



# Chop House Palm Desert Party Menus Winter 2012



PRIVATE DINING  
EVENTS  
OF DISTINCTION.

GROUP DINING  
WITH AN INTIMATE FEEL

**Kaiser Grille** **PRIME CHOP HOUSE** **DOG'S BREATH DINING**

RESTAURANTSOFPALMSPRINGS.COM

DISTINGUISHED  
RESTAURANTS OF  
NORTH AMERICA

Wine Spectator

AWARD  
OF  
EXCELLENCE





# Chop House Palm Desert

## Party Menus Winter 2012



### Hors D'oeuvres

PRICED PER PIECE  
20-PERSON OR PIECE MINIMUM

#### COLD

TOMATO & MOZZARELLA BRUSCHETTA	\$2.00
AHI TUNA TARTARE	\$4.00
BEEF CARPACCIO	\$5.00
CHILLED JUMBO PRAWNS WITH COCKTAIL SAUCE	\$4.00
OYSTERS ON THE HALF SHELL (SEASONAL)	\$3.00

#### HOT

CRAB CAKES WITH REMOULADE SAUCE	\$5.00
GRILLED SHRIMP SKEWERS	\$4.00
GRILLED CHICKEN SATAY WITH PEANUT SAUCE	\$3.00
GRILLED BEEF SATAY WITH PEANUT SAUCE	\$3.50
ESCARGOT IN GARLIC BUTTER	\$2.00
CHICKEN QUESADILLA (6 PIECES)	\$9.50 PER QUESADILLA
SHRIMP QUESADILLA 9 (6 PIECES)	\$12.50 PER QUESADILLA
FILET MIGNON QUESADILLA (6 PIECES)	\$14.00 PER QUESADILLA



# Chop House Palm Desert

## Party Menus Winter 2012



### Platters

**PRICED PER PERSON  
20-PERSON MINIMUM**

<b>FRESH VEGETABLE CRUDITÉS</b> With Citrus Bleu Cheese Dressing	<b>\$2.50</b>
<b>IMPORTED &amp; DOMESTIC CHEESE</b> With Artisan Breads & Crackers	<b>\$8.00</b>
<b>FRESH FRUIT &amp; CHEESE</b> With Artisan Breads & Crackers	<b>\$7.00</b>
<b>FRIED CALAMARI</b> With Roasted Red Pepper Remoulade	<b>\$3.00</b>
<b>MIXED NUTS</b>	<b>\$25 PER POUND</b>

**IF YOU DO NOT SEE WHAT YOU WOULD LIKE,  
SPECIAL REQUESTS ARE ALWAYS WELCOME!**

## WE ARE PROUD TO OFFER



Exclusive Provider of  
USDA Prime Angus Beef.  
Source Verified.  
Antibiotic Free, No Hormones,  
Never Fed Animal Byproducts.

**OUR CHICKEN AND PORK ARE NATURAL AS WELL  
OUR SEAFOOD IS SUSTAINABLE**



# Chop House Palm Desert Party Menus Winter 2012



## “DESERT BREEZE DINNER MENU”

### FIRST COURSE

#### THE WEDGE

Iceberg Lettuce, Tomatoes,  
Red Onions, Citrus Blue Cheese Dressing

### ENTRÉE SELECTIONS

SERVED WITH YUKON GOLD WHIPPED POTATOES  
& FRENCH GREEN BEANS FAMILY STYLE.

**ALL NATURAL 8OZ. PETITE FILET MIGNON <sup>TR</sup>**  
USDA Prime. The Most Lean and Tender Steak. Béarnaise Sauce

OR

**JIDORI FREE RANGE CHICKEN BREAST**  
All Natural – Hormone & Antibiotic Free, Herb Marinated,  
Pan Roasted, Lemon-Caper Sauce

OR

**SCOTTISH SALMON**  
Ginger Shiitake Sauce

OR

**PRIME PORK CHOP**  
Calvados Sauce

### DESSERT SELECTIONS

#### CLASSIC CHEESECAKE

With Berry Coulis

OR

**CHOCOLATE CAPPUCCINO MOUSSE CAKE**

**GOURMET COFFEE, HOT TEA AND SOFT DRINK SERVICE**



# Chop House Palm Desert Party Menus Winter 2012



## “DESERT OASIS DINNER MENU”

### FIRST COURSE

#### THE WEDGE

Iceberg Lettuce, Tomatoes,  
Red Onions, Citrus Blue Cheese Dressing

### ENTREE SELECTION

SERVED WITH YUKON GOLD WHIPPED POTATOES  
& FRENCH GREEN BEANS FAMILY STYLE.

