and Monterey Jack Cheeses

Pico de Gallo and Guacamole

Country Style Potatoes and Applewood Smoked Bacon

Carved to Order

(Chef attendant fee of \$275 per station required)

Red Oak Grilled Santa Maria Tri-Tip

Horseradish, Spicy Sundried Tomato Chimichurri and Estate Rosemary Jus, Assorted Rolls

Orecchiette Pasta with Wilted Swiss Chard, Fennel Sausage and Parmesan

Raspberry Financier

Strawberry Shortcake Parfaits

with Lavender Pound Cake, Marinated Strawberries and Vanilla Bean Crème Fraîche

Assorted Gourmet Cookies and Brownies

Orange, Grapefruit, and Cranberry Juices

Freshly Brewed Coffee and Decaffeinated Coffee and an Assortment of Specialty Teas

PLATED BREAKFAST

Menu Includes Two Courses

PLATED BREAKFAST | 55

Included in Your Breakfast:

Orange, Grapefruit, or Cranberry Juices
Fresh Brewed Coffee or Decaffeinated Coffee
Assortment of Specialty Teas

Baker's Basket of Blueberry Muffins and Flaky Croissants
Fresh Butter and Fruit Preserves

Select One of the Following First Courses:

Mixed Seasonal Fruit Martini with Mint and Basil Seeds
Mixed Berry and Honey Yogurt Parfait
Irish Steel Cut Oatmeal Brulée with Bananas
Grilled Heirloom Tomato, Asparagus and Avocado Stack with Cilantro Emulsion

Select One of the Following Main Courses:

OJAI SCRAMBLE

Scrambled Eggs, Tomato Confit, Red Onion, Spinach and Arugula Pesto
Applewood Smoked Bacon, Country Potatoes

TRADITIONAL EGGS BENEDICT

Poached Eggs on an English Muffin, Canadian Bacon, Hollandaise, Country Potatoes

FRENCH TOAST

Brioche French Toast, Fruit Compote, Powdered Sugar, Maple Syrup and Citrus Whipped Cream

SOUTHWEST BENEDICT

Poached Eggs, Chorizo, Cotija Cheese, Guacamole, Grilled Asparagus, Cilantro Lime Hollandaise

EGG WHITE TIMBALE

Spinach and Mushroom Ragout, Fire Roasted Tomato Sauce with Country Potatoes

QUICHE FLORENTINE

Sonoma Goat Cheese, Sun Dried Tomato, Jojo Potatoes

PLATED BREAKFAST ACCOMPANIMENTS | 10

(Priced per person per selection)

Applewood Smoked Bacon, Pork Sausage, Chicken-Apple Sausage or Country Ham

BOXED BREAKFAST ON THE GO

Served in an Ojai Valley Inn Insulated Tote.

A minimum of 1 dozen is required for each choice if more than 1 selection is made. Minimum of 20 guests.

CONTINENTAL BOXED BREAKFAST | 38

Choice of a Bottle of Orange or Cranberry Juice, or Santa Barbara Roasting Co. Cold Brew
Chef's Selection of Two Morning Pastries
Butter and Fruit Preserves
Individual Yogurt
California Fresh Fruit Salad

POWER UP BOXED BREAKFAST | 42

Choice of a Bottle of Orange or Cranberry Juice, or Santa Barbara Roasting Co. Cold Brew
Chef's Selection of Two Morning Pastries
Butter and Fruit Preserves
Individual Yogurt with Granola
Whole Banana and Dried Fruits
KIND Bar and Trail Mix

CALI COAST BOXED BREAKFAST | 38

Choice of a Bottle of Orange or Cranberry Juice, or Santa Barbara Roasting Co. Cold Brew
Chef Selection of Two Morning Pastries
Butter and Fruit Preserves
Fresh Seasonal Melons
Trail Mix

CHOICE OF ONE BREAKFAST SANDWICH | 12

(Priced per person)

Scrambled Egg on Croissant with Country Ham and Cheddar Cheese
Breakfast Wrap with Scrambled Eggs, Chorizo, Potatoes, Queso Fresco, and Pico De Gallo
Spinach Tortilla Wrap with Tofu and Egg Scramble, Tomato, Red Onion, Arugula, and Mozzarella

COFFEE BREAKS & REFRESHMENTS

REFRESHMENT SELECTIONS

Coffee, Decaffeinated Coffee, and Herbal Teas - 110 per gallon
Brewed Iced Tea with Lemon - 105 per gallon
Hot Chocolate with Whipped Cream - 90 per gallon
Fresh Lemonade - 90 per gallon
Fresh Lavender Lemonade - 100 per gallon
Ojai Valley Inn Signature Spa Water - 50 per gallon
Assorted Soft Drinks - 8 each
Bottled Evian Still Water - 8 per bottle
Bottled Ferrarelle Sparkling Natural Mineral Water - 8 per bottle
Flavored Sparkling Pellegrino: Blood Orange or Lemon - 8 each
Red Bull Energy Drinks: Regular or Sugar Free - 10 each
Canned Cold Brew - 10 each
Coconut Water - 9 each
Individual Bottles of Cold Pressed Juice - 12 each
Bottled Specialty Teas - 9 each
Orange, Apple, or Cranberry Juice - 95 per gallon
Assorted Gatorades - 8 each

FROM OUR BAKERY & PASTRY SHOP

(Minimum order of 1 dozen)

Lavender Scones, Devonshire Cream, Lemon Curd - 72 per dozen
Cranberry Orange Scones, House Marmalade - 72 per dozen
Croissant or Chocolate Croissant - 72 per dozen
Cinnamon Rolls - 72 per dozen
Muffins - Blueberry, Banana-Nut, Bran, or Gluten-Free Blueberry - 72 per dozen
Breakfast Breads - Marbled, Cinnamon, or Lemon Poppy Seed - 72 per dozen
Double Fudge Brownies - 76 per dozen
Peanut Butter Blondies - 76 per dozen
Chocolate Dipped Biscotti - 68 per dozen
Chocolate Dipped California Strawberries - 72 per dozen
Coconut Macaroons Dipped in Chocolate - 68 per dozen
House Made Granola Bars - 84 per dozen
Mini Coffee Cakes - 84 per dozen
Gluten Free Chocolate Chip Cookies - 80 per dozen
Chocolate Chip, Peanut Butter, or Oatmeal Raisin Cookies - 80 per dozen
Assorted Miniature Cupcakes - 68 per dozen

COFFEE BREAKS & REFRESHMENTS CONTINUED

AFTERNOON SNACKS

Ice Cream Sandwich: Chocolate Chip and Vanilla - 120 per dozen
Assorted Candy Bars - 48 per dozen
Assorted Kind Brand Bars - 72 per dozen
Assorted Bagged Kettle Chips - 60 per dozen
Deluxe Mixed Nuts - 38 per pound
Individual Bags of Nuts - 72 per dozen
Individual Bags of Trail Mix - 72 per dozen
Truffle Parmesan Potato Chips - 7 per person
Estate Rosemary and Garlic Popcorn - 7 per person
Tortilla Chips, Guacamole and Salsa - 14 per person
Whole Fresh Seasonal Fruits - 48 per dozen
Seasonal Sliced Fruit and Berries - 14 per person
Fruit Kebabs - 60 per dozen
Individual Flavored Yogurts - 66 per dozen

AFTERNOON TEA SANDWICHES | 84

Minimum order of one dozen required of each selection

Smoked Salmon and Heirloom Tomato on White with Herbed Cream Cheese
Curried Chicken Salad, Banana Bread, Mango Chutney
Cucumber and Watercress with Cherry Tomato and Cream Cheese on Olive Loaf
Prosciutto, Grilled Pears, Fig Jam on Baguette with Balsamic Reduction
Shrimp and Crab Salad with Tarragon Aioli on Brioche
Truffled Egg Salad, Cucumber, and Mustard Cress on Pumpernickel

THEMED BREAKS



Menu items subject to change based on season
and market availability.

THEMED BREAKS

*Desserts from buffets or other event purchases may not be utilized for breaks.
Themed break service is a maximum of 30 minutes.*

OJAI FARMERS MARKET | 27

Chef's Selection of Farmers Market Vegetable Crudités
Blue Cheese Dip, Buttermilk Ranch, and House Made Hummus
Assorted Flat Breads and Crackers
Whole Fresh Hand Fruit
Ojai Valley Inn Signature Spa Water

AFTERNOON FIESTA | 28

Tri-Color Tortilla Chips
Fresh Pico de Gallo, Salsa Roja, Salsa Verde, and Local Hass Avocado Guacamole
Southwest Chicken Empanadas with Cilantro Lime Sour Cream
Horchata Pot de Crème
Seasonal Agua Fresca

OUR SIGNATURE PIXIE BREAK | 32

Seasonal availability - please inquire

Chocolate and Pixie Tangerine Verrine and Pixie and Almond Tart
Pixie Tangerine and Fennel Salad Martinis
Chilled Pixie, Cucumber and Cantaloupe Soup Shooters with Herb Oil
Pixie Juice and Citrus Soda Champagne Flutes
Pixie and Yogurt Smoothies
Pixie Infused Water

OJAI HONEY BREAK | 32

Assorted Flavors of Infused Honey
Artisanal Grilled Breads and Fresh Seasonal Fruit
Mini Mason Jar Honey-Yogurt Parfaits
Honeycomb and Smoked Gouda Cheese Skewers
Honey-Roasted Almonds
Dark Chocolate Covered Honeycomb, Bee Pollen
Lavender Honey Petit Pound Cakes
Meyer Lemon Tart, Honey Meringue
Lavender Lemonade

FIELDS OF LAVENDER | 24

Lavender Pot de Crème, Lavender Scones and Lavender Cookies
Lavender Lemonade and Ojai Valley Inn Signature Spa Water

THEMED BREAKS CONTINUED

*Desserts from buffets or other event purchases may not be utilized for breaks.
Themed break service is a maximum of 30 minutes.*

THE DAILY GRIND | 26

Mini Cappuccino Pot de Crème and Chocolate Covered Espresso Beans,
Coffee Cake, House Made Biscotti
Coffee, Decaffeinated Coffee and Canned Cold Brew Coffee

THE SELF-STARTER BREAK | 25

Craft Your Own Trail Mix
Assorted Nuts, Sunflower Seeds, Pumpkin Seeds, White and Dark Chocolate Chips,
Dried Cranberries, Apricots, Cherries and Toasted Coconut Shavings
Ojai Valley Inn Signature Spa Water

STRAWBERRY FIELDS FOREVER | 27

Strawberry Short Cakes, Strawberry Pate de Fruit and Strawberry Financier
Strawberry and Vanilla Bean Shooters and Fresh Local Strawberries
Strawberry Lemonade and Ojai Valley Inn Signature Spa Water

LEMONADE STAND | 27

Caramelized Lemon Tarts, Assorted Almond Macarons, Lemon White Chocolate Bars
Lavender, Strawberry and Citrus Lemonades
Arnold Palmers

AFTERNOON · LUNCH



Menu items subject to change based on season
and market availability.

