



RIVIERA PALM SPRINGS CATERING MENU
1600 NORTH INDIAN CANYON DRIVE, PALM SPRINGS, CA 92262
TEL: 760-327-8311



BREAKFAST

CONTINENTAL BREAKFAST

Prices are per Guest. Based on a 90 Minute Service, requires a Minimum 20 Guests. Just Now Brewed Zoka Coffee, Decaffeinated Coffee, Hot Cocoa, Selection of Black, Oolong, Green, Herbal Teas.

Awake | 25

Freshly Squeezed Orange, Grapefruit Juice

Seasonal Fresh Fruits

Freshly Baked Pastries | Fruit Preserves, Butter

Natural Granola Bars

Arise | 29

Freshly Squeezed Orange, Grapefruit Juice

Seasonal Fresh Fruits

Assorted Breakfast Cereals | Whole, 2%, Skim, Soy Milk

Housemade Granola

Individual Low Fat Fruit, Plain Yogurts

Assorted Bagels | Cream Cheese

Freshly Baked Pastries | Fruit Preserves, Butter

All pricing is per person, unless noted otherwise. Prices are exclusive of 24% taxable service charge and sales tax, currently 9.25%



BREAKFAST

BREAKFAST BUFFET

Prices are per Guest, Based on a 90 Minute Service, carries No Minimum. Just Now Brewed Zoka Coffee, Decaffeinated Coffee, Hot Cocoa, Selection of Black, Oolong, Green, Herbal Teas.

Sunrise | 38

Freshly Squeezed Orange, Grapefruit Juice

Seasonal Fresh Fruits

Freshly Baked Pastries | Fruit Preserves, Butter

Assorted Breakfast Cereals | Whole, 2%, Skim, Soy Milk

Farm Fresh Scrambled Eggs

Choice of Two: Applewood Smoked Bacon, Country Sausage Links,

Chicken Apple Sausage, Grilled Smokehouse Ham

Oven Roasted Breakfast Potatoes, Fresh Herbs

Palm Springs | 41

Freshly Squeezed Orange, Tomato Juice

Seasonal Fresh Fruits

Freshly Baked Muffins | Fruit Preserves, Butter

Greek Yogurt Parfait, Fresh Berries, Housemade Granola, Desert Honey

Steel-Cut Oatmeal | Brown Sugar, Raisins, Almonds

Assorted Non-Dairy Beverages

Scrambled Egg Whites | Spinach, Mushrooms

Chicken Apple Sausage

Oven Roasted Breakfast Potatoes, Fresh Herbs

All pricing is per person, unless noted otherwise. Prices are exclusive of 24% taxable service charge and sales tax, currently 9.25%

BREAKFAST

Breakfast Enhancements

Based on a 60 Minute Service, Carries No Minimum

Farm Fresh Egg Omelet Station* | **16 per person**

Cheddar, Monterey Jack, Applewood Smoked Bacon, Grilled Smokehouse Ham, Mushrooms, Tomato, Avocado, Bell Peppers, Sweet Onions, Spinach, Salsa (Egg Whites Available)

*Attendant Fee | 175 (Per Attendant/per 75 guests)

French Butter Croissant | **7 each**

Farm Fresh Scrambled Eggs, Grilled Smokehouse Ham, Swiss

English Muffin | **7 each**

Farm Fresh Scrambled Eggs, Applewood Smoked Bacon, Cheddar

Southwestern Breakfast Burrito | **7 each**

Farm Fresh Scrambled Eggs, Applewood Smoked Bacon, Chorizo, Monterey Jack, Fire Roasted Salsa

Smoked Salmon Bagel Sandwich | **9 each**

Cream Cheese, Tomato, Arugula

Smoked Salmon | **14 per person**

Bagels, Cream Cheese, Capers, Red Onion, Tomatoes, Hard Boiled Eggs

Steel-Cut Oatmeal | **7 per person**

Brown Sugar, Dried Fruits, Raisins, Nuts, Whole, 2%, Skim, Soy Milk

Greek Yogurt Parfait | Housemade Granola, Fresh Berries | **8 each**

Farm Fresh Hard Boiled Eggs | **3 each**

Individual Fruit, Plain Yogurts | **4 each**

Assorted Fresh Berries | **7 per person**

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BREAKFAST

BREAKFAST PLATED

Prices are per Guest, Based on a 60 Minute Service, Minimum 10 Guests. Just Now Brewed Zoka Coffee, Decaffeinated Coffee, Hot Cocoa, Selection of Black, Oolong, Green, Herbal Teas.

