Riviera Palm Springs Catering Menu

1600 North Indian Canyon Drive, Palm Springs, CA 92262

Tel: 760-327-8311

BREAKFAST

BREAKFAST TABLE

Prices are per Guest, Based on a 90 Minute Service, Carries No Minimum and include Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Hot Cocoa and a Selection Of Black, Oolong, Green and Herbal Teas From Harney & Sons

Aware

Freshly Squeezed Orange and Grapefruit Juice

Whole and Hand Cut Seasonal Fruits and Berries

Freshly Baked Morning Pastries and Sliced Artisan Bread | Fruit Preserves and Butter

A Medley of Breakfast Cereals | Bananas, Organic Whole, 2% and Skim Milk

Farm Fresh Scrambled Eggs

Choice of Two: Hardwood Smoked Bacon, Country Sausage Links, Chicken Apple Sausage, Grilled Smokehouse Ham

Choice of: Oven Roasted Breakfast Potatoes with Fresh Herbs or Hash Browns | 38

Breakfast Tables Enhancements

Made to Order Belgian Waffles* | 9
Fresh Berry Compote, Warm Syrup, Whipped Cream and Berries

Farm Fresh Egg Omelet StationD* | 18
Cheddar and Gruyere Cheeses, Smokehouse Ham, Sliced Mushrooms, Diced Bell Peppers, Chopped Sweet Onions, Spinach Leaves, Smoked Bacon, Salsa (Egg Whites Available)

Smoked Salmon with Assorted Bagels | 13
Low-Fat and Regular Cream Cheese, Capers, Red Onion, Sliced Tomatoes and Chopped Egg

*Attendant Fee | 175 (Per Attendant)

All pricing is per person, unless noted otherwise. Prices are exclusive of 24% taxable service charge, a 5% event fee on F&B only and sales tax, currently 9.0%

BREAKFAST

CONTINENTAL BREAKFAST

Prices are per Guest, Based on a 90 Minute Service, Carries No Minimum and include Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Hot Cocoa and a Selection Of Black, Oolong, Green and Herbal Teas From Harney & Sons

Awake

Freshly Squeezed Orange and Grapefruit Juice
Seven Hand Cut Seasonal Fruits and Berries
Freshly Baked Morning Pastries | Fruit Preserves and Butter
Pure and Natural Granola and Energy Bars | 25

Arise

Freshly Squeezed Orange and Grapefruit Juice
Seven Hand Cut Seasonal Fruits and Berries
An Assortment of Breakfast Cereals | Bananas, Organic Whole, 2% And Skim Milk
Individual Low Fat Fruit and Plain Yogurts
Steel-Cut Oatmeal Accompanied By Brown Sugar, Dried Fruits, Nuts, and Organic Milk
New York Style Bagels | Fat Free and Regular Cream Cheese
Freshly Baked Morning Pastries | Fruit Preserves and Sweet Creamery Butter | 29

Continental Breakfast Enhancements

Prices are Per Guest, Based on a 60 Minute Service and Carries no Minimum

Buttermilk Egg Biscuit | Breakfast Sausage, Scrambled Egg | 7

French Butter Croissant | Soft Scrambled Eggs, Smokehouse Ham and Swiss Cheese | 7

English Muffin | Applewood Smoked Bacon, Farm Fresh Scrambled Eggs, Cheddar Cheese | 7

Fruit Yogurt Parfait | Pure and Natural Granola, Berries | 6

Steel-Cut Oatmeal | Brown Sugar, Dried Fruits, Raisins, Nuts, and Organic Milk | 7

Chilled Hard Boiled Eggs | 3

Individual Fruit and Plain Yogurts | 4.25

Imported and Domestic Cheese and Charcuterie | 16

Southwestern Breakfast Burrito | Chorizo, Fire Roasted Salsa | 7

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BREAKS

MORNING

Prices are per Guest and Carries No Minimum

HOT: Freshly Brewed Coffee, Decaffeinated Coffee, Hot Cocoa and a Selection of Teas from Harney and Sons.
CARBONATED BEVERAGES: Assorted Pepsi® Soft Drinks and Bottled Water

Beverage Service

1/2 Day Beverage Service

Hot Beverages | 15

Carbonated Beverages | 6

Enhanced Beverages | 9

Hot and Carbonated Beverages | 21

Hot and Enhanced Beverages | 24

All Day Beverage Service

Refreshed Throughout the Day

Hot Beverages | 28

Carbonated Beverages | 11

Enhanced Beverages | 17

Hot and Carbonated Beverages | 39

Hot and Enhanced Beverages | 44

Enhanced Beverage Selection

Select up to Four Beverages

+ Assorted Pepsi® Soft Drinks
+ Perrier Sparkling Water
+ Pure Leaf Iced Tea
+ Gatorade G2
+ Red Bull® Energy Drinks
+ Izze® Carbonated Fruit Juice
+ Bottled Starbucks® Frappuccino
+ Naked Brand Fruit Smoothies

