



# Chop House Palm Springs

## Party Menus Winter 2010



**BEST OF THE VALLEY-2008:**  
**FINALIST: BEST LATE NIGHT DINING**  
**FINALIST: BEST ROMANTIC DINNER**  
**FINALIST: BEST STEAK HOUSE**



PRIVATE DINING  
EVENTS  
OF DISTINCTION.

GROUP DINING  
WITH AN INTIMATE FEEL

**Kaiser Grille** **PRIME CHOP HOUSE** **HOGS BREATH INN**

RESTAURANTSOFPALMSPRINGS.COM





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### 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 JALAPENO TARTAR SAUCE	\$5.00
GRILLED CHICKEN SATAY WITH PEANUT SAUCE	\$3.00
GRILLED BEEF SATAY WITH PEANUT SAUCE	\$3.50
GRILLED SHRIMP SKEWERS	\$4.00
VEGETABLE STUFFED MUSHROOMS	\$2.50
SEAFOOD STUFFED MUSHROOMS	\$3.50
MINI CRAB CAKE BITES	\$2.50
ESCARGOT IN GARLIC BUTTER	\$2.00
SEARED JUMBO SEA SCALLOPS	\$3.50
OYSTERS ROCKEFELLER (SEASONAL)	\$3.00
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



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### 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!**



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**“DESERT BREEZE DINNER MENU”**

**FIRST COURSE**

**THE WEDGE**

Iceberg Lettuce, Fresh Tomatoes  
& Citrus Blue Cheese Dressing

**ENTRÉE SELECTIONS**

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

**PETITE FILET MIGNON**

Béarnaise Sauce

OR

**ORGANIC FREE RANGE DOUBLE CHICKEN BREAST**

Citrus, Herb and Garlic Marinade. Pan roasted

OR

**BROILED SCOTTISH SALMON**

Mustard and Honey Glace, Tamarind Reduction,  
Orange Thai Yellow Curry sauce

**DESSERT SELECTIONS**

**CLASSIC CHEESECAKE**

With Berry Coulis

OR

**CHOCOLATE CAPPUCCINO MOUSSE CAKE**

**GOURMET COFFEE & HOT TEA SERVICE**

**\$49.00 PER PERSON  
TAX AND GRATUITY ADDITIONAL**



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## Party Menus Winter 2010

### “DESERT OASIS DINNER MENU”

#### FIRST COURSE

##### THE WEDGE

Iceberg Lettuce, Fresh Tomatoes  
& Citrus Blue Cheese Dressing

#### ENTRÉE SELECTIONS

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

##### PETITE FILET MIGNON

Béarnaise Sauce

OR

##### NEW YORK STRIP STEAK

USDA Prime. A Traditional Favorite

OR

##### DOUBLE KUROBUTA PORK CHOP

Snake River Farms, 100% Natural and  
100% Japanese Bred

Whole Grain Mustard, Stout Beer Marinade  
Sun-dried Cherry and Apricot Gastrique

OR

##### RARE AHI TUNA

Peppercorn & Sesame Crusted  
Sake, Soy, Citrus, Ginger Reduction  
Citrus Marinated and Seared Rare

#### DESSERT SELECTIONS

##### CLASSIC CHEESECAKE

With Berry Coulis

OR

##### CHOCOLATE CAPPUCINO MOUSSE CAKE

##### GOURMET COFFEE & HOT TEA SERVICE

**\$56.00 PER PERSON**

**TAX AND GRATUITY ADDITIONAL**



Chop House Palm Springs  
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**“DESERT SUNSET DINNER MENU”**

**FIRST COURSE**

**THE WEDGE**

Iceberg Lettuce, Fresh Tomatoes  
& Citrus Blue Cheese Dressing

**ENTRÉE SELECTIONS**

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

**FULL RACK OF LAMB**

Pomegranate Marinade, Fresh Herb Dijonaise Crusted,  
Pomegranate Apple Mint Reduction

OR

**COWBOY RIB STEAK**

USDA Prime. Large Bone-In Cut.

