



# AGUA CALIENTE

Casino • Resort • Spa

RANCHO MIRAGE

*Banquet*

BREAKFAST MENU



**AGUA CALIENTE**

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# BREAKFAST - Individual Plates

All Breakfast Plates include Intazzo Freshly Brewed Coffee & Tazo Hot Tea Selections  
Freshly Squeezed Orange or Grapefruit Juice on request. Baskets of Fresh Baked Miniature Croissants  
with Whipped Apple Butter & Seasonal Sliced Fruit  
Minimum 15 Guests

## RANCHO MIRAGE

Farm Fresh Fluffy Scrambled Eggs,  
Applewood Smoked Bacon or Sausage Patties,  
Lyonnais Potato Timbale

## MORNING SIDE (max 50 ppl)

Robby's Buttermilk Pancakes  
Applewood Smoked Bacon or Sausage Patties  
Authentic Maple Syrup & Powdered Sugar

## TEMECULA

Poached Eggs, Sausage Patties and Creamed Artichoke  
over Toasted English Muffins & Lyonnais Potato Timbale

## PORCUPINE CREEK

Charbroiled Ribeye Steak, Farm Fresh Fluffy Scrambled Eggs,  
Lyonnais Potato Timbale & Tomato Florentine

## PLATED BREAKFAST ENHANCEMENTS

### Starters

Ruby Red Grapefruit Halves  
Congee with Chicken & Sesame  
Miso Soup with Tofu & Green Onion  
Quiche Lorraine Slice  
Steel Cut Oatmeal  
Brown Sugar and Raisins

Pre-Approve Your Guests' Requests  
Charged on Consumption

Carrot Juice

Whole Green Tip Bananas

New York Style Bagels with Whipped Butter  
& Cream Cheese

Selection of Cold Cereals

FF, 2% or Whole Milk

Assorted Individual Yogurts

# BREAKFAST - Buffets

All buffets include Intazzo Freshly Brewed Coffee & Tazo Hot Tea Selections

We will do our best to accommodate your substitutions, Rick says, "Yes is the Answer, What is the Question?!!"

Minimum 15 Guests

## **BIG HORN**

Fresh Baked Miniature Muffins and Croissants with Sweetened Butter & Fruit Preserves, Sliced Seasonal Fresh Fruit, Whole Green Tip Bananas, Farm Fresh Fluffy Scrambled Eggs, Applewood Smoked Bacon, Sausage Patties, Lyonnaise Potatoes, Assorted Individual Yogurts, House-Made Granola with Fat Free and 2% Milk, Fresh Squeezed Orange & Grapefruit Juices

## **TRADITION**

Steel Cut Oatmeal with Brown Sugar & Golden Raisins, New York Style Bagels & English Muffins with Toasters & Flavored Cream Cheeses, Fresh Baked Miniature Muffins & Croissants with Sweetened Butter & Fruit Preserves, Whole Seasonal Fruit with Green Tip Bananas, Fresh Squeezed Orange & Grapefruit Juices

## **RESERVE**

Fresh Baked Bran Muffins, Sliced & Whole Seasonal Fresh Fruit, Congee with Chicken & Sesame, Miso Soup with Tofu & Green Onion, Roast Pepper & Asparagus Egg White Frittata, White Rice, Grilled Natural Ham, Assorted Individual Yogurts, House-Made Granola with Fat Free and 2% Milk. Fresh Squeezed Orange, Grapefruit & Carrot Juices

## **BREAKFAST ENHANCEMENTS**

### **Omelette Station**

Omelettes & Eggs cooked to order with a variety of additions (Egg Beaters & Egg Whites Available)

### **Self-Serve Belgium Waffle Station**

Real Belgium Waffles cooked to order by your guests, with Whipped Butter, Sliced Bananas, Fresh Strawberries, Authentic Maple Syrup & Powered Sugar

### **Outdoor Buttermilk Pancake Griddle**

For your events with outdoor access, we offer our griddles making Robby's Buttermilk Pancakes to order

### **Smoked Salmon Display**

Dill Cream Cheese, Miniature Croissants, Red Onion, Tomatoes, Capers & Lemon

### **Breakfast Burritos**

Any flavor tortilla filled with Eggs, Chorizo & Jack Cheese. Pico de Gallo on the side