AM Breather Enhancements

Price for up to 3 | 15

Price for up to 5 | 20

Designer Trail Mix Station | Raisins, Granola, Sunflower Seeds, Mixed Dried Fruits, Almonds

Pure and Natural Granola and Energy Bars

Fruit Yogurt Parfait | Granola and Berries

Buttery Crumbly Coffee Cake

Display of Various Breakfast Breads and Muffins

Season's Picked Fresh Whole Fruit

Fruit Smoothie | Yogurt, Honey, Seasonal Fruits and Berries

Seven Hand Cut Seasonal Fruits and Berries

Warm Cinnamon Rolls | Cream Cheese Glaze

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+ Coconut Water

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BREAKS

AFTERNOON

Prices are per Guest and Carries No Minimum

HOT: Freshly Brewed Coffee, Decaffeinated Coffee, Hot Cocoa and a Selection of Teas from Harney and Sons.
CARBONATED BEVERAGES: Assorted Pepsi® Soft Drinks and Bottled Water

Beverage Service

1/2 Day Beverage Service

Hot Beverages | 15

Carbonated Beverages | 6

Enhanced Beverages | 9

Hot and Carbonated Beverages | 21

Hot and Enhanced Beverages | 24

All Day Beverage Service

Refreshed Throughout the Day

Hot Beverages | 28

Carbonated Beverages | 11

Enhanced Beverages | 17

Hot and Carbonated Beverages | 39

Hot and Enhanced Beverages | 44

Enhanced Beverage Selection

Select up to Four Beverages

+ Assorted Pepsi® Soft Drinks
+ Perrier Sparkling Water
+ Pure Leaf Iced Tea
+ Gatorade G2
+ Red Bull® Energy Drinks
+ Izze® Carbonated Fruit Juice
+ Bottled Starbucks® Frappuccino
+ Naked Brand Fruit Smoothies

PM Pause Enhancements

Price for up to 3 | 15

Price for up to 5 | 20

Individual Bags Of White Cheddar Popcorn

Season's Picked Fresh Whole Fruit

Seven Hand Cut Seasonal Fruits and Berries

Tri-Color Fiesta Chips | Salsa, Pico de Gallo, and Guacamole

+ Add Chili Con Queso | 2

Assorted Candy Bars

Blend Of Oven Roasted Nuts

Lemon Tart Bars

Decadent Fudge Brownies and Chocolate Chunk Blondies

Crudité Display | Buttermilk Ranch and Blue Cheese Dips

Assorted Bags of Potato, Pretzels, Corn and Vegetable Chips

Warmed Ballpark Pretzels | Yellow Mustard

Pure and Natural Granola and Energy Bars

Chocolate Covered Strawberries

Designer Trail Mix Station | Sunflower Seeds, Mixed Dried Fruits, Almonds, Mixed Nuts, Pretzels

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+ Coconut Water

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LUNCH

CHILLED LUNCH TABLE

Buffet Luncheons Require a Minimum of 20 Guests
Just Now Brewed Starbucks Coffee, Decaffeinated Coffee and a Selection of Black, Oolong, Green, Herbal Teas from Harney & Sons
Enjoy Value Pricing if Selected on the Indicated Day

Simply Sandwiches | 48

Monday, Thursday and Sunday Value Price | 43

Today's Soup

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

Baby Spinach Salad | Candied Walnuts, Pears, Bleu Cheese Crumbles, Herb Vinaigrette

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

Oven Roasted Turkey Breast on Ciabatta
Gruyere, Jalapeno Cranberry Relish, Greens, Tomatoes, Red Onion

Roast Beef on Baguette
Cheddar, Horseradish Cream, Greens

Grilled Vegetable Wrapped in Spinach Tortilla
Smooth Hummus

Classic Italian Submarine Sandwich
Genoa Salami, Capicola, Provolone Cheese, Lettuce and

Neighborhood Deli | 50

Tuesday and Friday Value Price | 45

Chicken Tortilla Soup

Mixed Field Greens | Toasted Almonds, Goat Cheese, Tangerine-Honey Dressing

Southwest Grilled Chicken on Ciabatta
Cilantro, Tomato, Mixed Greend, Aioli

Sliced Roast Beef on Marble Rye
Jalapeno Jack, Tomato, Roasted Pablano, Mayonnaise

Vegetarian Wrap
Grilled Portobello Mushroom, Arugula, Roasted Peppers, Pico de Gallo, Tomato Wrap

Yellowfin Tuna Salad on Whole Grain
Red Peppers, Mayo, Plum Tomatoes, Boston Lettuce

Homemade Roasted Jalapeno Slaw
Chili and Cheddar Potato Salad
Assorted Chips

Dessert
Tres Leche Cake

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Tomato, Balsamic Aioli
Potato Chips, Pickles, Pepperoncini, Olives, Cherry Peppers

