

DORAL DESERT PRINCESS RESORT

Palm Springs



Catering & Conference Services

Information & Policies

The Catering & Conference Services team at the Doral Desert Princess Resort Palm Springs looks forward to assisting you with the coordination of your food & beverage event(s). The following menus are presented as suggestions. Our professional & experienced staff can design unique menus for your event, tailored to the tastes of you & your guests that will leave a lasting impression.

Guest Room Amenities

A list of creative gifts & specialty items are available through the Resort for delivery to guest rooms. Please ask your Catering or Conference Services Manager for more details.

Food and Beverage

Due to health regulations, liquor ordinances & liability insurance, it is required that all food and beverage be purchased through the Doral Resort. As a licensee, the Doral Resort is responsible to abide by regulations enforced by the California State Liquor Commission, including not serving alcohol to anyone under the age of 21, or to any obviously intoxicated person.

Menu Selections

Menu selections should be submitted to the Catering & Conference Services office four (4) weeks prior to the event date to ensure selection availability. All printed catering menu items and prices are subject to change without notice. Wherever possible, we have attempted to account for seasonality of produce, fish and meats. Menu items will be guaranteed thirty days in advance. You may choose up to two (2) lunch or dinner entrees to offer your guests. In these instances, the exact number of each entrée is to be specified with the guaranteed attendance. Place cards designating entrée selection are required to ensure efficient service to your guests by our professional banquet team. A \$3.00 per person surcharge on the lesser-priced entrée will apply. Specialty and theme menus may be designed to meet your particular needs.

Outdoor Events

The Resort reserves the right to move any outdoor event inside due to wind or weather, or impending inclement weather, predicted by the National Weather Service. Parties will be moved due to wind, rain, or the forecast of rain. The decision to move such parties will be made five (5) hours in advance of such events with the engager's approval. If the decision must be delayed or changed and it necessitates the Resort to set both the indoor and outdoor function space, an appropriate service charge will be made according to the party size and complexity of set-up.

Event Guarantees

The guaranteed number of guests is due by 12:00 noon at least three (3) business days in advance of the event; based on a Monday through Friday workweek calendar. Legal holidays during the workweek are not considered a business day.

Event Guarantees continued...

The guarantee may not be reduced. The Resort cannot guarantee the same menu items for increases to the guarantee once it is given. In the absence of a guarantee, the Resort will use the engager's expected number of guests as the guarantee. Charges will be based on the guaranteed number of guests; or actual attendance/consumption, whichever is greater. Upon request, we will provide seating for an additional 5% above the guaranteed number for up to 200 guests & 3% above the guaranteed number for over 200 guests.

Service Charge & California Sales Tax

A twenty percent (20%) taxable service charge will be added to all food and beverage charges. By state law, the applicable California State Sales tax will be added to food, beverage, service charge, labor fees and any other applicable fees.

Function Space

Established times on Banquet Event Orders are followed per this agreement. The engager is responsible for abiding by these schedules as the Resort may have commitments of function space, either prior to or following the arranged program. Private rooms and contractual prices may be assigned based on the number of anticipated attendees at the time the function is booked. In the event of a decrease or increase in the number of attendees, the Resort reserves the right to change the assigned function space and renegotiate pricing that is based on attendance.

Damages

The client agrees to be responsible for any damage to the premises caused by his/her attendees and any vendors contracted by the client.

Cleanup

Additional labor charges will be assessed if more than standard cleanup is required at the conclusion of the event (i.e. carpet cleaning, trash, confetti, wall marks, tape, etc.).

Signage & Displays

Pre-approved non-attached signage is permitted in registration areas and immediately outside private function rooms only. No signs are permitted in the lobby, public areas, public walkways, or at any entrance to the Resort. Handwritten signs are not allowed in any area.

Our Engineering Department will assist you with signage posting and décor display. Fees may apply. Please contact your Catering or Conference Services Manager for assistance and fee schedules. No sign, poster, banner, decoration, attachment material, or device may be attached in any manner to Resort or function space walls, airwalls, windows, ceilings, soffits, chairs or any other Resort equipment without prior written approval from the Resort. The Resort will assess labor fees for the removal of such items and damage fees for repairs resulting from such attachments and removal.

Linen

The Resort provides square white table linens and white napkins at no charge. Skirting for up to five tables per event is provided at no charge. Specialty linens, linen colors and additional skirting are available at prevailing rental rates. Please contact your Catering or Conference Service Manager for samples, pricing and assistance.

Audio Visual

A complete line of audio/visual equipment is available through our preferred audio-visual company, Presentation Services, located on property.

The Conference Services or Catering Manager will assist you with securing the equipment best suited for your needs and specifications.

The Resort must be notified in advance of any outside audio-visual company or producer retained by the client. When an outside company or producer is hired, the Resort requires that a minimum of one (1) Presentation Services production technician oversee the set-up, operation and breakdown of the production. Charges will be the responsibility of the contracted engager.

Exhibits

Arrangements with an outside vendor must be made for delivery, set-up and removal of pipe and drape materials and/or “move in” and “move out” day. Upon request, your Catering or Conference Services Manager will provide you with exhibit booth vendor information. 6’x30” exhibit tables provided by the resort are at \$25.00 per table.

Telephone/PBX Requirements

With prior notice, the Resort will arrange for Direct Dial, ISDN and WayPort T-1 high-speed wireless connections for your meeting areas. Please ask your Catering or Conference Services Manager for assistance with any telecommunication requirements you may have. Advance notice is required.

Weddings

The Doral Desert Princess Resort Palm Springs provides several lovely settings for wedding ceremonies and receptions. Our professional wedding specialists will help you create the celebration of a lifetime!

Ceremonies

The ceremony fee is \$500.00. This fee includes rehearsal time, ceremony space and the set up of banquet chairs for your ceremony. Garden chairs are additional.

Ceremony Coordinators

The rehearsal and ceremony is tradition-rich; prone to mistakes if not directed well. Therefore, the Resort requires a professional ceremony coordinator to coordinate the details of the rehearsal and ceremony. Your Wedding Specialist will provide you with coordinator recommendations.

Vendors

Your Wedding Specialist will provide you with the name of vendors we recommend who will help create the celebration you envision; calligraphers, florists, photographers, bands and DJ’s, dress shops and more.



In the morning . . .

All menu prices are per person and are subject to applicable taxes & service charge. Prices are subject to change without notice.

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Continental Breakfasts & Compliments

prices based on a maximum of two hours

Classic Continental

orange, cranberry & apple juices
assorted muffins, croissants & danish
butter & preserves
coffee, decaffeinated coffee & a selection of teas
\$14.95 per guest

Deluxe Continental

orange, cranberry & apple juices
assorted muffins, croissants & danish
butter & preserves
sliced fresh seasonal fruit
coffee, decaffeinated coffee & selection of teas
\$16.95 per guest

Executive Continental

orange, cranberry & apple juices
assorted muffins, croissants, danish & fruit breads
sliced fresh seasonal fruits & berries

your choice of:
mini breakfast burritos filled with scrambled eggs, bacon & cheddar
cheese served with salsa on the side

or
mini breakfast croissants filled with
scrambled eggs, ham & cheddar cheese
coffee, decaffeinated coffee & selection of teas
\$19.95 per guest

Assorted Bagels

with assorted cream cheeses
\$3.95 per guest

Assorted Cold Cereals

low fat & nonfat milk
\$4.25 per guest

Assorted Yogurts

plain & fruit-mixed-in
\$4.25 per guest

French Toast Sticks

with maple syrup
\$4.75 per guest

Irish Steel Cut Oatmeal

served with raisins, brown sugar, low fat & non fat milk
\$5.50 per guest

Belgian Waffles

served with maple syrup, butter, fresh berry compote & whipped cream
\$7.95 per guest

Smoked Salmon Platter

with minced eggs, tomatoes, red onions, capers & lemon
plain bagels & cream cheese
\$12.95 per guest

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Plated Breakfast

all menus include assorted muffins, croissants & danish, butter & preserves, orange juice, coffee, decaffeinated coffee & a selection of teas

