



VIEJAS
CASINO & RESORT

Catering Menu



CONTINENTAL BREAKFASTS

Minimum of 10 guests

Fewer than 10 guests, additional \$5 per person

Served with Coffee, Decaffeinated Coffee, Deluxe Herbal Teas

Continental Breakfast **\$18**

- Freshly Squeezed Orange, Grapefruit Juice and Assorted Chilled Fruit Juices
- Sliced Seasonal Fruits and Berries
- Assorted Yogurts
- Assortment of Freshly Baked Breakfast Pastries, Muffins with Butter, Honey and Preserves

Healthy Start Continental Breakfast **\$24**

- Freshly Squeezed Orange, Grapefruit Juice and Assorted Chilled Fruit Juices
- Sliced Seasonal Fruits and Berries
- Assorted Greek and Regular Yogurts
- Chef's House-made Multigrain Muffins, Low-Fat Spreads, Honey and Agave Nectar
- Assorted Dry Cereals, House-made Granola with Sliced Almonds, Whole and Skim Milk
- Oatmeal, Raisins, Brown Sugar
- Optional Egg Whites and Scrambled Eggs

Viejas Continental Breakfast **\$28**

- Freshly Squeezed Orange, Grapefruit Juice and Assorted Chilled Fruit Juices
- Sliced Seasonal Fruits and Berries
- Assorted Yogurts
- Assortment of Freshly Baked Breakfast Pastries, Muffins with Butter, Honey and Preserves
- Assorted Dry Cereals, House-made Granola, Whole and Skim Milk

Choice of One of the Following Breakfast Sandwiches

- Warm Breakfast Croissant Sandwich, Eggs, Country Ham, Swiss Cheese
- Breakfast Burrito, Warm Tortilla, Scrambled Eggs, Crumbled Bacon, Cheddar Cheese, Scallions, Salsa, Sour Cream, Hot Sauce
- English Muffin, Scrambled Eggs, Sausage Patty, Cheddar Cheese

CONTINENTAL BREAKFAST ENHANCEMENTS

- Warm Breakfast Croissant Sandwich \$48 per dozen
(Eggs, Country Ham, Swiss Cheese)
- Breakfast Burrito \$48 per dozen
Warm Tortilla, Scrambled Eggs, Crumbled Bacon, Cheddar Cheese, Scallions, Salsa, Sour Cream, Hot Sauce)
- Farm Fresh Eggs and Applewood-Smoked Bacon \$5
- Fruit Yogurt, Granola Parfaits \$5
- Belgian Waffles \$5
- Buttermilk Pancakes or Buckwheat Pancakes \$5
- Cinnamon Scent Brioche French Toast \$5

CONTINENTAL BREAKFAST ENHANCEMENTS (CONTINUED)

- Steel Cut Irish Oatmeal \$5
(Cinnamon, Brown Sugar, Honey, Raisins, Dried Cranberries)
- Fresh Bagel Assortment \$36 per dozen
(With a Trio of Cream Cheese Spreads)

BREAKFAST BUFFET

Minimum of 10 guests

Fewer than 10 guests, additional \$5 per person

Served with Coffee, Decaffeinated Coffee, Deluxe Herbal Teas

Spa Breakfast \$33

- Freshly Squeezed Orange, Grapefruit Juice and Assorted Chilled Fruit Juices
- Sliced Seasonal Fruits and Berries
- Assorted Yogurts
- Dried Fruits, Whole Wheat Toast and Assorted Deluxe Mixed Nuts
- Oatmeal, Banana, Raisins and Brown Sugar
- Farm Fresh Scrambled Egg White Frittata, Olive Oil, Roasted Tomatoes, Garden Herbs
- Scrambled Egg Whites with Fresh Spinach
- Roasted Sweet Potatoes
- Turkey Bacon and Chicken-Apple Sausage

The Viejas Breakfast Buffet \$37

- Freshly Squeezed Orange, Grapefruit Juice and Assorted Chilled Fruit Juices
- Sliced Seasonal Fruits and Berries
- Assorted Yogurts
- Assorted Dry Cereals, House-made Granola, Whole and Skim Milk
- Farm Fresh Scrambled Eggs with Chives
- O'Brien Potatoes, Sautéed Peppers and Onion
- Buttermilk Pancakes and Orange-Vanilla Scented French Toast, Vermont Maple Syrup, Butter, Sliced Strawberries

Choice of Two of the Following Breakfast Meats (Optional \$5)

Applewood-smoked Bacon, Chicken-Apple Sausage, Grilled Pork Link Sausage, Canadian Bacon

Choice of One of the Following (Optional \$5)

- Traditional Eggs Benedict or Eggs Florentine with Creamy Hollandaise
- Smoked Salmon Benedict with Mustard-Caper Hollandaise

BREAKFAST BUFFET ENHANCEMENTS

Uniformed Chefs Required, \$150 Fee for Carving and Action Stations

Belgium Waffle Station with Sliced Strawberries, Maple Honey Butter, Bacon Butter, Vanilla Crème, Cinnamon Crème and Blackberry Crème

Deluxe Omelet Station \$12

- Red and Green Bell Peppers, Wild Mushrooms, Caramelized Sweet Onions
- Asparagus, Scallions, Haas Avocado, Vine Ripened Tomatoes, Chives, Artichoke Hearts
- Farmers Market Spinach

BREAKFAST BUFFET ENHANCEMENTS (CONTINUED)

- Swiss Cheese, Monterey Jack, Aged Cheddar, Goat Cheese, Provolone, Crumbled Feta
 - Applewood-smoked Bacon, Chicken-Apple Sausage
- Seasonal Tropical Fruit Yogurt Parfait with Assorted Seasonal Fruits and Berries,
Greek Yogurt, House-made Granola, Assorted Fruit Purée, Fresh Herbs. \$6
- Assorted Soft Bagels, Regular Cream Cheese Spread, Smoked Salmon Spread,
Garlic-Chive Schmeear, Local Jams and Jellies. \$8
- Smokehouse Salmon with Sliced Red Onion, Vine Ripened Tomatoes, Capers,
Lettuce, Assorted Mini Bagels and Regular Cream Cheese Spread, Garlic-Chive Spread \$12
- Chef's Selection of Sweet Breakfast Breads (Banana Nut Bread, Date Nut Bread,
Cinnamon Raisin Brioche, Cranberry-Orange Bread) \$6

Breaks (30 Min.)

