



BANQUET MENU



MIRAMONTE

RESORT & SPA
INDIAN WELLS



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BREAKFAST

All served with orange juice,
grapefruit juice, regular and
decaf coffee and assorted teas.

Plated Breakfast
Breakfast Buffet
Breakfast Enhancements
Coffee Break
Let's Take a Break



PLATED BREAKFAST

All served with orange juice, grapefruit juice, regular and decaf coffee and assorted teas.

STARTERS | Select one

- Acai-chia Pudding, Almond Granola and Melon Plate **GF, V, VG, DF**
- Seasonal Vanilla Yogurt Parfait, House Granola, Fresh Berries, Micro Mint **V, GF**
- Basket of Mini Muffins, Sweet Butter, Fruit Preserves **V**

ENTREES | Select one

- Scrambled Eggs, Fresh Chives, Breakfast Potatoes **GF**
(Select One) Sausage, Smoked Bacon or Chicken Apple Sausage \$48
- Eggs Benedict, Poached Eggs, Canadian Bacon, English Muffin, Hollandaise, Breakfast Potatoes \$48
- Lobster Benedict, Poached Eggs, Lobster, Hollandaise, Grilled Asparagus, Roma Tomatoes and Breakfast Potatoes \$55
- Sticky Bun French Toast, Date Orange Compote, Vermont Butter **V**
and Canadian Maple Syrup
(Select One) Sausage, Smoked Bacon or Chicken Apple Sausage \$43
- Egg White Frittata, Herbs, Bell Peppers, Spinach, Mushrooms, Asparagus, Chicken Apple Sausage and Breakfast Potatoes \$45 **V, GF**
- Cold Cured Salmon, Smoked White Fish, Plain Bagel with Traditional and Herb Cream Cheese, Tomato Slices, Capers, Cucumber, Hard Boiled Egg and Lemon \$45
- Huevos Rancheros, Fried Eggs, Corn Tortillas, Refried Beans, Queso Fresco, Ranchero Sauce \$45



BREAKFAST BUFFET

All served with orange juice, grapefruit juice, regular and decaf coffee and assorted teas.

Continental Breakfast | \$40

Sliced Fresh Seasonal Fruits and Berries, Vanilla Honey Yogurt, Greek Yogurts and House Granola, Assorted Muffins, Croissants, Danish, Breakfast Breads, Butter, Fruit Preserves

San Jacinto | \$45

Sliced Fresh Seasonal Fruits and Berries, Yogurt, Greek Yogurt and House Made Granola, Assorted Muffins, Butter, Bagels, Cream Cheese, Selection of Dry Cereals, Hard Boiled Eggs

Palm Springs | \$55

Sliced Fresh Fruit and Berries, Selection of Dry Cereals, Country Oatmeal, Raisins and Brown Sugar, Greek Yogurt and House Granola, Croissants, Breakfast Breads and Pastries, Bagels, Cream Cheese, Scrambled Eggs with Chives, Smoked Bacon or Sausage Links, Home Fried Potatoes

Coachella | \$50

Sliced Papaya and Fresh Berries, Pan Dulce, Tomato-Jalapeno Scrambled Eggs, Corn and Flour Tortillas, Chilaquiles, Con Chorizo, Refried Beans, Roasted Salsa, Guacamole, Queso Fresco



BREAKFAST ENHANCEMENTS For Buffet Choices Only

PER PORTION | \$10 ea

- Acai-chia Pudding, Almond Granola and Melon Plate **GF, V, VG, DF**
- Hard Boiled Eggs
- Assorted Individual Yogurts, Selection of Dry Cereals, Country Oatmeal, Brown Sugar and Raisins **V**
- Smoked Bacon, Sausage Links, Chicken Apple Sausage, Individual Portions
- Vanilla Yogurt Fruit Parfait, Fresh Berries, Honey and House Granola **GF, V**
- Plain or Chocolate Chip Waffles, Maple Syrup, Butter **V**
- Breakfast sandwich English Muffin, Scrambled Eggs, Bacon, American Cheese
- Bacon or Sausage Breakfast Burrito
- Scrambled Eggs, Bacon, Cheddar Cheese and Salsa
- Egg White Frittata, Spinach, Mushroom and Gruyere Cheese **V, GF**

DONUT AND SMOOTHIE STATION | \$25

- Assorted Donuts, Eclairs
- Chocolate Milk, Whole Milk, 2% Milk, Almond Milk
- Smoothies
- Acai, Almonds, Blueberries, Lime, Honey, Oats
- Matcha, Kale, Banana, Pineapple, Basil
- Mango, Carrot, Guava, Ginger, Turmeric and Chia Seeds

OMELET STATION | \$27*

Tomatoes, Onions, Mushrooms, Peppers, Spinach, Ham, Bay Shrimp, Shredded Cheese, Crème Fraiche

