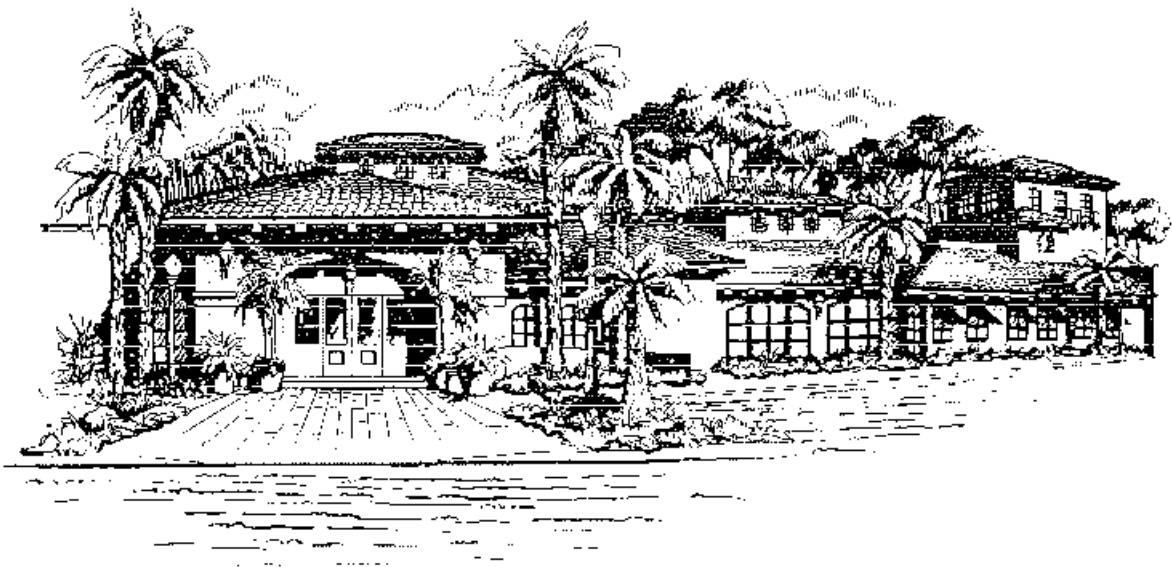


# HARRIS

RANCH  
INN & RESTAURANT

## Banquet and Catering Information



[www.harrisranch.com](http://www.harrisranch.com)

## PLANNING A WEDDING

Harris Ranch knows what an important and exciting time of your life this is. Let our highly trained staff assist you in creating the wedding you have always dreamed of. From the beautiful Garden Courtyard to the elegant Garden Ballroom, your wedding and reception will be unforgettable. Congratulations!

## THE GARDEN COURTYARD

The Garden Courtyard at Harris Ranch is a beautiful location for an outdoor Ceremony and/or reception from March through October (if weather permits). The Garden Courtyard can seat up to 150 guests. The Garden Courtyard is \$300.00 per event.

## THE GARDEN BALLROOM

After the ceremony in the Garden Courtyard your guests can enter the beautiful Garden Ballroom for an elegant sit down or buffet style dinner followed by an afternoon or evening of dancing. The Garden Ballroom can seat up to 200 guests. For larger weddings Harris Ranch can utilize both the Garden Courtyard and the Garden Ballroom for groups up to 250 people. Garden Ballroom is \$350.00 per event. Dance Floor is \$150.00 per event. Please note that above prices are based on anticipated food and beverage revenue.

## PRIVATE BAR

Set up fee is \$200.00 per bar.

## WINE & BEVERAGE

House Wine and Champagne are available by the bottle. Our current house selections are Harris Ranch Restaurant Reserve Wines and Stanford Champagne. If you would like to bring your own wine or champagne, there will be a \$15.00 per 750 mil. corkage fee.

## ICE CARVINGS

A beautiful addition to your event. Prices start at \$250.00 depending on your selection.

## WEDDING CAKES

The Bakery at Harris Ranch can custom design the perfect wedding cake for you. Our cakes are not only unique and beautiful, but also absolutely delicious. If you wish to bring in your own cake with the permission of Harris Ranch Management, a \$2.50 per person cake service fee will apply.

## HOUSE POLICIES & CHARGES

### On Premise Banquets

|                                 |       |
|---------------------------------|-------|
| Garden Ballroom                 | \$350 |
| North or South Ballroom         | \$175 |
| Golden Gate Conference Room     | \$175 |
| Belmont Conference Room         | \$175 |
| Garden Courtyard                | \$300 |
| Inn Terrace                     | \$100 |
| Loggia                          | \$100 |
| Private Bar                     | \$200 |
| Corkage Fees per 750 mil bottle | \$15  |

A deposit is required to hold any function space or off-site catering event. This deposit may be refunded if written cancellation is received by Harris Ranch twenty-one days prior to your expected arrival. This deposit will be applied to your final bill. Harris Ranch reserves the right to request a security deposit on certain functions it deems necessary. In such a case, Harris Ranch will refund the deposit after all incurred charges have been reconciled.

Harris Ranch cannot be responsible for tentative functions. Therefore, it is imperative that a signed confirmation of services and deposit be in possession of our Sales Office within seven (7) days of guest receiving contract.

Noncredit events must pay 50% of estimated charges 30 days prior to the function. The balance is due by the end of the function. Harris Ranch reserves the right to exercise this guideline as it deems necessary.

The final bill will be presented and approved by the on-site contact. Any discrepancy in billing must be resolved at that time.

Menu selections and function itineraries (schedule of events, setup, special requests, etc.) are due twenty-one (21) days prior to your function.

Harris Ranch recommends the selection of the same entree for banquet/catering functions to assure our best service and quality for your event.

All prices do not include sales tax or service charges.

A final guest count must be specified seven (7) business days in advance for functions. This number will be considered your guaranteed minimum. If the guest count is not specified within this time frame, the original number will be used and prices charges accordingly.

For on-site functions, Harris Ranch will prepare to serve five percent (5%) increase in guests above the guaranteed guest count. If the increase is above this 5%, we reserve the right to serve a comparable entree to additional guests.

No food or beverage will be permitted to be brought on or taken off premise by the engager, guests, or invitees without authorization from Harris Ranch. We reserve the right to charge for setup and service of such food and beverages.

We reserve the right to reassign function space.

