# Pala Casino Spa & Resort 2008 Holiday Banquets

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# Pala Casino Spa and Resort Plated Dinner Holiday Menu

All dinners include choice of one Starter; Sautéed Mixed Seasonal Vegetables, Artisan Breads and Rolls, Choice of One Plated Holiday Dessert, Coffee and Tea Service

# **Optional Appetizers**

Shrimp Cocktail \$10.00 per person
Lump Crab Cake with Spicy Remoulade \$8.00 per person
Antipasto Platter \$7.00 per person
Lobster Bisque \$6.00 per person

## Starters

Mixed Garden Greens with Candied Pecans and Dried Cranberries served with a Champagne Vinaigrette

Iceberg Wedge with Chopped Tomato, Crumbled Gorgonzola Cheese served with a Creamy Applewood Smoked Bacon Dressing

Classic Caesar Salad with Shaved Parmesan Cheese and Herb Croutons served with creamy Caesar dressing

Butternut Squash Soup

## Entrees

# Roasted Turkey

With Traditional gravy, served with Cornbread Stuffing, Cranberry Sauce and Mashed Potatoes \$38.00 per person

## Chicken Cordon Bleu

Baked Chicken Breast stuffed with Prosciutto and Swiss Cheese, Sliced and served with Roasted Red Potatoes \$38.00 per person

## **Grilled Salmon**

With a Miso Glaze, Served with Jasmine Rise and Black Sesame Seeds \$44.00 per person

## **Angus Filet Mignon**

with Madeira Wine Sauce, served with Au Gratin Potatoes \$54.00 Per person

# **Roast Prime Rib**

Served Medium Rare with Au Jus, and Horseradish Mashed Potatoes \$49.00 per person

# **Double Cut Pork Chop**

With Apple Pecan Stuffing and Whipped Yams \$54.00 per person

## Chilean Sea Bass

Topped with a Roasted Tomato Caper Sauce, Served with Wild Rice Pilaf \$47.00 per person

## Lobster Ravioli

Stuffed with Maine Lobster, served with a Vodka Cream Sauce \$42.00 per person

# Petite Filet Mignon & Petite Lobster Tail

Served with Roasted Red Potatoes \$68.00 per person

Chef's Choice of Vegetarian meals upon request

Maximum of two entrée choices, with same starter and dessert Higher priced entrée charged for all

# Pala Casino Spa and Resort Plated Holiday Desserts

Peppermint Candy Cane Cheesecake served with Chocolate Sauce

Cranberry Tart Gratin served with Raspberry Couli & Crème Anglaise

Chocolate Chestnut Mousse Cake served with Grand Marnier Vanilla Sauce

Apple Tart Elysee served with French Vanilla and Carmel Sauce

Pumpkin Cranberry Cheesecake served with Cinnamon Vanilla Sauce

Pumpkin Crème Brulee

Center Soft Chocolate Banana Bread Pudding drizzled with Vanilla Brandy Sauce

Chocolate Marquis with Raspberry Couli and Crème Anglaise

Coconut Snowman served with Chocolate Sauce add \$2.00 per person

Banana Fosters served in a Praline Cup add \$2.00 per person

(All pricess subject to an 18% Service Charge)

# Reception Enhancements

Eggnog Punch \$75.00 per gallon

Hot Apple Cider \$36.00 per gallon

Chocolate Fountain \$15.00 per person

Includes three dipping items
(Marshmallows, Bananas, Strawberries, Cookies, Pretzels or Rice Crispies)

Chocolate Truffle Platter \$20.00 per table

Customized Chocolate Medallions with Company Logo Price will be quoted with artwork

# Pala Casino Spa and Resort Buffet Dinner Holiday Menu

(Minimum of 40 People)
Salads ~ (Select 3)

Mixed Garden Greens with Candied Pecans and Dried Cranberries served with a Champagne Vinaigrette

Iceberg Wedge with Chopped Tomato, Crumbled Gorgonzola Cheese served with a Creamy Applewood Smoked Bacon Dressing

Classic Caesar Salad with Shaved Parmesan Cheese and Herb Croutons with Caesar Dressing

Grilled Balsamic Vinaigrette Vegetables Seasonal Fresh Fruit and Berry Salad Tomato Slices with Fresh Basil and Mozzarella Cheese

# Accompaniments ~ (Select 2)

Garlic Mashed Potatoes
Mixed Wild Rice
Au Gratin Potatoes
Traditional Cornbread Stuffing
Idaho Mashed Potatoes and Gravy
Whipped Yams Topped with Pecans
Sautéed Baby Carrots in Herbed Butter
Seasonal Sautéed Mixed Vegetables

# Carving Station\*

Carved Roast Prime Rib with Au Jus and Fresh Horseradish Sauce

# Entrees ~ (Select 2)

Grilled Salmon with Miso Glaze
Oven Roasted Turkey with Cranberry Sauce and Stuffing
Baked Chicken Cordon Bleu stuffed with Prosciutto and Swiss Cheese
Roasted Honey Glazed Ham
Chilean Sea Bass Topped with a roasted Tomato Caper Sauce