Gourmet Coffee Break. \$12

Fresh Brewed Peet's Coffee, Biscotti, Assorted Scones, Lemon Poppy Seed Muffins,
Devonshire Cream, House-made Preserves, Lemon Curd, Assorted Teas

Fresh Squeezed Juice Bar. \$12

House Juiced Watermelon, Pineapple, Honeydew, Cantaloupe Juice Shots, Fresh Sliced Fruit,
House Granola, Plain and Vanilla Yogurt

Build Your Own Trail Mix Station. \$14

Assorted Dried Fruits, Nuts, Chocolate Chips, Candies, Orange Oil, Pistachio Oil,
Granola, Dried Coconut, Iced Tea, Lemonade

Energy \$15

House-made Energy Granola Bars, Mixed Berry Protein Smoothies, Dried Fruit and Nuts

Under the Big Top. \$18

Trio of Freshly Popped Popcorn, Jumbo Pretzels, Dipped Corn Dogs, Coarse Ground Mustard,
Warm Cheese Sauce and Ketchup, Iced Tea, Lemonade, Assortment of Sodas

Cookies and Milk \$14

Trio of Milk: Chocolate, Strawberry and Regular, Assorted Freshly Baked Cookies,
Peet's Coffee and Tea

Snack Attack. \$16

Trio of Freshly Popped Popcorn, Snack Mix, Freshly Baked Cookies, Potato Chips with Herb Aioli
and Assorted Candies, Iced Tea, Lemonade

A LA CARTE ITEMS

Refreshment Beverages

- Viejas Signature Roasted Coffee, Decaffeinated Coffee and Deluxe Herbal Teas . . . \$50 per gallon
- Fresh Brewed Iced Tea, Arnold Palmer, Lemonade \$45 per gallon
- Assorted Fruit Juices (Apple, Tomato, Cranberry, Orange, Grapefruit) \$45 per gallon
- Milk (Whole, Skim) \$15 per quart
- Viejas Bottled Water \$1.50 each

A LA CARTE ITEMS (CONTINUED)

Bottled Sparkling Water, Assorted Soft Drinks	\$4 each
Smart Water, Assorted Vitamin Water	\$5 each
Starbucks Frappuccino, Energy Drinks	\$6 each
Kombucha	\$6 each
Red Bull, Energy Drinks	\$6 each

Viejas Break Items

Breakfast Pastries <i>(Fruit, Danish, Bear Claws, Cinnamon Rolls, Croissant)</i>	\$36 per dozen
Assorted Bagels <i>(Cream Cheese Spreads)</i>	\$36 per dozen
Biscotti	\$30 per dozen
Freshly Baked Muffins <i>(Banana Nut, Lemon, Blueberry, Chocolate Chip)</i>	\$36 per dozen
Assorted Jumbo Gourmet Cookies	\$36 per dozen
Chocolate Fudge Brownies, Blondies, Lemon Bars	\$40 per dozen
White and Dark Chocolate Dipped Strawberries	\$30 per dozen
Assorted Whole Seasonal Fruit	\$2.50 per piece
Fruit Skewers with Yogurt Dip	\$3 per dozen
Individual Yogurt	\$3 per piece
Individual Greek Yogurt	\$3.50 per piece
Fruit Yogurt, Granola Parfait	\$6 each
Individual Bags of Assorted Chips	\$2.50 each

PLATED LUNCHES

Minimum of 10 guests

Fewer than 10 guests, additional \$5 per person

For your custom dining experience, all menu courses are a la carte. Luncheon Entrées are accompanied with our Chef's selection of starch and seasonal vegetables, freshly baked breads and butter. Roasted Coffee, Decaffeinated Coffee, Deluxe Herbal Teas. All menus selections must contain a minimum of two courses; one must be an entrée selection.

SOUP SELECTIONS **\$8**

- Sweet Corn Soup with Roasted Corn Kernels, Chive Oil
- Silky Butternut Squash Bisque with Maple Cream, Toasted Hazelnuts
- Rustic Tomato Bisque, Goat Cheese Crostini, Balsamic Reduction
- Cream of Mushroom Soup, Wild Mushrooms, Truffle Oil
- Five Onion Soup, Gruyere Crouton

ENHANCED SOUP SELECTIONS **\$12**

- Lobster Bisque with Anise Whipped Cream
- Golden Gazpacho, Avocado Mousse and Smoked Shrimp
- Asparagus Cream Soup Morel Mushrooms

PLATED LUNCHES (CONTINUED)

SALAD SELECTIONS \$8

Heirloom Tomato Salad, Fresh Mozzarella, Basil Oil and Balsamic Reduction, Micro Greens

Classic Caesar Salad with Hearts of Romaine, Herbed Croutons, Shaved Parmesan

Baby Field Green Salad with Poached Pears, Blue Cheese, Candied Pecans, Port Vinaigrette

Spinach and Fennel Salad with Baby Spinach, Orange Segments, Shaved Fennel, Fresh Herbs, Citrus Emulsion

Roasted Beet, Crumbled Goat Cheese, Mixed Green and Frisée Salad with Port Wine Vinaigrette

Baby BLT Salad with Baby Iceberg Wedge, Shaved Red Onion, Heirloom Cherry Tomatoes, Crisp Smoked Bacon, Buttermilk Dressing

