

# Catering Menu



**Harrahs**<sup>®</sup>  
**RESORT**  
**SOUTHERN CALIFORNIA**  
OWNED BY THE RINCON TRIBE

# Breakfast Buffets

Served until 11am. Service is 90 minutes. 25 person minimum. 20% price increase for groups of 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 Burrito Hash, 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

25 guest minimum. Accompanies any breakfast buffet menu – not sold separately. 20% price increase for groups of less than 25 guests.

## **Omelette Station**

Whole Eggs with Ham, Bacon, Sausage, Blistered Grape Tomatoes, Caramelized Onions, Mushrooms, 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**

Made with Roasted Red Peppers, Spinach, Mushrooms, Chives & Goat Cheese

**\$14 per person**

## **Crepe Station**

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

**Savory:** Herb Goat Cheese, Crab & Smoked Salmon

**\$24 per person**

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

 – Gluten Free

 – Vegan

# Plated Breakfast

Served until 11am. Up to two selections priced accordingly. Client to provide meal indicators for each selection. Higher price for both prevails for all. All plated breakfasts include coffee, decaffeinated coffee and assorted teas.

## 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 Smoked Salmon, Avocado, Arugula & Cherry Tomato Salad. Served with Seasonal Fruit

**\$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 New York Steak with Scrambled Eggs, Breakfast Potatoes, Grilled Tomatoes, Biscuit, Butter & Preserves

**\$50 per person**

Vegan options available upon request.

 – Gluten Free

 – Vegan

# Break Time

25 guest minimum. Service is 45 minutes. 20% price increase for groups of 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, Housemade 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 Á la Carte items. Vegan options available upon request.

 – Gluten Free

 – Vegan

Prices do not include 21% service charge or applicable sales tax. Prices are subject to change.

# À la Carte Items & Menu Enhancements

Menu enhancements order are place by event guarantee, service time is 90 minutes.

## Individual Bags of Pretzels

\$5 each

## Individual 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

\$17 each

## Chocolate Chip, Oatmeal Raisin or Sugar Cookies

\$37 per dozen

## Chocolate Dipped Strawberries

\$41 per dozen

## Authentic Churro

\$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, Capicola Ham or Cucumber

\$48 per dozen

## Brownies & Blondies

\$37 per dozen

## Funner Cupcakes

\$37 per dozen

## Funner 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. If two entrées are chosen, higher price prevails for all.

## 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, Ramp Ranch, Peppercorn, Caramelized Shallot, Fennel Citrus, Champagne & Cilantro Lime



## 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. sliced new york 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 New York 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

**\$37 per person**

### Wrap

Choice of one of the following wraps:

Chicken Salad

Bánh Mi

BLT Chicken Club

Italian

**\$37 per person**

Vegan options available upon request.

 – Gluten Free

 – Vegan



# Plated Luncheon

Served 11am - 4pm Three-course luncheon menu served with rolls, butler, coffee and iced tea.

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

## 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 & Confetti Flowers  
Choice of Dressing

### California Wedge Salad

Baby Iceburg Lettuce, Baby Heirloom Tomatoes, Aged Cheddar Cheese, Chopped Bacon & Avocado Ranch Dressing

## 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 Salad

**\$54 per person**

### Braised Short Rib

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

**\$56 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, Thinly Sliced Crispy Onion Rings & 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

Prices do not include 21% service charge or applicable sales tax. Prices are subject to change.

# Lunch Buffets

Served 11am – 4pm. 25 guest minimum. Served with rolls, butter, iced tea, coffee & pastry chef's choice of assorted pies and cakes.  
20% price increase for groups of less than 25 people

## 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, Steak 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, Caesar Salad, Marinated Tomato Salad with Cucumber, 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 Tips, 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, Baked Beans & 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 or Chicken Curry

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, Pineapple Upside-Down Cake & Fortune Cookies

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

Vegan options available upon request.



– Gluten Free



– Vegan

# Plated Dinner

Served 4pm – 10pm. 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.