BUFFET LUNCH

*Desserts from buffets or other event purchases may not be utilized for breaks.
Add Lavender Lemonade for \$5 per person.*

CLASSIC CALIFORNIA DELI | 70

Gathered Baby Greens
Cucumber, Tomato, and Shaved Garden Carrots,
Creamy Ranch, Balsamic Dressing, and Citrus Vinaigrette

Baked Potato Salad
Applewood Smoked Bacon, Cheddar Cheese, Green Onions, and Sour Cream

Display of Deli Meats, Salads, Cheeses, and Condiments:
Roasted Turkey Breast, Black Forest Ham, Roast Beef,
Albacore Tuna Salad, and Egg Salad
Cheddar, Havarti, Provolone, and Swiss Cheeses
Lettuce, Tomatoes, Sweet Onion, and Pickle Spears,
Dijon and Grain Mustard, Mayonnaise
Marinated Roasted Peppers, Farm Fresh Grilled Vegetables, and Chickpea Hummus

Freshly Baked Artisan Breads and Rolls

Jimmy's Pub Potato Chips

Mini Cheesecakes, Carrot Cakes, and Chocolate Dipped Chocolate Chip Cookies

Freshly Brewed Coffee, Decaffeinated Coffee, Freshly Brewed Iced Tea, and a Selection of Hot Tea

OJAI SANDWICH SHOPPE | 72

Deli Style Caprese Salad
Baby Heirloom Tomatoes, Bocconcini Mozzarella, and Opal Basil

Arugula, Baby Beets, and Fennel Salad
Crispy Shallots, Goat Cheese, and Sherry Vinaigrette

Your Choice of Three Artisan Crafted Sandwiches:

Grilled Chicken - Fresh Mozzarella, Basil, and Tomato Pesto on House-Made Focaccia
Roasted Turkey BLTA - Bacon, Butter Lettuce, Crushed Avocado, and Tomato on Baguette
Portobello Mushroom - Garlic Roasted with Truffle Aioli and Arugula on Ciabatta
Roast Beef - Horseradish Aioli, Sweet Gem Lettuce, Cheddar, and Roma Tomato on Country Bread
Tuna Salad - Lemon Aioli, Cucumber, Red Onion, and Watercress on Italian Bread
Pastrami - Spiced Thousand Island, Arugula, and Pickle on Deli Rye
Italian Deli - Mortadella, Salami, Ham, Provolone Cheese, Lettuce, Tomatoes, and Italian Dressing

Chocolate Dipped Coconut Macaroons, Ojai "Oreo" Cookies, and Raspberry Cremeux

Freshly Brewed Coffee, Decaffeinated Coffee, Freshly Brewed Iced Tea, and a Selection of Hot Tea

BUFFET LUNCH CONTINUED

SOUPS & SALADS BAR | 74

Your Choice of Two Soups:

Chilled:

Macadamia Nut Soup with Pickled Asparagus
Heirloom Tomato Gazpacho with Marinated Cucumber
Mango-Coconut Soup with Fresno Chili Oil and Lime
Watermelon Gazpacho with Cilantro and Mint

Hot:

Chipotle Corn Chowder with Applewood Smoked Bacon and Cumin Scented Popcorn
Ojai Valley Inn Signature Tortilla Soup
Mushroom Bisque, Truffle Crostini
Fire Roasted Tomato Soup, Burrata, Basil, Onion Focaccia
Seasonal Vegetable Minestrone, Pesto, Ciabatta Crostini

Seasonal Selections:

Spring - Chilled English Pea with Pea Shoots, Lemon Crème Fraîche and Mint
Summer - Purée of Summer Squash with Turmeric, Pink Peppercorns and Parmesan Foam
Fall - Butternut Squash Bisque with Cranberry Compote and Sage Cream
Winter - Cream of Parsnip Soup with Maple Syrup and Bacon Lardons

Greens:

Mixed Local Greens, Baby Arugula, Chopped Romaine Lettuce and Organic Spinach

Salad Bar Selections:

Grilled Chicken Breast, Chopped Smoked Bacon, Flaked White Albacore, Hard Boiled Egg
Cucumbers, Cherry Tomatoes, Shredded Carrots, Shaved Fennel, Sliced Peppers
Marinated Artichokes, Kalamata Olives, Chickpeas,
Sliced Mushrooms, Dried Cranberries, Herb Croutons, and Toasted Sunflower Seeds
Crumbled Blue, Feta, Cheddar, and Parmesan Cheeses
Caesar, Ranch, Balsamic, and Citrus Dressings

Assorted Rolls

Grand Marnier Chocolate Tart

Seasonal Fruit Crumbles

Mini Meyer Lemon-Thyme Pot de Crèmes

Freshly Brewed Coffee, Decaffeinated Coffee, Freshly Brewed Iced Tea, and a Selection of Hot Tea

BUFFET LUNCH CONTINUED

BUILD YOUR OWN BOWL HEALTHY LUNCH | 76

Selection of Greens:

Mesclun, Baby Arugula, Chopped Romaine Lettuce and Organic Spinach

Hot Items:

Grilled Tofu, Marinated Grilled Chicken, Steamed Brown Rice

Cold Items:

Cucumber, Green Beans, Broccoli, Cauliflower, Carrots, Sunflower Sprouts, Shaved Fennel, Radish, Cherry Tomatoes, Sliced Button Mushrooms, Scallions, Roasted Beets, Roasted Sweet Potato, Adzuki Beans, Roasted Corn, Garden Peas

Protein Additions:

Quinoa, Hard Boiled Eggs, and Chickpeas

Healthy Fats:

Crushed Avocado, Sunflower Seeds, Toasted Cashews, and Olive Oil

Sauces and Dressings:

White Miso Sauce, Honey-Orange Tahini Sauce, Spicy Soy-Peanut Satay Sauce, Ranch, Balsamic

Assorted Rolls

Sliced Seasonal Fruit and Berries
Oatmeal Raisin Cookies

Freshly Brewed Coffee, Decaffeinated Coffee, Freshly Brewed Iced Tea, and a Selection of Hot Tea

BUFFET LUNCH CONTINUED

OJAI FIESTA | 78

Ojai Valley Inn Signature Tortilla Soup

Jicama Salad
Red Onion, Bell Peppers, Local Oranges, Chiles, and Honey

Fiesta Caesar
Romaine Lettuce, Tomatoes, Red Onion, Cilantro
Poblano Pepper Dressing

Tri Color Tortilla Chips

Refried Beans with Cotija Cheese and Spanish Style Rice

Poblano Queso Fresco Enchilada Verde

Build Your Own Tacos

Choice of Two:

\$12 additional per person for each additional selection

Carne Asada, Pork Carnitas, Pollo En Mole or Marinated Mahi Mahi
Warm Corn and Flour Tortillas

Toppings:
Guacamole, Queso Fresco, Shredded Cheddar Cheese, Crema Mexicana
Chopped Romaine Lettuce, Pickled Jalapeño, Diced Onion

House Made Salsas:
Roja, Verde, and Fresh Pico de Gallo

Tres Leche Trifle
Tequila and Estate Grown Lime Tarts
Mexican Chocolate Brownies with Kahlua Ganache

Freshly Brewed Coffee, Decaffeinated Coffee, Freshly Brewed Iced Tea, and a Selection of Hot Tea

BUFFET LUNCH CONTINUED

THE MEDITERRANEAN BY WAY OF OJAI | 79

Little Gem Chopped Salad
Radicchio, Ricotta Salata, Taggiasca Olives, Cherry Tomato, Pepperoncini's, Red Onion, Chickpeas
Oregano Vinaigrette

Heirloom Tomato Caprese
Burrata Cheese, Genovese Pesto, Wild Arugula, Balsamic Reduction

Assorted Italian Breads and Baguettes

Grilled Salmon
Sundried Tomato Couscous, Charred Broccolini, Orange Coriander Gremolata

Chicken Piccata
Capers, Parsley, Meyer Lemon, White Wine Butter Sauce

Rigatoni Puttanesca
Taggiasca Olives, Capers, House Made Tomato Sugo

Yukon Gold Potato Puree, Garlicky Spinach

Greek Yogurt Panna Cotta with Mango and Pistachios
Milk Chocolate Glazed Hazelnut and Ricotta Tort Bars
Creamy Caramel Budino with Sea Salt

Freshly Brewed Coffee, Decaffeinated Coffee, Freshly Brewed Iced Tea, and a Selection of Hot Tea

BUFFET LUNCH CONTINUED

BACKYARD BBQ | 82

Roasted Asparagus Salad
Little Tomatoes, Feta Cheese, Mushrooms and Balsamic Glaze

Cucumber Salad
Tomato, Red Onion and Basil Salad, Oregano Vinaigrette

"The Wedge"
Blue Cheese Crumbles, Bacon, Tomatoes, Pickled Red Onion, Blue Cheese Dressing

California Style Cole Slaw

Brined and Wood Smoked Chicken with Citrus Glaze

Estate Oak Smoked Brisket

Grilled Vegetables
Campfire Baked Beans and Corn on the Cob

Cheddar-Jalapeño Corn Muffins with Whipped Honey Butter

Grandma's Apple Pie with Vanilla Whipped Cream
Juicy Watermelon
Mini Chocolate Pecan Pies

Freshly Brewed Coffee, Decaffeinated Coffee, Freshly Brewed Iced Tea, and a Selection of Hot Tea

BOXED LUNCH

Served in an Ojai Valley Inn Insulated Tote.

A minimum of 1 dozen is required for each choice if more than 1 selection is made. Minimum of 20 guests.

PRE-PACKAGED LUNCH BOX | 58

Each Box Includes:

One Sandwich, One Side Salad, One Gourmet Chips, One Piece of Seasonal Fruit,
One Dessert and One Bottled Water. Gluten Free Bread Available Upon Request.

Choose Up to Three of the Following Sandwiches

Minimum of 1 dozen of each choice is required if more than one selection is made

Slow-Roasted Deli Turkey Sandwich

Red Onion Marmalade, Arugula, Goat Cheese, Roasted Pears on Multigrain

Albacore Tuna Niçoise Sandwich

Roasted Tomato, Olives, Red Onion, Watercress on Wheat

Italian Meats

Salami, Capicola, Coppa Ham, Provolone, Roasted Peppers

Pesto Mayonnaise, Green Leaf, Ciabatta Bun

Grilled Chicken Caprese

Tomato, Prosciutto, Basil Pesto Aioli, Arugula, Mozzarella, Focaccia Bread

Vegetarian Wrap

Carrot Hummus, Baby Spinach, Feta Cheese, Grilled Zucchini and Eggplant

Roasted Portobello, Sprouts, Spinach Tortilla Wrap

Grilled All Natural Beef Skirt Steak

Caramelized Onions, Blue Cheese, Roasted Tomato

Baby Greens, Horseradish Mayonnaise, French Roll

Choose One of the Following Side Salads to Go With All of Your Sandwiches

Penne Pasta Salad

Corn, Tomato, Peas, Red Onion, Ranch Dressing

New Potato Salad

Crumbled Blue Cheese, Crisp Bacon, Parsley Mayonnaise

Tabbouleh Salad

Cucumber, Tomato, Parsley, White Balsamic Vinaigrette

Greek Salad

Cucumber, Tomato, Bell Peppers, Kalamata Olives, Red Onion, Feta Cheese, Red Wine Vinaigrette

Choose One of the Following Dessert Items to Go With All of Your Sandwiches

Triple Chocolate Brownie

Fresh Baked Cookies

Peanut Butter Blondie

A 26% service charge and 7.25% sales tax will be added to all menu prices.
Menu items are subject to change based on seasonality and availability.

PLATED LUNCH SELECTIONS

Plated lunches are based on two courses or three courses depending on main course selection and include rolls, butter, coffee, decaffeinated coffee and tea. Appetizer pricing is a la carte. Please see menu guidelines for additional information. Add Lavender Lemonade for \$5 per person.

