



KAISER GRILLE
PALM SPRINGS

KAISER GRILLE is a favorite downtown destination for casual upscale dining. Our love for fresh, top quality ingredients makes our offering of seafood, steaks, chops, pizza, salads and appetizers flavorful, healthy and always unforgettable. Our unparalleled setting features the most spectacular indoor and outdoor venues with breathtaking mountain views and the exciting Palm Canyon Strip, for events of various sizes and styles perfect for any occasion. Our team will take care of every detail, allowing you to enjoy every moment of your event.



205 S. PALM CANYON DRIVE, PALM SPRINGS, CA 92262
GROUPS@KAISERCORP.COM - PHONE: 760.342.7999



Palm Canyon Lunch

Lunch Entrées (Pre-Select Three)

Grilled Free-Range Chicken Caesar

Chopped Romaine Hearts, Focaccia Croutons, Shaved Parmigiano Reggiano, Marinated White Spanish Anchovies

Grass Fed Kaiser Bacon Cheeseburger

Iceberg Lettuce, Red Onion, Tomato, Cheddar Cheese, Thick Cut Apple Wood Smoked Bacon, House Cut Sea Salt Potato Cut Chips

Mediterranean Cobb

Chopped Romaine Hearts, Salami, Roasted Turkey Breast, Grape Tomatoes, Feta, Artichoke Hearts, Kalamata Olives, Egg, Balsamic Vinaigrette

Grilled Chicken Sandwich

Marinated Grilled Chicken Breast, Roasted Red Pepper, Spinach, Tomato, Lettuce, Sun-Dried Tomato Aioli, Focaccia Bread, Sea Salt House Cut Chips

Desserts (Pre-Select One)

Tiramisu

Ladyfingers, Coffee, Cocoa, Marscapone Cheese

Vanilla Bean Crème Brulee

Mixed Berry Garnish, Served with a Chocolate Chip Macaroon

choice of coffee, tea or fountain soft drinks

\$29.00++ per person

++Tax & 20% Service Charge



San Jacinto Lunch

Lunch Entrées (Pre-Select Three)

Seared Ahi Tuna Asian Salad

Romaine Lettuce, Napa Cabbage, Red Cabbage, Snap Peas, Cilantro, Basil, Shaved Almonds, Sesame Seeds, Crispy Wontons, Asian Dressing

Slow Roasted Prime Rib Sandwich

Thinly Sliced Prime Rib, Blue Cheese, Grilled Onions, Focaccia, Creamy Horseradish, Au Jus, Sea Salt House Cut Chips

Classic Chicken Fettuccini Alfredo

Grilled Chicken, Creamy Alfredo

Grilled Shrimp, Spinach & Apple Salad

Baby Spinach, Granny Smith Apples, Candied Walnuts, Red Onion, Blue Cheese, Lemon Honey Vinaigrette

Desserts (Pre-Select One)

Lemon Mascarpone Cheesecake

Meyer Lemon, Zest and Caravella Limoncello, House Purée of Raspberries and Mixed Berry Garnish

Callebaut Cappuccino Chocolate Mousse Cake

Rich Belgian Chocolate, Layered Mousse and Chocolate Cake, Mixed Berries

choice of coffee, tea or fountain soft drinks

\$33.00++ per person

++Tax & 20% Service Charge



Appetizers

Minimum 2 Dozen Per Appetizer

	<i>Priced Per Piece</i>
Wild Ahi Tuna Tartare Crispy Wontons	5.50
Lemon Garlic Shrimp Skewer (2)	5.00
Peppered Bacon Wrapped Shrimp	5.00
Mini Crab Cake Remoulade	6.50
Buffalo Chicken Wings Ranch Dip	2.50
Grilled Chicken Quesadilla	2.75
Sour Cream and Guacamole Drizzle, Pico De Gallo	
BBQ Chicken Skewer BBQ Sauce	2.75
Prime Rib Wrapped Asparagus Creamy Basil Horseradish	4.00
Filet Mignon Crostini Warm Blue Cheese Crumbles	5.75
Beef Burger Silder Caramelized Onions	4.50
Bruschetta Crostini Balsamic Reduction Drizzle	2.00
Assorted Wood Fired Oven Pizzas - by the slice	3.00
BBQ Chicken, Margherita, Ottimo Italian Meat, Spicy Hawaiian	
	<i>Priced & Portioned Per Person</i>
Spinach and Artichoke Dip Focaccia Crostini	5.50
Fresh Fruit & Domestic Cheese Artisan Breads & Crackers	9.00
Crispy Calamari Cocktail Sauce	5.50
Sito's Hummus and Oven Baked Lebanese Flatbread	5.50
House Cut Potato Chips Creamy Blue Cheese Dressing Dip	4.00
Vegetable Crudit� Platter	7.00
Asparagus, Beets, Teardrop Tomatoes, Persian Cucumber, Baby Carrots, Sundried Tomato and Scallion Dip	

Plus Tax & 20% Service Charge



Desert Breeze Dinner Menu

First Course

Caesar Salad

Chopped Romaine Hearts, Focaccia Croutons, Shaved Parmigiano Reggiano, Marinated White Spanish Anchovies

