

Banquet
BREAKFAST MENU



AGUA CALIENTE
Casino • Resort • Spa
RANCHO MIRAGE

BREAKFAST

ALL BREAKFAST PLATED TO INCLUDE INTAZZO FRESHLY BREWED COFFEE & TAZZO TEAS,
BASKETS OF FRESHLY BAKED PETITE CROISSANTS, MUFFINS, BUTTER & PRESERVES
(Minimum 15 Guests)

AWAKE

Spinach, Cheddar, Mushrooms, Peppers, Eggs, Scrambled
Herb Charred Vine Ripened Roma Tomato, Roasted Red Breakfast Potatoes, Grilled Asparagus

\$19

RECOVER

Chive Scrambled Farm Eggs
Herb Charred Vine Ripened Roma Tomato, Roasted Red Breakfast Potatoes,
Choice of Smoked Bacon, House made Sage Pork Sausage, Chicken Apple Sausage.

\$21

REFRESH

Parmesan, Mushrooms & Spinach Egg White Scrambled
Herb Charred Vine Ripened Roma Tomato, Roasted Red Breakfast Potatoes, Grilled Asparagus, Chicken Apple Sausage

\$24

RELAX

Chive Scrambled Farm Eggs
Herb Charred Vine Ripened Roma Tomato, Roasted Red Breakfast Potatoes, Petite Filet Mignon of Beef

\$29

ENHANCEMENTS

Coachella Valley Ruby Grapefruit **\$5** (Halve)

Organic Gluten Free Oatmeal **\$8**

Fresh Hawaiian Pineapple Spears **\$6**

Petite Sliced Seasonal Fruit **\$8**

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

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

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

European Muesli **\$6**

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

BREAKFAST BUFFETS

ALL BREAKFAST BUFFETS TO INCLUDE INTAZZO FRESHLY BREWED COFFEE & TAZZO TEAS
(Minimum 15 Guests)

REVITALIZE

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

\$24

RECHARGE

Greek Yogurt, Date Flavored Yogurt, Prickly Pear Flavored Yogurt
House made Agave Almond Granola & Dried Fruits
Assorted Danishes, Muffins, Croissants, Butter & Preserves
Sliced Seasonal Fresh Fruit, Whole Apples, Banana & Oranges
Organic Gluten Free Oatmeal, Cinnamon Sticks,
Brown Sugar, Raisins
Scrambled Farm Eggs, Smoked Bacon,
House Made Sage Sausage, Roasted Red Breakfast Potatoes
Fresh Squeezed Orange & Grapefruit Juices

\$30

RENEW

Greek Yogurt, Date Flavored Yogurt, Prickly Pear Flavored Yogurt
House made Agave Almond Granola & Dried Fruits
Assorted Danishes, Muffins, Croissants, Butter & Preserves
Sliced Seasonal Fresh Fruit, Whole Apples, Banana & Oranges
Organic Gluten Free Oatmeal, Cinnamon Sticks,
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

\$40

RANCHERO

Assorted Concha's, Buttered Sweet Breads, Butter & Preserves
Fresh Cut Seasonal Fruit & Jicama Salad
Crispy Totopos, Grande Flour Tortillas, Corn Tortillas
Built Your Own Breakfast Burrito's & Tacos
Scrambled Eggs, Pork Chorizo Con Pappas, Roasted Diced Potato, Shredded Beef Machaca, Smoked Bacon, Refried Beans,
Warm Ranchero Sauce
Fresh Pico de Galo, Salsa Roja, Salsa Verde, Chopped Onions,
Jalapenos, Cilantro, Queso Fresco, Sour Cream

\$26

ENHANCEMENTS

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

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

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

Classic Eggs Benedict Station **\$8** per person

Breakfast Burritos **\$9** each

Smoked Whole Bone in Ham Station **\$7** per person & (Per Chef \$125)

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

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

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

DAYLIGHT BREAKS

(Minimum 15 Guests)

RAW

Spinach Apple Green Juice Individual Shots
Fresh squeezed Carrot Juice Individual Shots
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

\$22

FUEL

House Made Trail Mix
Fresh Seasonal Berries & Dates
Assortment of Power, Granola Bars
House made Cold Brew Coffee

\$16

PEACE

Crispy Totopos
Fresh Pico de Galo, Guacamole, Salsa Roja,
Salsa Verde, Sour Cream
Cheese Quesadillas
Beef Taquitos, Chicken Flautas

