

BANQUET MENU

HICKORY RANCH OFFERS REMARKABLE BANQUET FACILITIES THAT ARE PERFECT FOR ANY OCCASION AND READY TO ACCOMMODATE FROM 20 TO 75 GUESTS, SO, WHETHER YOU ARE PLANNING A WEDDING REHEARSAL, ANNIVERSARY, BIRTHDAY, SHOWER, CHRISTENING, OR CORPORATE EVENT, OUR EXPERIENCED STAFF AND TRADITIONAL FAMILY-STYLE STEAKHOUSE ATMOSPHERE IS GUARANTEED TO EXCEED YOUR BANQUET NEEDS.

Hickory Ranch Banquet Policies

ROOM RENTAL FEE

– A non-refundable room rental fee is \$150.00 at booking the event along with an estimated count of guests is required in order to book your reservation. Any additional charges or add-ons will be settled on the day of the event.
+ TAX & GRATUITY WILL BE ADDED TO THE FINAL BILL.

GUARANTEES

– The event host or hostess must give us an estimated number of guests at the time of booking; a final guests count is due at least 1 week prior to the event. If less people than the final count attend, you will be charged for 100% of the original final count, unless the number of guests attending the event exceeds the final count previously given.

MENUS

– Menu selections must be made a minimum of 1 week prior to the event date.

CANCELLATIONS

– Any major changes or cancellations must be made at least 1 week prior to the event date.

BRITTNEY BARNES 909-645-8035
– Brittney.hickoryranch@gmail.com –
+ HICKORYRANCH.COM +

BUFFET PACKAGES

Coffee, or tea.
plus tax 20% gratuity

TACO BUFFET 22 PER PERSON

– Comes with beans, rice, chips & salsa. –
+
CHOICE:
BEEF | CHICKEN | FISH
+

PASTA BUFFET 23 PER PERSON

– Served with garlic bread. –
+
NOODLE - PICK 2
SPAGHETTI | FETTUCCINE | CAVATAPPI
TOPPING- PICK 2
CHICKEN | MEATBALL | SAUSAGE | MUSHROOM | PESTO SAUCE
+

ALL SIGNATURE 38 PER PERSON

+
CHOOSE 2 MAINS
ROAST TURKEY | ROAST BEEF | HABANERO CHICKEN
BLACKENED CHICKEN | TERIYAKI CHICKEN | SALMON | MAHI MAHI | TRI-TIP

SIDES - PICK 2

FRIES | CORN | COLESLAW | MASHED POTATOES | MAC & CHEESE | RANCH BEANS | SEASONAL VEGETABLES
+

HR BBQ BUFFET 44 PER PERSON

+

CHOOSE 2 MAINS OR A COMBINATION OF ALL 3
BBQ QUARTERS | BABY BACK RIBS | TRI-TIP

SIDES - PICK 2

FRIES | CORN | COLESLAW | MASHED POTATOES | MAC & CHEESE | RANCH BEANS | SEASONAL VEGETABLES

+

ELITE BUFFET 66 PER PERSON

– Served with Garlic Bread. –

+

CHOOSE 2 MAINS

BEEF WELLINGTON | PRIME RIB | SEASONAL FRESH FISH | LOBSTER TAIL [MARKET PRICE] | SHRIMP

SIDES - PICK 2

FRIES | CORN | COLESLAW | MASHED POTATOES | MAC & CHEESE | RANCH BEANS | SEASONAL VEGETABLES

+

DESSERTS

+ MINI CANNOLIS | BISCOTTI | TIRAMISU | SOPAPILLA | CHURRO DONUT | APPLE CRUMBLE |
NEW YORK CHEESECAKE | WARM BREAD PUDDING WITH CARAMEL SAUCE | MINI CUPCAKES RED VELVET |
BREAD PUDDING BITES | JUST CAN'T HAVE ONE ROYALE COOKIE +

MAIN COURSE OPTIONS ARE AVAILABLE UPON REQUEST

– Please keep in mind that additional food items can replace or be added to these existing packages.

WE ALSO HAVE APPETIZER | DESSERT | BAR PACKAGES that can be selected as well.

If you require additional information or have any questions, please do not hesitate to contact Brittney Barnes.

If you made your selections, please email \ bring completed for to HICKORY RANCH or fax attention to Britney Barnes.

Thank you,

I agree with all of the above: –

+

PRINT NAME _____

BANQUET MANAGER _____

+

HICKORY RANCH LIMITED MENU OPTION

– Restaurant-style - per person Includes soup or salad, Soft drink, coffee, or tea. –

– Available for parties of 20-25 SELECT options from the menu and the room is NOT private for small groups.

You will be charged the price listed below for the quantity of each entrée ordered by your guests.

Tax & gratuity is added to the final bill.

Other entrées are available upon request; please see Banquet Manager Brittney Barnes for the scheduling and planning.

Thank you,

I agree with all of the above: –

+

PRINT NAME _____

BANQUET MANAGER _____

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