Starters

fresh fruit & berry cocktail with honey lime yogurt
\$5.50 per guest

warm oatmeal with brown sugar & raisins
\$5.95 per guest

Entrees

Traditional

scrambled eggs & chives, choice of bacon, sausage link
or ham steak, herb tomato & breakfast potatoes
\$15.95 per guest

Southern Sunrise

corned beef hash & poached eggs
served with herb tomato & biscuits & gravy
\$18.95 per guest

French Toast

thick sliced cinnamon swirl egg bread with warm syrup
& cinnamon apple compote
scrambled eggs
choice of bacon or sausage
\$17.95 per guest

New York Steak & Eggs

with cheddar & chives scrambled eggs & breakfast potatoes
\$22.95 per guest

**Doral Omelet Station*

made to order, build your own omelet:
tomato, onion, peppers, mushroom, ham, bacon, sausage, cheddar & monterey jack cheese & bay shrimp
served with breakfast potatoes
\$20.95 per guest
(*requires one chef per 25 guests at \$95 per chef)

Breakfast Buffets

a surcharge of \$90.00 will be applied for buffets prepared for less than 50 guests

Cathedral City Breakfast Buffet

orange, cranberry & apple juices
display of sliced fresh seasonal fruits
assorted muffins, croissants & danish
assorted cold cereals with low fat milk & non fat milk
smoked bacon & country sausage links
breakfast potatoes with onions & peppers
*scrambled eggs
butter & preserves
coffee, decaffeinated coffee & a selection of teas
\$23.95 per guest

Southwestern Eye Opener

orange, cranberry & apple juices
display of sliced fresh seasonal fruits
warm flour tortillas
scrambled eggs (half plain/half chorizo)
spicy jack cheese quesadillas
fresh pico-de-gallo
smoked bacon
achiote glazed potatoes
assorted breakfast pastries & muffins
coffee, decaffeinated coffee & a selection of teas
\$28.95 per guest

Southern Style Breakfast Buffet

orange, cranberry & apple juices
display of sliced fresh seasonal fruits & berries
assorted cold cereals with low fat milk & non fat milk
country ham
*scrambled eggs
breakfast potatoes with onions & peppers
warm biscuits & country gravy
butter & preserves
coffee, decaffeinated coffee & a selection of teas
\$23.95 per guest

**Substitute scrambled eggs with one of the following:*

Breakfast Burritos

flour tortilla filled with scrambled eggs, bacon & cheddar cheese, served with salsa on the side
\$4.95 per guest

Breakfast Croissant

fresh baked croissant filled with scrambled eggs, ham & cheddar cheese
\$4.95 per guest

Eggs Benedict

toasted english muffins layered with canadian bacon, poached eggs & hollandaise sauce
\$6.00 per guest
*egg beaters \$1.95 per guest

Breakfast Buffets, continued . . .

a surcharge of \$90.00 will be applied for buffets prepared for less than 50 guests

Brunch Buffet

orange, cranberry & apple juices
display of sliced fresh seasonal fruits accompanied by honey lime yogurt
imported & domestic cheeses
sliced smoked salmon with traditional garniture & mini bagels
baby mixed greens with ranch and vinaigrette dressings
roma tomato & buffalo mozzarella salad
scrambled eggs with scallions, cheese, tomatoes,
mushrooms & peppers
garlic red bliss potatoes
bacon & sausage links
seasonal vegetable sauté
pastry selections to include muffins, danish, croissants & fruit breads
chef's choice of dessert display

Choice of two entrees

classic eggs benedict
seared salmon medallions with tomato basil relish
*chicken quesadilla with sour cream, guacamole & salsa
*roasted prime rib, rosemary au jus
*carved breast of turkey with cranberry orange chutney
*boneless black forest ham with pineapple glaze
*roasted pork loin with honey glaze & apple chutney
coffee, decaffeinated coffee & a selection of teas

\$40.95 per guest

*100.00 carver charge per item per 100 guests
maximum of 100 guests per carver/maximum of two hours

Great Additions

Buttermilk Pancakes

chef's original pancake recipe served with
maple syrup & butter/\$4.95 per guest

Cheese Blintzes

thin crepes filled with farmer's cheese served
with berry compote/\$4.95 per guest

Cinnamon Swirl French Toast

thick sliced egg bread with powdered sugar
with warm maple syrup & butter
\$4.95 per guest

Belgian Waffles

belgian waffles topped with strawberries,
whipped cream, warm syrup & butter
\$7.95 per guest

*Omelets prepared to order**

tomato, onion, pepper, mushroom, ham,
bacon, sausage, cheddar &
monterey jack cheese & bay shrimp
\$10.95 per guest
*attendant fee: \$95.00 per 25 guest

Beverage Selections

fresh brewed coffee, decaffeinated coffee &
a selection of teas
\$46.00 per gallon

fresh orange, apple, cranberry, pineapple
or tomato juice
\$36.00 per gallon

assorted soft drinks & bottled water
(coke, diet coke & sprite)
\$3.95 each

freshly brewed iced tea with lemon wedges
\$38.00 per gallon

fresh squeezed lemonade
\$34.00 per gallon

fruit punch with fresh fruit garnish
\$38.00 per gallon

assorted energy drinks
\$5.50 each

fresh fruit smoothies
pina colada, strawberry & mango
\$7.50 per drink

Intermissions

muffins, croissants, danish
\$32.00/doz

fruit breads with butter
\$33.00/doz

assorted donuts
\$34.00/doz

assorted dry cereals
\$5.95 each

fruit yogurts
\$4.25 each

assorted bagels with cream cheese
\$36.00/doz

granola bars/\$3.95 each
power bars/\$5.95 each

cinnamon rolls, sticky buns
\$34.00/doz

display of sliced seasonal fruits &
berries
\$6.95 per person

whole fresh fruit
\$3.25 each

trail mix
\$5.95 per person

assorted homemade cookies
\$30.00/doz

fudge brownies
\$30.00/doz

lemon bars or apple streusel
\$30.00/doz

assorted ice cream & fruit bars
\$3.50 each

Haagen Daz ice cream bars
\$4.50 each

jumbo soft pretzels with assorted
mustards
\$4.95 each

nachos with shredded cheese,
jalapeno peppers, sour cream &
salsa
\$5.95 per person

gourmet potato chips with dips of
toasted onion & ranch
\$4.95 per person

Meeting Breaks & Refreshments

South of the Border

home-made tortilla chips, salsa fresca & guacamole
mexican sugar cookies
festive fruit punch
\$11.95 per guest

The Desert Orchard Break

bushels of apples, oranges & bananas,
warm apple tart, date nut bread, lemon bars,
lemonade & hot apple cider
coffee & tea service
\$12.95 per guest

Morning Fitness

assorted granola & energy bars,
fruit & nut breads,
fresh fruit smoothies, mineral waters, coffee & tea service
\$13.95 per guest

Mini AM Refresher

bagels & assorted cream cheeses,
smoked salmon, capers, shaved bermuda onions,
butter & preserves
coffee & tea service
\$13.95 per guest

Everybody Loves Chocolate

dark chocolate dipped strawberries, chocolate chip cookies
double fudge brownies, assorted chocolate candy bars
pitchers of cold chocolate milk & low fat milk
\$13.95 per guest

Seventh Inning Stretch

popcorn, cracker jacks, hot pretzels with assorted mustards
ice cream bars, fresh fruit bars
lemonade & assorted soft drinks
\$13.95 per guest

Junk Food Break

hot buttered popcorn, soft pretzels with mustard
nacho bar to include: shredded cheese, jalapenos, diced
tomatoes, sour cream & guacamole
M&M's, Snickers, Milky Ways & chocolate chip cookies
coffee, decaffeinated coffee & a selection of teas
\$16.95 per guest

Anti-stress Break

warm hand & face towels
fruit yogurts, vegetable crudite with dips, fresh sliced fruit,
energy bars, chocolate covered macaroon cookies
coffee & tea service
\$16.95 per guest

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Meeting Breaks & Refreshments continued . . .