The engager assumes full responsibility for the conduct of all persons attending any function and for any damage done to any part of Harris Ranch property during any time such premises are under the control of the engager, or engager's agents, invitees, employees, or independent contractors employed by the engager.

No decoration or signage may be attached to walls; furniture or any other structure in the event facilitates.

Harris Ranch reserves the right to request bonded security guards with all costs to be incurred by the engager.

\_\_\_\_\_  
Engagor Signature

\_\_\_\_\_  
Date

## 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 room, 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.

### AUDIO VISUAL AND MEETING SUPPLIES

|                      |                    |
|----------------------|--------------------|
| ✓ Easels             | \$10 <sup>00</sup> |
| ✓ Screen             | \$15 <sup>00</sup> |
| ✓ Standing Podium    | \$15 <sup>00</sup> |
| ✓ Conference Phone   | \$50               |
| ✓ VHS Video Recorder | \$25 <sup>00</sup> |
| ✓ Flip Chart         | \$25 <sup>00</sup> |
| ✓ Slide Projector    | \$25 <sup>00</sup> |
| ✓ Overhead Projector | \$25 <sup>00</sup> |
| ✓ Microphone         | \$25 <sup>00</sup> |
| ✓ Television         | \$50 <sup>00</sup> |
| ✓ LCD Projector      | \$50 <sup>00</sup> |

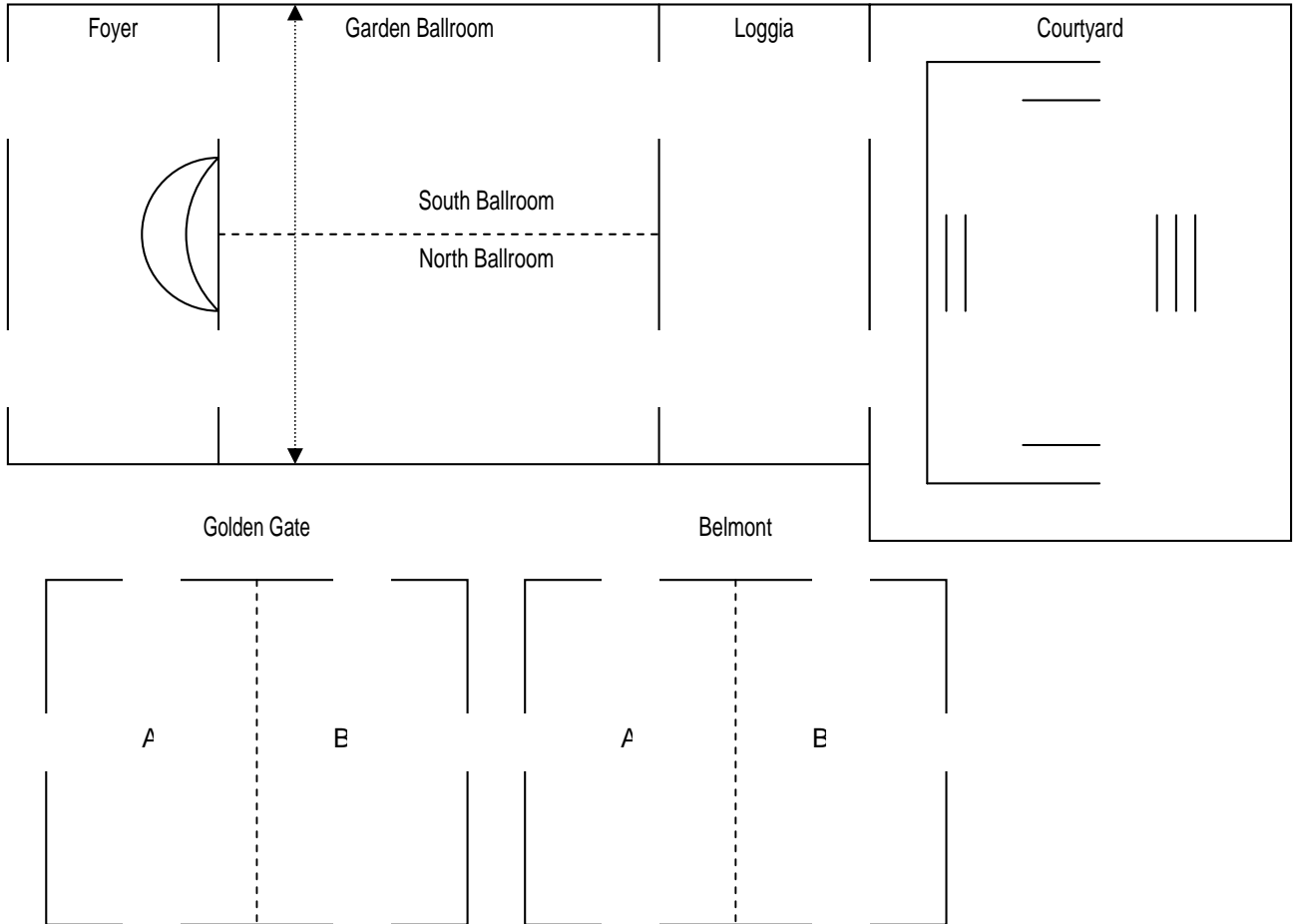
### FULL SERVICE ON-SITE CATERING

Our on site catering department has an excellent reputation for food and beverage quality, including timely service and thoughtful presentation. Whether it is a coffee break or an awards banquet, food and service are what we're known for.

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

- ↪ The Inn at Harris Ranch with 153 Deluxe Guest Rooms featuring a 25 meter Olympic style pool, three spas, one exercise room, and two guest laundries.
- ↪ Banquet or Meeting Rooms
- ↪ Steakhouse Dining Room
- ↪ Ranch Kitchen Coffee Shop
- ↪ Country Store with Bakery and Meat Department
- ↪ Private Airstrip with Aviation Fuel
- ↪ Fast Track Convenience Store
- ↪ Shell Gas Station featuring a Subway Deli and Touchless Carwash

