



# 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 \$35

Traditional Eggs Benedict | Poached Eggs, Canadian Bacon, English Muffin, Hollandaise Sauce And Breakfast Potatoes \$34

Crab Benedict | Poached Eggs, Jumbo Lump Crab Meat, Hollandaise Sauce, Grilled Asparagus, Roma Tomatoes And Breakfast Potatoes \$36

French Toast | Vanilla And Cinnamon Spiced, Date Crystal Butter And Maple Syrup \$34

Egg White Frittata | Herbs, Bell Peppers, Spinach, Mushrooms, Asparagus, Chicken Apple Sausage And Breakfast Potatoes \$36

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 \$35

Each Breakfast Is Served With Fresh Orange Juice, Individual 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

## GRAB & GO CONTINENTAL BREAKFAST

### Desert Palms \$35

Orange Juice  
Sliced Melons And Berries  
Individual Fruit Yogurts And Resort Made Granola  
Assorted Muffins with Butter  
Hard Boiled Egg  
Roasted Almonds, Dried Apricots & Cranberries  
Mighty Leaf Hot Tea & Royal Cup Villa Rey Regular And Decaf Coffee Station

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### European Continental \$37

Cranberry Juice  
Grape Bunches  
Overnight Oats with Soy Milk, Blueberries and Chia Seeds  
Crusty Roll with Nutella  
Cured Meats and California Cheese  
Mighty Leaf Hot Tea & Royal Cup Villa Rey Regular And Decaf Coffee Station

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## BREAKFAST BUFFET

Oasis \$52

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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-Prices Are Per Person

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

Some Items Must Be Served By A Server Attendant

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## BREAKFAST ENHANCEMENTS

Individual Portioned | \$8

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

Individual Portioned | \$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 | \$22

\* 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

Petite Croissants With Marmalade

Fiji Apple Slices with Peanut Butter

Greek Yogurt Parfaits | Agave Nectar Resort Made Granola And Seasonal Berries

Mighty Leaf Hot Tea

Royal Cup Villa Rey Regular And Decaf Coffee Station

#### Sun Up | \$24

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

Odwalla Juice Smoothies

Simple Melons

Blueberry - Raspberry Muffins

Avocado Toast

Mighty Leaf Hot Tea

Royal Cup Villa Rey Regular And Decaf Coffee Station

#### Desert Oasis | \$25

Clementine & Grape Clusters

Banana - Date Bread

Resort Made 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

#### Veggies & More | \$25

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

#### Protein Break | \$25

Hard Boiled Egg  
California Cheeses  
Crostini & Olive Tapenade  
Dried Fruits  
Macaron OR Biscotti  
Mighty Leaf Hot Tea  
Royal Cup Villa Rey Regular And Decaf Coffee Station

#### Farmers Market Fresh | \$25

Whole Fruit  
Odwalla Fruit Smoothies  
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

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Breaks Are 30 Minutes In Duration

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## COFFEE BREAK | BREAK ENHANCEMENTS

Freshly Baked & Individually Wrapped

Per Dozen | \$54

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

Per Dozen | \$55

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 | \$4  
Candy Bars | \$4  
Individual Bags Of Potato Chips & Resort Made Dip | \$10  
Resort Made Trail Mix | \$17 Per Person

### Beverages

Soft Drinks | \$6.00  
Bottled Still Water | \$6.00  
Sparkling Water | \$7.00  
Starbucks Frappuccino, Cold Brew & Double Shot Espresso | \$9.00  
Snapple Iced Tea, Coconut Water, Jones Or Izzie Sodas | \$8.00  
Royal Cup Villa Rey Regular or Decaf Coffee | \$98 Per Gallon  
Mighty Leaf Hot Tea | \$98 Per Gallon  
Iced Royal Cup Villa Rey Regular or Decaf Coffee | \$105 Per Gallon  
Iced Tea Or Lemonade | \$62 Per Gallon  
California Quivers | Infused With: Strawberry-Basil, Lemon-Mint, or Raspberry-Pomegranate  
Infused Water \$75 Per Gallon | Iced Tea \$85 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 \$45

Ahi Tuna Nicoise | Romaine Lettuce, New Potatoes, Haricot Verts, Hard Boiled Egg, Olives, Anchovies, Tomatoes, Artichokes And Red Wine Vinaigrette \$45

Miso Glazed Salmon | Asian Greens, Daikon Radish, Carrot, Snow Peas, Candied Walnuts And Sesame Vinaigrette \$45