ENHANCED SALAD SELECTIONS \$12

Grilled Asparagus Salad with Humboldt Fog Cheese and Micro Greens,

Roasted Cashew Vinaigrette

CHILLED LUNCH ENTRÉES

Pan-roasted Free-range Chicken Caesar Salad with Shaved Parmesan and

Brioche Croutons \$25

Viejas Cobb Salad, Tossed Chicken, Applewood-smoked Bacon, Avocado, Gorgonzola,

Egg, Tomatoes, and Creamy Gorgonzola Dressing \$25

Seared Tuna Nicoise, Spiced Charred Albacore Tuna with Fingerling Potatoes,

Haricot Verts, Thinly Sliced Red Onion, Kalamata Olives, Tomatoes and Farm Fresh Eggs,

Herbed Champagne Vinaigrette \$28

Chinese Chicken Salad, Mixed Greens and Napa Cabbage, Red Bell Pepper, Onion,

Crispy Snow Peas, Mandarin Orange, Fried Wontons, Roasted Cashews,

Sweet Chili Sesame Vinaigrette \$25

Strawberry Fields Salad, Grilled Free-range Chicken, Fresh Strawberries, Crumbled Blue Cheese,

Candied Walnuts and Shallot Vinaigrette. \$22

Grilled Sliced Chicken or Shrimp Panzanella Salad, Rustic Croutons, Tomato, Peppers, Red Onion,

Cucumber, Garlic and Fresh Herbs, Sherry Vinaigrette \$25

HOT LUNCH ENTRÉES

Rosemary Roasted Free-range Breast of Chicken with Meyer Lemon \$22

Airline Breast of Chicken Stuffed with Prosciutto, Artichoke, Fresh Mozzarella and Sage \$25

Pacific Seared Salmon with Citrus Buerre Blanc \$30

Seared Halibut, Macadamia Nut Crust with Mango Relish \$30

Braised Short Rib with Shiitake Bordelaise \$35

Grilled New York Steak with Madeira Shallot Reduction \$38

Smoked Bacon and Asparagus Risotto with Braised Short Rib and Mushroom Demi-glace . . \$38

DESSERT SELECTIONS \$8

Tiramisu

Signature Cheesecake with Raspberry Sauce, Fresh Seasonal Berries

Citrus-scented Crème Brûlée with Fresh Seasonal Berries

Chocolate Cake with Hazelnut Mousse

Individual Fresh Seasonal Fruit Tart

California Almond Cake, Macerated Market Berries

LUNCH ON THE GO SELECTIONS

All selections include Chef's choice of salad, an individual bag of chips, a piece of whole fresh fruit, freshly baked cookie and a choice of soda, water or to go coffee and tea.

Served with condiments on the side.

\$24

Roasted Vegetable Sandwich with Humboldt Fog Goat Cheese, Sun-dried Tomato Tapenade on Ciabatta

Free-range Grilled Chicken and Sautéed Portobello and Caramelized Onion on Herb Focaccia

Honey-roasted Turkey and Swiss with Heirloom Tomato, Mixed Greens and Herb Aioli on 7 Grain Bread

Sliced Apple, Brie and Artisan Lettuce with Shallot Aioli on Walnut Raisin Batard

House Roasted Beef, Horseradish Aioli with Sherry-braised Onion and Fresh Spinach on Sourdough Bread

Southwestern Chicken Wrap with Grilled Marinated Chicken Breast, Romaine Lettuce, Jalapeño Jack Cheese, Chipotle Mayo, Avocado, Flour Tortilla

LUNCH BUFFETS

Minimum of 25 guests • Fewer than 25 guests, additional \$10 per person

Coffee, Decaffeinated Coffee, Deluxe Herbal Teas

Freshly Baked Rolls and Butter

SOUP, SALAD AND SANDWICH BUFFET \$38

Rustic Tomato Bisque, Parmesan Crostini

Vine Ripened Tomatoes, Fresh Mozzarella, Fresh Basil, Balsamic Vinegar and Basil Oil

Mixed Green Salad with Shaved Fennel, Herb Vinaigrette and Gorgonzola Dressing

Choice of Three of the Following Sandwiches or Wraps:

Grilled Cheese with San Francisco Style Grilled Sourdough Bread, Aged Cheddar Cheese

BLT with Applewood-smoked Bacon, Lettuce, Tomatoes, Sliced Vidalia Onion, Whole Wheat Bread

Honey-roasted Turkey and Swiss with Heirloom Tomato, Mixed Greens, and Herb Aioli on 7 Grain Bread

Southwestern Chicken Wrap with Grilled Marinated Chicken Breast, Romaine Lettuce, Jalapeño Jack Cheese, Chipotle Mayo, Avocado, Flour Tortilla

Classic Caesar Wrap with Grilled Marinated Chicken Breast, Romaine Lettuce, Parmesan Cheese, Garlic-Caesar Dressing, Flour Tortilla

Grilled Portobello Mushroom Wrap with Wood-grilled Portobello Mushroom, Roasted Vegetables in Fresh Herbs, Crumbled Feta Cheese, Baby Arugula, Balsamic Drizzle, Flour Tortilla

Dessert Selection:

Assorted Jumbo Gourmet Cookies and Double Chocolate Fudge Brownies

SOUTH OF THE BORDER. \$40

Chicken Tortilla Soup with Crispy Tortilla Strips

Mixed Green Salad, Vine Ripened Tomatoes, Jicama and Cilantro, Chili-Lime Vinaigrette

LUNCH BUFFETS (CONTINUED)

Roasted Tomato Salsa and Fresh Guacamole with Blue and Yellow Corn Tortilla Chips
Char-grilled Tequila-Lime Marinated Chicken with Veracruz Sauce
Ancho-rubbed Beef with Sautéed Peppers and Onions
Roasted Vegetable Enchiladas with Tomatillo Sauce
Corn and Flour Tortillas
Spanish Rice and Charro Beans with Queso Fresco

Dessert Selection:

