

Banquet

BREAKFAST MENU



AGUA CALIENTE

RESORT | CASINO | SPA

RANCHO MIRAGE

BREAKFAST PLATED

ALL BREAKFASTS INCLUDE FRESH BAKED PASTRIES, CROISSANTS AND GLUTEN FREE MUFFINS.
FRESHLY BREWED COFFEE, DECAF AND TAZO HOT TEA SELECTIONS
(Minimum 15 Guests)

TRADITIONAL SUNRISE

Scrambled Farm Fresh Eggs with Breakfast Potatoes,
Crisp Smoked Bacon and Sausage Links

\$23

BANANA PANCAKES

Three Large Banana Pancakes with Sliced Banana, Bacon
and Sausage - Maple Syrup

\$23

SPA FRITTATA

Egg Whites, Asparagus, Caramelized Onions, Mushrooms
and California Fruit

\$24

AGUA CALIENTE BREAKFAST BURRITO

Burrito with Chorizo, Scrambled Eggs, Cheddar Cheese, Potato,
Salsa Roja, Refried Bean, Cotija Cheese, Corn Tortilla Garnish

\$24

EGGS RANCHEROS

Poached Eggs, Crisp Corn Tortilla, Refried Beans, Cotija Cheese,
Ranchero Sauce, Orange-Apple-Jicama Salad

\$25

EGGS BENEDICT

Poached Eggs, Canadian Bacon, English Muffin, Lemon
Hollandaise Sauce, Caramelized Onion Skillet Potatoes

\$30

PRIME RIB HASH

House-Made Angus Beef Hash, Poached Eggs,
Bearnaise Sauce, Roasted Roma Tomato

\$26

RANCH HAND'S STEAK AND EGGS

Grilled New York Steak, "Crock" Baked Eggs,
Caramelized Onion Skillet Potatoes

\$32

EGGS OSCAR BENEDICT

Poached Eggs, Crab Cake, Hollandaise Sauce,
English Muffins, Country Potatoes

\$38

ENHANCEMENTS

Organic Gluten Free Oatmeal **\$8** per person

Petite Sliced Seasonal Fruit **\$8** per person

House made Granola & Dried Fruits **\$8** per person

Local Date Flavored Greek Yogurt **\$5** per person

Seasonal Berries & Greek Yogurt Parfaits **\$8** per person

*All prices are subject to a 23% service charge and an 7.75% sales tax.
Prices are subject to change.*

BREAKFAST BUFFETS

ALL BREAKFAST BUFFETS TO INCLUDE FRESHLY BREWED COFFEE & TAZZO TEAS

(Minimum 50 Guests)

REVITALIZE

Greek Yogurt, Date Flavored Yogurt
House made Agave Almond Granola & Dried Fruits
Assorted Danishes, Gluten Free Muffins,
Croissants, Butter & Preserves
Whole Apples, Banana & Oranges
Fresh Squeezed Orange & Grapefruit Juices

\$26

RECHARGE

Greek Yogurt, Date Flavored Yogurt
House made Agave Almond Granola & Dried Fruits
Assorted Danishes, Gluten Free Muffins,
Croissants, Butter & Preserves
Sliced Seasonal Fresh Fruit
Organic Gluten Free Oatmeal, Ground Cinnamon,
Brown Sugar, Raisins
Scrambled Farm Eggs, Smoked Bacon, House Made
Sage Sausage, Roasted Red Breakfast Potatoes

\$33

RENEW

Greek Yogurt, Date Flavored Yogurt
House made Agave Almond Granola & Dried Fruits
Assorted Danishes, Gluten Free Muffins,
Croissants, Butter & Preserves
Sliced Seasonal Fresh Fruit, Whole Apples, Banana & Oranges
Organic Gluten Free Oatmeal, Ground Cinnamon,
Brown Sugar, Raisins
Scrambled Farm Eggs, Smoked Bacon, Grilled Petite Filet Mignon
of Beef, Chicken Apple Sausage,
Roasted Red Breakfast Potatoes
Fresh Squeezed Orange & Grapefruit Juices

