



RENAISSANCE® ESMERALDA RESORT & SPA HOTEL

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RENAISSANCE®
HOTELS

44-400 INDIAN WELLS LANE
INDIAN WELLS, CA 92201
760-773-4444

BREAKFAST PLATED

Starters | Select One

Seasonal Berries | Orange Sabayon And Resort Made Granola

Melon Plate| Seasonal Mint Simple Syrup

Vanilla Yogurt Parfait | Honey, Fresh Berries And Resort Made Granola

Orange And Grapefruit Segments | Mint Simple Syrup

Smoked Salmon | Capers, Crème Fraiche, Minced Egg, Onion And Mini Bagels

Entrees | Select One

Scrambled Eggs | Fresh Chives, Breakfast Potatoes, (Select One) Sausage, Smoked Bacon Or Chicken Apple Sausage \$45

Traditional Eggs Benedict | Poached Eggs, Canadian Bacon, English Muffin, Hollandaise Sauce And Breakfast Potatoes \$45

Crab Benedict | Poached Eggs, Jumbo Lump Crab Meat, Hollandaise Sauce, Grilled Asparagus, Roma Tomatoes And Breakfast Potatoes \$45

French Toast | Vanilla And Cinnamon Spiced, Date Crystal Butter And Maple Syrup, (Select One) Sausage, Smoked Bacon Or Chicken Apple Sausage \$43

Egg White Frittata | Herbs, Bell Peppers, Spinach, Mushrooms, Asparagus, Chicken Apple Sausage And Breakfast Potatoes \$45

Smoked Fish & Bagel | Cold Cured Salmon, Smoked White Fish, Plain Bagel with Traditional & Herb Cream Cheese
Tomato Slices, Capers, Cucumber, Hard Boiled Egg And Lemon \$45

Each Breakfast Is Served With Fresh Orange Juice, Muffin,
Mighty Leaf Hot Tea & Royal Cup Villa Rey Regular And Decaf Coffee Service

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-Prices Are Per Person

A 25% Taxable F&B House Charge And Sales Tax Will Be Added To Prices

CONTINENTAL BREAKFAST

Sierra Nevada \$39

Orange, Apple And Cranberry Juice
Sliced Fresh Seasonal Fruits And Berries With Yogurt Dressing
Individual Fruit Yogurts And Resort Made Granola
Assorted Muffins with Butter
Bagels With Cream Cheese
Selection Of Dry Cereals
Hard Boiled Egg
Mighty Leaf Hot Tea & Royal Cup Villa Rey Regular And Decaf Coffee Station

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BREAKFAST BUFFET

Oasis \$54

Orange, Grapefruit, Cranberry And Apple Juice

Sliced Fresh Fruit And Berries

Selection Of Dry Cereals

Country Oatmeal, Raisins And Brown Sugar

Individual Fruit Yogurts And Resort Made Granola

Croissants, Breakfast Breads And Pastries

Bagels With Cream Cheese

Scrambled Eggs With Chives

Smoked Bacon And Sausage Links

Home Fried Potatoes

Mighty Leaf Hot Tea & Royal Cup Villa Rey Regular And Decaf Coffee Station

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An \$8 Per Person Surcharge For Buffets Applies To Groups Of Less Than 25 Guests

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BREAKFAST ENHANCEMENTS

Individual Portions | \$8

Hard Boiled Eggs
Assorted Individual Yogurts
Selection Of Dry Cereals
Country Oatmeal, Brown Sugar And Raisins
Smoked Bacon
Sausage Links
Chicken Apple Sausage

Individual Portions | \$10

Vanilla Yogurt Fruit Parfait | Fresh Berries, Honey And Resort Made Granola
Egg And Cheese Biscuit Sandwich | Bacon Or Sausage
Breakfast Burrito | Scrambled Eggs, Bacon, Cheddar Cheese And Salsa
Egg White Frittata | Spinach, Mushroom And Gruyere Cheese

Omelet Station | \$24

* Tomatoes, Onions, Mushrooms, Peppers, Spinach, Ham, Bay Shrimp, Shredded Cheese And Salsa
Egg Beaters And Egg Whites Available Upon Request

*Attendant Fee Required Per 50 Guests At \$250++ Per Attendant

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COFFEE BREAK | MORNING

All Breaks Packaged Per Person

Early Dawn | \$24

California Quivers Infused Water Station
Petite Croissants With Marmalade
Apple Stuffed Doughnut Holes
Parfaits | Vanilla Yogurt, Resort Made Granola And Seasonal Berries
Mighty Leaf Hot Tea
Royal Cup Villa Rey Regular And Decaf Coffee Station

Sun Up | \$24

California Quivers Infused Water Station
Hawaiian Pineapple Wedges
Carrot-ginger Muffins
Assorted Dried Fruits Cashew, Almond And Macadamia Nuts
Mighty Leaf Hot Tea
Royal Cup Villa Rey Regular And Decaf Coffee Station

Sunrise | \$25

California Quivers Infused Water Station
Assorted Fruit Smoothies And Juice Frappes
Simple Melons
Blueberry And Raspberry Muffins
Cherry Coffee Cake
Mighty Leaf Hot Tea
Royal Cup Villa Rey Regular And Decaf Coffee Station