Tres Leches Cake, Buñuelos, Dulce de Leche Flan

VIVA ITALIA BUFFET. \$45

Smoked Tomato and White Bean Soup with Swiss Chard
Antipasto with Hard Cheeses, Salamis, Assorted Olives, Pepperoncini
Traditional Caesar Salad with Garlic Croutons, Grated Parmigiano-Reggiano
Marinated Grilled Asparagus with Crispy Pancetta, Shallot Vinaigrette
Vine Ripened Tomato Salad with Fresh Mozzarella, Tomatoes, Basil Oil, Balsamic Reduction
Cheese Tortellini with Sautéed Mushrooms, Fresh Spinach, Pine Nuts and Madeira Mushroom Emulsion
Grilled Chicken Piccata Style with Lemon-Caper Butter
Pan-seared Market Fresh Fish with Olives, Roasted Garlic, Tomatoes
Fresh Seasonal Vegetables

Dessert Selection:

House-made Cannolis, Mini Tiramisu, Panna Cotta

SOUTHERN COUNTRY BUFFET \$42

Roasted Potato Salad with Bacon and Sherry Vinaigrette
Southern Style Macaroni Salad with Roasted Corn, Diced Country Ham, Charred Green Onion, Vine Ripened Tomatoes
Mixed Field Greens Salad with Cucumber, Blue Cheese, Crispy Bacon, Sugar Cane Vinaigrette, Buttermilk Fried Chicken
Bourbon-glazed Pork Loin with Roasted Apples
Glazed Yams and Pecans with Dried Cranberries
White Cheddar Mac 'n' Cheese with Crispy Pork Crackling
Sautéed Green Bean Casserole with Mushroom Sauce, Fried Onions
Jalapeño and Cheddar Cornbread, Rolls and Sweet Honey Butter

Dessert Selection:

Bourbon Pecan Pie, Apple Pie with Cinnamon Cream, Banana Bread Pudding with Bourbon Crème Anglaise

LUNCH BUFFETS (CONTINUED)

VIEJAS DELI BUFFET \$38

Bloomdsdale Spinach and Frisée Salad with Fresh Strawberries, Humboldt Fog Blue Cheese, Sourdough Croutons, Aged Sherry Vinaigrette

Marinated Cucumber, Tomato and Red Onion Salad with Ricotta Salata, Red Wine-Shallot Dressing

Assorted Deli Meats and Cheeses with Roast Beef, Genoa Salami, Black Forest Ham, Smoked Turkey Breast, Swiss, Aged Cheddar, Provolone, Monterey Jack Cheese, Albacore White Tuna Salad

Assorted Rolls and Breads

House-made Sea Salt and Black Pepper Potato Chips

Sliced Seasonal Fruits and Berries

Dessert Selection:

Double Chocolate Fudge Brownies, Assorted Freshly Baked Cookies

ALPINE LUNCH BUFFET \$45

Coastal Seafood Chowder with Fresh Chives, Cream Sherry

Mixed Baby Greens Salad with Fresh Herbs, Balsamic Vinaigrette

Fusilli Primavera Salad with Roasted Peppers, Feta Cheese, Olives, Basil Pesto

Rosemary-Garlic Chicken Paillard with Creamy Mascarpone Polenta

Pesto-rubbed Pacific Salmon Filet, Mushroom and Caramelized Leek

Charred Flat Iron Steak, Herb Butter, Caramelized Cipollini Onions

Herb Butter Roasted Potatoes

Fresh Seasonal Vegetables

Dessert Selection:

Mini Banana Cream Pies, Seasonal Fruit Tarts, Chocolate-Pecan Tarts, Mini New York Cheesecakes, Carrot Cake Squares with Cream Cheese Frosting

DELUXE SLIDER BUFFET \$40

Choice of Two of the Following Salad Starters:

Greek Salad with Crisp Romaine, Kalamata Olives, Aged Feta Cheese, Oven-dried Tomatoes, Herb Vinaigrette

Caesar Salad with Garlic Croutons, Grated Parmesan

Mixed Baby Greens Salad with Shaved Vegetables, Heirloom Baby Tomatoes, Choice of Dressings

Crisp French Beans and Bacon Salad with Frisée Lettuce, Crispy Onions, Grain Mustard Vinaigrette

Southwestern Corn and Black Bean Salad with Charred Tomatoes, Cilantro

Choice of Two of the Following:

Truffled Macaroni and Cheese, Cauliflower Gratin with Parmesan, House-made Onion Rings, Grilled Vegetable Medley, Sweet Potato Fries, Simple French Fries with Sea Salt

Choice of Three of the Following Sliders:

Turkey-Sage Burger, Classic Prime Beef Burger, Vegetarian Burger, Herb-grilled Chicken Breast, Vegetarian Black and White Bean Burger

LUNCH BUFFETS (CONTINUED)

Served with Tomatoes, Sweet Onions, Leaf Lettuce, Sliced Avocado, Jalapeños, Sharp Cheddar, Swiss, Blue Cheese, Garlic-Dill Pickles

Choice of Three of the Following Desserts:

Assorted Gourmet Cookies, Double Chocolate Fudge Brownies, Banana-Chocolate Cream Pie

RECEPTION HORS D'OEUVRES

Minimum Order of 10 Pieces per Item

COLD

Brie Cheese, Caramelized Pecans on Toasted Croutons	\$4
Sliced Cherry Tomatoes, Basil and Mozzarella Skewer	\$4
Assorted Bruschetta, including Tomato, Eggplant, Mushroom and White Beans on Garlic Croutons.	\$4
Smoked Salmon Mousse and Dill Cream Cheese on Pumpernickel Croutons	\$5
Marinated Asparagus tip with Prosciutto di Parma	\$5
Gorgonzola Prosciutto and Fig Mousse Jam on Focaccia Crouton	\$5
Herb Goat Cheese Croustade with Sun-dried Tomatoes and Herbs	\$5
Blackened Tuna on Polenta Crouton, Wasabi Aioli	\$5
Imported Prosciutto di Parma Wrapped Grissini Sticks.	\$6
Ahi Tuna Tartar, Wasabi Caviar, Crème Fraîche on Wonton Crisp	\$6
Ahi Poke Cup with Wakame Salad, Pepper Threads	\$6
Shrimp Ceviche Shooters, Spicy Mango Relish	\$6
Maryland Lump Crab and Lobster Roll, Mini Brioche Loaf, Tarragon Aioli	\$7