### **Assorted Pastries**

*All prices are subject to a 21% service charge and an 8% sales tax.*

*Prices are subject to change.*

# MEETING BREAKS

All Breaks include Intazzo Freshly Brewed Coffee & Tazo Hot Tea Selections

Price based on 30 minutes

Minimum 15 Guests

## ENERGIZER

Whole Fresh Apples & Bananas  
Sliced Seasonal Fruit, Macadamia Nut,  
Banana Nut, & Zucchini Breads  
Assorted Fruit Yogurts & Granola

## FOCUS

Raw Vegetable Crudite  
Wheat Grass Shots  
Java Caliente Smoothie Station  
Fresh Fruit Kabobs, Whole Dates  
Fresh Strawberries, Granola Bars & Power Bars

## VISION

Raw Almonds, Smoked-Salted Almonds  
Wasabi Peas, Dried Cherries, Dried Cranberries,  
Banana Chips, Pretzel Twists, Chex Mix, Whole Tangerines,  
Red Grape Bundles

## ENTERTAINER

Freshly Baked Hope's Cookies  
Ice Cream Bars, & Frozen Fruit Bars  
Freshly Popped Popcorn & Warm Peanuts  
Warm Salted Soft Pretzels with Assorted Mustards  
Chocolate Covered Espresso Beans

## MEETING BREAK ENHANCEMENTS

Arnold Palmers or Lemonade

Cranberry, Apple or Tomato Juice

Freshly Squeezed  
Orange, Grapefruit or Carrot Juice

Chocolate Dipped Strawberries

### The following charged on consumption

Energy Drinks  
Regular & SF Red Bull  
Assorted Coke Products  
Assorted Mineral Waters  
Evian Bottled Water  
Assorted Candy Bars

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*Banquet*  
LUNCH MENU



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# LUNCH - Boxes

All Boxes include choice of a soft drink or iced tea

Minimum 15 Guests

## SO CAL

California Turkey Wrap with Alfalfa Sprouts, Avocado,  
Roast Peppers, Fresh Mozzarella & Dijon Aioli  
Tabouleh Salad with Lemon and Tomato  
Sun Chips, Red Grapes & Hope's Gluten Free  
Ginger Cookies

## BISTRO

Pesto Grilled Chicken Breast on L'Artisan VBC Ciabatta,  
Caramelized Red Onion Compote & Balsamic  
Scented Arugula  
Kettle Chips with Sea Salt, Curried Orzo Pasta Salad  
Whole Tangerine & Hope's All Butter Royale Cookie

## VEGAN

Grilled & Chilled Vegetable Display  
with EVOO & Maldon Sea Salt  
Hummus with Toasted Garlic & Pine nuts  
Crisp Bagel Chips  
Spinach with Dried Cherries and Champagne Dressing  
Smoked Salted Almonds & Whole Strawberries

## CHEF COBB'S

Mixed Baby Lettuces, Spinach & Iceberg with Turkey, Ham, Grilled  
Asparagus, Marinated Tomatoes, Avocado,  
Gruyere Cheese & Hard Boiled Egg  
Grilled Sourdough Crostinis  
Tropical Fruit Salad & Hope's All Butter Oatmeal Cookie

## EXEC

Sliced Roast Beef Tenderloin on an Amoroso Baguette  
Horseradish Havarti Cheese, Roast Pepper Plank  
& Grain Mustard Aioli  
Kettle Salt & Vinegar Chips, German Potato Salad,  
Whole D'Anjou Pear & Hope's All Butter  
Chocolate Chunk Cookie

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# LUNCH - Individual Plates

All Lunch Plates include Pre-set Freshly Brewed Real Iced Tea,  
Baskets of Fresh Baked, Warm “Pull Apart” Wheat & White Rolls  
& Intazzo Freshly Brewed Coffee & Tazo Hot Tea Selections

Choose one from each column

Minimum 15 Guests

## STARTERS

Chilled Yellow Tomato Gazpacho

Tortilla Soup with Smoked Cheddar

Baby Spinach, Caramelized Onions, Feta  
Cheese, and Balsamic Vinaigrette

Romaine, Parmesan & Caesar Dressing

Baby Field Greens, Roasted Walnuts, Goat  
Cheese & Raspberry Dressing

Iceberg Lettuce Wedge  
Roast Peppers, Bacon, Chives &  
Crumbly Blue Cheese Dressing

Mixed Baby Lettuces, Teardrop  
Tomatoes, Shaved Red Onion, Peeled  
Cucumbers & Choice of Dressing