Cobb Salad | Chopped Greens, Chicken, Avocado, Gorgonzola Cheese, Bacon, Tomato, Egg And House Vinaigrette Dressing \$45

Tuscan Chicken | Mozzarella And Parmesan Crust, Cucumber Wrapped Baby Romaine, Heirloom Tomato. Goat Cheese, Croutons And White Balsamic Vinaigrette \$45

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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 Caper Relish, Wild Rice And Market Vegetables \$55

Flat Iron Hanger Steak | Chimichurri Sauce, Yukon Gold Potatoes And Market Vegetables \$55

Almond Crusted Salmon | Lemon Dill Cream Sauce, Asparagus Risotto And Market Vegetables \$55

Spinach And Feta Crusted Chicken Breast | Artichoke, Oven Dried Tomato, Lemon And Olive Oil Relish, Lemon Cream Sauce, Soft Gouda Polenta \$55

Parmesan Crusted Chicken | Sun Dried Tomato Cream Sauce, Wild Mushroom Risotto And Market Vegetables \$55

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## LUNCH BUFFET | ROMA TO MILANO

Roma To Milano | \$57

Salads |

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

Entrée |

Seared Bass | Lemon, Basil, Roasted Fennel, Artichoke and Saffron Tomato Broth  
Grilled Organic Chicken | Rosemary, Roasted Garlic And Red Wine Sauce

Sides |

Sweet Pea Risotto And California Roasted Vegetables

Individual Desserts |

Tiramisu, Mascarpone Cannoli And Bing Cherry Panna Cotta

Beverages |

Iced Tea

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

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Vegetarian Entrée May Be Added To Menu For An Additional \$5.00

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An \$8 Per Person Surcharge For Buffets Applies To Groups Of Less Than 25 Guests  
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## LUNCH BUFFET | CALIFORNIA FRESH

California Fresh | \$58

### Salads |

Farmers Market Salad | Mixed Greens, Tomatoes, Black Beans, Avocado, Goat Cheese, Sherry Vinaigrette And California Ranch  
Individual Shrimp And Jicama Salad | Cilantro-Lime Dressing  
Individual 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

### Sides |

Rosemary And Sea Salt Roasted Fingerling Potatoes And Farmers Market Vegetables

### Individual Desserts |

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

### Beverages |

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

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## LUNCH BUFFET | ESMERALDA

Esmeralda | \$58

Salads |

California Baby Green Salad | English Cucumber, Mushrooms, Tomatoes, Garlic Croutons, Ranch Dressing And Red Wine Vinaigrette  
Individual Roasted Roma Tomato And Rigatoni Salad | Sun Dried Tomato Pesto  
Individual Heirloom Fingerling Potato Salad | Whole Grain Mustard And Bacon Vinaigrette

Entrée |

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

Individual Desserts |

Fruit Tarts, English Trifle And Banana Cream Pie

Beverages |

Iced Tea  
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## BOXED LUNCH |

Sandwiches | \$41

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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## GRAB & GO LUNCH |

### Bowls | \$47

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

### Individual 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 \$104

Fennel Dusted Salmon | Celery Root Puree, Tomato Jam And Citrus Beurre Blanc \$96

Stuffed Chicken Breast | Prosciutto, Spinach, Aged Parmesan, Herb Polenta And Marsala Wine Sauce \$94

Roasted Chicken | Asparagus, Mushroom-potato Hash And Roasted Garlic Demi \$94

Filet Mignon | Wild Mushroom, Spinach, Fingerling Potato And Sherry Reduction \$120

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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 And Root Vegetable Puree, Port Wine Demi Glace And Blood Orange Beurre Blanc \$133

Filet Mignon And Salmon | Wild Mushroom Risotto, Market Vegetables, Merlot Reduction And Gorgonzola Beurre Blanc \$128

Filet Mignon And Prawns | Market Vegetables, Cheese Polenta, Port Demi Glace And Citrus Beurre Blanc \$128

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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 | \$145

### Salads |

Mixed Greens | Green And Red Leaf, Romaine, Frisée, Radicchio, Tomatoes, Cucumbers, Sherry Vinaigrette And Garlic Ranch  
Individual Green Bean And Roma Tomato Salad | Feta Cheese And Fresh Herbs  
Individual 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  
Sustainable Sea Bass | Cilantro, Lemon And Garlic Sauce

### Sides |

Rosemary Roasted Fingerling Potatoes And Market Vegetables

### Individual Desserts |

Strawberry Shortcake, Caramelized Chocolate And Vanilla Mousse Cake

### Beverages |

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

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Vegetarian Entrée May Be Added To Menu For An Additional \$10.00