APPETIZERS | 18 EACH

Cold:

Caprese Stack - Burrata Cheese, Opal Basil, Olive Tapenade, Balsamic Reduction
Baby Beets - Goat Cheese, Arugula, Candied Walnuts, White Balsamic Vinaigrette
Seared Ahi Tuna - Red Pepper Salsa, Avocado Puree, Citrus, Frisée Salad

Hot:

Seasonal Vegetable Risotto - Parmigiano-Reggiano
Seared Scallop - Creamy Polenta, Truffled Chicken Jus
Crab Cake - Petite Greens, Tomato Butter

SOUP

Heirloom Tomato Gazpacho, Avocado Relish, Petite Basil, Extra Virgin Olive Oil
Wild Mushroom Soup, Truffle Chantilly
Corn Chowder with Applewood Smoked Bacon
Ojai Valley Inn's Famous Tortilla Soup with Crisp Tortillas, Avocado, Queso Fresco
Roasted Butternut Squash Soup, Cranberry Relish, Cardamom Cream
Carrot and Ginger Soup, Pickled Rio Gozo Carrots, Cilantro
Cream of Five Onion Soup, Maui Sweet Onions, Crispy Shallots, Chive
Classic Clam Chowder
Southwestern Black Bean Soup with Poblano Cream
Italian Style Minestrone Soup

SALAD

Spinach and Frisée, Candied Pecans, Gorgonzola, Dried Cranberries, Apple Cider Vinaigrette
Local Greens, Belgian Endive, Baby Tomatoes, Carrot Curls, Goat Cheese, Balsamic Vinaigrette
Grilled Prosciutto Wrapped Baby Gem, Marinated Melon, Fennel Confit, Pecorino, Sherry Dressing
Butter Lettuce Rose, Heirloom Tomato, Avocado, Crumbled Bacon, Croutons, Creamy Ranch
Baby Romaine Spears, Focaccia Croutons, Parmesan Crisp and Roasted Garlic Caesar Dressing
Arugula Salad, Fennel, Local Orange Segments, Toasted Pine Nuts, Feta, Lemon Vinaigrette
Iceberg Wedge, Crisp Pancetta, Cherry Tomato, Pickled Red Onions, Blue Cheese Dressing

CHILLED ENTRÉES

*Pricing for the following cold entrées is based on two courses and includes entrée and choice of soup or dessert.
Your appetizer or dessert selection applies to the entire group.*

POULTRY | 65

Grilled Marinated Chicken, Almond Couscous, Grilled Vegetables, Arugula, Lemon Thyme Aioli
Asian Chicken Salad, Cabbage, Romaine, Sprouts, Carrots, Green Onion,
Oranges, Crispy Wontons, Sesame Seeds, Tamarind-Soy Dressing
Grilled Chicken Breast Caesar, Romaine, Parmesan, Focaccia Croutons, Caesar Dressing
Chicken Greek Salad, Romaine, Feta, Olives, Cucumber, Tomato, Red Onion, Oregano Dressing

SEAFOOD | 67

Togarashi Spiced Tuna, Cucumber, Tomatoes, Cilantro, Arugula,
Fried Shallots, Jalapeño-Ginger Dressing, Soy Reduction
Pacific Salmon Salad, Soba Noodles, Seasonal Vegetables, Sweet and Sour Dressing
Prawn Caesar Salad, Romaine, Parmesan, Focaccia Croutons, Caesar Dressing
Lobster Niçoise, Potatoes, Haricot Verts, Roasted Peppers, Egg, Olives, Lemon-Basil Emulsion

MEAT | 70

Flat Iron Steak Salad, Tomatoes, Blue Cheese, Shallot and Garlic Chips, Balsamic Dressing
Spice Roasted Pork Loin, Arugula, Quinoa, Apples, Cranberries, Bacon Dressing

HOT ENTRÉES

*Pricing for the following hot entrées is based on three courses and includes entrée and choice of soup or salad and dessert.
Your first course and dessert selections applies to the entire group.*

POULTRY | 70

Chicken Marsala, Yukon Gold Potato Puree, Forest Mushrooms, Marsala Sauce
Ginger Marinated Airline Chicken Breast, Carrot Purée, Jasmine Rice, Coconut-Curry Sauce
Jidori Boneless Half Chicken, Whipped Potatoes, Green Beans, Country Gravy

SEAFOOD | 75

Pan Roasted Salmon, Roasted Fingerling Potatoes, Escarole, Fennel and Lemon Nage
Pan Seared Diver Scallops, Sweet Corn Puree, Wild Mushrooms, Peas, Pancetta Jus
Maine Lobster Ravioli, English Peas, White Asparagus, Preserved Lemon, Saffron Lobster Emulsion
Mahi Mahi, Grilled Corn Relish, Cilantro Couscous, Ginger Beurre Blanc

MEAT | 77

Spiced Flat Iron Steak, Roasted Fingerling Potatoes, Green Beans, Tomato, Chimichurri
Braised Short Rib, Root Vegetable Risotto, Pearl Onions, Mushrooms, Fried Shallots, Braising Jus
Petite Filet Mignon, Roasted Shallot Mashed Potato, Honey Glazed Carrots, Cabernet Demi
Roasted Pork Tenderloin, Braised Purple Cabbage, Celery Root, Apple Cider Jus

VEGETARIAN AND VEGAN* | 65

Vegetable Enchiladas, Cotija Cheese, Mole Sauce
Wild Mushroom Risotto, Mascarpone Cheese, Truffle, Arugula
*Pasta Primavera, Seasonal Vegetables, Cherry Tomatoes, Lemon, and Basil
*Roasted Acorn Squash, Pepian Mole, Ancient Grains, Wild Mushrooms, Cashew Crema
*Grilled Yellow Cauliflower "Steak," Smoked Eggplant Puree, Curried Lentils, Bengali Apricot Chutney
Meyer Lemon Risotto, Fried Sweet Potato, Chard, Oven Dried Tomato and Braised Fennel

DESSERTS

Ojai Lemon Tart, Almond Shortbread Crust, Garden Raspberries and Vanilla Meringue Crunch
Warm Cast Iron Baked Chocolate Chip Cookie, Vanilla Bean Ice Cream and Chocolate Drizzle
Chocolate Torte, Sea Salt Caramel Mousseline, Chocolate Ganache
White Chocolate Coconut Mousse Cake, Pineapple Compote, Toasted Coconut, Rum Anglaise
Ricotta Cheesecake, Graham Cracker Crust, Blueberry Jam, Lemon Chantilly Cream
Cocoa Nib and Hazelnut Crunch Dome, Milk Chocolate Mousse and Praline Ganache
Oxnard Strawberry and Yogurt Feuilletine, Strawberry Jam, White Chocolate, Yogurt Mousse

Ojai Valley Inn Signature Candy Bar
Pretzel Cookie Crust, Peanut Butter Mousse, Caramel, Chocolate Ganache,
Chocolate Sauce, Peanut Brittle, Vanilla Bean Whipped Cream



EVENING · DINNER

Menu items subject to change based on season
and market availability.



PASSED HORS D'OEUVRES

Hors d'oeuvres are individually priced and require a minimum order of 24 pieces per item.

COLD SELECTIONS | 12 PER PIECE

Grilled Fig with Lavender Chèvre, Ojai Honey, Toasted Brioche
Burrata, Pear Mostarda, Candied Hazelnut on Cranberry Bread
Housemade Pimento Cheese, B&B Pickle, Brioche
Blistered Cherry Tomatoes, Marinated Bocconcini, Basil, Balsamic
Brie on Endive, Estate Honey, Marcona Almond
Gorgonzola Tartelette, Bacon Jam, Candied Pecan
Humboldt Fog Goat Cheese and Monterey Strawberry Bruschetta, Aged Balsamic, Basil
Prosciutto di Parma Melon Lollipops
Heirloom Tomato Bruschetta, Basil, Whipped Ricotta
Curry Chicken Salad, Grilled Fruit and Nut Bread
Roasted Beet Crostini Sherry Vinegar, Ojai Olive Oil, Blue Cheese, Shaved Garden Fennel
California Kabobs, Grape Tomato, Basil Mozzarella, Castroville Artichoke Heart
Roasted Asparagus and Herbed Ricotta Crostini
Watermelon Gazpacho Soup Shooters (Vegan)
Charred Lemony Baba Ganoush on Naan Crisps (Vegan)

COLD SELECTIONS | 14 PER PIECE

Mini Chilled Shrimp Cocktail, Horseradish
Smoked Trout Rillete, Trout Roe, Pumpernickel Rye
Asian Chicken Salad, Crispy Wonton, Sesame-Soy Aioli
Paté de Campagne, Grain Mustard, Cornichon, Country Baguette
Beef Tartare on Brioche, Garlic Aioli and Fennel Pollen
American Paddlefish Caviar, Crème Fraîche, Chive, Roasted Fingerling Potato
Baja Striped Bass Ceviche, Cilantro, Jalapeño, Blue Corn Tostada
Thai Shrimp Summer Roll, Nuoc Cham
Big Eye Tuna Tartare Tacos, Avocado, Wasabi Crema
Maine Lobster 'Louie' Horseradish, Chive
Smoked Salmon Blini, Dill Crème Fraîche, Salmon Roe
Scallop Tartare, Serrano Chili, Orange, Mint, Cucumber
Oysters, Market Selected, Champagne Mignonette
Tuna Poké, Seaweed, Shaved Sweet Shallot, Citrus Ponzu Aioli
Pepper-Crusted Beef Sirloin, Garlic Salt, Horseradish Crème Fraîche, Arugula, Olive Oil Crostini
Vegan Tzatziki on Cucumber with Cherry Tomato (Vegan)

PASSED HORS D'OEUVRES CONTINUED

Hors d'oeuvres are individually priced and require a minimum order of 24 pieces per item.

HOT SELECTIONS | 12 PER PIECE

Crispy Vegetable Spring Roll, Thai Sweet Chili
Spinach and Feta Cheese Spanakopita
Farmers Market Vegetable Potstickers, Chinese Black Vinegar Sauce
Wild Mushroom and Fontina 'Encroute'
Gruyere and Baby Leek Tartelette
Parmesan Crusted Asparagus Fries, Preserved Lemon Caper Aioli
Garden Artichoke Fritter, Smoked Tomato Aioli
Vegetable Empanadas, Avocado Lime Crema
Grilled Cheese, Rustic Bread, Shallot Marmalade, Gruyere and Comte Cheese
Porcini Mushroom Arancini, Truffle Aioli
Chicken Satay with Coconut-Peanut Sauce
Pulled Chicken Empanada, Cotija Cheese, Smokey Paprika Aioli
Mini "Al Pastor" Taquito, Salsa Verde
Harissa Marinated Chicken Skewer with Tzatziki
Nashville Hot Cauliflower with Vegan Ranch (Vegan)

HOT SELECTIONS | 14 PER PIECE

Pasilla Skirt Steak Skewer, Chimichurri, Cilantro Aioli
Chorizo and Manchego Arepas Lime Crema
Coconut Prawns, Mango-Jalapeno Sauce
Maryland Lump Crab Cakes, Southern Style Remoulade
Smoked Bacon Wrapped Scallops, Agave and California Pink Peppercorn Glaze
Crab and Andouille Hushpuppies, Comeback Sauce
Rosemary Lamb Lollipop, Harissa Aioli, Mint Chimichurri
Prosciutto-Wrapped, Cremini Mushroom, Point Reyes Blue Cheese, Fig Reduction
Bacon Wrapped Dates, Point Reyes Blue
Katafi Wrapped Herbed Goat Cheese, Truffle-Honey Essence
Saffron Arancini, Imported Fontina Cheese, Oven Roasted Garlic Aioli
Caramelized Onion, Poached Fig and Gorgonzola Crostini
Garden Squash Soup Shooters with Crème Fraiche and Toasted Hazelnuts
Short Rib Tartlet, Whipped Ricotta, Cabernet Jus
Roasted Pork and Mini Jalapeño Cornbread Muffins, BBQ Aioli
Prime Beef Meatballs with Garden Dill-Sherry Cream Sauce
Baked Oysters Rockefeller
Prosciutto Wrapped Prawn, Saba Drizzle
Achiote Prawn Skewer, Fig and Apple Chutney
Falafel Bites with Spiced Labneh (Vegan)