## ENTREES

Grilled, Pastured Chicken Breast with  
Smoked Pineapple-Chestnut Relish  
Potato-Carrot Duchesse with Rosemary,  
Charred Asparagus Spears

Pan Seared Chicken Breast with  
Vodka-Pancetta Pink Sauce  
Angel Hair Aglio e Olio Nest  
Ratatouille of Seasonal Vegetables

Grilled Loch Duart Salmon  
with Sundried Tomato Cream  
Fingerling Potato, Roast Pepper &  
Wild Mushroom Hash

Basted Pork Tenderloin with  
White Balsamic-Local Date Compote  
California Japonica Fried Rice  
Organic Tri-Color Baby Carrots

Corn Fed American Beef Filet  
Smoked Tomato Coulis  
Herb Roasted New Potatoes  
Cauliflower-Gruyere Gratinée

## DESSERTS

Miniature Dessert Trio  
NY Cheesecake, “Cloaked” Chocolate  
Ganache Cake, Apple Bar

Triple Berry Crème Brûlée  
With Tahitian Vanilla & Grand Marnier

Dulce de Leche Ice Cream,  
Florentine Almond Cup

Sour Cream Angel Food Cake with  
Balsamic Strawberry Compote

Housemade Peach Sorbet  
With Gluten Free Ginger Cookies

Warm Apple Tarte Tatin  
With Vanilla Bean Ice Cream

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# LUNCH - Buffets

All Lunch Buffets include Freshly Brewed Real Iced Tea,  
Intazzo Freshly Brewed Coffee & Tazo Hot Tea Selection

Minimum 50 Guests

## FIESTA

Chilled Avocado or Mexican Beef & Bean Soup  
Crunchy Green Salad with Mango-Chile Dressing  
Jicama, Watermelon & Raspberry Salad  
Achiote Chicken-Mango Cups  
Ham & Manchego Sincronizadas  
Grilled Vegetable & Cheese Enchiladas with Ranchero Sauce  
Flank Steak Fajitas with Flour & Corn Tortillas,  
Pork Carnitas with Lime, Onion & Cilantro  
Spanish Rice, Refried Pinto Beans with Queso Fresco  
Crisp, Tri-Colored Tortilla Chips with Guacamole & Salsa  
Shredded Lettuce, Cheddar Cheese, Sour Cream & Jalapenos  
Cinnamon Churros & Neapolitan Chocolate Flan Cakes

## DELI

Tomato Bisque with Basil or Cream of Chicken with Wild Rice  
Southwest Cole Slaw, Tropical Fruit Salad & Pesto Penne Salad  
Baby Field Green Salad with Feta, Red Onions,  
Oven Dried Tomatoes & Choice of Dressing  
Sliced Deli Meats to include Hot Corned Beef & Sauerkraut, Natural Ham, House Roasted Turkey & Genoa Salami  
Chicken & Tuna Salads, Vegetable Chips & Potato Chips  
Served with Deli Rye & Multi-Grain Pullman Loaves,  
White and Wheat Sub Rolls  
Sliced Imported Swiss, Sharp Cheddar & Provolone Cheeses,  
Leaf Lettuce, Red Onions, Tomatoes, Bread & Butter Pickles,  
NY Cheesecake, Chocolate Ganache Cake & Apple Bars

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# LUNCH - Buffets

All Lunch Buffets include Freshly Brewed Real Iced Tea,  
Intazzo Freshly Brewed Coffee & Tazo Hot Tea Selections  
Minimum 50 Guests

## AMERICAN

Miniature Wedge Salads with Crumbled Blue Cheese,  
Roasted Peppers, Bacon & Ranch Dressing  
Black Bean & Roast Corn Salad  
Marinated Seasonal Vegetable Display  
Build Your Own Beef & Chicken Breast Sliders  
With Red Pepper Aioli, Caramelized Onions & Cheddar  
National Deli All Beef Hot Dogs with Jillian's Chili  
Sourdough Tuna Melts & Grilled Cheese Sandwiches  
French Fried Potato Wedges & Housemade Baked Beans  
Kosher Pickle Spears, Banana Peppers & Pepperoncini  
Hope's Chocolate Chunk, Macadamia Nut & Butter Cookies  
with Double Thick Fudge Brownies & Blondies