OR

**ORGANIC FREE RANGE DOUBLE CHICKEN BREAST**

Citrus, Herb and Garlic Marinade.  
Pan Roasted

OR

**MACADAMIA NUT MAHI MAHI**

Macadamia Nut Panko Crust

**DESSERT SELECTIONS**

**CLASSIC CHEESECAKE**

With Berry Coulis

OR

**CHOCOLATE CAPPUCCINO MOUSSE CAKE**

**GOURMET COFFEE & HOT TEA SERVICE**

**\$58.00 PER PERSON**

**TAX AND GRATUITY ADDITIONAL**



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### **“DESERT CROSSING DINNER MENU”**

#### **FIRST COURSE**

##### **THE WEDGE**

Iceberg Lettuce, Fresh Tomatoes  
& Citrus Blue Cheese Dressing

OR

##### **CAESAR SALAD**

Romaine Hearts, Sourdough Croutons, White Anchovy, Parmesan Crisp

#### **ENTRÉE SELECTIONS**

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

##### **BONE-IN FILET MIGNON**

USDA Prime. The Bone Adds Richness & Flavor

OR

##### **NEW YORK STRIP STEAK**

USDA Prime. A Traditional Favorite.

OR

##### **BROILED SCOTTISH SALMON**

Mustard and Honey Glace, Tamarind Reduction,  
Orange Thai Yellow Curry sauce

OR

##### **ORGANIC FREE RANGE DOUBLE CHICKEN BREAST**

Citrus, Herb and Garlic Marinade, Pan roasted

#### **DESSERT SELECTIONS**

##### **CLASSIC CHEESECAKE**

With Berry Coulis

OR

##### **CHOCOLATE CAPPUCCINO MOUSSE CAKE**

##### **GOURMET COFFEE & HOT TEA SERVICE**

**\$70.00 PER PERSON**

**TAX AND GRATUITY ADDITIONAL**



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**“DESERT TWILIGHT DINNER MENU”**

**FIRST COURSE**

**THE WEDGE**

Iceberg Lettuce, Fresh Tomatoes & Citrus Blue Cheese Dressing

OR

**CAESAR SALAD**

Romaine Hearts, Sourdough Croutons, White Anchovy, Parmesan Crisp

**ENTRÉE SELECTIONS**

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

**LOBSTER TAIL & PETITE FILET MIGNON**

Béarnaise Sauce

OR

**TWIN LOBSTER TAILS**

Drawn Butter

OR

**FILET MIGNON OSCAR**

Three Filet Medallions, King Crab & Béarnaise Sauce

OR

**LARGE FILET MIGNON AND SONOMA COUNTY DUCK FOIE GRAS**

Our Most Lean and Tender Steak

**DESSERT SELECTIONS**

**CLASSIC CHEESECAKE**

With Berry Coulis

OR

**CHOCOLATE CAPPUCCINO MOUSSE CAKE**

**GOURMET COFFEE & HOT TEA SERVICE**

**\$77.00 PER PERSON**  
**TAX AND GRATUITY ADDITIONAL**



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### Additions

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

### Salads & Soup

<b>BEEFSTEAK TOMATO SALAD</b> Sliced Onions, Basil & Fresh mozzarella	<b>ADD \$3.25 PER PERSON</b>
<b>MIXED FIELD GREENS</b> Bleu Cheese Crumbles, Pine Nuts, Aged Balsamic Vinaigrette	<b>ADD \$2.00 PER PERSON</b>
<b>CAESAR SALAD</b> Sourdough Croutons, Parmesan Crisps, Anchovy Garnish	<b>ADD \$2.00 PER PERSON</b>
<b>ONION SOUP GRATINEE</b>	<b>ADD \$2.00 PER PERSON</b>

### Side Dishes

SERVED FAMILY STYLE

<b>BROCCOLI HOLLANDAISE</b>	<b>ADD \$2.00 PER PERSON</b>
<b>SAUTÉED SPINACH</b>	<b>ADD \$3.25 PER PERSON</b>
<b>CREAMED SPINACH</b>	<b>ADD \$3.25 PER PERSON</b>
<b>ASPARAGUS HOLLANDAISE</b>	<b>ADD \$3.75 PER PERSON</b>
<b>SAUTÉED WILD MUSHROOMS</b>	<b>ADD \$4.00 PER PERSON</b>
<b>FRENCH FRIES</b>	<b>ADD \$2.75 PER PERSON</b>
<b>TWICE BAKED POTATOES</b>	<b>ADD \$2.75 PER PERSON</b>
<b>AU GRATIN POTATOES</b>	<b>ADD \$3.00 PER PERSON</b>
<b>MACARONI &amp; CHEESE</b>	<b>ADD \$3.00 PER PERSON</b>

### Other Additions

<b>LOBSTER TAIL OR KING CRAB LEGS</b>	<b>MARKET PRICE</b>
<b>VEGETARIAN ENTREE'S</b>	<b>AVAILABLE UPON REQUEST</b>

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