AM/PM Meeting Break Package

In the morning . . . breakfast bars, fruit & nut breads or assorted muffins, assorted soft drinks, mineral waters, coffee & tea service

In the Afternoon . . . assorted cookies, brownies, lemon bars, soft drinks, low fat milk & iced tea

One 30-minute break/ \$9.95 per guest

Two 30-minute break/ \$16.95 per guest

All Day Break Package

Early Morning

chilled orange juice

assorted danish pastries, croissants, muffins, breakfast breads & cinnamon rolls

butter & preserves

coffee, decaffeinated coffee & a selection of teas

Mid-Morning

assorted soft drinks & bottled waters

chewy granola bars

coffee, decaffeinated coffee & a selection of teas

High-Noon Lunch Break

deli luncheon buffet to include cold deli meats & cheeses with fresh breads and all the condiments

chef's assorted salads

assorted jumbo cookies & fudge brownies

coffee, decaffeinated coffee & a selection of teas

Mid-Afternoon

assorted Haagen-Dazs ice cream novelties

assorted soft drinks & bottled waters

coffee, decaffeinated coffee & a selection of teas

\$55.50 per person



In the afternoon . . .

All menu prices are per person and are subject to applicable taxes & service charge. Prices are subject to change without notice.

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Salad Entrees

salad entrée lunch pricing includes fresh rolls & butter with your choice of dessert, coffee, decaffeinated coffee & a selection of teas

The Doral Cobb

romaine & iceberg lettuces, rows of grilled chicken breast,
diced tomatoes, bleu cheese, avocado, bacon & chopped egg
choice of two dressings
\$22.95 per guest

Palm Springs Salad

baby mixed greens with grilled chicken breast
avocado, green apples, raisins, dates & orange segments
raspberry vinaigrette
\$22.95 per guest

Asian Chicken Salad

shredded napa cabbage, marinated chicken, bean sprouts,
cashews, carrots, celery & fresh cilantro tossed with a ginger soy
vinaigrette with crispy wonton straws
\$22.95 per guest

Southwest Caesar Salad

hearts of romaine, tortilla strips & pumpkin seeds
fresh cotija cheese, spicy caesar dressing
garnished with spicy cheese crisp
served with herbed chicken breast ...\$22.95 per guest
served with margarita prawns...\$25.95 per guest

Seared Ahi Salad

seared sesame crusted ahi tuna
fanned over mesclun greens & butter lettuce
garnished with sliced cucumber, seaweed salad, mandarin
oranges, pickled ginger & crispy wontons,
soy ginger dressing
\$28.95 per guest

Blackened New York Strip Loin Salad

blackened new york strip loin, crisp romaine lettuce, shaved
bermuda onions, pepperoncinis, spanish olives, roma tomatoes,
roasted corn & garlic cheese croutons
served with creole mustard cider vinaigrette
\$28.95 per guest

Salad Dressings

ranch, bleu cheese, strawberry cilantro vinaigrette, raspberry vinaigrette, honey dijon or spicy caesar

Sandwiches & Wraps

sandwich & wrap lunch pricing includes your choice of dessert, coffee, decaffeinated coffee & a selection of teas

Croissant Sandwich

flaky croissant with your choice of:
turkey breast, ham & swiss cheese,
chicken salad or tuna salad

pickles, olives, lettuce & tomato
bow tie pasta salad & sliced fresh fruit
served with dijon mustard & mayonnaise on the side
\$22.95 per guest

Doral Deli Plate

smoked turkey breast, black forest ham, roast beef & salami
swiss & cheddar cheeses
potato salad, marinated peppers, sliced tomatoes
red onions, pickles & black olives
served with dijon mustard & mayonnaise
assorted sliced breads
\$22.95 per guest

California Wrap

whole wheat wrap with lean smoked turkey
or grilled chicken breast, swiss cheese
baby mixed greens, sprouts, tomato & avocado with a
strawberry cilantro vinaigrette
bow tie pasta salad & sliced fresh fruit
\$22.95 per guest

Greek Pita

pita filled with fresh romaine, grilled chicken, tomato,
feta cheese & cucumber
tossed in a lime yogurt dressing, served with a
greek pasta salad & fresh fruit
\$22.95 per guest

Deli Wrap

fresh ham or smoked turkey in a tomato basil or spinach
wrap with shredded lettuce, tomato &
a dijon cream cheese spread
bow tie pasta salad & sliced fresh fruit
\$22.95 per guest

Plated Hot Luncheons

all plated lunch entrees include soup or salad, fresh seasonal vegetables, chef's choice of starch, fresh rolls & butter, dessert, coffee, decaffeinated coffee & a selection of hot teas or iced tea

Soup

chilled gazpacho
corn chowder
cream of wild mushroom
chicken tortilla soup with jack cheese
minestrone
white bean

Premium

sherry infused lobster bisque
\$2.50 additional per guest

Or Salad

California Bouquet

mixed greens, vine-ripe tomato, sliced cucumbers,
carrots & croutons, ranch & vinaigrette dressings

Traditional Caesar Salad

romaine lettuce, shredded parmesan
cheese & croutons
creamy caesar dressing

Premium

Mozzarella & Tomato

sliced beef steak, tomatoes, buffalo
mozzarella, shaved red onion & fresh basil
served with balsamic vinaigrette
\$2.95 additional per guest

Baby Spinach

roasted walnuts, crumbled feta cheese
shaved bermuda onions
served with warm bacon dressing
\$2.50 additional per guest

Poached Pear Salad

port wine poached pears, candied pecans & bleu cheese
over organic field greens with a port wine vinaigrette
\$2.95 additional per guest

Entrees

Grilled Chicken Pasta

cheese tortellini with grilled breast of chicken topped with julienne vegetables, fresh garlic, tomato sauce & shaved parmesan/\$25.95 per guest

Chicken in Fines Herbs

pan-seared breast of chicken with fines herbs & roasted chicken jus/\$26.95 per guest

Tequila Lime Chicken

breast of chicken marinated in lime juice & tequila with black bean & corn salsa/\$26.95 per guest

Grilled Tri Tip

sliced grilled tri tip in a mild chili marinade, prepared medium rare, served with sautéed onions & peppers & a chipotle demi-glace/\$27.95 per guest

New York Sandwich

grilled new york steak served open faced on a french roll with sautéed garlic, onions, mushrooms & creamy horseradish served with seasoned cross cut fries/28.95 per guest

Achiote Pork Loin

pork loin rubbed with achiote & oven roasted served with salsa verde/\$27.95 per guest

Tandori Grilled Salmon

salmon filet dusted with tandori, flame grilled & accompanied with a soy ginger sauce & stir-fried vegetables/\$28.95 per guest

Pan-Seared Sea Bass

lightly seasoned filet of fresh sea bass pan-seared & topped with pineapple & habenero salsa/\$32.95 per guest

Luncheon Desserts

Tiramisu . . . layered with mascarpone, frangellico & double espresso cream

New York Cheesecake . . . accented with white chocolate shavings, fresh seasonal berries & raspberry sauce

Carrot Cake . . . a classic with raisins, walnuts & cream cheese frosting

Orchard Apple Tart . . . with cinnamon ice cream & caramel sauce

Assorted Berries & Sweet Butter Pound Cake . . . the classic "comfort dessert" served with marinated fruit

Chocolate Mousse Cake . . . a light chocolate mousse filling topped with whipped cream & chocolate shavings on a chocolate cookie crust

Key Lime Pie . . . with kiwi coulis

50/50 . . . scoop of orange sherbert & vanilla ice cream with chocolate quills & fresh orange slices

Fresh Seasonal Berries . . . with whipped cream & mint

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Luncheon Buffets

based on a maximum two-hour service time/buffets requires a minimum of 50 guests; groups of less than 50 guests will be charged a \$90.00 set up fee

Chef's Deli Buffet

mixed green garden salad with ranch & vinaigrette dressings

bow-tie pasta salad with bermuda onions, black & green olives
& roasted red peppers tossed with oregano red wine vinaigrette

cole slaw & home-style potato salad

assorted sliced deli meats including smoked ham, turkey breast, roast
beef & salami

sliced cheddar, swiss & provolone cheeses

assorted fresh breads

condiment & relish tray to include sliced tomatoes, lettuce, sliced
onions, pepperoncinis, black olives & pickles

mayonnaise, mustard & creamy horseradish

sliced fresh seasonal fruit

banana, carrot & german chocolate cake

coffee, decaffeinated coffee & tropical iced tea

\$31.95 per guest

Lunch at the Ranch "Barbeque"

mixed green garden salad with ranch & vinaigrette dressings

red potato salad, pasta salad & corn on the cob

grilled hamburgers, barbeque chicken breasts & ¼ lb. hot dogs

sliced cheddar & jack cheese,
lettuce, tomatoes, pickles & onions

hot dog & hamburger buns

mayonnaise, mustard & ketchup

seasoned french fries with ranch dressing

buttermilk biscuits with butter & honey

chilled watermelon

ice cream with warm apple & pecan pies

coffee, decaffeinated coffee & passion fruit iced tea

\$33.95 per guest

Luncheon Buffets, continued . . .

