



SPA RESORT CASINO

PALM SPRINGS

BREAKFAST BUFFET

CONTINENTAL EXPRESS

Chilled Orange and Assorted Juices
Muffins and Assorted Breakfast Pastries, Croissants
Nut Breads with Butter and Preserves
Coffee, Decaffeinated Coffee and Hot Tea
\$12

SPA CHOICE CONTINENTAL

Chilled Orange and Assorted Juices
Display of Sliced Fresh Seasonal Fruit
Muffins, Breakfast Pastries, Bagels, Croissants and Nut Breads
with Butter, Preserves and Cream Cheese
Assorted Cold Cereals with Low-Fat Milk
Coffee, Decaffeinated Coffee and Hot Tea
\$15

THE EXECUTIVE

Chilled Orange and Assorted Juices
Display of Sliced Fresh Seasonal Fruit
Smoked Salmon with Sliced Tomatoes, Red Onions and Capers
Assortment of Bagels, Cream Cheese, Butter and Preserves
Coffee, Decaffeinated Coffee and Hot Tea
\$18

THE ALL-AMERICAN BREAKFAST BUFFET

(Minimum 25 Guests)

Chilled Assortment of Juices
Display of Sliced Fresh Seasonal Fruit
An Assortment of Muffins, Breakfast Pastries and Bagels, Butter, Preserves and Cream Cheese
Farm Fresh Fluffy Scrambled Eggs with a Condiment Bar
Bacon, Sausage and Maple Cured Ham
Assortment of Cold Cereals with Bananas and Milk
Coffee, Decaffeinated Coffee and Hot Tea
\$24

** \$3.00 Surcharge for groups under 25 guests **

PALM SPRINGS CHAMPAGNE BRUNCH

(Minimum 25 Guests)

Orange, Grapefruit, Cranberry and Tomato Juices

Chilled Seafood on Ice: Shrimp, Crab Legs & Clams
with Lime Cilantro Cocktail Dressing

Grilled Fresh Vegetables including Asparagus and Pecorino Romano Cheese
Served with Watermelon Basket surrounded by sliced Seasonal Fruits & Wild Berries

Display of Sliced House Smoked Salmon
Served with Red Onions, Hard Boiled Eggs and Capers, Bagels & Cream Cheese

Farm Fresh Fluffy Scrambled Eggs
Served with Crispy Bacon, Sausage Links, and Golden Brown Breakfast Potatoes

Tortellinis with Marinara and Pesto Sauces
Served with an Assortment of Garnishes

Rosemary and Lemon Sauté Chicken or
Sliced Sirloin of Beef with a Bourbon Peppercorn Sauce

Served with Herb and Garlic Roasted Potatoes, Wild Rice Pilaf,
Chef's Selection of Seasonal Fresh Vegetables

An Assortment of Cakes, Pies, Tarts and French Pastries

Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea and Champagne

***Fresh Omelet, Belgian Waffle or Carving Station Available
for an additional \$6 per person, plus \$100 per In-Room Chef***

\$46

Food and Beverage prices are subject to a 21% taxable service charge and 8.75% sales tax.



PLATED BREAKFAST

PALM SPRINGS CLASSIC

Scrambled Eggs and Home Style Potatoes
Choice of: Crispy Bacon, Grilled Ham or Sausage Patty
Fresh Fruit Garnish
\$14

FRENCH CONNECTION

Egg Bread French Toast
With Country Syrup, Powdered Sugar and California Berries
Sausage Links, Grilled Ham or Crispy Bacon
\$15

BREAKFAST OF CHAMPIONS

New York Strip Steak
Scrambled Eggs
Home Style Potatoes
Fresh Fruit Garnish
\$19

All Breakfasts are served with Freshly Squeezed Orange Juice, an Assortment of Pastries with Butter and Preserves, Coffee, Decaffeinated Coffee and Hot Tea



CREATE YOUR OWN BREAK

SUNDAE BAR

Choice of three Ice Cream Flavors: Chocolate – Vanilla – Strawberry
Topped with Nuts, Oreo Cookies, M&Ms and Cherries
Hot Fudge, Caramel, Strawberry Toppings and Whipped Cream
\$15

HEART HEALTHY

Granola Bars, Flavored Yogurt, Sliced Fresh Fruit
Spring Water & Fruit Juices
\$16