Dessert
Cappuccino Chocolate Cake
Tiramisu

Key Lime Pie

From The Farmers Produce Stand | 52

Wednesday and Saturday Value Price | 47

Rustic Chicken Soup

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

Greens
Romaine Hearts and Iceberg Salad, Baby Greens Salad

Toppings
Carrots, Grape Tomatoes, Red Onion, English Cucumber, Peppers, Pecans, Parmesan Cheese, Gorgonzola, Smoked Bacon, Eggs, Fresh Mozzarella, and Roasted Garlic Herb Croutons

Proteins
Marinated and Grilled Sliced Roasted Chicken Breast, Tri-Tip, Atlantic Salmon and Portobello Mushrooms

Dressings

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Buttermilk Ranch and Creamy Caesar Dressings, Sesame-
Ginger and Citrus Olive Oil Vinaigrettes

Dessert

Vanilla Pound Cake | Fresh Berries, Whipped Cream

Carrot Cake | Cream Cheese Icing

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LUNCH

HOT LUNCH TABLE

Buffet Luncheons Require a Minimum of 20 Guests
Just Now Brewed Starbucks Coffee, Decaffeinated Coffee and a Selection of Black, Oolong, Green, Herbal Teas from Harney & Sons
Enjoy Value Pricing if Selected on the Indicated Day

Tuscan Hillside Buffet | 51

Monday, Thursday and Sunday Value Price | 46

Today's Soup

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

Baby Spinach Salad | Candied Walnuts, Pears, Bleu Cheese Crumbles, Herb Vinaigrette

Caprese | Vine-Ripened Tomatoes, Fresh Mozzarella and Sweet Balsamic Reduction With Basil and Extra Virgin Olive Oil

Pesto Brushed Salmon
Artichoke And Basil Vinaigrette

3 Cheese Tortellini
Wilted Spinach and White Truffle

Chicken Chardonnay
Grilled Chicken, Roasted Tomatoes, Artichokes, Garlic Confit, Chardonnay Sauce

Tuscan Grilled Vegetables | Toasted Fennel, Tuscan Olive

Yucatan Peninsula | 54

Tuesday and Friday Value Price | 49

Authentic Chicken Tortilla Soup

Mixed Young Field Greens | Sliced Cucumbers, Oven Dried Tomato, Sourdough Croutons, Roasted Corn, Black Beans, Honey-Chipotle Vinaigrette

Carne Asada
Marinated Skirt Steak

Mole Spiced Chicken
Chilies, Chocolate, Cilantro

Grilled Salmon
Blistered Corn Salsa and Corn Crema

Corn Muffins | Whipped Butter
Housemaid Roasted Jalapeno Slaw
Chili Cheddar Potato Salad
Avocado Tomato Relish, Black Beans, Sour Cream
Salsa Verde, Pico De Gallo

Dessert
Tres Leches Cake
Key Lime Pie

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Oil

Italian Bread Basket

Dessert
Cappuccino Cheesecake
Tiramisu

American Comfort | 48

Wednesday and Saturday Value Price | 43

Rustic Chicken Soup

Traditional Chopped Cobb | Chopped Chicken, Smoked Bacon, Tomatoes, Chopped Egg, Bleu Cheese, Assorted Dressing

Proteins
Angus Burgers
Beer Boiled Bratwurst
Backyard BBQ Chicken

Cheese, Pickles, Lettuce, Tomato, Onion, Mayonnaise, Ketchup, Mustard, Assorted Buns
Backyard Grilled Vegetable Display
Poblano and Sweet Corn Bread
California Cole Slaw
Whole Grain Mustard Potato Salad

Dessert
Vanilla Poundcake | Fresh Berries, Whipped Sweet Cream

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Carrot Cake

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LUNCH

PLATED LUNCHEONS

Plated Luncheons Require a Minimum of 10 Guests
All Plated Luncheons include Three Courses, artisanal Bread and Sweet Butter, Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and a Selection of Black, Oolong, Green and Herbal Teas from Harney & Sons

First Course

Please Select One

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

Crisp Caesar Salad | Romaine Hearts, Shaved Parmesan-Reggiano, Roasted Garlic Herb Croutons, Caesar Dressing

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

Wedge of Iceberg | Diced Tomato, Smoked Bacon, Danish Bleu, Champagne Vinaigrette or Bleu Cheese Dressing

Tomato and Fresh Mozzarella | Extra Virgin Olive Oil, Black Pepper, Sea Salt, Balsamic Reduction, Fresh Basil

