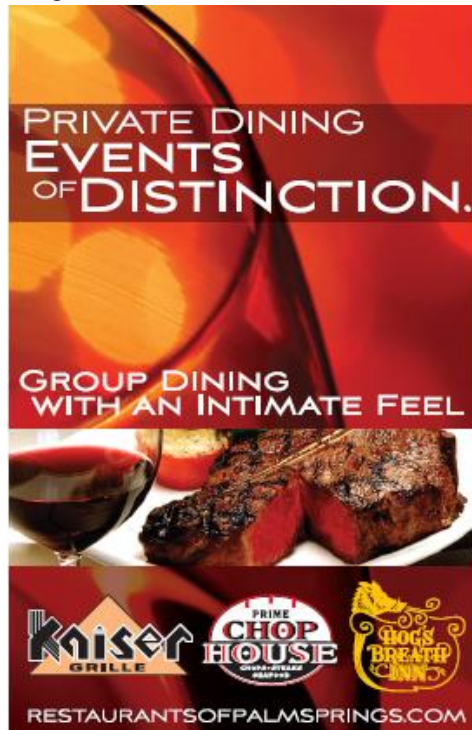




Chop House Palm Springs

Party Menus Winter 2012





Chop House Palm Springs

Party Menus Winter 2012

Hors D'oeuvres

PRICED PER PIECE

20-PERSON OR PIECE MINIMUM

COLD

TOMATO & MOZZARELLA BRUSCHETTA	2
AHI TUNA TARTARE	4
BEEF CARPACCIO	5
CHILLED JUMBO PRAWNS WITH COCKTAIL SAUCE	4
OYSTERS ON THE HALF SHELL (SEASONAL)	3

HOT

CRAB CAKES WITH JALAPENO TARTAR SAUCE	6
GRILLED CHICKEN SATAY WITH PEANUT SAUCE	3
GRILLED BEEF SATAY WITH PEANUT SAUCE	3.5
GRILLED SHRIMP SKEWERS	4
VEGETABLE STUFFED MUSHROOMS	2.5
SEAFOOD STUFFED MUSHROOMS	3.5
MINI CRAB CAKE BITES	3
ESCARGOT IN GARLIC BUTTER	2
SEARED JUMBO SEA SCALLOPS	3.5
OYSTERS ROCKEFELLER (SEASONAL)	3
CHICKEN QUESADILLA (6 PIECES)	9.5 PER QUESADILLA
SHRIMP QUESADILLA 9 (6 PIECES)	12.5 PER QUESADILLA
FILET MIGNON QUESADILLA (6 PIECES)	14 PER QUESADILLA



Chop House Palm Springs Party Menus Winter 2012

Platters

**PRICED PER PERSON
20-PERSON MINIMUM**

FRESH VEGETABLE CRUDITÉS With Citrus Blue Cheese Dressing	2.5
IMPORTED & DOMESTIC CHEESE With Artisan Breads & Crackers	8
FRESH FRUIT & CHEESE With Artisan Breads & Crackers	7
FRIED CALAMARI With Roasted Red Pepper Remoulade	3
MIXED NUTS	25 PER POUND

**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 Springs

Party Menus Winter 2012

“DESERT BREEZE DINNER MENU”

FIRST COURSE

THE WEDGE

Iceberg Lettuce, Bleu Cheese Crumbles, Tomatoes,
House Citrus Bleu Cheese Dressing

ENTRÉE SELECTIONS

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

ALL NATURAL 8OZ. PETITE FILET MIGNON **TR**

Béarnaise Sauce

OR

JIDORI FREE RANGE CHICKEN BREAST

All Natural – Hormone & Antibiotic Free, Herb, Garlic Marinade, Pan Roasted

OR

SCOTTISH SALMON

Honey Mustard Glaze, Tamarind Reduction,
Orange Thai Yellow Curry Sauce

DESSERT SELECTIONS

CLASSIC CHEESECAKE

With Berry Coulis

OR

CHOCOLATE CAPPUCCINO MOUSSE CAKE

GOURMET COFFEE, HOT TEA AND SOFT DRINK SERVICE



Chop House Palm Springs

Party Menus Winter 2012

“DESERT OASIS DINNER MENU”

