

The background of the entire page is a blurred photograph of a dining table. It features white plates with food, silverware, and several clear glass cups. The image is overlaid with a semi-transparent dark purple filter. A thin white rectangular border frames the entire content.

**VIEJAS<sup>®</sup>**  
CASINO & RESORT

# CATERING MENU

## CONTINENTAL BREAKFASTS

Minimum of 10 guests

Less than 10 guests at an additional \$5 per person

Served with Coffee, Decaffeinated Coffee, Deluxe Herbal Teas

### **The Continental Breakfast . . . . . \$18 per person**

- Freshly Squeezed Orange, Grapefruit Juice & Assorted Chilled Fruit Juices
- Sliced Seasonal Fruits & Berries
- Assorted Yogurts
- Assortment of Freshly Baked Cherry, Apple, Peach and Cheese Danish Pastries with Butter, Honey & Preserves
- Assortment of Freshly Baked Banana, Blueberry, Apple Cinnamon and Chocolate Chip Muffins with Butter, Honey & Preserves

### **The Healthy Start Continental Breakfast . . . . . \$28 per person**

- Freshly Squeezed Orange, Grapefruit Juice & Assorted Chilled Fruit Juices
- Sliced Seasonal Fruits & Berries
- Assorted Greek and Regular Yogurts
- Chef's House-made Multi Grain Muffins, Low-Fat Spreads, Honey & Agave Nectar
- Assorted Dry Cereals, House-made Granola with Sliced Almonds, Whole & Skim Milk
- Steal Cut Irish Oatmeal, Raisins, Brown Sugar
- Optional Egg Whites or Scrambled Eggs **(Additional) \$6**

### **The Viejas Continental Breakfast . . . . . \$30 per person**

- Freshly Squeezed Orange, Grapefruit Juice & Assorted Chilled Fruit Juices
- Sliced Seasonal Fruits & Berries
- Assorted Yogurts
- Assortment of Freshly Baked Cherry, Apple, Peach and Cheese Danish Pastries with Butter, Honey & Preserves
- Assortment of Freshly Baked Banana, Blueberry, Apple Cinnamon and Chocolate Chip Muffins with Butter, Honey & Preserves
- Assorted Dry Cereals, House-made Granola, Whole & Skim Milk
- Choice of One of the Following Breakfast Sandwiches

### **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
- Breakfast Burrito, Warm Tortilla, Scrambled Eggs, Chorizo, Potatoes, Jack Cheese, Cilantro, Salsa, Sour Cream, Hot Sauce

## CONTINENTAL BREAKFAST ENHANCEMENTS

Warm Breakfast Croissant Sandwich . . . . .	\$54 per dozen
(Eggs, Country Ham, Swiss Cheese)	
Breakfast Burrito . . . . .	\$63 per dozen
(Warm Tortilla, Scrambled Eggs, Crumbled Bacon, Cheddar Cheese, Scallions, Salsa, Sour Cream, Hot Sauce) or	
(Warm Tortilla, Scrambled Eggs, Chorizo, Potatoes, Jack Cheese, Cilantro, Salsa, Sour Cream, Hot Sauce)	
Farm Fresh Eggs & Applewood Smoked Bacon . . . . .	\$ 8 per person
Fruit Yogurt, Granola Parfaits . . . . .	\$ 8 per person
Belgian Waffles . . . . .	\$ 6 per person
Buttermilk Pancakes . . . . .	\$ 6 per person
Cinnamon Scent Brioche French Toast . . . . .	\$ 6 per person
Steel Cut Irish Oatmeal . . . . .	\$ 5 per person
Cinnamon, Brown Sugar, Honey, Raisins, Dried Cranberries	