American Breakfast | 32

Freshly Squeezed Orange Juice

Freshly Baked Pastries | Fruit Preserves, Butter

Farm Fresh Scrambled Eggs

Choose One: Applewood Smoked Bacon, Country Sausage Links,

Chicken Apple Sausage, Grilled Smokehouse Ham

Oven Roasted Breakfast Potatoes, Fresh Herbs

Brioche French Toast | 30

Freshly Squeezed Orange Juice

Fresh Seasonal Fruits

Cinnamon Brioche French Toast | Butter, Warm Syrup

Choose One: Applewood Smoked Bacon, Country Sausage Links,

Chicken Apple Sausage, Grilled Smokehouse Ham

Oven Roasted Breakfast Potatoes, Fresh Herbs



A LA CARTE

MORNING

Beverages

Freshly Brewed Zoka Regular, Decaffeinated Coffee, Selection Hot Teas | 82 gal

Freshly Squeezed Orange, Grapefruit Juice | 84 gal

Lemonade, Iced Tea, Arnold Palmer | 72 gal

Assorted Soft Drinks, Bottled Waters, San Pellegrino | 5 each

Old Fashioned Sodas, Gatorade G2, Red Bull® Energy Drinks, Bottled Starbucks® Frappuccino,

Coconut Water, Sunraysia Fruit Juices (Apple, Pear, Tomato) | 7 each

Enhancements

Freshly Baked Pastries | 48 doz

Assorted Bagels, Cream Cheese | 48 doz

Seasonal Whole Fruit | 3 each

Seasonal Fresh Fruits, Fresh Berries | 9 per person

Individual Low Fat Fruit, Plain Yogurts | 5 each

Natural Granola Bars | 4 each

Protein Bars | 6 each

Greek Yogurt Parfait | Housemade Granola, Fresh Berries | 8 each

Fruit Smoothie | Yogurt, Honey, Seasonal Fresh Fruits, Fresh Berries | 7 each

Riviera Trail Mix Station | Raisins, Granola, Sunflower Seeds, Mixed Dried Fruits, Almonds | 10 per person

A LA CARTE

AFTERNOON

Beverages

Freshly Brewed Zoka Regular, Decaffeinated Coffee, Selection Hot Teas | 82 gal

Freshly Squeezed Orange, Grapefruit Juice | 84 gal

Lemonade, Iced Tea, Arnold Palmer | 72 gal

Assorted Soft Drinks, Bottled Waters, San Pellegrino | 5 each

Old Fashioned Sodas, Gatorade G2, Red Bull® Energy Drinks, Bottled Starbucks® Frappuccino,
Coconut Water, Sunraysia Fruit Juices (Apple, Pear, Tomato) | 7 each

Enhancements

Assorted Freshly Baked Cookies | 48 doz

Decadent Fudge Brownies | 48 doz

Individual Bags White Cheddar Popcorn, Potato Chips, Pretzels, Corn Chips, Vegetable Chips | 5 each

Natural Granola Bars | 5 each

Protein Bars | 5 each

Seasonal Whole Fruit | 3 each

Fruit Smoothie | Yogurt, Honey, Seasonal Fresh Fruits, Fresh Berries | 7 each

Riviera Trail Mix Station | Raisins, Granola, Sunflower Seeds, Mixed Dried Fruits, Almonds | 10 per person

Locally Made Jerkies | 8 each

Corn Tortilla Chips | Salsa, Pico de Gallo, Guacamole | 11 per person

Assorted Candy Bars | 3 each

Lemon Tart Bars | 48 doz

Warmed Ballpark Pretzels | Yellow Mustard | 42 doz

Chocolate Covered Strawberries | 48 doz

Assorted Old Fashioned Hard Candy | 5 each

Chocolate Truffles | 54 doz

Assorted Mini Cupcakes | 35 doz

BREAKS

PM BREAKS

Prices are per Guest. Based on a 30 Minute Service, requires a Minimum 20 Guests. Just Now Brewed Zoka Coffee, Decaffeinated Coffee, Hot Cocoa, Selection of Black, Oolong, Green, Herbal Teas.

