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 3 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

TOSSED 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

BEEF

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

*** Upgraded item**

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

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
$18++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