\$47

RANCHERO

Assorted Concha's
Fresh Cut Seasonal Fruit & Jicama Salad
Crispy Tortilla Chips, Grande Flour Tortillas, Corn Tortillas
Scrambled Eggs, Pork Chorizo Con Pappas, Shredded Beef
Machaca, Smoked Bacon, Refried Beans, Warm Ranchero Sauce
Fresh Pico de Gallo, Salsa Roja, Salsa Verde, Chopped Onions,
Jalapenos, Cilantro, Queso Fresco, Sour Cream

\$30

ENHANCEMENTS

Omelet Station **\$18** per person & (Per Chef \$125)

Belgium Style Waffle Station **\$12** per person & (Per Attendant \$125)

Scottish Smoked Salmon & Traditional Condiments Display
\$15 per person

Breakfast Burritos **\$9** each

House Baked Danishes **\$38** per Dozen

Gluten Free Muffin Selection **\$40** per Dozen
(Orange Cranberry, Deluxe Chocolate, Banana Nut)

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DAYLIGHT BREAKS

(Minimum 25 Guests)

RAW

Fresh Vegetable Crudit  Bar
Baby Carrots, Celery, Vine Ripened Cherry Tomato, Radishes, Grapes, Cucumbers,
Jicama, Hawaiian Pineapple Spears, Whole Local Dates, Raw Almonds
Sundried Tomato Tapenade, Basil Pesto

\$13

FUEL

House Made Trail Mix
Fresh Seasonal Berries & Dates
Assortment of Power, Granola Bars
Freshly Brewed Coffee

\$23

PEACE

Crispy Tortilla Chips
Fresh Pico de Gallo, Guacamole, Salsa Roja, Salsa Verde, Sour Cream
Cheese Quesadillas
Beef Taquitos, Chicken Flautas

\$24

HAPPINESS

Soft Baked Salted Pretzels
Mustard, Cheddar Cheese Sauce
Individual Ice Cream Bars
Assorted House Baked Cookies & Brownies

\$24

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ALA CARTE BREAKS

BEVERAGES

Ice Tea

\$61 per Gallon

Freshly Brewed Coffee

\$90 per Gallon

Freshly Brewed Coffee (Decaf)

\$90 per Gallon

TAZO Herbal Tea

\$61 per Gallon

Assorted Sodas

\$3 each

Energy Drinks

\$5 each

Gatorade

\$5 each

SNACKS

Assorted Cookies

\$24 per Dozen

Lemonade

\$61 per gallon

Protein Bars

\$5 each

Granola Bars

\$5 each

Soft Pretzel, Mustard & Cheddar Cheese Sauce

\$36 per Dozen

Bags of Potato Chips

\$2.50 each

Assorted Candy Bars

\$3 each

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Banquet
LUNCH MENU
S



AGUA CALIENTE

RESORT | CASINO | SPA

RANCHO MIRAGE

LUNCH

EXECUTIVE BOXED LUNCH

HOUSE MADE YUKON GOLD BAKED POTATO SALAD, POTATO CHIPS,
WHOLE BANANA, FRESHLY BAKED CHOCOLATE MACADAMIA NUT COOKIE, BOTTLED WATER
(Minimum 15 Guests & Maximum 2 Selections per event)

PLEASE SELECT 1 FROM THE FOLLOWING OPTIONS:

Sundried Tomato Focaccia with Sliced Roasted Turkey, Bacon,
Lettuce, Tomato, Muenster Cheese, Garlic Parmesan Pesto

\$25

Chilled Chopped Chicken Tarragon Salad Wrap, Butter Lettuce,
Sliced Vine Ripened Tomato, Provolone Cheese

\$25

Sliced Salami, Mortadella, Black Forest Ham, French Baguette, Lettuce,
Vine Ripened Tomato, Herb Vinaigrette, Marinated Onions

\$27

Roast Beef & Cheddar on a Hoagie, Horseradish, and Red Roasted Peppers;
Mixed Greens, Sliced Vine Ripened Tomato

\$30

Roasted Vegetarian & Hummus Hoagie

\$24

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LUNCH PLATED TWO COURSE

ALL LUNCHES SERVED WITH FRESHLY BAKED PULL APART WHITE AND WHEAT ROLLS WITH BUTTER
FRESHLY BREWED COFFEE, DECAF AND TAZO HOT TEA SELECTIONS

