

Doral Desert Princess Resort



Catering Menus Information and Policies



CATERING AND CONFERENCE SERVICES INFORMATION AND POLICIES

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

Guest Room Amenities

A list of creative gifts and 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 and 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 and 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 entrées 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 inclement 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. The guarantee may not be reduced. The resort cannot guarantee the same menu for increases to the guarantee once 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, and 3% above the guaranteed number for over 200 guests.

Service Charge and California Sales Tax

A twenty percent taxable (20%) 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. trash, confetti, wall marks, tape, etc.).

Signage and 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 three 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 Services 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 to 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.

Electrical Requirements

The Resort requires all electrical service needs to be submitted in writing to the Catering and Conference Services office no later than fifteen (15) days prior to the function. Please consult your Conference Services or Catering Manager for applicable fees.

Fire Regulations

Exit doors may not be blocked in any manner.

In order to comply with the safety-conscious rules and regulations of the Riverside County Fire Department, all linens, chair covers, draping, booths, props and room décor must have California Flame-Proofing Certificates.

For exhibitor setups, floor plans displaying actual layout and setup must be submitted to the Riverside County Fire Department for approval thirty (30) days prior to the event.

Your Catering or Conference Services Manager will assist you in obtaining appropriate certifications when needed.

Security

The Resort will not assume responsibility for any losses or damages due to any merchandise or articles left behind or sent to the resort prior to, during, or following your banquet or meeting.

Security arrangements may be made in advance for securing exhibits, merchandise and displays.

Children and young adult events, including coming of age parties, school proms and college events, require one security guard per 35 young persons. Security personnel must be retained or pre-approved through the Resort.

Private security may be arranged through your Catering or Conference Services Manager at a rate of \$50.00 per guard / per hour.

Shipment of Packages/Parcels and Handling Charges

Packages for meetings may be delivered to the Resort three (3) business days prior to the date of the function. A storage fee will be assessed for packages arriving in advance of three (3) days before the event. Please inform your Catering or Conference Services Manager that you are shipping packages. The **function name, date of function, engager's name, and the name of the Catering or Conference Services Manager must be included on all packages** to ensure proper delivery. Storage is limited. Contact your Catering or Conference Services Manager for details.

To ship items from the Hotel, the Resort will supply a reasonable quantity of standard Federal Express and UPS packaging for shipments: Letter, Pak, Boxes (small, medium and large) and Tubes. Please note: UPS requires an existing customer account to accept shipments.

Handling (delivery to guest room or meeting room, return to the shipping and receiving area, delivery to automobile) for the first five (5) boxes is complimentary. Additional boxes will be charged at \$3.00 per box handling fee.

Exhibits

Arrangements with an outside vendor must be made for delivery, set up and removal of pipe and drape materials and/or tables on “move-in” and “move-out” day.

Upon request, your Catering or Conference Services Manager will provide you with exhibit booth vendor information.

The first five (5) skirted tables (per group) for table top or booth exhibits will be provided free of charge. Additional skirted tables are available at \$15.00 per table (plus service charge and tax).

Telephone/ PBX Requirements

With prior notice, the Resort will arrange for Direct Dial, ISDN and WayPort T-1 high-speed connections for your meeting areas. Please ask your Catering or Conference Service 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 setup of banquet chairs for your ceremony. Garden chairs are additional.

- **Ceremony Coordinator**

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 names of vendors we recommend who will help create the celebration you envision; calligraphers, florists, photographers, bands and DJ's, dress shops and more.

Continental Breakfasts and Compliments

Prices based on a maximum of two hours

Classic Continental

Orange, Grapefruit, Cranberry and Apple Juices
Assorted Muffins, Croissants and Danish
Butter and Preserves
Coffee, Decaffeinated Coffee and a Selection of Teas

Deluxe Continental

Orange, Grapefruit, Cranberry and Apple Juices
Assorted Muffins, Croissants and Danish
Butter and Preserves
Sliced Fresh Seasonal Fruit and Berry Display
Coffee, Decaffeinated Coffee and a Selection of Teas

Bagel Continental

Orange, Grapefruit, Cranberry and Apple Juices
Assorted Bagels
Assorted Cream Cheese and Preserves
Smoked Salmon, Capers and Shaved Bermuda Onions
Sliced Fresh Seasonal Fruit and Berry Display
Coffee, Decaffeinated Coffee and Selection of Teas

To Complement Your Continental Breakfast

Assorted Cold Cereals

Lowfat and Nonfat Milk

Irish Steel Cut Oatmeal

Served with Raisins, Brown Sugar
Lowfat and Nonfat Milk

Assorted Yogurts

Plain and Fruit-Mixed-In

Belgian Waffles

Served with Maple Syrup, Butter,
Fresh Berry Compote and Whipped Cream

Mini Breakfast Croissant

Fresh Baked Croissant filled with Scrambled Eggs
Ham and Cheddar Cheese

Mini Breakfast Burrito

Flour Tortilla filled with
Scrambled Eggs, Bacon and Cheese
Served with Salsa on side

Served Breakfasts

All Menus Include
Assorted Muffins, Croissants and Danish
Butter and Preserves
Orange Juice, Coffee, Decaffeinated Coffee and a Selection of Teas

Starters

Fresh Fruit and Berry Cocktail with Honey Lime Yogurt Sauce

Warm Oatmeal with Brown Sugar and Raisins

Entrees

French Toast

Thick Sliced Cinnamon Swirl Egg Bread with Warm Syrup and Cinnamon Apple Compote

Traditional

Scrambled Eggs and Chives, Choice of Bacon, Sausage Link
Or Ham Steak, Herb Tomato and Breakfast Potatoes

Southern Sunrise

Corned Beef Hash and Poached Eggs
Served with Herb Tomato and Biscuits with Gravy

***Doral Omelette**

(Made to order – *requires Omelette Chef at additional fee per 25 guests)

Build your own Omelette:

Tomato, Onion, Pepper, Mushroom, Ham, Bacon, Sausage,
Cheddar and Monterey Jack Cheese, and Bay Shrimp
Breakfast Potatoes

N.Y. Steak and Eggs

With Cheddar and Chives Scrambled Eggs
Breakfast Potatoes

Breakfast Buffets

Minimum of 50 Guests

A surcharge will be applied for buffets prepared for less than 50 guests

Cathedral City Breakfast Buffet

Orange, Grapefruit, Cranberry and Apple Juices

Display of Sliced Fresh Seasonal Fruits

Assorted Cold Cereals with Lowfat and Nonfat Milk

Smoked Bacon and Country Sausage Links, Breakfast Potatoes with Onions and Peppers,

*Scrambled Eggs

Assorted Muffins, Croissants and Danish with Butter and Preserves

Coffee, Decaffeinated Coffee and a Selection of Teas

*** Substitute Scrambled Eggs with One of The Following:**

Breakfast Burrito

Flour Tortilla filled with
Scrambled Eggs, Bacon and Cheese
Served with Salsa on the side

Eggs Benedict

Toasted English Muffins layered with
Canadian Bacon, Poached Eggs and
Hollandaise Sauce

Breakfast Croissant

Fresh Baked Croissant filled with
Scrambled Eggs, Ham and Cheddar Cheese

*Egg Beaters can be substituted for an additional fee per Guest

Great Additions...