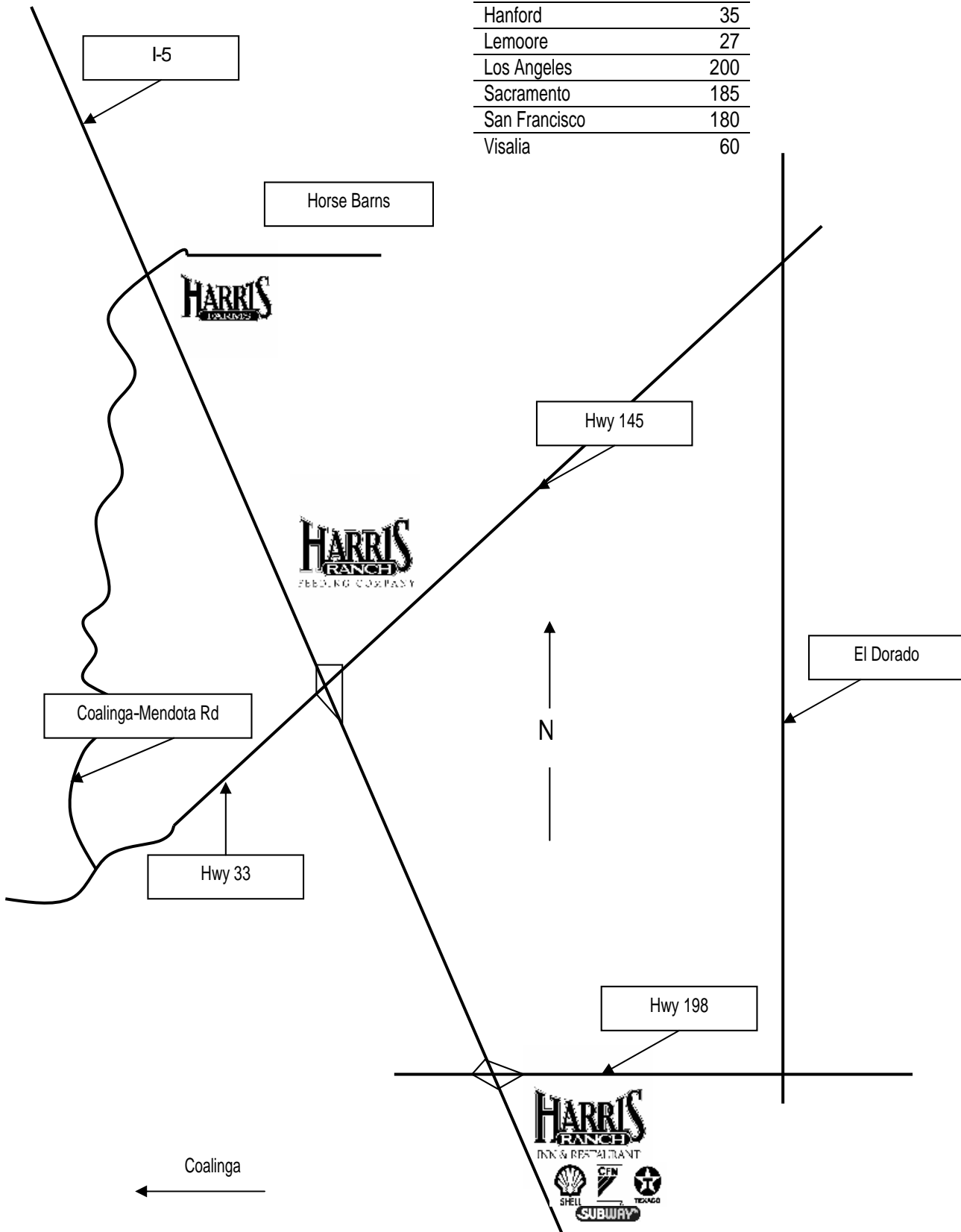
# Meeting Facilities



| Name of Room     | Total Sq. Feet | Room Dimension | Ceiling Height | Conf Style | Theatre | Class Room | U-Shaped | Banquet | Reception |
|------------------|----------------|----------------|----------------|------------|---------|------------|----------|---------|-----------|
| Ballroom         | 2430           | 45'x54'        | 16'            | -          | 200     | 150        | -        | 200     | 250       |
| North            | 1215           | 45'x27'        | 16'            | 30         | 80      | 50         | 30       | 64      | 80        |
| South            | 1215           | 45'x27'        | 16'            | 30         | 80      | 50         | 30       | 64      | 80        |
| Foyer            | 690            | 23'x30'        | 15'            | -          | -       | -          | -        | -       | 70        |
| Loggia           | 451            | 11'x41'        | 12'            | 20         | -       | -          | -        | 24      | 30        |
| Garden Courtyard | 2016           | 28'x72'        | -              | -          | 150     | -          | -        | 100     | 150       |
| Golden Gate      | 952            | 34'x28'        | 9'             | 30         | 60      | 30         | 30       | 64      | 70        |
| A                | 476            | 17'x28'        | 9'             | 15         | 25      | 15         | -        | 24      | 30        |
| B                | 476            | 17'x28'        | 9'             | 15         | 25      | 15         | -        | 24      | 30        |
| Belmont          | 952            | 34'x28'        | 9'             | 30         | 60      | 30         | 30       | 64      | 70        |
| A                | 476            | 17'x28'        | 9'             | 15         | 25      | 15         | -        | 24      | 30        |
| B                | 476            | 17'x28'        | 9'             | 15         | 25      | 15         | -        | 24      | 30        |

### Mileage Chart

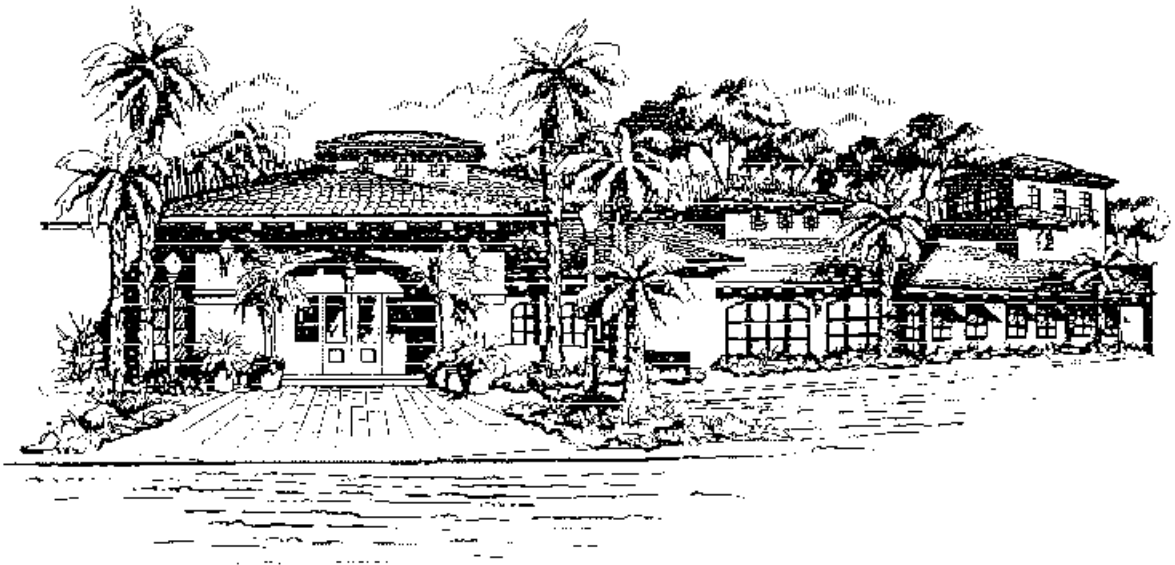
|               |     |
|---------------|-----|
| Bakersfield   | 96  |
| Coalinga      | 13  |
| Fresno        | 60  |
| Hanford       | 35  |
| Lemoore       | 27  |
| Los Angeles   | 200 |
| Sacramento    | 185 |
| San Francisco | 180 |
| Visalia       | 60  |