## ITALIAN

Vegetable Soup with Pesto  
Bocconcini, Pear Tomato & Basil Salad  
New Potato Salad with Bacon  
Marinated Cucumber Salad with Boston Lettuce  
Chopped Romaine, Croutons & Caesar Dressing  
Provençale Style Mediterranean Sea Bass - Branzino  
Stuffed Chicken with Prosciutto & Fontina in Tomato Sauce  
Fulvio's Sweet & Spicy Italian Sausage, Onions & Peppers  
Mezze Penne & Broccoli Raab with Browned Garlic & Tomatoes  
Toasty Sub Rolls and Garlic Bread  
Tiramisu Cake, Hazelnut Cookies,  
& Chocolate Chip Cannoli

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*Banquet*  
DINNER MENU



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# “HEAVY” DINNER RECEPTIONS

Minimum 50 ppl

## **PASSED HORS D’OEUVRES**

Lump Blue Crab Cakes with Avocado Pico  
Tandoori BBQ Prawns with Lime Yogurt  
Curried Chicken Caesar Romaine “Boats”  
Prime Carpaccio on Crostini with Truffle Oil

## **CRUDITÉ**

Sugar Snap Peas, Jicama  
Pear Tomatoes, Carrots, Celery,  
Cooked Broccoli & Cauliflower  
with Red Pepper Ranch & Hummus

## **CHEESE ARRAY**

Jarlsberg, Shaft Bleu, Boursin,  
Applewood Smoked Cheddar,  
Port Wine Cheddar & Brie with  
Dried Cherries, Almonds, Red Grapes,  
Crackers & Sliced French Baguettes

## **LOCAL CALIFORNIA**

### **HALIBUT CEVICHE**

Mediterranean Style  
With Blue Corn Tortilla Chips

### **ASIAN CHICKEN SALAD**

Thai Peanut Dressing Tossed Fresh

### **MASHED POTATO MARTINI STATION**

Sweet Potato & Idaho Whipped Potatoes,  
Vodka Pink Sauce, Mustard Demi-Glace,  
Turkey Gravy with Shredded Turkey  
Sautéed Mushrooms, Chopped Pancetta,  
Cheddar, Caramelized Onions, Roasted Peppers,  
Chives & Creamed Artichoke

### **CARVING STATION**

Whole Prime Ribs of Beef  
Warm Dinner Rolls & Au Jus

# “HEAVY” DINNER RECEPTIONS

Minimum 50 ppl

## **PASSED HORS D’OEUVRES**

Fresh Mozzarella & Tomato Basil Cups  
Smoked Salmon Mousse with Onion Confit  
Pecan Chicken Skewers with Mustard  
Miniature Mac & Cheese Bites

## **SLICED FRESH FRUIT & BERRIES**

Served with a Lime Honey Yogurt

## **ANTIPASTO**

Chilled Tenderloin au Poivre,  
Apple Cinnamon Sausage, Tasso Ham,  
Chipolte Salami, Spicy Cranberry Fontina,  
Manchego & Marinated Fresh Mozzarella  
with Olives, Grilled Vegetables, Tomato  
Fondue, Flavored Mustards & Ciabatta

## **JUMBO WHITE MEXICAN WILD PRAWNS**

U-10 Size with Cocktail Sauce,  
Mustard Aioli & Tarragon Remoulade

## **ECLECTIC SPREADS FROM AROUND THE WORLD**

Spinach-Artichoke Dip, Hummus,  
Babaganoush, Roast Tomato Salsa,  
Guacamole & Pico de Gallo  
Sliced Baguettes & Tri Colored Tortilla Chips

## **CHICKEN CAESAR SALAD**

Garlic Croutons Tossed Fresh

## **PASTA ACTION STATION**

Bowtie with EVOO, Grilled Asparagus,  
Roasted Peppers & Wild Mushrooms  
Fusilli with Cream, Parmesan,  
Pancetta & English Peas  
Penne with Italian Sausage  
& Arrabiata Sauce

## **CARVING STATION**

Whole Roast Tenderloins of Beef  
Warm Dinner Rolls & Bordelaise

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# “HEAVY” DINNER RECEPTIONS

Minimum 50 ppl

## **PASSED HORS D’OEUVRES**

California Rolls with Wasabi & Soy  
Seared Scallop with Mirin in Asian Spoon  
Hoisin Braised Pork Belly Tacos  
with Sake-Plum  
“The Steakhouse” Tenderloin Skewers