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## DINNER BUFFET | ESMERALDA

Esmeralda | \$125

### Salads |

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

### Entrée |

House Smoked NY Strip Loin | Rosemary Demi Glace  
Sustainable Sea Bass | 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 |

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

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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

Twisted | Chicken Spring Roll

| \$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

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

25 Piece Minimum Per Order Per Selection



## RECEPTION | INDIVIDUALLY DISPLAYED STATION

### Individual Crudités | \$10

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

### Individual California Cheese & Fruit | \$15

Selection Of Cheeses, Fresh And Dried Fruit And Crostini

### Antipasti Skewers | \$12

Cured Meats, Mozzarella, Marinated Mushrooms, Asparagus, Oven Dried Tomatoes, Roasted Red Peppers And Basil Drizzle

### Slider Bar | \$30

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

### Toasted Burritos | \$32

Carne Asada In A Flour Tortilla With Cabbage, Onion and Cilantro Slaw and Salsa Roja  
Grilled Chicken In A Flour Tortilla With Ranchero Beans, Rice and Cheddar Cheese  
Roasted Cauliflower In A Flour Tortilla With Caramelized Onions, Poblano Peppers and Black Bean

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Prices Are Per Person

All Selections Are Served As Individual Portions

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

Chef Attendant Fee \$250 Per Attendant Per 100 Guests

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## RECEPTION | DISPLAY STATION

### 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

### Mashed Potato Bar | \$20

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

Enhancement – Short Ribs Or Shrimp With Leeks \$28

### Wok Station | \$30

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

### Scallops | \$34

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

### Shrimp| \$32

Jumbo Shrimp Scampi, Parsley-garlic Butter And French Baguette

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Prices Are Per Person

All Selections Must Be Served By A Server Attendant

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

Chef Attendant Fee \$250 Per Attendant Per 100 Guests

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## RECEPTION | CARVING STATION

Beef Tenderloin | \$35

Thyme-Dijon Herb Crusted Or BBQ Bacon Wrapped  
Roasted Garlic Aioli, Horseradish Cream And Spicy Mustard With Rosemary Rolls

Roasted Strip Loin | \$32

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

Turkey Breast | \$30

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

Roasted Pork Loin | \$28

House Smoked BBQ And Silver Dollar Rolls

Rack Of Lamb | \$36

Mint Jus, Pommery Mustard Sauce And Silver Dollar Rolls

Herb Roasted Salmon | \$30

Papaya And Mango Relish

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Price Per Person

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

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## 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

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Cutwater Crafted Can Cocktails	\$14 per can
Joia Premium Can Cocktails	\$15 per can
Coppola Family Wines	\$13 per can
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	\$6.00 per bottle

### BEER

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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

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\$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

## COCKTAILS

### CASH BAR

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Cutwater Crafted Can Cocktails	\$15 per can
Joia Premium Can Cocktails	\$16 per can
Coppola Family Wines	\$14 per can
Imported Beer	\$10 per bottle
Domestic Beer	\$9 per bottle
Local Craft Beer	\$11 per drink
Soft Drinks & Still Water	\$6 per bottle
Sparkling Water	\$6 per bottle

### BEER

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Import  
Corona Extra

Domestic  
Michelob Ultra And Bud Light

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

Hard Seltzer  
Truly Hard Seltzer

### BARTENDER FEE

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\$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

## WINE LIST

### SPARKLING WINES & CHAMPAGNES

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

### ROSE

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Magnolia Grove by Chateau St. Jean	\$40
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### CHARDONNAY

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Magnolia Grove by Chateau St. Jean	\$40
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

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Magnolia Grove by Chateau St. Jean	\$40
J Vineyards, California	\$78

### SAUVIGNON BLANC

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

### RIESLING

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Chateau St. Michelle, Columbia Valley, Washington	\$42
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A 25% Taxable F&B House Charge And Sales Tax Will Be Added To Prices

## WINE LIST

### CABERNET SAUVIGNON

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Drumheller, Columbia Valley, Washington	\$47
Magnolia Grove by Chateau St. Jean	\$38
Spellbound, Cabernet Sauvignon, California	\$55

### PINOT NOIR

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Line 39, California	\$40
Hangtime, California	\$53
Mohua Wines, Central Otago, New Zealand	\$76

### MERLOT

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Magnolia Grove by Chateau St. Jean	\$40
Columbia Crest, "Grand Estates", Columbia Valley, Washington	\$56

### MALBEC

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

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\$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