## BREAKFAST BUFFET

Minimum of 10 guests

Less than 10 guests at an additional \$5 per person

Served with Coffee, Decaffeinated Coffee, Deluxe Herbal Teas

### **Spa Breakfast . . . . . \$42**

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

### **The Viejas Breakfast Buffet . . . . . \$38**

- Freshly Squeezed Orange, Grapefruit Juice & Assorted Chilled Fruit Juices
- Sliced Seasonal Fruits & Berries
- Assorted Yogurts
- Assorted Dry Cereals, House-made Granola, Whole & Skim Milk
- Farm Fresh Scrambled Eggs with Chives
- O'Brien Potatoes, Sautéed Peppers & Onions
- Buttermilk Pancakes or Belgian Waffles, Vermont Maple Syrup, Butter, Sliced Strawberries

### **Choice of Two of the Following Breakfast Meats (Optional \$6)**

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

## BREAKFAST BUFFET ENHANCEMENTS

\*Uniformed Chefs Required at a Fee of \$150 for Action Stations

### **Deluxe Omelet Station . . . . . \$12**

- Red & Green Bell Peppers, Wild Mushrooms, Caramelized Sweet Onions
- Asparagus, Scallions, Hass Avocado, Vine Ripe Tomatoes, Chives, Artichoke Hearts
- Farmers Market Spinach
- Swiss Cheese, Monterey Jack, Aged Cheddar, Goat Cheese, Provolone, Crumbled Feta
- Applewood Smoked Bacon, Chicken Apple Sausage

### **Deluxe Belgium Waffle Station. . . . . \$12**

- Sliced Strawberries, Raspberries, Blueberries, Blackberries, Maple Honey Butter, Bacon Butter, Vanilla Crème, Cinnamon Crème and Blackberry Crème

### **Breaks (30 Min.)**

### **Gourmet Coffee Break . . . . . \$12**

Fresh Brewed Starbucks Coffee, Biscotti, Assorted Scones, Blueberry 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

### **Snack Attack. . . . . \$16**

Selection of Potato Chips, Variety of Dips, Snack Mix's, Freshly Baked Cookies, Assorted Hard Candies and Mini Chocolates, Iced Tea and Lemonade

### **Smorgasbord . . . . . \$18**

Assorted Dried Fruits, Assorted Nuts, Mini Chocolate Candies, Gummy Bears, Pretzel Sticks, Yogurt Covered Pretzels, Chex Mix, Goldfish Crackers, Iced Tea and Lemonade

### **Energize. . . . . \$18**

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

### **Taste of the Mediterranean . . . . . \$18**

Garden Vegetable Crudité, Pita Chips, Breads, Baba Ghanoush and Hummus

### **Under the Big Top . . . . . \$18**

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

## A LA CARTE ITEMS

Viejas Signature Roasted Coffee, Decaffeinated Coffee & 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
Bottled Voss Regular and Sparkling Water, Assorted Soft Drinks . . . . .	\$4 each
Smart Water, Assorted Vitamin Water . . . . .	\$5 each
Starbucks Drinks . . . . .	\$6 each
Kombucha . . . . .	\$6 each
Energy Drinks . . . . .	\$6 each
Breakfast Pastries. . . . . (Fruit, Danish, Bear Claws, Cinnamon Rolls,)	\$42 per dozen
Assorted Bagels. . . . . (Cream Cheese Spreads)	\$54 per dozen
Biscotti. . . . .	\$42 per dozen
Freshly Baked Muffins. . . . . (Banana, Apple Cinnamon, Blueberry, Chocolate Chip)	\$42 per dozen
Sweet Breakfast Breads. . . . . (Banana Nut Bread, Apple Cinnamon Bread, Cinnamon Raisin Brioche, Cranberry-Orange Bread)	\$42 per dozen
Assorted Jumbo Gourmet Cookies . . . . .	\$42 per dozen
Chocolate Fudge Brownies, Blondies, Lemon Bars . . . . .	\$42 per dozen
White and Dark Chocolate Dipped Strawberries. . . . .	\$36 per dozen
Assorted Whole Seasonal Fruit . . . . .	\$2.50 per piece
Melon Ball Salad with Mint and Vanilla . . . . .	\$8 per dozen
Individual Yogurt . . . . .	\$5 per piece
Individual Greek Yogurt . . . . .	\$5 per piece
Fruit Yogurt, Granola Parfait . . . . .	\$8 each
Individual Bags of Assorted Chips . . . . .	\$3 each
Fresh Popped Popcorn, Flavored Topping. . . . .	\$28 per dozen
Tortilla Chips, Roasted Salsa, Guacamole. . . . .	\$45 per 15 people

## LIGHT FARE LUNCH

Chilled Luncheon Entrees are accompanied with your choice of Soup or Dessert, Freshly Baked Breads and Butter. Roasted Coffee, Decaffeinated Coffee, Deluxe Herbal Teas.

