

Catering Menu



Harrah's 
RESORT
SOUTHERN CALIFORNIA
OWNED BY THE RINCON TRIBE

Breakfast Buffets

Serve until 11am (20% price increase for less than 25 people).

All Breakfast Buffets include chilled orange juice, cranberry juice, coffee, decaffeinated coffee, assorted teas, butter and preserves.

Continental Breakfast

Seasonal Fruit & Assorted Breakfast Pastries

\$27 per person

Diamond Buffet

Seasonal Fruit, Assorted Breakfast Pastries, Granola, Assorted Cereals, Assorted Fruit Yogurt & Low-Fat Milk

\$34 per person

Breakfast Buffet

Seasonal Fruit, Assorted Breakfast Pastries, Scrambled Eggs*, Breakfast Potatoes & Choice of Sausage Links or Bacon

\$40 per person

Deluxe Breakfast Buffet

Seasonal Fruit, Assorted Breakfast Pastries, Scrambled Eggs*, Sausage Links, Bacon, Buttermilk Pancakes with Warm Maple Syrup, Breakfast Potatoes & Funner Donut Bar

\$46 per person

Ranchera Buffet

Scrambled Eggs* with Pico de Gallo, Sautéed Potatoes with Chorizo, Peppers & Onions, Refried Beans, Warm Flour Tortillas, Ranchera Sauce, Roasted Salsa, Sour Cream, Shredded Cheese & Chilaquiles, Seasonal Fruit & Assorted Pastries

\$52 per person

Supreme Buffet

Roasted Vegetable Frittata, Frosted Flake French Toast, Seasonal Fruit, Sausage, Bacon, Breakfast Potato Hash with Peppers & Onions, Scrambled Eggs*, Funner Donuts & Assorted Breakfast Pastries

\$56 per person

*Egg whites available upon request for an additional \$3 per person. Vegan options available upon request.

 – Gluten Free

 – Vegan

Breakfast Enhancements

Serve until 11am (20% price increase for less than 25 people).

Omelette Station

Whole Eggs, Egg Whites with Ham, Bacon, Sausage, Blistered Grape Tomatoes, Caramelized Onions, Mushrooms, Cheese, Roasted Peppers, Herbs & Spinach. Prepared to Order by Chef

\$24 per person

Waffles & Buttermilk Pancakes

Served with Fruit Compote, Maple Syrup, Whipped Cream & Butter or Apple Butter

\$11 per person

Breakfast Quiche

Made with Mushrooms, Spinach, Ham, Thyme & Fontina Cheese

\$14 per person

Vegetarian Quiche

Egg Whites made with Roasted Tomato, Spinach, Mushrooms, Chives & Vegan Cheese

\$14 per person

Crepe Station

Sweet: Assorted Preserves, Nutella, Whipped Cream, Chocolate & Caramel Sauce

Savory: Herb Cheese, Crab & Smoked Salmon with Kale, Spinach & Pickled Onions.

Prepared to order by Chef

\$24 per person

Does not include coffee station. Vegan options available upon request.

 – Gluten Free

 – Vegan

Plated Breakfast

Up to two selections higher price prevails. All Plated Breakfast includes coffee, decaffeinated coffee and assorted teas. (20% price increase for less than 25 people).

All-American

Scrambled Eggs* with Choice of Sausage Links or Bacon. Served with Breakfast Potatoes, Biscuits, Butter & Preserves

\$33 per person

Tofu Scramble

Served with Asparagus, Avocado, Cherry Tomatoes, Onions, Mushrooms, Breakfast Potatoes & Gluten-Free Bread

\$33 per person / \$3 for additional burrito option (Tortilla Not Available In Gluten-Free)

Avocado Salmon Toast

Served Open-Faced with Smashed Avocado, Arugula & Cherry Tomato Salad. Served with Seasonal Fruit & Served with your Choice of Fish, Crab or Egg

\$39 per person

Lox & Bagel

Smoked Salmon, Cream Cheese, Tomato, Capers & Red Onion. Served with Seasonal Fruit

\$37 per person

Eggs Benedict

Two Poached Eggs & Shaved Ham on English Muffin with Hollandaise Sauce. Served with Breakfast Potatoes

\$35 per person

Steak & Eggs

8oz Butcher Cut Steak with Scrambled Eggs, Breakfast Potatoes, Grilled Tomatoes, Biscuit, Butter & Preserves

\$50 per person

*Egg whites available upon request for an additional \$3 per person. Vegan options available upon request.

Vegan options available upon request.

 – Gluten Free

 – Vegan

Break Time

Service is 45 minutes (20% price increase for less than 25 people).

Pick Your Own Package

Choose two Break Time options in one day and receive a 10% discount.