based on a maximum two-hour service time

Southwestern Heritage Buffet

enselada verde with strawberry cilantro vinaigrette
& ranch dressing

mexican slaw with roasted corn,
cabbage, black olives, cilantro, cumin & chili

cheese enchiladas with salsa verde & sour cream

beef & chicken fajitas with flour & corn tortillas,
diced tomato, lettuce, cheese, jalapenos & sour cream

calabanza de casa (vegetable medley)

spanish rice & refried beans

mexican rice pudding with canella

churros & flan

coffee, decaffeinated coffee & tropical iced tea

\$33.95 per guest

above buffet requires a minimum of **50 guests**
groups of less than 50 guests will be charged a \$90.00 set up fee

The Giant Sub Buffet *(great for a roll in working lunch)*

garden green salad with ranch & vinaigrette dressings

caesar bow-tie pasta salad

home-style potato salad

sliced giant submarine sandwich
french baguettes piled high with turkey, roast beef, salami, ham,
swiss & cheddar cheeses
tomatoes, onions, sliced pepperoncinis & lettuce
mayonnaise, mustard & italian dressing

watermelon

banana cake & brownies

coffee, decaffeinated coffee & iced tea

\$28.95 per guest

above buffet requires a minimum of **25 guests**
groups of less than 25 guests will be charged a \$90.00 set up fee

Luncheon Buffets, continued . . .

based on a maximum two-hour service time /buffets requires a minimum of 50 guests; groups of less than 50 guests will be charged a \$90.00 setup fee

Italian Bistro Buffet

minestrone soup with fresh pasta & spinach garnish

marinated antipasto salad with salami, provolone, artichoke hearts & sun dried tomatoes

ciabatta bread with olive oil & balsamic vinegar

caesar salad with parmesan cheese, croutons & roma tomatoes

jumbo cheese ravioli with wild mushrooms & parmesan cheese

chicken piccata pan seared with lemon caper sauce

three cheese pepperoni & sausage pizzas

ratatouille

cannoli & tiramisu

coffee, decaffeinated coffee & iced tea

\$34.95 per guest

Chinese Buffet

choice of egg flower soup or hot & sour soup

asian salad

napa cabbage, bean sprouts, carrots, celery, mandarin oranges & cashews with sesame ginger dressing

stir fried rice & steamed rice

chop suey

egg foo young

choice of

general tso's chicken

beef with broccoli

cashew chicken

rainbow beef

sweet & sour chicken

kung pao beef or chicken

*substitute shrimp in the sweet & sour or the kung pao for an additional \$3.00 per piece

fortune & almond cookies

two entrees \$33.95/ three entrees \$35.95

four entrees \$37.95

Compliments

pork cha su bao/\$3.50 each

pork & vegetable egg roll/\$3.50 each

chicken & vegetable potstickers/\$3.00 each

crab puffs/\$3.50 each

Box Lunches

(to go only)

The Bunker

turkey, ham or roast beef on wheat bread
pasta salad, potato chips, whole fresh fruit & a home-made cookie
soft drink or bottled water

choice of one deli meat/\$18.95 per guest

choice of two/\$19.95 per guest

choice of three/\$21.95 per guest

The Doral

freshly made croissant with barbeque seasoned chicken breast
with lettuce & tomato
pasta pesto salad & potato chips
whole fresh fruit & an apple streusel bar
soft drink or bottled water
\$21.95 per guest

Hole in One

choice of one sandwich:

-turkey & havarti on croissant

-roast beef & cheddar cheese on a french baguette

-marinated vegetables & peppers with sprouts on wheat bread

-black forest ham & swiss cheese on rye bread

served with potato chips & cole slaw, pineapple & strawberry cup
home-made cookie
soft drink or bottled water
\$22.95 per guest

Wine Country

caesar salad with grilled chicken, fresh croutons & parmesan cheese
imported & mini bon bel cheeses
sliced french baguettes
seasonal grapes, fresh strawberries & biscotti
soft drink or bottled water
\$22.95 per guest

The Picnic

chilled honey stung fried chicken
cole slaw & southwestern style red skinned potato salad
mini bon bel cheese with crackers
buttermilk biscuit with honey & a chocolate chip cookie
soft drink or bottled water
\$22.95 per guest

To compliment your box lunch . . .

assorted flavored gatorade/\$4.50 each

trail mix/\$4.50 each

candy bars/\$2.95 each

gourmet potato chips/\$1.95 each

assorted granola bars/\$3.95 each

Hors d'Oeuvres

(minimum order 25 pieces per item)

Cold

prosciutto wrapped melon
\$3.25 per piece

endive with walnut Roquefort mousse
\$3.25 per piece

tomato basil bruschetta
\$3.25 per piece

cucumber canapé with herbed boursin
cheese
\$3.25 per piece

eggplant & roasted pepper tapenade
crostini
\$3.25 per piece

roast beef roll, herb boursin cheese
\$3.25 per piece

bacon wrapped dates with almonds
\$3.25 per piece

california roll with wasabi & ginger
\$3.50 per piece

cajun crab & shrimp bouche
\$3.95 per piece

mango with curried shrimp
\$3.95 per piece

smoked salmon canapé
\$3.95 per piece

iced shrimp with cocktail sauce
\$3.95 per piece

asparagus wrapped with peppered
beef
\$3.95 per piece

artichoke bottom with shrimp salad
\$3.95 per piece

seared pepper-crusted tuna on a
lavosh triangle
\$4.50 per piece

red bliss potato with sour cream &
caviar
\$4.50 per piece

vegetable rolls with wasabi & ginger
\$4.50 per piece

ceviche shooter cocktails
\$4.50 each

assorted sushi, wasabi & pickled
ginger
\$4.50 per piece

Hot

breaded parmesan artichoke heart
with marinara sauce
\$3.25 per piece

spanokopita
\$3.25 per piece

pork potsticker, sweet chili sauce
\$3.25 per piece

smoked chicken quesadilla
\$3.50 per piece

wild mushroom quiche
\$3.25 per piece

phyllo with brie & raspberry
\$3.50 per piece

pork empanada
\$3.95 per piece

chicken & andouille brochette
\$3.95 per piece

crab ragoon
\$3.95 per piece

petite beef wellington, béarnaise
sauce
\$3.95 per piece

chicken satay, thai peanut sauce
\$3.95 per piece

tortilla chicken skewer with salsa verde
\$3.95 per piece

scallop wrapped in bacon
\$3.95 per piece

shrimp & vegetable spring roll with
ginger soy sauce
\$3.95 per piece

oysters rockefeller
\$3.95 per piece

steamed pork dumplings (cha su bao)
\$4.25 per piece

maryland style crab cake with
sun-dried tomato aioli
\$4.50 per piece

thai barbeque lamb chop
\$4.50 per piece

coconut shrimp with orange
horseradish sauce
\$4.50 per piece

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Receptions

Displays & Mirrors

Flame Charred Roma Tomatoes

flame charred roma tomatoes stuffed with bleu cheese, sweet onions, roasted garlic & fresh basil pesto served with french bread crostini
\$5.25 per guest (minimum 15 guests)

Market Vegetable Crudite

fresh seasonal vegetables served with bleu cheese, ranch & balsamic vinaigrette dips
\$5.50 per guest (minimum 15 guests)

Chips & Dip

home-made tortilla chips served with salsa fresca & guacamole
\$5.50 per guest

Crab & Artichoke Dip

warm crab & artichoke in a creamy sauce with french bread crostini
\$5.95 per guest (minimum 15 guests)

Domestic Cheese Display

cheddar, jack & swiss cheese garnished with fresh seasonal fruit gourmet crackers & sliced baguettes
\$6.95 per guest (minimum 15 guests)