Buttermilk Pancakes

Chef's original Pancake recipe served with
warm Maple Syrup and Butter

Cheese Blintzes

Thin Crepes filled with Farmer's Cheese
Served with Berry Compote

Cinnamon Swirl French Toast

Thick Sliced Egg Bread with Powdered Sugar with
warm Maple Syrup and Butter

Belgian Waffles

Belgian Waffles topped with Strawberries, Whipped
Cream, Warm Syrup and Butter

Omelettes Prepared to Order*

Tomato, Onion, Pepper, Mushroom, Ham, Bacon, Sausage,
Cheddar and Monterey Jack Cheese, and Bay Shrimp

*Attendant Fee will apply per 25 Guests

Breakfast Buffets, continued

Minimum of 50 Guests, Maximum of Two Hours
A surcharge will be applied for buffets prepared for less than 50 guests

Southwestern Eye Opener

Assorted Chilled Fruit Juices

Sliced Fresh Fruit Display

Warm Flour Tortillas

Scrambled Eggs (Half Plain and Half with Chorizo)

Spicy Jack Quesadillas

Fresh Pico-De-Gallo

Smoked Bacon

Achiote Glazed Potatoes

Assorted Breakfast Pastries and Muffins

Coffee, Tea and Decaffeinated Coffee

The Above Buffet Requires A Minimum Of 50 Guests
Groups of less than 50 Guests will be charged an additional setup fee

Brunch Buffet

Assorted Chilled Fruit Juices

Seasonal Fresh Fruit Display Accompanied by Honey Lime Yogurt

Imported and Domestic Cheeses

Sliced Smoked Salmon with Traditional Garniture and Mini Bagels

Baby Mixed Greens with Two Dressings
Ranch and Raspberry Vinaigrette

Roma Tomato and Buffalo Mozzarella Salad

Scrambled Eggs with Scallions, Cheese, Tomatoes, Mushrooms and Peppers

Garlic Red Bliss Potatoes

Bacon and Sausage Links

Seasonal Vegetable Sauté

Pastry Selections to include Assorted Muffins, Danish, Croissants, Fruit Breads

Chef's Choice of Dessert Display

Coffee, Tea and Decaffeinated Coffee

Choice of Two Entrees:

Classic Eggs Benedict

Seared Salmon Medallions with Tomato Basil Relish

*Chicken Quesadillas with Sour Cream, Guacamole and 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 and Apple Chutney

*A Carver Charge per Item per 100 Guests will be applied
Maximum of 100 Guests per Carver. Maximum of Two Hours

The Above Buffet Requires A Minimum Of 50 Guests
Groups of less than 50 Guests will be charged an additional set-up fee

Beverage Selections

Fresh Brewed Coffee,
Decaffeinated Coffee & Assorted Teas

Assorted Soft Drinks and Bottled Water
(Coke, Diet Coke and Sprite)

Tropical Iced Tea,
Lemonade and Arnold Palmers

Fresh Orange, Grapefruit, Apple,
Cranberry, Pineapple or Tomato Juice

Fresh Fruit Smoothies
Piña Colada, Strawberry and Mango

Fruit Punch
with Fresh Fruit Garnish

Assorted Energy Drinks

Soft Drinks from Mexico
Lime, Mandarin, Tamarind and Grapefruit

Intermissions

Muffins, Croissants, Danish

Assorted Homemade Cookies

Fruit Breads with Butter

Fudge Brownies

Assorted Donuts

Lemon Bars or Apple Streusel

Assorted Dry Cereals

Assorted Ice Cream and Fruit Bars

Fruit Yogurts

Haagen Daz Ice Cream Bars

Assorted Bagels with Cream Cheese

Assorted Candy Bars

Granola Bars, Power Bars

Jumbo Soft Pretzels with Assorted Mustards

Cinnamon Rolls, Sticky Buns

Nachos with Shredded Cheese, Jalapeno Peppers,
Sour Cream and Salsa

Sliced Fresh Fruit Tray
(minimum 20 guests)

Tortilla Chips with Guacamole and Salsa Fresca

Whole Fresh Fruit

Gourmet Potato Chips with Dips of Toasted Onion and Ranch

Trail Mix

Meeting Breaks and Refreshments

Mini A.M. Refresher

Bagels
Assorted Cream Cheeses
Smoked Salmon, Capers and
Shaved Bermuda Onions
Preserves and Butter
Coffee and Tea Service

Morning Fitness

Assorted Granola and Energy Bars
Fruit and Nut Breads
Fresh Fruit Smoothies
Mineral Waters
Coffee and Tea Service

South of the Border

Homemade Tortilla Chips
Salsa Fresca and Guacamole,
Mexican Sugar Cookies
Assorted Mexican Soft Drinks
Coffee and Tea Service

Junk Food Break

Hot Buttered Popcorn
Soft Pretzels with Mustard
Nacho Bar to include:
Shredded Cheese, Jalapeños, Diced Tomatoes
Sour Cream and Guacamole
M&M's, Snickers, Milky Ways, Chocolate Chip Cookies
Soft Drinks or Bottled Water

Add Pitchers of Sangria for
additional price per Gallon

The Desert Orchard Break

Bushel of Apples, Oranges and Bananas
Warm Apple Tart
Date Nut Bread, Lemon Bars
Lemonade and Hot Apple Cider
Coffee and Tea Service

Seventh Inning Stretch

Popcorn and Cracker Jacks
Hot Pretzels with Assorted Mustards
Ice Cream Bars and Fresh Fruit Bars
Lemonade
Assorted Soft Drinks

Every Body Loves Chocolate

Dark Chocolate Dipped Strawberries
Chocolate Chip Cookies
Double Fudge Brownies
Assorted Chocolate Candy Bars
Pitchers of Cold Chocolate Milk and Low Fat Milk

Anti-Stress Break

Warm Hand and Face Towels
Fruit Yogurts
Vegetable Crudit  with Dips
Fresh Sliced Fruit, Energy Bars
Chocolate Covered Macaroon Cookies
Coffee and Herbal Tea Service

AM/PM Meeting Break Package

In the Morning...

Breakfast Bars
Fruit and Nut Breads or Assorted Muffins
Assorted Soft Drinks and Mineral Waters
Coffee and Tea Service

In the Afternoon...