Minestrone Soup | Chiffonade Basil, Ditilini Pasta, Shaved Parmesan

Creamy Tomato Bisque | Parmesan Cheese, Basil Oil

Creamy Corn and Crab Chowder

Main Course

Hot Entrées

Includes Chef's Choice of Seasonal Vegetable

Prosciutto Wrapped Chicken Breast | 36
Parmesan Risotto, Meyer Lemon Chicken Jus

Pan Roasted Salmon | 38
Crushed Fingerlings, Onion Marmalade, Chive Butter Sauce

Ginger Soy Glazed Cod | 40
Napa Cabbage, Coconut Rice, Oyster Mushrooms, Miso Butter

10 oz. Coulotte Steak | 41
Garlic Whipped Potatoes, Seasonal Vegetables, Mushroom Ragout

Roasted Pork Tenderloin | 39
Roasted Fingerlings, Caramel Apples, Calvados Sauce

Vegetarian Entrée Selection

Please Select One

Marinated Tofu | Rainbow Potatoes, Forager Mushrooms, Asparagus, Tomatoes

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Main Course

Please Select One

Chilled Entrées

Seared Tuna Nicoise Salad | 32
Charred Rare Yellowfin Tuna, Local Greens, Fingerling Potatoes, Haricot Vert, Kalamata Olives, Egg, Tomato, Shallot Mustard Vinaigrette

Traditional Chopped Cobb | 32
Chopped Chicken, Smoked Bacon, Tomatoes, Chopped Egg, Bleu Cheese Crumbles, Italian Dressing

Grilled Chicken Caesar Salad | 35
Sliced Chicken, Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
+Substitute Grilled Shrimp | Add 3

Butternut Squash Orzo | Roasted Tomatoes, Fresh Herbs, Asiago Cream

Grilled Vegetable Lasagna | Shallot and Garlic Roasted Tomato Sauce

Final Course

Please Select One

Key Lime Pie | Tropical Fruit Sauces

Chocolate Raspberry Cheesecake | Chocolate Sauce

Tiramisu | Espresso Anglaise

Apple Gallette | Cinnamon Whipped Cream

Banana Chocolate Torte | Bourbon Anglaise

Carrot Cake | Cream Cheese Icing

Hazelnut Chocolate Decadence

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LUNCH

GRAB AND GO

Minimum 10 boxes per order
Dine in Charge | 10 per box
Select Two Sandwiches

Boxed Lunch to Go | 34

Homemade Cole Slaw or Whole Grain Mustard Potato Salad

Potato Chips

Ripe and Delicious Hand Fruit

Freshly Baked Chocolate Chip Cookie

Pepsi's Collection of Soft Drinks and Bottled Water

Grilled Chicken on Ciabatta

Provolone, Tomato, Greens, Pesto Aioli

Smoked Turkey Breast BLT on Baguette

Applewood Smoked Bacon, Lettuce. Tomato, Mayonnaise

Sliced Roast Beef on Baguette

Cheddar, Tomato, Horseradish Mayonnaise

Vegetarian Wrap

Grilled Portobello Mushroom, Arugula, Roasted Peppers, Tapenade

Enhanced Beverages | Add 4

Select up to Four Beverages

+ FIJI Bottled Water
+ Perrier Sparkling Water
+ Pure Leaf Iced Tea
+ Gatorade G2
+ Red Bull® Energy Drinks
+ Izze® Carbonated Fruit Juice
+ Bottled Starbucks® Frappuccino
+ Naked Brand Fruit Smoothies
+ Coconut Water

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RECEPTION

RECEPTION TABLE

Prices are Per Guest
Requires a minimum of 25 guests

Artisanal Cheese Display

Point Reyes Original Blue And Troma
Cypress Grove Humboldt Fog
Vella Dry Jack
Fig Jam, Quince Paste, Glazed Walnuts, Baguettes, Crostini, Whole Grain and Water Crackers. | 18

Grilled and Fresh Vegetable Crudité

Display of Crisp Garden Vegetables
Buttermilk Ranch and Chipotle-Parmesan Dips
Toasted Pita Chips and Crostini
Creamy Hummus and Tapenade | 16

Seasonal Fruit Table

Seasonal Berries and Hand Cut Fruits
Hot Fudge, Coffee Cream, Nutella | 14

Antipasto Table

Fresh Mozzarella, Aged Provolone and Gorgonzola Cheeses
Collection of Marinated and Grilled Vegetables, Mushrooms, Olives, Roasted Tomatoes, Artichoke Hearts, Crusty Country Bread, Crackers, Crostini | 18

Signature Sweet

Selection of Mini European Pastries and Miniature Cupcakes
Chocolate Covered Strawberries
Just Now Brewed Starbucks Regular and Decaffeinated Coffee, and a Selection of Black, Oolong, Green and Herbal Teas from Harney & Sons | 19

Charcuterie Board

Artisanal Smoked and Cured Meats, Marinated Tomatoes, Cornichons, Whole Grain Mustard, Water Crackers | 21