#### ALL NATURAL 12OZ. LARGE FILET MIGNON <sup>TR</sup>

USDA Prime. The Most Lean and Tender Steak. Béarnaise Sauce

OR

#### ALL NATURAL 14OZ. NEW YORK STRIP STEAK <sup>TR</sup>

USDA Prime. A Traditional Favorite.

OR

#### MACADAMIA CRUSTED MAHI MAHI

Citrus Beurre Blanc

OR

#### JIDORI FREE RANGE CHICKEN BREAST

All Natural – Hormone & Antibiotic Free, Herb Marinated,  
Pan Roasted, Lemon-Caper Sauce

### DESSERT SELECTION

#### CLASSIC CHEESECAKE

With Berry Coulis

OR

#### CHOCOLATE CAPPUCCINO MOUSSE CAKE

**GOURMET COFFEE, HOT TEA AND SOFT DRINK SERVICE**



# Chop House Palm Desert

## Party Menus Winter 2012



### “DESERT SUNSET DINNER MENU”

#### FIRST COURSE

##### THE WEDGE

Iceberg Lettuce, Tomatoes,  
Red Onions, Citrus Blue Cheese Dressing

#### ENTRÉE SELECTIONS

SERVED WITH YUKON GOLD WHIPPED POTATOES  
& FRENCH GREEN BEANS FAMILY STYLE.

**ALL NATURAL 20oz. COWBOY RIB CHOP <sup>TR</sup>**  
USDA Prime. Large Bone-In Cut, Extra Marbling.

OR

**LOBSTER TAIL <sup>TR</sup>**

10 oz, from Maine

OR

**JIDORI FREE RANGE CHICKEN BREAST**

All Natural – Hormone & Antibiotic Free, Herb Marinated,  
Pan Roasted, Lemon-Caper Sauce

OR

**SCOTTISH SALMON**

Ginger Shiitake Sauce

#### DESSERT SELECTIONS

**CLASSIC CHEESECAKE**

With Berry Coulis.

OR

**CHOCOLATE CAPPUCINO MOUSSE CAKE**

**GOURMET COFFEE, HOT TEA AND SOFT DRINK SERVICE**



# Chop House Palm Desert

## Party Menus Winter 2012



### Additions

UPGRADE YOUR SALAD OR SIDE DISHES  
TO FURTHER CUSTOMIZE YOUR MENU.

#### Salads & Soup

<b>CAPRESE SALAD</b> Tomato, Buffalo Mozzarella, Roasted Red Pepper, Aged Balsamic Syrup, Basil Oil	<b>ADD \$2.00 PER PERSON</b>
<b>MIXED ORGANIC GREENS SALAD</b> Gorgonzola Cheese, Pine Nuts, Asian Pear, Mango Thai Basil Vinaigrette	<b>ADD \$2.00 PER PERSON</b>
<b>CAESAR SALAD</b> Hearts of Romaine, Sourdough Croutons, Parmesan Crisps, Anchovy Garnish, Classic Caesar Dressing	<b>ADD \$2.00 PER PERSON</b>
<b>ONION SOUP GRATINEE</b>	<b>ADD \$2.00 PER PERSON</b>
<b>LOBSTER BISQUE</b>	<b>ADD \$2.00 PER PERSON</b>

#### Side Dishes

SERVED FAMILY STYLE

<b>SAUTEED BROCCOLINI</b>	<b>ADD \$2.00 PER PERSON</b>
<b>SAUTÉED SPINACH</b>	<b>ADD \$2.75 PER PERSON</b>
<b>CREAMED SPINACH</b>	<b>ADD \$2.75 PER PERSON</b>
<b>SAUTÉED OR STEAMED ASPARAGUS</b>	<b>ADD \$3.75 PER PERSON</b>
<b>SAUTÉED WILD MUSHROOMS</b>	<b>ADD \$3.25 PER PERSON</b>
<b>BAKED POTATO</b>	<b>ADD \$5.00 PER PERSON</b>
<b>AU GRATIN POTATOES</b>	<b>ADD \$2.50 PER PERSON</b>
<b>FRENCH FRIES</b>	<b>ADD \$2.50 PER PERSON</b>
<b>BRUSSELS SPROUTS HASH</b>	<b>ADD \$2.50 PER PERSON</b>
<b>MAC &amp; CHEESE</b>	<b>ADD \$2.75 PER PERSON</b>
<b>CREAMED CORN</b>	<b>ADD \$2.50 PER PERSON</b>
<b>LOBSTER TAIL OR KING CRAB LEGS</b>	<b>MARKET PRICE</b>
<b>VEGETARIAN ENTREE'S</b>	<b>AVAILABLE UPON REQUEST</b>

**IF YOU DO NOT SEE WHAT YOU WOULD LIKE,  
SPECIAL REQUESTS ARE ALWAYS WELCOME!**