



2026 Wedding Catering Packages



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

Catering Menus & Packages

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

Garden Buffet

Ranch Barbecue Buffet

Ranch Gourmet Buffet

Vineyard Plated Service

All Catering Packages Include

Tasting

Personalized tastings for two are included with all catering packages.

Service

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

Beverage Services

Included with All Bar Packages

Pre-Ceremony Beverage

Iced Water & Lemonade Display

Water on Dining Tables

Carafes of Iced Water with Lemon on Each Dining Table

Soft Drinks at Bar

Soft Drinks, Iced Water and Lemonade

Premium Coffee & Tea Station

Coffee, Decaffeinated Coffee
and Hot Tea Bar

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

Beverage & Bar Service

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

Hosted Beer, Wine, & Champagne Bar

\$17 per guest

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

Hosted Signature Cocktails with Beer, Wine & Champagne Bar

\$20 per guest

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

Hosted Full Bar

\$22 per guest

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

Current sales tax and 20% service charge is additional

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

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

Standard Signature Cocktails Menu

Cape Cod
Screwdriver
Greyhound/Salty Dog
Cosmopolitan
Vodka or Gin & Tonic
Vodka or Gin & Soda
Tom Collins/Vodka Collins
Jack & Coke
Whiskey Highball – with Ginger Ale
Moscow Mule – with Ginger Ale and Lime
Manhattan
7 & 7
Whiskey Sour
Rum & Coke/Cubra Libre
Rum & Sprite
Malibu Rum & Pineapple Juice
Old Fashioned
Mai Tai
Regular Margarita
Tequila Sunrise
Tequila Sunset
Paloma
Dark N Stormy – with Ginger Ale
Sea Breeze

Any cocktails that contain the following ingredients:

- Club Soda
- Tonic Water
- Ginger Ale
- Cranberry, Orange, Grapefruit, and Pineapple Juices
- Margarita Mix, Rose's Limes, Grenadine
- Lemons, Limes, Oranges, Olives, and Cherries

**Any Premium Liquor or Additional Mixture or Garnish that is NOT mentioned above will require additional pricing.

Hosted Full Bar

*Note: This is the list of spirits and brands that is *typically* included in DJ's Catering Hosted Full Bar Package. There *may be* some events where some brands are exchanged for others, depending on DJ's Catering alcohol inventory at the time.

Vodka: Absolut Vodka

Whiskey: Jack Daniels, Jameson, Seagrams 7, Crown Royal, JW Red Label Scotch

Rum: Bacardi White Rum, Malibu Rum, Captain Morgan's Rum, Meyer's Dark Rum

Tequila: Sauza Anejo Tequila

Gin: Tanqueray Gin

Other: Bailey's Irish Cream, Kahlua Liqueur, Triple Sec

Beer Selections (Select 4)

Standard Beer Selections:

Coors Light, Bud Light, Michelob Ultra

Premium Beer Selections:

Corona, Modelo Especial, Pacifico, Stella, Firestone 805, Sam Adams, Shock Top,
White Claw Hard Seltzer

Wine Selections:

Chardonnay, Cabernet, and White Zinfandel Wines by Vista Point

Brut Champagne by Roget

*Clients may request other brands; additional pricing may apply.

