

Catering Menu



Harrah's[®]
RESORT
SOUTHERN CALIFORNIA
AN ENTERPRISE OWNED BY THE RINCON BAND OF LUISENO INDIANS

Breakfast Buffets

Served until 11am. Service is 90 minutes.

25 person minimum.

20% price increase for groups of less than 25 people.

\$5 per person additional charge to make a menu item vegan/gluten free.

All breakfast buffets include chilled orange juice, cranberry juice, coffee, decaffeinated coffee, assorted teas, butter and preserves.

Continental Breakfast

Seasonal Fruit, Assorted Breakfast Pastries

\$25 per person

Diamond Buffet

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

\$30 per person

Breakfast Buffet

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

\$35 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

\$43 per person

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

 – Gluten Free

 – Vegan

Breakfast Buffet Enhancements

25 guest minimum.

Accompanies any breakfast buffet menu – not sold separately.

\$5 per person additional charge to make a menu item vegan/gluten free.

Omelette Station

Choices include: Ham, Bacon, Tomatoes, Onions, Mushrooms, Green Peppers, & Cheddar Cheese. Prepared to Order by Chef

\$18 per person + \$150 Chef Attendant Fee

Ranchera Station

Scrambled Eggs with Pico de Gallo, Sautéed Potatoes with Chorizo, Onions & Peppers, Pinto Beans, Warm Flour Tortillas, Ranchera Sauce, Salsa, Sour Cream & Shredded Cheese

\$18 per person

Waffles & Buttermilk Pancakes

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

\$10 per person

Breakfast Burrito

Made with Scrambled Eggs, Bacon or Sausage, Breakfast Potatoes & Shredded Cheese

\$11 per person

Breakfast Quiche

Made with Mushrooms, Spinach & Ham

\$12 per person

 – Gluten Free

 – Vegan

Plated Breakfast

Served until 11am.

Up to two selections priced accordingly. Client to provide meal indicators for each selection.

\$5 per person additional charge to make a menu item vegan/gluten free.

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

\$28 per person

Tofu Scramble

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

\$28 per person / \$3 additional for 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

\$32 per person

Lox & Bagel

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

\$32 per person

Eggs Benedict

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

\$30 per person

Steak & Eggs

8oz New York Steak with Scrambled Eggs, Breakfast Potatoes, Grilled Tomatoes, Biscuit, Butter & Preserves

\$45 per person

 – Gluten Free

 – Vegan

Break Time

25 guest minimum.
Service is 45 minutes.
\$5 per person additional charge to make a menu item vegan/gluten free.

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 & Horchata

\$18 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

\$18 per person

Californian

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

\$18 per person

Sweet & Salty

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

\$19 per person

Chocolate Lovers

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

\$19 per person

Make Your Own Trail Mix

Raisins, Chocolate Chips, Granola, Almonds, Pumpkin Seeds, Coconut, Peanuts,
Pistachios & Walnuts

\$19 per person

Pick-Me-Up

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

\$21 per person

 – Gluten Free

 – Vegan

All Day Meeting Packages

Enjoyed within an eight-hour time frame.

All-Day Beverage Service

Fresh Brewed Coffee, Decaffeinated Coffee & Assorted Teas (Refreshed as needed)

\$20 per person

All-Day Meeting Package

Breakfast: Choice of Plated All-American Breakfast or Breakfast Burrito

Lunch: Choice of Grilled Salmon Salad, Chicken Caesar Salad or Quick Luncheon Entrées.

Includes Pastry Chef's Seasonal Dessert, Fresh Brewed Coffee, Decaffeinated Coffee & Assorted Teas (Refreshed as needed)