Desert Oasis | \$25

California Quivers Infused Water Station
Date Shake Shooters
Date Bars And Banana Bread
Make Your Own Sweet & Salty Trail Mix
Mighty Leaf Hot Tea
Royal Cup Villa Rey Regular And Decaf Coffee Station

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Breaks Are 30 Minutes In Duration

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COFFEE BREAK | AFTERNOON

All Breaks Packaged Per Person

Taste Of The Coachella Valley | \$25

Orange Date Shortbread Cookies

Resort Made Granola Bars

Beef Jerky

Bleu Cheese Stuffed Dates

Mighty Leaf Hot Tea

Royal Cup Villa Rey Regular And Decaf Coffee Station

Snack Break | \$25

Tortilla Chips, Salsa Roja, Pico De Gallo And Guacamole

Soft Pretzels With Spicy Mustard

Fresh Buttered Popcorn

Assorted Candy Bars And Ice Cream Bars

Mighty Leaf Hot Tea

Royal Cup Villa Rey Regular And Decaf Coffee Station

Veggies & More | \$28

Fresh Cut Vegetables | Baby Carrots, Green Beans, Jicama & Asparagus

Ranch and Lemon-Cilantro Hummus

Antipasti Skewer

White Chocolate Covered Blueberries

Lemon Tea Cookies

Mighty Leaf Hot Tea

Royal Cup Villa Rey Regular And Decaf Coffee Station

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Breaks Are 30 Minutes In Duration

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COFFEE BREAK | AFTERNOON

All Breaks Packaged Per Person

Protein Break | \$25

Hard Boiled Egg

California Cheeses

Crostini & Olive Tapenade

Dried Fruits

Biscotti

Mighty Leaf Hot Tea

Royal Cup Villa Rey Regular And Decaf Coffee Station

Farmers Market Fresh | \$25

Whole Fruit

Odwalla Fruit Smoothies

Banana-Cinnamon And Apple-Cranberry Bread

Dark Chocolate Blueberry Bark

Sundried Tomato And Goat Cheese Tarts

Mighty Leaf Hot Tea

Royal Cup Villa Rey Regular And Decaf Coffee Station

Chocolate Break | \$25

Chocolate Chip And White Chocolate Macadamia Nut Cookies

Double Fudge Brownies

Yogurt Covered Pretzels

Whole, Skim And Chocolate Milk

Mighty Leaf Hot Tea

Royal Cup Villa Rey Regular And Decaf Coffee Station

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Breaks Are 30 Minutes In Duration

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COFFEE BREAK | BREAK ENHANCEMENTS

Freshly Baked & Individually Wrapped

Per Dozen | \$60

Bagels With Cream Cheese
Assorted Danish, Muffins Or Cookies
Pecan Sticky Buns
Apple Turnovers
Raspberry Coffee Cake
Flavored Scones

Per Dozen | \$65

Assorted Brownies
Cake Lollipops
Lemon Or Date Bars
Rice Krispie Treats
Cupcakes
Chocolate Dipped Pretzel Sticks

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COFFEE BREAK | BREAK ENHANCEMENTS

Individual Items

Kind Bars, Cliff Bars And Granola Bars | \$6
Individual Greek Yogurts | \$8
Whole Fresh Fruit | \$5
Candy Bars | \$5
Resort Made Potato Chips & Resort Made Dip | \$12
Resort Made Trail Mix | \$18 Per Person

Beverages

Soft Drinks | \$6.00
Bottled Still Water | \$6.00
Sparkling Water | \$7.00
Starbucks Frappuccino, Cold Brew & Double Shot Espresso | \$10.00
Snapple Iced Tea, Coconut Water, Jones Or Izzie Sodas | \$8.00
Royal Cup Villa Rey Regular or Decaf Coffee | \$105 Per Gallon
Mighty Leaf Hot Tea | \$105 Per Gallon
Iced Royal Cup Villa Rey Regular or Decaf Coffee | \$110 Per Gallon
Iced Tea Or Lemonade | \$75 Per Gallon
Esmeralda Hibiscus Tea | \$95
California Quivers | Infused With: Strawberry-Basil, Lemon-Mint, or Raspberry-Pomegranate
Infused Water \$80 Per Gallon | Iced Tea \$90 Per Gallon

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-Prices Are Per Person
Some Beverages Must Be Served By A Server Attendant
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LUNCH | TO START

Starters | Select One

Soups | En Croute

Wild Mushroom | Mushrooms, Cream And Sherry (Our Signature Soup)
Puree of Potato & Artichoke | Truffle Oil
Tomato | Fire Roasted Tomatoes And Corn

OR

Salads |

California Greens | Assorted Vegetables, Resort Made Croutons And Choice Of Dressing
Caesar | Hearts Of Romaine, Parmesan Cheese, Rosemary Garlic Croutons And Caesar Dressing
BLT Wedge | Iceberg Lettuce, Bleu Cheese Crumbles, Red Onions And Creamy Bleu Cheese Dressing