(Minimum 15 Guests)

TWO COURSE LUNCH

Southwestern Chicken Caesar Salad

Grilled Asada Marinated Chicken Breast,
Chopped Romaine Lettuce, Shredded
Parmesan Cheese,
Sundried Tomato Focaccia Croutons,
Southwest Caesar Dressing

\$33

Roasted Turkey Cobb Salad

Farmers Market Greens, Smoked Bacon, Chopped Egg,
Roasted Turkey, Avocado, Tomatoes, Bleu Cheese,
Ranch Dressing

\$34

Grilled Chicken Breast or Grilled Salmon Salad

Hydro Butter Lettuce, Marinated Red Onions,
Strawberries, Carrots, Lavosh,
Honey-Lime Poppy Seed Dressing

Chicken **\$34** | Salmon **\$36**

Tossed Kale Salad with Herb Marinated Pork Tenderloin

Kale, Sliced Apples, Toasted Almonds,
Purple Cabbage, Dried Cranberries,
Tossed In a Honey Lime Vinaigrette

\$35

Cappuccino Cake

Alternating Layers of Espresso Drenched
Chocolate Sponge Cake

New York Style Cheesecake

Traditional Cheese Cake with Graham Cracker Crust
and Strawberry Garnish with Whipped Cream

Chocolate Mousse Cake

3 Chocolate Mousse Cake with White
and Chocolate Mousse on A Sponge Cake Base

Old Fashioned Chocolate Cake

Alternating Layers of Rich Fudgy Cake
And Smooth Chocolate Icing with Chocolate Shavings

Dulce de Leche Cheesecake

A Graham Cracker Base with a Velvety Dulce de Leche
Cheesecake, Topped With De Leche Mousse
and Chocolate Shavings

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LUNCH PLATED

(Minimum 15 Guests)

COURSE ONE OPTIONS

Chilled Soup Selections:

Potato Soup, Creamy Avocado,
Gazpacho

Hot Soup Selections:

Tomato Bisque, Corn Chowder,
Tortilla Soup

Salad Selections:

Traditional Caesar Salad

Baby Spinach,
Caramelized Onions, Feta Cheese
and Balsamic Dressing

Organic Mixed Greens,
Tear Drop Tomatoes, Diced Avocado, Peeled Cucumbers,
Choice of Dressing

Kale Salad with Sliced Apples,
Toasted Almonds, Purple Cabbage, Dried Cranberries,
Tossed In a Honey Lime Vinaigrette

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LUNCH PLATED

(Minimum 15 Guests)

COURSE TWO OPTIONS

Chef Jimmy's Chicken Piccata

Lemon Caper Sauce, Roasted Fingerling Potatoes,
Baby Carrots And Green Beans

\$40

Grilled Kalbi Chicken

Vegetable Fried Rice, Kalbi Glazed Skin on Chicken Breast,
Wok Asian Vegetables, Baby Bok Choy, Scallions

\$36

Atlantic Achiote Salmon Fillet

Saffron Israeli Cous Cous, Fresh Tomato Cucumber Pico,
Chayote Squash, Asparagus

\$40

Citrus Rosemary Chicken Breast

Mashed Potatoes, Steamed Root
Vegetables, Chicken Herb Jus

\$38

Smoked Bacon Wrapped Petite Filet of Beef

Sweet Potato Puree Smear, Roasted
Cipollini Onion, Zucchini, Red Wine Demi

\$47

Pan Seared Chicken Breast

Chicken with Marsala Sauce, Angel Hair Aglio e Olio Nest,
Ratatouille of Seasonal Vegetables

\$40

Chilean Seabass

Seared Seabass with Beurre Blanc Sauce, Saffron
Linguine Bundle, Light Creamy Tomato Basil, Baby Carrots

\$48

Achiote Pollo and Chipotle Camarones

Achiote Chicken with Chipotle Shrimp,
Mexican Style Rice and Refried Beans, Lime

\$40

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LUNCH PLATED

(Minimum 15 Guests)