- Egg Beaters or Egg Whites Available Upon Request

**Attendant Fee Required 1 Per 75 Guests, 90 minute max*

At \$175++ Per Attendant



COFFEE BREAK

All Breaks Packaged Per Person

MORNING

Early Dawn | \$24 v

Petite Croissants, Sweet Butter, Individual Jams & Marmalade, Apple Doughnut Hole, Parfaits, Vanilla Yogurt, House Granola and Seasonal Berries

Sun Up | \$24 v

Hawaiian Pineapple Wedges, Banana Nut Muffins, Assorted Dried Fruits, Cashews, Almonds and Macadamia Nuts

Sunrise | \$25 v

Assorted Fruit Smoothies, Juice Frappes, Melons, Blueberry and Bran Muffins, Coffee Cake

Date Farm | \$25 v

Date Shake Shooters, Date Bars and Breakfast Bread, Make-Your-Own Sweet and Salty Trail Mix

Breaks are 30 Minutes in Duration

BREAK ENHANCEMENTS

Freshly Baked Cookies Per Dozen | \$50

Brownies, Blondies Per Dozen | \$65

**Kind Bars, Cliff Bars
and Granola Bars | \$6 each**

Individual Greek Yogurts | \$8 each

Whole Fresh Fruit | \$5 each

House Made Potato Chips and Dip | \$12 per person

House Made Trail Mix | \$18 per person



LET'S TAKE A BREAK Twenty-person Minimum

Growing Green | \$20 V

Granny Smith Apples, Chilled Green Grapes, Key Lime Tarts, Limeade, Chilled Green Tea

Camp Fire | \$21

Mini Pretzel Dog, Sweet Mustard Sauce, Make Your S'mores: Marshmallow, Hershey® Chocolate, Graham Crackers

It's Nuts in Here | \$22 V

Sweet and Spicy Mixed Nuts, Peanut Butter Bars, Mini Pecan Pies, Assorted Ice-Cream Bars

South of the Border | \$24 V

Fresh Guacamole, Roasted Tomatillo Salsa, Smoked Tomato Pico de Gallo, House Made Corn Tortilla Chips, Assorted Bottled Sodas and Sparkling Waters

Fresh Market Fruit and Cheese | \$25 V

Seasonal Fruit Kabob with Honey-Balsamic Glaze, Iced Grapes, Domestic and Imported Artisan Cheese, Fig Jam, Cranberry Chutney, Gourmet Crackers

More Chocolate Please | \$25 V

Chocolate Fudge Brownies, Chocolate Dipped Strawberries, Double Chocolate Chip Cookies, Chocolate Truffles, Hot Chocolate

Movie Break | \$28 V

Truffle Oil Popped Popcorn, White Chocolate Caramel Popcorn, Nacho Bar, House Made Corn Tortilla Chips, Charred Jalapeno Queso, Roasted Salsa, Carne Asada, Sour Cream

Drive In Sliders and Shakes | \$29

Fresh Ground Chuck Sliders with American Cheese, 1000 Island, Tomato

Fried Chicken Sliders, Cole Slaw, Spicy Mayo, Ranch Fries

Strawberry, Vanilla and Chocolate Milkshakes





LUNCH

Plated Salads

Plated Sandwiches

Plated Entrees

Lunch Box

Lunch Buffet

PLATED SALADS

Lemonade or Ice Tea
Rolls & Butter
Chefs Choice Mini Pasty Trio

San Jose | \$40

Baby Spinach, Roasted Shiitake Mushrooms,
Pork Belly Lardons, Dried Cranberries, Chopped
Egg, Maple-Dijon Dressing

Hollywood | V | GF | \$40

Arugula, Baby Kale, Quinoa, Peppadew Peppers,
Pepitas, Feta, Avocado, White Balsamic Vinaigrette

Napa Valley GF | \$45

Mesclun Greens, Grilled Chicken, Green Onions, Bacon,
Eggs, Dates, Almonds, Goat Cheese, Dijon Vinaigrette

L. A. | \$45

Baked Salmon, Furikake, Asian Greens, Tofu, Avocado,
Wakame, Orange Segments, Crispy Shallots, Yuzu-Wasabi
Vinaigrette

San Diego | \$45

Grilled Romaine and Radicchio, Queso Fresco, Charred
Corn, Avocado, Sweet Peppers, Marcona Almonds,
Jicama, Achiotte Pork, Tajin Vinaigrette

Santa Monica | \$45

Napa Cabbage, Peppers, Carrots, Cucumbers, Daikon
Sprouts, Enoki Mushrooms, Cherry Tomatoes, Popcorn
Shrimp, Peanuts, Mint and Cilantro, Sesame Vinaigrette

Beverly Hills | GF | \$45

Baby Arugula, Baby Kale, Roasted Beets, Goat Cheese, Candied Pecans,
Smoked Salmon, Horseradish Vinaigrette

Tijuana | \$45

Romaine Hearts, Garlic Croutons, Cherry Tomatoes, Shaved Parmesan,
Caesar Dressing, Grilled Chicken