California Dreamin | 21

Artisan Cheeses, Baked Brie, Dried So-Cal Fruits, Fig Jam, Roasted Marcona Almonds, Baguette

High Tea | 26

Smoked Salmon Canapes, Boursin Cucumber, Egg Salad Tea Sandwiches, Chocolate Dipped Strawberries, Scones, Lemon Curd, Assorted Jams

Mexicana | 18

Corn Tortilla Chips, Guacamole, Housemade Salsa, Pico de Gallo, Churros, Chocolate, Caramel Sauce, Horchata

Death by Chocolate | 18

Chocolate Dipped Strawberries, Chocolate Covered Cheesecake Bites, Double Chocolate Cookies, Iced Chocolate Milk

Energy Booster | 21

Bottled Starbucks® Frappuccino, Dark Chocolate Covered Espresso Beans, Assorted Cookies, Brownies, Iced Coffee

Riviera Citrus | 17

Lemon Squares, Key Lime Tartlettes, Lemon Cupcakes, Homemade Lemonade from Riviera Harvested Lemons

VIP Meeting Set | 12

(14 Maximum)

Blotter Pad, Notepad, Pen, 1 Litre Bottled Fiji at each seat, AM Mints, PM Candy, Afternoon Lemonade, USB Power Stations

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LUNCH

CHILLED LUNCH TABLE

Prices are per Guest. Based on a 60 Minute Service, requires a Minimum 20 Guests. Just Now Brewed Zoka Coffee, Decaffeinated Coffee, Selection of Black, Oolong, Green, Herbal Teas. ***If less than 20 people, you will be charged for a minimum of 20 Guests**

Simply Sandwiches | 39

Caesar Salad | Romaine Hearts, Parmigiano-Reggiano, Focaccia Croutons, Caesar Dressing

Pasta Salad | Grilled Vegetables, Herb Vinaigrette

Jicama + Cherry Tomato Salad | Light Yogurt Dressing

Oven Roasted Turkey Breast

Monterey Jack, Lettuce, Tomatoes, Red Onion, Aioli, Ciabatta

Classic Italian Submarine

Genoa Salami, Capicola, Provolone, Lettuce, Tomato, Balsamic Aioli, French Bread

Grilled Vegetable Wrap

Spicy Hummus, Black Olive, Radishes, Pickles, Pepperoncini

Housemade Potato Chips

Dessert

Assorted Freshly Baked Cookies

Fruit Bars

Neighborhood Deli | 37

Mixed Field Greens | Carrots, Cucumber, Red Peppers, Sherry Vinaigrette

Roasted Jalapeno Slaw

Roasted Yukon Potato Salad | Scallions, Mustard Vinaigrette

Deli Display

Oven Roasted Turkey Breast, Black Forest Ham, Southwest Chicken Salad

Swiss, Cheddar, Tomato, Lettuce, Onions, Spicy Mayonnaise, Mustard, Horseradish, Pickles

Bread Selection

Housemade Potato Chips

Dessert

Decadent Fudge Brownies

Apple Crumble

All pricing is per person, unless noted otherwise. Prices are exclusive of 24% taxable service charge and sales tax, currently 9.25%



From The Farmers Produce Stand | 42

Mediterranean Quinoa Salad | Red Onion, Bell Peppers, Kalamata Olives, Feta, Herb Vinaigrette

Greens | Romaine Hearts, Baby Kale, Seasonal Field Greens

Toppings | Applewood Smoked Bacon, Parmigiano-Reggiano, Gorgonzola, Fresh Mozzarella, Carrots, Grape Tomatoes, Red Onion, English Cucumber, Nicoise Olives, Peppers, Candied Pecans, Hard Boiled Eggs, Herb Croutons

Proteins | Grilled Chicken Breast, Sautéed Shrimp, Oven Roasted Atlantic Salmon

Dressings | Buttermilk Ranch, Sesame-Ginger, Balsamic Vinaigrette

Dessert

Vanilla Pound Cake | Fresh Berries, Whipped Cream

Traditional Carrot Cake

LUNCH

HOT LUNCH TABLE

Prices are per Guest. Based on a 60 Minute Service, requires a Minimum 20 Guests. Just Now Brewed Zoka Coffee, Decaffeinated Coffee, Selection of Black, Oolong, Green, Herbal Teas. ***If less than 20 people, you will be charged for a minimum of 20 Guests**

Tuscan Hillside Buffet | 45

Caesar Salad | Romaine Hearts, Parmigiano-Reggiano, Focaccia Croutons, Caesar Dressing

Caprese | Vine-Ripened Tomatoes, Fresh Mozzarella, Basil Oil, Aged Balsamic Vinegar

