



# THE RANCH

HUDSON VALLEY™

## Groups and Gatherings



## Group Culinary Offerings

At The Ranch, we believe that wellness extends beyond physical activity and includes how we nourish our bodies. Led by esteemed Executive Chef, Michael Narciso, a passionate advocate for healthy, nutrient-dense cuisine, his journey has been marked by a profound belief in the power of food as medicine. His expertise and creativity enrich every meal we serve, with each dish meticulously crafted from local, seasonal, and organic ingredients. This dedication uplifts local agriculture and ensures that our guests enjoy the freshest, most nutritious meals possible.

Our plant-forward menu at The Ranch Hudson Valley is shaped by the changing seasons, with dishes that delight the palate through an innovative approach that includes plant-based renditions of classic comfort foods along with artfully-prepared, fine dining-inspired meals. Our cuisine balances proteins, complex carbohydrates, healthy fats and flavor to support guests through active days and enhance overall detoxification.

Meals are a highlight for our guests and a key component of our results-driven approach. We pride ourselves on showcasing an abundance of organic and seasonal ingredients, thoughtfully sourced from nearby farms. Our meals are a celebration of the finest fruits, vegetables, grains, pulses, legumes, and seeds. Exclusively available to private groups and property buyouts, the highest quality meat, poultry and seafood options are available to pair with our signature plant-based menu along with more flexibility on beverage options.

Meals are enjoyed as a communal group, providing a warm, inclusive setting that fosters conversation and human connection. In our main dining or private dining room, guests can savor the beauty of the Hudson Valley while nourishing body and soul.

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## ORGANIC FARM-TO-TABLE BREAKFAST



*Served family-style with fresh cut organic fruit, The Ranch homemade granola, freshly baked muffins and coconut yogurt, seasonal juices, assorted herbal organic teas and antioxidant-rich, regeneratively-farmed organic Nicaraguan coffee service.*

### **Choice of two main dishes:**

Chimichurri Roast Breakfast Vegetables | *scallion pancake, cashew cheese*

The Ranch Vegetable “Scramble” | *black sea salt*

Coconut Pancakes | *roasted pineapple vanilla compote*

Avocado Toast | *roasted heirloom tomato, “feta”*

Millet Porridge | *fresh berries, glazed plantains*

Grilled Morning Glory Muffin | *almond butter, wild berry preserve*

### **Breakfast Enhancements**

Turkey Sausage

Turkey Bacon

Egg Frittata

Colorful Roasted Potatoes

# ORGANIC FARM-TO-TABLE LUNCH



*Served family-style with choice of house seasonal soup or salad, assorted organic herbal teas and antioxidant-rich, regeneratively-farmed organic Nicaraguan coffee service.*

## **Choice of two main dishes:**

Cedar Plank Mixed Vegetable Grill | *cider glaze*

Wild Mushroom Fajitas | *lentil tortilla, wild rice*

Black Bean Beet Burger Sliders | *kale chips*

Cauliflower Chia Pizza | *roasted tri-pepper arugula salad, fig balsamic glaze*

Citrus Quinoa Acorn Squash | *grilled romaine*

The Ranch Hot Pot | *enoki, watercress, pea sprouts, rice noodles, dumplings*

Vegetable Mung-Bean Basmati Kitchari | *charred cauliflower*

## **Lunch Enhancements**

### **Choice of two accompaniments:**

Sweet Chili Tofu

Braised Seitan Short Ribs

Seared Saffron Diver Scallops

Wild Alaskan Grilled Salmon

Stewed Wild White Shrimp

Sesame Bluefin Tuna Steak

Herb Roast Organic Game Hen

Roast Garlic Rosemary Chateaubriand

Porcini Rubbed New York Steak

# ORGANIC FARM-TO-TABLE DINNER



*Served family-style with choice of house seasonal soup or salad, assorted organic herbal teas and antioxidant-rich, regeneratively-farmed organic Nicaraguan coffee service.*

## **Choice of two main dishes:**

BBQ Lentil Loaf | *cauliflower mash*

Heirloom Carrot Osso Bucco | *millet stew cassoulet*

Crispy Eggplant Meatballs | *squash noodle bake*

Seared Basil Zucchini Ravioli | *cashew arugula “cheese” pomodoro sauce*

Trumpet “Scallops” | *watercress bechamel, porcini risotto*

The Ranch Red Vegetable Pie | *whipped sweet potato mash*

Vegetable “Parmesan” Lasagna | *Ranch red gravy*

*\*Accompanied by fresh and seasonal, locally sourced shared sides*

## **Dinner Enhancements**

### **Choice of two accompaniments:**

Sweet Chili Tofu

Braised Seitan Short Ribs

Seared Saffron Diver Scallops

Wild Alaskan Grilled Salmon

Stewed Wild White Shrimp

Sesame Bluefin Tuna Steak

Herb Roast Organic Game Hen

Roast Garlic Rosemary Chateaubriand

Porcini Rubbed New York Steak

## DESSERTS



Chocolate Pecan Tart

Butternut Squash Bundt

Chocolate Cheesecake

Classic Carrot Cake

Chocolate Covered Strawberries

Ranch Blondie

House Peanut Butter Cups

Cocoa Torte

Chickpea Cookie Dough Bites

Raspberry Tarts

## SNACK BREAK



### Choice of three:

Ranch Jerky

Cashew Crunch

Pumpkin Protein Bar

Banana Date Nut Cookie

Peanut Butter Fudge

Dried Fruit Medley

The Ranch Homemade Granola

Cranberry Oatmeal Crumb Bar

Ranch Trail Mix

Apricot Fig Square

Peach Ginger Muffin

Peanut Brittle

Berry Chia Health Chew

Blueberry Scone



## ALL-DAY BEVERAGES



Assorted Bottled Still & Sparkling Waters

Organic Herbal Teas:

Egyptian Chamomile

Pacific Coast Mint

Apricot Escape

The Ranch Ginger Turmeric Tea

The Ranch Roast,  
our signature antioxidant-rich,  
regeneratively-farmed  
organic coffee

**Beverage Enhancements**

Fresh Fruit Smoothies

Iced Tea

## WINES & SPIRITS



Premium House Red & White Wines

House Beers

Vodka | *Ketel One*

Gin | *Bombay Sapphire*

Tequila | *Patron Silver*

Whiskey | *Maker's Mark*

Scotch | *Johnny Walker Black*