## **CRAB TABOULEH SALAD**

Parsley, Tomatoes & Lemon

## **QUESADILLA DISPLAY**

Grilled Chicken, Shrimp & Beef  
Quesadillas with Green Onions, Cheddar,  
Monterey Jack, Mushrooms,  
Tomatoes & Garlic

## **AHI “POKE” & SALMON LOMI LOMI STATION**

Crisp Tortilla Chips

## **SATE STATION**

Beef Tenderloin, Lobster & Pork Tenderloin skewers marinated & grilled to order served with a variety of Mediterranean inspired infused oils, salsas & sauces

## **SALAD STATION**

Baby Greens, Living Boston Lettuce,  
Spinach & Romaine Lettuce with Parmesan,  
Croutons, Diced Chicken, Diced Ham,  
Hardboiled Eggs, Avocado, Blue Cheese, Bacon  
Bits, Tomatoes, Sesame Seeds, Green Onions,  
Carrots, Mandarin Oranges, Water Chestnuts.  
Caesar, Ranch, Balsamic & Thai Peanut Dressings

## **CARVING STATION**

New Zealand Lamb Racks  
Warm Dinner Rolls,  
Mint Jelly & Rosemary Lamb Demi

# DINNER RECEPTIONS A LA CARTE

Prices based per piece

Minimum 25 pieces

## COLD

Caprese Cups with Shredded Basil, Maldon Sea Salt & EVOO  
Red Grapes Rolled In Goat Cheese & Crushed Pistachios  
Sesame Ahi “Poke” in Cucumber Cup with Ginger & Soy  
California Roll, Spicy Tuna Roll or assorted Nigiri Sushi  
Prime Carpaccio on Crostini with Truffle Oil & Parmesan  
House Smoked Salmon Mousse with Red Onion Confit  
Seared Scallop with Tomato & Mirin in an Asian Spoon  
Curried Chicken Caesar Romaine “Boats”

## HOT

Lump Blue Crab Cakes with Avocado Pico & Balsamic Syrup  
Pecan Encrusted Chicken Skewers with Mustard & Tarragon  
Blackened Swordfish Skewers with Georgia Peach Chutney  
Puffed Pastry of Olive, Portobello, Burrata and Marjoram  
Tandoori BBQ Prawns with Minted Lime Greek Yogurt  
Hoisin Braised Pork Belly Tacos with Sake Plum Sauce  
“The Steakhouse” Kal-Bi Tenderloin Skewers  
Miniature Mac & Cheese Bites

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# DINNER RECEPTIONS A LA CARTE

Minimum 25 Guests per each item

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## DISPLAYS

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### CRUDITÉ

Sugar Snap Peas, Jicama  
Pear Tomatoes, Carrots, Celery,  
Cooked Broccoli & Cauliflower  
with Red Pepper Ranch & Hummus

### CHEESE ARRAY

Jarlsberg, Shaft Bleu, Boursin,  
Applewood Smoked Cheddar,  
Port Wine Cheddar & Brie with  
Dried Cherries, Almonds, Red Grapes,  
Crackers & Sliced French Baguettes

### SLICED FRESH FRUIT & BERRIES

Served with a Lime Honey  
Yogurt Dipping Sauce

### CRAB TABOULEH SALAD

Parsley, Tomatoes & Lemon

### ANTIPASTO

Chilled Tenderloin au Poivre,  
Apple Cinnamon Sausage, Tasso Ham,  
Chipotle Salami, Spicy Cranberry Fontina,  
Manchego & Marinated Fresh Mozzarella  
with Olives, Grilled Vegetables, Tomato  
Fondue, Flavored Mustards & Ciabatta

### LOMI LOMI LOCH DUART SALMON SALAD

Tomatoes & Onions with Wonton Chips

### LOCAL CALIFORNIA HALIBUT CEVICHE

With Blue Corn Tortilla Chips

### ECLECTIC SPREADS FROM AROUND THE WORLD

Spinach-Artichoke Dip, Hummus,  
Baba ghanoush, Roast Tomato Salsa,  
Guacamole & Pico de Gallo  
Sliced Baguettes & Tri Colored  
Tortilla Chips

### CHILLED SEAFOOD DISPLAYS

Blue Claw Crab Fingers  
Oysters on the 1/2 Shell  
U/10 Wild Mexican Shrimp  
Cocktail Sauce, Mustard Aioli, Lemon,  
Tabasco & Tarragon Remoulade

### BAKED POTATO BAR

Idaho Potatoes with Chopped Bacon,  
Shredded Cheddar, Chives, Butter,  
Sour Cream & Horseradish Cream

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# DINNER RECEPTIONS A LA CARTE

Minimum 25 Guests per each item

## CAVIAR

To preserve the taste of these fine caviar, we serve them over crushed ice with white toast points & mother of pearl spoons, only.