Assorted Cookies, Brownies and Lemon Bars
Soft Drinks, Low fat Milk and Iced Tea

Option of One 30-minute Break or Two 30-minute Breaks

Plated Lite Luncheons

Lite Lunch Pricing Includes Fresh Rolls and Sweet Butter
Choice of Dessert, Coffee and Tea Service

The Doral Cobb

Romaine and Iceberg Lettuces
Rows of Grilled Chicken Breast, Diced Tomatoes, Bleu
Cheese, Avocado, Bacon and Chopped Egg
Choice of Two Dressings

Palm Springs Salad

Baby Mixed Greens with Grilled Chicken Breast
Avocado, Green Apples, Raisins, Dates
and Orange Segments
Strawberry Cilantro Vinaigrette

Southwest Caesar Salad

Hearts of Romaine, Tortilla Strips and Pumpkin Seeds
Fresh Cotija Cheese
Spicy Caesar Dressing
Garnished with Spicy Cheese Crisp
Served with:
Herbed Chicken Breast or
Margarita Prawns

Seared Ahi Salad

Seared Sesame Crusted Ahi Tuna
Fanned over Mesclun Greens and Butter Lettuce
Garnished with Sliced Cucumber, Seaweed Salad,
Mandarin Oranges, Pickled Ginger and
Crispy Wontons
Soy Ginger Dressing

Blackened New York Striploin Salad

Blackened New York Striploin
Crisp Romaine Lettuce, Shaved Bermuda Onions,
Pepperoncinis, Spanish Olives, Roma Tomatoes,
Roasted Corn and Garlic Cheese Croutons
Served with Creole Mustard Cider Vinaigrette

Croissant Sandwich

Flaky Croissant
Choose One: Tuna Salad, Chicken Salad, Turkey Breast
or Ham and Swiss Cheese
Pickles, Olives, Lettuce and Tomato
Sliced Fresh Fruit and Bow Tie Pasta Salad
Served with Dijon Mustard and Mayonnaise on the Side

Doral Deli Plate

Smoked Turkey Breast, Black Forest Ham,
Roast Beef and Salami,
Swiss and Cheddar Cheeses
Potato Salad, Marinated Peppers, Sliced Tomatoes,
Red Onions, Pickles and Black Olives
Served with Dijon Mustard and Mayonnaise
Sliced Breads

Salad Dressings

Ranch Bleu Cheese, Thousand Island, Strawberry Cilantro,
Soy Ginger, Honey Dijon or Spicy Caesar

Plated Luncheon Entrees

All Plated Lunches Entrees Include...

Soup du Jour or Salad, Fresh Seasonal Vegetables

Chef's Choice of Starch

Fresh Bread and Butter, Dessert

Coffee, Decaffeinated Coffee, and a Selection of Teas or Iced Tea

Soup

Included

Chilled Gazpacho

Corn Chowder with Pepper Confetti

Cream of Wild Mushroom

Chicken Tortilla Soup with Jack Cheese

Minestrone

White Bean

Premium

Sherry Infused Lobster Bisque

Additional price per Guest

or Salad

Included

California Bouquet

Mixed Greens, Vine-Ripe Tomato, Sliced

Cucumbers, Carrots and Croutons

Choice of Two Salad Dressings

Traditional Caesar Salad

Romaine Lettuce, Shredded Parmesan

Cheese and Croutons

Creamy Caesar Dressing

Premium

Mozzarella and Tomato

Sliced Beef Steak, Tomatoes, Buffalo Mozzarella,

Shaved Red Onion and Fresh Basil

Balsamic Vinaigrette

Baby Spinach

Roasted Walnuts, Crumbled Feta Cheese,

Shaved Bermuda Onions

Served with warm Bacon Dressing

Santa Rosa Salad

Butter Lettuce, Almonds, Red Onions,

Blue Cheese, Dried Pears and Scallions

Port Wine Vinaigrette Dressing

Plated Lunch Entrees, continued

Grilled Chicken Pasta

Cheese Tortellini with Grilled Breast of Chicken
Topped with Julienne Vegetables, Fresh Garlic
Tomato Sauce and Shaved Parmesan

New York Sandwich

Grilled New York Steak
Served Open Faced on French Roll
with Sautéed Garlic, Onions, Mushrooms
and Creamy Horseradish
Served with Seasoned Cross Cut Fries

Achiote Pork Loin

Pork Loin rubbed with Achiote and oven roasted
Served with Salsa Verde

Tequila Lime Chicken

Breast of Chicken marinated in Lime Juice and
Tequila with Black Bean and Corn Salsa

Chicken in Fines Herbs

Pan-seared Breast of Chicken with fine Herbs and
Roasted Chicken Jus

Tri Tip Steak

Grilled Tri tip Steak in a Mild Chili Marinade, prepared Medium Rare
Served with sautéed Onions and Peppers
Chipolte Demi-glance

Pan Seared Sea Bass

Lightly seasoned Filet of Fresh Sea Bass pan seared
And topped with Pineapple and Habenero Salsa

Tandori Grilled Salmon

Salmon filet dusted with Tandori, Flame Grilled and
accompanied with a Soy Ginger Sauce
and Stir-fried Vegetables

Choice of Starch:

Wild and White Rice Pilaf, Red Mashed Potatoes or Ranch Beans

Luncheon Desserts

Assorted Berries and Sweet Butter

Pound Cake

The Classic "Comfort Dessert"
Served with Marinated Fruit

Tiramisu

Layered with Mascarpone, Frangellico
and Double Espresso Cream

New York Cheesecake

Accented with White Chocolate Shavings,
Fresh Seasonal Berries and Raspberry Sauce

Key Lime Pie

with Kiwi Coulis

Orchard Apple Tart

with Cinnamon Ice Cream
and Caramel Sauce

Fresh Seasonal Berries

with Whipped Cream and Mint

Chocolate Fudge Cake

Multi-layer Chocolate Cake with Fudge Filling,
Chocolate Icing and Chocolate Morsels

50/50

Scoop of Orange Sherbet and Vanilla Ice Cream
With Chocolate Quills and Fresh Orange Slices

Premium

Mile High Apple Pie A La Mode

Additional price per guest

Luncheon Buffets

(Based on a maximum two-hour service time)

Chef's Deli

Mixed Green Garden Salad
with Choice of Two Dressings

Bow Tie Pasta Salad
with Bermuda Onions, Black and Green Olives,
and Roasted Red Peppers
Oregano Red Wine Vinaigrette

Cole Slaw

Homestyle Potato Salad

Assorted Sliced Deli Meats Including Smoked Ham,
Turkey Breast, Roast Beef and Salami

Sliced Cheddar, Swiss and Provolone Cheeses

Assorted Fresh Breads

Condiment and Relish Tray to Include Sliced Tomatoes, Lettuce, Sliced Onions, Pepperoncinis,
Black Olives, Pickles, Mayonnaise, Mustard and Creamy Horseradish

Sliced Fresh Seasonal Fruit

Banana, Carrot and German Chocolate Cake

Coffee, Decaffeinated Coffee, Tropical Iced Tea

The Above Buffet Requires a Minimum of 50 Guests
Groups of less than 50 Guests will be charged an additional set-up fee

Luncheon Buffets, continued (Two Hours Maximum)

Lunch at the Ranch “Barbecue”

Mixed Green Garden Salad
with Choice of Two Dressings

Red Potato Salad

Macaroni Salad

Corn on the Cob

Grilled Hamburgers, Barbecue Chicken Breasts and Smoked Sausage or ¼ lb. Hot Dogs

Sliced Cheddar and Jack Cheese, Lettuce, Tomatoes, Pickles, Onions,
Mayonnaise, Mustard and Ketchup

