



INN & RESTAURANT

BANQUET, CATERING
& EVENTS
INFORMATION



24505 W. Dorris Avenue • Coalinga, CA
1 (800) 942 - 2333 • www.harrisranch.com
Email us at meetingsandevents@harrisranch.com

REFRESHMENT BREAKS

Price per person

Refreshment breaks available for two-hour periods.
Additional refreshments may be purchased a la carte.

Break I

Brewed Coffee– regular & decaffeinated
Regular & herbal hot teas
6.95

Break II

Brewed Coffee– regular & decaffeinated
Regular & herbal hot teas
Assorted chilled fruit juices
Iced tea
8.95

Break III

Brewed Coffee– regular & decaffeinated
Regular & herbal hot teas
Lemonade or Chilled Snapple drinks
Assorted soft drinks
Bottled water
Iced tea
10.95



20 guest minimum.

Applicable Sales Tax and an 18% Service charge will be added.

MID MORNING & AFTERNOON BREAKS

Price per person

Chocolate Lovers Delight Break

Fresh baked chocolate chip cookies
Dark fudge brownies
Brewed Coffee– regular & decaffeinated
Regular & herbal hot teas
9.95

Fun Stuff Break

Harris Ranch Almonds
Salted Pretzels
Fresh baked chocolate chip cookies
Mini lemon bars
Brewed Coffee– regular & decaffeinated
Regular & herbal hot teas
10.95

Arriba Break

Tortilla chips with fresh salsa
Sweet cinnamon churros
Brewed Coffee– regular & decaffeinated
Regular & herbal hot teas
9.95

Additional a la Carte Items

Fresh squeezed orange juice....3.25
Deluxe trail mix....3.25
Assorted soft drinks....3.25
Bottled water....3.25
Iced tea....24.00 per half gallon

20 guest minimum.

Applicable Sales Tax and an 18% Service charge will be added.

CONTINENTAL STYLE BREAKFASTS

Price per person

Continental Breakfasts available for 2 hours.

The Traditional Continental

Assorted bakery fresh mini muffins & danishes
House made croissants with butter & fruit preserves
Brewed Coffee- regular & decaffeinated
Regular & herbal hot teas

13.95

All buffets come with a selection of two juices:

Grapefruit, tomato, cranberry, apple or orange juice

Add any a la carte items to your buffet:

Seasonal sliced fruits...2.00
Assorted low-fat yogurts & homemade granola...4.50
Breakfast burritos...6.95
House made biscuits... 2.00
Fresh squeezed orange juice... 3.25
Assorted soft drinks...3.25
Bottled water....3.50



Applicable Sales Tax and an 18% Service charge will be added.

PLATED BREAKFAST ENTRÉES

Price per person

All Harris Ranch plated breakfast entrées include choice of cranberry, tomato or orange juice, coffee, or regular & herbal hot teas.

South of the Border Breakfast

- Three large scrambled eggs with chorizo
- Cilantro flavored fried potatoes
- Frijoles de Hoya
- Fresh salsa
- Oven-fresh corn & flour tortillas with butter...22.95

The Ranch Breakfast

- Three large scrambled eggs with country potatoes
- Fresh baked buttermilk biscuits with butter & fruit preserves
- *Choice of:*
Apple smoked bacon, pork sausage patty, country style ham or corned beef hash...22.95

Harris Ranch Steak & Eggs

- Three large scrambled eggs with country potatoes
- Fresh baked buttermilk biscuits with butter & fruit preserves
- *Choice of:*
8 oz. Tri-tip... 29.95
8 oz. Baseball Cut Top Sirloin... 32.95
8 oz. Filet Mignon... 38.95

Applicable Sales Tax and an 18% Service charge will be added.

BREAKFAST BUFFET

40 Person Minimum

Price per person

Buffet available for a 1 hour period.

South of the Border Breakfast Buffet

25.95

- Scrambled eggs & chorizo
- Chile Verde
- Cilantro flavored fried potatoes
- Fresh salsa
- Oven fresh corn & flour tortillas
- Assorted bakery fresh mini danishes & muffins
- Brewed Coffee- regular & decaffeinated
- Regular & herbal hot teas
- Milk
- *Choice of:*
Apple-smoked bacon or pork sausage patty

The Westside Breakfast Buffet

26.95

- Our famous Harris Ranch corned beef hash
- Scrambled eggs
- Country potatoes
- Seasonal sliced fruit & berries
- House made biscuits & gravy
- Assorted bakery fresh mini danishes & muffins
with butter & fruit preserves
- Brewed Coffee- regular & decaffeinated
- Regular & herbal hot teas
- Milk
- *Choice of:*
Apple-smoked bacon or pork sausage patty

Harris Ranch Breakfast Buffet

29.95

- Harris Ranch Choice tri-tip
- Scrambled eggs with country potatoes
- Assorted bakery fresh mini Danishes and muffins or House made biscuits with gravy
- Brewed Coffee- regular & decaffeinated
- Regular & herbal hot teas
- Milk

Add any a la carte items to your buffet:

- Seasonal sliced fruits...2.00
- Assorted low-fat yogurts & homemade granola...4.50
- Breakfast burritos...6.95
- House made biscuits... 2.00
- Fresh squeezed orange juice... 3.25
- Assorted soft drinks...3.25
- Bottled water...3.25

\$5 charge per person when group numbers are under 40.