Less than 10 guests at an additional \$5 per person

**Additional \$8 per person for both Soup and Dessert**

### **LIGHT FARE ENTREES**

Pan Roasted Free Range Chicken or Seared Salmon Caesar Salad with Shaved Parmesan and Brioche Croutons . . . . .	\$33
Strawberry Fields Salad, Grilled Free-Range Chicken or Salmon, Fresh Strawberries, Crumbled Blue Cheese, Candied Walnuts and Shallot Vinaigrette. . . . .	\$33
Viejas Cobb Salad, Tossed Chicken, Applewood Smoked Bacon, Avocado, Gorgonzola, Egg, Tomatoes, and Creamy Gorgonzola Dressing. . . . .	\$30
Chinese Chicken Salad, Mixed Greens and Napa Cabbage, Red Bell Pepper, Onion, Crispy Snow Peas, Mandarin Orange, Fried Wontons, Roasted Cashews and a Sweet Chili Sesame Vinaigrette. . . . .	\$28

### **SOUP SELECTIONS**

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

### **DESSERT SELECTIONS**

Strawberry Shortcake  
Signature Cheesecake with Raspberry Sauce, Fresh Seasonal Berries  
Citrus Scented Crème Brulee with Fresh Seasonal Berries  
Chocolate Cake with Hazelnut Mousse  
Individual Fresh Seasonal Fruit Tart

## PLATED HOT LUNCHES

Minimum of 10 guests

Less than 10 guests at an additional \$5 per person

**Additional \$8 per person for both Soup or Salad and Dessert**

For your custom dining experience, all menu courses are a la carte with your choice of either soup, Soup, Salad or one Dessert

### **HOT LUNCH ENTRÉES**

Rosemary Roasted Free-Range Chicken Breast with Meyer Lemon . . . . .	\$30
Prosciutto Wrapped Airline Chicken Breast Stuffed with Artichoke, Fresh Mozzarella and Sage . . . . .	\$33
Pacific Seared Salmon with Citrus Buerre Blanc . . . . .	\$38
Seared Halibut, Macadamia Nut Crust with Mango Relish . . . . .	\$38
Braised Short Rib with Shitake Bordelaise . . . . .	\$43
Grilled New York Steak with Madeira Shallot Reduction . . . . .	\$46

### **SOUP SELECTIONS**

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

### **SALAD SELECTIONS**

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

### **DESSERT SELECTIONS**

Strawberry Shortcake  
Signature Cheesecake with Raspberry Sauce, Fresh Seasonal Berries  
Citrus Scented Crème Brulee with Fresh Seasonal Berries  
Chocolate Cake with Hazelnut Mousse  
Individual Fresh Seasonal Fruit Tart



## LUNCH ON THE GO SELECTIONS

All selections include an Individual Bag of Chips, Piece of Whole Fresh Fruit, Freshly Baked Cookie and a choice of Soda, Water, To-Go Coffee or Tea served with appropriate condiments on the side.