\$19

HAPPINESS

Soft Baked Salted Pretzels
Mustard, Cheddar Cheese Sauce
Fresh Popped Corn with Butter
Individual Haagen Daz Bars & Frozen Banana's
Assorted House Baked Cookies & Brownies

\$21

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

Barquet
LUNCH MENU
S



AGUA CALIENTE
Casino • Resort • Spa
RANCHO MIRAGE

LUNCH

EXECUTIVE BOXED LUNCH

HOUSE MADE YUKON GOLD BAKED POTATO SALAD, WHOLE DILL PICKLE, LOCAL DATES,
POTATO CHIPS, WHOLE BANANA, FRESHLY BAKED CHOCOLATE MACADAMIA NUT COOKIE,
BOTTLED WATER OR FRESHLY BREWED ICED TEA

(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

\$24

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

\$24

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

\$26

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

\$26

Roasted Vegetarian & Hummus Hoagie

\$23

LUNCH PLATED

(Minimum 15 Guests)

COURSE ONE OPTIONS

Chilled Soup Selections:

Potato Soup, Creamy Avocado,
Gazpacho

Hot Soup Selections:

Tomato Bisque, Corn Chowder,
Tortilla

Salad Selections:

Organic Greens Salad, Caesar,
Ice Burg Wedge

COURSE TWO OPTIONS

Chef Jim Chicken Piccata
Soft Sundried Tomato Parmesan Polenta
Root Vegetables, Lemon Caper Sauce

\$36

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

\$34

Atlantic Achiote Salmon Fillet
Saffron Israeli Cous Cous,
Fresh Tomato Cucumber Pico,
Chayote Squash, Asparagus

\$36

Citrus Rosemary Chicken Breast
Fingerling Potato,
Steamed Root Vegetables,
Chicken Herb Jus

\$36

Smoked Bacon Wrapped
Petite Filet of Beef
Sweet Potato Puree Smear,
Roasted Cipollini Onion, Zucchini,
Red Wine Demi

\$45

COURSE THREE OPTIONS

Blueberry Panna Cotta
Fresh Blueberries, Chocolate Pearls

New York Style Cheese Cake
Agave Whipped Cream, Strawberries

Chocolate Mousse Cake
Chocolate Cigar & Shavings

Lemon Bar
Fresh Berries & Cream

Banana Cream Martini
Vanilla Wafers, Banana Pudding,
Whip Cream

Strawberry Shortcake
Angel Food Cake, Whipped Cream,
Strawberries

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

Prices are subject to change.

LUNCH BUFFETS

(Minimum 50 Guests)

ALL PLATED & BUFFET LUNCH TO INCLUDE WARM BAKED WHEAT & WHITE PULL APART ROLLS, BUTTER, FRESHLY BREWED ICED TEA, INTAZZO COFFEE, DECAFFIATED COFFEE, TAZO TEAS

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

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

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 Cookies Sugar Cookies

Brownie & Blondie Bars

\$38

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**

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

Prices are subject to change.

LUNCH BUFFETS

ALL PLATED & BUFFET LUNCH TO INCLUDE WARM BAKED WHEAT & WHITE PULL APART ROLLS, BUTTER,
FRESHLY BREWED ICED TEA, INTAZZO COFFEE, DECAFFIENATED COFFEE, TAZO TEAS
(Lunch Buffets 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

Warm Bread Sticks & Butter

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

\$42

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

Prices are subject to change.

LUNCH BUFFETS

ALL PLATED & BUFFET LUNCH TO INCLUDE WARM BAKED WHEAT & WHITE PULL APART ROLLS, BUTTER,
FRESHLY BREWED ICED TEA, INTAZZO COFFEE, DECAFFIENATED COFFEE, TAZO TEAS
(Lunch Buffets minimum 50 guests)

VIVA MEXICO

Chilled Gazpacho

Roasted Corn Relish Garnish

Crispy Totopos

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

Enselada de Nopales

Classic Cactus Salad, Marinated Onions

Chop Chop Salad

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

Mexican Rice & Frijoles Borracho

Crispy Tostadas, 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 Bars, Cinnamon Buenelos

\$38

Add: Pork Al Pastor Or Pork Carnitas \$4

Add: Cheese Enchilada's or Cheese Quesadillas \$2

Add: Crispy Taquitos Beef \$3

Add: Warm Chorizo Con Queso \$5

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

Prices are subject to change.