Artisan Breads & Rolls with Butter

Grand Display of Chef Albert's Baked Holiday Desserts

Table Coffee Service including Decaffeinated Coffee and Assorted Teas

\$56.00 per person

## **Additional**

Salads \$3.00 per person
Entrées \$5.00 per person
Accompaniments \$2.00 per person
\*Carver Fee \$150.00 each per 100 guests

# Pala Casino Spa and Resort Plated Lunch Holiday Menu

All Lunches Include Choice of One Starter, Sautéed Mixed Seasonal Vegetables, Artisan Rolls and Butter, Choice of One Plated Holiday Dessert, Coffee and Tea Service

## Starters

Mixed Garden Greens with Candied Pecans and Dried Cranberries served with a Champagne Vinaigrette

Iceberg Wedge with Chopped Tomato, Crumbled Gorgonzola Cheese served with a Creamy Applewood Smoked Bacon Dressing

Classic Caesar Salad with Shaved Parmesan Cheese and Herb Croutons with Caesar Dressing

#### Entrees

Sliced Topped Sirloin with Demi Glaze, Mushrooms and Au Gratin Potatoes \$34.00 per person

Roasted Pork Loin Served with Traditional Dressing \$32.00 per person

Chicken Cordon Bleu
Baked Chicken Breast stuffed with Prosciutto and Swiss Cheese,
Sliced and served with Roasted Red Potatoes
\$30.00 per person

Sliced Roasted Turkey
Served with Mashed Potatoes, Gravy and Traditional Stuffing
\$30.00 per person

Grilled Salmon
With a Miso Glaze, Served with Jasmine Rise and Black Sesame Seeds
\$32.00 per person

Chef's Choice of Vegetarian meals upon request

Maximum of two entrée choices, with same starter and dessert Higher priced entrée charged for all

# Pala Casino Spa and Resort Buffet Lunch Holiday Menu

(Minimum of 30 People)

# Salads ~ (Select 2)

Classic Caesar Salad with Shaved Parmesan Cheese and Herb Croutons with Caesar Dressing

Chopped Iceberg Lettuce, Tomato and Blue Cheese with a creamy Applewood Smoked Bacon Dressing

Vegetable Crudite with Ranch Dip

Tomato Slices with Fresh Basil and Mozzarella Cheese

# Accompaniments ~ (Select 2)

Garlic Mashed Potatoes
Rice Pilaf
Whipped Yams
Roasted Red Potatoes & Fresh Herbs
Traditional Stuffing
Sautéed Mixed Seasonal Vegetables

# Entrees ~ (Select 2)

Oven Roasted Turkey with Cranberry Sauce\*
Honey Glazed Ham\*
Chicken Cordon Blue stuffed with Pancetta and Swiss Cheese
Grilled Salmon with Miso Glaze
Sliced Topped Sirloin with Demi-Glaze

Assorted Breads and Rolls with Whipped Butter

Grand Display of Chef Albert's Baked Holiday Desserts

\$38.00 per person

# Additional

Salads \$3.00 per person Entrées \$5.00 per person Accompaniments \$2.00 per person

\*Optional Carving Station has Carver Fee of \$150.00 each per 100 guests

# HORS D'OEUVRES & SNACKS

Domestic & Imported Cheese, Crackers and Baguettes (serves 50 people	e)\$160.00 per board	
Raw Vegetables (serves 50 people)		
Trio of Bruschetta Served with Italian Flat Breads		
Roma Tomatoes and Basil, Artichoke and Caper Spread, Olive Tapenade		
Sliced Seasonal Fruit & Berries (serves 50 people)	\$160.00 per board	
Baked Brie with Roasted Almonds & Apricot Spread (serves 25 people)	\$160.00 each	
<u>Cold:</u> (50 piece minimum per order)		
Chocolate Dipped Strawberries		
Assorted Vegetable Canapes		
Assorted Deluxe Canapes		
Beef Tenderloin on Garlic Crouton		
California Roll, with Ginger & Soy Sauce		
Herb Encrusted Seared Ahi		
Prosciutto Ham & Melon Skewer		
Smoked Salmon Roulade on Pumpernickel Bread garnished with Salmon Caviar.	\$135.00 per 50 pieces	
Hot: (50 piece minimum per order)		
Swedish or Barbecue Meatballs	\$00.00 per 50 pieces	
Gourmet Mini Pizzas.		
Spicy Hot Wings		
Vegetable Spring Rolls with Ginger Soy Sauce		
Mushrooms Stuffed with Seasoned Sausage		
Beef Satay with Mustard Sauce		
Chicken Satay with Ginger Teriyaki		
Coconut Crusted Shrimp with Citrus Ginger Sauce  Pork Pot Stickers with Aoli Sauce		
Assorted Petite Quiche		
Spanikopita		
Mini Crab Cakes topped with Dill Aioli		
Upgrades       Martini Mashed Potato Bar\$10.00 per person		
Idaho Mashed Potatoes, Gravy, Cheese, Chives, and Bacon Bits, Carmelized Onions and	Sauteed Mushrooms	
Served in a Martini Glass	Dauteed William Ooms	
Chocolate Fountain	\$15.00 per person	
White, Milk or Dark Chocolate with Your Choice of 3 Dipping Items	1 1	
Marshmallows, Bananas, Strawberries, Cookies, Pretzels or Rice Crispies		
Raw Bar:		
Iced Large Shrimp (with Cocktail Sauce)	\$27000 per 100 pieces	
Raw Oystesr		
Fresh Clams.		
Snow Crab Claws		
Sushi & Sashimi (Ahi Tuna, Salmon, Halibut and Yellowtail)	\$270.00 per 100 pieces	
Assorted Tidbits		
Small Pretzels		
Potato Chips and Onion Dip.		
Tortilla Chips and Salsa.		
Seasoned Pita Chips with Assorted Spreads		
Mixed Nuts		