\$72 per person

À la Carte Items & Menu Enhancements

**Basket of Whole
Seasonal Fruit**
\$4 per piece

**Individual Bags of
Chips & Pretzels**
\$5 each

**Granola Bar or
PowerBar®**
\$7 each

Assorted Candy Bars
\$6 each

Mixed Nuts
\$8 per person

**Popcorn Cart with
Marshmallow, Dark
Chocolate & Sea Salt**
\$8 per person

Soft Pretzels with Mustard
\$8 per person

Novelty Ice Cream
\$8 per person

Quiche Slice
\$17 each

**Cheese, Pepperoni
or Supreme Pizza**
\$20 each

Breakfast Burritos
\$18 each

**Chocolate Chip, Oatmeal
Raisin or Sugar Cookies**
\$35 per dozen

**Chocolate Dipped
Strawberries**
\$41 per dozen

Churro Donuts
\$35 per dozen

**Assorted Bagels with
Cream Cheese, Butter &
Preserves**
\$48 per dozen

**Danish Pastries,
Croissants or Muffins**
\$44 per dozen

**Assorted Tea Sandwiches
of Chicken Salad, Gouda
Cheese & Cucumber**
\$40 per dozen

Beverages

Soft Drinks & Water
\$4.50 each

Naked® Juice
\$6 each

Red Bull® Energy Drink
\$7 each

**Fresh Squeezed
Orange Juice**
\$92 per gallon

**Fresh Brewed Coffee,
Decaffeinated Coffee,
Iced Tea & Assorted Teas**
\$75 per gallon

Fruit-Infused Water Station
\$52 per station

Quick Luncheon

Two-course lunch menu served with rolls, butter and iced tea. Coffee available upon request.
\$5 per person additional charge to make a menu item vegan/gluten free.

Starter Selection

Choice of:

Soup of the Day

Tossed Caesar Salad with Garlic Croutons & Parmesan Cheese

Field Greens with Vegetable Ribbons, Baby Tomatoes, Radishes & Cucumbers. Served with Choice of Honey Mustard or Ranch 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 Teriyaki Pineapple Glaze, Jasmine Rice & Stir-Fried Vegetables

\$29 per person

Roasted Vegetarian Lau Lau

Slow Roasted Vegetables Wrapped in Lacinto Kale, Served with Yellow Curry & Forbidden Rice

\$29 per person

Chicken Caesar Salad

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

\$29 per person

Add Shrimp for Additional \$10

Add 5oz. Sliced New York Steak for Additional \$10

Roasted Salmon Salad

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

\$35 per person

Savory Steak Salad

Sliced Grilled Beef with Roasted Bell Pepper, Red & Yellow Tomatoes, Crumbled Bleu Cheese, Mixed Greens, Basil Aioli & Balsamic Vinaigrette

\$40 per person

Box Lunches

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

Boar's Head® Sandwich

Choice of one of the following sandwiches:

Boar's Head Roast Beef & Provolone

Turkey & Swiss

Ham & Cheddar

Vegetarian

\$35 per person

Wrap

Choice of one of the following wraps:

Chicken Salad

Marinated Seasonal Roasted Vegetables

BLT Crispy Chicken Club

\$32 per person

 – Gluten Free

 – Vegan

Plated Luncheon

Served 11am – 3pm.

Three-course luncheon menu served with rolls, butter and iced tea. Coffee available upon request.

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

Starters Select one of the following:

New England Clam Chowder

Creamy Chowder Made with Clams, Potatoes & Fresh Herbs

Caesar Salad

Served with Garlic Croutons, Parmesan Cheese & Caesar Dressing

Tomato Bisque

Creamy Tomato Bisque Garnished with Basil Pesto

California Wedge Salad

Baby Iceberg Lettuce, Baby Heirloom Tomatoes, Aged Cheddar, Chopped Bacon, Crunchy Bread Topping & Avocado Ranch Dressing

Field Greens

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

Luncheon Entrées

Choose up to two of the following:

Romano Crusted Chicken Breast

Served with Fettuccine Pasta, Roasted Tomato Sauce & Seasonal Vegetables

\$40 per person

Roasted Half Chicken

Served with Mushroom Gravy, Seasonal Vegetables & Garlic Mashed Potatoes

\$41 per person

Teriyaki Chicken Breast

Grilled Chicken Breast with Jasmine Rice & Stir-Fried Vegetables

\$40 per person

Roasted Vegetable Lau Lau

Slow Roasted Vegetables Wrapped in Lacinto Kale. Served with Yellow Curry & Forbidden Rice

\$40 per person

Albacore Teriyaki Bowl

Grilled Albacore Served with Stir-Fry Vegetables & Steamed Brown Rice

\$44 per person

Pan Roasted Salmon

Served with Pesto Mashed Potatoes, Seasonal Vegetables & Roasted Corn Salad

\$45 per person

10oz New York Strip Steak

Served with Red Wine Glacé, Roasted Potatoes & Seasonal Vegetables

\$51 per person

BBQ Beef Brisket & Chicken Duo

Served with Pineapple BBQ Sauce, Roasted Potatoes, Thinly Sliced Crispy Onion Rings & Seasonal Vegetables

\$49 per person

Grilled Rib-Eye Steak

10oz Steak Served with Horseradish, Seasonal Vegetables, Rosemary Roasted Potatoes & Butter

\$58 per person / add shrimp \$10

 – 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**

 – Gluten Free

 – Vegan

Lunch Buffets

Served 11am – 3pm.