Minimum of 20 guests required.

Applicable Sales Tax and an 18% Service charge will be added.

LUNCHEON SANDWICHES

Price per person

All luncheon sandwiches are accompanied with your choice of potato salad or pasta salad; a crisp pickle spear and our homemade vanilla bean ice cream with a signature fresh baked chocolate chip cookie or lemon bar. Fresh brewed coffee and iced tea are offered.

Chicken Salad Croissant

Our famous Harris Ranch creamy chicken salad made with sweet grapes, diced celery & red onions. Served on a fresh croissant... 25.95

Grilled Chicken Sandwich

Grilled marinated chicken breast served on wheat bread with Dijon mustard, mayonnaise, romaine lettuce & Swiss cheese... 26.95

Harris Ranch Tri-Tip Sandwich

Harris Ranch Choice tri-tip thinly sliced, pommery mustard, mayonnaise, sautéed mushrooms, shredded lettuce, tomatoes & parmesan cheese served on a country bun... 28.95

Roasted Turkey Sandwich

Thinly sliced oven-roasted turkey, provolone cheese, mayonnaise, shredded lettuce & tomatoes served on a whole wheat roll... 22.95

A la carte additions:

Fresh squeezed orange juice...3.25

Assorted soft drinks...3.25

Bottled water...3.25



Applicable Sales Tax and an 18% Service charge will be added.

LUNCHEON ENTRÉE SALADS

Price per person

All luncheon entrée salads are accompanied with a fresh baked cheese roll & butter and our homemade vanilla bean ice cream with a signature fresh baked chocolate chip cookie or lemon bar.

Fresh brewed coffee and iced tea.

All Salads available Gluten Free

Caesar Salad

Crisp romaine lettuce, Asiago and parmesan cheese, homemade croutons & Caesar dressing... 19.95

House Salad

Iceberg lettuce, shaved purple cabbage, carrots, sliced beets, garbanzo & kidney beans with your choice of dressing... 19.95
Ranch & Basil Vinaigrette

Spinach Salad

Spinach, crumbled bacon, chopped egg, mushrooms & parmesan cheese tossed in a parmesan peppercorn dressing... 19.95

Topped with your choice of:

Grilled chicken breast... add 6.00

Fresh salmon... 8.00

Grilled flank steak... 8.00

Choice Tri -tip... 8.00

Marinated shrimp skewer... 9.00

Harris Ranch Beef Cobb Salad

Assorted fresh greens tossed with Harris Ranch Choice beef, sliced avocado, apple-smoked bacon, diced tomatoes, chopped eggs, bleu cheese crumbles, homemade croutons and our own Ranch Dressing... 25.95

Horseradish Flank Steak Caesar

Romaine lettuce, creamy horseradish dressing, marinated slices of Harris Ranch Choice beef, bleu cheese crumbles, avocado, cherry tomatoes, roasted garlic, grated parmesan cheese & shaved onion... 29.95

Fresh Chicken Salad

Fresh diced chicken salad with apples, grapes, celery, shallots, toasted almonds. Served on a bed of crisp romaine lettuce with gluten free crackers and slices of fresh tomato...27.95

Applicable Sales Tax and an 18% Service charge will be added.

HOT LUNCHEON ENTRÉES

Price per person

All hot luncheon entrees include fresh seasonal vegetables, choice of a side salad or soup accompanied with a fresh baked cheese roll & butter and our homemade vanilla bean ice cream with a signature fresh baked chocolate chip cookie or lemon bar. Fresh brewed coffee and iced tea.