# HARRIS

RANCH  
INN & RESTAURANT

## Banquet and Catering Menu



[www.harrisranch.com](http://www.harrisranch.com)

## **REFRESHMENT BREAKS**

Refreshment breaks available for two-hour periods.  
Additional refreshments may be purchased Ala Carte.

### **Break I**

Freshly Brewed 100% Roasted Colombian Coffee  
(Regular and Decaffeinated)  
Regular and Herbal Hot Teas  
\$5.95

### **Break II**

Freshly Brewed 100% Roasted Colombian Coffee  
(Regular and Decaffeinated)  
Regular and Herbal Hot Teas  
Assorted Chilled Fruit Juices  
Iced Tea  
\$6.95

### **Break III**

Freshly Brewed 100% Roasted Colombian Coffee  
(Regular and Decaffeinated)  
Regular and Herbal Hot Teas  
Chilled Snapple Drinks  
Assorted Soft Drinks  
Bottled Water  
Iced Tea  
\$7.95

Applicable Sales Tax and an 18% Gratuity will be added.

## CONTINENTAL STYLE BREAKFASTS

### **The Traditional Continental**

Freshly Baked Assorted Mini Muffins and Danishes  
Butter and Fruit Preserves  
Fresh Sliced Fruit Tray  
Fresh Squeezed Orange Juice  
Freshly Brewed 100% Roasted Colombian Coffee  
(Regular and Decaffeinated)  
Regular and Herb Hot Teas  
\$8.95

### **The Energizer**

Freshly Baked Assorted Mini Muffins and Danishes  
Butter and Fruit Preserves  
Assorted Low Fat Yogurts and Homemade Granola  
Fresh Seasonal Sliced Fruits  
Freshly Brewed 100% Roasted Colombian Coffee  
(Regular and Decaffeinated)  
Regular and Herbal Hot Teas  
**Selection of Two Juices:**  
Grapefruit, Tomato, Cranberry, Apple or  
Freshly Squeezed Orange Juice  
\$9.95

### **The Harris Ranch Continental**

Freshly Baked Assorted Mini Muffins and Danishes  
Butter and Fruit Preserves  
Fresh Seasonal Sliced Fruits  
Assorted Low Fat Yogurts and Homemade Granola  
Oven Baked Bagels and Cream Cheese  
Freshly Brewed 100% Roasted Colombian Coffee  
(Regular and Decaffeinated)  
Regular and Herbal Hot Teas  
**Selection of Three Juices:**  
Grapefruit, Tomato, Cranberry, Apple or  
Freshly Squeezed Orange Juice  
\$10.95

## MID MORNING & AFTERNOON BREAKS

## **Chocolate Lovers Delight Break**

Bakery Fresh Chocolate Chip Cookies  
Dark Fudge Brownies  
Freshly Brewed 100% Roasted Colombian Coffee  
(Regular and Decaffeinated)  
Regular and Herbal Hot Teas  
Assorted Soft Drinks  
Bottled Water  
Iced Tea  
\$7.95

## **Fun Stuff Break**

Assorted Ice Cream Bars and Sandwiches  
Assorted Frozen Fruit Bars  
Assorted Candy Bars  
Bakery Fresh Chocolate Chip Cookies  
Assorted Soft Drinks  
Bottled Water  
Iced Tea  
\$7.95

## **Arriba Break**

Tortilla Chips with Fresh Salsa  
Sweet Cinnamon Churros  
Assorted Soft Drinks  
Bottled Water  
Iced Tea  
\$6.95

Applicable Sales Tax and an 18% Gratuity will be added.

## ADDITIONAL REFRESHMENT SUGGESTIONS

### Beverages

|                                                                            |                      |
|----------------------------------------------------------------------------|----------------------|
| Soft Drinks: Regular and Diet Brands                                       | \$ 2.25 each         |
| Creamy Hot Chocolate                                                       | \$ 2.25 packet       |
| Bottled Water                                                              | \$ 4.00 per liter    |
| Regular and Herbal Hot Teas                                                | \$ 2.25 per packet   |
| Freshly Brewed 100% Roasted Colombian Coffee<br>(Regular or Decaffeinated) | \$16.00 per ½ gallon |
| Iced Tea                                                                   | \$12.00 per pitcher  |
| Refreshing Lemonade                                                        | \$12.00 per pitcher  |
| Fresh Squeezed Orange Juice                                                | \$12.00 per pitcher  |

### From our Bakery

|                                                                                                                                                       |                   |
|-------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------|
| Freshly Baked Assorted Mini Danishes:<br>Raisin, Fruit, Apricot Squares, Cream Cheese and Bear Claws                                                  | \$15.00 per dozen |
| Freshly Baked Croissants                                                                                                                              | \$18.00 per dozen |
| Oven Fresh Mini Muffins:<br>Blueberry, Cranberry, Banana Nut and Bran                                                                                 | \$15.00 per dozen |
| Freshly Baked Homemade Cookies:<br>Chocolate Chip with Nuts, Oatmeal, Pecan Drops, Peanut Butter,<br>White Chocolate Macadamia Nut and Chocolate Chip | \$15.00 per dozen |
| Oven Fresh Bagels with Cream Cheese                                                                                                                   | \$24.00 per dozen |
| Fresh Baked Fudge Brownies                                                                                                                            | \$15.00 per dozen |
| Harris Ranch Tuxedo Chocolate Dipped Strawberries                                                                                                     | \$ 3.50 per piece |