CHILLED RECEPTION DISPLAYS

SALAD BAR | 20

Crispy Romaine Hearts, Baby Spinach and Mixed Greens
Cherry Tomatoes, Cucumbers, Shredded Carrots, Mushrooms, Hard Boiled Eggs
Red Onion, Walnuts, Blue Cheese, Herb Croutons, Sunflower Seeds
Champagne Vinaigrette, Caesar, Balsamic and Citrus Dressing

THE OJAI FARMERS MARKET SALAD BAR

Tomato, Watermelon and Feta Salad, Cucumbers, Watercress, and Strawberry Balsamic
Butter Lettuce with Ojai Citrus, Avocado, Manchego Cheese, and Lemon Truffle Vinaigrette
Quinoa and Farro Salad with Tomato, Fennel, Grapes, Parsley, and Moroccan Spiced Vinaigrette
Local Greens, Candied Walnuts, Dried Cranberries, Goat Cheese, and Raspberry Vinaigrette

2 Salads - 26 per person

3 Salads - 31 per person

4 Salads - 36 per person

FARMERS MARKET VEGETABLE CRUDITÉS | 26

Tri-Color Baby Carrots, Cucumber, Celery, Jicama, Tomatoes, Cauliflower, and Broccoli
Endive, Radishes, and Bell Peppers
Blue Cheese Dip, Herbed Buttermilk Ranch, and House Made Hummus
Assorted Flatbreads, Breadsticks, and Crackers

ARTISAN CHEESE DISPLAY | 32

Chef's Hand Selected Gourmet Cheeses
Artisan Breads and Crackers
Nuts, Dried Fruits, and Honey

CHARCUTERIE DISPLAY | 36

Chef's Pâtés and Terrines, Cappicola, Mortadella, Salami, and Prosciutto
Oven Dried Tomato Pesto, Ojai Valley Inn Honey
House Made Pickled Vegetables, Marinated Artichokes, Pepperoncini, Spicy Olives
Artisan Breads and Mustards

CHEESE AND CHARCUTERIE DISPLAY | 45

Combination of Artisan Cheese and Charcuterie
Seasonal Accoutrements, Breads, and Honey

DI STEFANO BURRATA BAR | 38

Blistered Baby Heirloom Tomatoes, Pickled Sweet Peppers, Prosciutto di Parma
California Olive Tapenade, Sliced Garden Radish, Chicory, Wild Rocket
Basil Pesto, Sundried Tomato Pesto, Local Honey, Fig Jam, Caramelized Shallot Marmalade
Artisan Breads and Crackers
Extra Virgin Olive Oil, Balsamic Syrup

CHILLED RECEPTION DISPLAYS CONTINUED

SUSHI BAR

100 person Minimum

Rolled Maki Sushi and Nigiri Sushi of the Following Items:

California Roll, Rainbow Roll, Spicy Tuna Roll, Eel Cucumber and Cream Cheese Roll, Vegetable Roll

Tuna Nigiri, Salmon Nigiri, Sweet Shrimp Nigiri

Wasabi, Pickled Ginger, Soy Sauce

6 pieces per person - 54 per person

8 pieces per person - 62 per person

12 pieces per person - 72 per person

Action station option available with a Sushi Chef at \$700 per chef

BAJA CEVICHE BAR | 40

Based on 2 selections

Baja Striped Bass

Wild Mexican White Shrimp

Wild California King Salmon (seasonal available in summer months)

Pacific Halibut

Albacore Tuna

Vegan Quinoa

Vegan Jicama

Avocado, Red Onion, Jalapeno, Tomato, Cucumber, Lime, Cilantro

Warm Tortilla Chips, Assorted Hot Sauces

POKE BAR | 40

Salmon, Tuna, and Roasted Red Beets

Warm Forbidden Black Rice and Jasmine Rice

Pickled Red Onion, Wakame Seaweed

Edamame, Cucumber, Radish, Fresno Chili, Jalapeno, Cilantro, Shredded Nori, Sesame Seeds

Ponzu, Chili Aioli, Sesame-Soy Vinaigrette

ICED SEAFOOD DISPLAY

Chilled Jumbo Shrimp

Seasonal Oysters and Cracked Crab Claws

Classic Cocktail Sauce, Horseradish Mignonette, Remoulade, Lemon Wedges, Tabasco

2 pieces of each seafood item per person - 44 per person

4 pieces of each seafood item per person - 62 per person

Add Chilled Half Lobster Tails

Lemon Champagne Sauce

30 per person additional at 1.5 pieces per person

THEMED DISPLAY & ACTION STATIONS

RISOTTO BAR | 33

(Chef attendant fee of \$275 per station required)

Select two of the following:

Wild Forest Mushroom with Truffle Cream
Sautéed Shrimp with Fennel and Lemon
Braised Shredded Beef Short Rib with Red Wine Jus
Red Beet Risotto, Orange Reduction, Radicchio, Ricotta Salata, Crushed Walnuts
Sun-dried Tomato and Basil with Italian Squash and Balsamic Reduction
Butternut Squash, English Peas, Dried Cranberries, Brown Butter
Italian Farro, Purple Kale, Pine Nut Relish, Roasted Heirloom Carrots, Pecorino Romano
Roasted Corn and Poblano with Queso Fresco

THE BEST OF ITALY | 32

(Can be upgraded to a chef attended station at a fee of \$275 per station)

Select two of the following:

Four Cheese Tortellini with Sun Dried Tomato-Pesto Cream
Portobello Mushroom Ravioli with Garlic Truffle Cream
Lobster Ravioli with Vodka Sauce
Rigatoni Pasta with Bolognese Sauce
Penne Pasta with Arrabbiata Sauce
Served With:
Ojai Olive Oil, Parmesan Cheese, Garlic Bread and Flaked Red Chili Peppers

SEAFOOD SAUTÉ | 40

(Chef attendant fee of \$275 per station required)

Jumbo Prawns Al Ajillo
Fennel Lime Slaw with Crispy Pancetta, Spanish Red Rice, Grilled Rustic Country Bread
Saffron Tomato Coulis

THEMED DISPLAY & ACTION STATIONS CONTINUED

BRAISED SHORT RIB STATION | 38

(Can be upgraded to a chef attended station at a fee of \$275 per station)

24 Hour Braised Angus Beef Short Ribs
Roasted Shallot Mash, Aged Parmesan Polenta
Wild Mushrooms Smoked Bacon and Roasted Cipollini Onion Ragout, Honey Glazed Carrots
Red Wine Jus, Honeycrisp Apple and Horseradish Compote

MAC-N-CHEESE STATION | 33

(Can be upgraded to a chef attended station at a fee of \$275 per station)

Southern Style Creamy Mac and Cheese
Assorted Accompaniments to Include:
Baby Spinach, Roasted Tomatoes, Scallions, Caramelized Onions, Sautéed Peppers, Mushrooms
Jalapeño Jack, Smoked Gouda, Aged Cheddar
Smoked Slab Bacon, Barbacoa Brisket, Duck Confit

PAELLA STATION | 37

Vegetable Paella with Quinoa, Garden Vegetables, Estate Herbs and Garlic Chips
& Traditional Paella with Chicken, Mussels, Chorizo, Spanish Rice, Red Peppers and Peas

SLIDERS AND HOUSE MADE PUB CHIPS | 34

Select three of the following:

Angus Beef Sliders with Caramelized Onions, Cheddar Cheese and Thousand Island
Portobello Burger, Yellow Pepper, Tomato Confit, Roasted Garlic Aioli
Turkey Burger with Gruyère and Cranberry Mayo
Crab Cake with Arugula and Spicy Remoulade
Braised Short Rib with Fried Shallots and Gorgonzola
Chili Glazed Pork Belly, Black Garlic Aioli
Jerk Chicken, Pineapple Relish, Jerk BBQ Sauce, Mini Hawaiian Rolls

WANT FRIES INSTEAD OF CHIPS? | 12

Select two of the following:

Estate Herb and Black Pepper
Truffle and Sea Salt
Garlic and Parmesan
Sweet Potato

Ketchup, Horseradish Mayo, Chipotle Aioli, and Buttermilk Ranch Sauces

THEMED DISPLAY & ACTION STATIONS CONTINUED

FAJITAS STATION | 36

(Chef attendant fee of \$275 per station required)

Beef, Chicken, Shrimp and Portobello Mushroom
Peppers and Onions, Cilantro, Lime Wedges
Salsa Roja, Salsa Verde, Pico de Gallo, Guacamole, Queso Fresco
Corn and Flour Tortillas

TAPAS DISPLAY | 32

Marinated Vegetables
Blistered Pimientos de Padron, Torn Herbs, Sherry Vinegar
Olives with Estate Herbs, Ojai Citrus, Spanish Olive Oil
Grilled Artichokes, Marinated Mushrooms AL Ajillo
Imported Spanish Meat and Cheese Display
Pan Con Tomate, Grilled Bread, White Anchovy
Piquillo Pepper Potato Croquets, Smoked Paprika Aioli
Chicken Empanadas

SIGNATURE AIRSTREAM ACTION MENUS

Can be upgraded to Airstream mobile kitchen service at a rental fee of \$3,500

GOURMET GRILLED CHEESE | 33

Braised Short Rib, Aged White Cheddar, Buttered Sourdough
Maine Lobster, Havarti Cheese, Texas Toast
House Pimento Cheese, Sliced Tomato, Country White Bread

STREET TACO STAND | 32

Carne Asada, Carnitas, and Chicken Tinga
Warm Corn and Flour Tortillas
Chopped Cilantro & Onion, Salsa Rojo, and Salsa Verde

QUESADILLA BAR | 31

Pulled Rotisserie Chicken, Braised Beef Short Rib or Blackened Gulf Shrimp
Cheddar, Jack and Mozzarella, Flour Tortillas
Pico de Gallo, Guacamole, Sour Cream and Red Tapatio Aioli

THE JIMMY'S PUB SMASH BURGER | 33

Single or Double
Pub Style Beef and Impossible Veggie Burgers
American Cheese, Onions, Pickles, Shredded Iceberg and House Burger Sauce

THE BUTCHERS BLOCK

*All carving stations are served with freshly baked rolls and butter.
* All carving stations require a Chef Attendant at \$275 per station per every 75 guests.*

WHOLE ROASTED BEEF TENDERLOIN | 41 *

Red Wine Jus and Horseradish Cream

NEW YORK STRIP LOIN "AU POIVRE" | 39 *

Peppercorn Crusted with Green Peppercorn Sauce

SLOW ROASTED PRIME RIB OF BEEF | 40 *

Au Jus, Horseradish Cream and Blue Cheese Béchamel

WOOD SMOKED BRISKET | 33 *

Southern Style BBQ Sauce and Crispy Fried Onions

SANTA MARIA TRI-TIP | 31 *

Estate Herb Chimichurri, Santa Maria Style Salsa

HOUSE SMOKED PORK SHOULDER | 29

Peach and Jalapeño Mostarda, Mango and Herb Compote

MINT AND GARLIC ROASTED LEG OF LAMB | 35 *

Lavender Honey, Rosemary Jus and Mint Jelly

ROASTED FREE RANGE TURKEY BREAST | 28 *

Cranberry Orange Compote, Creamy Country Style Pan Gravy

MOLE SEASONED BEER CAN CHICKEN | 26

Modelo Jus

THE BUTCHERS BLOCK CONTINUED

*All carving stations are served with freshly baked rolls and butter.
All carving stations require a Chef Attendant at \$275 per station per every 75 guests.*

CEDAR PLANK BBQ SALMON | 31

Dill and White Wine Cream Sauce and Citrus Emulsion

SZECHUAN PEPPER CRUSTED SALMON | 30

Asian Pear and Cabbage Slaw, Miso-Soy Beurre Blanc

TOGARASHI AND KONA COFFEE CRUSTED TUNA LOIN | 42

Ginger and Miso Aioli, Wasabi Cream

SWEET CHILI AND SOY GLAZED SEA BASS | 34

Coconut-Thai Chili Emulsion, Mango Coulis

CARVERY ENHANCEMENTS | 12 PER SELECTION

(Carvery enhancements are not considered a station selection)