FIRST COURSE

THE WEDGE

Iceberg Lettuce, Bleu Cheese Crumbles, Tomatoes,
House Citrus Bleu Cheese Dressing

ENTRÉE SELECTIONS

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

ALL NATURAL 12OZ LARGE FILET MIGNON ^{TR}
Béarnaise Sauce

OR

ALL NATURAL 14OZ. NEW YORK STRIP STEAK ^{TR}
USDA Prime. A Traditional Favorite

OR

JIDORI FREE RANGE CHICKEN BREAST

All Natural – Hormone & Antibiotic Free, Herb, Garlic Marinade, Pan Roasted

OR

MACADAMIA CRUSTED MAHI MAHI

Coconut Milk, Lemongrass, Thai Yellow Curry Sauce

DESSERT SELECTIONS

CLASSIC CHEESECAKE

With Berry Coulis

OR

CHOCOLATE CAPPUCCINO MOUSSE CAKE

GOURMET COFFEE, HOT TEA AND SOFT DRINK SERVICE



Chop House Palm Springs

Party Menus Winter 2012

“DESERT SUNSET DINNER MENU”

FIRST COURSE

THE WEDGE

Iceberg Lettuce, Bleu Cheese Crumbles, Tomatoes,
House Citrus Bleu Cheese Dressing

ENTRÉE SELECTIONS

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

ALL NATURAL 20OZ. COWBOY RIB STEAK ^{TR}

USDA Prime. Large Bone-In Cut.

OR

JIDORI FREE RANGE CHICKEN BREAST

All Natural – Hormone & Antibiotic Free, Herb, Garlic Marinade, Pan Roasted

OR

SCOTTISH SALMON

Honey Mustard Glaze, Tamarind Reduction,
Orange Thai Yellow Curry Sauce

OR

10OZ. MAINE LOBSTER TAIL

Drawn Butter

DESSERT SELECTIONS

CLASSIC CHEESECAKE

With Berry Coulis

OR

CHOCOLATE CAPPUCCINO MOUSSE CAKE

GOURMET COFFEE, HOT TEA AND SOFT DRINK SERVICE



Chop House Palm Springs Party Menus Winter 2012

Additions

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

Salads & Soup

SPINACH SALAD	ADD 3.25 PER PERSON
Baby Spinach, Tomato, Egg, Pine Nuts, Red Onion, Mushrooms, Feta Cheese, Warm Pancetta Vinaigrette	
MIXED FIELD GREENS	ADD 2 PER PERSON
Roquefort Cheese, Toasted Pine Nuts, Japanese Pear, Aged White Balsamic Vinaigrette	
CAESAR SALAD	ADD 2 PER PERSON
Romaine Hearts, Sourdough Croutons, White Anchovy, Shaved Grana Padano	
ONION SOUP GRATINEE	ADD 2 PER PERSON

Side Dishes

SERVED FAMILY STYLE

BROCCOLI HOLLANDAISE	ADD 2 PER PERSON
SAUTÉED SPINACH	ADD 3.25 PER PERSON
CREAMED SPINACH	ADD 3.25 PER PERSON
ASPARAGUS HOLLANDAISE	ADD 3.75 PER PERSON
SAUTÉED WILD MUSHROOMS	ADD 4 PER PERSON
FRENCH FRIES	ADD 2.75 PER PERSON
TWICE BAKED POTATOES	ADD 2.75 PER PERSON
AU GRATIN POTATOES	ADD 3 PER PERSON
MACARONI & CHEESE	ADD 3 PER PERSON

Other Additions

LOBSTER TAIL OR KING CRAB LEGS	MARKET PRICE
VEGETARIAN ENTREE'S	AVAILABLE UPON REQUEST

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