



Hog's Breath Inn

Dinner - Winter 2012



BEST OF THE VALLEY-2008:
WINNER:
BEST DINNER DEAL

PRIVATE DINING
EVENTS
OF DISTINCTION.

GROUP DINING
WITH AN INTIMATE FEEL

Kaiser
GRILLE

PRIME
CHOP
HOUSE

HOG'S
BREATH
INN

RESTAURANTSOFPALMSPRINGS.COM



Hog's Breath Inn La Quinta 78-065 Main St, 2nd Floor Group Events: (760) 564-2400



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Hors D'oeuvres

Priced per piece or per order
20-person or piece minimum

Cold

Ahi Tuna Poke	\$3.00 per person
Chilled Jumbo Prawns Mango Salsa, Horseradish Cocktail Sauce	\$4.00 per piece
Baked Fingerling Potatoes Stuffed with Feta, Kalamata and Herbs	\$2.00 each
Assorted Vegetable & Herbed Cheese Canapés	\$2.00 per piece
Tomato, Basil & Mozzarella Bruschetta	\$2.00 per piece

Hot

Lump Blue Crab Cakes Tomato fondue, smoked paprika aioli	\$6.00 per piece
Breaded Chicken Tenders Bleu Cheese Dip, Celery Sticks	\$3.00 per person
Chicken Quesadilla (6 pieces) Guacamole, Pico de Gallo and Sour Cream	\$9.50 per Quesadilla
Filet Mignon Quesadilla (6 pieces) Guacamole, Pico de Gallo and Sour Cream	\$14.50 per Quesadilla



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Platters & Baskets

Priced per person or per order
20-person minimum

Fresh Vegetable Cruudités with Citrus Bleu Cheese Dressing	2.5 per person
Imported & Domestic Cheeses with Artisan Breads & Crackers	8 per person
Fresh Fruit & Domestic Cheese with Artisan Breads & Crackers	7 per person
House Made Potato Chips Blue Cheese Dipping Sauce	2.5 per person
Baked Spinach & Artichoke Dip with Artisan Breads & Crackers	2.5 per person
Sweet Potato Fries Ranch Dressing, Roasted Garlic Mayonnaise	2.5 per person
Lump Blue Crab Cakes tomato tapenade, lemon beurre blanc	6 each
Crispy Calamari Lime ginger sauce, sweet chile sauce	3.5 per person

If you do not see what you would like,
Special requests are always welcome!



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"Desert Hog Menu"

First Course

Traditional Caesar Salad

Garlic Croutons, Parmesan Cheese, Spanish White Anchovy
or

Castroville Artichoke Soup

With Croutons

Entrée Selections

Steak & Fries

Marinated flat iron steak grilled, seasonal vegetables, french fries,
cabernet sauce, balsamic onion marmalade

Or

Crab and Shrimp Stuffed Sole

Filet stuffed with shrimp and crab, spinach, wild and long grain rice,
seasonal vegetables, citrus butter sauce

Or

Chicken Eggplant Parmesan

Chicken breast sliced and layered with eggplant, baked with parmesan & romano
cheese, san marzano tomato sauce, mozzarella, side of pasta

Dessert Selections

Vanilla Bean Crème Brulee

Fresh Berries

or

Espresso Chocolate Pot de Creme

Topped with English Toffee Crunch

Coffee, Tea and Soft Drink Service



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"High Plains Drifter Menu"

First Course

Traditional Caesar Salad

Garlic Croutons, Parmesan Cheese, Spanish White Anchovy
or

Castroville Artichoke Soup

With Croutons

Entrée Selections

Dirty Harry Dinner

Chopped Sirloin, Capers, Garlic Mashed Potatoes,
Red Cabbage, Horseradish Mushroom Sauce

or

Seafood Linguini

Mussels, Salmon, Shrimp, Calamari, Garlic, White Wine, Marinara

or

Pan Roasted Chicken Breast

Sweet Corn, Summer Squash and Andouille Sausage Succotash

Dessert Selections

Vanilla Bean Crème Brulee

Fresh Berries

or

Espresso Chocolate Pot de Crème

Topped with English Toffee Crunch

Coffee, Tea and Soft Drink Service



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"Dirty Harry Menu"