South of the Border

Tortilla Chips, Fresh Salsa, Black Bean Salsa, Tajín® Fruit Cups, Agua Fresca & Jamaica

\$21 per person

Gourmet Coffee Break

Fresh Brewed Coffee & Decaffeinated Coffee, Assorted Biscotti, Fresh Baked Scones, House-Made Vanilla Bean Simple Syrup, Ganache, Almond Milk & Half & Half

\$21 per person

Californian

Seasonal Fruit, Honey Yogurt Dip, Assorted Fruit Juices, Granola Bars, Soft Drinks & Water

\$21 per person

Sweet & Salty

Bowls of Pretzel Twists, Mixed Nuts, M&Ms®, Malt Balls, Cracker Jack® & Gummy Bears

\$22 per person

Chocolate Lovers

Assorted Brownie Bites, Chocolate Rice Krispies™ Snacks, Chocolate Covered Strawberries, Chocolate Chip Cookies, Chocolate Milk, Low-Fat Milk & Hot Chocolate

\$22 per person

Pick-Me-Up

Orange Juice, Fruit-Infused Water, Power Bars, Starbucks® Double Shot Espresso & Dark Chocolate Covered Nuts

\$24 per person

Vegan options available upon request.

 – Gluten Free

 – Vegan

All Day Meeting Packages

Enjoyed within an eight-hour time frame.

All-Day Beverage Service (50 person minimum)

Fresh Brewed Coffee, Decaffeinated Coffee, Assorted Teas, Soda & Bottled Water

\$42 per person

Enhance your meeting package with À la Carte items. Vegan options available upon request.

 – Gluten Free

 – Vegan

À la Carte Items & Menu Enhancements

Menu enhancements orders are placed by event guarantee, service time is 90 minutes.

Individual Bags of Pretzels
\$5 each

Individual Assorted Bags of Chips
\$6 each

Assorted Granola Bars
\$7 each

Assorted Candy Bars
\$6 each

Individual Bags of Trail Mix
\$9 per person

Popcorn Cart with Marshmallow, Dark Chocolate & Sea Salt
\$9 per person

Soft Pretzels with Mustard
\$10 each

Novelty Ice Cream
\$10 each

Mini Savory Quiches with Herbs
\$10 each

Cheese, Pepperoni or Supreme Pizza
\$21 per pizza

Breakfast Burritos with Choice of Bacon or Sausage
\$17 each

Chocolate Chip, Oatmeal Raisin or Sugar Cookies
\$37 per dozen

Chocolate Dipped Strawberries
\$41 per dozen

Churros
\$37 per dozen

Assorted Bagels with Cream Cheese, Butter & Preserves
\$45 per dozen

Danish Pastries, Croissants or Muffins
\$53 per dozen

Tea Sandwiches with Choice of Chicken Salad, Smoked Salmon, Egg Salad or Cucumber
\$48 per dozen

Brownies & Blondies
\$37 per dozen

Funfun Cupcakes
\$37 per dozen

Funfun Donuts
\$37 per dozen

Beverages

Soft Drinks & Water
\$5.50 each

Naked® Juice
\$7 each

Red Bull® Energy Drink
\$6 each

Lemonade
\$65 per gallon

Orange Juice or Cranberry Juice
\$65 per gallon

Fresh Brewed Coffee, Decaffeinated Coffee, Iced Tea & Assorted Teas
\$80 per gallon

Fruit-Infused Water Station
\$15 per gallon

Vegan options available upon request. Delivery fee of \$150 for anything under \$500.

 – Gluten Free

 – Vegan

Quick Luncheon

Two-course lunch menu served with rolls, butter coffee and iced tea. .

Starter Selection

Choice of:

Soup of the Day. Selection of: Vegan Cowboy Chili or Roasted Corn & Poblano Chowder

Tossed Caesar Salad with Garlic Croutons & Parmesan Cheese

Field Greens with Vegetables, Baby Tomatoes, Radishes & Cucumbers. Served with Choice of Dressing: Green Goddess, Ranch, Caramelized Shallot, Champagne & Cilantro Lime, Pomgranate Dressing



Dessert Selection

Choice of:

Carrot Cake with Cinnamon Anglaise

Key Lime Tart

Red Velvet Cake

Milk Chocolate Mousse Cake

Quick Luncheon Entrées

Grilled Chicken

Served with Yam Hash, Lemon Kale, Fire Roasted Tomato Salsa & Avocado Crema

\$35 per person

Cauliflower Steak

Aubergine Purée, Tomato, Edamame, Herb Oil, Corn & Pepper Succotash

\$35 per person

Chicken Caesar Salad

Grilled Chicken, Chopped Romaine Lettuce, Parmesan Cheese & Garlic Croutons

\$35 per person

add 4 shrimp for additional \$12

add 5oz Butcher Cut steak

for additional \$12

Roasted Salmon Salad

Served with Grilled Vegetables, Field Greens, Shaved Fennel, Citrus Fruit & White Balsamic Vinaigrette

\$42 per person

Savory Steak Salad

Sliced Grilled Butcher Cut Steak, Red & Yellow Tomatoes, Crumbled Bleu Cheese, Mixed Greens, Basil Aioli & Balsamic Vinaigrette

\$48 per person

Box Lunches

Served with Potato Chips, Chocolate Chip Cookie, Seasonal Whole Fruit & Bottle of Water

Party in a Box

Choice of One of the Following Sandwiches:

Roast Beef & Provolone

Turkey & Swiss

Ham & Cheddar

Bánh Mi - Vegetarian

\$37 per person

Wrap

Choice of one of the following wraps:

Chicken Salad

Bánh Mi - Vegetarian

BLT Chicken Club

Italian

\$37 per person

Vegan options available upon request.