HOT

Pork and Vegetable Potstickers, Toasted Sesame Soy	\$4
Humboldt Fog Blue Cheese and Bacon Tartlet	\$5
Southern Style Fried Chicken Tender, Dill Pickle-Honey Mustard Dipping	\$5
Spanikopita	\$5
Duck Empanada, Mango Chutney	\$5
Vegetable Spring Rolls, Chili Dipping Sauce	\$5
Petite Beef Wellingtons, Truffle Demi	\$5
Stuffed Mushroom Cap with Boursin and Crab	\$5
Pesto Shrimp Kabobs, Tomato-Garlic Chutney	\$5
Prime Beef Sliders with Bacon, Caramelized Onions, Aged White Cheddar	\$5
Jumbo Lump Crab, Garlic Aioli	\$6
Skewered Shrimp and Scallop, Honey-Tangerine Glaze	\$6
Short Rib, Red Onion and Spicy Tomato Jam on Spoons	\$6
Tenderloin of Beef Skewers	\$6
Bacon-wrapped Dates with Truffle Honey.	\$6

RECEPTION HORS D'OEUVRES (CONTINUED)

Pancetta and Basil Wrapped Gulf Prawns	\$6
Thai Beef or Chicken Satay, Chili-Soy Peanut Dipping Sauce	\$6
Fried Coconut Shrimp, Orange Horseradish Marmalade	\$6
Mustard Marinated Lamb Chops with Caramelized Shallots and Crispy Mint.	\$7

RECEPTION DISPLAYS

Based on Price per Platter. Platters Serve up to 30 Guests.

VIEJAS CHEESE GALLERY DISPLAY

Assorted American Artisanal Cheeses \$300 each
Goat's Milk, Cow's Milk, Sheep's Milk, Dried Fruits, Roasted Mixed Nuts, Hearth Breads,
Lavash, Baguettes, Fruit Compote, Organic Honeycomb

Assorted International Artisanal Cheeses \$350 each
Goat's Milk, Cow's Milk, Sheep's Milk, Dried Fruits, Roasted Mixed Nuts, Hearth Breads,
Lavash, Baguettes, Fruit Compote, Organic Honeycomb

Charcuterie Board. \$350 each
Selection of Cured Meats and Artisan Cheeses, Dried Organic Fruits, Roasted Mixed Nuts,
Cured and Brined Olives, Basket of Gourmet Breads, Crackers

Market Vegetable Crudités \$300 each
Display of Fresh Assorted Baby Garden Vegetables, Chive-Sour Cream, Blue Cheese,
Roasted Pepper Dipping Sauces

Grilled Vegetables \$400 each
Lightly Seasoned Grilled Seasonal Vegetables Marinated in Herbs and Spices, Assorted Dipping
Sauces, including Roasted Piquillo Pepper Hummus, Lemon Herb Aioli and Gorgonzola Dressing

Chilled Seafood \$28 per person
Alaskan King Crab Legs, Jumbo Shrimp, Snow Crab Claws, Freshly Shucked Oysters and
Littleneck Clams with Freshly Grated Horseradish, Classic Cocktail Sauce, Mignonette,
Lemon Wedges

RECEPTION CARVING STATIONS

Mushroom-crusting Tenderloin of Beef, Bordelaise Sauce and Petite Rolls.	\$19
Salt-crusting Rib Eye, Malbec Jus, Freshly Grated Horseradish, Horseradish Cream Sauce	\$20
Airline Turkey Breast, Apricot and Apple Compote, Cranberry Chutney with Whole Grain Mustard Gravy	\$15
Bacon-wrapped Pork Loin, Smoked Apple Jam, Calvados Sauce.	\$16
Pistachio-crusting Leg of Lamb, Red Onion Chutney, Sage-infused Lamb Jus	\$18
Sesame-crusting Salmon, Oven-roasted Tomato Beurre Blanc	\$15
Olive Oil Poached Halibut, Exotic Fruit Salsa, Orange Reduction Sauce	\$18

RECEPTION STATIONS

Based on 120 Minutes for a Minimum of 25 Guests • Based on Price Per Guest

*Uniformed Chefs Required, \$150 Fee for Carving and Action Stations

Grilled Flatbread Station \$18

Choice of Three of the Following Flatbreads:

Margherita with Heirloom Tomatoes, Fresh Mozzarella, Sweet Basil and Balsamic Reduction

Spanish Chorizo, Roasted Piquillo Peppers, Manchego Cheese and Caramelized Onion with Fresh Oregano

Roasted Garlic-rubbed Shrimp Pizza, Garbanzo Hummus, Applewood Bacon, Caramelized Leek, Black Pepper Toscano Cheese, Arugula Salad

Crème Fraîche, Smoked Salmon, Capers, Salmon Caviar, Dill

Roasted Vegetables, White Cheddar Cheese and Peppered Bacon

Prosciutto, Mascarpone, Marinated Asparagus, Parmesan, Garlic Oil

Pasta Station \$17

Shaved Parmigiano-Reggiano, Fresh Basil, Crushed Red Peppers, Freshly Baked Bread

Potato Gnocchi, Gorgonzola Cream, Bloomsdale Spinach, Crispy Pancetta

Rustic Tomato Pasta, House-made Spicy Italian Sausage, Broccolini, Farfalle

Wild Mushroom Cream Pasta, Leek, Four Cheese Tortellini

Soup Station \$13

Includes Basket of Sourdough Baguettes or Rolls

Choice of One of the Following Soups:

Roasted Butternut Squash with Velvety Butternut Squash Soup, Maple-infused Cream, Candied Pecans

Roasted Wild Mushroom with Wild Forest Mushrooms, Caramelized Shallots, Chives

Tomato Basil Bisque with Creamy Tomato Bisque, Garden Fresh Basil, Parmesan Crostini