COURSE THREE OPTIONS

Cappuccino Cake

Alternating Layers of Espresso Drenched
Chocolate Sponge Cake

New York Style Cheesecake

Traditional Cheese Cake with Graham Cracker Crust
and Strawberry Garnish with Whipped Cream

Chocolate Mousse Cake

3 Chocolate Mousse Cake with White
and Chocolate Mousse on A Sponge Cake Base

Old Fashioned Chocolate Cake

Alternating Layers of Rich Fudgy Cake And
Smooth Chocolate Icing with Chocolate Shavings

Dulce de Leche Cheesecake

A Graham Cracker Base
with a Velvety Dulce de Leche Cheesecake,
Topped With De Leche Mousse and Chocolate Shavings

LUNCH BUFFETS

ALL BUFFET LUNCHES TO INCLUDE FRESHLY BREWED REAL ICED TEA, FRESH BREWED COFFEE,
DECAF AND TAZO HOT TEA SELECTIONS
(Minimum 50 Guests)

CALIFORNIA DELI

House made Crispy Ranch Flavored Potato Chips
Yukon Gold Baked Potato Salad, Creamy Caraway Cabbage Coleslaw, Zesty Fusilli & Kalamata Olive Pasta Salad,
Fresh Cut Seasonal Fruit Salad
Organic Mixed Greens Salad, Balsamic, Buttermilk Ranch, Italian Dressings
Dill Pickles, Pepperoncini Peppers, Sweet Cherry Peppers
Butcher Boards Display to include the following Deli Meats:
Thinly Sliced Oven Roasted Turkey, Black Forest Ham, Lean Top Round of Beef, Hard Genoa Salami
House made Albacore Tuna & Chicken Salad
Deli Mustard, Mayo, Whole Grain Mustard, Yellow Mustard,
Bakery White, Rye, Whole Wheat, Marble, Hoagie Breads
Sliced Munster, Provolone, Cheddar & Swiss Cheeses
Green Leaf Lettuce, Thinly Shaved Red Onions, Tomatoes
Freshly Baked Chocolate Chunk, Oatmeal Raisin, Sugar Cookies
Brownie & Blondie Bars

\$41

Add: All Beef Hot Dogs, Buns, Relish, Sauerkraut \$3

Add: Charbroiled Chuck Burgers, Buns \$4

Add: Chuck wagon All Beef Chilli, Diced Sweet Onions, Shredded Cheddar \$3

Add: Crispy Onion Rings or Bacon Baked Beans or Seasoned Wedge Fries \$4

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LUNCH BUFFETS

ALL BUFFET LUNCHES TO INCLUDE FRESHLY BREWED REAL ICED TEA, FRESH BREWED COFFEE,
DECAF AND TAZO HOT TEA SELECTIONS

(Minimum 50 Guests)

A TASTE OF TUSCANY

Pasta e Fagioli Soup

Traditional Pasta & Bean Soup, Pancetta, Fresh Herbs

Caesar Salad

Crispy Romaine, Shaved Parmesan, Creamy Caesar Dressing, Toasted Croutons

Vine Ripened Tomato Capresse

Ovaline Mozzarella, Basil, EVOO, and Sea Salt

Marinated Red Peppers, Artichokes, Grilled Baby Carrots

Chef Jim's Chicken Marsala

House made Beef & Pork Meat Balls Marinara

Tuscan Style Rosemary Garlic Roasted Salmon Fillets

Rustic Vegetable Ratatouille Baked Ziti

Parmesan Cheese, Tomato Basil Marinara

Assorted Cannoli's, Panna Cotta, Italian Iced Lemon Cookies

\$45

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LUNCH BUFFETS

ALL BUFFET LUNCHES TO INCLUDE FRESHLY BREWED REAL ICED TEA, FRESH BREWED COFFEE,
DECAF AND TAZO HOT TEA SELECTIONS
(Minimum 50 Guests)