Golden Imperial Osetra

Californian White Sturgeon

## PASTA ACTION STATION

Bowtie with EVOO, Grilled Asparagus, Roasted Peppers & Wild Mushrooms

Fusilli with Cream, Parmesan, Pancetta & English Peas

Penne with Italian Sausage & Arrabiata Sauce

## FAJITA STATION

Marinated Flank Steak & Chicken Breast  
Grilled with Peppers, Onions & Spices

Served with Warm Corn & Flour Tortillas,  
Specialty Salsas & Guacamole

## MASHED POTATO MARTINI STATION

Sweet Potato & Idaho Whipped Potatoes,  
Vodka Pink Sauce, Mustard Demi-Glace,  
Turkey Gravy with Shredded Turkey  
Sautéed Mushrooms, Chopped Pancetta,  
Cheddar, Caramelized Onions,  
Roasted Peppers, Chives  
& Creamed Artichoke

## SALAD STATION

Baby Greens, Living Boston Lettuce,  
Spinach & Romaine Lettuce with  
Parmesan, Croutons, Diced Chicken, Diced  
Ham, Hardboiled Eggs, Avocado, Blue  
Cheese, Bacon Bits, Tomatoes, Sesame  
Seeds, Green Onions, Carrots, Mandarin  
Oranges, Water Chestnuts. Caesar, Ranch,  
Balsamic & Thai Peanut Dressings

## QUESADILLA DISPLAY

Grilled Chicken, Shrimp & Beef Quesadillas with Green Onions, Cheddar, Monterey Jack, Mushrooms, Tomatoes & Garlic

## SATE STATION

Beef Tenderloin, Lobster & Pork Tenderloin skewers marinated & grilled to order served with a variety of Mediterranean inspired infused oils, salsas & sauces

Based on 2 Pieces of each item per person

## SUNDAE BAR

Vanilla & Coffee Ice Cream,  
Crushed Macadamias, Bananas,  
Cookie Crumbles, Fudge Brownie Chunks,  
Chopped Heath Bars, Chocolate &  
Caramel Sauces, Whipped Cream &  
Maraschino Cherries

## DESSERT DISPLAY

Chocolate Fondue with Whole  
Strawberries, Graham Crackers,  
Rice Krispie Treats, Marshmallows,  
Cantaloupe, Bananas & Shortcake  
Rum Raisin Bread Pudding  
with Crème Anglaise  
NSA Chocolate & Blueberry Cakes,  
Apple, Lemon Meringue & Pecan Pies

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## CARVING STATIONS - Price per piece+ \$125 Attendant Fee

All Carving Stations are served with appropriate Sauces and Dinner Rolls with Butter

New Zealand Lamb Rack (serves 6)

American Lamb Rack (serves 8)

Whole Prime Rib (serves 25)

Whole Beef Tenderloins (serves 15)

Harris Ranch Baron of Beef (serves 75-100)

Whole Tom Turkey (serves 25)

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# DINNER - Individual Plates

All Dinner Plates include Baskets of Fresh Baked, Warm “Pull Apart” Wheat & White Rolls  
& Intazzo Freshly Brewed Coffee & Tazo Hot Tea Selections  
Choose one from each column - Minimum 25 Guests

## STARTERS

Carrot Bisque with Cardamom  
and Pumpernickel Croutons

Lobster Bisque  
with Puff Pastry

Warm Spinach Salad  
with Caramelized Onions, Sautéed  
Mushrooms & Pancetta  
(Tossed Tableside)

Baby Red & Green Romaine Leaves,  
Parmesan Crostinis and Caesar Dressing

Vintner’s Salad-Baby Field Greens,  
Roasted Walnuts, Goat Cheese  
& Cabernet Dressing

The Steakhouse Salad  
Butter Lettuce, Egg, Bacon, Tomato & Blue  
Cheese in our Herb-Honey Dressing