** Add All-Natural Smoothies with an attendant for \$10 **

SNACKS

Muffins, Danish, Bagels, Cinnamon Buns and Fruit Breads
\$36 per dozen

Granola and Power Bars
\$36 per dozen

Display of Sliced Fresh Seasonal Fruit
\$4 per person

Individual Assorted Fruit Yogurt
\$4 each

Blondies, Chocolate and Peanut Butter Brownies
\$36 per dozen

Chocolate Chip, Oatmeal and Sugar Cookies
\$30 per dozen

Tortilla Chips, Guacamole and Salsa
\$7 per person

Vegetable Crudités with Dip
\$4 per person

Basket of Miniature Candy Bars
\$12 per basket

Assorted Nuts
\$14 per pound

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CREATE YOUR OWN BREAK

BEVERAGES

Coffee, Decaffeinated Coffee, Hot Tea, Hot Chocolate and Iced Tea
\$36 per gallon

Orange, Grapefruit, Tomato, Apple and Cranberry Juices
\$3 each

Lemonade and Fruit Punch
\$30 per gallon

Individual Regular, Non-Fat and Chocolate Milk
\$3 each

Soft Drinks and Bottled Water
\$3 each

Mineral Waters
\$4 each



THE MEETING PLANNER MENU

THE CONTINENTAL

Chilled Orange and Grapefruit Juices
Display of Sliced Fresh Seasonal Fruit
An Assortment of Muffins, Breakfast Pastries with
Bagels Butter, Preserves and Cream Cheese
Coffee, Decaffeinated Coffee and Hot Tea

THE AM BREAK

Granola and Power Bars (based on 2 per person)
Refresh Coffee, Decaffeinated Coffee and Hot Tea

THE LUNCHEON

(Choice of Plated or Buffet)

Plated Luncheon Includes:

Salad, Rolls & Butter
Chicken Entrées or Pasta Primavera
Chef's Choice Dessert
Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

OR

Deli Counter Lunch Buffet

Garden Green Salad with Ranch and Balsamic Vinaigrette Dressings
Pasta Salad, Roast Turkey, Smoked Ham, Roast Beef and Hard Salami
American and Swiss Cheese
Lettuce, Tomatoes, Onions, Pickles, Olives and Condiments
Bakers Bread Basket
New York Style Cheesecake with Fresh Strawberry Compote
Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

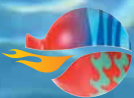
THE PM BREAK

Assortment of Cookies and Brownies (based on 2 per person)
Assortment Soft Drinks and Bottled Water (based on 2 per person)

\$49

Includes Complimentary Room Rental and Screen

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LUNCH BUFFETS

BISTRO

Sliced Fresh Seasonal Fruit and Berries Display
Individual Assorted Fruit Yogurt
Paradise Salad of Artichoke Hearts, Hearts of Palm, Tomato
and Avocado with Lemon-Lime Dressing
Asparagus Grilled and Chilled with Romano Cheese
Papaya Stuffed with White Albacore Tuna
Traditional Roasted Chicken and Caesar Salad
Basket of Assorted Rolls and Butter
Angel Food Cake with Sliced Strawberries and Whipped Cream
\$35

MESQUITE BBQ

Display of Sliced Fresh Seasonal Fruit
Old Fashioned Potato Salad and Cole Slaw
California Fresh Mixed Green Salad with Ranch and Balsamic Vinaigrette Dressings
Mesquite Charbroiled Breast of Chicken
Assorted Grilled Sausages, House Smoked Brisket
Jalapeño Cornbread and Apple Strudel
\$37

THE DELI COUNTER

Display of Sliced Fresh Seasonal Fruit
Garden Green Salad with Ranch and Balsamic Vinaigrette Dressings
Russian Potato Salad and Pasta Salad
Roast Turkey, Smoked Ham, Roast Beef and Hard Salami
American and Swiss Cheese
Lettuce, Tomatoes, Onions, Pickles, Olives and Condiments
Bakers Bread Basket
New York Style Cheesecake with Fresh Strawberry Compote
\$27

SOUTH OF THE BORDER

Fresh Sliced Seasonal Fruit Display
Shredded Chicken and Ground Beef
Diced Tomatoes, Shredded Lettuce, Shredded Cheese,
Sour Cream, Salsa, Guacamole and Diced Onions
Taco Shells and Flour Tortillas, Cheese Enchiladas
Spanish Rice and Refried Beans
Churros and Flan
\$32

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PLATED LUNCH

Served with your choice of House Salad or Caesar Salad

PASTA PRIMAVERA

Penne Pasta tossed with Fresh Garlic, Roma Tomatoes,
A Medley of Fresh Vegetables and Shaved Parmesan Cheese
\$27

NY STEAK

Broiled NY Steak with a Sherry Mushroom Sauce,
Oven Roasted Potatoes and Seasonal Fresh Vegetables
\$31

GRILLED SALMON

Grilled Salmon with Hollandaise Sauce,
Red Bliss Potatoes and Seasonal Fresh Vegetables
\$30