Buttermilk Biscuits with Butter and Honey
Sesame Buns

Seasoned French Fries with Ranch Dressing

Chilled Watermelon

Ice Cream with Warm Apple Pie and Pecan Pie

Coffee, Decaffeinated Coffee and Passion Fruit Iced Tea

The Above Buffet Requires a Minimum of 50 Guests
Groups of less than 50 Guests will be charged an additional setup fee

Luncheon Buffets, continued

(Two Hours Maximum)

Southwestern Heritage

Ensalada Verde
Strawberry Cilantro Vinaigrette and Ranch Dressing

Mexican Slaw
Roasted Corn, Cabbage, Black Olives, Cilantro, Cumin and Chili

Cheese Enchiladas
with Salsa Verde and Sour Cream

Beef and Chicken Fajitas
with Flour and Corn Tortillas, Diced Tomato, Lettuce,
Cheese, Jalapenos and Sour Cream

Calabaza De Casa (Vegetable Medley)

Spanish Rice

Refried Beans

Mexican Rice Pudding with Canella

Churros

Flan

Coffee, Decaffeinated Coffee and Tropical Iced Tea

The Above Buffets Require A Minimum Of 50 Guests
Groups of less than 50 Guests will be charged an additional setup fee

Luncheon Buffets, continued

The Giant Sub

Mixed Green Salad
with Choice of Two Dressings

Caesar Bowtie Pasta Salad

Cole Slaw

Homestyle Potato Salad

Giant Submarine Sandwich
French Baguette Piled High with Turkey, Roast Beef,
Salami, Ham, Swiss and Cheddar Cheeses, Tomatoes, Onions, Sliced Pepperoncinis,
Lettuce, Mayonnaise, Mustard and Italian Dressing

Banana Cake and Brownies

Coffee, Decaffeinated Coffee and Tropical Iced Tea

The Above Buffets Require A Minimum Of 25 Guests
Groups of less than 25 Guests will be charged an additional setup fee

Luncheon Buffets, continued

(Maximum Two Hours)

Italian Bistro Buffet

Minestrone Soup
with Fresh Pasta and Spinach Garnish

Marinated Antipasto Salad
with Salami, Provolone, Artichoke Hearts and
Sun Dried Tomatoes

Ciabatta Bread with Olive Oil and Balsamic Vinegar

Caesar Salad with Parmesan,
Croutons and Roma Tomatoes

Jumbo Cheese Ravioli
with Wild Mushrooms and Parmesan Cheese

Chicken Piccata
Pan Seared Breast of Chicken with Lemon Caper Sauce

Pizza Board
Three Cheese Pizza, Pepperoni and Sausage Pizza

Ratatouille

Cannoli

Tiramisu

Coffee, Decaffeinated Coffee and Tropical Iced Tea

The Above Buffet Requires a Minimum of 50 Guests
Groups of less than 50 Guests will be charged an additional setup fee

Box Lunches To Go Only

The Bunker

Turkey, Ham or Roast Beef
on Wheat Bread

Pasta Salad

Potato Chips

Whole Fresh Fruit

Homemade Cookie

Soft Drink or Bottled Water

Two or Three Meat selections may be added for an
additional fee

The Doral

Freshly Made Croissant filled with Barbeque
Seasoned Chicken Breast

Lettuce and Tomato

Pasta Pesto Salad

Potato Chips

Whole Fresh Fruit

Apple Streusel Bar

Soft Drink or Bottled Water

Wine Country

Caesar Salad with Grilled Chicken
Fresh Croutons and Parmesan Cheese

Imported and Mini Bon Bel Cheeses

Sliced French Baguettes

Seasonal Grapes
Fresh Strawberries

Biscotti

Soft Drink or Bottled Water

Box Lunches, continued

Hole in One

Please choose one:

- (1) Turkey and Havarti on Croissant
- (2) Roast Beef and Cheddar Cheese on French Baguette;
- (3) Marinated Vegetables and Peppers with Sprouts on Wheat Bread or,
- (4) Black Forest Ham and Swiss Cheese on Rye Bread

Potato Chips

Cole Slaw

Pineapple and Strawberry Cup

Homemade Cookie

Soft Drink or Bottled Water

Packet of Doral Tees

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

Fresh Fruit Salad

Chocolate Chip Cookie

Soft Drink or Bottled Water

To Complement Your Box Lunch:

Assorted Flavored Gatorade

Trail Mix

Candy Bars

Gourmet Potato Chips

Assorted Energy Bars

Please speak with your Catering Manager regarding specialized picnic baskets and Imported and Domestic Beers, Wines and Champagnes

Hors d'Oeuvres

Cold

(Minimum Order 25 Pieces Per Item)

Prosciutto Wrapped Melon

Endive with Walnut Roquefort Mousse

Cajun Crab and Shrimp Bouche

Tomato Basil Bruschetta

Cucumber Canapé
with Herbed Boursin Cheese

Eggplant and Roasted Pepper Tapénade Crostini

Roast Beef Roll, Herb Boursin Cheese

Smoked Chicken Breast Tarlette

Vegetable Rolls
with Wasabi and Ginger

California Roll with Wasabi and Ginger

Mango with Curried Shrimp

Smoked Salmon Canapé

Iced Shrimp
with Cocktail Sauce

Asparagus Wrapped with Peppered Beef

Artichoke Bottom with Shrimp Salad

Seared Pepper-Crusted Tuna
on a Lavosh Triangle

Corn Scallion Blinis
with Black Forest Ham and Dijon Aioli

Red Bliss Potato with Sour Cream and Caviar

Assorted Sushi, Wasabi and Pickled Ginger

Ceviche Shooter Cocktails

Bacon Wrapped Dates with Almonds

Hors d'Oeuvres

Hot

(Minimum Order 25 Pieces Per Item)

Chicken and Andouille Bruchette

Breaded Parmesan Artichoke Heart
with Marinara Sauce

Steamed Pork Dumplings (Cha Su Bao)

Spanakopita

Pork Potsticker, Sweet Chili Sauce

Smoked Chicken Quesadilla

Wild Mushroom Quiche

Phyllo with Brie and Raspberry

Pork Empanada

Crab Rangoon

Petite Beef Wellington, Béarnaise Sauce

Chicken Satay, Thai Peanut Sauce

Tortilla Chicken Skewer with Salsa Verde

Scallop Wrapped in Bacon

Shrimp and Vegetable Spring Roll
with Ginger Soy Sauce

Oysters Rockefeller

Maryland Style Crabcake
with Sundried Tomato Aioli

Thai Barbeque Lamb Chop

Coconut Shrimp with Orange Horseradish Sauce

Receptions

Displays and Mirrors

Market Vegetable Crudité

Fresh Seasonal Vegetables
Served with Blue Cheese,
Ranch and Balsamic Vinaigrette Dips
(Minimum of 15 Guests)

Seasonal Fresh Fruit Display

Selection of Sliced Fresh Fruit to include
Seasonal Melons and Berries and Pineapple,
Served with Honey Lime Yogurt
(Minimum of 15 Guests)