Lobster & Shrimp Tower  
with Frisée, Lemon & Crisp Lavosh

Portabella Mushroom Raviolis  
With Crisp Leeks, Parmesan  
& Marsala Sauce

## ENTREES

Grilled 8oz Filet Mignon  
Idaho & Red Garnet Potato Dauphinoise  
Seasonal Vegetable Bundle  
Cabernet Demi-Glace

Pastured Stuffed Chicken Breast  
With Wild Mushrooms, Pine Nuts,  
Oven Dried Tomatoes & Fresh Herbs  
Boursin Whipped Idaho Potatoes  
Grilled Asparagus & Tomato Provençale

Pan Seared Chilean Sea Bass  
Stir Fried Udon Noodles & Asian Slaw  
Crystalized Ginger Vinaigrette

Dry-Aged Duroc Double Cut Pork Chop  
Rosemary Grits, Garlic Swiss Chard,  
Baby Carrots, Calvados Sauce

Grilled 6oz Filet Mignon & Dual Shrimp  
Smashed Red Potatoes  
Asparagus & Wild Mushroom Sauté  
Port Reduction & Lemon Butter

Substitute 8oz Lobster Tail

## DESSERTS

Chocolate Molten Cake  
with Vanilla Ice Cream

Rum Raisin Bread Pudding  
Crème Anglaise

Tuaca Crème Brûlée  
with Caramelized Bananas

Tart Trio  
Pear – Chocolate Pecan - Berry

Mango Tarte Tatin  
with Pina Colada Ice Cream

New York, Kahlua or  
Pumpkin Cheesecake  
With Vanilla Whipped Cream

Tiramisu Martini  
Espresso Soaked Lady Fingers  
& Cocoa Mascarpone

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# DINNER - Buffets

All Dinner Plates include Intazzo Freshly Brewed Coffee & Tazo Hot Tea Selections  
Minimum 50 Guests

## AMERICAN

Tasso Ham, Black Eyed Peas Salad  
Bibb & Iceberg Mix with Carrot, Cucumber, Onion,  
Tomato & Choice of Dressing  
Elaborate Display of Seasonal Fresh Fruit  
Carved Prime Rib, Horseradish Sauce & Au Jus  
Smoked Babyback Ribs – SOS  
Deep Fried Turkey & Gravy  
Three Cheese & Tomato Baked Macaroni & Cheese  
Baked Beans with Bacon  
Creamed Corn, “Pull Apart” Dinner Rolls  
Baked Potato Bar  
Boston Cream Pie Cup Cakes  
Sour Cream Pecan Coffee Cake  
Bananas Foster with Vanilla Ice Cream

## CALIFORNIA

Charred Romaine Salad with Dill & Shallots  
Arugula with Poached Pears, Prosciutto & White Balsamic  
Avocado & Grapefruit Salad  
Crisp Braised Pork Belly with Green Apples & Onions  
Halibut Tacos with Spiced Cabbage & Cilantro  
New Zealand Lamb Racks - Mint & Citrus Compote  
Chicken, Brie & Chanterelle B’sstilla  
Truffled Sweet Potato Bistro Fries  
Toasted Wheat Loaves & Whipped Butter  
Chocolate, Cherry & Macadamia Nut Tarts  
Red Currant & Blueberry Shortcake Crumble  
Sabayon Cream

## ASIAN TOUR

Hot & Sour Soup  
Sweet Potato Noodle Salad  
Green Papaya Slaw – Kim Chee  
Vegetable Spring Rolls & Pork Potstickers  
Gingered Lemon Peel Chicken  
Pork Tonkatsu with Japanese BBQ Sauce  
Cantonese Shrimp  
Korean Style Beef Ribs  
Stir Fried Hor Fun Noodles  
Thai Style Fried Rice with Basil & Mint  
White Sticky Rice  
Orange Wedges – Ginger Cookies  
Green Tea Ice Cream – Fortune Cookies

## EUROPEAN TOUR

Raspberry Dressed Mixed Greens & Toasted Walnuts  
Apple, Watercress and Stilton Salad  
Grilled Asparagus, Arugula & Roasted Peppers  
Poached Salmon with Cucumbers & Dill  
Veal & Porcini Cannelloni with Sage Cream  
Hungarian Goulash with Dumplings  
Pan Roasted Chicken Breast with Fine Herbs & Lemon  
Miniature Duchesse Potatoes  
French Beans with Almonds & Butter  
Tomato Florentines  
Napoleons with Pastry Cream & Fresh Fruit  
Sachertorte