Creamed Spinach
Rosemary Grilled Asparagus
Market Vegetable Mélange
Ojai Honey and Orange Glazed Baby Carrots
Butter and Garlic Green Beans
Roasted Root Vegetables
Creamy Parmesan Polenta
Jasmine Rice
Cilantro Rice
Brown Rice
Herb and Cheese Potato Gratin
Crème Fraîche Whipped Potatoes
Country Style Mashed Potatoes

DESSERT STATIONS

*All dessert stations require a minimum of 30 persons.
Dessert stations include coffee, decaffeinated coffee and assorted teas.*

BUILD YOUR OWN SUNDAE BAR | 25

(Chef attendant fee of \$275 per station required)

Artisan Vanilla Bean and Chocolate Ice Cream
White and Dark Chocolate Shavings
Nuts, Sprinkles, Whipped Cream, Marshmallows, Oreo Cookies, Maraschino Cherries
Hot Fudge, Strawberry and Warm Caramel Sauce

CREATE YOUR OWN DESSERT STATION

3 Desserts - 24 per person
4 Desserts - 26 per person
5 Desserts - 28 per person
6 Desserts - 30 per person

Double Chocolate with Chocolate Frosting Cupcake
Red Velvet with Cream Cheese Frosting Cupcake
Lemon with Strawberry Frosting Cupcake
Dulce de Leche with Mocha Frosting Cupcake
Carrot Cake with Cream Cheese Frosting Cupcake
Ojai Valley Inn Jumbo Cookies
Lemon-Olive Oil Cake Bites
Miniature Strawberry Shortcake Parfaits
Local Raspberry Bars
Estate Lemon Tarts
Vanilla Bean Panna Cotta with Blueberry
Cream Cheese Caramel Flan
Mexican Wedding Cookies
Cinnamon Sugar Churros with Chipotle-Chocolate Sauce
Tres Leches Cake Parfaits
Assorted Chocolate Artisan Truffles
Triple Chocolate Petite Cheesecake
S'Mores Tartelettes
Double Fudge Brownies
Dark Chocolate Crème Patissiere Verrine

PLATED DINNER SELECTIONS

Pricing for the following entrées is based on three courses and includes a choice of soup or salad, entrée, and dessert. Plated dinners include rolls, butter, coffee, decaffeinated coffee and tea. Appetizer or cheese course pricing is a la carte. Please see menu guidelines for additional information.

COLD APPETIZERS | 26 as extra course

Di Stefano Burrata, Seasonal Fruit Compote, Prosciutto di Parma, Baby Arugula, California Olive Oil
Hawaiian Big Eye Tuna, Asian Slaw, Citrus Ponzu, Wasabi Aioli
Chilled Maine Lobster and Dungeness Crab Cocktail, Horseradish Panna Cotta, Remoulade, Cocktail Sauce
Dungeness Crab Salad, Fennel, Radish, Apple, Avocado and Citrus Vinaigrette
Carpaccio of Beef Tenderloin, Parmesan, Baby Arugula, Horseradish, Fried Capers
Scallop Crudo, Radish, Tonnato Sauce, Hawaiian Black Salt, Citrus
Tuna Sashimi, Tomato Concasse, Capers, Olive, Basil Oil, Soy-Mustard Vinaigrette
Grilled and Chilled Asparagus with Lemon and Dairy-Free Feta (Vegan)

HOT APPETIZERS | 28 as extra course

Maple-Black Peppercorn Glazed Niman Ranch Pork Belly, Melted Leeks, Truffle Pecorino, Stone Ground Grits
Maine Lobster Ravioli, Wilted Rainbow Chard, Saffron Lobster Emulsion
Foraged Mushroom Risotto, Parmigiano-Reggiano, Torn Parsley
Oak Grilled Spanish Octopus, Fermented Black Garlic, Farro Verde, Calabrian Chili Romesco, Petite Basil
Maine Diver Scallops, Orange Fennel Puree, Frisee, Chili Oil
Grilled Artichoke with Lemony Chimichurri (Vegan)

SOUPS

Heirloom Tomato Gazpacho, Avocado Relish, Petite Basil
Sweet Corn Bisque, Roasted Cipollini Onion, Charred Corn, Calabrian Chili Oil
Tomato Bisque, Parmesan Crisp, Basil Oil
Wild Mushroom Veloute, White Truffle Chantilly
Curry Cauliflower Soup, Roasted Cauliflower, Raisins, Cashew
Roasted Butternut Squash Soup, Cranberry Relish, Cardamom Cream
Cream of Five Onion Soup, Maui Sweet Onions, Crispy Shallots, Chive
Carrot and Ginger Soup, Pickled Rio Gozo Carrots, Cilantro (Vegan)

SALADS

Tomato and Burrata, Frisee, Basil Pesto Aioli, Pickled Shallots, Aged Balsamic, Sourdough Crouton
Petite Mixed Greens, Local Strawberries, Humboldt Fog, Candied Walnuts, Pomegranate Balsamic
Gem Lettuce Caesar, Torn Focaccia Croutons, Creamy Garlic Caesar, Tomato, Grana Padano
Roasted Beets, Frisee, Goat Cheese, Candied Pistachios, Watermelon Radish, Minus 8 Reduction
Baby Iceberg Wedge, Grape Tomato, Bacon, Pickled Red Onion, Maytag Blue Cheese Dressing
Wild Arugula, Mission Fig, Purple Haze Goat Cheese, Shaved Fennel, Honey Lavender Vinaigrette
Baby Kale, Heirloom Carrot, Avocado, Pepitas, Tomato, Cider Vinaigrette (Vegan)

PLATED DINNER SELECTIONS CONTINUED

Pricing for the following entrées is based on three courses and includes a choice of soup or salad, entrée, and dessert. Plated dinners include rolls, butter, coffee, decaffeinated coffee and tea. Appetizer, intermezzo or cheese course pricing is a la carte. Please see menu guidelines for additional information.

MAIN COURSE SELECTIONS: POULTRY | 125

Grilled Herb Marinated Chicken Breast, Yukon Gold Potato Puree, Honey Glazed Carrots, Meyer Lemon Gremolata
Pan Seared Chicken Breast, Roasted Fingerling, Cipollini Onion, Braised Escarole, Rosemary Mustard Butter Sauce
Cast Iron Jidori Boneless Half Chicken, Garlic Rapini, Aged White Cheddar Grits, Lemon-Thyme Jus
Rosemary Honey Lavender Glazed Sonoma Duck Breast, Baby Turnips, Parsnip Puree, Natural Jus

MAIN COURSE SELECTIONS: SEAFOOD | 135

Miso Glazed Sea Bass, Jasmine Rice, Bok Choy
Atlantic Salmon 'Acqua Pazza', Hope Ranch Mussels, Little Neck Clams, Potato Puree, Tomato Shellfish Emulsion
Loch Duart Salmon, Cauliflower Purée, Haricot Vert, Almondine Brown Butter Sauce
Mediterranean Branzino, Celery Root Purée, Seasonal Citrus, Braised Fennel, Five Spice Vinaigrette
Local White Sea Bass, Potato Puree, Melted Leeks and Oyster Mushroom Ragout, Preserved Lemon Beurre Blanc
Alaskan Halibut, Heirloom Shelling Bean Ragout, White Bean Puree, Roasted Tomatoes (Seasonal Availability)

MAIN COURSE SELECTIONS: BEEF | 150

Beef Short Ribs, Truffle Polenta, Wilted Rainbow Chard, Braising Jus, Crispy Shallots
USDA Prime New York Strip, Roasted Garlic Potato Cake, Garlicky Spinach, Armagnac Peppercorn Sauce
Prime Eye of Rib Eye, Lyonnaise Fingerling Potatoes, Smoked Onion Puree, Asparagus, Red Wine Demi
Filet Mignon, Yukon Gold Potato Puree, Charred Broccolini, Smoked Shallot, Truffle Demi
Grilled Filet Mignon, Potato Celery Root Gratin, Garlicky Spinach, Sauce Bordelaise

MAIN COURSE SELECTIONS: LAMB | 145

Sonoma Lamb Chops, Estate Herb Crust, Potato-Fennel Gratin, Sautéed Escarole, Rosemary Olive Jus

MAIN COURSE SELECTIONS: PORK | 135

Snake River Farms Kurobuta Pork Chop, Braised Red Cabbage, Whole Grain Mustard Jus

MAIN COURSE SELECTIONS: VEGETARIAN & VEGAN* | 120

Meyer Lemon Risotto, Fried Sweet Potato, Chard, Oven Dried Tomato and Braised Fennel
*Roasted Acorn Squash, Pepian Mole, Ancient Grains, Wild Mushrooms, Cashew Crema
*Grilled Yellow Cauliflower "Steak", Smoked Eggplant Puree, Curried Lentils, Bengali Apricot Chutney
* King Oyster Trumpet Mushroom "Scallops", Miso Butternut Squash Purée, Apple-Fennel Salad, Toasted Squash Seed Powder

MAIN COURSE SELECTIONS: DUET | 185

Petite Beef Tenderloin and Butter Poached Half Lobster Tail
Truffle Potato Puree, Asparagus, Béarnaise

A 26% service charge and 7.25% sales tax will be added to all menu prices.
Menu items are subject to change based on seasonality and availability.

PLATED DINNER SELECTIONS CONTINUED

Pricing for the following entrées is based on three courses and includes a choice of soup or salad, entrée, and dessert. Plated dinners include rolls, butter, coffee, decaffeinated coffee and tea. Appetizer, intermezzo or cheese course pricing is a la carte. Please see menu guidelines for additional information.

PLATED DESSERTS

Flourless Chocolate Almond Cake
Manjari Mousse, Local Honey Bavarian, Dark Cocoa Sable, Raspberry Coulis

Chocolate and Caramel Banana Tart
Sea Salt Caramel, Dark Chocolate Ganache and Whipped Mascarpone

Lemon Verbena Panna Cotta
Macerated Berries, Raspberry Consommé, Vanilla Shortbread

Strawberry Shortcake Parfait
Fresh Oxnard Strawberries, Strawberry Jam, Lemon-Mascarpone-Vanilla
Bean Cream, House Baked Short Cake, Strawberry Syrup

Sour Cream Pound Cake
Grand Marnier Strawberries and Whipped Mascarpone Cream

Passion Fruit Bavarian Cream
Passion Curd, Chocolate Nut Crunch, Coconut Mousse, Coconut Tuile

Café au Lait Parfait
Espresso Chocolate Mousse, Tiramisu Cream, Vanilla Jaconde
Cake, Cocoa Nibs, Espresso Geleé

S'mores Tart
Chocolate Mousse, Graham Cracker Crumble, Marshmallow Fluff,
Smoked Almonds, Whipped Cream, Chocolate Sauce

The Ojai Valley Inn Signature Candy Bar
Pretzel Cookie Crust, Peanut Butter Mousse, Caramel, Chocolate Ganache,
Chocolate Sauce, Peanut Brittle, Vanilla Bean Whipped Cream

CHEF'S COMPOSED CHEESE COURSE | 26 as extra course

Hand Selected Imported and Domestic Cheeses Artfully Presented Individually To Your Guests
Accompanied with Fresh Seasonal and Dried Fruits, Honey, Nuts and Specialty Bread

DINNER BUFFETS

A TASTE OF BAJA | 160

Ojai Valley Inn's Signature Tortilla Soup

Ensalada de Pepino
Cucumber, Jicama, Cilantro, Lime, Tajin

Roasted Corn and Black Bean Ensalada
Crisp Romaine, Baby Greens, Pickled Peppers, Pepitas, Cojita-Lime Dressing