Mediterranean Sampler

traditional hummus & baba ghanoush with extra virgin olive oil, diced tomatoes & pita points
\$6.95 per guest (minimum 15 guests)

Imported Cheese Display

boursin, danish brie, port salute, cheddar, swiss & gouda fruit, crackers & baguettes
\$6.95 per person (minimum 15 guests)

Fresh Seafood Display

jumbo shrimp, fresh oysters & clams on the half shell & crab claws served over ice with cocktail sauce, spicy tarter sauce & lemons
\$7.95 per piece (minimum 100 pieces)

Antipasto Display

buffalo mozzarella, provolone, salami, pepperoni, mortadella, prosciutto marinated & grilled vegetables & peppers mushrooms, artichoke hearts, sun-dried tomatoes & bermuda onions herb foccacia bread & parmesan bread sticks
balsamic vinegar & olive oil
\$9.95 per guest (minimum 25 guests)

Smoked Salmon Display

served with classic garnitures of capers, bermuda onions, chopped egg & mini bagels
\$9.95 per guest (minimum of 15 guests)

Baked Brie En Croute

brie cheese bread in puff pastry garnished with fresh berries & walnuts basket of sliced baguettes
\$100.00 per wheel (serves 25)

"Bar Snacks"

pretzels/\$2.95 per guest
chex mix/\$3.95 per guest
mixed nuts/\$4.95 per guest

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Specialty Stations

As a meal function: three or more stations are required

As a pre-meal function: select one (1) or more stations (minimum of 25 guests)

Caesar Salad Station

romaine lettuce, garlic croutons & shredded parmesan
grilled chicken & rock shrimp, classic caesar dressing
\$11.95 per guest

**Quesadilla Station*

shrimp, chicken & grilled vegetable quesadillas
with jack cheese & green chiles
served with blue corn tortilla chips, salsa fresca,
guacamole & sour cream
\$13.95 per guest

Build Your Own Taco Station

seasoned beef & chicken
lettuce, diced tomatoes, shredded jack & cheddar cheese
olives, jalapenos, guacamole, salsa fresca & sour cream
soft flour tortillas & corn taco shells
served with spanish rice, refried beans & grilled scallions
\$17.95 per guest

**Pasta Pronto*

your choice of three pastas:
tri-colored cheese tortellini, bow-tie & penne
your choice of 3 sauces: alfredo, bolagnese & pesto garlic cream
accompanied by parsley, sun-dried tomatoes, kalamata olives,
artichoke hearts, parmesan cheese & balsamic vinegar
garlic bread & breadsticks
\$22.95 per guest

**Stir Fry Station*

marinated beef, shrimp & chicken, stir fried with napa cabbage,
carrots, broccoli, snow peas, bean sprouts, ginger & garlic
sesame oil & soy sauce
served with fried rice, lo mein noodles & chop sticks
\$29.95 per guest

**San Jacinto Grill*

a taste of coachella valley on an outdoor grill:
combinations to include. . .
smoked sausage, chicken, marinated top sirloin of beef,
shrimp skewers with grilled aioli, pico de gallo & cilantro lime butter
specialty fresh-baked local breads
\$29.95 per guest

Sushi Station

nigiri sushi to include: tuna, shrimp, octopus, eel, & egg
\$5.95 per piece (50 piece increments per order)

accompanied by california rolls & vegetable rolls
pickled ginger, wasabi & soy sauce
\$4.50 per piece (50 piece increments per order)

***Specialty Stations may require a chef**
cooked to order – one chef per 25 guests
display chef – one per 100 guests
\$100.00 chef's fee

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Receptions

Carving Stations

*one chef per 100 quests @ \$100.00 per chef

**Whole Roasted Turkey*

assorted mustards & cranberry chutney,
potato & squaw rolls
\$270.00 (serves 40 guests)

**Steamship Round of Beef*

stone ground mustard, creamy horseradish
garlic demi-glace silver dollar rolls
\$630.00 (serves 100 guests)

**Country Bourbon Glazed Smoked Ham*

honey mustard, herbed mayonnaise &
Hawaiian pull-apart rolls
\$340.00 (serves 50 guests)

Seared Loin of Ahi Tuna

pepper crusted ahi tuna loin, seared & served with
seaweed salad, pickled ginger, wasabi aioli,
sesame ginger soy sauce
lime garnish assorted fancy crackers
\$15.95 per person (minimum of 25 guests)

**Herb Crusted Beef Strip Loin*

stone ground mustard, herb mayonnaise, creamy
horseradish sourdough rolls
\$340.00 (serves 35 guests)

**Slow Roasted Leg of Lamb*

marinated in red wine, garlic & rosemary, spinach
with garlic, rosemary demi-glace and parmesan rolls
\$330.00 (serves 50 guests)

Dessert & Coffee Stations

Viennese Table

chocolate fountain with strawberries, bananas, pound cake, fresh fruit, whipped cream & chopped walnuts,
assorted cakes & fruit tarts, white chocolate mousse with raspberry coulis & mini pastries
\$17.95 per guest (minimum of 35 guests)

International Coffee

freshly brewed coffee, decaffeinated coffee, cappuccino & espresso, Amaretto di Saronno, Bailey's Irish Crème, Crème de Cocoa, Kahlua, Sambuca & Tia Maria
served with fresh whipped cream, cinnamon sticks, orange zest, lemon peel & chocolate shavings
\$17.95 per guest (minimum 35 guests)

Deluxe Sundae Station

chocolate, strawberry & vanilla ice cream
Oreo cookie crumbles, Butterfinger crumbles, Heath Bar crumbles, M&M pieces, mini chocolate chips, chopped nuts, chocolate sprinkles & bananas
strawberry, chocolate & caramel sauce, strawberry topping, whipped cream & maraschino cherries
soft drinks, bottled water, coffee & hot tea.
\$14.00 per guest (minimum of 35 guests)

groups of less than the minimum will be charged a \$90.00 set up fee.

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In the evening . . .

All menu prices are per person and are subject to applicable taxes & service charge. Prices are subject to change without notice.

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Plated Dinners

all plated dinner entrees include your choice of soup or salad, fresh seasonal vegetable, choice of starch, fresh rolls & butter, your choice of dessert, coffee, decaffeinated coffee, selection of teas & iced tea

Appetizers

(not included in entrée price)

Wild Mushroom Tart

with garlic, cream & red onion port marmalade
\$8.50 per guest

Eggplant Napoleon

zucchini, yellow squash, eggplant, roasted red pepper, buffalo mozzarella & pesto, served with arrabiata sauce
\$8.50 per guest

Lobster Ravioli

with vermouth sauce & nantua & tomato concasse
\$10.95 per guest

Grilled Shrimp & Crab Cakes

with scallion creole mustard slaw
sun-dried tomato aioli
\$14.95 per guest

Chilled Jumbo Shrimp

tomato horseradish sauce served in a martini glass
\$12.95 per guest

Four Cheese Bourssettino ala Carbonara

petite pasta purses of four cheeses tossed with pancetta & mushrooms, finished with rosemary parmesan cream, tomato concasse & green peas
\$10.95 per guest

Soups

Choice of...

french onion
corn chowder
chilled gazpacho
minestrone
cream of wild mushroom
chicken tortilla with jack cheese
white bean

Premium ... sherry infused lobster bisque/\$2.50 additional per guest

Or Salad

California Bouquet

garden greens, vine-ripe tomato, sliced cucumbers, carrots & croutons, ranch & vinaigrette dressings

Traditional Caesar Salad

romaine lettuce, shredded parmesan, cheese & croutons, served with creamy caesar dressing

Coachella Valley Salad

field greens with parmesan gratinee, topped with roasted salted pumpkin seeds, tomato wedges & mild Ortega chiles, strawberry cilantro vinaigrette

Premium

Mozzarella & Tomato

sliced beef steak tomatoes, buffalo mozzarella, shaved red onion & fresh basil, balsamic vinaigrette
\$2.95 additional per guest

Baby Spinach

roasted walnuts, crumbled feta cheese, shaved bermuda onions, warm bacon dressing/\$2.50 additional