Side Salad Selection: House, Caesar, Spinach

Harris Ranch Pot Roast

Braised tender chunks of Harris Ranch Beef in a rich brown gravy... 29.95

*Chef's Special Mixed Grill

Grilled Choice Harris Ranch tri-tip, tender chicken breast & spicy Sicilian sausage... 37.95

*Baseball Cut Top Sirloin

Grilled 8 oz. Harris Ranch Choice baseball cut top sirloin... 39.95

*Grilled Chicken Breast

Tender grilled chicken breast
Choice of: Picatta, Marsala, lemon herb, or barbecue sauce... 29.95

*Harris Ranch Tri Tip

Grilled seasoned 8 oz. Harris Ranch Choice tri-tip topped with homemade steak sauce... 38.95

*Pacific Fresh Salmon

Herb crusted baked salmon or grilled salmon with lemon butter or spicy remoulade sauce... 37.95

*New York Strip Loin Steak

Grilled 8oz. Harris Ranch Choice New York strip loin steak... 42.95

Vegetarian Pasta

Grilled mushrooms, fresh garlic, basil & artichokes served in a fresh tomato or Alfredo sauce topped with parmesan cheese... 28.95

*Vegan Napoleon

Grilled Portabella and Yam napoleon dressed with Cilantro-Parsley Pesto accompanied by an Almond Quinoa cous-cous and roasted Asparagus... 34.95

***Available Gluten Free upon request**

Applicable Sales Tax and an 18% Service charge will be added.

LUNCH BUFFET

40 Person Minimum

Price per person

All Lunch Buffets are accompanied with our homemade vanilla bean ice cream with a signature fresh baked chocolate chip cookie or lemon bar. Fresh brewed coffee and iced tea.

Buffet available for a 1.5 hour period.

All American Lunch Buffet

36.95

- Harris Ranch 1/3lb. Angus burger
- Nathan hot dogs
- Pasta salad
- Country potato salad
- Ranch beans
- Mixed green salad with assorted dressings
- Potato chips

Hacienda Style Lunch Buffet

39.95

- Grilled Harris Ranch Choice tri-tip
- Housemade cheese enchiladas
- Chile Verde
- Frijoles de Hoya
- Spanish rice
- Fresh tortilla chips & homemade salsa
- Mixed greens with jicama, tomatoes, red onions & chilled cucumbers with assorted salad dressings
- Corn and flour tortillas

Sizzling Fajita Bar

39.95

- Marinated slices Harris Ranch flank steak & sliced grilled chicken
- Grilled peppers & onions
- Oven fresh flour & corn tortillas
- Guacamole
- Pico de gallo
- Sour cream
- Shredded iceberg lettuce
- Shredded cheese
- Spanish rice & refried beans
- House-made chips & salsa

The Executive Lunch Buffet

44.95

- Chef-carved Harris Ranch Choice New York strip loin
- Apple-smoked bacon garlic mashed potatoes
- Chicken carbonara pasta
- Chef's seasonal salad
- Grilled seasonal vegetables
- Fresh baked cheese rolls & butter

Cowboy Barbecue Lunch Buffet

39.95

- Grilled Harris Ranch Choice tri-tip
- Barbecue chicken quarters
- Country style potato salad
- Ranch beans
- Seasonal vegetables
- Mixed greens with tomatoes, chilled cucumbers & red onions with assorted Dressings
- Fresh baked cheese rolls & butter

Soup & Salad Bar

29.95

- Vegetarian green chili & black bean soup
- Chuckwagon soup made with Harris Ranch choice ground sirloin & fresh vegetables
- Mixed salad with seasonal toppings
- Sliced cucumbers & beets
- Garbanzo & kidney beans
- Diced tomatoes
- Shredded Cheese
- House-made croutons
- Diced grilled chicken breast
- *Choice of two dressings:*
Ranch, Basil Vinaigrette or Bleu Cheese
- Fresh baked cheese rolls & butter

\$5 charge per person when group numbers are under 40.

Minimum of 20 guests required.

Applicable Sales Tax and an 18% Service charge will be added.

Boxed Lunches (to-go only)

Price per person

All boxed lunches to-go are accompanied with assorted individual bag of chips, a piece of fruit, and a homemade cookie.

Chicken Salad Croissant

Our famous Harris Ranch creamy chicken salad made with sweet grapes, diced celery & red onions served on a fresh croissant... 19.95

Roasted Turkey Sandwich

Thinly sliced oven-roasted turkey, provolone cheese, mayonnaise, shredded lettuce & tomato served on whole wheat bread... 19.95

Roast Beef Sandwich

Thinly sliced roast beef, cheddar cheese, mayonnaise, shredded lettuce & tomato served on a sandwich roll... 19.95

Ham Sandwich

Thinly sliced ham, Swiss cheese, mayonnaise, shredded lettuce & tomato on whole wheat bread... 19.95

A la carte additions:

Assorted soft drinks...3.25

Bottled water...3.25

Assorted Snapple options...3.95

There will be an additional charge for ice blocks and coolers.

Large... 25.00

Small... 15.00



Orders must be completed through the Meetings & Events office with 48 hours advance notice.

Boxed Lunches cannot be ordered for consumption on Harris Ranch complex.

Applicable Sales Tax will be added.