Banquet
DINNER MENU



AGUA CALIENTE
Casino • Resort • 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 **\$5**
- Poached Achiote Shrimp & Citrus Cilantro Dressing **\$6**
- Vine Ripened Cherry Tomato, Basil, Mozzarella Sate, EVOO **\$5**
Fresh Celery, Hummus, Chive Oil **\$4**
- Smoked Salmon Cream Cheese Filled Cherry Tomato **\$6**
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 **\$4**
- Tuna, Shrimp or Salmon Nigiri, Soy Sauce, Wasabi **\$7**

HOT

- Chicken Saltimbocca Sate, Marsala Sauce **\$6**
Korean Style Beef Tenderloin Sate **\$7**
Chicken Katsu Sate, Kastu Sauce **\$6**
Beef Tenderloin Kastu Sate, Katsu Sauce **\$7**
Lump Crab Cakes, Lemon Aioli **\$7**
Lobster & Shrimp Cakes, Mango Relish, Lemon Aioli **\$8**
Crispy Vegetable Spring Rolls, Sweet Thai Dipping Sauce **\$5**
Steamed Shrimp & Pork Shu Mai, Soy Sauce **\$5**
Steamed BBQ Pork Char Sui Bao **\$6**
Puff Pastry Wrapped Asparagus, Hollandaise Sauce **\$5**
Capresse Mini Pizzettas, Basil Oil **\$5**
Pepperoni Mini Garlic Bread Sticks, Basil Oil **\$6**
Pancetta Wrapped Shrimp Sate, Garlic Aioli **\$7**
Chicken & Cheese Flautas, Salsa Rojo **\$5**
Beef & Cheese Taquitos, Salsa Rojo **\$5**

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

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**

Maine Lobsters Tails **\$(Market Price)**

Ahi Poke **\$7**

Hamachi Poke **\$8**

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

ITALIAN ANTIPASTO

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

Sliced Salami, Mortadella, Pepperoni, Prosciutto

Marinated Olives, Mushrooms, Cherry Peppers, Pepperoncini

Sun Dried Tomato Tapenade, Focaccia, Lavosh, Grissini

\$725 Serves 40

SOUTH OF THE BORDER

Crispy Tortilla Chips, Tostados,
Pico de Galo, Agua Guacamole, Pineapple Salsa,
Salsa Verde, Salsa Rojo, Salsa Charred Mocajete

\$400 Serves 40

Add: Warm Chorizo Con Queso **\$8**

DOMESTIC & ARTESIAN 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,
Caramel Sauces, Fresh Whipped Cream,
Chopped Heath Bars, Cookie Dough

\$600 Serves 40

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

Prices are subject to change.

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 galo, Guacamole
\$800 Serves 40 + \$125 Chef Fee

PASTA STATION

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

GOURMET SLIDER STATION

House Made Ground Beef, Ground Turkey,
Ground Lamb, Tuna Fillet Sliders
Brioche Slider Buns, Garlic Aioli, Ketchup, Fresh Mint Chutney,
Furikake Aioli, Cranberry Relish, Cornichons,
Sliced Cheddar, Pepper Jack, Swiss Cheeses
\$725 Serves 40

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, Red Velvet,
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 Slow Roasted Prime Rib of Beef Aujus
\$500 Serves 25

Whole Leg of Lamb Dijonaise
\$600 Serves 25

Beef Tenderloin
\$300 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
\$425 Serves 15 - 20

Premium White Marble Bone In Pork Steam Ship
\$800 Serves 40- 50

Baked Salmon Wellington,
Saffron Scallop Mousse,
Nori, Puff Pastry
\$275 Serves 15-20

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

PLATED DINNER

(Minimum 25 Guests)

COURSE ONE SELECTIONS

Local Sweet Corn Pureed Soup

Shrimp & Lobster Bisque, Chive Cream Fraiche

Red Miso & Pureed Miso Soup, Tofu

House Made Salmon Gravlax, Lavosh, Shaved Fennel, Chive Oil **(\$2)**

Iceberg Wedge, Chopped Bacon, Maytag Bleu cheese, Tomato

Roasted Beet Salad, Boursin, Toasted Pistachio

Chilled Shrimp Cocktail, Lemon, Horseradish Cocktail **(\$4)**

Spinach Salad, Chopped Boiled Eggs, Smoked Bacon Creamy Balsamic

Open Faced Rock Shrimp Ravioli, Tomatoes, Basil, Light Pesto Jus **(\$2)**

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

Butter Lettuce Salad, Marinated Strawberries, Shaved Red Onions, Carrots, Lavosh, Poppy Seed Dressing

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

Greek Salad, Iceberg, Feta Cheese, Kalamata Olives, Cucumber, Vine Ripened Tomato, Lime Greek Vinaigrette

Open Faced Wild Mushroom Ravioli, Basil, Mushroom Jus

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

Prices are subject to change.