25 guest minimum.

\$5 per person additional charge to make a menu item vegan/gluten free.

Served with rolls, butter, iced tea, coffee and pastry chef's choice of assorted pies and cakes.

Rincon Deli Buffet

Assorted Deli Meats to Include: Boar's Head® London Broil Beef, Ovengold® 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

\$43 per person

Salad Bar Buffet

Romaine Lettuce, Mixed Greens, Chicken Salad, Tuna Salad, Three-Bean Vegan Chili, Baked Potatoes, Cheddar Cheese, Sour Cream, Chives, Bacon Bits, Eggs, Broccoli, Mushrooms, Carrots, Cucumbers, Tomatoes, Croutons, Parmesan Cheese, Caesar Dressing, Thousand Island Dressing, Honey Mustard Dressing, Balsamic Vinaigrette, Assortment of French Bread Rolls & Butter

\$37 per person

Baja California Buffet

Choice of two of the following:

Chicken Fajitas, Beef Fajitas, Chicken Enchiladas, Beef Ranchero, 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 & Tortilla Chips

\$46 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 with Grilled Vegetables, Pulled Pork, Smoked Sausage

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

\$52 per person / third option available for an additional \$8 per person

Pacific Rim Buffet

Choice of two of the following:

Sweet & Sour Pork, Kung Pao Chicken, Orange Chicken, Beef with Broccoli, 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, Almond Cookies & Fortune Cookies

\$56 per person

Plated Dinner

Served 4pm – 10pm.

\$5 per person additional charge to make a menu item vegan/gluten free.

Dinner includes your choice of starter, entrée and dessert, served with rolls, butter and iced tea. Coffee available upon request.

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, Chopped Bacon, Crunchy Bread Topping & Avocado Ranch Dressing

Caesar Salad

Romaine Hearts, Focaccia Croutons, Parmesan Cheese & Crispy Salami

Spinach & Kale

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

\$6 additional charge

Tomato Caprese

Heirloom Tomato, Fresh Mozzarella, Micro Arugula, Basil Oil & Aged Balsamic Vinegar

\$8 additional charge

Lobster Bisque

Creamy Lobster Broth with Sherry & Tarragon

\$10 additional charge

Tomato Bisque

Creamy Tomato Bisque, Garnished with Basil Oil

Add-Ons

Small Cheese Plate

Cheese Plate with Olive Oil

\$10 additional charge

Wild Mushroom Flatbread

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

\$9 additional charge

Crab Cake

Served with Corn Relish & Red Pepper Sauce

\$15 additional charge

(4) Jumbo Shrimp Cocktail

Served with Cocktail Sauce & Lemon

\$15 additional charge

Options continued on next page.

 – Gluten Free

 – Vegan

Dinner Entrées

Up to three selections, higher priced item prevails.
Client to provide meal indicators for each selection.
\$5 per person additional charge to make a menu item vegan/gluten free.

  **Roasted Vegetable Lau-Lau**
Roasted Vegetables Wrapped in Lacinato Kale,
Served with Yellow Curry & Forbidden Rice
\$50 per person

  **Vegetable Napoleon**
Layered Roasted Vegetables, Including
Portobello Mushrooms, Zucchini, Yellow
Squash, Eggplant, Red Bell Pepper & Fresh
Herb Tomato Relish
\$50 per person

 **Lemon-Rosemary Roasted Chicken**
Fresh Herb & Lemon-Marinated Jidori Chicken
with White Wine Chicken Glacé, Fingerling
Potatoes & Seasonal Vegetables
\$52 per person