HORS D' OEUVRES

Can be purchased in addition to Lunch or Dinner Buffets & Entrée selections.
Great for social and cocktail hours. Price per hors d'oeuvres.

<u>Cold</u>	<u>Buffet</u>	<u>Butler Passed</u>
Prosciutto Wrapped Melon	3.00	3.50
Artichoke Bruschetta	3.00	3.50
Fruit Skewers	4.00	4.50
Beef Carpaccio with Tomato & Caper Relish	4.00	4.50
Jumbo Prawns with Cocktail & Remoulade Sauces	5.00	5.50

<u>Hot</u>	<u>Buffet</u>	<u>Butler Passed</u>
Garlic Almond Meatballs	3.00	3.50
Mountain Oysters with Cocktail Sauce	3.00	3.50
Sausage Stuffed Mushrooms	3.00	3.50
Cajun Beef Satay	4.50	5.00
Asian Chicken Satay	4.50	5.00
Sweetbreads with Blackberry Sauce	3.00	3.50
Mozzarella Stuffed Artichokes	4.00	4.50
Pork Egg Rolls with Sweet & Sour Sauce	4.00	4.50
Mini Beef Wellington	4.50	5.00
Coconut Almond Prawns	5.00	5.50
Crab Stuffed Mushrooms	6.00	6.50
Pancetta Wrapped Prawns	6.00	6.50
Mini Crab Cakes	6.00	6.50



Applicable Sales Tax and an 18% Service charge will be added.

RECEPTIONS

40 person minimum

Price per person

Vegetable Crudities

Variety of chilled raw & grilled vegetable crudities. Served with ranch & artichoke dip... 4.00

Fresh Fruits

Display of sliced and skewered seasonal fruits & berries... 5.00

Meats & Cheeses

Domestic & imported cheeses garnished with seasonal fruit, Harris Ranch almonds & dried fruits. Served with Italian meats & assorted breads... 8.00

Seafood Grotto

Shrimp, cracked crab and poached salmon with cocktail & remoulade sauce... 19.00

ADDITIONAL PLATTERS

Vegetable Platter

Variety of chilled raw & grilled vegetables served with ranch & artichoke dip

Petite (serves up to 50)... 95.00

Grande (serves up to 100)... 180.00

Fresh Fruits

Platter of seasonal fruits & berries with sweet dipping sauce

Petite (serves up to 50)... 95.00

Grande (serves up to 100)... 175.00

Domestic & Imported Cheese & Cracker Platter

Garnished with Harris Ranch almonds & assorted crackers

Petite (serves up to 50)... 105.00

Grande (serves up to 100)... 195.00

Sweets "N" Treats Platter

Assorted fresh baked cookies, brownies & pastries

Petite (serves up to 50)... 125.00

Grande (serves up to 100)... 250.00

Applicable Sales Tax and an 18% Service charge will be added.

STEAK DINNER ENTRÉES

Price per person

All dinner entrées are accompanied by choice of salad and side dish, seasonal vegetables, fresh baked cheese rolls & butter, choice of dessert. Fresh brewed coffee and iced tea.

Harris Ranch Beef is famous for quality and flavor throughout California and the West. We hand select only the highest quality USDA Choice beef, fed natural wholesome grains for superior flavor and tenderness.

Our Harris Ranch Beef Choice steaks are chargrilled to perfection and seasoned with our signatures and garlic herb butter. All beef entrées will be cooked to a Medium temperature. Larger cuts available upon request.

Slow Roasted Prime Rib

Slow roasted Harris Ranch Choice prime rib seasoned with kosher salt, fresh garlic, cracked peppercorn & herbs.
Served with creamy horseradish and Au Jus

10 oz. Petite cut... **42.95**

12 oz. Cowboy cut... **48.95**

Baseball Cut Top Sirloin

8 oz. ... **39.95**

Filet Tenderloin

8 oz. ... **49.95**

12 oz. ... **57.95**

New York Strip Loin

8 oz. ... **44.95**

Ribeye Steak

14 oz. ... **49.95**

Toppings to Complement Your Steak (select one)

- * Béarnaise Sauce
- * Bleu Cheese Glaciage
- * Sautéed Mushrooms
- * Merlot Sauce
- * Port Wine Sauce

Looking for something with even more flair?

Speak with your event coordinator to learn about our signature "Choose your own Steak" dinner.

Applicable Sales Tax and an 18% Service charge will be added.

DINNER ENTRÉES

Price per person

All signature dinner entrées are accompanied by choice of salad and side dish, seasonal vegetables, fresh baked cheese rolls & butter, choice of dessert. Fresh brewed coffee and iced tea.