PLATED DINNER

COURSE TWO SELECTIONS

Chicken Breast Picatta, Roasted Fingerlings, Asparagus, Roasted Tomato, Portobello, Caper Butter Sauce **\$60**

Stuffed Chicken Breast, Sundried Tomato, Fresh Spinach & Boursin Stuffed, Haricot Verts,
Gratin Potato, Roasted Tomato, Chicken Jus **\$62**

Petite Chicken & Halibut, Yukon Mash, Portobello, Haricot Verts, Roasted Tomato, Pineapple Pico, Chicken Jus **\$68**

Petite Filet Mignon & Ying Yang Shrimp, Cipollini Onion, Baby Carrots, Portobello, Yukon Mash, Red Wine Bordelaise **\$75**

Filet Mignon, Baby Carrots, White Truffle Whipped Potato, Herb Butter, Cipollini Onions, Baby Bok Choy, Port Reduction **\$72**

Citrus Rosemary Roasted Salmon Fillet, Butter Rock Shrimp Sauté, Baby Bok Choy,
Roasted Tomato, Saffron Linguine Bundle, Light Creamy Tomato Basil **\$65**

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 **\$70**

PLATED DINNER

THIRD COURSE SELECTIONS

New York Style Cheese Cake, Fresh Strawberry, Strawberry Coulis
Chocolate Layered Cake, Agave Whipped Cream, Chocolate Cigar

Apple Tart Tatin, Caramel Sauce

Strawberry Short Cake, Sponge Cake, Strawberries, Cream

Mango Panna Cotta, Fresh Mango Compote

Tiramisu, Layered Lady Fingers, Mascarpone, Espresso

Vanilla Bean Crème Brulee

Chocolate Hazelnut Opera, Raspberry Sauce, Chocolate Cigar

DINNER BUFFETS

(Minimum 50 Guests)

ALL DINNERS TO INCLUDE WARM PULL APART WHEAT & WHITE ROLLS,
INTAZZO BREWED COFFEE, DECAFENATED COFFEE, TAZO TEAS

WILD WILD WEST

BBQ Chicken Chop Chop Salad

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

Caraway Cabbage Coleslaw

Sliced Wedge Watermelons

Pinto Bean and Corn Salad

Braised BBQ Beef Brisket

BBQ Glazed 8 Way Chicken

Dry Rub BBQ Pork Baby Back Ribs

Baked Potatoes

Chives, Chopped Smoked Bacon, Shredded Cheddar, Sour Cream

Molasses & Bacon Baked Beans

Warm Apple Crisp

Sweet Potato and Pecan Bake

Vanilla Bean Ice Cream

Chocolate Mousse Cakes

\$72

ASIAN WOK

Chinese Chicken Salad

Crispy Noodles, Chopped Iceberg, 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, Coconut Panna Cotta,
Orange Wedges, Almond Cake

\$72

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

DINNER BUFFETS

(Minimum 50 Guests)

ALL DINNERS TO INCLUDE WARM PULL APART WHEAT & WHITE ROLLS,
INTAZZO BREWED COFFEE, DECAFIENATED COFFEE, TAZO TEAS

SOUTH OF THE BORDER

Mexican Caesar Salad

Crispy Tortilla Chips

Guacamole, Pico de Galo, Salsa Rojo, Salsa Verde

Rock Shrimp Cocktail de Cameron,
Avocado, Cucumbers, Cilantro, Fresh Limes

Ensalada de Nopales, Queso Fresco

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 Buenelos,
Apple & Pineapple Empanadas, Chocolate Tres Leches Cake

\$65

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

House Made Meat Balls Marinara

Garlic EVOO Rubbed New York Steaks

Vegetable Ratatouille

Roasted Italian Potatoes

Tiramisu, Italian Cookies, Vanilla Bean Pana Cotta,
Assorted Cannoli's

\$70

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

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 | \$8

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

PREMIUM | \$9

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

DELUXE WINE | \$7

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

PREMIUM WINE | \$9

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

DOMESTIC BEER | \$6

Bud Light
Coors Light
O'douls

IMPORTED BEER | \$7

Corona
Stella Artois
Heineken

CORDIALS | \$10

Amarreto
Bailys
Kaluha
Grand Marnier
Hennessy VS

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