Domestic Cheese Display

Cheddar, Jack, Swiss Garnished with Fresh Seasonal Fruit
Gourmet Crackers and Sliced Baguettes

(Minimum of 15 Guests)

Smoked Salmon Display

Served with Classic Garnitures of Capers,
Bermuda Onions, Chopped Egg and Mini Bagels
(Minimum of 15 Guests)

Baked Brie En Croûte

Brie Cheese Baked in Puff Pastry
Garnished with Fresh Berries and Walnuts
Sliced Baguettes
(Serves 25)

Fresh Seafood Display

Jumbo Shrimp, Fresh Oysters and Clams on the Half Shell and Crab Claws
Served over Ice with Cocktail Sauce, Spicy Tartar Sauce and Lemons
(Minimum of 100 pieces)

Antipasto Display

Buffalo Mozzarella, Provolone, Salami,
Pepperoni, Mortadella, Prosciutto,
Marinated and Grilled Vegetables and Peppers,
Mushrooms, Artichoke Hearts,
Sun Dried Tomatoes and Bermuda Onions,
Herb Focaccia Bread and Parmesan
Bread Sticks,
Balsamic Vinegar and Olive Oil
(Minimum of 25 Guests)

Chips & Dips

Homemade Tortilla Chips
Served with Fresh Salsa and Guacamole

“Bar Snacks”

Pretzels
Chex Mix
Mixed Nuts

Reception Specialty Stations

Meal Functions: Three or More Stations Required

Pre-meal Functions: Select One (1) or More

(Minimum of 25 Guests)

*** Caesar Salad Station**

Romaine Lettuce, Garlic Croutons and Shredded Parmesan
Grilled Chicken and Rock Shrimp
Classic Caesar Dressing

Quesadilla Station

Shrimp, Chicken or Grilled Vegetable Quesadillas
Flour Tortillas, Jack Cheese and Green Chiles,
Served with Blue Corn Tortilla Chips, Salsa Fresca, Guacamole, and Sour Cream

Build-Your-Own Taco Station

Seasoned Beef and Chicken

Lettuce, Diced Tomatoes, Shredded Jack and Cheddar Cheese, Olives, Jalapeños, Guacamole, Salsa Fresca and Sour Cream
Soft Flour Tortillas and Corn Taco Shells

Served with Spanish Rice, Refried Beans and Grilled Scallions

***Pasta Pronto**

Your Choice of Three Pastas

Your choice of Sauce: Alfredo, Bolagnese, Pesto Garlic Cream, Arrabiata and Roasted Red Pepper Caponata

Accompanied by Parsley, Sun-dried Tomatoes, Kalamata Olives, Artichoke Hearts, Parmesan Cheese and Balsamic Vinegar
Garlic Bread and Breadsticks

Stir Fry Station

Marinated Beef, Shrimp and Chicken

Stir Fried with Napa Cabbage, Carrots, Broccoli, Snow Peas,
Bean Sprouts, Ginger and Garlic

Sesame Oil and Soy Sauces

Served with Fried Rice, Lo Mein Noodles and Chop Sticks

*** San Jacinto Grill**

A Taste of Coachella Valley on an Outdoor Grill - Combinations to include...

Smoked Sausage, Chicken, Marinated Top Sirloin of Beef, Shrimp and Swordfish Skewers
with Grilled Vegetables

Sauces of Chipotle Tomato Aioli, Pico de Gallo, Cilantro Lime Butter Specialty Fresh-Baked Local Breads

Reception Specialty Stations, Continued

Sushi Station

Nigiri Sushi to include: Tuna, Shrimp, Octopus, Eel and Egg
(50 piece increments per order)

Accompanied by California Rolls, Vegetable Rolls, Pickled Ginger, Wasabi, and Soy Sauce
(50 piece increments per order)

*The Above Stations May Require a Chef at an additional charge
Cooked to Order – One Chef per 25 Guests
Display Chef – One per 100 Guests

Carving Stations

Whole Roasted Turkey

Assorted Mustards, Cranberry Chutney, Potato and Squaw Rolls

Serves 40 Guests

Herb Crusted Beef Strip Loin

Stone Ground Mustard, Herb Mayonnaise, Creamy Horseradish and Sourdough Rolls

Serves 35 Guests

Country Bourbon Glazed Smoked Ham

Honey Mustard, Herbed Mayonnaise and Hawaiian Nut Pull-Apart Rolls

Serves 50 Guests

Slow Roasted Leg of Lamb

Marinated in Red Wine, Garlic and Rosemary, Spinach with Garlic and Parmesan Rolls, Rosemary Demi-Glace

Serves 50 Guests

Steamship Round of Beef

Stone Ground Mustard, Creamy Horseradish, Garlic Demi-Glace and Silver Dollar Rolls

Serves 100 Guests

Seared Loin of Ahi Tuna

Pepper Crusted Ahi Tuna Loin, Seared and Served with Seaweed Salad,

Pickled Ginger, Wasabi Aioli, Sesame Ginger Soy Sauce,

Lime Garnish and Assorted Crackers

(Minimum of 25 Guests)

Dessert and Coffee

Viennese Table

Assorted Cakes and Fruit Tarts

Chocolate Fountain with Strawberries, Bananas, Pound Cake, Fresh Fruit, Whipped Cream and Chopped Walnuts,

White Chocolate Mousse with Raspberry Coulis

Mini Pastries and Petit Fours

(Minimum of 35 Guests)

International Coffee

Freshly Brewed Coffee, Decaffeinated Coffee, Cappuccino and Espresso

Amaretto di Saronno, Bailey's Irish Cream, Crème De Cocoa, Kahlua, Sambuca and Tia Maria

Served with Fresh Whipped Cream, Cinnamon Sticks, Orange Zest, Lemon Peel and Chocolate Shavings

(Minimum of 35 guests)

Groups of Less Than The Minimum Will Be Charged an additional Set-Up Fee.

Plated Dinners

All Plated Dinner Entrees Include:
Your Choice of Soup or Salad
Fresh Seasonal Vegetables and Choice of Starch
Fresh Rolls and Butter
Dessert
Coffee, Decaffeinated Coffee & a Selection of Teas

Appetizers

(Not included with Entrée price)

Wild Mushroom Tart

with Garlic, Cream, and Red Onion Port Marmalade

Eggplant Napoleon

Zucchini, Yellow Squash, Eggplant, Roasted Red Pepper, Buffalo
Mozzarella and Pesto
Served with Arrabiata Sauce

Lobster Ravioli

with Vermouth Sauce and Nantua and
Tomato Concasse

Grilled Shrimp and Crab Cakes

with Scallion Creole Mustard Slaw
Sundried Tomato Aioli

Chilled Jumbo Shrimp

Tomato Horseradish Sauce
Served in a Martini Glass

Four Cheese Boursettino ala Carbonara

Petite Pasta Purses of Four Cheeses tossed with Pancetta and Mushrooms
Finished with Rosemary Parmesan Cream, Tomato Concasse and Green Peas

Soup

(Included in Entrée price)