VIVA MEXICO

Chilled Gazpacho

Roasted Corn Relish Garnish

Crispy Tortilla Chips

Chips, Salsa Roja, Salsa Verde, Pico de Gallo, Guacamole

Watermelon Salad

Chop Chop Salad

Romaine, Ice Burg, Jicama, Cilantro, Tomato, Crispy Tortilla Strips, Watermelon, Avocado, Queso Fresco, Honey Cilantro Vinaigrette

Mexican Rice & Frijoles Borracho

Flour Tortillas, Corn Tortillas

Crispy Chicken Flautas

Grilled Strip Steak Carne Asada

Pollo Achiote Asada

Grilled Skin on Chicken Thighs

Shredded Lettuce, Queso Fresco, Diced Sweet Onions, Cilantro, Jalapenos, Sour Cream

Traditional Flan, Tres Leche's Cake, Cinnamon Buuelos

\$42

Add: Pork Al Pastor Or Pork Carnitas **\$4** per person

Add: Cheese Enchilada's or Cheese Quesadillas **\$3** per person

Add: Chicken and Cheese Flautas **\$3** per person

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Banquet

DINNER MENU



AGUA CALIENTE

RESORT | CASINO | SPA

RANCHO MIRAGE

DINNER

APPETIZER BY THE PIECE
(Minimum 30 Piece Each)

COLD

- Petite Red Potato Filled with Boursin & Chive **\$5**
- Seared Togarashi Tuna Rare over
English Cucumber & Papaya Relish **\$7**
- Poached Achiote Shrimp & Citrus Cilantro Dressing **\$7**
- Vine Ripened Cherry Tomato, Basil, Mozzarella Sate, EVOO **\$5**
- Watermelon Sates, Feta, Balsamic Syrup, Mint **\$5**
- Oysters in half shell, Lemons, Ginger Minuet **\$8**
- Shrimp Cocktail, Horseradish Cocktail Sauce, Lemons **\$7**
- Tarragon Chicken Salad Filled in Lettuce Cups **\$5**
- Ahi Poke & Crisp Nori in Asian Spoon **\$7**
- California Rolls, Soy Sauce, Wasabi **\$6**
- Tuna, Shrimp or Salmon Nigiri, Soy Sauce, Wasabi **\$7**

HOT

- Chicken Saltimbocca Sate, Marsala Sauce **\$6**
- Chicken Teriyaki Skewers With Peanut Sauce **\$6**
- Kalbi Beef Tenderloin Skewers **\$7**
- Lump Crab Cakes, Lemon Aioli **\$8**
- Chef's Pork and Beef Meatballs with Marinara Sauce **\$7**
- Crispy Vegetable Spring Rolls, Sweet Thai Dipping Sauce **\$5**
- Steamed Shrimp & Pork Shu Mai, Soy Sauce **\$6**
- Pancetta Wrapped Shrimp Sate, Garlic Aioli **\$7**
- Chicken & Cheese Flautas, Salsa Rojo **\$5**
- Beef & Cheese Taquitos, Salsa Rojo **\$5**

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RECEPTIONS A LA CARTE

(DISPLAY)

COLD

SEASONAL FRESH FRUIT & BERRIES

Toasted Coconut Flakes, Date Orange
Yogurt, Fresh Mint

\$400 Serves 40

CALIFORNIA VEGETABLE CRUDITÉ

Baby Carrots, Celery, Vine Ripened
Grape Tomatoes, Broccoli, Cauliflower, Sweet Cherry Peppers,
Buttermilk Ranch, Sun Dried Tomato Tapenade

\$400 Serves 40

SEASONAL SEAFOOD DISPLAYED ON ICE

Oysters on the Half Shell, Lemons, Ginger Minuet **\$8**

Cooked Shrimp Cocktail (13/15), Lemons,
Horseradish Cocktail Sauce **\$7**

Snow Crab Clusters, Lemons, Horseradish Cocktail Sauce **\$12**

Ahi Poke **\$7** | Salmon Poke **\$6** | Hamachi Poke **\$8**

Baja Snapper Ceviche, Crispy Tortilla Chips,
Salsa Verde, Limes **\$8**

ITALIAN ANTIPASTO

Grilled Red Onions, Eggplant, Asparagus,
Zucchini, Red Peppers, Mushrooms

Sliced Salami, Mortadella, Pepperoni, Prosciutto

Marinated Olives, Cherry Peppers, Pepperoncini

Sun Dried Tomato Tapenade, Focaccia, Lavosh, Grissini

\$645 Serves 40

SOUTH OF THE BORDER

Crispy Tortilla Chips, Tostados, Crispy Plantain Chips
Pico de Gallo, Agua Guacamole, Pineapple Salsa,
Salsa Verde, Salsa Rojo, Salsa Charred Molcajete