Farro Salad | Cucumber, Tomatoes, Fennel, Harissa Vinaigrette

Seared Salmon | Artichoke, Basil Sun-Dried Tomato Pesto

Cheese Tortellini | Spinach, Marinara Sauce

Grilled Chicken Breast | Garlic Confit, Chardonnay Sauce

Includes Chef's Choice Seasonal Vegetable & Starch

Dessert

Cappuccino Cheesecake

Tiramisu

Yucatan Peninsula | 42

Mixed Field Greens | Cucumbers, Oven Dried Tomato, Roasted Corn, Pepitas, Croutons, Honey-Chipotle Vinaigrette

Jicama + Watermelon + Green Papaya | Scallions, Bell Peppers, Queso Fresco, Cilantro Tajin Vinaigrette

Carne Asada

Spiced Chicken Chili Verde

Pinto Beans, Cumin Cilantro Rice

Corn, Flour Tortillas, Sour Cream, Guacamole, Pico de Gallo

Roasted Jalapeno Slaw

Dessert

Warm Churros, Caramel Sauce

Papaya, Lime, Tajin

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American Comfort

Choice of Two | 42

Choice of Three | 46

Deconstructed Desert Cobb | Kale, Arugula, Romaine, Applewood Smoked Bacon, Avocado, Green Beans, Cucumbers, Tomatoes, Fire Roasted Peppers, Hard Boiled Egg, Bleu Cheese, Cilantro Vinaigrette, Chipotle Ranch Dressing

Proteins

Smoked Barbeque Beef Brisket | Jack Daniels BBQ Sauce

Barbeque Baby Back Ribs

Buttermilk Fried Chicken

Cornmeal Crusted Catfish | Remoulade

Cole Slaw | Celery Seed Dressing

Roasted Potato Salad | Whole Grain Mustard Vinaigrette

Corn on the Cob | Butter

Dessert

Apple Turnover

Peach Cobbler

LUNCH

PLATED LUNCHEONS

*Hot Entrée – 3 Courses, Chilled Entrée – 2 Courses

Plated Luncheons Require a Minimum of 10 Guests. All Plated Luncheons include Artisan Bread, Butter, Just Now Brewed Zoka Coffee, Decaffeinated Coffee, Selection of Black, Oolong, Green, Herbal Teas. ***If you choose a selection of 2 entrees, all entrees will be charged at the highest entrée price**

First Course

Please Select One

Field Greens Salad | Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette

Caesar Salad | Romaine Hearts, Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing

Spinach Salad | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette

Iceberg Wedge | Applewood Smoked Bacon, Tomato, Danish Bleu Dressing

Tomato Mozzarella | EVOO, Black Pepper, Sea Salt, Fresh Basil, Balsamic Reduction

Daily Farmer Soup

Main Course

Hot Entrées

Includes Chef's Choice Seasonal Vegetable & Starch

Thyme Marinated Chicken Breast | 38

Riviera Harvested Lemon Sauce

Pan Roasted Salmon | 40

Caramelized Onions, Chive Relish

8 oz. Flat Iron Steak | 41

Mushroom Ragout, Chianti Wine

Braised Beef Short Rib | 42

Red Wine Reduction, Horseradish Cream

Vegetarian Entrée Selection

Please Select One

Butternut Squash Farro | Roasted Tomatoes, Fresh Herbs, Hazelnut Basil Pesto

Grilled Vegetable Lasagna | Shallot, Garlic Roasted Tomato Sauce

Grilled Seasonal Vegetables | Beluga Lentils, Charred Asparagus Chimichurri

Main Course

Please Select One

Chilled Entrées

Seared Rare Tuna Nicoise Salad | 38

Local Greens, Haricot Vert, Kalamata Olives, Tomato,
Hard Boiled Egg, Fingerling Potatoes, Shallot Mustard Vinaigrette

Traditional Cobb | 38

Grilled Chicken Breast, Applewood Smoked Bacon, Tomatoes, Hard Boiled Egg, Bleu Cheese,
Avocado, Italian Dressing

Grilled Chicken Breast Caesar | 38

Romaine Hearts, Parmigiano-Reggiano, Focaccia Croutons, Caesar Dressing

+Substitute Grilled Shrimp | Add 4

Final Course

Please Select One

Chocolate Raspberry Cheesecake

Tiramisu | Espresso Anglaise

Traditional Carrot Cake

Hazelnut Chocolate Decadence Cake

LUNCH

GRAB AND GO

Minimum 10 boxes per order, Includes One Beverage (Soft Drink or Bottled Water)