French Onion	Corn Chowder with Pepper Confit	
Chilled Gazpacho	Minestrone	
Cream of Wild Mushroom	White Bean	Chicken Tortilla Soup with Jack Cheese

Premium

Sherry Infused Lobster Bisque
Additional charge per Guest

or Salad

California Bouquet

Mixed Greens, Vine-Ripe Tomato, Sliced
Cucumbers, Carrots and Croutons
Choice of Two Salad Dressings

Traditional Caesar Salad

Romaine Lettuce, Shredded Parmesan Cheese
and Croutons,
Creamy Caesar Dressing

Coachella Valley Salad

Field Greens with Parmesan Gratinée
Topped with Roasted Salted Pumpkin Seeds
Tomato Wedges and Mild Ortega Chiles
Strawberry Cilantro Dressing

Premium

Mozzarella and Tomato

Sliced Beef Steak Tomatoes, Buffalo Mozzarella,
Shaved Red Onion and Fresh Basil
Balsamic Vinaigrette
Additional charge per Guest

Baby Spinach

Roasted Walnuts, Crumbled Feta Cheese
Warm Bacon Dressing
Additional charge per Guest

Santa Rosa Salad

Butter Lettuce, Almonds, Red Onions,
Blue Cheese, Dried Pears and Scallions
Port Wine Vinaigrette Dressing
Additional charge per Guest

Plated Dinner Entrees

Citrus Chicken

Citrus Marinated Chicken with Orange Beurre Blanc

Herb Roasted Breast of Chicken

with Cilantro, Papaya and Mango Relish

Achiote Chicken

Achiote Marinated chicken with smoked tomato sauce

Grilled Salmon Filet

with Braised Leeks and Fennel
Dry Vermouth Cream

Halibut Steak

Grilled, with Lime Beurre Blanc

Herb Crusted Sea Bass and Crab

Baked Herb Crusted Sea Bass
with Cilantro Beurre Blanc
Garnished with Crab Salsa

Flame Charred New York Steak

Bourbon Brazed Wild Mushrooms, Onions and Demi Glace

Slowly Roasted Prime Rib of Beef Au Jus

With Peppercorn Salt Crust
Rosemary Jus Lie and Creamy Horseradish

Filet Mignon

Beef Tenderloin Filet with Green Peppercorn Cream
Merlot Demi Glace

Petite Filet of Beef Tenderloin with Shrimp Scampi

Filet of Beef and Shrimp with Ruby Port Wine Reduction

Plated Dinner Entrees, continued

Lamb Chops

Chops off the Rack, Marinated in Rosemary, Garlic and Olive Oil
Served with Green Peppercorn Demi Glace

Grilled Veal Chops alla Gremolata

Seared Thick Cut Crusted Veal Chop
with Lemon, Chopped Garlic and Herbs

Combination Plated Entrées

Petite Sirloin with Breast of Chicken

Bearnaise Sauce and Red Onion Marmalade

Tortilla Crusted Chicken and Achiote Shrimp

with Salsa Verde

Mixed Grill

Petite Filet, Breast of Chicken and Lamb Chop
with Merlot Demi Glace and Wild Mushroom Ragout

Starches

Please select one of the following starches to accompany your dinner:

Roasted Red Potatoes, Creamy Polenta, Pearl Cous Cous, Wild Rice Pilaf,
Chive Potato Gratin or Red Mashed Potatoes

Desserts

Included...

Mud Pie

Chocolate Mousse and Chocolate Ice Cream,
with an Oreo Crust
Served with Rich Chocolate Sauce

Tiramisu

Layered with Mascarpone, Frangellico
and Double Espresso Cream

New York Cheesecake

Accented with White Chocolate Shavings,
Fresh Seasonal Berries and Raspberry Sauce

Key Lime Pie

with Raspberry Coulis
and Graham Cracker Crust

Orchard Apple Tart

with Vanilla Ice Cream
and Caramel Sauce

Carrot Cake

A Classic with Raisins, Walnuts
and Cream Cheese Frosting

Marinated Fresh Berries

Fresh Seasonal Berries
Marinated in Raspberry Liqueur
With Sweetened Whipped Cream

Chocolate Thunder Torte

Triple Layered Chocolate Cake
with Chocolate Chip Morsels
Served with Chocolate Sauce

White Chocolate and Mousse Mint Parfait

White Chocolate Mousse and Crème de Menthe
Served with a Chocolate Wafer and Chocolate Quill

*Premium Desserts may be chosen at
an additional price per guest*

Night & Day Pyramid

White and Dark Chocolate Cake
with Mousse Filling

Chocolate Decadence

Flourless Chocolate Cake
served Warm with Vanilla Bean Sauce

Brulee Cheese Cake

Quite possibly the best cheese cake you will ever have!

Fresh Fruit Custard Tart

Butter Tart filled with Custard,
Seasonal Fruit and Berries

Luscious Lemon Cake

Layers of Sponge Cake
with Sweet Lemon Filling

Grand Finale

Chocolate Dipped Strawberries, Petit Fours,
Chocolate Truffles, Pecan Diamonds

Buffet Dinners
(Two Hours Maximum)

The Doral Buffet

Vegetarian California Rolls

Baby Mixed Greens with Teardrop Tomatoes
Choice of Three Dressings

Roma Tomatoes, Buffalo Mozzarella
Balsamic and Basil Salad

Grilled Ahi Display
Served with Seaweed Salad, Pickled Ginger
Sesame Ginger Soy and Wasabi Aioli

Striploin of Beef with Demi Glace
Whole Roasted Garlic Cloves
And Tobacco Onions

Panseared Breast of Chicken
With Wild Mushroom Ragout

Penne Pasta
Tossed with Roma Tomatoes, Basil, Chiffonade, Roasted Garlic and Parmesan Cheese

Roasted Red Potatoes

Fresh Seasonal Vegetables

Fresh Baked Rolls and Butter

Chocolate Thunder Cake
Cheesecake, Mini Fruit Tarts and Chocolate Dipped Strawberries

Coffee, Decaffeinated Coffee and Teas

*Chef Fee

The above buffet requires a minimum of 50 guests
For groups of less than 50 guests there will be an additional Setup Fee

The Painted Desert

Coachella Valley Fruit Display
with Dates and Dried Local Fruits

Coachella Valley Lettuces, Sliced Tomatoes,
Cucumbers and Sunflower Sprouts
Strawberry Cilantro Vinaigrette and Ranch Dressings

Mexican Slaw

Orange and Jícama Salad

Monterey Jack and Green Chile Quesadilla

Homemade Tortilla Chips
With Salsa and Guacamole

Herb Crusted Free Range Chicken
with Papaya Salsa

Mesquite Seasoned Beef Tri Tip
with Jalapeno Rolls

Sonoran-style Medley of Squash,
Onions and Tomatoes

Mexicali Rice

Ranch-style Beans with Onions and Bacon

Chocolate Mocha Cake
Buenellos
Flan

Coffee, Decaffeinated Coffee and Teas
Served with Shaved Chocolate and Whipped Cream

The above buffet requires a minimum of 50 guests
Groups of less than 50 Guests will be charged an additional setup fee
Add Your Favorite Liquor

The Italian Buffet

Buffet Salads...