### **\$24 per person**

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

Free Range Grilled Chicken with 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

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

## BUFFETS

Minimum of 30 guests • Less than 30 guests at an additional \$10 per person  
Soup, Salad and Sandwich Buffet and Viejas Deli Buffet served for lunch only  
Coffee, Decaffeinated Coffee, Deluxe Herbal Teas  
Freshly Baked Rolls & Butter

### **THE VIEJAS DELI BUFFET . . . . . \$38**

Field Green Salad with Cucumbers, Tomatoes, Sliced Almonds and Assorted Dressings  
Pasta Primavera Salad  
Red Bliss Country Potato Salad with Egg  
Assorted Deli Meats and Cheeses with Roast Beef, Black Forest Ham, Smoked Turkey Breast, Swiss, Aged Cheddar and Sliced Jack  
Lettuce, Tomatoes, Sliced Onions, Kosher Dill Pickles, Pepperoncini, Horseradish Aioli, Dijon Mustard, Mayonnaise  
Assorted Rolls, Sliced White, Wheat and Sourdough Bread  
House-made Sea Salt and Black Pepper Potato Chips

#### **Dessert Selection:**

Double Chocolate Fudge Brownies, Assorted Freshly Baked Cookies

### **SOUP, SALAD & SANDWICH BUFFET . . . . . \$45**

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:**

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 Portabella Mushroom Wrap with Wood Grilled Portabella 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

**DELUXE SLIDER BUFFET . . . . . \$42**

**Choice of Two of the Following Salad Starters:**

Caesar Salad with Garlic Croutons, Grated Parmesan

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

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

Southwestern Corn & Black Bean Salad with Charred Tomatoes, Cilantro

**Choice of Two of the Following:**

Bacon Macaroni & Cheese, Cauliflower Gratin with Parmesan, House-made Onion Rings, Grilled

Vegetable Medley, 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

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

**SOUTH OF THE BORDER . . . . . \$45**

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 Spicy Piquillo Sauce

Ancho Rubbed Beef with Sautéed Peppers and Onions

Roasted Vegetable Enchiladas with Vera Cruz Sauce

Corn and Flour Tortillas

Spanish Rice and Charro Beans with Queso Fresco

**Dessert Selection:**

Tres Leches Cake and Dulce De Leche Flan

**SOUTHERN COUNTRY BUFFET . . . . . \$47**

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  
House-Smoked Baby Back Ribs  
Bourbon Glazed Pork Loin with Roasted Apples  
White Cheddar Mac & Cheese with Crispy Panko Crust  
Sautéed Green Bean Casserole with Mushroom Sauce, Fried Onions  
Jalapeño & Cheddar Cornbread  
Dessert Selection:  
Bourbon Pecan Pie, Apple Pie with Cinnamon Cream

**BARBEQUE BUFFET . . . . . \$50**

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 Cobb or Vegetable Medley  
Roasted Yukon Gold Potatoes or Baked Macaroni and Cheese  
Jalapeño Corn Bread

**Dessert Selections:**

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.**

**VIVA ITALIA BUFFET . . . . . \$65**

Smoked Tomato & White Bean Soup with Swiss Chard  
Antipasto with Hard Cheeses, Salami, Assorted Olives, Pepperoncini  
Traditional Caesar Salad with Garlic Croutons, Grated Parmigiano-Reggiano  
Marinated Grilled Asparagus with Crispy Pancetta, Shallot Vinaigrette  
Creamy Mascarpone Polenta  
Cheese Tortellini with Sautéed Mushrooms, Fresh Spinach, Pine Nuts and Madeira Mushroom Emulsion  
Baked Chicken Piccata Style with Lemon-Caper Butter  
Pan Seared Market Fresh Fish with Olives, Roasted Garlic, Tomatoes  
Roasted New York Strip, Sautéed Mixed Peppers, Cipollini Onions, Aged Balsamic Sauce

**Dessert Selection:**

Cannolis, Mini Tiramisu, Amaretto Cake

**VIEJAS FOUR DIAMONDS BUFFET . . . . . \$68**

Mache, Frisée & Roasted Apple Salad with Blue Cheese, Honeycomb-Sherry Drizzle  
Baby Arugula Salad with Dried Wild Cherries, Stilton Cheese, Candied Walnuts, Raspberry-Orange Emulsion  
Sweet Gem Caesar Salad with Crispy Pancetta, Parmesan Croutons, Creamy Garlic Dressing  
Grilled Breast of Chicken with Warm Salad of Sweet Corn, Crisp Bacon & Wilted Greens  
Seared Halibut with Crispy Leeks and Citrus Buerre Blanc  
Petit Filet Mignon with Parmesan and Mascarpone Polenta  
Yukon Gold Mashed Potatoes  
Ratatouille of Roasted Baby Peppers & Squash, Candied Balsamic Onions