# Bar Pricing

# **Host Bars**

Call brands	.\$4.00
Premium brands	.\$5.00
Super Premium brands	\$6.50
Domestic bottled beer	.\$3.00
Imported bottled beer	.\$3.75
House wine (glass)	\$4.00
Sodas	

# Hosted bars are on a per drink basis.

Hosted bars are equipped with call, premium and super premium liquors as well as domestic and imported beers. Only house wines will be available unless requested otherwise.

An 18% service charge will be added to all hosted items.

# **Cash Bars**

Call brands	\$4.00
Premium brands	\$5.00
Super Premium brands	\$6.50
Domestic bottled beer	\$3.00
Imported bottled beer	\$3.75
House wine (glass)	\$4.00
Sodas	\$1.75

# **Bartender Charge**

The charge per bartender for the duration of the function, not to exceed 8 hours, is \$150.00. One bartender per 100 guests.

If bar sales exceed \$250.00 per bar, the labor charge will be waived.

# **CATERING Terms and Conditions**

# General Information

To help insure a successful event, we ask that all details and arrangements be completed three weeks prior to your event. All changes made within two weeks of your event, other than your final guarantee will only be accepted at the discretion of Pala Casino Resort and Spa, and may be subject to additional charges.

Menus are to be selected three weeks prior to your event. Please note that minimums apply to some selections. The minimum will be charged in the event of lesser attendees. Vegetarian substitutions are available for plated meals if arranged in advance. Printed prices on menus are current prices and subject to change. Final prices may be confirmed within 90 days of your event.

It is Pala Casino Resort and Spa policy that no food or beverage of any kind may be brought on property. Pala Casino Resort and Spa also prohibits the removal of food from the premise by the client or any of the client's guests or attendees.

## Guarantee

When booking an event, an expected number of guests will be needed. This will help in determining the appropriate room size for the event. **Should the need arise; we reserve the right to relocate your function.** The final guarantee is required by Noon, (3) business days prior to the event or the expected attendance will become the final guarantee. Charges will be based on the guaranteed number, or actual attendance, whichever is greater.

# Deposits and Payments

A deposit of \$ 500.00 or 10% of the estimated total cost of your event, whichever is greater, will be required to confirm your event date. Final payment shall be due 48 hours prior to your event. Payments can be made in the form of cash, credit card, or cashiers check. Personal checks will not be accepted.

# Seating

Banquet seating will be at round tables of ten (10), unless otherwise specified. Special seating diagrams with numbered tables are available upon request. For wedding ceremonies a \$7.00 per person set up fee will apply.

# Decorations

Arrangements for props and floral centerpieces can be made through the Catering Department or directly through your own florist. Votive candles are available at a cost of \$2.50 per table. All decorations must be approved through the Catering Department and are subject to local fire code.

# **Event Timing**

All events are based on 5 hours. For events existing beyond this timeframe and additional \$2.00 fee per person, per hour based on the guaranteed attendance will apply.

# Service Charge

An 18% Service Charge will be applied to all Food and Beverage charges. Appropriate labor -fees will be charged in the event additional clean up is needed. This will include the removal of excessive trash, confetti, cartons, etc., or the repair of damage to walls, flooring or fixtures. Sales tax will not be charged.

## Liability

Pala Casino Resort and Spa will not assume responsibility for personal property and equipment brought to the premises. Client assumes all responsibility for any claims for loss or damage to itself or its exhibitors' displays or equipment in the convention facility. Liability for damage to the premise will be charged accordingly.

# Cancellation and impossibility

Should cancellation occur, if written notice is received 90 days in advance of the scheduled date, 50% of deposits may be refunded. Cancellation less than 90 days in advance of the scheduled date shall cause forfeit of entire deposit.

If the performance of Pala Casino Resort and Spa is prevented, interfered with, or rendered more difficult due to labor troubles, disputes, government regulation, utility shortages, or restrictions, or any other causes whether or not specified herein, Pala Casino Resort and Spa is excused from performance of the contract.