Asparagus Soup with Extra Virgin Olive Oil, Lemon Zest

Five Onion Soup with Parmesan Cheese, Black Pepper

Chilled Seafood Martini \$40

Shrimp and Scallop Martini with Shaved Fennel and Lemon and Herb Aioli

Calamari and Rock Shrimp Martini with Honeycrisp Apple, Pancetta, Cilantro

Jumbo Shrimp Cocktail with Caper and Herb Remoulade, Crisp Celery

King Crab Legs, Snow Crab Claws, Jumbo Shrimp, Freshly Shucked Oysters, Littleneck Clams, Horseradish, Cocktail Sauce, Mignonette (additional charge per platter)

Mixed Wild Mushroom Station \$16

Chantrelles, Oyster, Crimini, King Trumpet, Beech, Shiitake, Portobello Mushrooms Sautéed with Garlic Shallot and White Wine, Garnished with Fine Herbs (mushrooms vary seasonally)

Mashed Potato Station \$14

Yukon Gold, Purple Peruvian and Sweet Potato Mashed Potatoes with Braised Short Rib, Butter-poached Lobster, Aged Cheddar, Blue Cheese, Shaved Parmesan, Applewood-smoked Bacon, Marinated Artichokes, Caramelized Onions, Kalamata Olives, Sun-dried Tomatoes, Sour Cream, Chives, Roasted Garlic

RECEPTION STATIONS (CONTINUED)

Risotto Station \$14

Paella Risotto, Saffron Arborio Rice, Spanish Chorizo, Sautéed Piquillo Peppers, Assorted Seafood, Fresh Oregano

Pancetta Asparagus and Parmesan Risotto, Fried Leeks, Leek Oil

Wild Mushroom Risotto, Caramelized Onion, Truffle Oil

Southern Comfort Station \$20

Shrimp and Bacon Grits, Mascarpone Yellow Corn Grits, Crème Fraîche, Chive Oil

House-smoked Baby Back Ribs

Grilled Creamed Corn

Sautéed Spinach with Charred Tomatoes and Caramelized Onions

Chicken and Biscuit Sliders with Country Gravy

Soup and Salad Station \$15

Lobster Bisque, Anise Whipped Cream, Lobster Topping

Winter Greens Salad, Kale, Rainbow Swiss Chard, Port Wine Vinaigrette, Candied Walnuts

Couscous Salad, Kalamata Olives, Feta Cheese, Bell Pepper, Scallions, Pepperoncinis, Herb Vinaigrette

Spinach Salad, Crispy Guanciale, Toasted Pecans, Orange-infused Cranberries, Shallot Vinaigrette

Fresh Caesar Salad Station Additional \$8

Grilled Romaine, Red Romaine, Baby Romaine, Toppings of Grilled Shrimp, Rare Ahi Tuna, Grilled Chicken

Far East Station \$26

Assorted Dim Sum, Egg Rolls, Shu-mai, Steamed Buns, Pork Potstickers, Wonton-wrapped Shrimp, Sesame Balls, Egg Tarts, Chicken and Beef Satay, Sushi, Sweet and Sour Sauce, Spicy Soy Glaze, Coconut Red Curry BBQ Sauce, Wasabi, Pickled Ginger

Reception stations are charged on guaranteed or actual attendance, if greater than guarantee.

Designed for two (2) hours of service, additional hours available.

Food & Beverage prices are subject to change and service charge.

Pricing can be guaranteed up to three (3) months in advance.

PLATED DINNER

Three-Course Dinner, Minimum of 25 Guests

Fewer than 25 guests, additional \$5 per person

For your custom dining experience, all menu courses are a la carte. Dinner entrées are accompanied with our Chef's selection of starch and seasonal vegetables, freshly baked breads and butter. All selections must contain a minimum of three courses.

Roasted Coffee, Decaffeinated Coffee, Deluxe Herbal Teas.

SALAD SELECTIONS \$10

Caesar Salad with Artisan Romaine Lettuce, Shaved Parmesan Cheese and Herb Brioche Croutons

Poached Asian Pear Salad with Artisan Romaine, Candied Walnuts and Gorgonzola Dressing

PLATED DINNER (CONTINUED)

- Mixed Green Salad with Portobello Mushroom, Grape Tomatoes and Shallot Vinaigrette
- Baby Spinach with Candied Walnuts, Dried Cranberries, Blue Cheese Crumbles and Champagne Vinaigrette
- Roasted Beet Tower, Goat Cheese, Frisée, Balsamic Vinaigrette
- Heirloom Tomato Salad, Fresh Mozzarella, Micro Greens, Basil Oil and Balsamic Reduction
- Mache Lettuce, Frisée, Tomatoes, Goat Cheese, Crostini, Cabernet-Herb Vinaigrette
- Baby Spinach Salad with Blue Cheese, Toasted Macadamia Nuts, Caramelized Pearl Onions, Warm Pineapple-Pancetta Vinaigrette
- Baby Arugula Salad with Shaved Fennel, Granny Smith Apple, Pistachio Vinaigrette

SOUP SELECTIONS \$10

- Sweet Asparagus Soup with Wild Mushrooms, Lemon Olive Oil, Pancetta Crisp
- Roasted Butternut Squash Soup, Nutmeg Crème, Toasted Pepitas, Coriander Oil
- Rustic Tomato Basil Bisque, Goat Cheese Crostini, Balsamic Reduction
- Cream of Mushroom Soup, Wild Mushrooms, Truffle Oil
- Five Onion Soup, Gruyere Crouton
- Chilled Vichyssoise Soup, Crispy Leek, Chive Oil

ENHANCED SOUP SELECTIONS \$12

- Sweet Corn Soup with Lump Crab, Avocado, Corn Kernels, Herb Oil
- Lobster Bisque, Anise Whipped Cream
- Golden Gazpacho, Avocado Mousse, Smoked Shrimp