Salsa Bar

Stone Ground Tortilla Chips, Spicy Salsa Fresco, Green Chili Salsa Verde, Spanish Queso Dip, Housemade Guacamole, Roasted Corn Salsa, Diced Onions, Chopped Cilantro | 14

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RECEPTION

HOT AND COLD CANAPÉS

Chilled Specialties

5 each

Pesto Crostini | Tomato and Mozzarella
Asian Vegetable Sushi Rolls | Soy and Ginger
Cambazola and D'Anjou Pear Bruschetta

6 each

Jumbo Gulf Shrimp | Cocktail Sauce
Tuna Tataki | Cucumber and Red Curry Aioli
Spicy Tuna Sushi Rolls | Soy and Ginger
Smoked Salmon Crostini | Baby Frisee and Dill Crème Fraiche

6.50 each

Tandoori Beef Carpaccio | Cucumber and Minted Crème Fraiche
Crab Salad | Avocado Mousse
Ahi Tuna Tartar on a Crisp Wonton
Freshly Shucked Oysters | Spicy Cocktail Sauce and Horseradish Mignonette

Hot Specialties

5 each

Crispy Artichoke Hearts | Goat Cheese Stuffing
Spanakopita | Garlic Oregano Cream
Vegetable Spring Rolls | Chili Dipping Sauce
Chicken Tandoori Sate | Cooling Cucumber Yogurt
Pork Pot Stickers | Sweet Chili Sauce
Assorted Miniature Vegetarian Quiche
Crispy Beef Ravioli | Chile De Arbol Sauce

6 each

Fried Coconut Shrimp | Mango Chutney
Pancetta Wrapped Prawns
Miniature Beef Wellington | Madeira Sauce

6.50 each

Herb Baby Lamb Chops | Mint Chimichurri
Miniature Crab Cakes | Avocado Mousse
Coconut Crusted Lobster | Mango Lime Marmalade
Bacon Wrapped Scallops

Reception Packages

Minimum 25 Guests

4 Pieces per guest: | 24 per guest - Select (2) Cold and (2) Hot
6 Pieces per guest: | 34 per guest - Select (3) Cold and (3) Hot
8 Pieces per guest: | 44 per guest - Select (4) Cold and

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(4) Hot

Add a display table with your Hors d'oeuvres package

Based on 90 Minutes of Service

Artisanal Cheese Display | Add 16

Crudités | Add 14

Seasonal Fruit | Add 12

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RECEPTION

ACTION STATIONS

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

Custom Pasta Creations

Penne, Farfalle and Four Cheese Tortellini

Roasted Peppers, Caramelized Onions, Kalamata Olives, Baby Spinach, Roasted Mushrooms, Pesto Sauce, Garlic Confit

Sweet Italian Sausage, Sliced Grilled Chicken, Shrimp

Basil Marinara, Herb Cream and Vodka Sauces
Extra Virgin Olive Oil

Focaccia, Roasted Garlic and Cheese Bread | 30

Mashed Potato Bar

Yukon Gold Puree, Mashed Sweet Potatoes, Roasted Garlic, Butter, Sour Cream, Chives, Bacon, Shredded Cheese | 19

Farm Stand Chop Chop Salad

Romaine Hearts and Crisp Iceberg Blend

Julienne Carrots, Diced Tomatoes, Shaved Red Onion, Sliced Cucumbers, Julienne Peppers,Toasted and Spiced Nuts, Parmesan-Reggiano Cheese, Bleu Cheese, Smoked Bacon, Eggs, Focaccia Croutons

Buttermilk Ranch and Creamy Caesar Dressings, Italian and Strawberry Balsamic Vinaigrettes

Fresh Rolls and Sweet Butter
| 19

+ Grilled Chicken | Add 3
+ Shrimp or Salmon | Add 5

Risotto

Creamy Parmesan Risotto
Truffle Scented Mushrooms, Prawns
Asparagus, Spinach | 23

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RECEPTION

CARVERY

Prices are Per Item
All Stations Require an Attendant | 175 per Station

Butter Roasted Turkey Apple Mostarda | 325
Sage Sause, Mayonnaise, Dijon Mustard
~20 Guests

Slow Roasted Prime Rib of Beef | 450
Green Peppercorn Horseradish Crema, Roasted Garlic Jus
~25 Guests

Root Beer Glazed Smokehouse Ham | 325
Grilled Pineapple Relish, Spicy Honey Mustard Sauce
~35 Guests

Peppercorn Crusted Tenderloin of Beef | 395
Pinot Truffle Sauce, Gorgonzola Sauce
~12 Guests

Jamaican Jerk Spiced Pork Loin | 325
Tropical Chutney, Tostones
~ 20 Guests

Alaskan Salmon En Croute | 400
Lemon Herb Béurre Blanc with Crispy Capers
~15 Guests

Add Roasted Red Potatoes and Seasonal Vegetables | 10 per guest

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DINNER

PLATED DINNER

Plated Dinners Require a Minimum of 10 Guests
All Dinners Include Three Courses, Artisanal Rolls and Sweet Butter, Just Now Brewed Coffee including Decaffeinated and a Selection of Black, Oolong, Green and Herbal Teas From Harney and Sons and Iced Tea on Request.