*All prices are subject to a 21% service charge and an 8% sales tax.  
Prices are subject to change.*

# *Banquet*

## CHAMPAGNE BRUNCH MENU



**AGUA CALIENTE**

Casino • Resort • Spa

RANCHO MIRAGE

# CHAMPAGNE BRUNCH

Fresh Squeezed Orange Juice  
Intazzo Freshly Brewed Coffee & Tazo Hot Tea Selections

Elaborate Display of Melons, Pineapple and Berries  
White and Wheat Dinner Rolls

## **LOX AND BAGELS**

Minced egg whites, egg yolks, red onion,  
tomatoes and crème fraiche

## **POACHED EGGS WITH GRILLED SHRIMP, ARTICHOKE, SPINACH AND CREAM**

## **SPRING VEGETABLE & LORRAINE QUICHE**

## **OMELETTE STATION**

Whole Eggs, Egg Whites and Egg Beaters made to order  
with Ham, Bacon, Shrimp, Spinach, Bell Peppers,  
Onion, Assorted Cheeses

## **WAFFLE STATION**

with Whipped Butter, Preserves, Maple Syrup  
and Powdered Sugar

## **TOSSED CAESAR SALAD**

## **CARVED NEW ZEALAND LAMB CHOPS**

Dijon and Tarragon

## **GRILLED CHICKEN BREAST & RIGATONI**

Sherried Onions, Tarragon-Tomato Pancetta Cream

## **PORCINI MUSHROOM AND PARMESAN RISOTTO**

## **DOUBLE CHOCOLATE, RED VELVET & CREAM CHEESE AND TIRAMISU MINI CUPCAKES**

Elaborate Display of Melons, Pineapple and Berries  
Freshly Baked European Pastries

## **IMPORTED AND DOMESTIC CHEESE DISPLAY**

Jarlsberg, Shaft Bleu, Boursin, Applewood Smoked Cheddar,  
Port Wine Cheddar & Brie with Dried Cherries, Almonds,  
Red Grapes, Crackers & Sliced French Baguettes

## **TOSSED CAESAR SALAD & THE STEAKHOUSE SPRING SALAD**

## **SPRING VEGETABLE & LORRAINE QUICHE**

## **POACHED EGGS OVER TOASTED ENGLISH MUFFINS**

with Artichoke, Spinach and Parmesan

## **JUMBO SHRIMP COCKTAIL**

Lemon, Tabasco and European Cocktail Sauce

## **FILET MIGNON Tournedos au Poivre**

## **CARVED NEW ZEALAND LAMB CHOPS**

Dijon and Tarragon

## **TWICE BAKED DUCHESSE POTATOES**

## **GRILLED CHICKEN BREAST & RIGATONI**

Sherried Onions, Tarragon-Tomato Pancetta Cream

## **CHOCOLATE COVERED STRAWBERRIES DOUBLE CHOCOLATE & RED VELVET CUPCAKES**

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*Banquet*  
BEVERAGE MENU



**AGUA CALIENTE**

Casino • Resort • Spa

RANCHO MIRAGE

# BEVERAGE

All bars to include triple sec, dry and sweet vermouth, sweet & sour, lime juice, grenadine, bloody mary mix, orange, cranberry, pineapple, grapefruit juices, red bull, diet coke, sprite, coke, perrier water, casino water

## **DELUXE**

Sky Vodka  
Beefeater Gin  
Bacardi Rum  
Herradura Silver Tequila  
Jim Bean Bourbon  
Seagrams 7 Whisky  
Johnnie Walker Red

## **PREMIUM**

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

## **DELUXE WINE**

CK Mondavi Chardonnay  
CK Mondavi Pino Grigio  
CK Mondavi Cabernet  
CK Mondavi Merlot

## **PREMIUM WINE**

Two Vines Chardonnay  
Two Vines Pinot Grigio  
Two Vines Cabernet  
Two Vines Merlot

## **DOMESTIC BEER**

Bud Light  
Coors Light  
O'douls

## **IMPORTED BEER**

Corona  
Stella Artois  
Heineken

## **CORDIALS**

Amarreto  
Bailys  
Kaluha  
Grand Marnier  
Hennessy VS

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