Chef's Mixed Grill

Grilled Choice Harris Ranch tri-tip, tender chicken breast & spicy Sicilian sausage... 45.95

Grilled Chicken Breast

Roasted chicken breast with choice of Picatta, Marsala, lemon herb, or barbecue sauce... 37.95

Pacific Fresh Salmon

Herb crusted baked or grilled salmon with choice of lemon butter or zesty remoulade sauce... 45.95

Vegan Napoleon

Grilled Portabella and Yam napoleon dressed with Cilantro-Parsley Pesto accompanied by an Almond Quinoa cous-cous and roast Asparagus... 39.95

Vegetarian Pasta

Grilled mushrooms, fresh garlic, fresh basil & artichokes served in a fresh tomato or Alfredo sauce topped with parmesan cheese... 37.95

Surf "N" Turf

8 oz. Harris Ranch Choice top sirloin with salmon...	49.95
8 oz. Harris Ranch Choice filet mignon with salmon...	59.95
8 oz. Harris Ranch Choice top sirloin with shrimp...	49.95
8 oz. Harris Ranch Choice filet mignon with shrimp...	59.95

Applicable Sales Tax and an 18% Service charge will be added.

SALADS

Choice of salad included with all
Plated Dinner Entrées

House Salad

Iceberg lettuce, shaved purple cabbage, carrots,
sliced beets, garbanzo & kidney beans with
your choice of dressing
Ranch & Basil Vinaigrette

Caesar Salad

Crisp romaine lettuce, Asiago and parmesan
cheese, homemade croutons
Caesar dressing

Spinach Salad

Spinach, crumbled bacon, chopped egg,
mushrooms & parmesan cheese
Parmesan Peppercorn dressing

Pear Strudel Salad

Bakery fresh pear strudel served on a bed of
mixed baby greens, Gorgonzola, shaved red
onions, cherry tomatoes & slivered almonds
Champagne vinaigrette

SIDES

Choice of side dish included with all
Plated Lunch & Dinner Entrées

Almond rice pilaf

Bacon roasted red potatoes

Steakhouse Au gratin potatoes

Twice baked potato

Mashed potatoes:

Traditional, Roasted Garlic or Bacon & cheddar cheese

Seasonal Fruit

Ranch Beans

Baked Beans

Homemade Macaroni & Cheese

Pasta or potato Salad

Fresh Pasta

Penne or bowtie with marinara, Alfredo or pesto sauce

DESSERTS

Choice of dessert included with all Dinner Entrées & Dinner Buffet selections.
These upscale desserts can also be substituted for the standard dessert selection found with our
Lunch Entrées & Lunch Buffet selections for an additional \$6 per person.

Strawberry Shortcake

Chocolate mousse cake

Brownies a la mode

Seasonal fruit cobblers

Almond carrot cake

Banana cream or Coconut cream pie

Fresh fruit tarts

Dessert Bar

Select 4 desserts listed above | Buffet Style Service

Additional \$8.95 per person

DINNER BUFFET

40 Person Minimum

Price per person

All dinner buffets include your choice of dessert.

Fresh brewed coffee and iced tea.

Buffet available for a 1.5 hour period.

San Joaquin Fiesta Buffet

45.95

- Thinly sliced Harris Ranch Choice tri-tip
- Chile Verde
- Cheese enchiladas
- Refried beans topped with cheddar cheese
- Spanish rice
- Homemade tortilla chips with salsa & guacamole
- Seasonal fruit salad
- Mixed greens with jicama, tomatoes, red onions & chilled cucumbers with assorted dressings
- Corn & flour tortillas

Sizzling Fajita Buffet

45.95

- Marinated slices Harris Ranch flank steak & sliced grilled chicken
- Grilled peppers & onions
- Oven fresh flour & corn tortillas
- Chile Rellano
- Pico de gallo
- Guacamole
- Sour cream
- Shredded iceberg lettuce
- Shredded cheese
- Spanish rice & refried beans
- Homemade chips & salsa
- Mixed greens with tomatoes, red onions & chilled cucumbers with assorted dressings

Chuckwagon Barbecue Buffet

52.95

- Grilled Harris Ranch Choice tri tip served with Creamy horseradish, au jus & fresh salsa
- Pasta salad
- Grilled chicken quarters
- Ranch beans & Roasted potatoes
- Mixed greens with tomatoes, red onions & chilled cucumbers with assorted dressings
- Seasonal vegetables
- Fresh baked cheese rolls & butter

Westside Ranch Buffet

45.95

- Sliced Harris Ranch Choice tri-tip in a mushroom au jus
- Lemon herb chicken
- Almond rice pilaf
- Seasonal vegetables
- Mixed greens with tomatoes, red onions & chilled cucumbers with assorted dressings
- Fresh baked cheese rolls & butter

The Grand Affair Buffet

54.95

- Chef carved Harris Ranch Choice prime rib served with creamy horseradish & au jus
or
- Chef carved Harris Ranch Choice New York strip loin served with creamy horseradish & au jus
and
- Grilled lemon herb chicken breast
or
- Roasted fresh fish topped with citrus butter
and
- Roasted red potatoes
- Almond rice pilaf
- Grilled seasonal vegetables
- Mixed greens with tomatoes, red onions & chilled cucumbers and assorted dressings
- Fresh baked cheese rolls & butter

\$5 charge per person when group numbers are under 40.