Desserts | Select One

Chocolate Tart | Raspberry Puree
Key Lime Pie | Blueberry Compote
Panna Cotta | Choice Of Hazelnut, Pistachio Or Espresso
Orange Cheesecake | White Chocolate Sauce
Baked Apple Tart | Vanilla Bean Crème Anglaise
Buttermilk Pie | Fresh Strawberries, Bavarian Crème
Coconut Cream Pie | Guava Coulis, Pineapple Compote
Peanut Butter Chocolate Fudge Cake | Whipped Cream
Chocolate Macadamia Nut Pie | Chocolate Shavings

Beverages |

Iced Tea

Royal Cup Villa Rey Regular And Decaf Coffee & Mighty Leaf Hot Tea Service

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LUNCH | PLATED COLD LUNCH ENTRÉE

Select One

Entrée | Cold

Mediterranean Chicken | Romaine Lettuce, Roasted Chicken, Artichokes, Bell Peppers, Feta And Kalamata Olive-sun Dried Tomato Vinaigrette \$50

Ahi Tuna Nicoise | Romaine Lettuce, New Potatoes, Haricot Verts, Hard Boiled Egg, Olives, Anchovies, Tomatoes, Artichokes And Red Wine Vinaigrette \$55

Miso Glazed Salmon | Asian Greens, Daikon Radish, Carrot, Snow Peas, Candied Walnuts And Sesame Vinaigrette \$52

Cobb Salad | Chopped Greens, Chicken, Avocado, Gorgonzola Cheese, Bacon, Tomato, Egg And House Vinaigrette Dressing \$50

Tuscan Chicken | Mozzarella And Parmesan Crust, Cucumber Wrapped Baby Romaine, Heirloom Tomato. Goat Cheese, Croutons And White Balsamic Vinaigrette \$52

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If One Or More Entrée Is Chosen, The Price Per Person Will Be Based On The Higher Priced Entrée

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All Proteins Are Served Chilled On Salads

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LUNCH | PLATED HOT LUNCH ENTRÉE

Select One

Entrée | Hot

Striped Bass | Tomato Capers Relish, Wild Rice And Market Vegetables \$57

Flat Iron Hanger Steak | Chimichurri Sauce, Yukon Gold Potatoes And Market Vegetables \$60

Almond Crusted Salmon | Lemon Dill Cream Sauce, Asparagus Risotto And Market Vegetables \$57

Spinach And Feta Crusted Chicken Breast | Artichoke, Oven Dried Tomato, Lemon And Olive Oil Relish, Lemon Cream Sauce, Soft Gouda Polenta \$59

Parmesan Crusted Chicken | Sun Dried Tomato Cream Sauce, Wild Mushroom Risotto And Market Vegetables \$57

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LUNCH BUFFET | ROMA TO MILANO

Roma To Milano | \$63

Soup |

Cannelloni Bean And Pancetta Soup

Salads |

Insalata Caprese | Italian Plum Tomatoes, Fresh Mozzarella And Sweet Basil
Caesar Salad | Hearts Of Romaine, Rosemary And Garlic Croutons, Parmesan Cheese And Creamy Caesar Dressing
Antipasto Salad | Cured Meats, Roasted Vegetable, Cheeses And Italian Seasonings

Entrée |

Seared Bass | Lemon, Basil, Roasted Fennel, Artichokes And Saffron Tomato Broth
Grilled Organic Chicken | Rosemary, Roasted Garlic And Red Wine Sauce
Orecchiette Pasta | Tomato, Roasted Garlic, Mozzarella Cheese And Basil Cream Sauce

Sides |

Herb Roasted Potatoes And California Roasted Vegetables

Desserts |

Tiramisu, Mascarpone Cannoli, Bing Cherry Panna Cotta And Berries Sabayon

Beverages |

Iced Tea

Royal Cup Villa Rey Regular And Decaf Coffee & Mighty Leaf Hot Tea Station

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LUNCH BUFFET | SOUTHERN STYLE

Southern Style | \$60

Warm Corn Bread Muffins
Watermelon Wedges

Salads |

Garden Salad | Tomatoes, Cucumbers, Shredded Carrots, Croutons And Bbq Ranch Dressing
Ranch Style Coleslaw | Cabbage, Chives, Blue Cheese Crumble And Red Wine Vinaigrette
Macaroni Salad | Traditional Style

Entrée |

Glazed Salmon | Hickory Glaze
BBQ Ribs | St. Louis Style Pork Ribs
Beer Can Chicken

Sides |

Roasted Yukon Gold Potatoes, Farmers Market Vegetables And Roasted Corn

Desserts |

Peach Cobbler, Pecan Pie, Mississippi Mud Pie And Apple Pie

Beverages |

Iced Tea
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LUNCH BUFFET | CALIFORNIA FRESH

California Fresh | \$65

Salads |

Farmers Market Salad | Mixed Greens, Tomatoes, Black Beans, Avocado, Goat Cheese, Sherry Vinaigrette And California Ranch
Tomato Salad | California Varietals, Sweet Basil And Sonoma Valley Olive Oil
Pearl Couscous And Asparagus Salad | Red Onions, Cucumbers, Fresh Tarragon And Red Wine Vinaigrette

Entrée |

Slow Roasted Chicken | Lemon, Thyme And Olive Oil
Seared Baja Snapper | Garlic And Tomato Relish
Penne Pasta | Sautéed Shrimp And Coriander Cream Sauce