Santa Barbara | GF | \$48

Seared Ahi Tuna, Mixed Greens, Haricot Verts, Cherry Tomatoes, Olives,
Sweet Peppers, Italian Dressing



PLATED SANDWICHES

Lemonade or Ice Tea
Plated Sandwiches Come with a Side House
Salad, French Fries or House Potato Chips
Chefs Choice Mini Pastry Trio

Garden Wrap | \$40 V, VG

Garden Wrap with Alfalfa Sprouts, Grilled Vegetables, Avocado, Veganaise, Basil in a Tortilla

Grilled Chicken | \$42

Grilled Chicken, Spinach, Manchego and Saffron Aioli on Focaccia

Chicken Bollo | \$44

Chicken Bollo, Pesto, Buffalo Mozzarella, Roasted Tomatoes on Focaccia

Classic Italian | \$45

Classic Italian, Salami, Ham, Pepperoni, Provolone, Lettuce, Tomato, Italian Dressing on a Hoagie Roll

Bahn Mi | \$45

Ginger Beef Bahn Mi, Pickled Carrots and Daikon Radish, Jalapeno, Mint, Basil on French Bread

Rosemary Ham | \$46

Rosemary Ham and Gruyere with Arugula and Dijon Mayo, on Marble Rye

Smoked Turkey | \$46

Smoked Turkey, Cranberry Mayo, Granny Smith Apple and Swiss, on 7-Grain Bread

Roasted Turkey | \$46

Oven Roasted Turkey and Brie with Arugula, on 9-Grain Bread

Turkey Club | \$48

Parisian Club Turkey, Bacon, Tomato, Lettuce and Brie, on a Croissant

Peppered Beef | \$48

Peppered Beef and Swiss, Watercress, Horseradish Cream, on an Onion Bun

Seared Ahi | \$49

Togarashi Seared Ahi Tuna, Ponzu Spread, Bok Choy Slaw on a Brioche Bun



PLATED ENTRÉES

Lemonade or Ice Tea
Rolls & Butter
Chefs Choice Mini Pastry Trio

Grilled Portobello | \$47 V, VG, GF, DF

Grilled Portobello Napoleon, Roasted Vegetables,
Sweet Pepper Coulis, Balsamic Glaze

Chicken Breast | \$52 GF, DF

Mushroom Dusted Chicken Breast, Mashed Yukon
Potatoes, Market Vegetables, Portobello Demi

Pork Chop | \$52 GF

Maple Brined Pork Chop, Crushed Red Potatoes,
Braised Kale, Apple Puree, Maple Dijon Demi

Soy Chicken | \$55 DF

Soy Chicken, Vegetable Fried Rice, Ginger Bok Choy,
Sweet Chile Lime Sauce

Lime and Parmesan Crusted Salmon | \$55 GF

Lime and Parmesan Crusted Salmon, Asparagus
Risotto, Roasted Tomatoes, Caper Beurre Blanc

Flat Iron Steak | \$56 GF, DF

Grilled Flat Iron Steak, Roasted Fingerling Potatoes,
Charred Asparagus, Cilantro Chimichurri

Barramundi Bass | \$57 GF

Seared Australian Barramundi Bass, Chive Polenta,
Lemon Garlic Broccolini, Tomato Caper Relish



GRAB & GO BOX LUNCH

Includes: Whole Fruit and Chips

Choose One Salad: Fruit Salad, Potato Salad, Macaroni Salad or Cole Slaw

Choose One Dessert: Cookie, Brownie or Granola Bar

Grilled Chicken | \$48

Grilled Chicken, Spinach, Manchego and Saffron Aioli on Focaccia

Smoked Turkey | \$48

Smoked Turkey, Cranberry Mayo, Granny Smith Apple and Swiss, on 7-Grain Bread

Roasted Turkey | \$48

Roasted Turkey and Brie with Arugula, on 9-Grain Bread

Turkey Club | \$48

Parisian Club Turkey, Bacon, Tomato, Lettuce and Brie, on a Croissant

Peppered Beef | \$48

Peppered Beef and Swiss, Watercress, Horseradish Cream, on an Onion Bun

Bahn Mi | \$48

Ginger Beef Bahn Mi, Pickled Carrots and Daikon Radish, Jalapeno, Mint, Basil on French Bread

Chicken Bollo | \$48

Chicken Bollo, Pesto, Buffalo Mozzarella, Roasted Tomatoes on Focaccia

Rosemary Ham | \$48

Rosemary Ham and Gruyere with Arugula and Dijon Mayo, on Rye

Garden Wrap | \$48 VG, V

Garden Wrap with Alfalfa Sprouts, Grilled Vegetables, Avocado, Veganaise, Basil in a Tortilla

Classic Italian | \$48

Classic Italian, Salami, Ham, Pepperoni, Provolone, Lettuce, Tomato, Italian Dressing on a Hoagie Roll

Mixed Greens and Quinoa Salad | \$48

Arugula and Baby Kale, Quinoa, Pepedew Peppers, Pepitas, Feta, Avocado, White Balsamic Vinaigrette