### Snack Items

|                                                                                       |                    |
|---------------------------------------------------------------------------------------|--------------------|
| Domestic & Imported Cheese Tray<br>Garnished with Dried Fruits & Harris Ranch Almonds | \$75.00 per tray   |
| Fresh Seasonal Sliced Fruit Tray                                                      | \$75.00 per tray   |
| Assorted Low Fat Yogurts                                                              | \$ 1.75 each       |
| Assorted Candy Bars                                                                   | \$18.00 per dozen  |
| Assorted Ice Cream Bars                                                               | \$24.00 per dozen  |
| Freshly Made Salsa                                                                    | \$16.00 per quart  |
| Freshly Made Guacamole                                                                | \$20.00 per quart  |
| Tortilla Chips                                                                        | \$10.00 per basket |
| Harris Ranch Almonds                                                                  | \$10.00 per lb.    |

## **BREAKFAST ENTREES**

All Harris Ranch Breakfast Entrées include choice of Cranberry, Tomato or freshly squeezed Orange Juice. Freshly brewed 100% Roasted Colombian Coffee (Regular or Decaffeinated) Regular and Herbal Hot Teas.

### **South of the Border Breakfast**

Three Large California Scrambled Eggs with Chorizo  
Cilantro Flavored Fried Potatoes  
Frijoles de Hoya  
Homemade Salsa  
Oven Fresh Corn and Flour Tortillas with Butter  
\$12.95

### **The Ranch Breakfast**

Three Large California Scrambled Eggs  
**Choice of:**  
Apple Smoked Bacon, Pork Sausage Patty, Country Style Ham or Corned Beef Hash  
Golden Hash Browns or Country Potatoes  
Freshly Baked Buttermilk Biscuits  
with Butter and Fruit Preserves  
\$13.95

Applicable Sales Tax and an 18% Gratuity will be added.

## **BREAKFAST BUFFETS**

50 Person Minimum

### **The Harris Ranch Breakfast Buffet**

Harris Ranch Choice Tri-Tip  
Large California Scrambled Eggs  
Choice of Golden Hash Browns or Country Potatoes  
Fresh Seasonal Sliced Fruits  
Assorted Bakery Fresh Mini Danishes with Butter and Fruit Preserves  
Freshly Brewed 100% Roasted Colombian Coffee  
(Regular and Decaffeinated)  
Regular and Herbal Hot Teas  
Milk  
**Selection of Two Juices:**  
Grapefruit, Tomato, Cranberry, Apple or  
Fresh Squeezed Orange Juice  
\$14.95

### **South of the Boarder Breakfast Buffet**

Large California Scrambled Eggs & Chorizo  
Chile Verde  
**Choice Of:**  
Golden Hash Browns or Country Potatoes  
Apple Smoked Bacon or Pork Sausage Patty  
Fresh Salsa  
Oven Fresh Corn and Flour Tortillas  
Assorted Bakery Fresh Mini Danishes and Muffins  
with Butter and Fruit Preserves  
Freshly Brewed 100% Roasted Colombian Coffee  
(Regular and Decaffeinated)  
Regular and Herbal Hot Teas  
Milk  
**Selection of Two Juices:**  
Grapefruit, Tomato, Cranberry, Apple or  
Fresh Squeezed Orange Juice  
\$13.95

Applicable Sales Tax and an 18% Gratuity will be added.

## **The Westside Breakfast Buffet**

Our Famous Harris Ranch Corned Beef Hash

Large California Scrambled Eggs

Choice Of:

Golden Hash Browns or Country Potatoes

Apple Smoked Bacon or Pork Sausage

Fresh Seasonal Sliced Fruit

Homemade Biscuits and Gravy

Assorted Bakery Fresh Mini Danishes and Muffins with

Butter and Fruit Preserves

Freshly Brewed 100% Roasted Colombian Coffee

(Regular and Decaffeinated)

Regular and Herbal Hot Teas

Milk

### **Selection of Two Juices:**

Grapefruit, Tomato, Cranberry, Apple or

Fresh Squeezed Orange Juice

\$14.95

Applicable Sales Tax and an 18% Gratuity will be added.

## **SIDE SALADS**

Choice of Salad included with all Dinner Entrees.  
Our side Salads can also be added to any Luncheon Entree for an additional \$4.95 per person.  
A Freshly Baked Roll & Butter accompany all Side Salads.

### **Caesar Salad**

Classic Caesar Salad with Fresh Croutons  
Shaved Parmesan Cheese and Chopped Eggs  
Tossed in a Caesar Dressing

### **Warm Pear Strudel Salad**

Bakery Fresh Pear Strudel served on a Bed of Mixed Baby Greens  
Shaved Red Onions and Cherry Tomatoes  
with a Champagne Vinaigrette

### **Spinach Salad**

Fresh Tender Spinach Leaves with  
Shaved Red Onions, Cherry Tomatoes and Chopped Eggs  
Tossed in a Warm Bacon Vinaigrette

### **Traditional Garden Salad**

Crisp Mixed Greens with Cherry Tomatoes, Cucumbers, Garbanzo Beans,  
Kidney Beans, Beets, Croutons and Sliced Almonds.  
with choice of Ranch Dressing or Basil Vinaigrette

Applicable Sales Tax and an 18% Gratuity will be added.

## SIDE DISHES

Choice of side dish included with all Lunch and Dinner Entrees.

Rice Pilaf

Ranch Beans

Bacon Roasted Red Potatoes

Pasta Salad

Au Gratin Potatoes

Macaroni Salad

Twice Baked Potatoes

Ana Potatoes

Mashed Potatoes

Fresh Pasta

Traditional, Roasted Garlic or  
Bacon and Cheddar Cheese

Rigatoni or Bowtie with  
Marinara, Alfredo or Pesto Sauce

Fresh Seasonal Fruit Cup

## DESSERTS

Choice of Dessert is included with all Dinner Entrée and Dinner Buffet selections. These upscale Desserts can also be substituted for the standard Dessert selection found with our Lunch Entrées or Lunch Buffets for an additional \$3.00 per person.