 - Gluten Free

 - Vegan

Plated Luncheon

Three-course luncheon menu served with rolls, butter, coffee and iced tea.
Client to provide meal indicators for each selection. If two luncheon entrées are chosen, higher price for both prevails for all (20% price increase for less than 25 people). Served 11am – 4pm.

Starters Select one of the following:

Caesar Salad

Served with Focaccia Croutons, Parmesan Cheese & Caesar Dressing

Bistro Greens

-  Vegetable Ribbons, Baby Heirloom Tomatoes, Radishes, Cucumber & Choice of Dressing

California Wedge Salad

Baby Iceberg Lettuce, Baby Heirloom Tomatoes, Aged Cheddar Cheese, Chopped Bacon & Avocado Ranch or Blue Cheese

Luncheon Entrées

Choose up to two of the following:

Romano Crusted Chicken Breast

Served with Fettuccine Pasta, Roasted Tomato Sauce & Seasonal Vegetables

\$48 per person

Roasted Half Chicken

Served with Mushroom Gravy, Seasonal Vegetables & Garlic Mashed Potatoes

\$48 per person

Pan Roasted Salmon

Served with Pesto Mashed Potatoes, Seasonal Vegetables & Roasted Corn

\$54 per person

Braised Short Rib

Clabrian Chili Glazed Baby Carrots, Hasselback Yukon Gold Potato & Gremolata

\$58 per person / add shrimp \$12

10oz New York Strip Steak

Served with Red Wine Glace, Roasted Potatoes & Seasonal Vegetables

\$61 per person

BBQ Beef Brisket & Chicken Duo

Served with Pineapple BBQ Sauce, Roasted Potatoes & Seasonal Vegetables

\$62 per person

Vegan options available upon request.

 – Gluten Free

 – Vegan

Luncheon Desserts

Select one from the following:

  **Cheesecake with Fresh Berries**

Seasonal Fruit Tart with Bavarian Cream

Milk Chocolate Mousse Cake

Carrot Cake

Key Lime Pie

  **Seasonal Berries Fruit Bowl**

  **Chia Pudding with Fresh Berries & Toasted Almond**

Vegan options available upon request.

 – Gluten Free

 – Vegan

Lunch Buffets

(20% price increase for less than 25 people) Served with rolls, butter, iced tea, coffee and Pastry Chef's choice of assorted pies and cakes.
Served 11am – 4pm.

Rincon Deli Buffet

(Make Your Own Deli or Sandwich Option)

Assorted Deli Meats to Include: Beef, Turkey, Tavern Ham, Salami, Mortadella, Assorted Cheeses, Traditional Condiments & Toppings, Fruit Ambrosia, Potato Salad, Coleslaw, Mixed Greens, Bleu Cheese, Ranch & Balsamic Vinaigrette Dressings & Assortment of Breads

\$48 per person

Salad Bar Buffet

Romaine Lettuce, Mixed Greens, Grilled Chicken, Butcher Cut Cobb (Hot or Cold), Three-Bean Vegan Chili, Baked Potatoes, Cheddar Cheese, Sour Cream, Chives, Bacon Bits, Eggs, Broccoli, Mushrooms, Carrots, Cucumbers, Tomatoes, Croutons, Parmesan Cheese, Caesar Dressing, Avocado Ranch Dressing, Balsamic Vinaigrette & Assortment of Bread Rolls with Butter

\$39 per person / add ham or turkey \$43 per person

Baja California

Choice of two of the following:

Chicken Fajitas, Beef Fajitas, Chicken Enchiladas, Cheese Enchiladas, Beef Ranchero or Pork Carnitas

Includes Tortilla Soup, Baja Caesar Salad, Marinated Tomato Salad with Nopales, Roasted Corn Salad with Peppers, Refried Beans, Spanish Rice, Flour Tortillas, Tostadas, Shredded Cheese, Sour Cream, Pico de Gallo, Roasted Salsa & Tortilla Chips

\$50 per person / third option available for an additional \$13 per person

Backyard BBQ Buffet

Choice of two of the following:

BBQ Chicken, BBQ Pork Rib, Smoked Beef Brisket, Smoked Pork Loin, Grilled Salmon, Pulled Pork, Smoked Sausage