Asian Salad | \$48

Napa Cabbage, Peppers, Carrots, Cucumbers, Daikon Sprouts, Enoki Mushrooms, Cherry Tomatoes, Popcorn Shrimp, Peanuts, Mint and Cilantro, with Sesame Vinaigrette

Grilled Chicken Salad | \$48

Mesclun Greens, Grilled Chicken, Green Onions, Bacon, Eggs, Dates, Almonds, Goat Cheese, Dijon Vinaigrette

Caesar Salad | \$48

Romaine Hearts, Garlic Croutons, Cherry Tomatoes, Shaved Parmesan, Caesar Dressing, Grilled Chicken



LUNCH BUFFET

Lemonade or Ice Tea

SOUP AND SALAD BAR \$55

- Choice of 2 Soups: Tomato Basil, Butternut Squash, Clam Chowder, Sonoran Black Bean, Broccoli & White Cheddar or Chicken Tortilla
- Salad Bar to include 3 Types of Greens, Seasonal Fresh Vegetables, Nuts, Dried Fruit, Cheese and Assorted Dressings
- Rustic Rolls and Butter
- New York Cheesecake with Fresh Berries

DELI SANDWICH | \$55

- Sliced Ham, Turkey, Pastrami, Grilled Vegetables
- Cheddar, Swiss, Provolone, Pepper Jack
- Arugula, Iceberg, Sliced Tomatoes, Onions
- Condiments: Mayo, Mustard, Pickles
- House Made Potato Chips
- Macaroni Salad
- Yukon Gold Potato Salad **V**
- Mixed Greens, Carrots, Cucumbers, Tomatoes, Ranch, Balsamic Vinaigrette **V, VG, GF**
- Sliced Watermelon
- Selection of Cookies **V**
- Brownies and Blondies **V**
- Assortment of Sliced Breads, Rolls and Buns

MEDITERRANEAN | \$65

- Traditional Greek Salad **GF, V**
- Taboule Salad **V, VG**
- Spanikopita
- Herb Basmati Rice **V, VG**
- Yogurt Marinated Chicken Kabobs with Tzaziki **GF**
- Seasonal Vegetable Couscous, Harissa Pesto **V, VG**
- Lamb and Beef Gyro, Pita, Lettuce, Tomato, Tahini Sauce
- Hummus with Grilled Flatbread **V**
- Lemon Oregano Grilled eggplant **V**
- Assorted Baklava

ITALIAN | \$65

- Classic Caesar Salad
- Heirlooms Tomatoes, Buffalo Mozzarella, Basil, Balsamic **V**
- Assorted Olives and Grilled Artichokes **V, VG**
- Ziti al Forno: Bolognese or Spinach, Tomato and Cheese
- Beet Panzanella Salad **V**
- House Meat Balls
- Herbed Seabass
- Garlic Roasted Vegetables **GF, V**
- Tiramisu and Ricotta Cheesecake

SOUTHWEST | \$65

- Caesar Salad
- Charred Corn and Tomato Salad **V, GF**
- Shrimp Ceviche, Tostadas, Lime Mayo, Tapatio **GF, DF**
- Pork Carnitas
- Salsa Roja, Cotija, Pickled Onions
- Enchiladas de Pollo
- Beef and Chicken Fajitas
- Beans and Rice **GF**
- Flan **GF, V**
- Tres Leches Cake **V**

AMERICAN BBQ | \$65

- Wedge Salad with Iceberg Lettuce, Diced Tomato, Smoked Bacon and Blue Cheese Dressing
- Baby Red Potato Salad **V, VG, GF**
- Macaroni Salad
- Pork BBQ Ribs
- Grilled 1/2 Chicken
- Burger Bar: Condiments, Assorted Cheeses, Lettuce, Tomato, Onion, Brioche Buns
- Corn on the Cob
- Baked Beans
- Cheesecake **V**
- Apple Pie **V**

PACIFIC RIM | \$65

- Bok Choy Salad, Soy Ginger Dressing **V, VG, DF**
- Rice Noodle Salad **V, VG, DF**
- Orange Chicken
- Mongolian Beef **GF, DF**
- Assorted Dim Sum
- Brown Rice, Fried Rice **VG, V, GF, DF**
- Stir Fry Vegetables **VG, V, GF, DF**
- Egg Rolls
- Almond Cookies
- Fortune Cookies

PLATED DINNER

Three-course plated dinners
include an appetizer, entrée and dessert.
Select to two entrées (higher price prevails).