Seafood Ceviche
Red Onion, Cucumber, Carrot, Tomato, Aji Chili
Served with Tostada and Chipotle Aioli

Barbacoa Style Braised Beef with Chilies and Spices

Chicken Tinga Stewed with Tomatoes, Potatoes and Peppers

Seared Mahi Mahi with Salsa Verde

Vegan Enchiladas with Cashew Crema
Warm Flour and Corn Tortillas

Cowboy Beans with Chorizo
Spanish Style Rice with Cilantro and Citrus
Street Corn, Aioli, Tajin, Lime, Chili, Cojita
Fire Roasted Zucchini, Blistered Cherry Tomatoes

Arroz con Leche with Pineapple Compote
Dulce de Leche Cake Pops
Mango Margarita Tarts
Horchata Pot de Crème

Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Hot Tea

DINNER BUFFETS

OJAI HARVEST DINNER | 165

Black Bean Soup
Roasted Tomato, Avocado Relish, Lime Cream

Petite Field Greens Salad
Shaved Radish, Marinated Grapes, Hazelnuts, Manchego Cheese, Lemon Vinaigrette

Tomato, Watermelon and Feta Salad
Cucumbers, Watercress, and Strawberry Balsamic

Gourmet Rolls with Butter

Oak Roasted Mahi Mahi, Citrus, Thyme, Chardonnay Butter

Grilled Pork Medallions, Herbed Mustard Sauce

Oven Baked Chicken, Sage Mushroom Gravy

Fire Roasted Hen of the Wood Mushrooms
Scalloped Potato Gratin, Gruyere
Sautéed Farmers Market Seasonal Vegetables

Bruléed Estate Lemon and Meringue Tarts
Hazelnut and Milk Chocolate Bars
Apple and Almond Cake Bites
Chocolate and Carmel Cheesecake Pops

Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Hot Tea

DINNER BUFFETS

THE CALIFORNIAN | 170

Sweet Corn Bisque
Roasted Cipollini Onion, Calabrian Chili Oil

Today's Garden Lettuces
Shaved Farmers Market Vegetables, Fresh Herbs,
Garlic Vinaigrette

Local Baby Beet Salad
Arugula, Avocado, Pistachio Yogurt Dressing

Gourmet Rolls with Butter

Locally Caught Sea Bass, Ojai Citrus Glaze

Free Range Chicken, Rosemary Gravy

Red Wine Braised Beef Short Ribs, Braising Juices

Butter Whipped Mashed Potatoes
Roasted Brussels Sprouts, Balsamic Glaze
Three Cheese Mac and Cheese
Garlicky Green Beans

Olive Oil Cake Bites
Miniature Strawberry Shortcake Parfaits
Local Raspberry Bars
Estate Lemon Tarts

Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Hot Tea

DINNER BUFFETS

TUSCANY BY WAY OF OJAI | 175

Tuscan White Bean Minestrone

Wild Arugula Salad
Lemon Vinaigrette, Parmigiano

Panzanella Salad
Torn Rustic Bread, Tomatoes, Cucumber, Basil, Oregano Vinaigrette

Rigatoni Bolognese, Aged Parmesan

Orecchiette Cacio e Pepe

Oven Roasted Salmon, Lemon-Fennel Gremolata

Herb Roasted Chicken Marsala

Grilled Beef Tagliata with Rucola, Parmigiano, and Balsamico

Creamy Polenta
Farmers Market Rapini
Wieser Farms Roasted Marble Potatoes with Rosemary Bread Crumbs
Rustic Italian Breads with Olive Oil and Butter

Classic Italian Tiramisu with Coffee Infused Mascarpone Cream
Dark Chocolate Enrobed Hazelnut Domes
Ricotta and Pine Nut Cake Bites with Chantilly Citrus Cream
Vanilla Bean Panna Cotta with Balsamic Marinated Strawberries and Roasted Pistachios

Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Hot Tea

DINNER BUFFETS

SMOKEHOUSE BARBECUE | 180

Smokehouse Chopped Salad
Local Greens, Roasted Corn, Avocado, Tomato, Bacon, Cotija, Croutons, Poblano Ranch Dressing

Jicama, Grilled Pineapple Slaw
Jalapeno, Shaved Cabbage, Cider Vinaigrette

Ojai Vegetarian Chili
Kidney, Black and Pinto Beans, Sweet Potato, Bell Pepper, Vine Ripe Tomatoes
Scallions, Sour Cream and Tillamook Cheddar

BBQ from the Grill:

Choose Three Meats:

Lemon-Garlic Chicken
Agave Glazed Salmon
Smoked Sausage
Estate Oak Smoked Brisket
Ancho Rubbed Smoked Pork Shoulder
Santa Maria Style Tri-Tip

Bourbon BBQ Sauce, Red Eye Gravy, Carolina BBQ Sauce, Citrus Glaze, Honey Mustard Sauce

Country Style Red Bliss Mashed Potatoes with Estate Rosemary Butter
Sweet Corn Succotash
Three Cheese Mac N' Cheese

Jalapeno Corn Muffins with Whipped Honey Butter

Chocolate Cake Bites
Mini Apple Pie Mason Jars with Cinnamon Streusel
Lemon Lime Soda Pound Cake
Pecan Cheesecake Lollipops

Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Hot Tea

Upgrade One or More of Your Meat Selections:

22 additional per person, per selection

Cowboy Cut New York Steaks
St. Louis Style Spare Ribs
Baby Back Pork Ribs
Jumbo Shrimp Skewers
Petite Filet Mignon Steaks

DINNER BUFFETS

THE CENTRAL COAST | 180

Tomato Bisque
Estate Basil Oil

Create Your Own Salad Bar
Selection of Greens, Seasonal Toppings, Cheeses and House Made Dressings

Green Asparagus Salad
Seasonal Herbs, Mimosa Dressing

Burrata Caprese
Vine Ripe Tomato and Basil

Rosemary-Brushed Focaccia Bread
Extra Virgin Olive Oil and Balsamic

Seared Local Halibut, Lemon Caper Beurre Blanc

Herb Roasted Rotisserie Chicken, Natural Jus

Grilled Filet Mignon Medallions, Sauce Au Poivre

Anson Mills Farro Risotto, Seasonal Mushrooms

Garlic Braised Garden Greens with Vegetable Sofrito, Sherry Vinegar
Herb Roasted Fingerling Potatoes with Caramelized Shallots
Farmers Market Carrots with Ojai Valley Inn Honey and Dill

Chocolate Raspberry Almond Tarts
Strawberry Basil Shooters
California Date and Maple Tea Cakes
Salted Caramel Macarons
Tangerine Cream Pie

Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Hot Tea

DINNER BUFFETS

CLASSIC STEAKHOUSE | 210

Lobster Bisque with Sherry Chantilly

Iceberg Wedge

Smoked Bacon, Pickled Red Onions, Heirloom Tomatoes

Hard Boiled Eggs, Tobacco Onions, Point Reyes Blue Cheese, Classic Ranch

Gem Lettuce 'Caesar' Salad

Shaved Parmesan, Torn Parsley, Rustic Garlic Bread Croutons

Herb Crusted Filet of Beef

Prime New York Strip Steak

Grilled Snake River Farms Kurobuta Pork Chops

Grilled Loch Duart Salmon

Blackened Shrimp Skewers

Béarnaise, Port Wine Sauce, Beurre Blanc, Chipotle Remoulade

Sautéed Mushrooms

Green Asparagus

Roasted Garlic Potato Gratin, Estate Herbs

Truffle Macaroni and Cheese

Jalapeño Creamed Corn with Bacon

Milk Chocolate Peanut Bar

Dark Rum Crème Brûlée

Vanilla Bean Cheesecake

Seasonal Fruit Tart

Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Hot Tea

FAMILY STYLE DINNERS

*Family style dinner buffets are presented on platters for your guests to pass and serve themselves "Family Style".
French style service of main courses by our team members to your guests is available for additional \$30 per person.*

THE ITALIAN TABLE | 180

"Antipasto Misto" Pre-Set at Your Table
Artichokes, Mozzarella, Cured Meats, Roasted Peppers and Olives
Ciabatta, Focaccia and Flatbreads

Panzanella Salad
Torn Rustic Bread, Tomatoes, Cucumber, Basil, Oregano Vinaigrette

Baby Romaine Caesar
Shaved Parmesan, Ciabatta Croutons, Creamy Garlic Dressing

Chianti Braised Beef Short Ribs with Cipollini Onions

Pan Roasted Local Sea Bass, Fried Caper Butter Sauce

Creamy Polenta

Wood Fired Market Baby Vegetables

Grilled Artichokes

Sweet Ricotta Stuffed Cannoli with Chocolate and Pistachios

Classic Italian Tiramisu with Coffee Infused Mascarpone Cream

Chocolate Dipped House Made Biscotti

Strawberry Budino

Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Hot Tea

FAMILY STYLE DINNERS CONTINUED

*Family style dinner buffets are presented on platters for your guests to pass and serve themselves "Family Style".
French style service of main courses by our team members to your guests is available for additional \$30 per person.*

FAMILY STYLE BBQ DINNER | 185

Baked Potato Salad
Scallions, Cheddar Cheese, Sour Cream, Bacon

Local Mixed Greens
Dried Cranberries, Orange Segments, Candied Almonds, Goat Cheese, Citrus Dressing

Santa Maria Style Cole Slaw

House Baked Cornbread with Butter

Maple-Tequila Marinated Salmon
Brined and Grilled Chicken with Citrus Glaze
Wood Smoked Brisket with Housemade BBQ
Sassafras Glazed Baby Back Ribs

Classic Mac-n-Cheese
Oven Roasted Red Bliss Potatoes
Grilled Jumbo Asparagus
Fire Roasted Corn on the Cobb

Oxnard Strawberry Tarts
Mini S'mores Parfaits
Double Fudge, White Chocolate Dipped Brownie Pops

Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Hot Tea

Substitute for Any Main Course Option with
Grilled Petite Filet Mignon with California Cabernet Jus
22 additional per person

FAMILY STYLE DINNERS CONTINUED

*Family style dinner buffets are presented on platters for your guests to pass and serve themselves "Family Style".
French style service of main courses by our team members to your guests is available for additional \$30 per person.*

FAMILY DINNER FROM THE OJAI FARMERS MARKET

185 - 2 choices per category

195 - 3 choices per category

Salads

Roasted Beet Salad, Arugula, Frisée, Goat Cheese, Shaved Fennel, Walnuts, Sherry Vinaigrette
Forest Mushroom and Spinach Salad, Blistered Tomatoes, Olive Oil, Lemon, Shaved Parmesan
Vine Ripened Tomatoes, Fresh Mozzarella, Opal Basil, Balsamic Syrup and Extra Virgin Olive Oil
Mixed Greens, Endive and Radicchio, Almonds, Feta Cheese, Citrus-Avocado Dressing
Kale and Farro Salad, Shredded Carrots, Golden Raisins, Cucumber, Lemon-Oregano Vinaigrette

Sliced Country Bread with Butter

Entrées

Filet of Beef Tenderloin Medallions, Tomato Chimichurri and Crispy Shallots
Pepper Crusted New York Steak, Caramelized Onions, Green Peppercorn Cream
Pan Roasted Citrus Chicken, Lemon Thyme Jus
Prosciutto Wrapped Chicken Breast with Olive Tapenade and Sage
Seared Pacific Mahi Mahi with Pineapple Relish
Grilled Salmon, Ojai Estate Citrus Butter Sauce
Dijon Crusted Pork Tenderloin, Apple-Sage Chutney
Braised Beef Short Rib with Smoked Crispy Onions and Cabernet Jus
Ricotta Cheese Ravioli with Spinach and Lemon-Mascarpone Fondue
Seasonal Vegetable Risotto, Parmigiano Reggiano, Fresh Garden Herbs