Dine in Charge | 10 per box

Select Two Sandwiches

Boxed Lunch to Go | 28

Cole Slaw

Potato Chips

Whole Fruit

Chocolate Chip Cookie

Grilled Chicken Breast

Provolone, Tomato, Arugula, Pesto Aioli, Ciabatta

Smoked Turkey Breast BLT Wrap

Applewood Smoked Bacon, Lettuce, Tomato, Avocado Cream, Flour Tortilla

Black Forest Ham

Cheddar, Lettuce, Tomato, Horseradish Mayonnaise, Baguette

Vegetarian Wrap

Portobello Mushroom, Grilled Zucchini, Arugula, Roasted Peppers, Tapenade, Spicy Hummus, Flour Tortilla

RECEPTION

RECEPTION TABLE

Prices are Per Guest, Requires a minimum of 10 guests

Artisanal Cheese Display | 16

Domestic, Imported, Fig Jam, Quince Paste, Glazed Walnuts, Baguettes, Lavosh

Fresh Vegetable Crudité | 12

Buttermilk Ranch, Chipotle-Parmesan Dip, Creamy Hummus, Naan Bread

+Grilled Vegetables | Add 4

Antipasto | 22

Assorted Dry Salami, Prosciutto, Fresh Mozzarella, Aged Provolone, Gorgonzola, Marinated Mushrooms, Cured Black Olives, Oven Roasted Tomatoes, Artichoke Hearts, Country Bread

Salsa Bar | 15

Stone Ground Tortilla Chips, Spicy Salsa Fresca, Salsa Verde, Guacamole

Bacon Crazy (Minimum 20 Guests)

Choice of 3 | 19

Choice of 4 | 23

Nueske | Brown Sugar Candied

Mini BLT

Bacon Mac & Cheese

Spicy Chocolate Dipped Bacon

Bacon Wrapped Shrimp

Bacon Wrapped Asparagus

Bacon Potato Skins

Bacon Ice Cream Smoothie

Signature Sweet | 36 per dozen

Mini European Pastries, Miniature Cupcakes, Chocolate Covered Strawberries

All pricing is per person, unless noted otherwise. Prices are exclusive of 24% taxable service charge and sales tax, currently 9.25%

RECEPTION

HOT AND COLD CANAPÉS

Priced Per Piece, Two Dozen Minimum

Chilled Specialties

5 each

Tomato, Mozzarella, Basil Pesto, Crostini

Sonoma Goat Cheese, Prosciutto, Herb Crouton

Gorgonzola, Bosc Pear, Balsamic Drizzle, Bruschetta

6 each

Wild Jumbo Gulf Shrimp | Horseradish Cocktail Sauce

Blue Fin Tuna Tartare | Cucumber, Capers, Mustard Aioli

Santa Barbara Smoked Salmon | Dill Crème Fraiche, Crostini

Bay Scallop Ceviche Shooter | Avocado, Cilantro

Spicy Tuna Sushi Rolls | Soy, Pickled Ginger

Sonoma Goat Cheese Stuffed Medjool Date | Prosciutto

Blue Crab Meat Tart | Mustard Aioli, Avocado

Black Peppercorn Seared Ahi Tuna | Crispy Wonton, Wasabi Cream

Hot Specialties

5 each

Parmesan Breaded Artichoke Hearts | Roasted Garlic Aioli

Spanakopita

Vegetable Spring Rolls | Chili Dipping Sauce

Chicken Breast Tandoori Sate | Cucumber Mint Yogurt

Pork Pot Stickers | Sweet Chili Sauce

Miniature Roasted Vegetable Quiche

Grilled Shrimp Toast | Cilantro, Heirloom Tomato Jam

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RECEPTION

Hot Specialties

6 each

Fried Coconut Shrimp | Mango Chutney
Pancetta Wrapped Prawns, Grilled Limes
Miniature Beef Wellington | Mushrooms, Madeira Sauce
Oven Roasted Bacon Wrapped Asparagus

7 each

Herb Baby Lamb Chops | Mint Chimichurri
Miniature Crab Cakes | Avocado Crema
Coconut Breaded Lobster | Mango Lime
Applewood Smoked Bacon Wrapped Scallops
Lobster Cheddar Cheese Melt

Reception Packages

Minimum 25 Guests

4 Pieces per guest: | **20 per guest** - Select (2) Cold and (2) Hot

6 Pieces per guest: | **30 per guest** - Select (3) Cold and (3) Hot

8 Pieces per guest: | **40 per guest** - Select (4) Cold and (4) Hot

Add a display table with your Hors d'oeuvres Reception Package

Based on 60 Minutes of Service

Artisanal Cheese Display | **Add 16**

Fresh Vegetable Crudités | **Add 14**

Seasonal Fresh Fruit | **Add 12**

All pricing is per person, unless noted otherwise. Prices are exclusive of 24% taxable service charge and sales tax, currently 9.25%

