

# 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

# 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....3.00
Deluxe trail mix....3.00
Assorted soft drinks....3.95
Bottled water....3.50
Iced tea....\$24.00 per half gallon

# CONTINENTAL STYLE BREAKFASTS

Price per person

# Continental Breakfasts available for two-hour periods.

# 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:

Assorted low-fat yogurts & homemade granola...4.50
Breakfast burritos....6.95
Freshly made croissants... 3.00
Freshly made croissants stuffed with chocolate mousse... 4.00
House made biscuits... 2.00
Seasonal sliced fruits & berries:
Petite (serves up to 50)... 95.00
Grande (serves up to 100)... 175.00
Fresh squeezed orange juice... 3.00



# BREAKFAST ENTRÉES

Price per person

All Harris Ranch 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

# BREAKFAST SIDES (add-ons)

# **Breakfast Burritos**

Scrambled eggs with country potatoes, bacon & cheddar cheese wrapped in an oven fresh flour tortilla. Served with a side of fresh salsa.

6.95 each

# Fruit Cups

Individual serving of seasonal fruits & berries

4.00 each

#### BREAKFAST BUFFET

40 Person Minimum Price per person

# Buffets available for a one-hour period.

# 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

# South of the Boarder 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

#### All buffets include a selection of two juices:

- Grapefruit
- Tomato
- Cranberry
- Apple
- Orange

#### A la carte additions:

Fresh squeezed orange juice....3.00 Assorted soft drinks....3.95 Bottled water....3.50 Iced tea....2.95

# BREAKFAST SIDES (add-ons)

# **Breakfast Burritos**

Scrambled eggs with country potatoes, bacon & cheddar cheese wrapped in an oven fresh flour tortilla. Served with a side of fresh salsa...6.95 each

# Fruit Platter

Platter of seasonal fruits & berries with a yogurt dipping sauce Petite (serves up to 50)... 95.00 Grande (serves up to 100)... 175.00

#### **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....3.00 Assorted soft drinks....3.95 Bottled water....3.50 Iced tea....2.95



# 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....3.95 Bottled water....3.50 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.

# 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.

#### 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

# Gluten Free

Price per person

Accompanied with gluten free crackers.

# Fresh Chicken Salad

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

# HOT LUNCHEON ENTRÉES

Price per person Add a side salad to any lunch entrée for \$6.95 per person. Choice of House, Caesar, Spinach or Pear Strudel salad

All hot luncheon entrees include fresh seasonal vegetables, choice of a side dish 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.

#### 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 10 oz. 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

#### 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

# Chef's Special Mixed Grill

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

# Gluten Free

Price per person

# Vegan Napoleon

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

#### **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 one-hour period.

# All American Lunch Buffet

#### 36.95

- Harris Ranch 1/3lb. Angus burger
- Miller 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
- Homemade 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. Substitution on sides are permitted. Additional charges my apply. Applicable Sales Tax and an 18% 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..

Cold	<u>Buffet</u>	<u>Butler</u>
		<u>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

Hot	<u>Buffet</u>	<u>Butler</u>
		<u>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

#### **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

# <u>Vegetable Platter</u>

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

# 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 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.

#### 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. ... 29.95

# Filet Tenderloin

8 oz. ... **49.95** 12 oz. ... **57.95** 

# New York Strip Loin

10 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

# SIGNATURE 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.

#### Chicken Cordon Bleu

Chicken breast topped with cream cheese, ham & garlic bread crumbs. Served with fresh pasta tossed in a garlic & nutmeg Alfredo sauce... 39.95

#### 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

# Chef's Mixed Grill

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

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

#### **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 one-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

# <u>Chuckwagon Barbecue Buffet</u>

- 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
- 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

# **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

Rigatoni 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.

