



# HAROLD'S CORRAL

# CATERING MENU

## BASIC PACKAGE

Includes a choice of one (1) entrée: either chicken, pork, beef, fish or pasta, choice of one (1) side, choice of one (1) salad, and rolls & butter. Does not include upgraded options  
**\$28++pp**



## SIGNATURE PACKAGE

Includes a choice of two (2) entrees: either chicken, pork, beef, fish, or pasta. Choice of two (2) sides, and choice of one (1) salad, rolls & butter.

**\$40++pp for standard options**  
**\$50++pp for upgraded options**



## PREMIER PACKAGE

Includes choice of two (2) appetizers, three (3) entrees: either chicken, pork, beef, fish or pasta, choice of two (2) sides, choice of one (1) salad, choice of one (1) dessert, and rolls & butter.

**\$70++pp for standard options**  
**\$85++pp for upgraded options**



**PACKAGES REQUIRE A MINIMUM OF 25 PEOPLE.**

**PACKAGES INCLUDE 2 SERVERS PER 50 ATTENDEES.**

## ADDITIONAL SERVICES

Chef for Carving Station • Bartender • Additional Server  
\$35 per hour / 4-hour minimum



# APPETIZERS

**\$7-\$12++pp for individual appetizers**

**\$12++pp for 2 choices • \$18++pp for 2 choices • \$22++pp for 4 choices**

## **WINGS**

(Mild, Medium, Hot, Teriyaki, Honey Hot)

## **MAC & CHEESE BITES**

## **SWEDISH MEATBALLS**

## **GRANDMA'S MEATBALLS**

In Marinara Sauce

## **STUFFED MUSHROOM WITH SAUSAGE**

## **FRUIT KABOBS**

## **VEGGIE TRAY**

## **\*SOUTHWEST SHRIMP SKEWERS**

## **\*SOUTHWEST CHICKEN SKEWER**



# SIDE SALADS

## **TOSSSED SALAD**

Mixed greens, carrots, cucumber, and tomatoes, with our homemade Italian dressing.

\$8++pp

## **SPINACH SALAD**

Bacon, mushrooms, hard-boiled egg, avocado, croutons, onions, with hot bacon dressing on a bed of spinach.

\$9++pp

## **CAESAR SALAD**

Romaine lettuce, grated parmesan cheese, croutons, with classic Caesar dressing.

\$9++pp

## **SOUTHWEST CAESAR SALAD**

Romaine lettuce, corn, black beans, with chipotle Caesar dressing.

\$9++pp

## **\*WALNUT SPINACH SALAD**

Spinach, feta cheese, cranberries, strawberries, red onion, with a raspberry vinaigrette.

\$11++pp

**\* Upgraded item**

# PORK

## PULLED PORK

Shredded pork slow roasted in our famous BBQ sauce and served with Texas toast.

\$16++pp

## ROASTED PORK TENDERLOIN

Slow roasted pork loin served with herb infused white wine cream sauce.

\$18++pp

## \*BBQ BABY BACK RIBS

In-house smoked baby back pork ribs with Harold's famous whiskey BBQ sauce.

\$25++pp

## \*STUFFED PORK CHOPS

All natural pork chop with mushroom sage stuffing topped with portobello mushroom sauce.

\$25++pp

# BEER

## BBQ BRISKET

In-house smoked tri-tip served with Harold's famous whiskey BBQ sauce.

\$18++pp

## BEEF BORDELAISE

Slow roasted, eye of the round, sliced, and topped with red wine mushroom bordelaise sauce. \$18++pp

## \*CARVED PRIME RIB

Slow roasted prime rib served with au-jus and creamy horseradish sauce.

\$30++pp

## \*ROASTED BEEF TENDERLOIN

Slow roasted tenderloin served with choice of either portobello mushroom sauce or peppercorn sauce.

\$30++pp

# CHICKEN

## HERB ROASTED CHICKEN

Bone in chicken marinated with fresh herbs, then oven roasted.

\$14++pp

## BBQ CHICKEN

Bone in chicken smoked in house then topped with Harold's famous BBQ sauce and flame broiled.

\$14++pp

## CHICKEN DIJON

Chicken cutlets sautéed in Dijon and wine herb cream sauce.

\$14++pp

## \*CHICKEN PICCATA

Breaded chicken cutlets sautéed with lemon wine sauce and capers.

\$18++pp

## \*CHICKEN PARMESAN

Parmesan breaded chicken cutlets fried and baked with tomato sauce and Italian cheeses.

\$18++pp



\* Upgraded item

# SEAFOOD

## **SOUTHWEST SHRIMP SKEWERS**

Shrimp skewers with onion and poblano peppers, flame, broiled, and topped with southwest herb cream sauce.

\$20++pp

## **ENCRUSTED ORANGE ROUGHY**

Orange Roughy, crested with herb pistachio coating and broiled with white wine and garlic butter.