Sides |

Rosemary And Sea Salt Roasted Fingerling Potatoes And Farmers Market Vegetables

Desserts |

Lemon Mascarpone Cheesecake, Chocolate Raspberry Ganache Cake, Driscoll Farms Strawberries With Vanilla Whipped Cream

Beverages |

Iced Tea
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LUNCH BUFFET | CALIFORNIA SANDWICH

California Sandwich | \$64

Soup |

Cream Of Mushroom Soup

Salads |

California Baby Green Salad | English Cucumber, Mushrooms, Tomatoes, Garlic Croutons, Ranch Dressing And Red Wine

Vinaigrette

Baja Shrimp Salad | Cucumber, Jicama And Tomato

Salmon Salad | Kalamata Olives, Haricots Verts, Tomatoes And Eggs

Build Your Own Sandwich |

Meats | Grilled Chicken Breast, Chilled Steak, Black Forest Ham, Smoked Turkey Breast, Egg Salad And Tuna Salad

Cheeses | Swiss, Cheddar And Provolone Cheese

Veggies | Beefsteak Tomatoes, Red Leaf Lettuce, Bermuda Onions And Pickles

Condiments | Whole Grain Mustard, Mayonnaise, Roasted Red Pepper And Kalamata Olive Aioli

Desserts |

Lemon Shortbread Cookies, Meyer Lemon Meringue Pie, Mini Apple Strudel With Dates And Apricots, Chocolate Cocoa Nib Cake With Espresso Sauce

Beverages |

Iced Tea

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LUNCH BUFFET | ESMERALDA

Esmeralda | \$65

Soup |

Hand Crafted Soup

Salads |

Caesar Salad | Hearts Of Romaine, Rosemary And Garlic Croutons, Parmesan Cheese And Creamy Caesar Dressing

Roasted Roma Tomato And Rigatoni Salad | Sun Dried Tomato Pesto

Chilled Asparagus Platter | Roma Tomato Herbed Relish

Entrée |

Cilantro Pesto Marinated Salmon | Avocado Tomatillo Salsa And Lemon Cilantro Cream Sauce

Roasted Beef Tenderloin | Wild Mushroom And Pearl Onion Ragout

Herb Seared Chicken Breast | Roasted Shallot Pan Jus

Sides |

Garlic Mashed Potatoes And Farmers Market Vegetables

Desserts |

Fruit Tarts, English Trifle, Buttermilk Panna Cotta And Banana Cream Pie

Beverages |

Iced Tea

Royal Cup Villa Rey Regular And Decaf Coffee & Mighty Leaf Hot Tea Station

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LUNCH BUFFET | ALL AMERICAN COMFORT

All American Comfort | \$61

Soup |

Short Rib Chili

Salads |

Country Garden Salad | Hard Boiled Egg, Crumbled Bacon, Maytag Blue Cheese And Creamy Garlic Ranch Dressing

Macaroni Pasta Salad | Grilled Vegetables

Potato Salad | Heirloom Potatoes And Mustard Dressing

Entrée |

Whole Roasted Chicken | Slow Roasted In Natural Jus

Roasted New York Striploin | Barbecue Jus

Roasted Salmon | Spinach And Lemon Herb Butter

Sides |

Herb Roasted Potatoes And California Grilled Vegetables

Desserts |

New York Style Cheesecake, Boston Cream Pie And Apple Pie

Beverages |

Iced Tea

Royal Cup Villa Rey Regular And Decaf Coffee & Mighty Leaf Hot Tea Station

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LUNCH BUFFET | DELI SANDWICH

Deli Sandwich | \$60

Soup |

Hand Crafted Soup

Salads |

Shrimp Salad | Jicama And Cilantro Lime Dressing

German Potato Salad | Whole Grain Mustard

Macaroni Salad | Traditional Style

Baby Greens | Tomatoes, Olives, Mushrooms, Cucumbers, Bacon, Parmesan, Croutons,
Balsamic Vinaigrette, Roasted Garlic

Ranch And Bleu Cheese Dressings

Sandwiches |

Roast Beef | Caramelized Onions, Aged Cheddar On French Bread

Smoked Turkey Wrap | Bacon, Avocado, Cilantro Mayonnaise Wrapped In Lahvosh

Vegetable Wrap | Farmers Market Vegetables, White Bean Puree Wrapped In Lahvosh

Black Forest Ham | Swiss, Pommery Mustard Aioli On A Sourdough Baguette

Sides |

Gourmet Chips

Desserts |

Assorted Cookies And Brownie Bites, Mini California Fruit Tarts And Apple Date Bars

Beverages |

Iced Tea

Royal Cup Villa Rey Regular And Decaf Coffee & Mighty Leaf Hot Tea Station

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BOXED LUNCH |

Sandwiches | \$50

Ham And Cheese | Ham, Gruyere Cheese, Lettuce, Tomato On A French Baguette

Roast Beef | Roast Beef, Peppered Jack Cheese, Horseradish Cream, Lettuce, Tomato, Pickles On A Sweet Onion Roll

Vegetarian Wrap | Grilled Peppers, Eggplant, Zucchini, Portobello Mushroom, Beefsteak Tomato And White Bean-rosemary Puree

Roasted Turkey | Oven Dried Tomatoes, Arugula, Gouda Cheese On A Multi-Grain Roll