Deep chocolate mousse

Chocolate mousse cake

Brownies a la mode

Seasonal fruit cobblers

Almond carrot cake

Banana cream or Coconut cream pie

Fresh fruit tarts

Homemade cheesecake

With your choice of seasonal berries or fudge topping

Dessert Bar Additional \$8.95 per person

# 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 ages 5 and under... FREE

Children ages 6-12... half price

# ADDITIONAL SUGGESTIONS

#### Beverages

Soft Drinks: regular and diet brands... 3.50 each
Creamy hot chocolate... 4.00 per packet
Bottled water... 3.50 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)
20z. Individual packs Harris Ranch almonds... 3.95 each

# **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 - **200** Blue Moon and Sierra Nevada

15 GALLON KEGS - 475

Bud Light and Coors Light



# Cake Information Sheet

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

Cake Flavors

Frosting Flavors **CREAM CHEESE** 

COLATE MOUSSE

**CHOCOLATE** 

WHIP CREAM

Мосна

FRESH STRAWBERRY

**CHAMPAGNE** 

**BUTTER CREAM** 

**CHOCOLATE BUTTER CREAM** 

BANANA NUT

**CHOCOLATE MOUSSE** 

**BAVARIAN CREAM** 

**RASPBERRY** 

**MARBLE** LEMON

WHITE CHOCOLATE

FRESH BANANA

WHITE

**CREAM CHEESE** 

LEMON

**CARROT** 

RASPBERRY MOUSSE

**RUM LAYER** 

**RED VELVET** 

# 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.



\$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 A minimum guest count is required 10 days prior to the event date.

Guarantee Charges will apply for your final guarantee or actual attendance, whichever is

greater.

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.

A standard \$400.00 bar set-up fee applies to each bar. Each additional bar will require an additional \$200.00

set-up fee.

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 \$3000 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 NovJan.)	\$ 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:

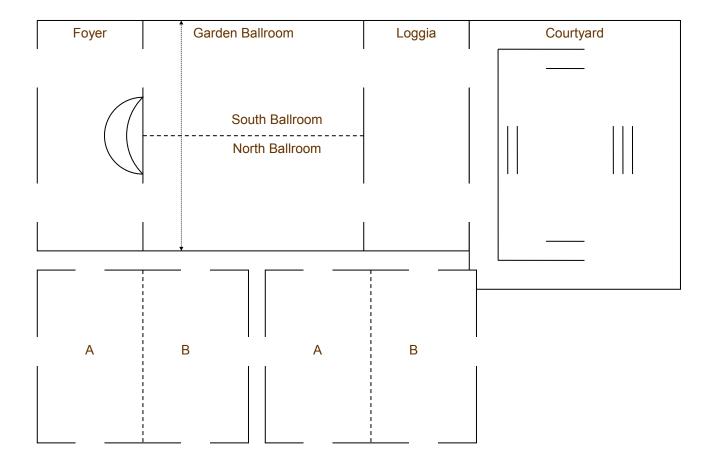
- 153 deluxe guest rooms
- Free wireless internet
- A 25 meter Olympic style pool
- Three spas
- One exercise room
- Two guest laundries
- Banquet or meeting rooms
- Jockey Club Dining Room

- 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	15.00
Standing Podium	15.00
Conference Phone	50.00
Flip Chart	25.00
Slide Projector	25.00
Overhead Projector	25.00
LCD Projector	50.00
Microphone	25.00
Television/DVD Player	50.00

# MEETING FACILITIES



Name of Room	Total Sq. Feet	Room Dimension	Ceiling Height	Double Wide Conf. Style	Theatre	Class Room	U- Shaped	Reception
Ballroom	2430	45'x54'	16'	-	200	150	60	200
North	1215	45'x27'	16'	25	80	50	25	50
South	1215	45'x27'	16'	25	80	50	25	50
Foyer	690	23'x30'	15'	-	-	-	-	-
Garden Courtyard	2016	28'x72'	-	-	150	-	-	100
Golden Gate	952	34'x28'	9'	30	60	30	25	60
Belmont	952	34'x28'	9'	30	60	30	25	60