Includes Chopped Iceberg Lettuce with Tomatoes & Cucumber, Balsamic Vinaigrette, Country Potato Salad with Mustard Dressing, BLT Pasta Salad, Braised Bacon Green Beans, Sliced Watermelon, Corn on the Cob & Cornbread

\$60 per person / third option available for an additional \$13 per person

Pacific Rim Buffet

Choice of two of the following:

Sweet & Sour Pork, Kung Pao Chicken, Orange Chicken, Beef with Broccoli, Thai Chicken Curry or Shrimp

Includes Asian Chopped Salad with Sesame Ginger Dressing, Almonds, Fried Shallots, Mandarins & Chow Mein Noodles, Fried Pot Stickers, Steamed Dumplings with Ginger Soy Dip, Steamed Jasmine Rice & Stir-Fried Vegetables

\$65 per person / third option available for an additional \$13 per person

Vegan options available upon request.

 – Gluten Free

 – Vegan

Plated Dinner

(20% price increase for less than 25 people) Dinner includes your choice of starter, entrée and dessert. Served with rolls, butter, coffee and iced tea. If two luncheon entrees are chosen, higher price for both prevails for all. Served 4pm – 10pm.

Starters Select one of the following:

Field Greens

Vegetable Ribbons, Baby Heirloom Tomatoes & Radish, Cucumber

California Wedge

Baby Iceberg Lettuce, Baby Heirloom Tomatoes, Aged Cheddar Cheese, Chopped Bacon & Avocado Ranch Dressing or Blue Cheese Dressing

Caesar Salad

Romaine Hearts, Focaccia Croutons & Parmesan Cheese

Spinach & Kale

Strawberries, Candied Pecans, Manchego Cheese, Cucumber Ribbons & Strawberry Balsamic Vinaigrette

Crab Cake Hot

Served with Corn Succotash & Red Pepper Sauce
\$18 additional charge

Tomato Caprese

Heirloom Tomato, Fresh Mozzarella, Micro Arugula, Basil Oil & Aged Balsamic Vinegar
\$7 additional charge

Butternut Squash Soup

Roasted Pepitas & Port Reduction

Potato Vichyssoise

Potato, Petite Watercress & Herb Oil

Jumbo Shrimp Cocktail (5)

Served with Cocktail Sauce & Lemon
\$18 additional charge

For The Table Family Style

Wild Mushroom Flatbread

Assorted Roasted Mushrooms, Truffle Oil, Boursin Cheese & Assorted Herbs

\$11 additional charge

Fry Bread with Honey &

Powdered Sugar

\$7 additional charge

The Garden

Seasonal Vegetables, Fried Padrons, Chive Cream Cheese & Red Quinoa, Hummus-Roasted Garlic & Extra Virgin Olive Oil

\$8 additional charge

Brie En Croute

Fig Jam, Mustard Caviar & Torn Herbs

\$8 additional charge

Vegan options available upon request.

 – Gluten Free

 – Vegan

Dinner Entrées

(20% price increase for less than 25 people) Dinner includes your choice of starter, entrée and dessert. Served with rolls, butter, coffee and iced tea. Served 4pm – 10pm.

Client to provide meal indicators for each selection. If two entrées are chosen, higher price for both prevails for all.

-   **Vegetable Napoleon**
Layered Roasted Vegetables, Including Portobello Mushrooms, Zucchini, Yellow Squash, Eggplant, Red Bell Pepper & Fresh Herb Tomato Relish
\$52 per person
-   **Cauliflower Steak**
Aubergine Puree, Tomato, Edamame, Herb Oil, Corn & Pepper Succotash
\$52 per person
-   **Grilled Portobello Mushroom “Steak”**
Potato Medley Hash, Crispy Straw Onions & Rosemary-Burgundy Wine Glaze
\$52 per person
-  **Marsala Chicken**
Lemon Spinach, Orzo, Tomato Capers Relish & Seasonal Vegetables
\$62 per person

Chicken Schnitzel
Focaccia Crusted Crusted Jidori Chicken Breasts with Lemon Capers Butter Sauce, Garlic Mashed Potatoes & Seasonal Vegetables
\$62 per person

 **Pan Roasted Salmon**
Root Vegetable Puree & Pomegranate Glaze
\$73 per person

Braised Red Wine Short Rib
Roasted Baby Beet Trio, Sage Polenta Cake, Red Wine Demi-Glace & Gremolata
\$82 per person

Butcher Cut Steak
Peppercorn-Crusted, Fingerling Potatoes, Bordelaise Sauce & Seasonal Vegetables
\$85 per person

Vegan options available upon request.

 – Gluten Free

 – Vegan

Dinner Entrées Continued

(20% price increase for less than 25 people) Dinner includes your choice of starter, entrée and dessert. Served with rolls, butter, coffee and iced tea. If two entrees are chosen, higher price for both prevails for all. Served 4pm – 10pm.