Box Lunches Include The Following:

Whole Fruit, Ms. Vickie's Chips

Salads | (Choose One)

Fruit Salad, Potato Salad, Macaroni Salad Or Cole Slaw

Desserts | (Choose One)

Cookie, Brownie Or Rice Krispie Treat

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LUNCH BOWLS |

Bowls | \$55

Caprese Chicken Farro Bowl | Basil Marinated Chicken Breast, Heirloom Cherry Tomatoes, Bocconcini, Little Gem Lettuce, Basil Oil and Balsamic Drizzle

Grilled NY Steak & Totsoi Bowl | Grilled Bermuda Onions, Heirloom Tomatoes, Blue Cheese, Pine Nuts and White Balsamic Vinaigrette

Bulgogi Beef Bowl | Bulgogi Marinated Beef, Brown Rice, Quick Pickled Cucumbers & Carrots

Sesame Ahi Poke Bowl | Sushi Rice, Cucumber, Shredded Carrot, Radish, Edamame, Avocado, Nori Straws And Scallions with Wasabi- Yuzu Vinaigrette

Quinoa Burrito Bowl | Black Beans, Roasted Corn, Tear Drop Tomatoes, Avocado, Romaine Lettuce with Avocado Ranch Dressing
Choose Between ~ Marinated Tofu, Grilled Chicken or Carne Asada

Shawarma Quinoa Bowl | English Cucumber, Grape Tomatoes, Red Onions, Red Bell Pepper With Tzatziki Dressing
Choose Between – Shawarma Spiced Tofu or Chicken

Desserts |

Meyer Lemon Meringue Pie, Mini Apple Strudel With Dates & Apricots And Chocolate Cocoa Nib Cake With Espresso Sauce

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DINNER | TO START

Starters| Select One Soup Or Salad Choice

Soups |

Lobster Bisque | Lobster Essence, Brandy, Cream En Croute

Wild Mushroom | Cream, Sherry, Thyme, En Croute

Bavarian Crab | Spinach, Cheese, En Croute

Salads |

Caesar Salad | Hearts Of Romaine, Rosemary And Garlic Croutons, Parmesan Cheese And Creamy Caesar Dressing

Mozzarella And Vine Tomato Salad | Prosciutto Di Parma, Arugula, Shaved Pecorino Romano And Sherry Balsamic Vinaigrette

Wedge Salad | Pancetta Cracklings, Red Onion, Tomatoes, Bleu Cheese Crumbles And Bleu Cheese Dressing

Spinach Salad | Cucumber Wrapped Spinach, Pancetta, Red Onions, Mushrooms And Warm House Vinaigrette

Field Greens | Teardrop Tomatoes, Cucumbers, Shaved Carrots And House Vinaigrette

Dessert | Select One

Black Forest Torte | Bing Cherry Coulis

Mocha Torte | Espresso Crème Anglaise

Sacher Torte | Passion Fruit Sauce

Charlotte | Passion Fruit And Berry Compote

Carmella Chocolate Mousse Torte | Saba Glaze

White Chocolate Cheesecake | Raspberry Sauce

Chocolate Flan | Caramel And Strawberries

Chocolate Macadamia Nut Pie | Chocolate Shavings

Beverage |

Royal Cup Villa Rey Regular And Decaf Coffee & Mighty Leaf Hot Tea Service

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DINNER | PLATED ENTRÉE

Entrée | Select One

Entrée Selections |

Herb Marinated Sea Bass | Asparagus Risotto, Roasted Tomato And Beurre Blanc \$112

Fennel Dusted Salmon | Celery Root Puree, Tomato Jam And Citrus Beurre Blanc \$107

Stuffed Chicken Breast | Prosciutto, Spinach, Aged Parmesan, Herb Polenta And Marsala Wine Sauce \$102

Roasted Chicken | Asparagus, Mushroom-potato Hash And Roasted Garlic Demi \$100

Filet Mignon | Wild Mushroom, Spinach, Fingerling Potato And Sherry Reduction \$135

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If One Or More Entrée Is Chosen, The Price Per Person Will Be Based On The Higher Priced Entrée

Duo Entrée Selection |

Filet Mignon And Sea Bass | Roasted Vegetables, Celery Root and Potato Puree, Port Wine Demi Glace And Blood Orange Beurre Blanc \$147

Filet Mignon And Salmon | Wild Mushroom Risotto, Market Vegetables, Merlot Reduction And Gorgonzola Beurre Blanc \$140

Filet Mignon And Prawns | Market Vegetables, Cheese Polenta, Port Demi Glace And Citrus Beurre Blanc \$137

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DINNER | PLATED VEGETARIAN

Vegetarian Options |

Roasted Vegetable Strudel | Zucchini, Yellow Squash, Bermuda Onions, Shiitake Mushrooms, Red Peppers, Carrots Wrapped In Phyllo And Red Pepper Puree

Grilled Vegetable Napoleon | Eggplant, Beefsteak Tomato, Zucchini, Peppers, Bermuda Onions, Portobello Mushrooms, Fresh Mozzarella And Tomato Basil Sauce

Seared Polenta Stack | Herbed Polenta, Sun Dried Tomatoes, Mozzarella, Shiitake Mushrooms And Red Pepper Coulis

