

HARRIS[®] RANCH

INN & RESTAURANT

THE VALLEY'S PREMIER *Wedding Location*
From simple and stunning, to sophisticated and elegant.



24505 W. Dorris Avenue • Coalinga, CA
(559)935-0717 • www.harrisranch.com/events
Email us at meetingsandevents@harrisranch.com

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....3.50

Bottled water....3.25



Applicable Sales Tax and a 20% 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 a 20% 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

*Baseball Cut Top Sirloin

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

*Harris Ranch Tri Tip

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

*New York Strip Loin Steak

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

*Chef's Special Mixed Grill

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

*Grilled Chicken Breast

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

*Pacific Fresh Salmon

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

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 a 20% 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.

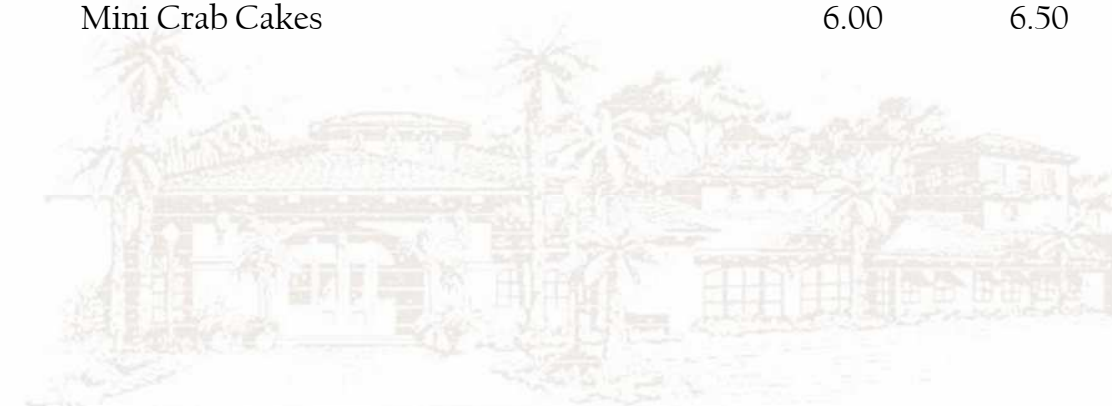
Applicable Sales Tax and a 20% Service charge will be added.

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 a 20% 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 a 20% 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

* Merlot Sauce

* Bleu Cheese
Glaciage

* Port Wine Sauce

* Sautéed

Mushrooms

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 a 20% 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 a 20% 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 a 20% 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 a 20% Service charge will be added.

ADDITIONAL SUGGESTIONS

Beverages

- Soft Drinks: regular and diet brands... 3.50 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 a 20% 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.....ESTIMATE PLUS TAX
Smirnoff Vodka, Beekeeper 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 a 20% Service charge will be added.

HARRIS RANCH

INN & RESTAURANT

Wedding Cake Information Sheet

SIZE	SERVINGS	PRICE
12" - 6"	30 TO 36	\$165.00
12" - 10" - 6"	80 TO 90	\$420.00
14" - 10" - 6"	100 TO 125	\$565.00
16" - 12" - 8"	125 TO 140	\$658.00
16" - 12" - 9" - 6"	150	\$726.00
16" - 14" - 10" - 6"	175	\$840.00
ADDITIONAL SHEET CAKES	75 TO 100	\$300.00

Cake Flavors

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

Frosting Flavors

CREAM CHEESE
WHIP CREAM
BUTTER CREAM
CHOCOLATE MOUSSE
MOCHA
WHITE CHOCOLATE CREAM CHEESE

Fillings

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

EXTRA CHARGE
SEASONAL BERRIES

Custom Designs, Drawings and Artwork

THERE IS AN ADDITIONAL CHARGE FOR ALL CAKES FROM A DESIGN BOOK. CHARGES WILL BE BASED ON THE BAKERY MANAGERS ESTIMATED TIME, LABOR AND SPECIALTY MATERIALS REQUIRED. SPECIAL REQUEST PICTURES AND NOTICE MUST BE BROUGHT IN 5 DAYS PRIOR TO EVENT. ALL CAKES WITH MULTIPLE FLAVORS, FILLINGS AND ICINGS WILL BE SUBJECT TO ADDITIONAL CHARGE AS WELL.

Chocolate Covered Strawberries

\$4.50 EACH