RECEPTION

ACTION STATIONS

Prices based on 2 hours of Service Requires a Minimum of 25 Guests
*Requires an Attendant - | 175 Per Station/Per 75 Guests

Pasta Creations | 19

Penne, Cavatappi

Grilled Chicken Breast, Sweet Italian Sausage

Roasted Peppers, Caramelized Onions, Kalamata Olives, Spinach, Roasted Mushrooms, Garlic Confit,

Basil Marinara, Herb Cream Pesto, EVOO

Roasted Garlic Cheese Bread

*Attendant Required

Paella Station | 31

Mussels, Clams, Chorizo, Marinated Grilled Chicken Breast, Shrimp, Atlantic Lobster,

Smoked Paprika, Roasted Pepper, Saffron Rice

*Attendant Required

Street Tacos | 19

Marinated Lime Chicken, Carne Asada

Corn Tortillas

Shaved Cabbage, Pico de Gallo, Limes, Avocado Cream, Cilantro, Cotija

*Attendant Required

Chicken Wings 4-Ways | 17

*One piece of each per person

Barbecued

Parmesan Garlic

Asian Soy Glazed

Buffalo, Honey Mustard

RECEPTION

“Grown Up” Sliders

Choice of 2 | **13**

Choice of 3 | **17**

*One piece of each per person

Chipotle Kobe Slider, Cheddar, Chipotle, Sweet Hawaiian Roll

Smoked Braised Pork Belly, Asian Slaw, Bao

Bourbon Barbeque Chicken Slider, Silver Dollar Roll

Soy Glazed Atlantic Salmon, Green Onion, Hoisin, Bao



RECEPTION

CARVERY

Prices are Per Item

All Stations Require an Attendant | 175 per Station/per Item

Butter Roasted Turkey Breast | 225

Mostarda, Mayonnaise, Sage Sauce, Dijon Mustard, Small Rolls

~25 Guests

Sea Salt Slow Roasted Prime Rib | 375

Horseradish Crema, Roasted Garlic Jus, Small Rolls

~25 Guests

Peppercorn Crusted Beef Tenderloin | 410

Pinot Truffle Sauce, Small Rolls

~20 Guests

Jamaican Jerk Spiced Pork Loin | 300

Tropical Chutney, Sweet Hawaiian Rolls

~ 30 Guests

Salmon en Croute | 260

Lemon Caper Sauce

~20 Guests

All pricing is per person, unless noted otherwise. Prices are exclusive of 24% taxable service charge and sales tax, currently 9.25%

DINNER

PLATED DINNER

Plated Dinners Require a Minimum of 20 Guests

All Dinners Include Three Courses, Artisanal Rolls, Butter, Just Now Brewed Zoka Coffee, Decaffeinated Coffee, Selection of Black, Oolong, Green, Herbal Teas, Iced Tea on Request. ***If you choose a selection of 2 entrees, all entrees will be charged at the highest entrée price**

First Course

Please Select One

Caprese Salad | Vine Ripened Tomato, Fresh Mozzarella, Basil Oil, Aged Balsamic Vinegar

Mixed Field Greens | Heirloom Tomatoes, English Cucumbers, Radish, Herb Vinaigrette

Caesar Salad | Romaine Hearts, Parmigiano-Reggiano, Focaccia Croutons, Caesar Dressing

Spinach Salad | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette

Wedge Salad | Tomato, Onion, Applewood Smoked Bacon, Blue Cheese Dressing

Daily Farmer Soup

Main Course

Includes Chef's Choice Seasonal Vegetables & Starch

Marinated Chicken Breast | 57

Tarragon Wild Mushroom Sauce

Half Boneless Mary Chicken | 64

Rosemary, Garlic

10 Oz. Garlic Sirloin Steak | 69

Caramelized Shallots, Merlot Reduction

Pan Seared Atlantic Salmon | 66

Lemon Caper Sauce

Herb Crusted 7oz. Filet Mignon | 75

Black Peppercorn Sauce

Grilled Shrimp + 8oz. Flat Iron | 79

Madeira Porcini Sauce

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Grilled Marinated Chicken Breast + Broiled Atlantic Salmon | 72

