

# *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

(Minimum 15 Guests)

## TRADITIONAL SUNRISE

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

**\$25**

## 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

**\$26**

## AGUA CALIENTE BREAKFAST BURRITO

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

**\$26**

## 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

**\$32**

## RANCH HAND'S STEAK AND EGGS

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

**\$34**

## EGGS OSCAR BENEDICT

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

**\$42**

## ENHANCEMENTS

Organic Gluten Free Oatmeal **\$9** per person

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

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

Local Date Flavored Greek Yogurt **\$8** per person

Seasonal Berries & Greek Yogurt Parfaits **\$10** 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

(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

**\$36**

## 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

**\$49**

## RANCHERO

Assorted Conchas  
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

**\$45**

## ENHANCEMENTS

Omelet Station **\$20** per person & (Per Chef \$125)

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

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

Fresh Squeezed Orange or Grapefruit Juice  
**\$65** per Gallon

Breakfast Burritos **\$12** 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

**\$16**

## FUEL

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

**\$26**

## PEACE

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

**\$28**

## HAPPINESS

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

**\$26**

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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

Fresh Squeezed Orange or Grapefruit Juice

**\$65** per Gallon

Assorted Sodas

**\$4** each

Energy Drinks

**\$6** each

Gatorade

**\$6** each

## SNACKS

Assorted Cookies

**\$28** per Dozen

Lemonade

**\$61** per Gallon

Protein Bars

**\$7** each

Granola Bars

**\$6** each

Soft Pretzel, Mustard & Cheddar Cheese Sauce

**\$36** per Dozen

Bags of Potato Chips

**\$3.50** 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 ONE FROM THE FOLLOWING OPTIONS:

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

**\$27**

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

**\$26**

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

**\$28**

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  
(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

**\$35**

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

**\$36**

**Grilled Chicken Breast or Grilled Salmon Salad**  
Hydro Butter Lettuce, Marinated Red Onions,  
Strawberries, Carrots, Lavosh,  
Honey-Lime Poppy Seed Dressing  
Chicken **\$35** | Salmon **\$38**

**Tossed Kale Salad with Herb Marinated Grilled Chicken**  
Kale, Sliced Apples, Toasted Almonds,  
Purple Cabbage, Dried Cranberries,  
Tossed In a Honey Lime Vinaigrette  
**\$36** | with Skirt Steak **\$39**

**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

**Tiramisu Cake**  
Layers of Espresso Drenched Ladyfingers Separated By  
Mascarpone Cream Finish with a Dust of Cocoa powder

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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

**\$42**

### Grilled Kalbi Chicken

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

**\$38**

### Atlantic Achiote Salmon Fillet

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

**\$44**

### Citrus Rosemary Chicken Breast

Mashed Potatoes, Steamed Root  
Vegetables, Chicken Herb Jus

**\$42**

### Smoked Bacon Wrapped Petite Filet of Beef

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

**\$49**

### Pan Seared Chicken Breast

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

**\$42**

### 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

**\$42**

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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

### **Tiramisu Cake**

Layers of Espresso Drenched Ladyfingers Separated by  
Mascarpone Cream Finish with a Dust of Cocoa Powder

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# LUNCH BUFFETS

ALL BUFFET LUNCHES TO INCLUDE FRESHLY BREWED REAL ICED TEA, FRESH BREWED COFFEE  
(Minimum 50 Guests)

## CALIFORNIA DELI

House made Crispy Ranch Flavored Potato Chips  
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  
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 **\$5**

Add: Charbroiled Chuck Burgers, Buns **\$6**

Add: Chuck wagon All Beef Chilli, Diced Sweet Onions, Shredded Cheddar **\$4**

Add: Crispy Onion Rings or Baked Beans or Seasoned Fries **\$3**

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# LUNCH BUFFETS

ALL BUFFET LUNCHES TO INCLUDE FRESHLY BREWED REAL ICED TEA, FRESH BREWED COFFEE  
(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

Ovoline 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

**\$50**

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# LUNCH BUFFETS

ALL BUFFET LUNCHES TO INCLUDE FRESHLY BREWED REAL ICED TEA, FRESH BREWED COFFEE  
(Minimum 50 Guests)

## VIVA MEXICO

Tortilla Soup

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 Buñuelos

**\$46**

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

Add: Cheese Enchilada's or Cheese Quesadillas **\$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 **\$8**
- Poached Achiote Shrimp & Citrus Cilantro Dressing **\$8**
- Vine Ripened Cherry Tomato, Basil, Mozzarella Sate, EVOO **\$6**
- Watermelon Sates, Feta, Balsamic Syrup, Mint **\$6**
- Oysters in half shell, Lemons, Ginger Minuet **\$8**
- Shrimp Cocktail, Horseradish Cocktail Sauce, Lemons **\$8**
- Tarragon Chicken Salad Filled in Lettuce Cups **\$6**
- Ahi Poke & Crisp Nori on Wonton Chip **\$8**
- California Rolls, Soy Sauce, Wasabi **\$7**