## Starters Select one of the following:

### Field Greens

Vegetable Ribbons, Baby Heirloom Tomatoes, Radish, Cucumber & Confetti Flowers

### California Wedge

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

### Caesar Salad

Romaine Hearts, Focaccia Croutons & Parmesan Cheese

### Spinach & Kale

Roasted 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 & Broccoli Flowers

### 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, Goat 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

**\$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

Served 4pm – 10pm. Dinner includes your choice of starter, entrée and dessert. Served with rolls, butter, coffee and iced tea. 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**

 **Lemon-Rosemary  
Roasted Chicken**  
Fresh Herb & Lemon-Marinaded Jidori Chicken  
with White Wine Chicken Glace, Fingerling  
Potatoes & Seasonal Vegetables  
**\$62 per person**

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

 **Pan Roasted Salmon**  
Baby Potato & Vegetable Hash with Saffron  
Cream Sauce  
**\$73 per person**

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

**New York Steak**  
Peppercorn-Crusted, Fingerling Potatoes,  
Bordelaise Sauce & Seasonal Vegetables  
**\$85 per person**

Vegan options available upon request.

 – Gluten Free

 – Vegan

# Dinner Entrées Continued

Served 4pm – 10pm. 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.

## 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 & New York Steak

Jidori Chicken & Petite New York Steak Served with Smashed Marble Potatoes, Seasonal Vegetables & Carmelized Shallot Demi Glace  
**\$95 per person**

### Seared Seabass & Beef Flat Iron Steak

Achiote Grilled Flat Iron, Whipped Potatoes, Mole Glazed Baby Carrots, Chayote Squash & Pickled Mustard Bordelaise  
**\$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**

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## 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

Served 4pm – 10pm. 90 service. 50 guest minimum on all dinner buffets. All buffets served with rolls, butter, coffee and pastry chef's selection of desserts. 20% price increase for groups of less than 50 people

## 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, Fiesta 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, Coconut 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, Country Potato Salad, Three-Cheese Mac & Cheese, Corn on the Cob, Baked Beans, Roasted Potatoes & Cornbread with Honey-Whipped Butter

**\$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 Flat Iron Steak with Red Wine Demi-Glacé or Jumbo Shrimp in Garlic Butter Scampi Sauce

Includes Shrimp on Ice, Cocktail Sauce, Lemons, California Rolls, Wasabi & Pickled Ginger, Ahi Tuna Salad Spoons, Cannellini Broccoli Pesto Salad, Hearts of Palm Salad with Asparagus Tips, Field Greens with Vegetable Ribbons, White Balsamic Vinaigrette, Ranch Dressing, Roasted Baby Potatoes with Parmesan, Three Grain Pilaf & Seasonal Vegetables

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

Vegan options available upon request.

 – Gluten Free

 – Vegan



# Cold Hors d'Oeuvre Reception

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 Roll**

**\$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

\$5 each

## Coconut Shrimp

\$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

## Stuffed Mushrooms with

### Boursin Cheese

\$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

\$7 each

## Spinach Quiche

\$7 each

## Spice-Rubbed Pork Belly Bites

\$8 each

## Brie & Apricot en Croute

\$8 each

## Mini Crab Cakes

\$12 each

Vegan options available upon request.

 – Gluten Free

 – Vegan

# Reception Displays

30 guest minimum. Orders placed are by the event guarantee. 20% price increase for groups of less than 30 people.

## Cheese Platter

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

**\$20 per person**

## Garden Fresh Vegetable Crudit 

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 (  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, Saut ed 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, Cr me Brul e, 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

30 guest minimum. Orders placed are by the event guarantee. 20% price increase for groups of less than 30 people.

## 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 include assorted breads and condiments.

## Cedar Planked Salmon

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 Round

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 one hundred 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, Maker's Mark® Bourbon

### Premium Brands

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

### Domestic Bottled Beers

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

### 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.

## 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**

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## 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](mailto:Meet@Caesars.com)  
to book your event.

[HarrahsSoCal.com](https://HarrahsSoCal.com)



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