Minimum of 20 guests required.

Applicable Sales Tax and an 18% Service charge will be added.

KID FRIENDLY ENTRÉE SELECTIONS

(Children 12 years and under)

Chuckwagon Classic

Choice of grilled tri-tip, chicken breast or fried chicken tenders.
Served with seasonal fresh veggies, mashed potatoes
and homemade cowboy cookie

Choice of:

Chicken breast... 16.95

Chicken tenders... 17.95

Tri-tip... 17.95

Grilled Quesadilla

Choice of grilled tri-tip or chicken. Served with homemade salsa

Choice of:

Chicken... 15.95

Tri-tip... 17.95

Penne Pasta

With parmesan, butter & cheese bread roll... 14.95

Little Jockey Meal

Served with seasonal fruit & homemade cowboy cookie

Choice of:

Grilled cheese sandwich... 14.95

Grilled hot dog... 14.95

Children's burger... 16.95

KID FRIENDLY BUFFET PRICING

Children 12 and under... half price

Children 13 and up... full price

Applicable Sales Tax and an 18% Service charge will be added.

ADDITIONAL SUGGESTIONS

Beverages

- Soft Drinks: regular and diet brands... 3.25 each
- Creamy hot chocolate... 3.50 per packet
- Bottled water... 3.25 per 500ml
- Brewed coffee (*regular or decaffeinated*) or hot teas... 28.00 per half gallon
- Iced tea... 24.00 per half gallon
- Refreshing lemonade... 24.00 per half gallon

From Our Bakery

- Fresh baked assorted Danishes... 36.00 per dozen
Raisin, Fruit, Apricot Squares, Cream Cheese & Bear Claws
- Homemade croissants... 36.00 per dozen
- Oven fresh muffins... 32.00 per dozen
Blueberry, Cranberry, Banana Nut & Bran
- Homemade cookies... 24.00 per dozen
Chocolate Chip with Nuts, Oatmeal, Pecan Drops, Peanut Butter, White Chocolate Macadamia Nut & Chocolate Chip
- Homemade fudge brownies... 24.00 per dozen
- Harris Ranch tuxedo chocolate dipped strawberries... 4.50 per piece

Snacks

- Assorted low-fat yogurts... 4.00 each
- Assorted candy bars... 24.00 per dozen
- Assorted ice cream bars... 36.00 per dozen
- Fresh salsa... 24.00 per quart
- Fresh guacamole... 30.00 per quart
- Tortilla chips... 25.00 per basket (serves 20)
- 2oz. Individual packs Harris Ranch almonds... 3.95 each

Applicable Sales Tax and an 18% Service charge will be added.

ADULT BEVERAGES

(Persons must be 21 years or older)

HARRIS RANCH “RESTAURANT RESERVE” WINES

Our Harris Ranch Restaurant Reserve wines, specially selected from the Napa Valley, perfectly compliment not only our USDA Choice aged Restaurant Reserve beef but our entire menu.

HARRIS RANCH CHARDONNAY, NAPA VALLEY, 2011	Bottle ... 32
HARRIS RANCH SAUVIGNON BLANC, NAPA VALLEY, 2011	Bottle ... 32
HARRIS RANCH MERLOT, NAPA VALLEY, 2010	Bottle ... 34
HARRIS RANCH CABERNET, NAPA VALLEY, 2010	Bottle ... 36

SPARKLING WINES

STANFORD, “BRUT”, WOODBRIDGE, CA	Bottle ... 15
CINZANO, “ASTI SPUMANTE”, ITALY	Bottle ... 19
WILSON CREEK, “ALMOND”, LODI, CA	Bottle ... 28
MARTINELLI’S NON-ALCOHOLIC, “SPARKLING CIDER”	Bottle ... 8

*Full wine menu available upon request.
\$15 per bottle corkage fee for wine provided by guest.*

BEER

Domestic Beer: Budweiser, Bud Light, Coors, Coors Light, Miller Lite, MGD & Hefenweizen

Imported Beer: Amstel Light, Anchor Steam, Corona, Heineken, Pacifico, Samuel Adams, Guinness

DOMESTIC... 4.50 per bottle plus tax

PREMIUM... 4.95 per bottle plus tax

LIQUOR

WELL...7.50 ESTIMATE PLUS TAX
Smirnoff Vodka, Beefeater Gin, Sauza Blanco Tequila, Jim Beam Bourbon Whiskey, Cutty Sark Scotch & Bacardi Light Rum