Duo Entrées Please select one of the following:

Jumbo Shrimp & Roasted Beef Tenderloin

Petite Tenderloin with Jumbo Shrimp, Garlic Mashed Potatoes, Bordelaise Sauce & Seasonal Vegetables

\$106 per person

Chicken & Butcher Cut Steak

Jidori Chicken & Petite New York Steak Served with Smashed Marble Potatoes, Seasonal Vegetables & Carmelized Shallot Demi Glace

\$95 per person

Seared Seabass & Butcher Cut Steak

Achiote Grilled Corn Poleta, Mole Glazed Baby Carrots, Chayote Squash & Onions

\$96

☉ Lobster Tail & Petite Filet

Served with Mushroom Risotto, Asparagus & Bearnaise Sauce

Market Price per person

Plated Dinner Desserts

Trio of White Chocolate Mousse, Mini Cheesecake & Fruit Tartlet

Tiramisu with Hazelnut Praline

☉ Flourless Chocolate Almond Cake with Berry Sauce

Chocolate Ganache Brownie Oreo Cake with Strawberry Coulis

Triple Chocolate Cheesecake

🌱 Vegan Cheesecake with Strawberry Coulis

Salted Caramel & Florentine Crunch Cake with Raspberry Coulis

Children's Menu Under 12 years old

All served with a Jumbo Chocolate Chip Cookie, Fruit Cup & Lemonade

Chicken Tenders, Curly Fries

Grilled Chicken, Broccoli, Mac & Cheese

Massive Meatball with Spaghetti Marinara

\$25 per person

Vegan options available upon request.

☉ – Gluten Free

🌱 – Vegan

Dinner Buffets

90-minute service. All buffets served with rolls, butter, coffee and Pastry Chef's selection of desserts. (20% price increase for less than 50 people). Served 4pm – 10pm.

Fiesta Grande

Choice of three of the following:

Salmon, Pork Carnitas, Chicken Fajitas, Beef Fajitas, Local Fish Siete Mar, Pork Loin Adobada, Chicken or Cheese Enchiladas, Beef Ranchero

Includes Roasted Corn Salad with Peppers, Baja Coleslaw, Baja Caesar Salad, Tortilla Chips, Roasted Salsa & Guacamole, Spanish Rice, Refried Beans & Warm Flour Tortillas

Fajitas Served with Sour Cream, Shredded Lettuce, Cheese & Pico de Gallo

\$74 per person / fourth option available for an additional \$13 per person

Luau Buffet

Choice of three of the following:

Mahi Mahi with Mango Salsa, Lime & Honey Glazed Chicken with Coconut Sauce, Teriyaki Beef, Huli Huli Chicken, Ginger & Garlic Gai Lon, Kahlua Pork, Thai Curry Chicken

Includes Marinated Tomato Salad with Cucumber, Assorted Greens, White Miso Dressing, Fruit Ambrosia Salad, Fried Lumpia, Nori Roasted Potatoes, Jasmine Rice & Roasted Seasonal Vegetables

\$78 per person / fourth option available for an additional \$13 per person

Tuscan Style Buffet

Choice of three of the following:

Wild Mushroom Ravioli, Herb Grilled Chicken with Lemon Caper Sauce, Sirloin Steak with Roasted Cipollini Onions & Crispy Pancetta, Salmon Florentine, Shrimp Alfredo Pasta, House-Made Meatballs in San Marzano® Tomato Sauce & Fettuccine Noodles

Includes Vine Ripe Tomato Salad with Fresh Mozzarella & Basil, Classic Caesar Salad, Cannellini Broccoli Pesto & Fusilli Pasta, Marinated Grilled Asparagus, Hearts of Palm Salad, Rosemary Roasted Potatoes, Crimini Mushroom Risotto, Roasted Broccolini & Warm Focaccia

\$86 per person / fourth option available for an additional \$13 per person

Vegan options available upon request.

 – Gluten Free

 – Vegan

Dinner Buffets Continued

Chuckwagon BBQ Buffet

Choice of three of the following:

BBQ Chicken, Smoked Beef Brisket, Smoked Pork Ribs, Black Lime Shrimp Kabobs, Carolina Gold Pulled Pork or Smoked Sausage

Includes Spinach Salad with Sliced Cucumbers, Fresh Strawberries, Candied Pecans, Crumbled Bleu Cheese, Balsamic Vinaigrette, Blue Cheese Potato Salad, Three-Cheese Mac & Cheese, Corn on the Cob, Baked Beans, Roasted Potatoes & Cornbread with Honey-Whipped Butter, Green Tomato Salad with Herb Goat Cheese

\$88 per person / fourth option available for an additional \$13 per person

The Works Buffet

Choice of three of the following:

Seared Salmon with Roasted Tomato Sauce & Fennel Salad, Pan Roasted Jidori Chicken with Leek & Mushroom Jus, California Seafood Paella with Shrimp, Grilled Beef Butcher Cut Steak with Red Wine Demi-Glace or Jumbo Shrimp in Garlic Butter Scampi Sauce

Includes Shrimp on Ice, Cocktail Sauce, Lemons, California Rolls, Wasabi & Pickled Ginger, Ahi Tuna Salad Spoons, Hearts of Palm Salad with Asparagus Tips, Field Greens with Vegetable Ribbons, Asian Salad Dressing, Ponzo Vinaigrette Dressing, Three Grain Pilaf & Seasonal Chopped Vegetable Platter

\$151 per person / fourth option available for an additional \$13 per person

Vegan options available upon request.