Deep Chocolate Mousse

Chocolate Mousse Cake

Brownies a la Mode

Banana Cream Pie

Fresh Seasonal Fruit Cobblers

Fresh Fruit Tarts

Almond Carrot Cake

Homemade Cheesecake  
with your choice of Fresh Seasonal Berries or Fudge Topping

Applicable Sales Tax and an 18% Gratuity will be added.

## **LUNCHEON SANDWICHES**

All Luncheon Sandwiches are accompanied with your choice of Side Dish (not including the Sandwich Platter), a Crisp Pickle Spear and our Homemade Vanilla Bean Ice Cream with a Signature Chocolate Chip Cookie or a Bakery Fresh Lemon Bar. Freshly Brewed 100%

Roasted Colombian Coffee  
(Regular or Decaffeinated),  
Iced Tea and Assorted Soft Drinks.

### **Chicken Croissant**

Our Famous Harris Ranch Creamy Chicken Salad made with Sweet Grapes,  
Diced Celery and Red Onions Served on a Oven Fresh Flaky Croissant

\$14.95

### **Grilled Chicken Sandwich**

Grilled Marinated Chicken Breast served on Wheat Bread with Dijon Mustard, Mayonnaise,  
Romaine Lettuce and Swiss Cheese

\$15.95

### **Harris Ranch Tri-Tip Sandwich**

Harris Ranch Choice Tri-Tip Thinly Sliced, Pommery Mustard, Mayonnaise,  
Sautéed Mushrooms, Shredded Lettuce, Tomatoes and Parmesan Cheese  
served on a Country Bun

\$16.95

### **Sliced Turkey Sandwich**

Thin Sliced Oven Roasted Turkey, Provolone Cheese, Mayonnaise,  
Shredded Lettuce & Tomatoes served on a Whole Wheat Roll

\$15.95

### **Sandwich Platter**

Choice of any three sandwiches. One sandwich per person cut in half and served platter  
style. Accompanied by your choice of  
Potato Salad, Pasta Salad or Fresh Fruit.

\$16.95

Applicable Sales Tax and an 18% Gratuity will be added.

## LUNCHEON ENTRÉE SALADS

All Luncheon Entrée Salads are accompanied with a Freshly Baked Roll & Butter and our Homemade Vanilla Bean Ice Cream with a Signature Chocolate Chip Cookie or a Bakery Fresh Lemon Bar. Freshly Brewed 100% Roasted Colombian Coffee (Regular or Decaffeinated), Iced Tea and Assorted Soft Drinks.

### Caesar Salad

Choice of Grilled Flank Steak, Chicken Breast, Fresh Grilled Salmon or Marinated Shrimp Skewer served on a Bed of Crisp Romaine Lettuce Tossed with Shaved Parmesan Cheese, Fresh Croutons, Chopped Egg and Creamy Caesar Dressing

|                         |         |
|-------------------------|---------|
| Grilled Chicken Breast  | \$14.95 |
| Fresh Salmon            | \$15.95 |
| Grilled Flank Steak     | \$15.95 |
| Marinated Shrimp Skewer | \$16.95 |

### 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 and Fresh Croutons and our own Ranch Dressing  
\$15.95

### Oriental Flank Steak Salad

Grilled Harris Ranch Choice Flank Steak Served on a Bed of Tossed Baby Greens, Sweet Harris Ranch Orange Segments, Harris Ranch Roasted Slivered Almonds, Diced Celery, Chilled Cucumbers, Cherry Tomatoes in a Sesame Dressing  
\$16.95

Applicable Sales Tax and an 18% Gratuity will be added.

## **HOT LUNCHON ENTREES**

All Hot Luncheon Entrees include Fresh Seasonal Vegetables, Choice of a Side Dish and our Homemade Vanilla Bean Ice Cream with a Signature Chocolate Chip Cookie or a Bakery Fresh Lemon Bar. Freshly Brewed 100% Roasted Colombian Coffee (Regular or Decaffeinated), Iced Tea and Assorted Soft Drinks.

### **Harris Ranch Tri Tip**

Grilled Seasoned Harris Ranch Choice Tri Tip  
topped with Homemade Steak Sauce  
\$18.95

### **New York Strip Loin Steak**

Grilled 8 oz. Harris Ranch Choice  
New York Strip Loin Steak  
\$21.95

### **Baseball Cut Top Sirloin**

Grilled 8 oz. Harris Ranch Choice Baseball Cut Top Sirloin  
\$19.95

### **Harris Ranch Filet Tenderloin**

Grilled 8 oz. Harris Ranch Choice Filet Tenderloin  
\$25.95

### **Grilled Flat Iron Steak**

Grilled 8 oz. Harris Ranch Flat Iron Steak  
served with Homemade Steak Sauce  
\$18.95

Applicable Sales Tax and an 18% Gratuity will be added.

### **Grilled Chicken Breast**

Tender Grilled Chicken Breast

Choice of:

Picatta, Marsala, Lemon Herb,  
Creole Barbecue or Creole Mustard Sauce

\$16.95

### **“Award Winning” Harris Ranch Pot Roast**

Braised Tender Chunks of Harris Ranch Beef

in a Rich Brown Gravy

\$18.95

### **Pacific Fresh Salmon**

Herb Crusted Baked Salmon or Grilled Salmon

With Lemon Butter or Spicy Remoulade Sauce

\$19.95

### **Chef's Special Mixed Grill**

Grilled Choice Harris Ranch Tri Tip,

Tender Chicken Breast and Spicy Sicilian Sausage

\$19.95

### **Vegetarian Pasta**

Grilled Mushrooms, Fresh Garlic, Fresh Basil and Artichokes

Served in a Fresh Tomato or Alfredo Sauce topped with Parmesan Cheese

\$16.95

### **Egg Plant Parmesan**

Delicious Slices of Eggplant Battered and Sautéed until Golden Brown

served with Mozzarella Cheese, Ricotta Cheese and Tomatoes

in a Light Marinara Sauce

\$16.95

Applicable Sales Tax and an 18% Gratuity will be added.

## **LUNCH BUFFETS**

(50 Person Minimum)

All Lunch Buffets are accompanied by our Homemade Vanilla Bean Ice Cream and Signature Chocolate Chip Cookie or a Bakery Fresh Lemon Bar. Freshly Brewed 100% Roasted Colombian Coffee (Regular or Decaffeinated), Iced Tea and Assorted Soft Drinks.