\$325 Serves 40

DOMESTIC & ARTESAN CHEESES

Brie, Aged Cheddar, Gouda, Boursin,
Roquefort, Smoked Cheddar, Point Reyes Blue,
Camembert, Parmesan, Dried Fruit, Date Butter

\$645 Serves 40

SWEETS DISPLAY

Chocolate Mousse Cakes, Lemon Tarts,
Mini Chocolate Bombs, Raspberry Tartlets,
Cheese Cakes, Mini Cupcakes

\$725 Serves 40

ICE CREAM SUNDAE

Vanilla & Chocolate Ice Cream
Oreo Cookie Crumble, Peanuts, Brownies, Sprinkles,
Cherries, Caramel, Chocolate, Strawberry Sauces,
Fresh Whipped Cream, Chopped Heath Bars

\$600 Serves 40

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RECEPTIONS A LA CARTE

(DISPLAY)

HOT

FAJITA'S STATIONS

Marinated Beef & Achiote Chicken Breast
Grilled to Order with Peppers, Onions, Fajita Spices,
Fresh Lime & Cilantro
Warm Flour & Corn Tortillas, Salsa Roja, Pico de Gallo, Guacamole
\$800 Serves 40 + \$125 Chef Fee

PASTA STATION

Orecchiette, Penne & Ziti Pastas
Orecchiette: Alfredo, Asparagus Tips, Garlic, Basil, Parmesan, EVOO
Penne: Bolognese Sauce, Parmesan Basil, Garlic, EVOO
Ziti Marinara: Rock Shrimp Garlic, Parmesan, Tomato Basil
\$720 Serves 40

AGUA MAC & CHEESE BAR

Cream White Parmesan Cheddar Orecchiette Pasta and Cheddar
Cheese Macaroni Pasta, Condiments, Shredded Parmesan and
Cheddar Cheese, Chopped Bacon, Fresh Jalapeno,
Sautéed Mushrooms, Cauliflower, Chopped Chicken Breast,
Ground Seasoned Beef, Scallions, Sour Cream
\$725 Serves 40 + \$125 Attendant Fee

MASHED POTATO BAR

Hawaiian Purple Sweet Potato, Yukon Gold Mash
& Garnet Yams Mash
Chopped Smoked Bacon, Sweet Onion Caramelized, Chives,
Sour Cream, Butter, Shredded Cheddar Cheese,
Mushrooms, Creamy Horseradish, Brown Gravy
\$725 Serves 40 + \$125 Attendant Fee

FRIED CHICKEN & WAFFLES

8 Way Cut Buttermilk House Made Fried Chicken,
Maple Waffles, Chopped Smoked Bacon, Fresh Blueberries,
Fresh Strawberries, Whipped Butter, Maple Syrup,
Agave Syrup, Powdered Sugar, Local Date Butter
\$700 Serves 40 + \$125 Attendant Fee

CARVING OPTIONS

Sea Salted, Cracked Black Pepper,
Slow Roasted Prime Rib of Beef Au jus
\$600 Serves 25

Whole Leg of Lamb Dijonaise
\$600 Serves 25

Beef Tenderloin
\$400 Serves 15

Bone In Baron of Beef
\$1200 Serves 80-100

Brine 48 hour Whole Tom Turkey (20-22#)
\$300 Serves 25

Beef Tenderloin Wellington, Mushroom Duxelle, Puff Pastry
\$525 Serves 15 - 20

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RECEPTIONS ALA CARTE

(DISPLAY)