**Dessert Selections:**

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



## RECEPTION HORS D'OEUVRES

Minimum Order of 10 Pieces per Item

### **COLD**

Brie Cheese, Caramelized Pecans and Red Onion Marmalade on Toasted Croutons. . . . .	\$4
Assorted Bruschetta to Include: Fresh Tomato, Exotic Mushroom and Creamy White Bean and Ham on Garlic Crouton. . . . .	\$4
Smoked Salmon Mousse Rosette on Fresh Pumpnickel. . . . .	\$5
Marinated Asparagus Tip with Prosciutto di Parma . . . . .	\$5
Prosciutto Wrapped Fig Mousse Jam on Focaccia Croutons with Gorgonzola and Honey. . . . .	\$5
Jerk Ahi Tuna on Spicy Polenta Crouton, Wasabi Aioli . . . . .	\$5
Mini Banh Mi Lettuce Wraps . . . . .	\$5
Pepper-Crusted Beef Tenderloin, Caramelized Onion Crostini . . . . .	\$6
Chopped Asian Ginger Chicken Salad Wonton Cup with Wakami Salad . . . . .	\$6
Ahi Poke with Sesame Seed Oil and Red Pepper Threads on Wonton Crisp. . . . .	\$6
Shrimp Ceviche Shooters, Spicy Mango Relish . . . . .	\$6
Maryland Lump Crab & Lobster Roll, Mini Brioche Loaf, Tarragon Aioli. . . . .	\$7
Fresh Atlantic Salmon Tequila Tartar with Lemon Dill Crème Fraiche. . . . .	\$7
Mini Shrimp Ceviche Tostada with Avocado Lime Smash . . . . .	\$6
Smoked Trout and Vodka Salad in Cucumber Roundels. . . . .	\$6

### **HOT**

Pork & Vegetable Pot Stickers, Toasted Sesame Soy . . . . .	\$4
Chicken Cordon Bleu Bites, Honey Mustard Dipping Sauce. . . . .	\$5
Mini Chicken, Chorizo, Manchego Cheese Empanadas, Mango Chutney . . . . .	\$5
Vegetable Spring Rolls, Chili Dipping Sauce. . . . .	\$5
Stuffed Mushroom Cap with Boursin, Bacon and Italian Sausage . . . . .	\$5
Caramelized Onion, Mushroom and Gruyere Tartlets . . . . .	\$5
Mini Pulled Pork Tostada's with Tangy Slaw . . . . .	\$5
Bacon and Beef Mozzarella Stuffed Meatballs, Bourbon BBQ Sauce. . . . .	\$5
Tenderloin of Beef Skewers . . . . .	\$6
Pesto Shrimp Kabobs, Tomato-Garlic Chutney . . . . .	\$5
Jumbo Lump Crab Cake, Garlic Aioli . . . . .	\$6
Skewered Shrimp and Scallops, Honey Tangerine Glaze . . . . .	\$6
Fried Coconut Shrimp, Orange Horseradish Marmalade. . . . .	\$6

## RECEPTION DISPLAYS

Based on Price per Platter. Platters to Serve 30 People

### **VIEJAS CHEESE GALLERY DISPLAY**

**Assorted American and International Artisanal Cheese** . . . . . \$350 each

Goat's Milk, Cow's Milk, Sheep's Milk, Dried Fruits, Roasted Mixed Nuts, Hearth Breads, Lavosh, Baguettes, Fruit Compote, Organic Honey Comb

**Charcuterie Board** . . . . . \$350 each

Selection of Cured Meats and Artisan Cheeses, Dried Organic Fruits, Roasted Mixed Nuts and Cured & 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