 – Gluten Free

 – Vegan

Cold Hors d'Oeuvre Receptions

Minimum order of 30 pieces of each selection. Attendant(s) to tray pass \$200 each.

Burrata Spoons

\$5 each

Blackend Shrimp Skewers

\$9 each

Tuna Tartar Tostada

\$8 each

Lobster Bruschetta

\$12 each

Roasted Corn Cups & Tajín

\$5 each

Caramelized Onion & Goat

Cheese Puff

\$6 each

Cream Cheese Strawberries

\$5 each

Tomato Basil Boursin

Cheese Crostini

\$5 each

Ahi Poke in Asian Spoons

\$8 each

Baja Shrimp Cocktails

\$9 each

Spicy Scallop on Cucumber

\$9 each

Vegetable Napoleon on

Crostini

\$6 each

Furikake-Crusted Scallop on Ginger Cream Asian Spoon

\$9 each

Chilled Prosciutto Wrapped Asparagus

\$9 each

Artichoke Hearts on Herbed Flatbread

\$6 each

Caprese Skewers

\$5 each

Beef Tenderloin Carpaccio

Crostini

\$12 each

Smoked Salmon Asparagus

\$8 each

Shrimp Canapés

\$9 each

Lobster Canapés

\$12 each

Roasted Butternut Squash & Goat Cheese Bruschetta

\$6 each

Seared Hamachi with Wasabi

Mayo on Wonton Crisp

\$9 each

Vegan options available upon request.

 – Gluten Free

 – Vegan

Hot Hors d'Oeuvre Receptions

Minimum order of 30 pieces of each selection. Attendant(s) to tray pass \$200 each.

Char Sui Pork Buns

\$7 each

Figs in a Blanket

\$5 each

Chicken Lollipops

\$7 each

Arancini with Tomato Jam

\$4 each

Rosemary Skewered Beef Wagyu

\$13 each

Savory Tartelette with Onion Jam

\$6 each

Sage Polenta Cake with Kahlua

Pork

\$8 each

Chicken Pot Stickers

\$5 each

Chicken or Beef Taquitos Includes

Salsa, Avocado or Crema

\$5 each

Coconut Shrimp with Thai Chili

Sauce

\$9 each

Bacon-Wrapped Scallops

\$12 each

Roasted Prosciutto-Wrapped

Asparagus

\$9 each

Lollipop Lamb Chops

\$12 each

Almond-Stuffed Date Wrapped

in Bacon

\$10 each

Mushrooms with Phyllo Dough

\$7 each

Fried Pork Buns

\$7 each

Buffalo Chicken Wings

\$6 each

Spanakopita

\$6 each

Pecan-Crusted Chicken Skewer

\$7 each

Teriyaki Chicken or Beef

Brochettes

\$7 each

Pork Springroll or Vegetable

Springroll

\$7 each

Spinach Quiche

\$7 each

Spice-Rubbed Pork Belly Bites

\$8 each

Brie & Apricot en Croute

\$8 each

Mini Crab Cakes with Pepper

Remolade

\$12 each

Vegan options available upon request.

 – Gluten Free

 – Vegan

Reception Displays

(20% price increase for less than 30 people). Orders placed are by the event guarantee.

Cheese Platter

Selection of Imported & Domestic Cheeses with Crackers, Crostini & Fruit

\$20 per person

Garden Fresh Vegetable Crudité

Mixed Seasonal Vegetables with Ranch Dip

\$13 per person

Antipasto Display

Selection of Deli Meats, Provolone Cheese, Whole Milk Mozzarella with Grilled Vegetables, Olives, Pepperoncinis & Rustic Breads

\$21 per person

Fresh Fruit

Seasonal Fruits, Melons & Fresh Berries with Honey Yogurt Dip

\$16 per person

Trio Spinach of Dips

Artichoke, Hummus & Tzatziki Dips, Soft & Toasted Noon, Tortilla Chips & Assorted Vegetables

\$17 per person

Chips & Guacamole

Tortilla Chips with Guacamole & Roasted Salsa

\$12 per person

Pizza Display (G available)

Pepperoni, Three Cheese, Italian Meats, Supreme, California Veggie, Hawaiian, BBQ & Margarita

3 choices for \$27 per person

5 choices for \$32 per person

Thai Summer Rolls

Choice of Fried Tofu, Chicken or Shrimp. Hand-Rolled with Crispy Vegetables & Asian Noodles in Rice Paper with Sweet Chili-Mango Dipping Sauce