Second Course, Entrée Selections

BBQ Baby Back Kurobuta Pork Ribs

Chipotle Pineapple BBQ Sauce, Mashed Potatoes, Chef's Fresh Seasonal Vegetables

Simply Grilled Salmon

Garlic Yogurt Dill Sauce, Mashed Potatoes, Chef's Fresh Vegetables

Free Range Chicken Piccata

Pan Roasted Jidori Chicken Breast, Capers, Lemon Chardonnay Sauce, Mashed Potatoes, Chef's Fresh Seasonal Vegetables

Third Course

Tiramisu

Ladyfingers, Coffee, Cocoa, Marscapone Cheese

choice of coffee, tea or fountain soft drinks

\$59.00++ per person

++Tax & 20% Service Charge



Desert Oasis Dinner Menu

First Course (Pre-Select One)

Caesar Salad

Chopped Romaine Hearts, Focaccia Croutons, Shaved Parmigiano Reggiano, Marinated White Spanish Anchovies

Classic Wedge

Iceberg, Blue Cheese, Bacon, Tomato, Onion, Blue Cheese Dressing

Second Course, Entrée Selection (Pre-Select Three)

Double-Cut Bone In Korubuta Pork Chop

Peach-Cherry Sherry Wine Gastrique, Mashed Potatoes, Chef's Fresh Vegetables

Braised Short Ribs

Merlot Wine Braised, Mashed Potatoes, Chef's Fresh Seasonal Vegetables

Macadamia Crusted Mahi Mahi

Coconut Milk, Lemongrass, Thai Yellow Curry Sauce, Mashed Potatoes, Sautéed Spinach

Mary's Organic Roasted Chicken

Garlic, Thyme, Rosemary and Lemon Marinated, Natural Au Jus, Mashed Potatoes, Chef's Fresh Vegetables

Third Course (Pre-Select One)

Lemon Mascarpone Cheesecake

Meyer Lemon, Zest and Caravella Limoncello, House Purée of Raspberries and Mixed Berry Garnish

Callebaut Cappuccino Chocolate Mousse Cake

Rich Belgian Chocolate, Layered Mousse and Chocolate Cake, Mixed Berries

choice of coffee, tea or fountain soft drinks

\$63.00++ per person

++Tax & 20% Service Charge



Desert Crossing Dinner Menu

First Course (Pre-Select One)

KG House Salad

Mixed Greens, Baby Spinach, Aged Manchego Cheese, Green Apples, Figs, Olives, Walnuts, White Balsamic Vinaigrette

Caesar Salad

Chopped Romaine Hearts, Focaccia Croutons, Shaved Parmigiano Reggiano, Marinated White Spanish Anchovies

Classic Wedge

Iceberg, Blue Cheese, Bacon, Tomato, Onion, Blue Cheese Dressing

Second Course, Entrée Selection (Pre-Select Three)

Grilled Filet Mignon

8 oz Filet, Cognac Green Peppercorn Sauce, Mashed Potatoes, Chef's Fresh Vegetables

Chilean Sea Bass

Roasted Tomato, Tarragon, Shallot, Pinot Grigio Emulsion, Wild Mushroom Risotto, Chef's Fresh Vegetables

Mary's Organic Roasted Chicken

Garlic, Thyme, Rosemary and Lemon Marinated, Natural Au Jus, Mashed Potatoes, Chef's Fresh Vegetables

New Zealand Rack of Lamb

Fresh Herb Dijon Crusted, Local Medjool Date & Pomegranate Port Wine Reduction, Mashed Potatoes, Chef's Fresh Vegetables

Kaiser Signature Prime Rib

12 oz Cut, Creamy Horseradish, Au Jus, Mashed Potatoes, Chef's Fresh Vegetables

Third Course (Pre-Select One)

Lemon Mascarpone Cheesecake

Meyer Lemon, Zest and Caravella Limoncello, House Purée of Raspberries and Mixed Berry Garnish

Callebaut Cappuccino Chocolate Mousse Cake

Rich Belgian Chocolate, Layered Mousse and Chocolate Cake, Mixed Berries

Tiramisu

Ladyfingers, Coffee, Cocoa, Marscapone Cheese

Vanila Bean Crème Brulee

Mixed Berry Garnish, Served with a Chocolate Chip Macaroon

choice of coffee, tea or fountain soft drinks

\$73.00++ per person

++Tax & 20% Service Charge



Hosted Hourly Bar Packages

All Prices Are Per Person and Will Be Charged Based on the Guaranteed Guest Count of Adults Over 21 Years of Age.

SOFT BAR

Kaiser Grille Private Label House Wines,
Selection of Domestic and Imported Beers,
Juice, Mocktails, Soft Drinks and Bottled Water

WELL BAR

A Selection of House Well Liquors,
Kaiser Grille Private Label House Red and White Wines
Selection of Domestic and Imported Beers,
Juice, Mocktails, Soft Drinks and Bottled Water
1st Hour \$19.00
Each Additional Hour \$15.00

CALL BAR

A Selection of Call Liquors,
Kaiser Grille Private Label House Red and White Wines,
Selection of Domestic and Imported Beers,
Juice, Mocktails, Soft Drinks and Bottled Water
1st Hour \$21.00
Each Additional Hour \$17.00

PREMIUM BAR

A Selection of Premium Liquors,
Kaiser Grille Private Label House Red and White Wines,
Selection of Domestic and Imported Beers,
Juice, Mocktails, Soft Drinks and Bottled Water
1st Hour \$24.00
Each Additional Hour \$20.00

Plus Tax & 20% Service Charge