Chicken Schnitzel
Focaccia Crusted Jidori Chicken Breasts
with Lemon Caper Butter Sauce, Garlic
Mashed Potatoes & Seasonal Vegetables
\$52 per person

Chicken Margarita
Jidori Chicken, Tomatoes, Basil, Fresh
Mozzarella, Orzo Pasta & Broccolini
\$52 per person

 **Pan Roasted Salmon**
Baby Potato & Vegetable Hash Saffron
Cream Sauce with Seasonal Vegetables
\$61 per person

 **New York Steak**
Peppercorn-Crusted, Fingerling Potatoes,
Bordelaise Sauce & Seasonal Vegetables
\$71 per person

 **Macadamia-Crusted Sea Bass**
Bed of Forbidden Rice, Julienne Vegetables &
Yellow Coconut Curry Sauce
\$74 per person

 – Gluten Free

 – Vegan

Dinner Entrées Continued

\$5 per person additional charge to make a menu item vegan/gluten free.

Duo Entrées Please select one:

Jumbo Shrimp & Roasted Beef Tenderloin

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

\$88 per person

Chicken & Petite Strip Loin of Beef

Jidori Chicken & Petite Strip Loin of Beef. Served with Smashed Marble Confit Potatoes, Seasonal Vegetables & Carmelized Shallot Demi Glacé

\$79 per person

Ⓞ **Lobster Tail & Petite Filet**

Served with Mushroom Rizotto, Asparagus & Béarnaise Sauce

Market Price per person

Plated Dinner Desserts

Trio Plate of White Chocolate Mousse, Mini Cheesecake & Fruit Tartlet

Tiramisu with Hazelnut Praline

Mango Coconut White Chocolate Dome

Apple Pecan Tart with Bourbon Caramel

Ⓞ **Flourless Chocolate Almond Cake with Berry Sauce**

Mixed Berry & Cream Mousse Cake

Triple Chocolate Cheesecake

Chocolate Hazelnut Crunch Cake

Children's Menu (Under 12 years old)

Chicken Tenders, Tater Tots, Fruit Cup & Cookie

Grilled Chicken, Broccoli & Mac & Cheese

\$23 per person

Ⓞ – Gluten Free

Dinner Buffets

Served 4pm – 10pm.

90 service.

50 guest minimum on all dinner buffets.

\$5 per person additional charge to make a menu item vegan/gluten free.

All buffets served with rolls, butter, coffee and pastry chef's selection of desserts.

Fiesta Grande Buffet

Choice of three of the following:

Chicken Fajitas, Beef Fajitas, Local Fish Selection with Shrimp Mojo de Ajo, Pork Loin Adobada, Chicken Enchiladas, Beef Ranchero

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

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

\$67 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, Vegetable Lau Lau, Kahlua Pork, Green Coconut Curry Chicken with Chinese Long Beans

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

\$71 per person

Tuscan Style Buffet

Choice of three of the following:

Wild Mushroom Ravioli, Herb Grilled Chicken with Lemon Caper Sauce, Grilled Petite New York Steak with Veal Demi-Glacé, Roasted Cipollini Onions & Crispy Bacon, Salmon Florentine, Shrimp Alfredo Pasta, Nonna's House-made Meatballs in San Marzano® Tomato Sauce & Spaghetti Noodles

Includes Ripe Tomato Salad with Fresh Mozzarella & Basil, Classic Caesar Salad, Cannellini Bean Salad, Marinated Grilled Asparagus, Antipasto Pasta Salad, Rosemary Roasted Potatoes, Crimini Mushroom Risotto, Roasted Broccolini & Warm Focaccia

\$83 per person

Dinner Buffets Continued

Chuckwagon BBQ Buffet

Choice of three of the following:

BBQ Chicken, Smoked Beef Brisket, Smoked Pork Rib, Beef Ribs, Carolina Gold Pulled Pork, 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

\$80 per person / fourth option available for an additional \$8 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 Tenderloin with Red Wine Demi-Glacé & Jumbo Shrimp in Garlic Butter Scampi Sauce

Includes Shrimp on Ice, Cocktail Sauce, Lemons, California Rolls, Wasabi & Pickled Ginger, Seared Ahi Tuna Salad, Cannellini Bean & Arugula Salad, Orzo Pasta Salad with Asparagus Tips, Field Greens with Vegetable Ribbons, White Balsamic Vinaigrette, Ranch Dressing, Roasted Baby Potatoes with Parmesan, Wild Rice Pilaf & Seasonal Vegetables

\$138 per person

Cold Hors d'Oeuvre Receptions

Minimum order of 30 pieces of each selection.
Attendant(s) to tray pass \$150 each.
Recommend one attendant per 50 guests.
\$5 per person additional charge to make a menu item vegan/gluten free.