\$20++pp

## **\*FRESH ATLANTIC SALMON**

Prepared either broiled with a lemon butter caper sauce, or seared Cajun style.

\$30++pp



# SIDES

## **PLAIN OR GARLIC MASHED POTATOES**

## **HERB ROASTED RED POTATOES**

## **GRATIN POTATOES**

## **GREEN BEAN ALMANDINE**

## **ROASTED ASPARAGUS**

## **VEGETABLE MEDLEY**

## **BEANS**

## **COLESLAW**

## **PASTA SALAD**

\$5++pp

# PASTA

## **ASPARAGUS PESTO ALFREDO**

Penne pasta tossed in an asparagus and pesto infused Alfredo sauce.

\$14++pp

## **BAKED ZITI**

Penne pasta tossed in a homemade tomato sauce with baked Italian cheeses.

\$14++pp

## **\*PESTO SHRIMP ALFREDO**

Shrimp sautéed in a pesto Alfredo sauce over fettuccine.

\$20++pp

## **\*SOUTHWEST PASTA WITH CAJUN CHICKEN**

Penne pasta tossed in a southwest herb-infused cream sauce and served with seared Cajun chicken.

\$20++pp

## **\*CHEESE TORTELLINI WITH LOBSTER SAUCE**

Cheese tortellini served with a lobster, white wine, brandy, and tomato cream sauce.

\$24++pp



# DESSERT

## **FRUIT CRISP**

(Apple, Blueberry or Cherry)

\$4++pp

## **FUDGE BROWNIES**

\$4++pp

## **CHEESECAKE BITES**

Assorted

\$6++pp

## **CUPCAKES**

\$6++pp

**\* Upgraded item**

# **HAROLD'S BUFFET OPTIONS**

## **THE FIESTA MENU**

Street Tacos with all the Fixin's (lettuce, cheese, guacamole, salsa), Refried Beans, Rice. Choice of two (2) meats: Prime Rib, Carne Asada, Chicken, or Shrimp.

**\$28++pp**

## **THE ITALIAN COWBOY BUFFET**

Chicken Parmesan, Baked Ziti, Grandma's Meatballs, Caesar Salad, Garlic Bread.

**\$28++pp**

## **WILD WEST BUFFET**

Herb Roasted Chicken, Beef Bordelaise, Roasted Red Potatoes, Green Beans Almandine, Tossed Salad, Rolls & Butter.

**\$28++pp**

## **WILD WEST BBQ BUFFET**

BBQ Chicken, Tri-Tip, Baby Back Pork Ribs, Roasted Red Potatoes, Cowboy Beans, Coleslaw, Rolls & Butter.

**\$34++pp**

## **THE OUTLAW BUFFET**

Carved Roasted Prime Rib with Au-Jus and Creamy Horseradish Sauce, Chicken Piccata, Roasted Potatoes, Grilled Asparagus, Caesar Salad, Rolls & Butter.

**\$38++pp**

## **THE PRESTIGIOUS COWBOY BUFFET**

Southwest Shrimp Skewers, Chicken Dijon, Roasted Beef Tenderloin, Green Bean Almandine, Cheese Tortellini with Lobster Sauce, Rolls & Butter, Assorted Mini Cheesecakes.

**\$68++pp**

**BUFFET REQUIRES A MINIMUM OF 25 PEOPLE.**

**BUFFET INCLUDES 2 SERVERS PER 50 ATTENDEES.**

**++ 9.3% Sales Tax & 22% Gratuity**

# HAROLD'S FOOD STATIONS

## CHARCUTERIE BOARD STATION

Platters featuring a variety of cured meats, cheeses, and veggies, crackers & breads  
**\$10++pp**

## BAKED POTATO STATION

Build your own baked potato with a variety of toppings. Including butter, cheese, sour cream, bacon crumbles, chives, chili, and broccoli

**\$7.50++pp**

## SLIDER STATION

Your choice between:

- Bratwurst with grilled onions
- Grandma's Meatballs with garlic bread, marinara, and Romano cheese
- Southwest Burger with pepper jack cheese, sauteed onions, and chipotle ranch
- Fried Chicken with pepper jack cheese, lettuce, pickle, and chipotle ranch
- BBQ Pulled Pork with homemade coleslaw
- Classic Cheeseburger with American cheese, lettuce, and tomato

**2 Sliders per person \$12.50++pp**

**3 Sliders per person \$18++pp**

**4 Sliders per person \$22++pp**

## TACO STATION

Includes tortillas and all the fixins' - Cheese, lettuce, tomato, salsa, and guacamole

Your choice between:

Flame-broiled spicy shrimp

Marinated Carne Asada

Smoked Pork Carnitas

Marinated Charbroiled Chicken

**3 Tacos per person \$18++pp**

**STATIONS REQUIRE A MINIMUM OF 25 PEOPLE. STATIONS INCLUDE 2 SERVERS PER 50 ATTENDEES.**

**++ 9.3% Sales Tax & 22% Gratuity**