**Chilled Seafood Station to Include** . . . . . \$45 per person

Crab Legs, Jumbo Shrimp, Snow Crab Claws, Freshly Shucked Oysters and Little Neck Clams, with Freshly Grated Horseradish, Classic Cocktail Sauce, Mignonette, Lemon Wedges

## CARVING STATIONS

**\*Uniformed Chefs Required at Fee \$150 for Carving & Action Stations up to 100 guests**

Airline Turkey Breast, Apricot Compote, Cranberry Chutney with Whole Grain Mustard Gravy . . . . . \$15

Bacon Wrapped Pork Loin, Smoked Apple Jam, Calvados Sauce. . . . . \$18

Pistachio Crusted Leg of Lamb, Red Onion Chutney, Sage Infused Lamb Jus . . . . . \$18

Mushroom Crusted Tenderloin of Beef, Bordelaise Sauce and Petite Rolls . . . . . \$19

Salt Crusted Ribeye, Malbec Jus, Freshly Grated Horseradish and Horseradish Cream Sauce . . . . . \$20

## RECEPTION STATIONS

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

### **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

### **Pasta Station. . . . . \$19**

Includes 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

House Made Italian Sausage Lasagna

### **Grilled Flatbread Station . . . . . \$20**

#### **Choice of Three of the Following Flatbreads:**

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

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

Barbecue Chicken, Red Onion Jam, White Cheddar Cheese with Fresh Cilantro

Roasted Garlic Rubbed Shrimp Pizza, Garbanzo Hummus, Applewood Smoked Bacon, Caramelized Leek, Black Pepper Toscana Cheese, Arugula Salad

Roasted Vegetables, White Cheddar Cheese, Arugula Salad

BBQ Pulled Pork, Pickled Jalapeno and Red Onion, Manchego, Cilantro

Chicken, Bacon, Avocado, Diced Tomatoes, Cilantro, Creamy Chipotle Ranch

### **Southern Comfort Station . . . . . \$20**

Smoky Buttered Shrimp and Bacon, Charred Corn and Kale, Smoked Cheddar Grits, Crème Fraiche

House Smoked Baby Back Ribs

Sweet and Spicy Green Bean Medley

Sautéed Spinach with Charred Tomatoes and Caramelized Onions

Chicken and Biscuit Sliders with Country Gravy

### **Game Day Station . . . . . \$24**

Beef Slider, Bacon, Cowboy Onions and Smoked Cheddar

Buffalo Chicken Slider, Blue Cheese Cabbage Slaw

Wings (Choice of Bone-in or Boneless), Select Two Sauces, Buffalo, Asian BBQ or Garlic Parmesan

Tater Tot Bar with Applewood Smoked Bacon, Chili, Nacho Cheese, Aged Cheddar, Blue Cheese, Diced Tomatoes, Sour Cream, Green Onions

### **West Coast Taco Station . . . . . \$26**

Carne Asada, Carnitas, Salsa Chicken, Corn Tortillas, Flour Tortillas, Tostadas, Guacamole, Pico de Gallo, Lime Wedges, Shredded Lettuce, Sour Cream, Roasted Salsa, Shredded Cheese, Queso, Pickled Carrots, Frijoles Charros, Spanish Rice

**Far East Station . . . . . \$26**

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

**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 Remolade, Crisp Celery

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. Tax and service charge will be applied.

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

## PLATED DINNER

Three Course

Minimum of 25 guests

Less than 25 guests at an additional \$10 per person.

Enhanced Desserts at an additional \$2 per person

For your custom dining experience, all menu courses are a la carte with your choice of either Soup, Salad or one Dessert. Dinner entrees are accompanied with our Chef's selection of Starch and Seasonal Vegetables, Freshly Baked Breads and Butter.  
Roasted Coffee, Decaffeinated Coffee, Deluxe Herbal Teas.