Portobello Mushroom Wellington | Portobello Mushroom, Zucchini And Red Peppers Coulis

Impossible Penne Bolognas | Rich Tomato and Impossible Meat Sauce Over Penne Pasta

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DINNER BUFFET | INDIAN WELLS

Indian Wells| \$147

Artisan Bread Basket

Salads |

Mixed Greens | Green And Red Leaf, Romaine, Frisée, Radicchio, Tomatoes, Cucumbers, Sherry Vinaigrette And Garlic Ranch

Green Bean And Roma Tomato Salad | Feta Cheese And Fresh Herbs
Heirloom Tomato | Bocconcini, Extra Virgin Olive Oil And Balsamic Vinegar

Entrée |

Roasted Filet Of Beef | Wild Mushroom And Madeira Sauce

Grilled Chicken | Avocado And Tomato Relish

Sea Bass | Cilantro, Lemon And Garlic Sauce

Sides |

Rosemary Roasted Fingerling Potatoes And Market Vegetables

Desserts |

Strawberry Shortcake, Tiramisu, Caramelized Chocolate And Vanilla Mousse Cake

Beverages |

Royal Cup Villa Rey Regular And Decaf Coffee & Mighty Leaf Hot Tea Station

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DINNER BUFFET | SANTA ROSA

Santa Rosa | \$137

Artisan Bread Basket

Salads |

Mesclun Greens | Toasted Pine Nuts, Queso Fresco, Papaya Segments And Ancho Chili Lime Dressing

Pulled Chicken Salad | Black Bean And Corn

Southwestern Slaw | Shrimp, Jicama And Creamy Cilantro Vinaigrette

Entrée |

Tenderloin | Ancho Chili Butter Achiote

Chicken Breast | Spinach And Roasted Tomato Salsa Cilantro

Salmon | Avocado And Tomatillo Relish

Sides |

Ranchero Beans, Cilantro Lemon Rice And Market Vegetables

Desserts |

Chocolate Cheesecake, Apple Tart, Mango-coconut Mousse Cake And Caramel Flan

Beverages |

Royal Cup Villa Rey Regular And Decaf Coffee & Mighty Leaf Hot Tea Station

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DINNER BUFFET | ESMERALDA

Esmeralda | \$127
Artisan Bread Basket

Salads |

Seasonal Greens | Tomatoes, Olives, Cucumbers, Herb Croutons, Garlic Herb Vinaigrette
Israeli Couscous | Grilled Vegetables
Mediterranean Tabouli | Lemon Vinaigrette
Pasta Salad | Sun Dried Tomato, Pesto And Oregano Thyme Vinaigrette

Entrée |

House Smoked NY Strip Loin | Rosemary Demi Glace
Rock Fish And Clams | Tomato Jus
Herb Backed Chicken | Natural Pan Jus

Sides |

Parmesan Risotto And Market Vegetables

Desserts |

Mascarpone Cheesecake, Key Lime Pie, Raspberry Cheesecake And Chocolate Date Cake

Beverages |

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RECEPTION | COLD BITES

| \$8 Per Piece

Classic Deviled Eggs

Prosciutto And Melon

Garlic Crostini | Prosciutto And Tomato Relish

Shrimp Salad | Cucumber Cup

Grilled Portobello In Phyllo | Truffle Oil

Local Dates | Apricot Stuffed And Bacon Wrapped

Gorgonzola Cheese Tart | Caramelized Onion

Date And Raspberry Canapé | Boursin

| \$9 Per Piece

Prosciutto Wrapped Asparagus | Balsamic Drizzle

Caramelized Onion Phyllo Cup | Feta Cheese

Prosciutto Wrapped Fig | Gorgonzola Cheese

Viennese Beef Salad In Red Bliss Potato

Crab And Mango Profiterole

Mini Potato | Caviar And Crème Fraiche

Shrimp Canapé | Boursin Cheese

Ahi | Tangerine Glazed On A Rice Crackers

Smoked Salmon Tartar | Cucumber Cup

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A 25% Taxable F&B House Charge And Sales Tax Will Be Added To Prices

All Selections Must Be Served By A Server Attendant At A Station

25 Piece Minimum Per Order Per Selection

RECEPTION | HOT BITES

| \$8 Per Piece

Chicken Skewers | Coconut Or Sesame Crust

Shu Mai | Pork Or Shrimp

Wild Mushroom En Croute

Brie And Apricot En Croute

Thai | Vegetable Egg Roll

Fried Artichoke | Herb Cream Cheese

Spinach Spanakopita | Tzatziki Sauce

Beef And Scallion Skewer | Teriyaki Glaze

Jalapeno Stuffed Chicken Wrapped in Bacon

Twisted | Chicken Spring Roll

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All Selections Must Be Served By A Server Attendant At A Station

25 Piece Minimum Per Order Per Selection

| \$9 Per Piece

Bacon Wrapped | Shrimp Or Scallops

Shrimp | Coconut Crusted

Mini Wellingtons | Beef, Chicken Or Salmon

Tempura Shrimp | Sweet Thai Chili

Sweet Onions In Phyllo | Brie And Bacon

Orange Wasabi | Crusted Shrimp Skewers

Lump Crab Cakes | Tropical Remoulade

Chicken Saltimbocca | Sage Brown Butter

RECEPTION | DISPLAY STATION

Crudités | \$20

Baby Carrots, Jicama, English Cucumbers, Haricots Verts, Asparagus, Seasonal Tomatoes, Rosemary Aioli, Hummus And Garlic Ranch