### **All American Lunch Buffet**

Harris Ranch Angus Burger with all the fixins  
Chicago Red Hot Hot Dogs  
BBQ Beef Back Ribs  
Country Potato Salad & Coleslaw  
Fresh Ranch Beans  
Grilled Corn on the Cobb  
Mixed Green Salad with Assorted Dressings  
Assorted Chips  
\$21.95

### **South of the Border Lunch Buffet**

Grilled Harris Ranch Choice Tri Tip  
Homemade Cheese Enchiladas  
Chile Verde or Chicken Mole  
Frijoles de Hoya  
Spanish Rice  
Fresh Tortilla Chips and Homemade Salsa  
Mixed Greens with Jicama, Tomatoes,  
Chilled Cucumbers and Red Onions  
Assorted Salad Dressings  
Corn and Flour Tortillas with Butter  
\$23.95

Applicable Sales Tax and an 18% Gratuity will be added.

## **Cowboy Barbecue Lunch Buffet**

Grilled Harris Ranch Choice Tri Tip  
Barbecue Chicken Quarters  
Creamy Cole Slaw and Country Style Potato Salad  
Ranch Beans and Roasted Potatoes  
Fresh Seasonal Fruit Salad  
Seasonal Vegetables  
Mixed Greens with Tomatoes,  
Chilled Cucumbers and Red Onions  
Assorted Dressings  
Fresh Baked Rolls with Butter  
\$23.95

## **The Executive Lunch Buffet**

Chef Carved Harris Ranch Choice New York Strip Loin  
Apple Smoked Bacon Garlic Mashed Potatoes  
Fresh Seasonal Fruit Salad  
Grilled Seasonal Vegetables  
Spinach Salad with Red Onions  
and Cherry Tomatoes in a  
Champagne Vinaigrette  
Fresh Baked Rolls and Butter  
\$26.95

Appetizers and Desserts

**DINNER ENTREES**

All Dinner Entrees are accompanied by Choice of Salad and Side Dish,  
Seasonal Vegetables, Freshly Baked Cheese Rolls and Butter, Choice of Dessert.  
Freshly Brewed 100% Roasted Colombian Coffee (Regular or Decaffeinated),  
Iced Tea and Assorted Soft Drinks.

Harris Ranch-grown 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 char-grilled to perfection and seasoned with our signature Spices  
and Garlic Herb Butter. All Beef Entrees 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 and Herbs served  
with Creamy Horseradish and Au Jus

|                    |         |
|--------------------|---------|
| 10-oz. Petite Cut  | \$29.95 |
| 12-oz. Regular Cut | \$31.95 |

### **Baseball Cut Top Sirloin**

|        |         |
|--------|---------|
| 8-oz.  | \$28.95 |
| 10-oz. | \$30.95 |

### **Filet Tenderloin**

|        |         |
|--------|---------|
| 8-oz.  | \$33.95 |
| 10-oz. | \$36.95 |

### **New York Strip Loin**

|        |         |
|--------|---------|
| 10-oz. | \$31.95 |
| 12-oz. | \$33.95 |

### **Toppings to Complement Your Steak**

No additional charge

|                   |                      |
|-------------------|----------------------|
| Choron Sauce      | Béarnaise Sauce      |
| Tarragon Butter   | Bleu Cheese Glacage  |
| Sautéed Mushrooms | Homemade Steak Sauce |

## **SIGNATURE DINNER ENTREES**

All Signature Dinner Entrees are accompanied by Choice of Salad with a Freshly Baked Roll & Butter, Choice of Side Dish, Seasonal Vegetables, Choice of Dessert And Freshly Brewed 100% Roasted Colombian Coffee (Regular or Decaffeinated), Iced Tea and Assorted Soft Drinks.

### **Chicken Cordon Bleu**

Chicken Breast Topped with  
Cream Cheese, Ham and Garlic Bread Crumbs  
Served with Fresh Pasta  
Tossed in a Garlic and Nutmeg Alfredo Sauce  
\$26.95

### **Herb Roasted Chicken Breast**

Herb Roasted Chicken Breast served with a Garlic and Herb Butter  
\$25.95

### **Grilled Chicken Ortega**

Char-grilled Chicken Breast Topped with Jack Cheese,  
Grilled Ortega Chile and Zesty Pico De Gallo  
\$25.95

### **Pan Roasted Raspberry Chicken**

Seasoned Chicken Breast Pan Roasted  
and Topped with a Delicious Raspberry Cream Sauce  
\$28.95

### **Double Cut Pork Chop**

12 oz- Pork Chop Grilled and Glazed with Chapotle and Honey  
\$26.95

Applicable Sales Tax and an 18% Gratuity will be added

### **Pacific Fresh Salmon**

Herb Crusted Baked or Grilled Salmon

Choice of:

Lemon Butter or Zesty Remoulade Sauce

\$28.95

### **Grilled Teriyaki Beef Brochettes**

Two Skewers of Marinated Sirloin, Red Onions, Red and Green Peppers  
And Fresh Pineapple Chunks served with our Teriyaki Glaze

\$31.95

### **Filet Oscar**

6 oz. Harris Ranch Choice Beef Tenderloin

Topped with Dungeness Crab and Béarnaise Sauce

\$35.95

### **South Western New York**

10 oz. Harris Ranch Choice Strip Loin

Charbroiled and served with a Roasted Poblano BBQ Sauce

\$32.95

### **Cajun Flat Iron Steak**

8 oz. Harris Ranch Restaurant Choice Flat Iron Steak

Seasoned with Cajun Spices, Grilled and Served with Creole

Mustard and Horseradish Steak Butter

\$26.95

### **Vegetarian Pasta**

Grilled Mushrooms, Fresh Garlic, Fresh Basil and Artichokes

Served in a Fresh Tomato or Alfredo Sauce topped with Parmesan Cheese

\$26.95

### **Egg Plant Parmesan**

Delicious Slices of Eggplant Battered and Sautéed until Golden Brown

Served with Mozzarella Cheese, Ricotta Cheese and Tomatoes

in a Light Marinara Sauce

## **DINNER BUFFETS**

(50 Person Minimum)

All Dinner Buffets include your Choice of Dessert,

Freshly Brewed 100% Roasted Colombian Coffee (Regular or Decaffeinated), Iced Tea and Assorted Soft Drinks.