\$25 per person

Seafood Platter

(20) Pieces of each: Crab Legs, Oysters & Shrimp Served with Cocktail Sauce, Lemon & Mignonette

Market Price

Little Italy

Tomato Salad with Fresh Mozzarella & Balsamic Drizzle, Hot Cavatapi Pasta with Italian Sausages & Peppers, Shredded Parmesan & Garlic Bread

\$24 per person

Idaho Potato Bar

Baked Potato, Mashed Potatoes with Sour Cream, Steamed Broccoli, Mac & Cheese, Shredded Cheese, Chives, Bacon, Sautéed Mushrooms & Five-Alarm Chili

\$22 per person

Chocolate Fondue

Chocolate Fondue with Strawberries, Pineapple, & Apples, Cheesecake Bites, Cookies, Brownies, Chopped Nuts & Sprinkles

\$25 per person

Chef's Confections

Pastry Chef's Assortment of Petite French Pastries, Crème Brulée, Chocolate Mousse, Lemon Squares & Pecan Tart

\$26 per person

Charcuterie Board

Selection of Domestic & Imported Cheeses, Hand-Sliced Cured Meats, Salamis & Sausages with Crostini, Crackers & Garnishes

\$32 per person

Salad Bar

Mixed Greens, Assorted Vegetables, Assorted Cheeses & Choice of 2 Dressings

\$24 per person

Chicken & Waffle Display

Buttermilk Waffle or Sweet Potato Waffle. Served with Southern Style Fried Chicken, Warm Maple Syrup & Tabasco Sauce

\$31 per person

Vegan options available upon request.

 – Gluten Free

 – Vegan

Action Stations

(20% price increase for less than 30 people). Orders placed are by the event guarantee.

Street Taco

Grilled Beef Carne Asada, Tacos al Pastor & Vegetarian (Corn, Mushroom & Poblano)
Served with Guacamole, Corn Tortillas, Flour Tortillas, Shredded Cheese, Fresh Salsa,
Queso Fresco, Tomatillo Sauce, Lime Crème, Cilantro & Onion

\$28 per person

Pho

Selection of Beef, Chicken or Shrimp Pho with Broth, Noodles, Bean Sprouts, Basil, Cilantro,
Sliced Jalapeño & Onions

\$30 per person

Pasta

Selection of Cheese Tortellini or Penna Pasta with Roasted Chicken, Pancetta Ham, Wild
Mushrooms, Grilled Vegetables and Basil Pesto Cream or Marinara Sauces.

Served with Parmesan & Pine Nuts

\$30 per person

Chef's Choice Cheese & Charcuterie

Selection of Domestic & Imported Cheeses. Hand-Sliced to Order Italian Cured Meats,
Salamis & Sausages with Crostini, Crackers & Garnishes

\$35 per person

Sushi

Assortment of Sushi & Hand Rolls. Served with Wasabi, Pickled Ginger, Soy Sauce
& Wasabi Shoyu

Market Price

Crepe Station

Selection of Shredded Chicken, Grilled Shrimp, Canadian Ham & Caramelized Onion or
Smoked Salmon. Served with Warm Gruyere Mornay Sauce and Fresh Garden Herbs

\$35 per person

Valencia Paella

Spanish Paella with Saffron Rice, White Beans. Artichokes, Shrimps, Clams, Mussels,
Calamari, Chicken & Chorizo Sausage Simmered in Pimientos Asados - Tomato Shellfish
Broth. Served with Lemon Wedges and Grilled Country Bread

Market Price

Vegan options available upon request.

 – Gluten Free

 – Vegan

Carving Stations

All stations includes Assorted Breads and Condiments. Minimum order (2) if ordering only carving station.

Cedar Planked Salmon or Whole Fish (Local)

Served with Herb & Citrus Butter Sauce & Caper Remoulade

\$210 (serves 8-10 people)

Roasted Turkey Breast

Served with Cranberry Sauce

\$348 (serves 15-20 people)

Sweet Chili Pork Loin

Pork Loin Smothered with Sweet Chili Garlic. Served with Mango Relish

\$362 (serves 15-20 people)

Herb-Crusted Beef Top or Steamship Round or Baron of Beef

Served with Horseradish Cream & Au Jus

\$520 (serves 30-40 people)

Smoked Brisket

Carolina Style, Memphis BBQ & Texas BBQ Style Sauces

\$535 (serves 20-25 people)

Roasted Beef Tenderloin

Basil Aioli & Mustard

\$700 (serves 15-20 people)

Prime Rib of Beef

Served with Horseradish Cream & Au Jus

\$780 (serves 30-40 people)

Whole Roasted Suckling Pig

Served with Fuji Apple Cinnamon Relish & House-Made BBQ Sauce

\$480 (serves 20-25 people)

Vegan options available upon request.