## HOT

- Chicken Saltimbocca Sate, Marsala Sauce **\$7**
- Chicken Teriyaki Skewers With Peanut Sauce **\$7**
- Kalbi Beef Tenderloin Skewers **\$8**
- Lump Crab Cakes, Lemon Aioli **\$9**
- Chef's Pork and Beef Meatballs with Marinara Sauce **\$8**
- Crispy Vegetable Spring Rolls, Sweet Thai Dipping Sauce **\$5**
- Steamed Shrimp & Pork Shu Mai, Soy Sauce **\$8**
- Pancetta Wrapped Shrimp Sate, Garlic Aioli **\$9**
- Chicken & Cheese Flautas, Salsa Roja **\$6**
- Beef & Cheese Taquitos, Salsa Roja **\$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** each

Cooked Shrimp Cocktail (13/15), Lemons,  
Horseradish Cocktail Sauce **\$8** each

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

Ahi Poke **\$8** per person | Salmon Poke **\$6** per person

Hamachi Poke **\$9** per person

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

### 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 Roja, Salsa Charred Molcajete

**\$400 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

**\$600 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  
**\$1000 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  
**\$800 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  
**\$800 Serves 40 + \$125 Attendant Fee**

### CARVING OPTIONS

Sea Salted, Cracked Black Pepper,  
Slow Roasted Prime Rib of Beef Au jus  
**\$700 Serves 25**

Beef Tenderloin  
**\$600 Serves 15**

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

Brine 48 hour Whole Tom Turkey (20-22#)  
**\$350 Serves 25**

Beef Tenderloin Wellington, Mushroom Duxelle, Puff Pastry  
**\$675 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  
(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 Pepitas, 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 Piccata

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

**\$68**

### Petite Chicken & Olive Crusted Seabass

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

**\$72**

### Petite Filet Mignon & Shrimp Scampi

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

**\$80**

### Filet Mignon,

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

**\$75**

### Citrus Rosemary Roasted Salmon Fillet

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

**\$70**

### Petite Filet Mignon & Lobster Tail

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

**\$96**

### 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

Tiramisu Cake

Old Fashioned Chocolate Cake

Cappuccino Cake

Red Velvet Cake

Tres Leches Sponge Cake

Traditional New York Style Cheesecake

3 Chocolate Mousse

Oreo Cheesecake

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*Prices are subject to change.*

# DINNER BUFFETS

ALL BUFFET DINNERS SERVED WITH FRESHLY BREWED COFFEE  
(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 Dressing

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

**\$78**

## 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

**\$76**

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# DINNER BUFFETS

ALL BUFFET DINNERS SERVED WITH FRESHLY BREWED COFFEE  
(Minimum 50 Guests)

## SOUTH OF THE BORDER

Mexican Caesar Salad  
Crispy Tortilla Chips  
Guacamole, Pico de Gallo, Salsa Roja, 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 Buñuelos, Apple & Pineapple  
Empanadas, Tres Leches Cake

**\$72**

## 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

**\$74**

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Prices are subject to change.*



# Banquet

## BEVERAGE MENU



**AGUA CALIENTE**

RESORT | CASINO | SPA

**RANCHO MIRAGE**

# BEVERAGE

## **PREMIUM | \$15**

Absolute Elyx Vodka  
Bombay Sapphire Gin  
Bacardi Rum  
Avion Tequila  
Marker Mark Bourbon  
Glenlivet 12 Scotch  
Crown Royal Whisky  
Robert Mondavi Cab  
Robert Mondavi Cha  
Robert Mondavi Merlot

## **DELUXE | \$12**

Tito's Vodka  
Beefeater Gin  
Cruzan Rum  
Hornitos Tequila  
Jim Beam Bourbon  
Red Label Scotch  
Seagram's 7 Whisky  
CK Mondavi Cab  
CK Mondavi Cha  
CK Mondavi Merlot

## **CRAFT BEERS | \$7**

805  
La Quinta Even Par IPA

## **DOMESTIC BEER | \$7**

Bud Light  
Coors Light  
St. Pauli

## **IMPORTED BEER | \$8**

Corona  
Heineken  
Modela

## **CORDIALS | \$13**

Amarreto  
Bailys  
Kaluha  
Grand Marnier  
Hennessy VS