### **DUO ENTRÉE SELECTIONS**

Garlic and Herb Rubbed Chicken and Braised Beef Short Rib with Shitake Mushroom Sauce. . . . .	\$68
Braised Beef Short Rib with Shitake Mushroom Sauce, Jumbo Prawns with Lemon Herb Buerre Blanc . . . .	\$70
Prosciutto Wrapped Chicken Breast, Stuffed with Artichoke, Spinach and Mozzarella and Pesto Seared Pacific Salmon . . . . .	\$74
Filet Mignon and Breast of Chicken with a Lemon Butter and Caper Sauce . . . . .	\$76
Classic Surf n Turf to Include: Petite Beef Tenderloin, Chianti Wine Sauce Roasted Australian Lobster Tail, Herb Drawn Butter. . . . .	\$85

### **FISH & SEAFOOD**

Pan Roasted Pacific Salmon with Citrus Buerre Blanc . . . . .	\$55
Macadamia Crusted Mahi Mahi with Mango-Papaya Relish . . . . .	\$58
Alaskan Halibut, Sherry Morel Sauce. . . . .	\$60
8oz Australian Cold Water Lobster Tail Steamed with European Sweet Cream Butter, Lemon . . . . .	MKT

### **POULTRY, PORK & BEEF**

Herb Grilled Chicken Breast, Port Jus Lie. . . . .	\$48
Airline Chicken Stuffed with Spinach, Fontina & Pesto . . . . .	\$50
Pork Tenderloin Roulade, Fig, Spinach, Gorgonzola . . . . .	\$55
Chianti Braised Short Ribs, Shitake Red Wine Jus . . . . .	\$55
Filet Mignon, Port Wine Reduction. . . . .	\$65



## VEGETARIAN

Yukon Potato Gnocchi, Seasonal Succotash, Champagne Buerre Blanc. . . . .	\$50
Cheese Tortellini with Sautéed Mushrooms, Fresh Spinach, Pine Nuts and Madeira Mushroom Emulsion . . .	\$50
Roasted Vegetable Wellington with Roasted Seasonal Vegetables, Spinach Pesto, Wrapped in Puff Pastry, Spicy Piquillo Pepper Coulis. . . . .	\$50

## SALAD SELECTIONS

Caesar Salad with Artisan Romaine Lettuce, Shaved Parmesan Cheese and Herb Brioche Croutons  
Poached Pear Salad with Artisan Romaine, Edible Confetti Flowers, Candied Walnuts  
and Champagne Vinaigrette  
Mixed Green Salad with Portobello Mushroom, Grape Tomatoes and Shallot Vinaigrette  
Baby Spinach with Candied Walnuts, Dried Cranberries, Blue Cheese Crumbles and Gorgonzola Dressing  
Heirloom Tomato Salad, Fresh Mozzarella, Micro Greens, Basil Oil and Balsamic Reduction  
Mache Lettuce and Frisee with Tomatoes, Goat Cheese, Crostini, Port Vinaigrette

## SOUP SELECTIONS

Roasted Butternut Squash Soup, Nutmeg Crème, Toasted Pepitas  
Rustic Tomato Basil Bisque, Goat Cheese Crostini, Balsamic Reduction  
Cream of Mushroom Soup, Wild Mushrooms, Truffle Oil  
Five Onion Soup, Gruyere Crouton

## DESSERT SELECTIONS

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

## ENHANCED DESSERT SELECTIONS

Trio of Cakes to Include: Carrot Cake, Chocolate Cake, Cheesecake  
Trio of Tarts to Include: Meyer Lemon Meringue, Fruit Tart, Peanut Butter Tart  
Trio of Crème Brulee to Include: Hazelnut, Vanilla Bean, Chocolate, Whipped Cream

## 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 Wine, 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 . . . . .	\$10
Imported Beer. . . . .	\$8
Domestic Beer. . . . .	\$7
Soft Drinks and Juices. . . . .	\$4.5
Mineral Waters. . . . .	\$4.5

## 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

### **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**

House Red & White Wine, 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<sup>®</sup>

CASINO & RESORT



FOR BOOKING INFORMATION CALL 619.659.5396

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