CHICKEN MARSALA

Grilled Breast of Chicken with Marsala Wine Sauce,
Rice Pilaf and Seasonal Fresh Vegetables
\$28

BRAISED LOIN OF PORK

Dijon Shallot Pork Loin on Cornbread Dressing
with Apple Calvados Sauce and Tomato stuffed with Broccoli
\$29

PRIME RIB AU JUS

Roasted Prime Rib with Au Jus
Baked Potato and Fresh Grilled Asparagus
\$30

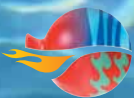
FILET OF SOLE

Stuffed Sole with Cardinal Sauce
Rice Pilaf & Fresh Seasonal Vegetables
\$31

CHOICE OF DESSERT

New York Style Cheesecake
Fresh Sliced Strawberries
Chocolate Mousse with Whipped Cream
Decadent Chocolate Cake with Chocolate Fudge Frosting
Carrot Cake with Cream Cheese Frosting

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LUNCHES ON THE LIGHTER SIDE

Includes Bread and Butter, Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

COBB SALAD

Chicken, Tomato, Avocado,
Bleu Cheese, Hard Boiled Eggs and Bacon
blended with Romaine Lettuce and House Dressing

\$24

ORIENTAL CHICKEN SALAD

Sliced Glazed Chicken Breast
Oriental Greens, Bean Sprouts, Snow Peas
and Sliced Mushrooms blended with a Soy Sesame Dressing
topped with Crisp Rice Stick Noodles

\$25

MEDITERRANEAN SHRIMP SALAD

Three Jumbo Shrimp on a bed of Crisp Lettuce
with Roma Tomatoes, Calamata Olives, Feta Cheese,
Freshly Roasted Herb Peppers and Basil Dressing

\$26

CHOICE OF DESSERT

New York Style Cheesecake
Fresh Sliced Strawberries
Chocolate Mousse with Whipped Cream
Decadent Chocolate Cake with Chocolate Fudge Frosting
Carrot Cake with Cream Cheese Frosting



BOX LUNCHES

CHOICE OF

Smoked Turkey & Swiss Cheese Sandwich

Roasted Chicken Breast on Croissant

Grilled Vegetable Wrap

or

Roast Beef & Cheddar Cheese Sandwich

INCLUDES

Potato Chips or Fruit Cup

Fresh Baked Cookie or Brownie

One Piece of Whole Fruit

\$20



HORS D'OEUVRES

Ham and Cheese Pinwheels
Swedish Meatballs
Salami Coronets
Mini Caramelized Onion and Spinach Quiche
Mini Cheese Pizza
\$3 Per Piece

Crab Stuffed Mushroom Caps
Skewers of Beef Teriyaki
Chicken and Vegetarian Spring Rolls
Potstickers with Plum Sauce
Tomato Basil Bruschetta
\$4 Per Piece

Asparagus Wrapped with Westphalian Ham
Cajun Spiced Chicken Wings
Shrimp and Scallop Brochette
Roast Beef and Horseradish Roulade
Spinach Spanikopita
Crostini with Hummus and Fresh Tomatoes
\$4 Per Piece

Baby Lamb Chops with Mint Sauce
Jumbo Shrimp Cocktail with Lemon-Lime Cocktail Sauce
Roasted Red Potato with Caviar
Sesame Seed Seared Ahi with Wasabi Crispy Wonton
Brie and Pear Quesadilla
\$4.75 Per Piece



RECEPTIONS

INTERNATIONAL CHEESE DISPLAY

Selection of Imported and Domestic Cheese
Garnished with Seasonal Fruit
French Breads, Assorted Crackers, Wafers and Bread Sticks
\$6

VEGETABLE CRUDITE

A Fresh Bounty of Seasonal Vegetables
with Ranch and Pesto Dipping Sauces
\$5

THE TUSCAN ANTIPASTO

Salami Horns, Chicken Breast, Proscuitto,
Provolone, Smoked Mozzarella, Spiced Olives, Pepperoncini,
Grilled Zucchini, Eggplant, Artichoke Hearts and Roasted Sweet Peppers on a bed
of European Style Salad Greens with Olive Oil, Balsamic Vinegar and Bruschetta
\$14

SLICED FRESH FRUIT DISPLAY

Assorted Melons, Pineapple, Strawberries, Oranges
Grapes and Tropical Fruits
\$6

JUMBO GULF SHRIMP

Beautiful Gulf Shrimp served on Crushed Ice
With Cocktail & Horseradish Sauces & Lemon Wedges
\$9

FINGER SANDWICHES

\$3

Food and Beverage prices are subject to a 21% taxable service charge and 8.75% sales tax.