California Display | \$24

Selection Of Cheeses, Fresh And Dried Fruit And Artisan Breads

Tossed Salad Station | \$22

Choice Of Two - Traditional Cobb Derby, Asian Chicken Or Chicken Caesar Salad

Pasta Bar | \$30

Pasta Bolognese, Penne Carbonara, Seasonal Ravioli With Lahvosh And Artisan Breads

Street Tacos | \$34

Carne Asada, Chicken And Grilled Seasonal Sustainable White Fish Corn Tortillas, Lime Wedges, Cilantro And Chopped Onions Fire Roasted Tomato Salsa And Spicy Queso Fresco Cream

Bruschetta Bar | \$23

Marinated Varietal Tomatoes And Mozzarella Cheese, Olive Tapenade, Tomato And White Bean Puree, Shaved Parmesan, Olives And Grilled Bruschetta Bread

Sushi | \$35 (Based On Four Pieces Per Guest)

Sushi, Sashimi, California Rolls, Vegetable Rolls, Wasabi, Pickled Ginger And Soy Sauce

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Prices Are Per Person

Certain Display Stations May Be Prepared With Chef Attendant As An Action Station. Work With Your Event Manger For Options.

Attendant Fee \$250 Per Attendant Per 100 Guests

A 25% Taxable F&B House Charge And Sales Tax Will Be Added To Prices

RECEPTION | DISPLAY STATION

Mashed Potato Bar | \$22

Sweet Potatoes And Mascarpone Whipped Potatoes, With Bacon, Broccoli, Grilled Mushrooms, Chives, Candied Walnuts And Sour Cream Toppings

Enhancement – Short Ribs Or Shrimp With Leeks \$30

Antipasti | \$28

Cured Meats, Mozzarella, Gorgonzola, Marinated Mushrooms, Asparagus, Oven Dried Tomatoes, Roasted Red Peppers And Artisan Breads

Wok Station | \$32

Orange Chicken With Cashews, Mongolian Beef, Fire Spiced Shrimp With Sambal Steamed Or Fried Rice

Slider Bar | \$33

Choice of 3 - Beef, Crab Cake, Bbq Pork Or Ahi Tuna Sliders

Fajita Station | \$32

Chicken, Beef And Shrimp Fajitas, Flour Tortillas, Fire Roasted Salsa, Sour Cream And Guacamole

Scallops | \$35

Seared Moroccan Spiced Sea Scallops, Soft Gouda Polenta, Black Truffle And White Wine Beurre Blanc

Shrimp | \$33

Jumbo Shrimp Scampi, Parsley-garlic Butter And French Baguette

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Prices Are Per Person

Certain Display Stations May Be Prepared With Chef Attendant As An Action Station. Work With Your Event Manager For Options.

Attendant Fee \$250 Per Attendant Per 100 Guests

A 25% Taxable F&B House Charge And Sales Tax Will Be Added To Prices

RECEPTION | CARVING STATION

Beef Tenderloin | \$36

Thyme-Dijon Herb Crusted Or BBQ Bacon Wrapped

Roasted Garlic Aioli, Horseradish Cream And Spicy Mustard With Rosemary Rolls

Roasted Strip Loin | \$34

Porcini Dusted, Horseradish Cream Sauce, Herbed Demi Glace And Potato Rolls

Turkey Breast | \$28

BBQ Bacon Wrapped, Cranberry Orange Chutney, Honey Dijon Mustard And Silver Dollar Rolls

Roasted Pork Loin | \$32

House Smoked BBQ And Silver Dollar Rolls

Rack Of Lamb | \$36

Mint Jus, Pommery Mustard Sauce And Silver Dollar Rolls

Herb Roasted Salmon | \$34

Papaya And Mango Relish

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Price Per Person

Carving Fee Required Per 100 Guests At \$250 Per Carver

A 25% Taxable F&B House Charge And Sales Tax Will Be Added To Prices

RECEPTION | DESSERT STATION

Sweet Delight | \$30

Assorted Fruit Mousse, Esmeralda Trifle Shooters, Chocolate Dipped Fruit, Chocolate Mousse, Assorted Cream Puffs And Truffles

Royal Cup Villa Rey Regular And Decaf Coffee & Mighty Leaf Hot Tea Station

French | \$29

Assorted Éclairs, Tarts Au Citron (Lemon Tart), Bon Bons, Chocolate Dipped Fruits And Crème Brulee

Royal Cup Villa Rey Regular And Decaf Coffee & Mighty Leaf Hot Tea Station

Italia | \$29

Cannoli With Pistachio And Mascarpone, Traditional Tiramisu, Buttermilk Panna Cotta, Marsala Sabayon With Fresh Fruit And Zuccotto Cake