Poached Pear Salad

port wine poached pears, candied pecans & bleu cheese over organic field greens with a port wine vinaigrette
\$2.95 additional per guest

Dinner Entrees

all plated dinner entrees include your choice of soup or salad, fresh seasonal vegetable, choice of starch, fresh rolls & butter, your choice of dessert, coffee, decaffeinated coffee, selection of teas & iced tea

Citrus Chicken

citrus marinated chicken with orange beurre blanc
\$36.95 per guest

Herb Roasted Breast of Chicken

with cilantro, papaya & mango relish
\$36.95 per guest

Achiote Chicken

achiote marinated chicken with smoked tomato sauce
\$36.95 per guest

Tuscan Breast of Chicken

tuscan style breast of chicken with roasted
tomato & basil relish
cannelloni bean cassoulet & wilted kale
\$36.95 per guest

Chicken Provencal

pan-seared breast of chicken provencal style with white wine,
tomato, olives & fresh basil
with parmesan risotto cake & broccolini
\$36.95 per guest

Tarragon Chicken

sautéed breast of chicken with tarragon sauce
\$36.95 per guest

Pan-Fried Chicken with Eggplant

pan-fried breast of chicken topped with grilled eggplant & fresh
mozzarella cheese
finished with a tangy tomato sauce
\$36.95 per guest

Thai BBQ Chicken

fresh grilled chicken with a mild tai bbq sauce served with toasted
quinoa & sautéed swiss chard
\$36.95 per guest

Slowly Roasted Prime Rib of Beef Au Jus

with peppercorn salt crust, rosemary jus lie & creamy horseradish
\$46.95 per guest

Flame Charred New York Steak

bourbon brazed wild mushrooms, onions & demi glace
\$46.95 per guest

Filet Mignon

beef tenderloin filet with green peppercorn cream,
merlot demi glace
\$50.95 per guest

Dinner Entrees continued . . .

all plated dinner entrees include your choice of soup or salad, fresh seasonal vegetable, choice of starch, fresh rolls & butter, your choice of dessert, coffee, decaffeinated coffee, selection of teas & iced tea

Grilled Salmon Filet

with braised leeks & fennel, citrus beurre blanc
\$42.95 per guest

Halibut Steak

grilled with lime beurre blanc
\$46.95 per guest

Herb Crusted Sea Bass & Crab

baked herb-crusted sea bass with cilantro beurre blanc
garnished with crab salsa
\$50.95 per guest

Osso Buco

veal shank slowly braised in merlot jus
topped off with lemon zest & fresh herbs
\$55.95 per guest

Lamb Chops

chops off the rack marinated in rosemary, garlic & olive oil
served with merlot demi glace
\$58.95 per guest

Combination Plated Entrees

Petite Filet of Beef Tenderloin with Shrimp Scampi

filet of beef & shrimp with ruby port wine reduction
\$55.95 per guest

Petite Sirloin with Breast of Chicken

béarnaise sauce & red onion marmalade/\$45.95 per guest

Tortilla Crusted Chicken & Achiote Shrimp

with Salsa Verde /\$47.95 per guest

Vegetarian Options

Roasted Eggplant Ravioli

pillows of pasta stuffed with roasted eggplant,
peppers & mozzarella cheese
topped with roasted pepper coulis
\$36.95 per guest

Portabello En Croûte

grilled portabello mushroom, peppers, onions, yellow squash & goats
cheese wrapped in a flakey crust, finished with a yellow pepper coulis
\$37.95 per guest

Eggplant Canneloni

grilled eggplant stuffed with grilled vegetables
with a smokey tomato sauce
\$38.95 per guest

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Plated Dinners continued . . .

all plated dinner entrees include your choice of soup or salad, fresh seasonal vegetable, choice of starch, fresh rolls & butter, your choice of dessert, coffee, decaffeinated coffee, selection of teas & iced tea

Your Choice of Starch . . .

garlic mashed potatoes
chive potato gratin
wild rice pilaf
pearl cous cous
creamy polenta

Your Choice of Dessert . . .

Mud Pie . . . chocolate mousse & chocolate ice cream with an Oreo crust
served with rich chocolate sauce

Key Lime Pie . . . with raspberry coulis & graham cracker crust

Orchard Apple Tart . . . with vanilla ice cream & caramel sauce

New York Cheesecake . . . accented with white chocolate shavings, fresh
seasonal berries & raspberry sauce

Marinated Fresh Berries . . . fresh seasonal berries marinated in raspberry
liqueur with sweetened whipped cream

Carrot Cake . . . a classic with raisins, walnuts & cream cheese frosting

Tiramisu . . . layered mascarpone, frangelico & double espresso cream

Desserts continued . . .

White Chocolate & Mint Mousse Parfait . . . white chocolate mousse & crème
de menthe, served with a chocolate wafer & chocolate quill

Chocolate Mousse Cake . . . a light chocolate mousse filling topped with
whipped cream & chocolate shavings on a chocolate cookie crust

Premium

Night & Day Pyramid . . . white & dark chocolate cake with mousse filling
\$1.50 additional per guest

Chocolate Decadence . . . flourless chocolate cake served warm
with vanilla bean sauce
\$2.50 additional per guest

Brulee Cheesecake . . . quite possibly the best cheesecake you will ever have!
\$2.00 additional per guest

Fresh Fruit Custard Tart . . . butter tart filled with custard,
seasonal fruit & berries
\$2.50 additional per guest

Grand Finale . . . chocolate dipped strawberries, petit fours, chocolate truffles,
pecan diamonds
\$5.95 additional per guest

Luscious Lemon Cake . . . layers of sponge cake with sweet lemon filling
\$1.50 additional per guest

Dinner Buffets

based on a maximum two-hour service time

the below buffets require a minimum of 50 guests; groups of less than 50 guests will be charged a \$90.00 set up fee

The Doral Buffet

Salads

baby mixed-greens with teardrop tomatoes
ranch & vinaigrette dressings

roma tomatoes, buffalo mozzarella, balsamic & basil salad

Specialty

grilled ahi display
served with seaweed salad, pickled ginger,
sesame ginger soy & wasabi aioli

Entrees

strip-loin of beef with demi glace &
whole roasted garlic cloves & tobacco onions

pan-seared breast of chicken with wild mushroom ragout

penne pasta tossed with roma tomatoes, basil, chiffonade,
roasted garlic & parmesan cheese

Accompaniments

roasted red potatoes
fresh seasonal vegetables
fresh baked rolls & butter

Desserts

chocolate ganache- a rich chocolate sponge cake layered with a smooth
ganache cream, topped with chocolate swirls

cheesecake, mini fruit tarts &
chocolate dipped strawberries

coffee, decaffeinated coffee, selection of hot teas & iced tea

\$57.95 per guest

The Painted Desert

(Themed at no additional charge)

coachella valley fruit display with dates & dried local fruits

Salads

coachella valley lettuces, sliced tomatoes,
cucumbers & sunflower sprouts,
strawberry cilantro vinaigrette & ranch dressings

orange & jicama salad

mexican slaw

Specialties

monterey jack & green chile quesadillas

home-made tortilla chips with salsa fresca

Entrees

herb-crusted free range chicken with papaya salsa

mesquite seasoned beef tri tip with jalapeno rolls

Accompaniments

sonoran-style medley of squash, onions & tomatoes
mexicali rice

ranch-style beans with onions & bacon

Desserts

chocolate mocha cake
buenellos & flan

coffee, decaffeinated coffee & whipped cream
selection of teas & iced tea

\$49.95 per guest

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Dinner Buffets continued . . .

buffets are based on a maximum two-hour service time
the below buffets require a minimum of 50 guests; groups with less than 50 guests will be charged a \$90.00 set up fee

The Italian Buffet

(themed at no additional charge)

Salads

caesar salad with garlic croutons, quartered roma tomato
& shaved parmesan cheese

spinach salad with chopped eggs, shaved red onions,
roasted corn & warm pancetta
balsamic vinaigrette

marinated antipasto salad with salami, fresh mozzarella,
artichoke hearts & sun dried tomatoes

Pastas

Three types of Pastas: tri-color cheese tortellini, penne & bowtie

Three sauces: pesto garlic cream, alfredo & bolagnese

Entrees

chicken saltimbocca
pan seared chicken breast with prosciutto & provolone
in a roma tomato & basil sauce

grilled swordfish putinesca
with capers, olives, onions, tomato, lemon & olive oil