First Course

Please Select One

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

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

Caesar Salad | Romaine Leaves, Shaved Reggiano Cheese, Focaccia Croutons

Baby Spinach Salad | Candied Walnuts, Pears, Bleu Cheese Crumbles, Herb Vinaigrette

Creamy Roasted Tomato Soup | Basil Puree

Minestrone | Parmesan Crouton and Basil Pesto

Butternut Squash | Spiced Crème Fraiche

Main Course

Includes Chef's Choice of Seasonal Vegetables

Crispy Breast of Chicken | 62
Midnight Tomatoes, Tarragon Wild Mushroom Cream

Roasted Pork Tenderloin | 64
Grated Potatoes, Carmel Granny Smith Apple, Calvados Sauce

10 Oz. Garlic Brushed Sirloin Steak | 76
Goat Cheese Potatoes, Caramelized Garlic

Pan Seared Alaskan Salmon | 68
Lemon Risotto, Fennel Confit, Butter Sauce

Spice Crusted Tuna Ahi | 72
Coconut Rice, Napa Cabbage, Oyster Mushrooms, Pineapple Relish, Soy Reduction

Pepper Crusted Filet Of Beef | 84
Parsley Horseradish Potato Puree, Heirloom Carrots, Glazed Shallots, Black Peppercorn Sauce

Cod and Petite Filet of Beef | 95
Caramelized Onion Risotto, Merlot Sauce

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Vegetarian Entrée Selection

Please Select One

Marinated Tofu | Rainbow Potatoes, Forager Mushrooms, Asparagus, Tomatoes

Butternut Squash Orzo | Roasted Tomatoes, Fresh Herbs, Asiago Cream

Grilled Vegetable Lasagna | Shallot and Garlic Roasted Tomato Sauce

Final Course

Please Select One

Key Lime Pie | Tropical Fruit Sauces
Chocolate Raspberry Cheesecake | ChocolateSauce
Tiramisu | Espresso Anglaise
Apple Gallette | Cinnamon Chantilly
Banana Chocolate Torte | Bourbon Anglaise
Carrot Cake | Cream Cheese Icing
Hazelnut Chocolate Decadence

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DINNER

DINNER TABLE

All Dinners Include Artisanal Rolls and Sweet Butter, Just Now Brewed Coffee including Decaffeinated and a Selection of Black, Oolong, Green and Herbal Teas from Harney & Sons and Iced Tea, on Request
Buffet Dinners Require a Minimum of 20 Guests

The Riviera Buffet

Young Mixed Greens | English Cucumbers, Tomatoes, Red Onions, Croutons, Feta Cheese, Creamy Herb Dressing and Citrus Vinaigrette

Crisp Romaine Leaves | Shaved Reggiano Cheese, Caesar Dressing and Focaccia Croutons

Tossed Seasonal Greens | Tomato, Cucumber and a Selection of Dressings

ANTIPASTO DISPLAY
Prosciutto, Capicola, Fresh Mozzarella, Aged Provolone, Marinated Olives and Crisp Garden Vegetables | Assorted Dips, Extra Virgin Olive Oil, Aged Balsamic Vinegar
Selection of Imported and Domestic Cheeses
Sliced Baguettes, Grisini and Assorted Breads

SIGNATURE CARVING STATION
Roasted Prime Rib of Beef | Green Peppercorn Horseradish Crema, Natural Juices and Crispy Rolls
Attendant Required | 175 per Station

Chicken Breast
Wild Mushrooms, Roasted Cherry Tomatoes and Tarragon Chicken Jus

Roasted Salmon

The Coachella Valley

Chicken Tortilla Soup

Mixed Greens | Hearts of Palm, Dried Cranberry, Plantain Chips and Jalapeno Ranch

Spiced Jicama Salad
Latin Caprese Salad, Queso Fresco, Avocado, Red Onions

SIGNATURE CARVING STATION
Roast Cuban Style Pork | Petite Rolls and Butter
Attendant Required | 175 per Station

Churrasco Beef
Chimichurri Sauce

Marinated and Grilled Chicken Breast
Garlic, Lime and Cilantro

Yucca Con Mojo
Fried Plaintains
“Congri” (Black Beans and Rice)

Dessert
Tres Leches, Flan
Assorted Pastries | 80

All pricing is per person, unless noted otherwise. Prices are exclusive of 24% taxable service charge, a 5% event fee on F&B only and sales tax, currently 9.0%

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Candied Garlic Butter, Crispy Capers and Chives

Whipped Yukon Gold Potatoes | Assortment of Toppings
Butter, Scallions, Cheddar Cheese, Goat Cheese, Crisp
Pancetta
Chef's Selection of Fresh Seasonal Vegetables