Garden Buffet

\$81 per person

Displayed Hors D'oeuvres

**Domestic and Imported Cheese Display
with Crackers**

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

Fresh Fruit & Berry Display

Buffet Dinner

Salad

Your choice of one

Classic Caesar Salad

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

Tossed Garden Salad

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

Santa Barbara Baby Lettuce Salad

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

Entree

Your choice of one

Grilled Mediterranean Chicken Breast

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

Chicken Provencal

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

Chicken Piccata

In a Delicate Lemon Caper Sauce

Chicken Marsala

Boneless Breast with Fresh Mushrooms
in a Creamy Marsala Wine Sauce

Pasta Side

Your choice of one

Penne Mozzarella Pasta

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

Cheese Tortellini Carbonara

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

Spaghetti with Meatballs

With Marinara Sauce

Pollo la Vera

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

Pasta Puttanesca

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

Pasta Porcini

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

Tagliatelle Bolognese

Ribbons of Pasta Tossed with Seasoned
Beef in Herb Tomato Sauce

Vegetable Medley Side

Your choice of one

Grilled and Roasted Vegetables

Grilled Asparagus, Zucchini, and Plum
Roasted Brussels Sprouts

Green Beans, Cauliflower, Carrots, and Zucchini

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

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

With butter

Ranch Barbecue Buffet

\$87 per person

Tray Passed Hors D'oeuvres

Your choice of three

Beef Bok Choy on Wonton Crisp

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

Quesadilla Triangles

with Grilled Chicken and Pico de Gallo

Sweet Corn, Black Bean, and Guacamole Tostaditas

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

Stuffed Mushrooms Florentine

with Baby Spinach and Italian Cheeses

Bruschetta

with Tomato, Basil, and Black Olive

Sea Scallops Wrapped with Bacon

Grilled Shrimp Skewers

with lemon Butter Sauce

Ahi Tuna Poke on a Wonton Crisp

Buffet Dinner

Salad

Your choice of one

Santa Barbara Baby Lettuce Salad

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

Rustica Salad

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

Entrees

Your choice of two

Wood Fired Prime Angus Tri Tip

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

Tequila Lime Chicken Breast
in a Creamy Lime Citrus Tequila Sauce

Mango Chicken Breast

Topped with Fresh Mango Salsa

Barbecue Chicken Breast

Boneless Breast in our Signature Sauce

Pork Baby Back Ribs

Perfectly Grilled to be Fork Tender

Grilled Tilapia

with Lemon Butter Sauce

Side Dishes

Your choice of two

Roasted Red Bud Potatoes

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

Garlic Mashed Potatoes

With Roasted Shallots

Grilled and Roasted Vegetables

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

Three Cheese Macaroni

With Sharp Cheddar Swiss, and Parmesan Cheeses

Penne Mozzarella Pasta

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

Three Bean Salad

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

Bread

Your choice of one

Selection of Hearth Baked Rolls

with Butter

or

Parmesan Garlic Rolls

Ranch Gourmet Buffet

\$87 per person

Tray Passed Hors D'oeuvres

Your choice of three

Beef Bok Choy on Wonton Crisp

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

Quesadilla Triangles

with Grilled Chicken and Pico de Gallo

Sweet Corn, Black Bean, and Guacamole Tostaditas

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

Stuffed Mushrooms Florentine

with Baby Spinach and Italian Cheeses

Bruschetta

with Tomato, Basil, and Black Olive

Sea Scallops Wrapped with Bacon

Grilled Shrimp Skewers

with lemon Butter Sauce

Ahi Tuna Poke on a Wonton Crisp

Buffet Dinner

Salad

Your choice of one

Santa Barbara Baby Lettuce Salad

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

Classic Caesar Salad

Crisp Romaine with House Made Garlic Croutons and Shaved Parmesan

Entrees

Your choice of two

Roasted Top Sirloin Baron of Beef

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

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

Chicken Provencal

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

Chicken Piccata

In a Delicate Lemon Caper Sauce

Wild Mushroom

Boneless Breast with Sauteed Wild in a Porcini Béchamel Sauce

Side Dishes

Your choice of two

Roasted Red Bud Potatoes

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

Garlic Mashed Potatoes

With Roasted Shallots

Grilled and Roasted Vegetables

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

Green Beans, Cauliflower, Carrots, and Zucchini

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

Penne Mozzarella Pasta

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

Pasta Puttanesca

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

Bread

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

Vineyard Plated Service

\$108 per person

Tray Passed Hors D'oeuvres

Your choice of three

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

Quesadilla Triangles
with Grilled Chicken and Pico de Gallo

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

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

Stuffed Mushrooms Florentine
with Baby Spinach and Italian Cheeses

Bruschetta
with Tomato, Basil, and Black Olive

Sea Scallops Wrapped with Bacon

Grilled Shrimp Skewers
with lemon Butter Sauce

Ahi Tuna Poke on a Wonton Crisp

Plated Dinner

First Course-Plated Salad

Your choice of one

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

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

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

Second Course-Entree

Your choice of three
(two meat & one vegetarian)
One Entrée Per Guest

Grilled Aged Filet Mignon
Au Jus with Wild Mushrooms

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

Chicken Picatta
In a Delicate Lemon Caper Sauce

Grilled Pacific Salmon
With Champagne Butter Sauce or Topped
with Fresh Mango Salsa

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

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

Side Selections

Your choice of two

Roasted Red Bud Potatoes
Oven Roasted with Fresh Rosemary,
Garlic, Caramelized Onion & Butter

