

*Banquet*  
BREAKFAST MENU



AGUA CALIENTE

RESORT | CASINO | SPA

RANCHO MIRAGE

# BREAKFAST

ALL BREAKFAST PLATED TO INCLUDE 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

**\$20**

## 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.

**\$22**

## REFRESH

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

**\$25**

## RELAX

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

**\$30**

## ENHANCEMENTS

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

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

Fresh Hawaiian Pineapple Spears **\$6** 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

European Muesli **\$6** 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 15 Guests)

## REVITALIZE

Greek Yogurt, Date Flavored Yogurt, Prickly Pear 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  
Fresh Squeezed Orange & Grapefruit Juices

**\$25**

## RECHARGE

Greek Yogurt, Date Flavored Yogurt, Prickly Pear 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  
Gluten Free Oatmeal, Cinnamon Powder, Brown Sugar, Raisins  
Scrambled Farm Eggs, Smoked Bacon,  
House Made Sage Sausage, Roasted Red Breakfast Potatoes  
Fresh Squeezed Orange & Grapefruit Juices

**\$31**

## RENEW

Greek Yogurt, Date Flavored Yogurt, Prickly Pear 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  
Gluten Free Oatmeal, Cinnamon Powder, 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

**\$41**

## 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

**\$27**

## 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)

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# DAYLIGHT BREAKS

(Minimum 15 Guests)

## RAW

Fresh Vegetable Crudité 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

**\$12**

## FUEL

House Made Trail Mix  
Fresh Seasonal Berries & Dates  
Assorted Protein Bars and Granola Bars  
Freshly Brewed Coffee

**\$22**

## PEACE

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

**\$19**

## HAPPINESS

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

**\$21**

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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

Assorted Honest Bottle Ice Tea

**\$5** each

Bags of Potato Chips

**\$2.50** each

Assorted Candy Bars

**\$3** each

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*Banquet*  
LUNCH MENU  
*S*



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# LUNCH

## EXECUTIVE BOXED LUNCH

HOUSE MADE YUKON GOLD BAKED POTATO SALAD, SUN 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

**\$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**

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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,  
Clam Chowder

### Salad Selections:

Traditional Caesar Salad

Organic Mixed Greens

Tear Drop Tomatoes, Shaved Red Onion,  
Peeled Cucumbers, Choice of Dressing

Baby Spinach

Carmelized Onions, Feta Cheese  
and Balsamic Dressing

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# LUNCH PLATED

(Minimum 15 Guests)

## COURSE TWO OPTIONS

Chef Jim's Chicken Piccata  
Lemon Caper Sauce, Roasted Fingerling  
Potatoes, Baby Carrots and Green Beans

**\$37**

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

**\$35**

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

**\$37**

Citrus Rosemary Chicken Breast  
Mashed Potatoes,  
Steamed Root Vegetables,  
Chicken Herb Jus

**\$37**

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

**\$46**

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

**\$37**

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

**\$38**

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# LUNCH PLATED

(Minimum 15 Guests)

## COURSE THREE OPTIONS

Tiramisu Cake

Lady Fingers, Mascarpone, Espresso

New York Style Cheese Cake

Agave Whipped Cream, Strawberries

Chocolate Mousse Cake

Chocolate Cigar & Shavings

Strawberry Shortcake

Angel Food Cake, Whipped Cream,  
Strawberries

Dulce de Leche Ice Cream

Florentine Almond Cup

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# LUNCH BUFFETS

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

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

**\$39**

**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 PLATED & BUFFET LUNCH TO INCLUDE WARM BAKED WHEAT & WHITE PULL APART ROLLS, BUTTER,  
FRESHLY BREWED ICED TEA, FRESH BREWED COFFEE, DECAFFIATED COFFEE, TAZO TEAS  
(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, Italian Iced Lemon Cookies, Tiramisu

**\$43**

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# LUNCH BUFFETS

ALL PLATED & BUFFET LUNCH TO INCLUDE WARM BAKED WHEAT & WHITE PULL APART ROLLS, BUTTER,  
FRESHLY BREWED ICED TEA, FRESH BREWED COFFEE, DECAFFIATED COFFEE, TAZO TEAS  
(Minimum 50 Guests)

## VIVA MEXICO

Chilled Gazpacho

Roasted Corn Relish Garnish

Crispy Totopos

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

Watermelon Salad

Watermelon, Sliced Cucumber, Crumbled Feta, Lime Dressing

Chop Chop Salad

Romaine, Ice Burg, Jicama, Cilantro, Tomato, Crispy Tortilla Strips, 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, Cinnamon Buenelos, Caramel Stuffed Churros

**\$39**

**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**

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*Banquet*  
DINNER MENU



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# 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**

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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**

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

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

**\$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**

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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 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**

### AGUA MAC & CHEESE BAR

Cream White Parmesan Cheddar Orecchiette Pasta & Cheddar  
Velveeta Macaroni Pasta, Condiments: Shredded Parmesan  
& Cheddar Cheese, Chopped Bacon, Fresh Jalapeño, Sautéed  
Mushrooms, Diced Tomato, Cauliflower, Asparagus, 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, 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**

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# RECEPTIONS A LA 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

(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

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# PLATED DINNER

(Minimum 25 Guests)

## 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**

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# PLATED DINNER

(Minimum 25 Guests)

## 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

Tiramisu, Layered Lady Fingers, Mascarpone, Espresso

Chocolate Mousse Cake

Chef Domingo's Specialty Brownie Dessert with Agave Whipped Cream

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# DINNER BUFFETS

ALL DINNERS TO INCLUDE WARM PULL APART WHEAT & WHITE ROLLS,  
FRESH BREWED COFFEE, DECAFIENATED 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 23% service charge and an 7.75% sales tax.  
Prices are subject to change.*

# DINNER BUFFETS

ALL DINNERS TO INCLUDE WARM PULL APART WHEAT & WHITE ROLLS,  
FRESH 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

Watermelon Salad

Watermelon, Sliced Cucumber, Crumbled Feta, Lime Dressing

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 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

## DELUXE | \$8

Pinnacle Vodka  
Beefeater Gin  
Cruzan Rum  
Sauza Tequila  
Jim Bean Bourbon  
Seagrams 7 Whisky  
Cutty Sark

## PREMIUM | \$9

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

## EXECUTIVE WINE | \$12

Chloe Chardonnay  
Chloe Pino Grigio  
Chloe Cabernet  
Chloe Pinot Noir  
Chloe Merlot

## PREMIUM WINE | \$9

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

## CRAFT BEERS | \$7

Hanger 24  
805

## 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