Appetizer
Plated Dinner Entree



PLATED DINNER APPETIZER

Choice of one

- Winter Squash Soup, Crème Fraiche and Brioche Crouton **V**
- Heirloom Tomato-Arugula Soup, Basil Oil **GF, V**
- Wild Mushroom Soup **GF, V**
- Potato and Leek Soup **GF, V**
- Watermelon, Tomato, Cucumber and Feta Salad, Lemon-Mint Vinaigrette **GF, V**
- Belgian Endive Salad, Asian Pear, Pine Nuts, Bleu Cheese, Baby Frisee, Orange-Chardonnay Vinaigrette **GF, V**
- Traditional Caesar Salad, Aged Parmesan, Ciabatta Crouton, White Anchovy
- Roasted Baby Beet Salad Aged Goat Cheese, Dried Cranberries, Pecans, Horse-radish Vinaigrette **GF, V**
- Mixed Baby Greens, English Cucumber, Raspberries and Candied Walnuts, Champagne Vinaigrette **VG, V, GF, DF**
- Butter Lettuce Salad Bacon, Chopped Egg, Green Onions, Dijon Dressing
- Burrata, Heirloom Tomatoes, Fig Balsamic, Toasted Pine Nuts, Pesto **V**
- Lobster Ravioli Tomato Vodka Sauce
- Portobello Ravioli, Crème Fraiche, Tarragon, Parmesan Reggiano **V**
- Gruyere Cheese and Caramelized Onion Tart with Shave Fennel and Baby Arugula Salad, Pickled Red Onion **V**
- Jumbo Shrimp Cocktail, Avocado, Lime, Harissa Cocktail Sauce (+\$10 **GF, DF**)
- Crab Cake Roasted Corn Jalapeno Salsa, Chipotle Remoulade (+\$10)
- Crab Louie Salad, Avocado, Arugula (+\$10)



PLATED DINNER ENTRÉE

Argentinian Flat Iron Steak \$110 GF, DF

Chimichurri Sauce, Charred Corn Salad, Rapinni

Pistachio Dusted Chicken Breast \$110 GF, DF

Vegetable Quinoa, Orange-Ginger Demi

Chicken Forestiere \$110 GF

Smashed Potato, Wild Mushrooms, Grilled Tomato, Tarragon Jus

Spanish Chicken \$110 GF

Chorizo Rice, Piquillo Pepper Relish, Saffron Beurre Blanc, Chive Oil

Herb Roasted Rack of Kurabuta Pork \$115 GF

Crushed Fingerling Potatoes, Braised Kale, Apple Puree, Maple Dijon Jus

Grilled Jumbo Shrimp \$115

Butternut Squash Ravioli, Mushrooms, Pistachio, Parmesan, Citrus Brown Butter

Grilled New York Steak \$120 GF

Whipped Potatoes, Glazed Heirloom Carrots, House Made Steak Sauce

Roasted Scottish Salmon \$120 GF

Herb Basmati Rice, Grilled Lemon, Tomato-Caper Relish, Beurre Blanc

Miso Baked Seabass \$125 GF, DF

Steamed Jasmine Rice, Gingered Baby Carrots, Bok Choy, Sweet Chile-Garlic Sauce

Beef Wellington \$125

Potato Gratin, Broccolini, Bordelaise Sauce

Braised Australian Lamb Shank \$135

Parmesan Polenta, Roasted Tomatoes, Natural Jus, Gremolata

Grilled Herb Filet and Pan-Seared Salmon \$140

Sweet Carrot Puree, Leek Fondue, Portobello Mushrooms, Beurre Rouge, Vincotto Demi

Bleu Cheese-Crusted Filet Of Beef and Jumbo Garlic Shrimp \$150

Garlic Whipped Potatoes, Sautéed Seasonal Greens, Béarnaise Aioli



PLANT-BASED ENTRÉES (All V)

Moroccan Vegetable Quinoa \$80 V, VG, GF, DF

Baby Rainbow Carrots, Zucchini, Peppers, Onions, Cherry Tomatoes, Garbanzo Beans, Ras el Hanout, Golden Raisins, Harissa Pesto, Micro Cilantro

Ravioli Ai FUNGI \$90

Leek Fondue, Roasted Garlic, Lemon Olive Oil, Sage Gremolata

Vegetable Wellington \$90

Sweet Pepper Coulis, Chive Oil

PLATED DINNER SWEETS

Mille Feuille Napoleon

Chocolate Truffle Mousse

Ricotta Cheesecake

Chocolate Temptation Cake

Apple Tartelette

Crema Catalana

Tiramisu

Key Lime Cheesecake

Espresso Crème Brulee

Pear and Almond Tart

Tres Leches

Limoncello Cake

Strawberry Mascarpone Cake

Red Velvet Cake

Cappuccino Cake

Lemon Meringue Tart

Carrot Cake

Flourless Chocolate Cake GF

Crème Brulee Tart

Traditional New York Cheesecake

Vegan Chocolate Cake



DINNER BUFFETS

Coffee and Tea

ROME | \$125

- Arugula and Mâche Salad, Jicama, Strawberries, Candied Walnuts, White Balsamic Vinaigrette **GF, VG, V, DF**
- Heirloom Tomato, Caprese **GF, V**
- Kale & Farro Salad, Goat Cheese, Dates, Navel Orange, Sage Vinaigrette **V**
- Prosciutto and Parmesan Board, Marinated Olives, Roasted Tomatoes, Focaccia
- Chicken Cacciatore
- Roast New York Striploin, Barolo Sauce **GF**
- Grilled Swordfish, Tomato Caper Relish, Beurre Blanc **GF**
- Baked Ziti in Tomato Vodka Sauce **V**
- Charred Rapini **GF, VG, V, DF**
- Tart de la Nonna
- Tiramisu