SALAD STATION

TRADITIONAL CAESAR

Romaine Lettuce, Parmesan, Croutons,
Caesar Dressing

COBB SALAD

Iceberg Lettuce, Diced Chicken, Ham, Hard Boiled Eggs,
Avocado, Blue Cheese Crumbles, Bacon Bits, Tomatoes,
Ranch or Italian Dressing

ORIENTAL SALAD

Romaine Lettuce, Green Onions, Sesame Seeds,
Carrots, Mandarin Oranges, Water Chestnuts,
Thai Peanut Dressing

\$725 Serves 40 + \$125 Attendant Fee

PLATED DINNER

ALL PLATED DINNERS SERVED WITH FRESHLY BAKED PULL APART WHITE AND WHEAT ROLLS WITH BUTTER.
FRESHLY BREWED COFFEE, DECAF AND TAZO HOT TEA SELECTIONS
(Minimum 25 Guests)

COURSE ONE SELECTIONS

Sweet Corn Bisque

Shrimp & Lobster Bisque, Chive Cream Fraiche

Iceberg Wedge, Chopped Bacon, Maytag Bleu cheese, Tomato

Bouquet of Baby Lettuces, Wrapped In Grilled Zucchini Ribbon With Desert Citrus, Candied Walnuts,
Diced Cranberries, Poached Pears, Crumbled Goat Cheese, Honey Lime Vinaigrette Dressing

Tomato Caprese Salad, Vine Ripe Tomatoes, Burrata Cheese, Baby Arugula Frisee, EVOO, Sea Salt,
Cracked Black Pepper, Fig Balsamic Reduction

Watermelon, Arugula, Frisee And Baby Mixed Green Salad With Marinated Red Onions, Feta Cheese,
Honey Lime Vinaigrette Dressing

Greek Salad, Iceberg, Feta Cheese, Kalamata Olives, Red Onions Vine Ripe Tomatoes,
Lime Greek Vinaigrette Dressing

Spinach, Tarragon Marinated Mushrooms, Feta Cheese, Toasted Sliced Almonds, Marinated Red Onions,
Balsamic Vinaigrette

Baby Greens Salad, Pear Tomato, Jicama, Toasted Pipitas, Honey Shallot Dressing

Baby Romaine Caesar, Large Parmesan Focaccia Toast, Creamy Caesar Dressing

Open Faced Wild Mushroom Ravioli, Basil, Mushroom Jus

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PLATED DINNER

(Minimum 25 Guests)

COURSE TWO SELECTIONS

Chicken Breast Picatta

Roasted Fingerlings, Asparagus, Roasted Tomato,
Portobello, Caper Butter Sauce

\$63

Stuffed Chicken Breast,

Sundried Tomato, Fresh Spinach & Boursin Stuffed,
Haricot Verts, Gratin Potato, Roasted Tomato,
Chicken Jus

\$63

Petite Chicken & Olive Crusted Seabass

Served With Mild Mushroom Orzo “Risotto Style”
Tri Colored Baby Carrots, Tomato Provencal
and Merlot Bordelaise

\$70

Petite Filet Mignon & Shrimp Scampi

Cipollini Onion, Agnolotti Pasta Carbonara Style,
Baby Carrots, Portobello Mushrooms, Red
Wine Bordelaise

\$77

Filet Mignon,

Baby Carrots, White Truffle Whipped Potato,
Herb Butter, Cipollini Onions, Baby Bok Choy,
Port Reduction

\$73

Citrus Rosemary Roasted Salmon Fillet

Butter Rock Shrimp Sauté, Baby Bok Choy,
Roasted Tomato, Saffron Linguine Bundle,
Light Creamy Tomato Basil

\$67

Petite Filet Mignon & Lobster Tail

Cipollini Onion, Baby Carrots, Portobello, Yukon Mash,
Red Wine Bordelaise

\$86

Slow Braised Prime Short Rib Gremolata

Yukon Gold Mash, Baby Carrots, Roasted Tomato,
Red Wine Bordelaise

\$71

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PLATED DINNER

(Minimum 25 Guests)