### **San Joaquin Fiesta Buffet**

Thinly Sliced Harris Ranch Choice Roast Beef  
Chile Verde  
Ground Beef Enchiladas  
Refried Beans topped with Cheddar Cheese  
Spanish Rice  
Homemade Tortilla Chips with Salsa and Guacamole  
Fresh Seasonal Fruit Salad  
Mixed Greens with Jicama, Tomatoes,  
Red Onions and Chilled Cucumbers  
Assorted Dressings  
Corn and Flour Tortillas with Butter  
\$29.95

### **Westside Ranch Buffet**

Sliced Tri-Tip in a Mushroom Au - Jus  
Lemon Herb Chicken  
Almond Rice Pilaf  
Seasonal Vegetables  
Mixed Greens with Tomatoes,  
Red Onions and Chilled Cucumbers  
Assorted Dressings  
Fresh Baked Rolls and Butter  
\$28.95

Applicable Sales Tax and an 18% Gratuity will be added.

### **The Mediterranean Buffet**

Grilled Flat Iron Harris Ranch Choice Sirloin  
Served with Olive Tapenade  
Beef Lasagna in a Marinara Sauce  
Seasonal Vegetables  
Greek Salad with Chilled Cucumbers, Red Onions,  
Kalamata Olives and Feta Cheese with a  
Zesty Lemon and Oil Dressing  
Caesar Salad  
Caprese Salad with Tomato, Mozzarella Cheese  
Fresh Basil tossed in Olive Oil  
Fresh Baked Rolls and Butter  
\$31.95

### **Chuckwagon Barbecue Buffet**

Grilled Harris Ranch Choice Tri Tip served with  
Creamy Horseradish, Au Jus and Fresh Salsa  
Barbecue Baby Back Ribs  
Grilled Chicken Quarters  
Ranch Beans  
Mixed Greens with Tomatoes,  
Red Onions and Chilled Cucumbers  
Assorted Dressings  
Seasonal Vegetables  
Cornbread Muffins with Butter  
\$32.95

Applicable Sales Tax and an 18% Gratuity will be added.

### **The Grand Affair Buffet**

Chef Carved Harris Ranch Choice Prime Rib  
Served with Creamy Horseradish and Au Jus

Or

Chef Carved Harris Ranch Choice New York Strip Loin  
Served with Creamy Horseradish and Au Jus

And

Grilled Chicken Breast in Zesty Creole Mustard Sauce

Or

Roasted Fresh Fish topped with Citrus Butter

And

Roasted Red Potatoes

Almond Rice Pilaf

Grilled Seasonal Vegetables

Mixed Greens with Tomatoes,

Red Onions and Chilled Cucumbers

Assorted Dressings

Fresh Baked Rolls and Butter

\$34.95

Applicable Sales Tax and an 18% Gratuity will be added.

## **RECEPTIONS**

(50 Person Minimum)

### **Display Presentations**

Can only be purchased in addition to Lunch or Dinner Buffets & Entrée selections. Great for Social and Cocktail Hours or before Lunch or Dinner.

#### **Vegetable Crudities**

Chilled Raw and Grilled Vegetable Crudities with  
Ranch and Artichoke Dip  
\$3.50 per person

#### **Fresh Fruits**

Display of Sliced and Skewered  
Seasonal Fruits and Berries  
\$4.00 per person

#### **Meats & Cheeses**

Selected Domestic and Imported Cheeses  
Garnished with Fresh Seasonal Fruit, Harris Ranch Almonds & Dried Fruits  
Served with Italian Meats and Assorted Breads  
\$6.00 per person

#### **Finger Sandwiches**

Assortment of Tea and Finger Sandwiches  
Consisting of Tuna, Chicken and Egg Salad  
\$4.50 per person

#### **Seafood Grotto**

Shrimp, Cracked Crab and Poached Salmon  
Served with Cocktail and Remoulade Sauce  
\$12.00 per person

Applicable Sales Tax and an 18% Gratuity will be added.

## COLD HORS D'OEUVRES

Can only be purchased in addition to Lunch or Dinner Buffets & Entrée selections. Great for Social and Cocktail Hours. Minimum order is 50 of each selection.

|                                                 | <u>Buffet<br/>Each</u> | <u>Butler Passed<br/>Each</u> |  |
|-------------------------------------------------|------------------------|-------------------------------|--|
| Prosciutto Wrapped Melon                        | \$1.25                 | \$1.75                        |  |
| Artichoke Bruschetta                            | \$2.00                 | \$2.50                        |  |
| Fruit Skewers                                   | \$1.75                 | \$2.25                        |  |
| Assorted Tea Sandwiches                         | \$2.00                 | \$2.50                        |  |
| Beef Carpaccio with Tomato and Caper Relish     | \$2.25                 | \$2.75                        |  |
| Maki Sushi with Soy Dipping Sauce               | \$1.75                 | \$2.25                        |  |
| Jumbo Prawns with Cocktail and Remoulade Sauces | \$2.50                 | \$3.00                        |  |

## HOT HORS D'OEUVRES

Can only be purchased in addition to Lunch or Dinner Buffets & Entrée selections. Great for Social & Cocktail Hours. Minimum order is 50 of each selection.

|                                          | <u>Buffet<br/>Each</u> | <u>Butler Passed<br/>Each</u> |  |
|------------------------------------------|------------------------|-------------------------------|--|
| Garlic Almond Meatballs                  | \$1.75                 | \$2.25                        |  |
| Mountain Oysters with Cocktail Sauce     | \$2.00                 | \$2.50                        |  |
| Sausage Stuffed Mushrooms                | \$1.50                 | \$2.00                        |  |
| Cajun Beef Satay                         | \$3.50                 | \$4.00                        |  |
| Asian Chicken Satay                      | \$2.25                 | \$2.75                        |  |
| Sweetbreads with Blackberry Sauce        | \$1.25                 | \$1.75                        |  |
| Mozzarella Stuffed Artichokes            | \$1.50                 | \$2.00                        |  |
| Pork Egg Rolls with Sweet and Sour Sauce | \$1.75                 | \$2.25                        |  |
| Coconut Almond Prawns                    | \$2.50                 | \$3.00                        |  |
| <br>                                     |                        |                               |  |
| Mini Beef Wellington                     | \$3.25                 | \$3.75                        |  |
| Crab Stuffed Mushrooms                   | \$2.75                 | \$3.25                        |  |
| Panchetta Wrapped Prawns                 | \$2.50                 | \$3.00                        |  |
| Mini Crab Cakes                          | \$2.00                 | \$2.50                        |  |

Applicable Sales Tax and an 18% Gratuity will be added.