Sides

Roasted Fingerling Potatoes	Garlicky Green Beans
Saffron Rice Pilaf	Honey Roasted Rainbow Carrots
Herbed Potato Gratin	Grilled Jumbo Asparagus
Turnip, Parsnip and Sweet Potato Gratin	Balsamic Glazed Mushrooms
Couscous with Dried Fruit and Nuts	Spice Roasted Brussel Sprouts
Buttered Broccoli	Braised Seasonal Greens with Bacon

Desserts

Milk Chocolate-Hazelnut Cream Puffs
Double Fudge Brownie with Dark Chocolate Ganache
Mini Lemon and Blueberry Pies
Flourless Chocolate Cake Bites
Mini Bourbon Pecan Tarts
Mini Strawberry Shortcakes with Lemon-Mascarpone Cream
Petite Apple Pies with Cinnamon Cream and Caramel
Chocolate Peanut Butter Bars

Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Hot Tea

FAMILY STYLE DINNERS CONTINUED

*Family style dinners are presented on platters for your guests to pass and serve themselves "Family Style".
French style service of main courses by our team members to your guests is available for additional \$30 per person.*

DELUXE FAMILY DINNER | 205

Salads and Appetizers

Vulcan and Lollo Rosso Lettuce Salad
Shaved Comte Cheese, Hearts of Palm, Serrano Ham, Oven Roasted Brandywine Tomatoes
Cinnamon Pear Balsamic and Lemon Vinaigrette

Seafood Cocktail
Lobster, Crab and Shrimp
Traditional Cocktail Sauce

Carpaccio of Beef
Arugula, Capers, Shallots, Parmesan, Extra Virgin Olive Oil

Gourmet Rolls with Butter

Mains (Choose three)

Herb Crusted California Lamb
Carved Prime Eye of Ribeye
Pan Roasted Salmon Fillets
Crispy Skin Duck Breast
California Spiny Lobster Tail

Sauces (Choose three)

Classic Béarnaise
Red Wine Jus
Ojai Citrus Butter
Roast Garlic Aioli
Apple Relish

Sides (Choose three)

Wilted Rainbow Chard
Truffle Butter Mashed Potatoes
Crispy Brussels Sprouts with Pancetta
Wild Mushrooms with Shallots, Garlic and Herbs
Jalapeño Cheddar Grits

Desserts

Black Forest Cake
Bananas Foster Parfaits
Assorted Chocolate Truffles, Chocolate Dipped Strawberries

Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Hot Tea

A 26% service charge and 7.25% sales tax will be added to all menu prices.
Menu items are subject to change based on seasonality and availability.

AFTER PARTY HORS D'OEUVRES

Priced per piece and at a minimum of 75% of your dinner guarantee. Minimum order of 2 dozen per item.

TRAY PASSED SAVORY CANAPÉS | 12

Carne Asada Taquitos, Charred Tomato Salsa
Shredded Chicken Taquitos Spicy Tomatillo Salsa
Carnitas Taquitos, Pineapple and Habanero Pico de Gallo
French Fry Shots with Buttermilk Ranch or Ketchup
All Beef Pigs in Blankets with Assorted Mustards
Fried Mac-n-Cheese Bites
Mini Pork Carnitas Tacos with Cilantro Sour Cream
Garlic and Cayenne Spiced Popcorn Boxes
Soft Pretzel Bites with Spicy Cheese Sauce

TRAY PASSED SAVORY CANAPÉS | 14

Beef Sliders with Cheddar Cheese and Secret Sauce
Pulled Pork Sliders with Pickled Red Onions, Carolina Slaw
Southern Fried Chicken Slider with Coleslaw
Open Face Chicken and Waffle Sliders, Maple Syrup and Hot Sauce
Grilled Cheese Sandwich Squares, Tomato Soup

TRAY PASSED SWEET CANAPÉS | 12

Mini Milk and Cookies
Chocolate Peanut Butter Mousse Cream Puffs
Chef's Selection of Assorted Cake Pops
Caramel Peanut Tartlets
Churro Bites in Chocolate Sauce
Campfire S'more Tartelettes with Toasted Meringue
Dipped Rice Krispy Treat Pops
Mini Cupcakes Bites

LATE NIGHT ACTION STATIONS

All stations require one chef attendant per 75 guests at \$275 per chef.

GOURMET GRILLED CHEESE | 33

Braised Short Rib, Aged White Cheddar, Buttered Sourdough
Maine Lobster, Havarti Cheese, Texas Toast
House Pimento Cheese, Sliced Tomato, Country White Bread

STREET TACO STAND | 32

Carne Asada, Carnitas, and Chicken Tinga
Warm Corn and Flour Tortillas
Chopped Cilantro & Onion, Salsa Rojo, and Salsa Verde

QUESADILLA BAR | 31

Pulled Rotisserie Chicken, Braised Beef Short Rib or Blackened Gulf Shrimp
Cheddar, Jack and Mozzarella, Flour Tortillas
Pico de Gallo, Guacamole, Sour Cream and Red Tapatio Aioli

PAN PACIFIC FRIED RICE | 30

Jasmine Rice Stir Fried in a Wok with Eggs, Vegetables and Soy
Your Choice of Chicken, Beef or Pork

STREET DOGS | 27

All Beef Kosher Dogs and Fresh Buns
Mustard, Ketchup, Relish, Sauerkraut, Chopped Onions, Jalapeños,
Shredded Cheddar Cheese, and Chili

NACHOS | 25

Crispy Tortilla Chips, Ground Beef and Shredded Chicken, Black Beans,
Chopped Tomatoes, Black Olives, Pickled Jalapenos, Nacho Cheese Sauce,
Sour Cream, Guacamole, and Pico de Gallo

THE FARMHOUSE · EXPERIENCES



Menu items subject to change based on season and market availability.

COOKING CLASSES

All classes are \$4,000 plus service charge and tax. Minimum guest count is 6. Maximum guest count for cooking classes is 24. Alcohol based on consumption, no meal provided other than products produced and consumed in the class.

GOURMET GRILLED CHEESE

Our chefs will teach you the techniques to perfecting decadent grilled cheese sandwiches

AUTHENTIC PASTA

Twist, roll and shape your own homemade pasta from scratch

CHEESE MAKING

Make ricotta, mozzarella, and nondairy vegan cheese, all from scratch

TACOS, GUACAMOLE & SALSA FIESTA

Learn all the essentials of creating your own authentic taco feast

SEASONAL RISOTTO

Let our chefs show you tips, techniques, and mouth-watering recipes to authentic risotto

GARDEN TO TABLE

Learn to make delicious vegetarian creations using vegetables and greens from the Farmhouse garden paired with sauces, vinaigrettes, and flavored oils

ONE POT WONDERS

Create an entire meal in one pot for easy creation, dining, and cleanup

SECRETS OF PAELLA

Our chefs share with you the secrets to making authentic Spanish paella

FUN FINGER FOODS

Learn how to make an array of canapés for your next dinner party

WOOD FIRED PIZZA

Learn how to roll, top, and bake your own authentic wood fired pizzas

COOKING DEMONSTRATIONS & MEALS

Minimum guest count for cooking demonstrations is 25. Additional fees apply for demonstrations above 60 guests.

PASTA DEMONSTRATION & FAMILY STYLE MEAL | 195

Learn the essential techniques to making two types of authentic pasta from scratch. Our chefs will show you how to roll and cut pasta by hand and by machine into fettuccine (a flat thick pasta) and strozzpretti (a short, twisted pasta). As the chefs demonstrate the pasta making process, you will enjoy a gourmet family style Italian meal including tastes of the fresh pasta shapes created in the class with seasonal sauces that let the flavor and texture of the pasta shine through.

What You Will Learn:

- How to make egg based pasta dough
- How to roll and cut dough with KitchenAid pasta attachments to make fettuccine
- How to roll, cut, and hand shape strozzpretti

Learn about consistency, drying, storage, how to cook, and which sauces complement each pasta shape

What You Will Eat:

- Fennel, Orange, and Olive Salad with Rocket and Extra Virgin Olive Oil
- Traditional Tomato-Mozzarella Caprese
- Strozzpretti Pasta with Kale Pesto
- Fettuccine Pasta with Creamy Tomato Sauce and Parmesan
- Apple Crostata with Caramel, Anisette, and Whipped Cream

GNOCCHI DEMONSTRATION & FAMILY STYLE MEAL | 195

Gnocchi are traditional Italian dumplings which are soft as pillows, tender, and delicious. They are extremely versatile and should be part of any home cook's repertoire. Our chefs will demonstrate how to make traditional gnocchi using potato, as well as a regional variation. As you watch our chefs demonstrate, enjoy a family style meal showcasing gnocchi paired with meats, seafood, and vegetables.

What You Will Learn:

- Potato Gnocchi
- Gnocchi alla Romana

What You Will Eat:

- Seasonal Fruit and Local Greens Salad with Balsamic Reduction and Garden Basil
- Kale and Quinoa Salad with Blueberries, Pistachios, Herb Vinaigrette
- Sautéed Potato Gnocchi with Shrimp, Spinach, Mushrooms, and Tomato Sauce
- Braised Short Rib Fondue with Baked Gnocchi alla Romana
- Almond Dark Chocolate Torte with Coffee Buttercream

COOKING DEMONSTRATIONS & MEALS CONTINUED

Minimum guest count for cooking demonstrations is 25. Additional fees apply for demonstrations above 60 guests.

TACO FIESTA DEMONSTRATION & BUFFET | 195

In this demonstration, our chefs show you how to make traditional masa tortillas, tasty salsas and guacamoles, and an authentic braised meat filling for a taco fiesta. Enjoy a delicious buffet of south of the border favorites while you watch the demonstration, concluding with a sweet taste of one of the world's best cookies - Mexican wedding cookies. You will learn everything you need to know to host a fabulous taco feast of your own and go home with all the recipes.

Welcome Beverage:

Michelada - Spicy Mexican Beer and Lime Cocktail (*nonalcoholic available*)

What You Will Learn:

Authentic Masa Tortilla Making Using a Traditional Tortilla Press
Salsa Roja and Salsa Verde
Guacamole and Pico de Gallo
Braised Chicken Tinga
Traditional Taco Garnishes

What You Will Eat:

Traditional Mexican Chopped Salad with Tomato, Cucumber, Black Beans, and Corn
South of the Border Caesar with Avocado, Toasted Tortillas, and Chipotle Caesar
Veggie Quesadillas with Roasted Tomatillo Salsa
Arroz Typico and Borracho Beans
Taco Buffet of Chicken Tinga, Skirt Steak, and Veggies with all the Taco Fixings
Mexican Wedding Cookies

COOKING DEMONSTRATIONS & MEALS CONTINUED

Minimum guest count for cooking demonstrations is 25. Additional fees apply for demonstrations above 60 guests.

BUTCHER BLOCK STEAKS & BUFFET | 225

Techniques for cooking the perfect steak vary, as do cuts, so we'll cover them both in this class.

Our culinary team will explain how to select the best steak for any budget and clear up any confusion about beef labels and grades. Different steaks lend themselves to various preparations, cooking times, and finishes. You will learn how to cook each type of steak flawlessly, so you're sure to walk away confident in your technique for achieving your perfect steak every time.

Cuts and Flavors Covered:

Rib-eye, Filet Mignon, Flank Steak, and Flat Iron Steak
Plus a Variety of Steakhouse Condiments and Classic Sides

What You Will Learn:

Be able to identify different cuts of steak and know their flavor and tenderness profiles
Know how to tell when a steak is cooked exactly to your liking
Learn grilling techniques as well as pan roasting techniques to cook steaks
Master a homemade steakhouse sauce
Perfect a classic pan sauce

What You Will Eat:

Classic Wedge Salad with Tomato, Pickled Red Onion, Blue Cheese, and Bacon
Traditional Caesar Salad
Three Steak Cuts Carved to Order - Filet, New York Strip Loin, and Flat Iron
Whipped Potatoes
Steak House Style Grilled Asparagus
Creamed Spinach
Decadent Triple Chocolate Cake with Whipped Cream
Warm Berry Cobbler

COOKING DEMONSTRATIONS & MEALS CONTINUED

Minimum guest count for cooking demonstrations is 25. Additional fees apply for demonstrations above 60 guests.