Tarragon Chimichurri

Petit Filet Mignon + Lobster Tail | 95

Béarnaise Sauce

Vegetarian Entrée Selection

Please Select One

Butternut Squash Farro | Roasted Tomatoes, Fresh Herbs, Hazelnut Basil Pesto

Grilled Vegetable Lasagna | Shallot, Garlic Roasted Tomato Sauce

Grilled Seasonal Vegetables | Beluga Lentils, Charred Asparagus Chimichurri

Final Course

Please Select One

Key Lime Pie | Tropical Fruit Sauce

Chocolate Raspberry Cheesecake

Tiramisu | Espresso Anglaise

Bittersweet Chocolate Cake | Cherry Compote

Traditional Carrot Cake

Hazelnut Chocolate Decadence Cake

All pricing is per person, unless noted otherwise. Prices are exclusive of 24% taxable service charge and sales tax, currently 9.25%



DINNER

DINNER TABLE

Buffet Dinners Require a Minimum of 20 Guests.

All Dinners Include Just Now Brewed Zoka Coffee, Decaffeinated Coffee, Selection of Black, Oolong, Green, Herbal Teas, Iced Tea on Request. ***If less than 20 people, you will be charged for a minimum of 20 Guests**

The Riviera Buffet | 82

Mixed Field Greens | Hot House Cucumbers, Tomatoes, Red Onions, Feta Cheese, Creamy Herb Dressing, Citrus Vinaigrette

Romaine Hearts | Parmigiano-Reggiano, Focaccia Croutons, Caesar Dressing

Red Quinoa Kale Salad | Watermelon, Cucumber Yogurt Dressing

Black Peppercorn Dusted Chicken Breast | Porcini Mushroom Sauce

Braised Beef Short Rib | Red Wine Reduction, Horseradish Cream

Roasted Salmon | Capers, Heirloom Tomato, Fresh Herbs, Meyer Lemon

Chef's Selection Fresh Seasonal Vegetables, Starch

Dessert

Tortes, Mini Pastries, Fresh Fruit Tart, Assorted Truffles

The Coachella Valley | 78

Mixed Field Greens | Cucumbers, Oven Dried Tomato, Roasted Corn, Pepitas, Croutons, Honey-Chipotle Vinaigrette

Jicama + Watermelon + Green Papaya | Scallions, Bell Peppers, Queso Fresco, Cilantro Tajin Vinaigrette

Latin Caprese Salad | Tomato, Queso Fresco, Avocado, Red Onions, Achiote Oil, Grilled Lime

Grilled Chicken Breast | Roasted Guajillo Tequila Sauce

Tortilla Crusted Mahi Mahi | Roasted Corn Pico de Gallo

Enchilada | Grilled Onion, Asparagus, Campfire Roasted Tomato

Roasted Poblano Smashed Potatoes

Dessert

Tres Leches, Flan Assorted Pastries

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The Sicilian | 87

Caprese | Vine-Ripened Tomatoes, Fresh Mozzarella, Aged Balsamic Vinegar, Basil, EVOO

Kale Caesar | Parmigiano-Reggiano, Whole Grain Croutons, Caesar Dressing

Farro Salad | Cucumber, Tomatoes, Fennel, Harissa Vinaigrette

Baked Ziti | Roasted Garlic, San Marzano Tomato, Mozzarella, Ricotta, Parmesan-Reggiano

Beef Tenderloin Medallions | Roasted Portobello Mushroom, Chianti Sauce

Chicken Breast Saltimbocca | Prosciutto, Sage, Marsala Wine Sauce

Rosemary Grilled Vegetables

Dessert

Tiramisu

Cappuccino Cheesecake

Assorted Italian Cookies



BAR & WINE

FAVORITE BRANDS

Favorite Brands

SPIRITS

Seagram's Vodka, Cruzan Rum, Gilbey's Gin, Torada Tequila, Barton Bourbon, Bantan Whiskey, Grants Scotch, DeKuyper Cordials

WINE

Sycamore Lane, California, Cabernet Sauvignon and Chardonnay, Merlot
SMWE, Michelle NV Brut, Columbia Valley, WA, Sparkling

BEER

Coors Light, Bud Light, Blue Moon Belgian White, Stella Artois, Corona, Sam Adams Lager, St. Pauli Girl N.A.