CALL... 8.00 ESTIMATE PLUS TAX
Absolut, Tanqueray, Captain Morgan, Jack Daniels, Patron, Chivas Regal, Korbel (plus Well options)

PREMIUM... 10.50 ESTIMATE PLUS TAX
Grey Goose, Bombay Sapphire, Sagatiba Cachaca, Pendleton, Don Julio, Glenlivet 12 yr. (plus Call options)

BEER BY THE KEG

5 GALLON KEGS - 225

15 GALLONS - 675

Anchor Blue Steam, Blue Moon,

Fat Tire Ale, Sierra Nevada

15 GALLON KEGS - 550

Bud Light and Coors Light

Applicable Sales Tax and an 18% Service charge will be added.

HARRIS RANCH

INN & RESTAURANT

Cake Information Sheet

SIZE	SERVINGS	PRICE
8 INCH ROUND	8 TO 12	\$29.99
10 INCH ROUND	8 TO 15	\$35.99
1/4 SHEET	12 TO 24	\$70.00
1/2 SHEET	25 TO 48	\$100.00
FULL SHEET	50 TO 100	\$200.00
CUPCAKES	EACH	\$3.00

Cake Flavors

STRAWBERRY
CHOCOLATE
CHAMPAGNE
BANANA NUT
MARBLE
LEMON
WHITE
CARROT
RUM LAYER
RED VELVET

Frosting Flavors

CREAM CHEESE
WHIPPED CREAM
BUTTER CREAM
CHOCOLATE MOUSSE
MOCHA
WHITE CHOCOLATE
CREAM CHEESE

Fillings

CHOCOLATE MOUSSE
FRESH STRAWBERRY
CHOCOLATE BUTTER CREAM
BAVARIAN CREAM
RASPBERRY
FRESH BANANA
LEMON
RASPBERRY MOUSSE

Special Drawings and Artwork

THERE IS A CHARGE FOR ALL CAKES FROM A DESIGN BOOK. THESE CHARGES WOULD BE BASED ON THE BAKERY MANAGERS ESTIMATED TIME, LABOR & SPECIALTY WORK REQUIRED. SPECIAL REQUEST PICTURES MUST BE BROUGHT IN 5 DAYS BEFORE. SPECIAL ORDERS MUST BE GIVEN A 48 HOUR NOTICE.

Chocolate Covered Strawberries

\$2.50 EACH

EVENT GUIDELINES

Upon Booking	Your room, food and staffing will be reserved in accordance with the anticipated requirements of your function. The date, arrival and departure times, and approximate number of guests must be committed by contract.
Deposits	A non-refundable deposit is a requisite at the time of booking. All deposits and payments are non-refundable.
Final Guest Guarantee	A minimum guest count is required 10 days prior to the event date. <i>Charges will apply for your final guarantee or actual attendance, whichever is greater.</i>
Menu Selection	See attached menu options. Outside food is not permitted.
Beverages	House wine and champagne are available by the bottle. If you would like to bring in your own, a \$15.00 corkage fee will apply to wine and champagne provided by the guest. Outside beer or liquor is not permitted.
Bar Set-Up	A minimum guest count of 40 people is required for a bar set-up. There is a minimum achievable balance of \$250 for all bar set-up's (or charged the difference). Additional set-up's can be discussed with your event coordinator.
Tax & Service Charge	18% service charge is applicable to all food, beverage, and service items. 8.225% state tax will be added to all applicable items.
Minimums	Food and beverage minimum of \$3,500 apply to all Saturday events booked in the Garden Ballroom.

MEETING FACILITIES

	<u>Weekday</u>	<u>Weekend</u>
◆ Golden Gate Room	\$200	\$250
◆ Belmont Room	\$250	\$350
◆ North Ballroom	\$250	\$350
◆ South Ballroom	\$250	\$350
◆ Garden Ballroom	\$500	\$700
◆ Courtyard	\$400	\$600
◆ Terrace	\$150	\$200
◆ Poolside	\$350	\$550
◆ Winter Room (Mid Nov.-Jan.)	\$125	\$150

MEETING FACILITIES

Harris Ranch can professionally accommodate groups from ten to two hundred people in our fully equipped meeting rooms, including our Garden Ballroom. In our conference rooms, private dining rooms, or ballroom, our facilities are designed with the comfort and amenities that make it a pleasure to meet here. Let our professional, experienced meeting planners and support staff assist you with the many decisions that go into making your event a success. We will always do our best to have everything the way you want it, whatever the size of your group.