CANCUN | \$127

- Corn and Jicama Salad, Chile Lime Vinaigrette **GF, V**
- Tijuana Caesar Salad
- Mango Ceviche, Mini Tostadas **GF**
- Chicken Flautas
- Cheese Enchiladas **V, GF**
- Taco Bar: Carne Asada, Carnitas, Swordfish, Grilled Portobello
- Charred Tomato Salsa, Tomatillo Salsa, Guacamole, Sautéed Onions and Peppers
- Soft Corn Tortillas, Flour Tortillas
- Frijoles Negros, Cotija **GF, V**
- Mexican Rice **GF, DF, VG, V**
- Churros, Chocolate Sauce
- Tres Leches Cake
- Flan **GF**

SINGAPORE | \$130

- Tofu Pho Soup, Mint, Basil, Bean Sprouts
- Soba Noodle Salad, Bok Choy, Carrot, Daikon, Garlic-Ginger Dressing **DF, VG, V**
- Sesame-Seared Tuna, Seaweed Salad, Ponzu Dipping Sauce **GF, DF**
- Tempura Shrimp, Shrimp Shumai, BBQ Bao Buns
- Crab Pot Stickers, Sesame Soy Glaze
- Vegetable Egg Rolls with Toasted Garlic-Sweet Chili Dipping Sauce **V, VG**
- Filet Mignon Kebabs with Peanut-Hoisin Glaze
- Five-Spiced Roasted Pork Loin, Grilled Pineapple Red Onion Chutney **DF, GF**
- Pacific Snapper, Tropical Fruit Salsa, Red Curry Sauce
- Wok Style Asian Vegetables with Soy Glaze **V, VG, DF**
- Fried Rice or Steamed Rice and Vegetable Lo Mein **V**
- Fortune Cookies
- Coconut Rice Pudding, Mango, Black Sesame Seeds
- Almond Cookies



DINNER BUFFETS

NEW YORK | \$130

- Grilled Romaine, Parmesan, Caesar Dressing
- Marinated Mushrooms Salad **GF, DF, VG, V**
- Roasted Carrot and Quinoa Salad **GF, DF, VG, V**
- Baby Beet and Goat Cheese Panzanella
- Herb Focaccia, Garlic Butter
- Scottish Salmon | Gribiche Tartar
- Seared Seabass | Lemon Caper Beurre Blanc
- Mesquite Grilled Jidori Chicken, Pan Jus **GF**
- Sonora Pork Chop, Peach Chorizo Compote **GF, DF**
- Portobello Mushrooms Ravioli, Pecan Pesto, Asiago **V**
- Parmesan Risotto
- Asparagus, Roasted Peppers **GF, DF, VG, V**
- Limoncello Cake
- Cappucino Cake

PARIS | \$137

- Imported Artisan Specialty Cured Meats and Cheeses
- Fig Jam, Spiced Nuts, Grilled Baguette and Water Crackers
- Baby Frisée Salad, Pork Belly Lardons, Chopped Egg, Chives, Goat Cheese Crostini, Dijon Vinaigrette
- Organic Mesclun Greens Salad, Pomegranate Seeds, Candied Walnuts with Lavender Vinaigrette **GF, VG, V, DF**
- Mini Quiche, Lorraine and Vegetarian
- Poached Salmon, Dill Beurre Blanc
- Coq au Vin, Red Wine Braised Chicken, Mushrooms, Bacon, Pearl Onions
- Medallions of Beef Tenderloin, Truffle Demi **GF**
- Ratatouille **GF, VG, V, DF**
- Haricot Verts with Toasted Almonds **GF, VG, V, DF**
- Potato Gratin Dauphinois **V, GF**
- Pear and Almond Tartelette
- Chocolate Mousse Cake

BOSTON | \$142

- Mixed Greens, Cucumber, Tomatoes, Bleu Cheese, Green Goddess
- Grilled Tomato and Arugula Salad, Shallot Vinaigrette **GF, DF, VG, V**
- Charred Asparagus Salad, Caramelized Red Onion, Parsley Vinaigrette **GF, DF, VG, V**
- New England Clam Chowder
- Peel-and-Eat Shrimp, Cocktail Sauce and Old Bay Tartar
- Mini Lobster Rolls, Celery, Tomato, Tarragon Mayo
- Prime Rib Roast, Au Jus, Horseradish Cream
- Baked Orange Roughy, Spinach, Cheddar, Cracker Crumbs
- Lobster Mac and Cheese
- Corn on the Cob & Red Potatoes **GF, DF, VG, V**
- Boston Cream Pie
- Apple Pie **DF**
- Cheesecake