Oven-Roasted Turkey Pinwheels
\$5 each

Cream Cheese Strawberries
\$5 each

Tomato Basil Boursin Cheese Crostini
\$5 each

Ahi Poke on Asian Soup Spoons
\$7 each

Baja Shrimp Cocktails
\$7 each

Spicy Scallop on Cucumber
\$7 each

Lobster Salad on Crostini
\$10 each

Vegetable Napoleon on Crostini
\$5 each

**Furikake-Crusted Scallop on
Ginger Cream Asian Spoon**
\$7 each

**Chilled Prosciutto Wrapped
Asparagus on Crostini**
\$8 each

Caesar Chicken Salad on Cucumber
\$5 each

Artichoke Hearts on Herbed Flatbread
\$5 each

Caprese Skewers
\$5 each

Beef Tenderloin Carpaccio Crostini
\$10 each

Smoked Salmon Asparagus on Crostini
\$7 each

Shrimp Canapés
\$7 each

Lobster Canapés
\$10 each

**Roasted Butternut Squash
& Goat Cheese Bruschetta**
\$6 each

**Seared Hamachi with
Wasabi Mayo on Wonton Crisp**
\$7 each

Hot Hors d'Oeuvre Receptions

Minimum order of 30 pieces of each selection.
Attendant(s) to tray pass \$150 each.
Recommend one attendant per 50 guests.
\$5 per person additional charge to make a menu item vegan/gluten free.

Chicken Pot Stickers
\$4 each

Crab Rangoon
\$7 each

Chicken or Beef Taquitos
\$5 each

Chicken Cornucopia
\$6 each

Coconut Shrimp
\$7 each

Bacon-Wrapped Scallops
\$10 each

Roasted Proscuitto Wrapped Asparagus
\$8 each

Lollipop Lamb Chops
\$10 each

Almond-Stuffed Date Wrapped in Bacon
\$8 each

**Stuffed Mushrooms
with Boursin Cheese**
\$6 each

Fried Pork Buns
\$6 each

Buffalo Chicken Wings
\$5 each

Spanakopita
\$5 each

Pecan-Crusted Chicken Skewer
\$6 each

Teriyaki Chicken or Beef Brochettes
\$6 each

Pork Springroll
\$6 each

Spinach Quiche
\$6 each

Spice-Rubbed Pork Belly Bites
\$7 each

Brie & Apricot en Croute
\$7 each

Mini Crab Cakes
\$10 each

Reception Displays

30 guest minimum.

Minimum of three stations or single station needs to be accompanied with selected hors d'oeuvres.

Chef attendant fee of \$100 for two stations, three or more stations \$75 each.

\$5 per person additional charge to make a menu item vegan/gluten free.

Cheese Platter

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

\$17 per person

Garden Fresh Vegetable Crudité

Mixed Seasonal Vegetables with Ranch Dip

\$11 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

\$15 per person

Chips & Guacamole

Tortilla Chips with Guacamole
& Fresh Salsa

\$9 per person

Trio of Dips

Spinach Artichoke Dip, Hummus &
French Onion Dip, Soft & Toasted Naan, Tortilla
Chips & Assorted Vegetables

\$16 per person

Pizza Display (☞ available)

Includes Pepperoni, Three Cheese & Margherita

\$21 per person

Seafood Platter

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

\$295 per platter

☞ Summer Rolls & Glass Noodle Salad

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

\$21 per person

Little Italy

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

\$20 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

\$20 per person

Chocolate Fondue

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

\$21 per person

Dessert

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

\$22 per person

Charcuterie Board

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

\$27 per person

☞ – Gluten Free

Action Stations

30 guest minimum.

Minimum of three stations or single station needs to be accompanied with selected hors d'oeuvres.

Chef attendant fee of \$150 per action station.

\$5 per person additional charge to make a menu item vegan/gluten free.