Royal Cup Villa Rey Regular And Decaf Coffee & Mighty Leaf Hot Tea Station

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-Prices Are Per Person

All Selections Must Be Served By A Server Attendant

A 25% Taxable F&B House Charge And Sales Tax Will Be Added To Prices

COCKTAILS

HOSTED BAR

Call Bar	\$14 per drink
Premium Bar	\$16 per drink
Magnolia Grove by Chateau St. Jean	\$14 per glass
Imported Beer	\$9 per bottle
Craft Beer	\$10 per drink
Domestic Beer	\$8 per bottle
Soft Drinks & Still Water	\$6.00 per bottle
Sparkling Water	\$7.00 per bottle
Cordials (Upon Request)	\$16 per drink

BEER

Import
Corona Extra

Domestic
Michelob Ultra, Bud Light and Blue Moon Belgium White

Local Craft
La Quinta Brewery Even Par IPA
La Quinta Brewery Poolside Blonde

Hard Seltzer
Truly Hard Seltzer

BARTENDER FEE

\$250 Bartender Fee For 4 Hours Per Bar

\$35 For Each Additional Hour

A 25% Taxable F&B House Charge And Sales Tax Will Be Added To Prices

CALL BAR

Absolut Vodka
Tanqueray Gin
Bacardi Superior Rum
Captain Morgan Original Spiced Rum
Dewars White Label
Maker's Mark Bourbon
Jack Daniel's Tennessee Whiskey
Canadian Club Whiskey
Don Julio Blanco Tequila
Courvoisier VS Cognac
Hennessy VS Cognac

PREMIUM BAR

Grey Goose Vodka
Bombay Sapphire Gin
Bacardi Superior Rum
Captain Morgan Original Spiced Rum
Johnnie Walker Black Label 12 Year Scotch
Knob Creek Bourbon
Jack Daniels Tennessee Whiskey
Crown Royal Canadian Whiskey
Patron Silver Tequila
Hennessy Privilege VSOP Cognac

COCKTAILS

CASH BAR

Call Bar	\$15 per drink
Premium Bar	\$17 per drink
Magnolia Grove by Chateau St. Jean	\$15 per glass
Imported Beer	\$10 per bottle
Domestic Beer	\$11 per bottle
Local Craft Beer	\$9 per drink
Soft Drinks & Still Water	\$7 per bottle
Sparkling Water	\$8 per bottle
Cordials (Upon Request)	\$17 per drink

BEER

Import
Corona Extra

Domestic
Michelob Ultra, Bud Light and Blue Moon Belgium White

Local Craft
La Quinta Brewery Even Par IPA
La Quinta Brewery Poolside Blonde

Hard Seltzer
Truly Hard Seltzer

BARTENDER FEE

\$250 For 4 Hours Per Bar
\$35 For Each Additional Hour

A 25% Taxable F&B House Charge And Sales Tax Will Be Added To Prices

CALL BAR

Absolut Vodka
Tanqueray Gin
Bacardi Superior Rum
Captain Morgan Original Spiced Rum
Dewars White Label
Maker's Mark Bourbon
Jack Daniel's Tennessee Whiskey
Canadian Club
Don Julio Blanco
Courvoisier VS Brandy

PREMIUM BAR

Grey Goose Vodka
Bombay Sapphire Gin
Bacardi Superior Rum
Johnnie Walker Black Label Scotch
Knob Creek Bourbon
Jack Daniels Tennessee Whiskey
Crown Royal Canadian Whiskey
Patron Silver Tequila
Hennessy Privilege VSOP Brandy

WINE LIST

SPARKLING WINES & CHAMPAGNES

Domaine St. Vincent Brut	\$44
Domaine St. Michelle, Brut, Columbia Valley, Washington	\$54
Mumm Cuvee, Brut "Prestige, Chefs de Caves", Napa Champagne	\$82

ROSE

Magnolia Grove by Chateau St. Jean	\$56
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CHARDONNAY

Magnolia Grove by Chateau St. Jean	\$56
Snoqualmie, Columbia Valley, Washington	\$50
Copain "Tous Ensemble", Anderson Valley, Mendocino, California	\$70
Kenwood Vineyards, Sonoma County, California	\$55
Sonoma Cutrer, "Russian River Ranches", Sonoma Coast, California	\$75

PINOT GRIGIO

Magnolia Grove by Chateau St. Jean	\$56
J Vineyards, California	\$78

SAUVIGNON BLANC

14 Hands, Washington State	\$42
Shannon Ridge, "High Elevation Collection", Lake County, California	\$48
Dashwood, Marlborough, New Zealand	\$75

RIESLING

Chateau St. Michelle, Columbia Valley, Washington	\$42
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WINE LIST

CABERNET SAUVIGNON

Drumheller, Columbia Valley, Washington	\$47
Magnolia Grove by Chateau St. Jean	\$56
Spellbound, Cabernet Sauvignon, California	\$55

PINOT NOIR

Line 39, California	\$56
Hangtime, California	\$53
Mohua Wines, Central Otago, New Zealand	\$76

MERLOT

Magnolia Grove by Chateau St. Jean	\$56
Columbia Crest, "Grand Estates", Columbia Valley, Washington	\$56

MALBEC

Achaval-Ferrer, Mendoza, Argentina	\$82
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BARTENDER FEE

\$250 for 4 hours per bar
\$35 for each additional hour

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