Caesar Salad with Garlic Croutons,
Quartered Roma Tomato and Shaved Parmesan Cheese

Spinach Salad
Chopped Eggs, Shaved Red Onions, Sliced Mushrooms
Warm Pancetta and Cracked Black Pepper
Balsamic Vinegar

Marinated Antipasto Salad
With Salami, Provolone, Artichoke Hearts and Sun Dried Tomatoes

***Pasta Station...**

Choice of Three Pastas
Alfredo, Bolagnese, Pesto Garlic Cream, Arrabiata and Roasted Pepper Caponata Sauces
Accompanied by Flat Parsley, Sun Dried Tomatoes, Kalamata Olives, Parmesan Cheese and Balsamic Vinegar
Garlic Bread and Breadsticks

Hot Entrees and Vegetables...

Chicken Saltimbocca
Pan Seared Chicken Breast with Prosciutto and Provolone
in a Marsala Sauce

Grilled Swordfish Putinesca
with Capers, Olives, Onions, Tomato, Lemon and Olive Oil

Garlic Roasted Squash and Roma Tomatoes

Fines Herbs Risotto

Desserts...

Tiramisu, Cappacino Torta and Cannoli

Coffee, Decaffeinated Coffee and Teas

***Chef Fee**

The Above Buffet Requires a 50 Guest Minimum
Groups with less than 50 guests will be assessed an additional setup fee

Doral Roundup

(Two Hours Maximum)

Tossed Ranch Salad
with Butter Lettuce, Bacon, Avocado, Tomato, Sunflower Seeds and Shredded Cheddar Cheese
Strawberry Cilantro Dressing

Spicy Cole Slaw

Sliced Watermelon

Corn on the Cobb

Scalloped Potatoes

Homemade Ranch Style Beans

Marinated Tri-Tip with Broiled Smokes Sausages

*Grilled New York Steak with Grilled Onions

*Achiote Chicken Breast with Grilled Pineapple

*BBQ Pork Ribs

Cornbread and Biscuits with Honey Butter

Butter Pound Cake with Strawberries and Whipped Cream

Warm Pecan Pie and Apple Pie

Vanilla Ice Cream

Coffee, Decaffeinated Coffee and Teas

Choice of Two or Three Entrees

*Chef fee

The Above Buffet Requires a Minimum of 50 Guests
Groups of less than 50 guests will be charged an additional setup fee

Cajun Buffet (Two Hours Maximum)

Build Your Own Creole Salad
Crisp Romaine and Butter Lettuce, Herbed Chicken, Spring Onions
Cherry Tomatoes and Cajun Spiced Croutons
with Creole Mustard Vinaigrette

Creole Slaw

Jambalaya
with Chicken, Andouille Sausage and Ham

Louisiana Crab Cakes with Remoulade Sauce

Blackened Top Sirloin Steak

Shrimp Etouffee
Large Shrimp Smothered in Creole Tomato Sauce and Sweet Peppers

Red Beans and Rice
Green Beans with Toasted Pecans

Crisp French Baguettes with Butter

Whiskey Bread Pudding
Warm Pecan Pie
Bourbon Street Fudge Cake
Vanilla Ice Cream

Coffee, Decaffeinated Coffee and Teas

The above Buffet requires a minimum of 50 guests
Groups of less than 50 will be charged an additional setup fee

Around the World

East Meets West

Assorted Dim Sum with Assorted Dipping Sauce
Sweet and Sour Chicken
Jasmine Rice
Sushi Station to Include:
Tuna, Shrimp and Salmon Displayed Maki and Sashimi Style
California Rolls, Pickled Ginger, Wasabi and Soy Sauce
Fortune Cookies and /Almond Cookies

South of the Border

Homemade Tortilla Chips with Salsa and Guacamole
Green Chili and Jack Cheese Quesadillas
Beef Carne Asada
Chopped Cilantro, Diced Tomato, Cheddar and Jack Cheese,
Onions and Salsa Fresca
Flour and Corn Tortillas
Mexican Rice and Beans
Buenellos and Flan

Little Italy

Caesar Salad Station
Buffalo Mozzarella, Sliced Tomatoes, Basil, Balsamic Vinegar and Olive Oil
Pasta Pronto Station to Include: Jumbo Cheese Ravioli and Penne
Pesto Cream and Marinara Sauce,
Garlic Bread and Bread Sticks
Tiramisu Cake and Cannoli

Café des Artes

Espresso, Cappuccino, Café Latte and Herbal Teas
Shaved Chocolate, Cinnamon, Vanilla Spice and Whipped Cream

The above Buffet requires a minimum of 50 guests
Groups of less than 50 will be charged an additional setup fee

Banquet Wine Selections

Sweet to Off-Dry Sparkling Wine

Listed from sweetest to less sweet

Bin		Bottle
11	Moët & Chandon, "White Star" NV	
12	Taittinger, Brut "La Française" NV	
13	Gloria Ferrer, Blanc de Noir, Sonoma	
16	Piper Heidsieck, Brut NV	

Sweet White/ Blush/ Rose Wines

Listed from sweetest to less sweet

21	Beringer Vineyards, White Zinfandel
22	Chateau Ste. Michelle, Dr. Loosen Riesling

Dry Light Intensity White/Rose Wines

Listed from mild to strong

23	Danzante, Pinot Grigio, <i>Italy</i>
24	Rodney Strong, Sauvignon Blanc, "Charlottes Home", <i>Sonoma County</i>
25	MacMurray Ranch, Pinot Gris, <i>Russian River</i>
26	Montevina, Pinot Grigio, <i>California</i>
27	Maso Canali, Pinot Grigio, <i>Italy</i>
28	Veramonte, Sauvignon Blanc, <i>Chile</i>

Dry Medium Intensity White Wines

Listed from mild to strong

30	Kim Crawford, Sauvignon Blanc, <i>New Zealand</i>
31	Clos Du Bois, Chardonnay, Reserve
32	Mirassou, Chardonnay, "Central Coast"
33	Robert Mondavi, Chardonnay, "Private Selection"
34	Beringer, Chardonnay "Founders Estate"
35	Sonoma Cutrer, Chardonnay, <i>Russian River Ranches</i>
36	Kendall-Jackson, Chardonnay, "Vintners Reserve"
37	Rodney Strong, Chardonnay, <i>Sonoma County</i>
38	Chateau Ste. Michelle, Chardonnay <i>Columbia Valley</i>

Half Bottle Selection

39	Gloria Ferrer, Chardonnay, Carneros
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Wines By The Glass

14	Domaine Chandon, Brut, <i>California</i>
15	Piper-Heidsieck, Brut Champagne
	Beringer Vineyards, White Zinfandel
	Rodney Strong, Sauvignon Blanc
	Rodney Strong, Chardonnay, <i>Sonoma County</i>
	Mirassou, Chardonnay, <i>Central Coast</i>