THIRD COURSE SELECTIONS

Dulce De Leche Cheesecake

Old Fashioned Chocolate Cake

Cappuccino Cake

Caramel Apple Walnut Cake

Espresso Panna Cotta

Tres Leches Sponge Cake

Traditional New York Style Cheesecake

3 Chocolate Mousse

Chocolate & Raspberry E Lamponi Cake

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DINNER BUFFETS

ALL BUFFET DINNERS SERVED WITH FRESHLY BREWED COFFEE, DECAF AND TAZO HOT TEA SELECTIONS
(Minimum 50 Guests)

WILD WILD WEST

BBQ Chicken Chop Chop Salad

Ice Burg Lettuce, Tomato, Shredded Red Cabbage,
Shredded BBQ Chicken, Avocado, Crispy Onions,
Roasted Corn, Buttermilk Ranch

Caraway Cabbage Coleslaw

Pinto Bean and Corn Salad

Grilled New York Steaks

BBQ Glazed 8 Way Chicken

Dry Rub BBQ Pork Baby Back Ribs

Yukon Gold Mashed Potatoes

Molasses & Bacon Baked Beans

Warm Apple Crisp with Cinnamon Ice Cream

Chocolate Mousse Cakes

\$74

ASIAN WOK

Chinese Chicken Salad

Crispy Noodles, Chopped Ice Burg, Shredded Chicken,
Toasted Sliced Almonds, Scallions, Sesame Soy Dressing

Fresh Cut Fruit Salad

Tossed with Mint and Toasted Coconuts

White Steamed Sticky Rice

Prime Beef Teriyaki

Crispy Vegetable Spring Rolls, Dipping Sauce

Char Sui Baby Back Pork Ribs

Kung Pao Chicken Stir Fry

Fortune Cookies, Sesame Cookies, Mango Panna Cotta,
Orange Wedges, Traditional Panna Cotta

\$74

DINNER BUFFETS

ALL BUFFET DINNERS SERVED WITH FRESHLY BREWED COFFEE, DECAF AND TAZO HOT TEA SELECTIONS
(Minimum 50 Guests)

SOUTH OF THE BORDER

Mexican Caesar Salad

Crispy Tortilla Chips

Guacamole, Pico de Gallo, Salsa Rojo, Salsa Verde

Watermelon Salad

Grilled Strip Loin Carne Asada

Achiote Grilled Chicken Breast

Pork Cochinita Pibil

Warm Tortillas Flour & Corn

Rancho Style Pinto Beans

Mexican Rice

Traditional Flan, Cinnamon Buenuelos, Apple & Pineapple

Empanadas, Tres Leches Cheesecake

\$67

LITTLE ITALY

Tomato Mozzarella Caprese

EVOO, Fresh Basil, Sea Salt

Vegetable Antipasto

Eggplant, Cherry Peppers, Mushrooms, Red Onions,
Zucchini, Squash, Pepperoncini

Caesar Salad

Baked Eggplant Parmesan

Chicken Picatta With Caper Butter Sauce

Pork & Beef Meat Balls with Marinara Sauce

Garlic EVOO Rubbed New York Steaks

Vegetable Ratatouille

Roasted Italian Potatoes

Tiramisu, Italian Cookies, Assorted Cannoli's

\$72

*All prices are subject to a 23% service charge and an 7.75% sales tax.
Prices are subject to change.*

Banquet

BEVERAGE MENU



AGUA CALIENTE

RESORT | CASINO | SPA

RANCHO MIRAGE

BEVERAGE

PREMIUM | \$10

Kettle One
Bombay Sapphire Gin
Bacardi Rum
Patron Silver Tequila
Jack Daniel's Bourbon
Crown Royal Whisky
Black Label Scotch
Tito's Vodka

EXECUTIVE WINE

Justin Cabernet | \$17
Sonoma Cutrer | \$16

PREMIUM WINE | \$10

Robert Mondavi Chardonnay
Robert Mondavi Pinot Grigio
Robert Mondavi Cabernet
Robert Mondavi Merlot

CRAFT BEERS | \$7

805

DOMESTIC BEER | \$6

Bud Light
Coors Light
St. Pauly's

IMPORTED BEER | \$7

Corona
Heineken
Modela

CORDIALS | \$10

Amarreto
Bailys
Kaluha
Grand Marnier
Hennessy VS