**ENTRÉE SELECTIONS
DUO ENTRÉE SELECTIONS**

- Garlic and Herb-rubbed Chicken and Braised Beef Short Rib with Shiitake Mushroom Sauce \$48
- Braised Beef Short Rib with Shiitake Mushroom Sauce, Jumbo Prawns with Lemon Herb Beurre Blanc \$50
- Airline Chicken Breast, Stuffed with Artichoke, Prosciutto, Sage and Mozzarella and Pesto-seared Pacific Salmon \$52
- Tenderloin of Beef and Cast Iron Seared Arctic Char Served \$54
with Heirloom Cherry Tomato-Corn-Pineapple Relish
- Filet Mignon and Baked Breast of Chicken Served Lightly Peppered and \$56
with a Lemon Butter and Capers Sauce
- Horseradish-cruste Beef Tenderloin and Seared Diver Scallops, Port Sauce \$58
and Lemon Caper Buerre Blanc
- Beef Tenderloin, Shiitake Mushroom Sauce and Jumbo Shrimp Smoked Tomato and Red Onion Sauce \$60
- Classic Surf 'n' Turf, including Petite Beef Tenderloin, Chianti Wine Sauce
- Roasted Australian Lobster Tail, Herb Drawn Butter \$65

PLATED DINNER (CONTINUED)

FISH & SEAFOOD

Pacific Salmon with Pan-roasted Salmon Citrus Buerre Blanc	\$35
Seared White Sea Bass, Garlic Tomato Ragu	\$38
Macadamia Mahi Mahi with Mango-Papaya Relish.	\$38
Grilled Swordfish, Sun-dried Tomato Pine Nut Pesto Crust	\$40
Alaskan Halibut, Sherry Morel Sauce.	\$40
Australian Lobster Tail: 8oz Cold Water Lobster Tail Steamed with European Sweet Cream Butter, Lemon.	MKT

POULTRY, PORK AND BEEF

Herb-grilled Chicken Breast, Creamy White Wine-Caper Sauce	\$28
Airline Chicken Stuffed with Spinach, Fontina and Pesto	\$30
Pork Tenderloin Roulade, Fig, Spinach, Gorgonzola	\$35
NY Strip Loin with Madeira Shallot Sauce	\$38
Beef Short Ribs with Chianti-braised Prime Short Ribs, Shiitake Red Wine Jus	\$35
Filet Mignon, Port Wine Reduction.	\$45
New Zealand Rack of Lamb, Pistachio-cruste d, Minted Lamb Jus.	\$48

VEGETARIAN

Yukon Potato Gnocchi Seasonal Succotash, Champagne Buerre Blanc	\$30
Mushroom Tortellini with Porcini Mushroom Tortellini, Vegetable Ribbons, Wild Mushroom Emulsion	\$30
Roasted Vegetable Wellington with Roasted Seasonal Vegetables, Spinach Pesto, Wrapped in Puff Pastry, Spicy Piquillo Pepper Coulis	\$30

DESSERT SELECTIONS \$10

White Chocolate Cheesecake with Raspberry Sauce, Fresh Seasonal Berries
Crème Brûlée, Fresh Seasonal Berries, Whipped Cream
Chocolate Mousse, Layer Cake, Caramel Mousse Quenelle
Strawberry Shortcake, Macerated Strawberries, Lemon Whipped Cream
Blackberry Hazelnut Chocolate Dome, Charred Blackberries, Hazelnut Cream
Banana Mousse Cake, Salted Caramel Cream
Mocha Cheesecake, Fresh Berries, Mocha Chantilly Cream

ENHANCED DESSERT SELECTIONS. \$12

Trio of Cakes, including Carrot Cake, Chocolate Cake, Cheesecake
Trio of Tarts, including Meyer Lemon Meringue, Fruit Tart, Peanut Butter Tart
Trio of Crème Brûlée, including Hazelnut, Vanilla Bean, Chocolate, Whipped Cream

DINNER BUFFETS

Based on a minimum of 30 guests

Based on price per guest

Fewer than 30 guests, additional cost per person.

Served with Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas

Freshly Baked Bread Baskets and Butter

BARBEQUE DINNER BUFFET \$55

Fresh Haricot Vert Salad with Crisp Bacon, Frisée, Mustard Vinaigrette

Red Bliss Country Potato Salad

Seasonal Mixed Green Salad with Shaved Vegetables, Herbs, Selection of Dressings

BBQ Spiced Pacific Salmon Steaks

Cumin, Chili-Garlic Free-range Chicken Breast

House-smoked Cola-glazed Beef Brisket

Grilled Corn on the Cob

Roasted Yukon Gold Potatoes and Baked Macaroni and Cheese

Seasonal Farmers Market Vegetables

Jalapeño Corn Bread

Dessert Selections:

Caramel-Banana Bread Pudding, Pecan Pie, Assorted Cookies

Grill Optional for Outdoor Events. \$350 per Grill, One (1) Grill per 125 Guests.

Chef Attendants at \$80 per Chef for up to Two (2) Hours. \$80 per Additional Hour per Chef.

ITALIAN RIVIERA BUFFET \$60

Caesar Salad with Crisp Romaine, Garlic Croutons, Shaved Parmesan, Creamy Caesar Dressing

Antipasto Salad with Mixed Greens, Hearts of Palm, Roasted Artichokes, Pepperoncini, Sweet Onions, Dry Salami, Provolone

Festival Salad with Endive, Radicchio, Baby Arugula, Balsamic Onions, Fennel, Orange, Crumbled Blue Cheese

Crispy Skin Salmon with Warm Salad of Baby Artichokes, Sicilian Olives, Roma Tomato Broth

Roasted Chicken with Caramelized Cipollini Onions, Braised Fennel

Roasted New York Strip, Sautéed Mixed Peppers, Cipollini Onions, Aged Balsamic Sauce

Wild Mushroom Tortellini, Bloomsdale Spinach with Roasted Garlic-Parmesan Cream

Garlic Buttered Asparagus with Toasted Pine Nuts, Lemon Zest

Creamy Mascarpone Polenta

Dessert Selections:

Tiramisu, Mini Cannolis, Bitter Chocolate Amaretto Cake

FOUR DIAMONDS BUFFET \$68

Mache, Frisée and Roasted Apple Salad with Blue Cheese, Honeycomb-Sherry Drizzle

Baby Arugula and Frisée Salad with Dried Wild Cherries, Stilton Cheese, Candied Walnuts, Raspberry-Orange Emulsion

Mixed Baby Greens, Radicchio and Endive Salad with Crispy Smoked Bacon, Julienne Apple,

DINNER BUFFETS (CONTINUED)

Apple Cider Reduction

Sweet Gem Caesar Salad with Crispy Pancetta, Parmesan Croutons, Creamy Garlic Dressing

Grilled Breast of Chicken with Warm Salad of Sweet Corn, Crisp Bacon and Wilted Greens

Seared Halibut with Crispy Leeks and Citrus Buerre Blanc

Petite Filet Mignon with Parmesan and Mascarpone Polenta

Yukon Gold Mashed Potatoes

Ratatouille of Roasted Baby Peppers and Squashes, Candied Balsamic Onions

Dessert Selections:

Chocolate Peanut Butter Pie, New York Style Cheesecake, Fresh Berry Crème Brûlée

SOUTH OF THE BORDER. \$62

Chicken Tortilla Soup with Crispy Tortilla Strips

Mixed Green Salad, Vine Ripened Tomatoes, Jicama and Cilantro, Chili-Lime Vinaigrette

Roasted Tomato Salsa and Fresh Guacamole with Blue and Yellow Corn Tortilla Chips

Char-grilled Tequila Lime Marinated Chicken with Veracruz Sauce

Ancho-rubbed Beef with Sautéed Peppers and Onions

Roasted Vegetable Enchiladas with Tomatillo Sauce

Shrimp Fajitas, Fire-roasted Bell Peppers and Onion

Corn and Flour Tortillas

Spanish Rice and Charro Beans with Queso Fresco

Dessert Selections:

Tres Leches Cake, Bunuelos, Mexican Wedding Cookies and Dulce de Leche Flan

CALIFORNIA FARMERS MARKET \$65

Sweet Corn Soup, Roasted Corn Kernels, Coriander Oil

Heirloom Tomato Salad, Fresh Mozzarella, Basil Oil and Balsamic Reduction

Mixed Green Salad, Crispy Artichokes, Shaved Fennel, Cherry Tomatoes, Herb Vinaigrette, Buttermilk House Dressing

Roasted Baby Vegetable Platter, Shallot Vinaigrette

Roasted Pork Loin, Crispy Lardons, Whole Grain Mustard Jus

Grilled Free-range Chicken, Charred Meyer Lemon, Crispy Leeks

Smoked Shrimp, Potato Gnocchi, Rainbow Chard, Caramelized Onion, Rustic Tomato Sauce

Red Skin Mashed Potatoes

Seasonal Fresh Vegetables

Dessert Selection:

Assorted Mini Pastries, Chocolate Dipped Strawberries and Fresh Berry Cheesecake

A LA CARTE BEVERAGES

Bartenders Required At \$225 Per 100 Guests

VIEJAS HOSTED BAR

A fully stocked bar featuring our premium or deluxe selection of liquors, red and white wines, domestic and imported beers, soft drinks, regular and sparkling mineral waters, juices and mixers. Charges are based on a per drink basis, reflecting the actual number of drinks consumed. Bartender charges are the responsibility of the sponsoring organization.

Premium Cocktails	\$11
Deluxe Cocktails.	\$10
Cordials, Ports, Cognacs	\$14
Wines by the Glass	\$11
Imported Beer.	\$8
Domestic Beer.	\$7
Soft Drinks and Juices.	\$4.50
Mineral Waters.	\$4.50

VIEJAS CASH BAR

A fully stocked bar featuring our premium or deluxe selection of liquors, red and white wines, domestic and imported beers, soft drinks, regular and sparkling mineral waters, juices and mixers. Charges are based on a per drink basis reflecting the actual number of drinks consumed. Bartender charges are the responsibility of the sponsoring organization. Cash bar prices are inclusive of service charge and California state sales tax.

Premium Cocktails	\$11
Deluxe Cocktails.	\$10
Cordials, Ports, Cognacs	\$14
Wines by the Glass	\$11
Imported Beer.	\$8
Domestic Beer.	\$7
Soft Drinks and Juices.	\$4.50
Mineral Waters.	\$4.50

HOURLY BAR PACKAGES

A fully stocked bar featuring our premium or deluxe selection of liquors, red and white wines, domestic and imported beers, soft drinks, regular and sparkling mineral waters, juices and mixers. Prices are per person for a specific amount of time. Hourly bar packages do not include cordials and cognacs. Bartender charges are the responsibility of the sponsoring organization.

DELUXE PACKAGE

Smirnoff Vodka, Seagram's Gin, Myer's Platinum Rum, Sauza Giro Tequila Blanco, Jim Beam Eight Star Whiskey, Dewar's Scotch, Presidente Brandy

1hr.	\$24
2 hr	\$36
3 hr	\$45
4 hr	\$60

HOURLY BAR PACKAGES

Premium Package

Absolut Vodka, Tanqueray Gin, Bacardi Rum, Sauza Hornitos Reposado, Jack Daniel's Bourbon Whiskey, Johnny Walker Black Label Scotch, Presidente Brandy

1hr.	\$28
2 hr	\$40
3 hr	\$50
4 hr	\$64

Beer & Wine Package

Heineken, Corona, Sam Adams, Budweiser, Bud Light, Miller Light, Coors Light, O'Douls

1hr.	\$20
2 hr	\$32
3 hr	\$40
4 hr	\$55

VIEJAS
CASINO & RESORT

FOR BOOKING INFORMATION
CALL 000.000.0000

Viejas Casino • 5000 Willows Road
Alpine, CA 91901
www.viejas.com • 619.445.5400

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