Dessert Wine

20	Robert Mondavi, Muscat Caneli Moscato d'oro, <i>Napa</i> , 375ml
90	Inniskillin Vidal Ice Wine, <i>Niagara Peninsula</i> 375ml

Bottled Waters

	Evian, Natural Spring, <i>France</i> Ltr
	SanPellegrino, Sparkling Water, <i>Italy</i> Ltr

Dry Light Intensity Red Wines

Listed from mild to strong

Bin		Bottle
40	Gloria Ferrer, Pinot Noir, <i>Sonoma</i>	
41	Echelon Vineyards, Pinot Noir, <i>Central Coast</i>	
42	Danzante, Merlot, <i>Italy</i>	
43	Placido, Chianti, <i>Tuscany</i>	

Dry Medium Intensity Red Wines

Listed from mild to strong

50	Clos du Bois, Pinot Noir, <i>Sonoma</i>
51	Brancott, Pinot Noir, <i>New Zealand</i>
52	Mirassou, Merlot, <i>California</i>
53	Sterling, Merlot, "Vintners Reserve"
54	Rodney Strong, Pinot Noir, <i>Russian River</i>
55	Castello di Volpaia, Chianti Classico
57	Coppola Diamond Series, Merlot, <i>California</i>
58	Folie a Deux, "Menage a Trios," <i>California</i>
59	Jacobs Creek, Shiraz "Reserve" <i>Australia</i>
60	Sterling, Cab. Sauvignon "Vintners Collection"
61	Rodney Strong, Merlot, <i>Sonoma County</i>
62	Mirassou, Cabernet Sauvignon, <i>California</i>
63	Concha Y Toro, Cabernet Sauvignon "Casillero del Diablo" <i>Chile</i>
65	Rancho Zabacco, Zinfandel, "Heritage Vines" <i>Sonoma</i>
66	Coppola Diamond Series, Claret, <i>California</i>
67	Kendall-Jackson, Cabernet Sauvignon, "Vintners Reserve, <i>California</i>
68	Murphy-Goode, Merlot, <i>Alexander Valley</i>
69	St. Francis Vineyards, Merlot, <i>Sonoma</i>
70	Rodney Strong, Zinfandel "Knotty Vines," <i>Sonoma County</i>
71	Chateau Ste. Michelle, Cabernet Sauvignon, <i>Columbia Valley</i>

Dry Full Intensity Red Wines

Listed from mild to strong

80	Beringer, Cabernet Sauvignon, "Knights Valley"
81	Rodney Strong, Cabernet Sauvignon, <i>Alexander Crown, Sonoma County</i>
82	Rodney Strong, Symmetry, <i>Sonoma County</i>
83	Robert Mondavi, Cabernet Sauvignon, <i>Napa</i>
84	Rodney Strong, Cabernet Sauvignon "Reserve", <i>Sonoma County</i>
85	Franciscan Oakville Estate Magnificat, <i>Napa Valley</i>

Fortified Wines

Listed from mild to strong

	Harvey's Cream Sherry
	Fonseca, Port "Bin 27 Vintage"
	Quinta do Noval, Tawny Port 10 yr. old
	Sandeman Tawny 20 year

Half Bottle Selection

Listed from mild to strong

56	Coppola Diamond Series, Merlot, <i>California</i>
64	Ravenswood, Zinfandel, <i>Lodi</i>

Wines by the Glass

	Rodney Strong, Pinot Noir, <i>Russian River</i>
	Mirassou, Merlot, <i>California</i>
	Rodney Strong, Merlot, <i>Sonoma County</i>
	Jacob's Creek, Shiraz "Reserve" <i>Australia</i>
	Mirassou, Cabernet Sauvignon, <i>California</i>
	Rodney Strong, Zinfandel "Knotty Vines"
	Beringer, Cabernet Sauvignon, "Knights Valley"

Bar Beverages

Hosted Bar Beverage

	Deluxe	Premiums	Super Premiums
Vodka	Skyy	Absolut	Grey Goose
Gin	Beefeater	Tanqueray	Bombay Sapphire
Tequila	Sauza Gold	Cuervo Gold	Sauza Commerativo
Rum	Bacardi	Bacardi	Mount Gay
Scotch	Cutty Sark	Johnnie Walker Red	Johnnie Walker Black
Bourbon	Maker's Mark	Knob Creek	Bookers
Canadian Whiskey	Canadian Club	Crown Royal	Crown Royal Reserve
Blended Whiskey	Seagram's 7		

Cordials

Bailey's Irish Cream	Kahlua	Sambuca	Amaretto
Cointreau	Frangelico	Campari	Drambuie
B & B	Gran Marnier	Courvoisier VS	Remy Martin VS

Domestic Beer	Imported Beer & Malternative	Soft Drinks and Juices	Premium Waters & Energy Drinks
Michelob Ultra	*Heineken	Coke, Diet Coke	Perrier
*Budweiser	*Corona	7 Up, Ginger Ale	Evian
*Bud Lite	Amstel Light	Soda and Tonic Water	Sole Water
Samuel Adams	Beck's	Cranberry Juice, Orange	San Pellegrino
Michelob Light	Killian's	Juice, Grapefruit Juice	
Coors Light	Bacardi Silver 03	Bottled Still Water	Red Bull
Miller Genuine Draft	Smirnoff Ice		180
Miller Light	Hakke-Beck		
Rolling Rock	(non-alcoholic)		
*O'Douls Amber	Fosters		
(non-alcoholic)	La Batt Blue		
	Guinness		

Blended Daquiris, Margaritas and Pina Coladas

Wines by the Glass

Doral Featured Wine by the bottle

Bartender Fee is based on a Maximum of 4 Hours and will be waived when per bar revenue exceeds the dollar amount set forth by the catering department.

***Standard on all bars. Additional beers are by request only.**

Bar/Beverages Continued

* Hospitality Bars

	Deluxe	Premium	Super Premium
Vodka	Skyy	Absolut	Grey Goose
Gin	Beefeater	Tanqueray	Bombay Sapphire
Tequila	Sauza Gold	Cuervo Gold	Sauza Commerativo
Rum	Bacardi	Bacardi	Mount Gay
Scotch	Cutty Sark	Johnnie Walker Red	Johnnie Walker Black
Bourbon	Maker's Mark	Knob Creek	Bookers
Canadian	Canadian Club	Crown Royal	Crown Royal Reserve
Whiskey			
Blended	Seagram's 7		
Whiskey			

*** Note: All Opened Bottles of Liquor Will Be Charged**

Each Complete Bar Set-Up will Include:

Straws, Glassware, Napkins, Ice and Bar Fruit Garnishes
(6) Tonic Water – (6) Club Soda – (6) Bottled Water
(1) Bottle Sweet Vermouth – (1) Bottle Dry Vermouth
(6) Bottles Orange Juice – (6) Bottles Grapefruit Juice
(6) Coca Colas – (6) Diet Coca Colas – (6) Sprites

**Mixers are at Standard Banquet Pricing
Please call for Cordial Pricing**

***Contact the Catering Department for information on our
Hosted Bar Beverage Package Pricing***