Accompaniments

garlic roasted squash & roma tomatoes
fines herb risotto
garlic bread & breadsticks

Desserts

tiramisu, cappacino torta & cannoli

coffee, decaffeinated coffee, selection of hot teas & iced tea

\$52.95 per guest

The Doral Roundup

(themed at no additional charge)

Salads

tossed ranch salad with butter lettuce, bacon, tomato,
sunflower seeds & shredded cheddar cheese
ranch & vinaigrette dressings

spicy cole slaw

Entrees

marinated tri-tip with broiled smoked sausages

grilled new york steak with grilled onions

achiote chicken breast with grilled pineapple

bbq pork ribs

Accompaniments

corn on the cobb
scalloped potatoes
home-made ranch-style beans
sliced watermelon
cornbread & biscuits with butter & honey

Desserts

butter pound cake with strawberries & whipped cream
warm pecan & apple pie with vanilla ice cream
coffee, decaffeinated coffee, selection of hot teas & iced tea

choice of two entrees: \$47.95 per guest

choice of three entrees: \$49.95 per guest

Dinner Buffets continued . . .

buffets are based on a maximum two-hour service time
the below buffets require a minimum of 50 guests

Cajun Buffet

Salads

build your own creole salad
crisp romaine & butter lettuce, herbed chicken, spring onions
cherry tomatoes & cajun spiced croutons, creole mustard vinaigrette

creole slaw

Entrees

jambalaya with chicken, andouille sausage & ham

louisiana crab cakes with remoulade sauce

blackened top sirloin steak

shrimp etoufee

large shrimp smothered in creole tomato sauce & sweet peppers

Accompaniments

red beans & rice

green beans with toasted pecans

crisp french baguettes with butter

Desserts

whiskey bread pudding, warm pecan pie

bourbon street fudge & vanilla ice cream

coffee, decaffeinated coffee & a selection of teas & iced tea

\$57.95 per guest

groups of less than 50 will be charged a **\$90.00** set up fee

Around the World

east meets west

assorted dim sum with assorted dipping sauce

sweet & sour chicken & jasmine rice

sushi station to include: tuna, shrimp & salmon displayed maki & sashimi style

california rolls, pickled ginger, wasabi & soy sauce

fortune cookies & almond cookies

south of the border

home-made tortilla chips with salsa fresca & guacamole

green chile & jack cheese quesadillas

beef carne asada with flour & corn tortillas with chopped cilantro, diced

tomato, cheddar & jack cheese, onions & salsa fresca

mexican rice & beans

buenellos & flan

little italy

caesar salad station with buffalo mozzarella, sliced tomatoes, basil,

balsamic vinegar & olive oil

pasta pronto station to include: jumbo cheese ravioli, penne with

pesto cream & marinara sauce, garlic bread & bread sticks

tiramisu & cannolis

café de artes

espresso, cappuccino, café latte & herbal teas

shaved chocolate, cinnamon, vanilla spice & whipped cream

\$77.95 per guest

groups of less than 50 will be charged a **\$150.00** set up fee



Wine

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Wine List

Sweet Sparkling Wines

listed from sweetest to less sweet

Bin		Bottle
11	Moët & Chandon, "White Star", NV, Champagne, France	65.00

Dry Sparkling Wines

listed from mildest to strongest

12	Taittinger, Brut, "La Francaise", NV, Champagne, France	70.00
13	Gloria Ferrer, Blanc de Noir, Sonoma County, NV, California	38.00
14	Domaine Chandon, Brut, "Classic", NV, California (187 ml)	12.00
15	Piper Heidsieck, Brut, NV, Champagne, France (187 ml)	15.95
16	Piper Heidsieck, Brut, NV, Champagne, France	50.00

Sweet White/Blush Wines

listed from sweetest to least sweet

21	Beringer, White Zinfandel, California	25.00
22	Chateau Ste. Michelle, Riesling, "Dr. Loosen Saint M", Columbia Valley, Washington	33.00

Dry Light Intensity White Wines

listed from mildest to stronger

23	Francis Coppola, Pinot Grigio, "Bianco", California	30.00
24	Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand	33.00
25	Monkey Bay, Sauvignon Blanc, Marlborough, New Zealand	31.00
26	MacMurray Ranch, Pinot Gris, Sonoma Coast	32.00
27	Maso Canali, Pinot Grigio, Trentino, Italy	32.00
28	Sterling, Sauvignon Blanc, Napa Valley	32.00

Dry Medium Intensity White Wines

listed from milder to stronger

Bin		Bottle
30	Chateau Ste. Michelle, Chardonnay, Columbia Valley, Washington	33.00
31	Mirrassou, Chardonnay, Central Coast, California	29.00
32	Beringer, Chardonnay, "Founders' Estate", California	28.00
33	Robert Mondavi Private Selection, Chardonnay, Central Coast, California	30.00
34	Kendall Jackson, Chardonnay "Vitner's Reserve", California	35.00
35	Clos du Bois, Chardonnay, "Reserve", Russian River Valley, California	34.00
36	Chalone, Chardonnay, Monterey County	33.00
37	Merryvale, Chardonnay, "Starmont", Napa Valley	49.00
38	Newton, Chardonnay, "Red Label Naturally Fermented", Sonoma Napa Counties	50.00
39	Sonoma Cutrer, Chardonnay, "Russian River Ranches", Sonoma Coast	54.00

Dry Full Intensity White Wines

listed from milder to stronger

40	Beringer, Chardonnay, "Private Reserve", Napa Valley	55.00
41	Rodney Strong, Chardonnay, "Chalk Hill Vineyard Reserve", Sonoma County Half Bottle Selection	34.00
42	Gloria Ferrer, Chardonnay, Carneros, California Wine by the Glass	16.00
21	Beringer, White Zinfandel, California	6.95
22	Chateau Ste. Michelle, Riesling, "Dr. Loosen Saint M", Columbia Valley, Washington	9.95
24	Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand	10.95
26	MacMurray Ranch, Pinto Gris, Sonoma Coast	9.95
35	Clos du Bois, Chardonnay, "Reserve", Russian River Valley, California	10.95

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Wine List

Dessert Wines

listed from sweetest to least sweet

Bin		Bottle
90	Inniskillin, Vidal, Ice Wine, "Oak Aged", Niagra Peninsula, Ontario, Canada	75.00

Bottled Waters

Evian, Natural Spring, France	Ltr. 5.00
San Pellegrino, Sparkling Water, Italy	Ltr. 5.00

Dry Light Intensity Red Wines

listed from mildest to stronger

50	Echelon Vineyards, Pinot Noir, Central Coast, California	30.00
51	Rodney Strong, Pinot Noir, Russian River Valley, California	39.00
52	Brancott, Pinot Noir, "Reserve", Marlborough, New Zealand	34.00
53	Placido, Chianti, Tuscany, Italy	28.00

Dry Medium Intensity Red Wines

listed from milder to stronger

54	A by Acacia, Pinot Noir, "A", California	34.00
55	La Crema, Pinot Noir, Sonoma Coast, California	40.00
56	Francis Coppola, Merlot, "Blue Label Diamond Series", California	36.00
57	Mirassou, Merlot, California	29.00
58	Etude, Pinot Noir, Carneros, California	68.00
59	Beringer, Merlot, "Founders' Estate", California	28.00
60	Clos du Bois, Pinot Noir, Sonoma County	39.00
61	Rosemount Estate, Shiraz, "Diamond Label", South Eastern Australia	28.00
62	David Bruce, Pinot Noir, Sonoma	63.00
63	Beringer, Cabernet Sauvignon, "Founders' Estate", California	28.00
64	Jacob's Creek, Shiraz, "Reserve", South Australia	34.00
65	Mirassou, Cabernet Sauvignon, California	29.00

Dry Medium Intensity Red Wines continued...