Soup or Salad Selections

Traditional Caesar Salad

Garlic Croutons, Parmesan Cheese, Spanish White Anchovy

or

Castroville Artichoke Soup

With Croutons

Entrée Selections

New York Strip

Garlic mashed potatoes, baby carrots, mushroom madeira sauce

Or

Chicken Eggplant Parmesan

Chicken breast sliced and layered with eggplant, baked with parmesan and romano cheese, san marzano tomato sauce, mozzarella, side of pasta

Or

Pan Roasted Atlantic Salmon

Tomato and artichoke risotto, arugula, tarragon beurre blanc

Or

Prime Pork Chop

Grilled, sautéed seasonal vegetables,
soft cheesy polenta, grain mustard sauce

Dessert Selections

Vanilla Bean Crème Brûlée

Fresh Berries

or

Espresso Chocolate Pot de Crème

Topped with English Toffee Crunch

Coffee, Tea and Soft Drink Service



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"Make My Day Menu"

First Course

Traditional Caesar Salad

Garlic Croutons, Parmesan Cheese, Spanish White Anchovy
or

Castroville Artichoke Soup
With Croutons

Entrée Selections

Filet Mignon

Au gratin potatoes, carrots, asparagus, thyme, cabernet wine reduction
or

Chicken Eggplant Parmesan

Chicken breast sliced and layered with eggplant, baked with parmesan and romano
cheese, san marzano tomato sauce, mozzarella, side of pasta
or

Pan Roasted Atlantic Salmon

Tomato and artichoke risotto, arugula, tarragon beurre blanc
or

Prime Pork Chop

Grilled, sautéed seasonal vegetables,
soft cheesy polenta, grain mustard sauce

Dessert Selections

Vanilla Bean Crème Brulee

Fresh Berries
or

Espresso Chocolate Pot de Crème

Topped with English Toffee Crunch

Coffee, Tea and Soft Drink Service



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"Sunset Dinner Menu"

Must be seated before 6:00 p.m.

First Course

Traditional Caesar Salad

Garlic Croutons, Parmesan Cheese, Spanish White Anchovy

or

Castroville Artichoke Soup

With Croutons

Entrée Selections

Dirty Harry Dinner

Chopped Sirloin Steak, Capers, Garlic Mashed Potatoes,
Red Cabbage, Horseradish Mushroom Sauce

Or

Crab and Shrimp Stuffed Sole

Filet stuffed with shrimp and crab, spinach, wild and long grain rice, seasonal
vegetables, citrus butter sauce

Or

Chicken Eggplant Parmesan

Chicken breast sliced and layered with eggplant, baked with parmesan and romano
cheese, san marzano tomato sauce, mozzarella, side of pasta

Dessert Selections

Vanilla Bean Crème Brulee

Fresh Berries

or

Espresso Chocolate Pot de Crème

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Additions

To further customize your menu.

Salads

Classic Iceberg Wedge Salad Add \$1.5 per person
Diced Tomato, Shaved Red Onion, Blue Cheese Dressing

Baby Mixed Greens Add \$2.5 per person
Dates, Goat Cheese, Candied Pecans, Pomegranate Vinaigrette

"BLT" Salad Add \$2.5 per person
Pancetta, Bibb Lettuce, Tomatoes,
Toasted Almonds, Buttermilk Blue Cheese, Sherry Vinaigrette

Desserts

New York Style Cheesecake Add 2.00 per person
Cherries Jubilee Sauce

Strawberry Shortcake Add 2.00 per person
Sweet Polenta Cake, Slow Roasted Strawberries, Fresh Mascarpone Cream

Chocolate Brioche Bread Pudding Add 2.00 per person
Chocolate Covered Espresso Beans, Bailey's Irish Cream Sauce

Homemade Brownie Sundae Add 2.00 per person
Vanilla Ice Cream, Chocolate Sauce

Warm Peach Cake Add 2.00 per person
Sour Cream Gelato, Honey Blueberry Sauce, Candied Lemon Zest

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