PAELLA DEMONSTRATION & BUFFET | 195

Authentic paella is one of the world's most delicious and iconic dishes. Our chefs will explain everything you need to know to make classic paella at home. Learn what types of rice to use, how to make sofrito, techniques for seasoning a paella pan, and more. Our chefs will show you how to make a seafood paella with black rice and classic "land based" paella using a traditional recipe. While you watch, indulge in a Spanish style buffet featuring the paella styles demonstrated in the class.

What You Will Learn:

- A discussion of rice for paella
- A discussion of styles of paella
- A discussion of the difference between paella and arroz
- How to season the paella pan
- How to make the sofrito
- A discussion on how to select ingredients for paella
- How to make a seafood paella with black rice
- How to make a classic "land based" paella

What You Will Eat:

- Sevilla Style Salad with Carrots, Olives, Mushrooms, and Pine Nuts
- Tapas Buffet of Favorite Tapas Bites, as well as Cured Meats and Cheeses
- Albondigas de La Mancha- Meatballs in Spicy Tomato Sauce
- Seafood Paella with Black Rice & Valencian Paella
- Tres Leches Cake & Traditional Baked Flan

THE PACIFIC'S BEST & BUFFET | 195

Join us for a discussion and guided demonstration on preparing local catch from the Pacific Ocean. Our chefs will discuss the selection and cooking of local seafood and provide tips and tricks to preparing seafood perfectly every time. While you watch the demonstration, enjoy a delicious seafood buffet featuring many of the techniques and flavors in the demonstration.

What You Will Learn:

- A discussion of local seafood
- A discussion on how to select seafood in your local market
- A discussion on frozen and fresh seafood
- A discussion on how to clean and store seafood
- How to cook seafood En Papiotte
- How to make Ceviche
- How to Sauté, Poach, Steam, and Grill seafood
- How to make quick and easy sauces that pair well with most seafood

What You Will Eat:

- Garden Salad with Red Wine Vinaigrette
- Ceviche with Leche de Tigra
- Spice-Rubbed Seared Rare Tuna with Mango Salsa
- Steamed Mussels with Thai Coconut-Curry Broth
- Whole Roasted Salmon with Dill and Remoulade Sauce on the Side
- Creamy Mashed Potatoes, Seasonal Vegetable Medley
- Mixed Berry Tarts, Lemon and Ricotta Cheesecakes

A 26% service charge and 7.25% sales tax will be added to all menu prices.
Menu items are subject to change based on seasonality and availability.

BAR



Menu items subject to change based on season
and market availability.

BAR

SUPER PREMIUM BRANDS | 18

Grey Goose
Bombay Sapphire
Johnny Walker Black
Glenlivet 12 yr.
Woodford Reserve
Mt. Gay Eclipse
Casamigos Blanco

PREMIUM BRANDS | 16

Hendry's
Beefeater
Johnnie Walker Red
Maker's Mark
Bacardi Silver
Maestro Dobel

CORDIALS | 18

Bailey's
Kahlua
Frangelico
Sambuca
Campari
Drambuie
Aperol

SPECIALTY DRINKS | 20

MOSCOW MULE

Hendry's Vodka, Cock & Bull Ginger Beer, Angostura Bitters, Lime

LAVENDER LEMONADE COCKTAIL

Hendry's Vodka, Estate Lavender, Squeezed Lemon

APEROL SPRITZ

Aperol, Prosecco, Soda Water, Orange

CUCUMBER COLLINS

Beefeater Gin, St. Germain Liqueur, Cucumber, Lime

OJAI PIXIE MARGARITA

Codigo Blanco Tequila, Ojai Pixie, Lime, Salt, Grand Marnier

HONEY + THYME OLD FASHIONED

Maker's Mark Bourbon, Housemade Honey and Thyme Simple Syrup, Orange Bitters

A 26% service charge and 7.25% sales tax will be added to all menu prices.
Menu items are subject to change based on seasonality and availability.

BAR CONTINUED

DOMESTIC BEER | 9

Bud Light
Coors Light
Blue Moon

IMPORT BEER | 10

Heineken
Corona

CRAFT BEER | 11

Ballast Point IPA
Firestone 805
Firestone DBA

NON-ALCOHOLIC | 8

O'Douls

FAUX COCKTAILS | 12

Strawberry & Basil Limeade
Rosemary Spritzer
Seasonal Agua Fresca

SOFT DRINKS | 8

Coke
Diet Coke
Sprite

WATER | 8

Evian Still Water
Ferrarelle Sparkling Natural Mineral Water
San Pellegrino Sparkling Fruit Beverages: Aranciata & Limonata

BAR PACKAGES

PREMIUM BAR PACKAGE

Premium bar packages include noted brands, imported and domestic beers
Ojai Valley Inn private label red & white wines, soft drinks and bottled waters

- 3 hours - 75 per person
- 4 hours - 85 per person
- 5 hours - 95 per person

SUPER PREMIUM BAR PACKAGE

Super premium bar packages include noted brands, craft, imported and domestic beers
Ojai Valley Inn private label red & white wines, soft drinks and bottled waters

- 3 hours - 95 per person
- 4 hours - 105 per person
- 5 hours - 115 per person

SOMMELIER STATION

Wine prices by the bottle upon consumption
Sommelier fee 300 per hour, minimum 2 hours

*Bar packages do not include wine served tableside.
Children under age 21 are charged at 50% off the adult package price.*

*A bartender fee of \$200 will be charged if beverage consumption
does not exceed \$500; this excludes packaged bars.*

*"Shots" are charged on a consumption basis separate
from any beverage package and priced on spirit consumed.*

WINE



Menu items subject to change based on season and market availability.

WINE

Wines must be selected at least 10 days prior to event

PRIVATE LABEL WINES BY QUPÉ

Bottled exclusively for Ojai Valley Inn

Our "Private Label" wines are produced at Qupé Winery located on the Santa Maria Mesa. Founded by legendary winemaker, Bob Lindquist, we are proud to highlight these wines of exceptional quality which are made exclusively for Ojai Valley Inn. Designed for food-friendliness and approachability, these cuvées are a terrific pairing for any occasion.

Qupé, "Private Label" Chardonnay, Central Coast - 55
Qupé, "Private Label" Red Blend (Syrah, Grenache, Mourvèdre), Central Coast - 55

SPARKLING/CHAMPAGNE

Mas Fi Cava, Spain - 55
Scarpetta, "Timido", Brut Rose, Italy - 60
Adami, Prosecco, Italy - 70
Domaine Carneros, Brut, Carneros - 80
Mumm Napa, "Prestige" Brut, Napa Valley - 72
Gloria Ferrer, Brut, Sonoma County - 75
Roederer Estate, Brut, Anderson Valley - 95
Piper-Heidsieck, Brut Cuvee, Reims - 120
Veuve Clicquot, "Yellow Label" Brut Reims - 135
Taittinger "La Française" Brut, Reims - 150
Ruinart, Brut Rose, Reims - 200

SAUVIGNON BLANC

Kim Crawford, Sauvignon Blanc, Marlborough - 58
Ancient Peaks, Sauvignon Blanc, Paso Robles - 60
Justin, Sauvignon Blanc, Paso Robles - 65

OTHER WHITE WINE

Alta Luna, "Dolomite Alps" Pinot Grigio, Rentino-Alto Adige - 55
Argiolas, Vermentino di Sardegna, Italy - 58
Zaca Mesa, Viognier, Santa Ynez Valley - 65
Lieu Dit, Chenin Blanc, Santa Ynez Valley - 70

ROSE WINES

M.Chapoutier, "Belleruche" Rose, Cotes du Rhone - 55
Chateau des Bertrands, Rose, Provence - 60
Ojai Vineyard, Rose, California (seasonally available) - 60
Chateau Sainte Marguerite Cotes de Provence, Provence - 65

CHARDONNAY

The Fableist Chardonnay, Central Coast - 58
Landmark, "Overlook" Chardonnay, Sonoma County - 60
Stag's Leap Wine Cellars, "Hands of Time" Chardonnay, Napa Valley - 75
Sandhi, Chardonnay, Central Coast - 80
Hahn, Chardonnay, Santa Lucia Highlands - 85
Sanford, Estate Chardonnay, Sta. Rita Hills - 100
Jordan, Chardonnay, Russian River Valley - 120
Pahlmeyer, "Jayson" Chardonnay, Sonoma Coast - 125
Kistler, "Les Noisetiers" Chardonnay, Sonoma Coast - 150

A 26% service charge and 7.25% sales tax will be added to all menu prices.
Menu items are subject to change based on seasonality and availability.

WINE CONTINUED

Wines must be selected at least 10 days prior to event

PINOT NOIR

Rodney Strong, Pinot Noir, Russian River Valley - 65
Meiomi by Belle Glos, Pinot Noir, Monterey Santa Barbara Sonoma Counties - 70
Bouchard Père & Fils, Bourgogne Reserve - 75
Davis Bynum, "Jane's Vineyard" Pinot Noir, Russian River Valley - 80
Hahn, Pinot Noir, Santa Lucia Highlands - 90
Sanford, Pinot Noir Sta. Rita Hills - 110
Brewer-Clifton, Pinot Noir, Sta. Rita Hills - 115
Patz & Hall, Pinot Noir, Sonoma Coast - 120

MERLOT

Castle Rock Merlot, Paso Robles - 58
Ferrari-Carano, Merlot, Sonoma County - 75
Markham, Merlot, Napa Valley - 85

OTHER RED WINE

Zaca Mesa, "Z Cuvée" Rhone Blend, Santa Ynez Valley - 70
Marchesi di Gresy, Barbera d'Asti, Piedmont - 75
Pessimist by Daou, Syrah Blend, Paso Robles - 85
Prisoner Wine Co., "The Prisoner," Zinfandel Blend, California - 110

CABERNET SAUVIGNON AND BLENDS

Josh Cellars, Cabernet Sauvignon, North Coast - 58
Hedges, Cabernet Sauvignon Blend, Columbia Valley - 68
Justin, Cabernet Sauvignon, Paso Robles - 75
Daou, Cabernet Sauvignon, Paso Robles - 78
RouteStock, Cabernet Sauvignon, Napa Valley - 80
Stag's Leap Wine Cellars, "Hands of Time" Red Blend, Napa Valley - 85
Château de Fontenille, Côtes de Bordeaux, Cadillac - 95
Ferrari-Carano, Cabernet Sauvignon, Alexander Valley - 105
Artesa, Cabernet Sauvignon, Napa Valley - 130
Justin, "Isosceles" Cabernet Sauvignon Blend, Paso Robles - 165

PRODUCED IN THE OJAI VALLEY

Casa Barranca, Merlot, Santa Ynez Valley - 80
Casa Barranca, Cabernet Sauvignon, Happy Canyon - 100
Ojai Vineyard, Sauvignon Blanc, Arroyo Grande Valley - 60
Ojai Vineyard, Chardonnay, Santa Barbara County - 80
Ojai Vineyard, Syrah, Santa Barbara County - 68
Ojai Vineyard, "Bien Nacido Vineyard" Pinot Noir, Santa Maria Valley - 110
Ojai Vineyard, "Bien Nacido Vineyard" Syrah, Santa Maria Valley - 115



THANK YOU

OJAI VALLEY INN
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OJAIVALLEYINN.COM