Bin		Bottle
66	Francis Coppola, Claret, "Black Label Diamond Series", California	35.00
67	Clos du Bois, Cabernet Sauvignon, Sonoma County	36.00
68	Liberty School, Cabernet Sauvignon	32.00
69	Rancho Zabaco, Zinfandel, "Heritage Vines", Sonoma County	32.00
70	Murphy Goode, Merlot, Alexander Valley	37.00
71	Chateau Ste. Michelle, Cabernet Sauvignon, Columbia Valley, Washington	33.00
72	Concha y Toro, Cabernet Sauvignon, "Casillero del Diablo", Maipo Valley, Central Valley, Chile	30.00
73	Rodney Strong, Zinfandel, "Knotty Vines", Sonoma County, California	35.00
74	Louis M. Martini, Cabernet Sauvignon, Napa Valley	40.00
75	St. Francis Vineyards, Merlot, Sonoma County	42.00
76	Kendall Jackson, Cabernet Sauvignon, "Vintner's Reserve", California	34.00
77	Ravenswood, Zinfandel, Lodi, California	34.00
78	Franciscan Oakville Estate, Cabernet Sauvignon, Napa Valley, California	49.00
79	Beringer, Cabernet Sauvignon, Knights Valley, California	38.00
80	Rodney Strong, Cabernet Sauvignon "Alexander's Crown Vineyard", Alexander Valley	59.00
81	Stag's Leap Wine Cellars, Cabernet Sauvignon, Napa Valley, California	69.00
82	Rodney Strong, Meritage, "Symmetry", Alexander Valley, California	63.00
83	Bridlewood, Syrah, Central Coast, California	34.00
84	Roth, Cabernet Sauvignon, Alexander Valley	63.00

Dry Full Intensity Red Wines

listed from mildest to stronger

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Wine List

Port, Sherry & Fortified Wines

listed from sweetest to least sweet

<u>Bin</u>		<u>Bottle</u>
	Harvey's, Cream Sherry, Jerez, "Bristol", NV, Spain	6.95
	Fonseca, Porto, "Bin 27 Vintage Character", NV, Douro, Portugal	6.95
	Quinta do Noval, Tawny Port, Porto, "10 year old", NV, Douro, Portugal	7.95

Half Bottle Selection

listed from mildest to stronger

<u>Bin</u>		<u>Bottle</u>
85	Francis Coppola, Claret "Black Label Diamond Series", California	17.00
87	Francis Coppola, Merlot, "Blue Label Diamond Series", California	17.00

Wines by the Glass

<u>Bin</u>		<u>Bottle</u>
60	Clos du Bois, Pinot Noir, Sonoma County	11.95
67	Clos du Bois, Cabernet Sauvignon, Sonoma County	11.95
64	Jacob's Creek, Shiraz, "Reserve", South Australia	9.95
59	Beringer, Merlot, "Founders' Estate", California	7.95



Beverages

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Beverages

Hosted Bar Beverage Pricing (Cash Bar Beverage Pricing in parenthesis)

	<i>Deluxe</i> \$6.00 (6.50)	<i>Premiums</i> \$7.00 (7.50)	<i>Super Premiums</i> \$7.75 (\$8.25)
<i>vodka</i>	Russian Standard	Absolut	Kettle One
<i>gin</i>	Beefeater	Tanqueray	Bombay Sapphire
<i>tequila</i>	Sauza Gold	Cuervo Gold	Sauza Hornitos
<i>rum</i>	Bacardi	Bacardi	Mount Gay
<i>scotch</i>	Cutty Sark	Johnnie Walker Red	Johnnie Walker Black
<i>bourbon</i>	Jim Bean	Jack Daniels	Bookers
<i>canadian</i>	Seagrams VO	Canadian Club	Crown Royal
<i>whiskey</i>			
<i>blended</i>	Seagram's 7		
<i>whiskey</i>			

<i>Cordials</i>		
Bailey's Irish Crème	Frangelico	Courvoisier VS
Cointreau	Gran Marnier	Amaretto
Chambord	Sambuca	Drambuie
Kahlua	Campari	E & J Brandy

Domestic Beer \$5.25 (\$5.50)

Michelob Ultra
*Budweiser
*Bud Lite
Samuel Adams
Samuel Adams Seasonal
Coors Light
Miller Light
*O'douls (non-alcoholic)

Imported Beer & Malternative \$5.75 (\$6.00)

*Heineken
*Corona
Amstel light
Corona Light

Bacardi silver 03
Smirnoff Ice
St. Pauli Girl (non-alcoholic)
Fosters \$7.75 (\$8.50)
Guinness

Soft Drinks & Juices \$3.50 (\$4.00)

Coke
Diet Coke
7Up
Ginger Ale

soda & tonic water
cranberry juice
orange juice
grapefruit juice
bottled still water

Premium Waters & Energy Drinks \$4.00 (\$4.50)

Perrier, Evian, Voss water, San Pellegrino & Sugar Free & Regular Red Bull
blended daquiris, margaritas & pina coladas: \$7.50 (\$7.95)

wines by the glass: \$6.50-\$8.95 (\$6.95-\$9.50)
doral featured wine by the bottle: \$27.00

bartender fee: \$102.00 per bar
(based on a maximum of 4 hours)
the bartender fee will be waived when per bar revenue exceeds \$395.00

*standard on all bars, additional beers by request only.

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Bar Beverages continued . . .

Hospitality Bars

	<i>Deluxe</i>	<i>Premiums</i>	<i>Super Premiums</i>
<i>Vodka</i>	Russian Standard \$65	Absolut \$90	Kettle One \$110
<i>Gin</i>	Beefeater \$80	Tanqueray \$90	Bombay Sapphire \$100
<i>Tequila</i>	Sauza Gold \$65	Cuervo Gold \$80	Sauza Hornitos \$90
<i>Rum</i>	Bacardi \$80	Bacardi \$90	Mount Gay \$85
<i>Scotch</i>	Cutty Sark \$80	Johnnie Walker Red \$90	Johnnie Walker Black \$100
<i>Bourbon</i>	Jim Bean \$80	Jack Daniels \$85	Makers Mark \$95
<i>Canadian Whiskey</i>	Seagrams VO \$80	Canadian Club \$90	Crown Royal \$100
<i>Blended Whiskey</i>	Seagram's 7 \$80		

*all opened bottles of liquor will be charged

Each complete bar set up will include:

straws, glassware, napkins, ice & bar fruit garnishes
 tonic water – (6) club soda – (6) bottled water
 bottle sweet vermouth – (1) bottle dry vermouth
 bottles orange juice – (6) bottles grapefruit juice
 coca colas – (6) diet coca colas – (6) sprites

mixers are at standard banquet pricing
 please call for cordial pricing

\$125.00 set-up fee per bar

Hosted Bar Beverage Packages

beverage packages include unlimited drinks for the number of hours per person purchased. The number of persons is based upon the guarantee or actual attendance; whichever is greater, excluding minors. Prices are subject to a 20% service charge & applicable sales tax.

	<i>Deluxe</i>	<i>Premiums</i>	<i>Super premiums</i>
<i>1st Hour</i>	\$13.95	\$16.95	\$19.95
<i>2nd Hour</i>	\$7.50	\$8.95	\$9.95
<i>3rd Hour</i>	\$4.95	\$5.95	\$6.95
<i>4 - 6 Hours</i>	\$3.95 per hour	\$4.95 per hour	\$5.95 per hour

bars include the following . . .

	<i>Deluxe</i>	<i>Premiums</i>	<i>Super Premiums</i>
<i>vodka</i>	Skyy	Absolut	Grey Goose
<i>gin</i>	Beefeater	Tanqueray	Bombay Sapphire
<i>tequila</i>	Sauza Gold	Cuervo Gold	Sauza Commerativo
<i>rum</i>	Bacardi	Bacardi	Mount Gay
<i>scotch</i>	Cutty Sark	Johnnie Walker Red	Johnnie Walker Black
<i>bourban</i>	Maker's Mark	Knob Creek	Bookers
<i>canadian whiskey</i>	Canadian Club	Crown Royal	Crown Royal Reserve
<i>blended whiskey</i>	Seagram's 7		
<i>beers</i>	Budweiser, Bud Lite Samuel Adams Caliber (non alcoholic)	see deluxe Heineken Corona	see deluxe & premium
<i>wines</i>	featured white featured red	Beringer chardonnay Beringer merlot	ask your catering manager

soft drinks, bottled waters, juices & mixers

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