Favorite Bars

Package Bar

Priced Per Hour

First Hour | 21

Additional Hours | 10

Hosted Bar

Priced Per Drink

Mixed Drinks | 10 Imported Beer | 7 Domestic Beer | 6 Wine by the Glass | 10 Cordial | 12 Mineral Waters/Soft Drinks | 4

Cash Bar

Priced Per Drink

Mixed Drinks | 11 Imported Beer | 8 Domestic Beer | 7 Wine by the Glass | 11 Cordial | 13 Mineral Waters/Soft Drinks | 5

Bartender fee of \$175 per bartender, bartender fee is waived with a minimum of \$550 in sales per bar
Cash bars require a cashier, cashier fee of \$175 per cashier

All pricing is per person, unless noted otherwise. Prices are exclusive of 24% taxable service charge and sales tax, currently 9.25%



BAR & WINE

APPRECIATED BRANDS

Appreciated Brands

SPIRITS

Absolut Vodka, Bacardi Silver Rum, Beefeater Gin, Sauza Gold Tequila, Jim Beam Bourbon, Canadian Club, Dewar's Scotch, Jamison Irish Whiskey, Bailey's, Disaronno, Kahlua, Grand Marnier, Cointreau

WINE

14 Hands, Washington, Cabernet Sauvignon and Chardonnay, Merlot
SMWE, Michelle NV Brut, Columbia Valley, WA, Sparkling

BEER

Coors Light, Bud Light, Blue Moon Belgian White, Stella Artois, Corona, Sam Adams Lager, St. Pauli Girl N.A.

Appreciated Bars

Package Bar

Priced Per Hour

First Hour | 23

Additional Hours | 12

Hosted Bar

Priced Per Drink

Mixed Drinks | 11 Imported Beer | 7 Domestic Beer | 6 Wine by the Glass | 10 Cordial | 12 Mineral Waters/Soft Drinks | 4

Cash Bar

Priced Per Drink

Mixed Drinks | 12 Imported Beer | 8 Domestic Beer | 7 Wine by the Glass | 11 Cordial | 13 Mineral Waters/Soft Drinks | 5

Bartender fee of \$175 per bartender, bartender fee is waived with a minimum of \$550 in sales per bar
Cash bars require a cashier, cashier fee of \$175 per cashier

All pricing is per person, unless noted otherwise. Prices are exclusive of 24% taxable service charge and sales tax, currently 9.25%



BAR & WINE

EXTRAORDINARY BRANDS

Extraordinary Brands

SPIRITS

Grey Goose Vodka, Bacardi 8 Rum, Hendrix Gin, Patron Añejo Tequila, Woodford Reserve Bourbon, Crown Royal Canadian Whiskey, Johnnie Walker Black Scotch, Jameson Irish Whiskey, Bailey's, Disaronno, Kahlua, Grand Marnier, Cointreau

WINE

14 Hands, Washington, Cabernet Sauvignon and Chardonnay, Merlot
SMWE, Michelle NV Brut, Columbia Valley, WA, Sparkling

BEER

Coors Light, Bud Light, Blue Moon Belgian White, Stella Artois, Corona, Sam Adams Lager, St. Pauli Girl N.A.

Extraordinary Bars

Package Bar

Priced Per Hour

First Hour | 25

Additional Hours | 14

Hosted Bar

Priced Per Drink

Mixed Drinks | 13 Imported Beer | 7 Domestic Beer | 6 Wine by the Glass | 10 Cordial | 12 Mineral Waters/Soft Drinks | 4

Cash Bar

Priced Per Drink

Mixed Drinks | 14 Imported Beer | 8 Domestic Beer | 7 Wine by the Glass | 11 Cordial | 13 Mineral Waters/Soft Drinks | 5

Bartender fee of \$175 per bartender, bartender fee is waived with a minimum of \$550 in sales per bar
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BAR & WINE

WINE

Priced by the Bottle

SPARKLING

Mumm Napa, Napa, CA | 54

Ruffino Prosecco, Italy | 36

Moscato, 14 Hands, WA | 34

WHITES

Rosé, Bieler Pere et Fils Rose, Provence, France | 40

Riesling, Chateau Ste. Michelle, Columbia Valley, WA | 34

Sauvignon Blanc, Kim Crawford, New Zealand | 43

Pinot Gris, Ferrari Carano, CA | 38

Chardonnay, Stag's Leap, Karia, Napa, CA | 58

Chardonnay, Sonoma Cutrer, Russian River, CA | 62

REDS

Louis Martini, Sonoma, CA | 54

Merlot, Seven Falls, Napa Valley, CA | 46

Pinot Noir, Joel Gott, Sonoma, CA | 46

Red Zinfandel, Ravenswood, CA | 34

Adventurous Red, Terra D'oro, Barbera, CA | 54