



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

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

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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

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