 – Gluten Free

 – Vegan

Bar Pricing

A \$200 bartender fee will apply to each bar with less than \$500 in sales. One bar per 100 people recommended.

VIP Hosted Bar

Premium
\$10

Super-Premium
\$12

Domestic Beer
\$8

Premium Beer
\$9

House Wine
\$9

Super-Premium Wine
\$14

Premium Cocktail
\$12

Super-Premium Cocktail
\$14

Soft Drink
\$4

Bottled Water
\$4

Sparkling Mineral Water
Perrier®

\$5

Red Bull®
\$5

Cash Bar

Premium
\$12

Super-Premium
\$14

Domestic Beer
\$9

Premium Beer
\$10

House Wine
\$10

Super-Premium Wine
\$16

Premium Cocktail
\$14

Super-Premium Cocktail
\$16

Soft Drink
\$5

Bottled Water
\$5

Sparkling Mineral Water
Perrier®

\$6

Red Bull®
\$6

Brands

Brands are subject to change. If you have a specific brand request, please let us know.

Super-Premium Brands

Grey Goose® Vodka, Califino® Anejo Tequila, Johnnie Walker® Black Scotch Whiskey, Hennessy V.S, Bombay Sapphire® Gin, Crown Royal® Whiskey, Whistle Pig 6 Years, Bourbon & Rye

Domestic Bottled Beers

Budweiser®, Bud Light®, Coors Light®, Michelob ULTRA®

Premium Brands

Corazon® Tequila, Bacardi® Light Rum, Jameson® Whiskey, Jack Daniel's® Whiskey, Tito's® Vodka, Tanqueray® Gin, Malibu® Rum, Captain Morgan® Rum, Califino® Blanco Tequila

Premium Bottled Beers

Stone IPA®, Heineken®, Stella Artois®, Modelo®

Wine & Champagne

Brands are subject to change.

House Wines

Chardonnay, Merlot, Cabernet,
White Zinfandel

\$35 per bottle

House Sparkling Wine

\$35 per bottle

Cristalino Cava

Brut Sparkling Wine

\$45 per bottle

Mirassou®

Pinot Noir

\$55 per bottle

Francis Coppola

Cabernet, Merlot

\$55 per bottle

14 Hands

Cabernet Sauvignon

\$55 per bottle

Chandon

Sparkling Brut

\$90 per bottle

Moët & Chandon

Nectar Imperial

\$140 per bottle

Corkage fee of \$25 per bottle applies to outside wines.

Temecula Wine Selection by the Bottle

1 week notice required

Wiens Cellars

Armour Sangria NV

40% Zinfandel, 30% Syrah, 20% Barbera,
10% Petit Sirah

\$55 per bottle

Crowded - Red Blend

31% Sangiovese, 21% Syrah, 18%
Malbec, 11% Cab Sauv, 7% Barbera, 5%
Agilanico, 3% Dolcetto, 2% Camenere, 2%
Montepulciano

\$65 per bottle

Dos Melodias

Aged 14 months European Oak, 25%
new, 64% Sage Petit Sirah, 36% La Cresta
Tempranillo

\$75 per bottle

White Crowded

32% Vermentino, 26% Chardonnay, 34%
Muscat, 18% Viognier

\$55 per bottle

Chardonnay

Aged 6 months French Oak, 20% New,
100% Temecula Valley Chardonnay

\$65 per bottle

Amour De L'Orange NV

Composition is Chardonnay

\$65 per bottle

South Coast Winery

Pinot Grigio

Pinot Grigio is whole cluster pressed &
fermented in stainless steel

\$50 per bottle

Wild Horse Peak

Wild Horse Peak Syrah

\$65 per bottle

Robert Renzoni

Sangiovese

Aged 24 months in 35% New French &
American Oak

\$55 per bottle

Petite Sirah

Aged 22 months in 35% New French Oak

\$65 per bottle

Concerto

Aged 18 months in 38% New French &
American Oak

\$60 per bottle

Corkage fee of \$25 per bottle applies to outside wines.

Beer & Non-Alcoholic

Keg Beer

Domestic Beer or Rincon Reservation Road Brewery Craft Beer

price by selection

Imported / Specialty Beer

price by selection

Non-Alcoholic Beverages

Sparkling Apple Cider

\$18 per bottle

Hosted Bar Packages

Prices are per person. Brands are subject to change. If you have a specific brand request, please let us know.

Premium Brands & Super-Premium Brands

\$35 - 1 hour / \$45 - 2 hours / \$55 - 3 hours / \$65 - 4 hours

Domestic Bottled Beers

Budweiser[®], Bud Light[®], Miller[®] Genuine Draft, Miller[®] Lite, Coors[®] Light, O'Doul's[®]

Premium Bottled Beers

Guinness[®], Corona[®], Stella Artois[®], Newcastle, Heineken[®]

Cheers to fun!

Email Meet@Caesars.com
to book your event.

HarrahsSoCal.com

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