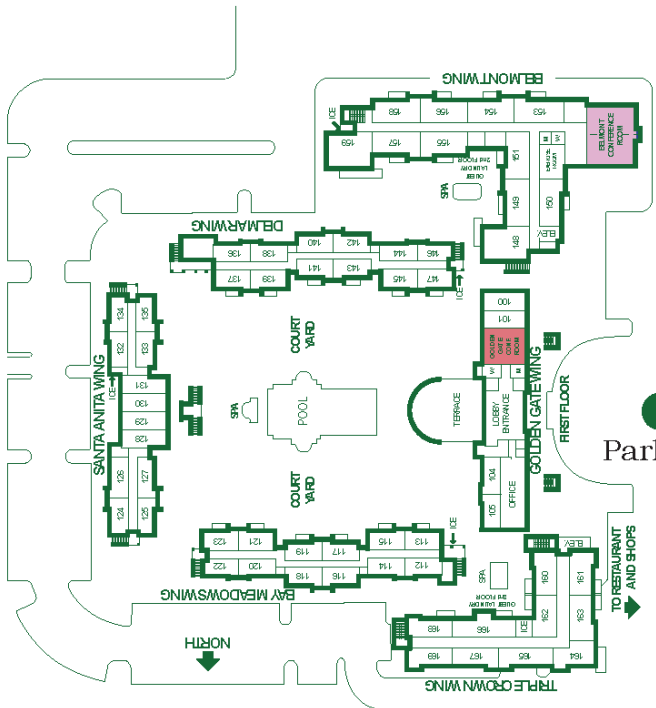
HARRIS RANCH HAS AN ENTIRE COMPLEX TO TAKE CARE OF YOUR NEEDS.
FACILITIES INCLUDE:

- *153 deluxe guest rooms*
- *Free wireless internet*
- *A 25 meter Olympic style pool*
- *Three spas*
- *One exercise room*
- *Two guest laundries*
- *Banquet or meeting rooms*
- *Jockey Club Dining Room*
- *Ranch Kitchen Coffee Shop*
- *Country Store featuring the Harris Ranch bakery & meat department*
- *Private airstrip with aviation fuel*
- *FastTrack convenience store*
- *Shell gas station featuring a Subway Deli*
- *Tesla Super-charging stations*
- *Hydrogen gas station (Fall 2015!)*

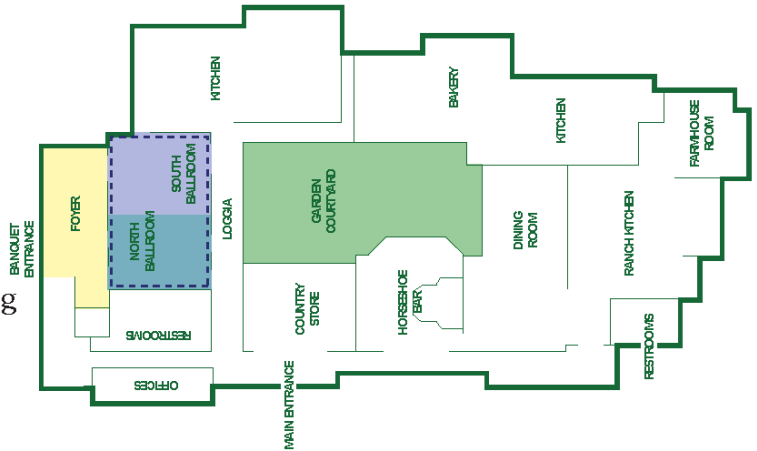
AUDIO VISUAL & MEETING SUPPLIES

Easels	10.00
Screen	50.00
Standing Podium	15.00
Conference Phone	50.00
Flip Chart	25.00
LCD Projector	75.00
Microphone	50.00
Television/DVD Player	50.00
Laptop	75.00

MEETING FACILITIES



Inn Complex



Restaurant Complex

Function Room	Dimensions			Maximum Capacities							
	Total Sq. Feet	Room Dimension	Ceiling Height	Banquet*		Reception	Theatre	Classroom	Conference	U Shape	Hollow Square
Ballroom**	2430	45'x54'	16'	200	180*	250	220	150	60	60	60
North Ballroom	1215	45'x27'	16'	80	40*	80	80	50	25	25	25
South Ballroom	1215	45'x27'	16'	80	40*	80	80	50	25	25	25
Foyer	690	23'x30'	15'	24		100	-	-	-	-	-
Courtyard	2016	28'x72'	-	144	128*	150	170	-	25	20	20
Golden Gate	952	34'x28'	9'	56	48*	70	60	30	30	25	25
Belmont	952	34'x28'	9'	56	48*	70	60	30	30	25	25

*Capacity with a Dance Floor

**The Ballroom consists of (2) equal sections – North Ballroom and South Ballroom