**Carving Station required, 1 per 75 guests at \$175++ per carving station*



CARVING STATIONS

Fifty-person Minimum
Chef Attendant Required
1 per 75 guests at \$175++ per Carving Station

Tenderloin of Beef | \$40 per person

Espresso Rubbed Tenderloin of Beef, Pommery Mustard
Demi, Bordelaise, Horseradish Cream

Prime Rib | \$40 per person

Crusted in Horseradish and Pommery Mustard.
Served with Rosemary Au Jus, Horseradish Cream

New Zealand Leg of Lamb | \$35 per person

Served MR with Roasted Garlic Au Jus, Classic Mint Jelly

Salmon Wellington | \$30 per person

Mushroom Duxelle, Béarnaise Sauce

Free-Range Organic Turkey Breast | \$26 per person

Sage Turkey Gravy, Cranberry Chutney

Beef Wellington | \$45 per person

Mushroom Duxelle, Spinach, Béarnaise Sauce

Pasta Station* | \$35 Per Person

Choice of Two Pastas: 3 Cheese Tortellini, Butternut Squash Ravioli, Papardelle, Linguine, Pomodoro Sauce, Alfredo Sauce, Grilled Vegetables, Capers, Olives, Tomatoes, Mushrooms, Parmesan, Bocconcini Mozzarella

Street Taco Station* | \$42 Per Person

Chicken al Pastor, Pork Carnitas, Beef Machaca, Swordfish, Calabasa, Flour and Corn Tortillas, Cabbage Slaw, Onions, Cilantro, Roasted Red and Mango Habanero Salsas



DESSERT ENHANCEMENTS Fifty-person Minimum

BANANAS FOSTER | \$22 per person

Caramelized Bananas, Flambéed with Cruzan Black Strap Molasses, Rum, Powdered Sugar

*Chef attendant required. 1 per 75 guests at \$175++ per attendant

CREPES STATION | \$22 per person

Strawberry Compote, Caramel Bananas, Nutella, Poached Pears & Chocolate

*Chef attendant required. 1 per 75 guests at \$175++ per attendant

DESSERT TABLE | \$23 per person

- Chocolate Mousse Cake
- Cheesecake
- Apple Tartelettes
- Chocolate Temptation Cake
- Chef's Selection of Petits Fours



RECEPTION

Display Stations
Hors d'oeuvres
Any Time Additions



RECEPTION Twenty-person Minimum

DISPLAY STATIONS

- House Fried Tortilla Chips, Salsa Roja, Guacamole, Chipotle Black Bean Dip \$17
- Seasonal Vegetables, Saffron Aioli, Roasted Poblano, Ranch \$18
- Fresh Fruit and Berries with Vanilla Yogurt \$20 **V, GF**
- Duo of Hummus', Roasted Garlic and Sundried Tomato, Seasonal Vegetables, Pita Chips \$21
- Tropical Fruit, Jicama, Tajin, Chamoy \$22 **V, VG, GF, DF**
- Ceviche: Mango shrimp, Chavella Whitefish, Shrimp Aguachile, Tortilla Chips, Lime Mayo \$26
- Charcuterie: Selection of Prosciutto, Cured Meats, Salamis, Cornichons, Pommery Mustard, Crackers and Grilled Baguette \$28
- Chips and Dips: Tortilla Chips with House Made Guacamole, Salsa Roja, House Fried Potato Chips with Onion Dip, Blue Cheese Dip, Pita Chips with Hummus, Baba Ghanoush \$28
- Imported and Domestic Cheese, Fresh and Dried Fruit, Honeycomb, Nuts, Crackers and Grilled Baguette \$30
- Grand Charcuterie and Cheese: Selection of Prosciutto, Salamis, Cured Meats, Imported and Domestic Cheese, Dried Fruit, Nuts, Marinated Olives, Coachella Dates, Lavosh, Grilled Baguette and Water Crackers \$39

Fresh Seafood on Ice

- Oysters on the Half Shell \$12/person
- Jumbo Shrimp \$12/person
- Snow Crab Claws \$15/person
- King Crab Legs \$21/person

Served with Cocktail Sauce, Mignonette, Remoulade and Lemon



RECEPTION (CONT)

HORS D'OEUVRES | Price per Dozen

Cold

- Blue Cheese on Roasted Polenta Cake \$105 **GF, V**
- Brie and Fig Jam Canape \$105 **V**
- Serrano Ham wrapped Asparagus, Lemon Vincotto \$112 **DF, GF**
- Boursin and Cherry Tomato Crostini \$105 **V**
- Caprese Skewer, Balsamic Glaze \$110 **V, GF**
- Mango Ceviche Tostada \$110 **GF, DF**
- Prosciutto & Polenta Canape \$110 **GF, DF**
- Lobster Salad Crostini \$117
- Shrimp, Chicken or Vegetable Summer Rolls, Sweet Chile Lime Dipping Sauce \$110
- Prosciutto wrapped Shrimp, Lemon Olive Oil \$112
- Butternut Squash and Goat Cheese Bruschetta \$108 **V**
- Smoked Salmon Pinwheel on Cucumber \$112