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

\$25 per person

Pho

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

\$25 per person

Pasta

Cheese Ravioli, Penne Pasta, Pancetta, Chicken, Mushrooms, Peas, Marinara Sauce, Pesto Cream Sauce & Shredded Parmesan

\$25 per person

Chicken & Waffle

Classic Waffle, Potato & Chive Waffle, Sweet Potato Waffle. Served with Southern Style Fried Chicken & Warm Maple Syrup

\$25 per person

Elevated Charcuterie & Cheese

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

\$29 per person

Sushi

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

Market Price

Options continued on next page.

Carving Stations

Carving station must be accompanied with reception display or hors d'oeuvres.
Chef attendant fee of \$150 per carving station.
All stations include assorted breads and condiments.
\$5 per person additional charge to make a menu item vegan/gluten free.

Cedar Planked Salmon

Served with Cranberry Relish & Caper Remoulade
\$175 (serves 8-10 people)

Roasted Turkey Breast

Served with Cranberry Sauce
\$290 (serves 20-25 people)

Sweet Chili Pork Loin

Pork Loin Smothered with Sweet Chili Garlic. Served with Mango Relish
\$300 (serves 15-20 people)

Herb-Crusted Top Round

Served with Horseradish Cream & Au Jus
\$430 (serves 30-40 people)

Smoked Brisket

Carolina Style, Memphis BBQ & Texas BBQ Style Sauces
\$445 (serves 20-25 people)

Roasted Beef Tenderloin

Basil Aioli & Mustard
\$600 (serves 15-20 people)

Prime Rib of Beef

Served with Horseradish Cream & Au Jus
\$650 (serves 30-40 people)

Pit-Roasted Suckling Pig

Served with Fuji Apple Cinnamon Relish & House-made BBQ Sauce
\$800 (serves 50-75 people)

Bar Pricing

A \$150 bartender fee will apply to each bar with less than \$350 in sales.
One bar per one hundred people recommended.

VIP Hosted Bar

Well
\$8

Premium
\$9

Super-Premium
\$10

Domestic Beer
\$7

Premium Beer
\$8

House Wine
\$8

Premium Wine
\$10

Soft Drink
\$4

Bottled Water
\$4

**Sparkling Mineral Water
(Perrier®)**
\$5

Red Bull®
\$5

Cash Bar

Well
\$9

Premium
\$10

Super-Premium
\$11

Domestic Beer
\$8

Premium Beer
\$9

House Wine
\$9

Premium Wine
\$11

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

Well Brands

Seagram's® Vodka, El Jimador® Tequila, House of Stuart Scotch, Seagram's 7 Crown Whiskey, Canes Run® White Rum, New Amsterdam® Gin

Domestic Bottled Beers

Budweiser®, Bud Light®, Coors Light®

Premium Bottled Beers

Corona®, Heineken®, Stella Artois®

Wine & Champagne

Brands are subject to change.

House Wines

Chardonnay, Merlot, Cabernet,
White Zinfandel
\$30 per bottle

House Sparkling Wine

\$30 per bottle

Cristalino Cava

Brut Sparkling Wine
\$40 per bottle

Mirassou®

Pinot Noir
\$50 per bottle

Clos du Bois®

Chardonnay
\$45 per bottle

Francis Coppola

Cabernet, Merlot
\$50 per bottle

14 Hands

Cabernet Sauvignon
\$50 per bottle

Trinity Oaks®

Chardonnay, Merlot, Cabernet,
Pinot Grigio
\$40 per bottle

Chandon

Sparkling Brut
\$80 per bottle

Moët & Chandon

Nectar Imperial
\$125 per bottle

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

Keg Beer

Domestic Beer or Rincon Reservation Road Brewery Craft Beer

\$400 per keg

Imported/Specialty Beer

\$500 per keg

Non-Alcoholic Beverages

Sparkling Apple Cider

\$15 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.

Well Brands

\$18 – 1 hour / \$23 – 2 hours / \$28 – 3 hours / \$33 – 4 hours

Premium Brands

\$20 – 1 hour / \$26 – 2 hours / \$32 – 3 hours / \$38 – 4 hours

Super-Premium Brands

\$24 – 1 hour / \$31 – 2 hours / \$38 – 3 hours / \$45 – 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.

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