DESSERT
Viennese Display | A Selection Of Cakes, Tortes, Caramel
Flan, Mini Pastries, Fresh Fruit, Assorted Truffles | 95

The Sicilian

Caprese
Vine-Ripened Tomatoes, Fresh Mozzarella, Basil,
Balsamic Vinegar, Extra Virgin Olive Oil

Caesar Salad
Focaccia Croutons and Shaved Reggiano Cheese
Tossed Seasonal Greens, Garbanzo Beans, Tomatoes,
Cucumber and a Selection of Dressings

ANTIPASTO DISPLAY
Prosciutto, Capicola, Fresh Mozzarella, Aged Provolone,
Marinated Olives and Crisp Garden Vegetables with
Assorted Dips, Extra Virgin Olive Oil and Aged Balsamic
Vinegar
Selection of Imported and Domestic Cheese Display
Sliced Baguettes, Grisini, Assorted Artisan Breads

SEAFOOD RISOTTO
Clams, Mussels, Calamari and Shrimp

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Parmesan Garlic Bread

SIGNATURE CARVING STATION

Sliced Strip Loin of Beef | Marsala Mushroom Ragout

Attendant Required | 175 per Station

Chicken Saltimbocca

Lemon, Capers and White Wine

Grilled Vegetables | Lemon Basil Oil, Extra Virgin Olive Oil

Dessert

Tiramisu

Cappuccino Cheesecake | 90

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BAR & WINE

FAVORITE BRANDS

Favorite Brands

SPIRITS

New Amsterdam Vodka, Bacardi Superior Rum, Beefeaters Gin, Sauza Gold Tequila, Jim Beam Bourbon, Canadian Club 6 Year, Dewar's Scotch, DeKuyper Brand Cordials, Martini & Rossi Vermouth

WINE

Sycamore Lane, California, Cabernet Sauvignon and Chardonnay

SMWE, Michelle NV Brut, Columbia Valley, WA, Sparkling

BEER

Coors Light, Blue Moon Belgian White, Stella Artois, 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 | 9

Cordial | 12

Mineral Waters/Soft Drinks | 4

Cash Bar

Priced Per Drink

Mixed Drinks | 13

Imported Beer | 9

Domestic Beer | 8

Wine by the Glass | 12

Cordial | 16

Mineral Waters/Soft Drinks | 5

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BAR & WINE

APPRECIATED BRANDS

Appreciated Brands

SPIRITS

Finlandia Vodka, Bacardi Superior Rum, Tanqueray Gin, Milagro Tequila, Makers Mark Bourbon, Canadian Club 12 Year, Dewar's Scotch, Jamison Irish Whiskey, Bailey's Irish Cream, Kahlua, DeKuyper Brands Cordials, Martini & Rossi Vermouth

WINE

Trinity Oaks, California, Cabernet Sauvignon and Chardonnay

SMWE, Michelle NV Brut, Columbia Valley, WA, Sparkling

BEER

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

Appreciated Bars

Package Bar

Priced Per Hour

First Hour | 26

Additional Hours | 12

Hosted Bar

Priced Per Drink

Mixed Drinks | 12

Imported Beer | 7

Domestic Beer | 6

Wine by the Glass | 11

Cordial | 14

Mineral Waters/Soft Drinks | 4

Cash Bar

Priced Per Drink

Mixed Drinks | 16

Imported Beer | 9

Domestic Beer | 8

Wine by the Glass | 15

Cordial | 19

Mineral Waters/Soft Drinks | 5

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BAR & WINE

EXTRAORDINARY BRANDS

Extraordinary Brands

SPIRITS

Grey Goose Vodka, Bacardi 8 Rum, Plymouth Gin, Patron Añejo Tequila, Woodford Reserve Bourbon, Crowne Royal Canadian Whiskey, Johnnie Walker Black Scotch, Jameson Irish Whiskey, Cointreau, Disaronno, Baileys, Kahlua, Grand Marnier, DeKuyper Brands Cordials, Martini & Rossi Vermouth

WINE

Joel Gott, California, Cabernet Sauvignon and Chardonnay

Mumm Napa, California Sparkling

BEER

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

Extraordinary Bars

Package Bar

Priced Per Hour

First Hour | 30

Additional Hours | 14

Hosted Bar

Priced Per Drink

Mixed Drinks | 14

Imported Beer | 7

Domestic Beer | 6

Wine by the Glass | 13

Cordial | 16

Mineral Waters/Soft Drinks | 4

Cash Bar

Priced Per Drink

Mixed Drinks | 19

Imported Beer | 9

Domestic Beer | 8

Wine by the Glass | 17

Cordial | 21

Mineral Waters/Soft Drinks | 5

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PACKAGES

DAY MEETING PACKAGE

The Day Meeting Package provides all the critical elements of a Total Meeting Experience. These elements include: All-Day Food and Beverage, Meeting Space, Technology and Meeting Support Services. The items below are an example of the variety and quantity that can be expected. Your Conference Planning Manager can provide menu details for the day of your meeting.