Hot

- Coconut Shrimp, Sweet Chile Sauce \$110 **DF**
- Mini Crab Cakes, Saffron Aioli \$130
- Bacon Wrapped Scallop, Spicy Honey \$120 **GF**
- Mini Quiche Lorraine \$100
- Mini Vegetarian Quiche \$100 **V**
- Falafel Ball, Hummus \$100 **V, VG**
- Chicken Empanada, Chimichurri \$110
- Mini Beef Wellington, Bordelaise Sauce \$130
- Vegetable Spring Roll, Chili Garlic Sauce \$90 **V, VG, DF**
- Sweet Corn Fritter, Piquillo Pepper Coulis \$110 **V**
- Tomato Mozzarella Arancini, Balsamic \$110 **V**
- Pretzel Dog, Brown Mustard \$90
- Brie, Raspberry and Almond en Croute \$120 **V**
- Chicken Satay, Peanut Sauce \$120
- Beef Satay, Korean BBQ Sauce \$120 **DF**



ANY TIME ADDITIONS

- Beverage Selections Freshly Brewed Coffee **\$99 Per Gallon**
- Decaffeinated Coffee **\$99 Per Gallon**
- Assorted Hot Teas **\$99 Per Gallon**
- House-Brewed Iced Tea **\$99 Per Gallon**
- Prickly Pear Iced Tea **\$99 Per Gallon**
- Freshly Squeezed Lemonade **\$99 Per Gallon**
- Blackberry Lemonade **\$99 Per Gallon**
- Sunrise Sparkling Fruit Punch **\$99 Per Gallon**
- Freshly Squeezed Orange or Grapefruit Juice **\$99 Per Gallon**
- Tomato, Apple or Cranberry Juice **\$99 Per Gallon**
- Aguafrescas – Light and Fruity Non-Alcoholic Beverage **\$99 Per Gallon**
- Assortment of Diet and Regular Soft Drinks **\$6 Each**
- Assortment of Still and Sparkling Mineral Waters **\$6 Each**
- Sunraysia Organic Fruit Juices - Assorted Flavors **\$8 Each**
- Health-Aid Kombucha Teas – Assorted Flavors **\$8 Each**
- Naked Cold Pressed Juices - Assorted Flavors **\$9 Each**
- STOK Cold Brew Coffee – Black, Mocha, Vanilla **\$8 Each**
- Honest Organic Teas – Assorted Flavors **\$7 Each**
- Gatorade – Assorted Flavors **\$7 Each**
- Glaceau Vitamin Water **\$7 Each**
- Zico Coconut Water **\$7**
- Red Bull - Regular and Sugar Free **\$7 Each**





BAR PACKAGES

Domestic

Import

Craft

N/A

Bar Packages Include Mixers and Garnishes.

Table Side Wine, Sparkling Wine and Champagne services are Offered On-Consumption, Per Bottle.

Bartender Labor Fee – \$350 Per Bartender.

Cash Bar Prices Inclusive of State Sales Tax.

BAR PACKAGES

BLUE BAR PACKAGE

Svedka, Seagrams, Bacardi, Sauza, Evan Williams, 100 Pipers, Famous Grouse

Avissi, Prosecco

Line 39 Wines: Cabernet Sauvignon, Merlot, Chardonnay, Sauvignon Blanc, Pinot Grigio, Rose

Bud Light, Miller Lite, Corona Extra, Heineken

Assorted Seltzers, Assorted Sodas and Mineral Waters

1-HOUR PER PERSON PACKAGE:

\$28 Per Person Each

Additional Hour \$15 Per Person

GOLD BAR PACKAGE

Titos, Beefeater, SelvaRey, Jimador Blanco, Four Roses, Dewars White

Mionetto, Prosecco

Coppola Wines: Cabernet Sauvignon, Merlot, Pinot Noir, Chardonnay, Sauvignon Blanc, Rose

California Blue Moon Belgian White, XX Amber, Coors Lite, Miller Lite, Corona Extra, Stella Artois, Samuel Adams Boston Lager

Assorted Seltzers, Assorted Sodas and Mineral Waters

1-HOUR PER PERSON PACKAGE:

\$32 Per Person

Each Additional Hour \$20 Per Person

DIAMOND BAR PACKAGE

Belvedere, Botanist, Papas Pilar, Patron, Woodford Reserve, Johnnie Walker Black, Glenmorangie Original

Domaine St Michelle, Prosecco

Josh Cellars Wine: Cabernet Sauvignon, Merlot, Pinot Noir, Chardonnay, Sauvignon Blanc, Rose

Blue Moon Belgian White, Budweiser, Bud Light, Miller Lite, Corona Extra, Stella Artois, Samuel Adams Boston Lager, La Quinta Brewing Company

Assorted Seltzers, Assorted Sodas and Mineral Waters

1-HOUR PER PERSON PACKAGE:

\$35 Per Person

Each Additional Hour \$25 Per Person