PLATED DINNERS

Plated Dinners are served with your choice of House Salad or Caesar Salad

CHICKEN ROSEMARY

Boneless Breast of Chicken with a Rosemary Citrus Glaze

\$35

GRILLED SALMON FILET

Thick Cut Salmon Filet with Bearnaise Sauce

\$39

BAKED HALIBUT

Filet of Halibut in an Oriental Herb Crust Served with a Lemon Butter Sauce

\$39

LAMB CHOPS

Grilled Double Lamb Chops with a Mint Poached Red Wine Sauce

\$43

FILET MIGNON

Broiled Filet Mignon with Wild Mushrooms in a Port Wine Demi-Glaze

\$44

BRAISED LOIN OF PORK

Dijon Shallot Pork Loin on Cornbread Dressing

\$37

SURF AND TURF

Filet Mignon broiled to perfection with Shrimp prepared to your specifications - \$50

Or Australian Lobster Tail - \$60

CHOICE OF DESSERT

New York Style Cheesecake

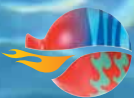
Fresh Sliced Strawberries

Chocolate Mousse with Whipped Cream

Decadent Chocolate Cake with Chocolate Fudge Frosting

Carrot Cake with Cream Cheese Frosting

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DINNER BUFFETS

THE BUFFET OF THE STARS

Display of Sliced Fresh Seasonal Fruit
Our House Salad with Ranch Dressing or Balsamic Vinaigrette
Traditional Classic Caesar Salad with Toasted Croutons & Parmesan Cheese
French Green Beans Almondine
Zucchini Provençal
Herb and Garlic Oven Roasted Potatoes
Wild Rice Pilaf
Roasted Boneless Breast of Chicken with Sauce Dijonnaise
Baked Salmon with Honey Sesame Citrus Glaze
Sliced Tenderloin with Wild Mushroom Sauce
Fruit Tarts and Mini French Pastries
\$46

SOUTHWESTERN MESQUITE GRILLE

Display of Sliced Fresh Seasonal Fruit
Potato Salad, Pasta Salad and Cole Slaw
California Fresh Mixed Green Salad with Ranch and Balsamic Vinaigrette Dressings
Rib Eye Steaks and Mesquite Charbroiled Breast of Chicken
Assorted Grilled Sausages
Chuck Wagon Baked Beans
Western Fire Roasted Red Potatoes
Buttered Sweet Corn on the Cob
Baked Macaroni and Cheese
Assorted Relishes, Pickles and Condiments
Jalapeño Cornbread
Apple Strudel and Lemon Tarts
\$47

AWARD-WINNING LUAU

Display of Sliced Fresh Assorted Melon, Pineapple and Strawberries
Mixed Hawaiian Salad of Citrus, Papaya and Avocado with Cilantro Island Dressing
Grilled Marinated Roasted Red and Yellow Peppers
Whole Roasted Pig with Roasted Loin of Pork and Ham Carved to Order
Grilled Mahi Mahi in a Lemon Caper Butter Sauce
Rotisserie Chicken
Waikiki Rice
Fresh Glazed Sweet Carrots and Green Beans
Baked Sweet Potatoes with Honey Cinnamon Sour Cream
Rolls and Butter
Coconut Cream Pie, Tropical Fruit Tarts and Pineapple Upside Down Cake
\$47

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DINNER BUFFETS

ACTION STATIONS TO COMPLEMENT YOUR BUFFET

Pasta Perfetto

Penne Pasta, Linguini and Cheese Tortellini with Marinara
and Pesto Sauces, Olive Oil and Garlic

Sliced Meatballs, Sausages, Baby Shrimp, Chicken, Black Mussels,
Roasted Eggplant, Zucchini, Romano Cheese and Crushed Red Pepper

\$12

The Rickshaw

Vegetable Stir Fry with Oriental Vegetables sautéed with Garlic and Pepper Oil

Crispy Marinated Duck Breast served in a
Rice Pancake with Scallions and Hoisin Sauce

\$14



BEVERAGES

	HOSTED	CASH
Deluxe	5.00	6.00
Premium	6.00	7.00
Imported Beer	5.00	6.00
Domestic Beer	4.00	5.00
Non-Alcoholic Beer	4.00	5.00
Wine by the Glass	5.00	6.00
Split of Champagne	6.00	7.00
Cordials	7.00	7.00
Soft Drinks	3.00	3.00
Bottled Water	3.00	3.00
Mineral Waters	3.00	3.00
Sangria	40.00 per gallon	
Margarita Punch	60.00 per gallon	
Champagne Punch	50.00 per gallon	

Wine List Available Upon Request

Bar Packages Available Upon Request

A \$100.00 Bartender Fee will be charged if net bar sales do not reach \$300.00