All-Day Food & Beverage

Continuous Service (7am-5pm)

Just Now Brewed Coffee and Decaffeinated Coffee, Hot Cocoa and A Selection of Black, Herbal and Specialty Teas

Assorted Pepsi Soft Drinks and Bottled Still and Sparkling Water

Ripe Seasonal Hand Fruit

Executive Continental Breakfast (7am-9am)

Orange and Grapefruit Juice

Sliced Melons, Seasonal Fruits and Berries

An Assortment of Breakfast Cereals with Bananas, Organic Whole, 2% and Skim Milk

Individual Fruit and Plain Yogurts

New York Style Bagels with Low Fat and Regular Cream Cheese

Freshly Baked Morning Pastries with Fruit Preserves and Butter

AM Breather (10am)

Designer Trail Mix Station | Raisins, Sunflower Seeds, Mixed Dried Fruits and Nuts, Pretzels

Pure and Natural Granola and Energy Bars

Buttery Crumbly Coffee Cake

Lunch

Technology Support Services

(1) LCD Projector with Cart, Power Strip, Screen

(2) Easel Flipcharts, Assorted Markers, Pads

(1) High Speed Internet Access Connection

(1) Microphone

Meeting Support Services

Dedicated Executive Meeting Manager on Site

Meeting Room

Complimentary Storage of Materials

Up To 300 Complimentary Copies

Meeting Planner Tool Kit

All pricing is per person, unless noted otherwise. Prices are exclusive of 24% taxable service charge, and sales tax, currently 9.0%

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Depending on Group Size Lunch may be Served Plated or Buffet Style

PM Pause (2:30pm)
Assorted Bite Sized Candies
Assortment of House Made Cookies
Crudité and Dips Display, Assorted Cheese Platter with Crackers

All pricing is per person, unless noted otherwise. Prices are exclusive of 24% taxable service charge, and sales tax, currently 9.0%

PACKAGES

DMP LUNCH

Monday, Thursday and Sunday Lunch

Today's Soup

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

Baby Spinach Salad | Candied Walnuts, Pears, Bleu Cheese Crumbles, Herb Vinaigrette

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

Oven Roasted Turkey Breast on Ciabatta
Gruyere, Jalapeno Cranberry Relish, Greens, Tomatoes, Red Onion

Roast Beef on Baguette
Cheddar, Horseradish Cream, Greens

Grilled Vegetable Wrapped in Spinach Tortilla
Smooth Hummus

Classic Italian Submarine Sandwich
Genoa Salami, Capicola, Provolone Cheese, Lettuce and Tomato, Balsamic Aioli
Potato Chips, Pickles, Pepperoncini, Olives, Cherry Peppers

Dessert

Tuesday and Friday Lunch

Tuesday and Friday Value Price | 45

Chicken Tortilla Soup

Mixed Field Greens | Toasted Almonds, Goat Cheese, Tangerine-Honey Dressing

Southwest Grilled Chicken on Ciabatta
Cilantro, Tomato, Mixed Greend, Aioli

Sliced Roast Beef on Marble Rye
Jalapeno Jack, Tomato, Roasted Pablano, Mayonnaise

Vegetarian Wrap
Grilled Portobello Mushroom, Arugula, Roasted Peppers, Pico de Gallo, Tomato Wrap

Yellowfin Tuna Salad on Whole Grain
Red Peppers, Mayo, Plum Tomatoes, Boston Lettuce

Homemade Roasted Jalapeno Slaw
Chili and Cheddar Potato Salad
Assorted Chips

Dessert
Tres Leche Cake
Key Lime Pie

All prices are subject to a 24% service charge and 7.725% sales tax.

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Cappuccino Chocolate Cake
Tiramisu

Wednesday and Saturday Lunch

Rustic Chicken Soup

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

Greens
Romaine Hearts and Iceberg Salad, Baby Greens Salad

Toppings
Carrots, Grape Tomatoes, Red Onion, English Cucumber, Peppers, Pecans, Parmesan Cheese, Gorgonzola, Smoked Bacon, Eggs, Fresh Mozzarella, and Roasted Garlic Herb Croutons

Proteins
Marinated and Grilled Sliced Roasted Chicken Breast, Tri-Tip, Atlantic Salmon, and Portobello Mushrooms

Dressings
Buttermilk Ranch and Creamy Caesar Dressings, Sesame-Ginger and Citrus Olive Oil Vinaigrettes

Dessert
Vanilla Pound Cake | Fresh Berries, Whipped Cream
Carrot Cake | Cream Cheese Icing

All prices are subject to a 24% service charge and 7.725% sales tax.