Garlic Mashed Potatoes
With Roasted Shallots

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

**Green Beans, Cauliflower, Carrots &
Zucchini**
Freshly steamed & lightly seasoned with
salt, freshly ground black pepper & butter

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

Optional Late Night Snack

Add \$12.50 per guest

Choose Two

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

Mushroom and Swiss Slider with Herbed Mayonnaise on a Brioche Bun

Grilled Cheese Triangle with Aged Cheddar and a Tomato Soup Shot

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

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

Grilled Chicken Quesadilla Triangle with Salsa Picante

Kalua Pork Slider with Asian Slaw and Crispy Fried Onions

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

Wood Fired Tri Tip Slider on Soft Garlic Butter French Roll

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

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

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

Three Cheese Macaroni Topped with Apple Wood Smoked Bacon Crumbles

Flatbread Pizza your choice of Margherita, Pepperoni or Wild Mushroom

Sweet Potato Fries with Parmesan

Classic Idaho Potato Fries with Ketchup

Warm Chocolate Chip Cookie with Cold Milk Shooter

Optional Dessert Stations

Churro Bar

Traditional Scratch-made Churros with
Cinnamon Sugar
Served with
Molten Milk Chocolate and Warm
Caramel, Hand-whipped Sweetened
Cream,
Strawberry Jam, and Candy Sprinkles

\$7.50 per person

Add: McConnell's Vanilla Bean Ice Cream
\$2.95 per person

Pie Station

Your Choice of Four Pie Varieties
Apple, Blueberry, Peach, Cherry,
Pumpkin, and Pecan
Served with

Hand-whipped Sweetened Cream

\$7.25 per Person

Add: McConnell's Vanilla Bean Ice Cream
\$2.95 per person

Shortcake Bar

Build your Own
with Local Strawberries and Sweet
Blueberries
Served with

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

\$7.50 per person

Sundae Bar

Hand-scooped McConnell's Vanilla Bean
Ice Cream

Served with

Thick Hot Fudge and Warm Caramel
Hand-whipped Sweetened Cream
Chopped Nuts and Maraschino Cherries
M&M's, Crushed Oreos, Gummy Bears,
and Assorted Candy Toppings

\$7.25 per person

Warm Cobbler Bar

Mason Jar Filled with Guest's Choice of
Apple Cobbler or Peach Cobbler
Served with McConnell's Vanilla Bean Ice
Cream

\$7.25 per person

Hawaiian Treat

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

\$6.75 per person

Optional Dessert Displays

Minis

3-4 Items Suggested per Person

- Mini Chocolate Chip Cookie \$.95 ea
- Chocolate Dipped Mini Sugar Cookie \$1.45 ea
- Raspberry Filled Tea Cookie \$1.75 ea
- Assorted French Macarons \$2.95 ea
- Freshly Baked Assortment of Cookies \$1.75 ea
- Assorted Mini Cupcakes \$2.75 ea
- Luscious Lemon Bar \$2.10 ea
- Berry Cheesecake Bar \$2.10 ea
- Raspberry Almond Bar \$2.10 ea
- Maple Pecan Bar \$2.10 ea
- Chocolate Dipped Strawberry \$3.25 ea
- White and Milk Chocolate Coconut Macaroon \$2.95 ea
- Rice Krispie Treats \$2.45 ea
- Fudge Brownie Triangle \$1.75 ea

Treats & Cakes

- Caramel Flan \$4.50 ea
 - Baklava \$4.25 ea
 - Fresh Seasonal Berries
with Hand-whipped, Sweetened Cream \$4.50 per person
 - Strawberry Shortcake \$7.50 per person
 - Tiramisu \$7.50 per person
 - Tuxedo Mousse Cake \$6.50 per person
 - New York Cheesecake \$7.25 per person
 - Lemons and Cream Layer Cake \$6.50 per person
 - Root Beer Float \$5.95 ea
- Belgian Chocolate Fountain with Dipping Items is Also Available; Please
Inquire for Pricing

Catering Package Price List 2026

Garden Buffet	\$81 per person
Ranch Barbecue Buffet	\$87 per person
Ranch Gourmet Buffet	\$87 per person
Vineyard Plated Service	\$108 per person

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

***All menus items subject to change**

Other Options

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

Terms for All Contracts

Minimum for Saturday125 Guests (Buffet or Plated)
Minimum for Friday & Sunday....75 Guests (Buffet only)
.....100 Guests (Plated)

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

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