

Casuelas Café



BANQUET MENUS

73703 HIGHWAY 111 PALM DESERT, CA 92260

760-568-0011

WWW.CASUELASCAFE.COM

MAY 2018

Thank you for your inquiry regarding Catering by Casuelas Cafe.

For over sixty years, Las Casuelas Restaurants have provided Coachella Valley residents and visitors with our famed Mexican cuisine.

Several pricing structures are available to accommodate any type of party and budget.

TO YOUR HOME OR OFFICE

- **PICK-UP**

Our most cost effective option. All items will be packed in disposable aluminum containers for easy transport.

Pricing from \$12.95 per person for Lunch and \$15.95 per person for Dinner

ON SITE AT CASUELAS CAFE

- **RECEPTION**

Host a Family, Social or Business Reception. Hosted or Non-Hosted Bar, Personalized Appetizer Buffets or Passed Hors d' Oeuvres in a lively and relaxed atmosphere.

Pricing from \$16.00 - \$39.00 per person

20% Service Charge may apply to all Food & Beverage

- **FULL SERVICE**

Our Catering Manager will make arrangements to preview the various sites available and assist you with all applicable party details.

Pricing from \$25.00 - \$69.00 per person for Plated Dinners

Pricing from \$35.00 - \$75.00 per person for Buffet Dinners

20% Service Charge may apply to all Food & Beverage

- **CELEBRATION SITES -**

ZOCALO

The newest addition to Casuelas Cafe, the Zocalo Patio, is most appropriate for larger celebrations or more formal affairs, such as birthdays, weddings, anniversaries, etc. The Zocalo boasts a state of the art sound system and stage, often including nightly musical entertainment.

Can Accommodate Parties of up to 300

CAFE PATIO

Newly Remodeled, our "open air" Patio now overlooks the Zocalo Stage

Can Accommodate Parties of up to 60

DOS MARIA'S

Also a new addition, the Dos Maria's, named in honor of the owner's "beloved mothers, Mary Delgado and Mary Rodriguez", small private dining room with 42" TV, Sound System, Private Patio and Balcony.

Can Accommodate Parties of up to 28

- **ROOM RENTAL FEE**

A Room fee may be charged based on your requirements and/or on seasonal demands. The fee includes linens, set-up, labor and time dedicated for the private use of your reserved area.

- **DEPOSIT**

A deposit of 50% of the estimated costs will be required to secure your reservation.

- **FINAL HEAD COUNT/PAYMENT**

Your final guaranteed head count is due 48 hours before your event. We ask that you please keep us as updated as possible during the planning of your event; you may outgrow the area we have reserved for you, or you may fall below the minimum requirements.

Payment in full is due at the conclusion of your event. Cash or Credit Cards will be accepted as payment. Checks will be accepted with prior approval.

- **SERVICE CHARGE AND SALES TAX**

State sales tax and a service charge of 20% may be added to all food and beverage.

- **ALCOHOLIC BEVERAGES**

We offer multiple options to fit your beverage needs and budget. Casuelas Cafe can also provide an extensive Wine List to compliment your function. Advance notice prior to your party will be needed for ordering.

A Valid, State Issued Driver's License or Identification Card is required for those 21 and older ordering alcoholic beverages. To ensure guests' safety, we reserve the right to limit alcoholic beverage consumption at our discretion.

- **ADDITIONAL SPECIAL SERVICES**

Our staff can provide assistance in planning your event from photographers, wedding cakes, entertainment, floral design, specialty décor, as well as any audio visual needs.

- MATERIAL DISPLAY

Signs, Banners and other Display Material requiring nails, tacks, screws, tape or similar material will not be permitted without the prior approval of our management. We ask that balloons be kept to a minimum and any that are brought in should be removed at the end of the event.

- DAMAGES

Any damage to or loss of Casuelas Cafe's equipment or property (including rental fixtures) by the booking party, shall be the sole responsibility of the booking party. Appropriate replacement/repair charges will be assessed.

- SECURITY

Casuelas Cafe accepts no responsibility for damage or loss of any merchandise or articles left in the restaurant prior to, during or following the function.

- BRINGING FOOD OR BEVERAGES FROM OUTSIDE SOURCES

Is not allowed except for cakes and uncorked bottles of wine. Our Corkage Fee is a "friendly" \$10.00 per bottle.

Again, thank you for your interest. If you need further information, or wish to discuss specific party needs, please give us a call.

Sincerely,

Kathi Rodriguez
Catering Manager

APPETIZER SELECTIONS

The appetizers below are available to be served directly to your tableside or on a buffet. Some items may be passed (our staff will assist you with these selections if needed). Prices vary on items selected, duration of function and time of day.

Pricing from \$16.00 Per Person for 2 Hour Reception with an average of 5 pieces per person

Appetizer Tipicos

Homemade Tortilla Chips

Fresh Homemade Salsas - *Choice of Mild, Spicy or Hot*

Guacamole Dip - *Choice of Creamy or Chunky*

*Tostaditas - *Shredded Chicken, Salsa Cascabel y Queso Cotija*

* Fresh Ceviche - *Served with Mini Tostadas or Cucumber Slices*

* Quesadillas - *Choice of Cheese, Chicken Beef, Vegetable, Spicy Pork*

Mini Flautas - *Choice of Shredded Beef, Chicken or Chile Verde*

Mini Burritos - *Choice of Beef, Chicken, Pork, Vegetable or Bean with Cheese*

Cocktail Meatballs - *Mild or Spicy*

Buffalo Wings - *Mild or Spicy*

Seasonal Fresh Fruit Display

Deluxe Vegetable Display with Dipping Sauce

Appetizer E specials

Jumbo Shrimp on Ice - *Served with Lemon Wedges and Cocktail Sauce*

* Deluxe Fresh Ceviche with Shrimp - *Served with Mini Tostadas or Cucumber Slices*

Coconut Shrimp - *Served with a Sweet Dipping Sauce*

* Quesadillas - *Shrimp or Lobster*

* Casuelas Dates - *Coachella Valley Dates Stuffed with Chorizo and Wrapped in Bacon*

Mexican Shrimp Cocktail

Mini Skewers - *Choice of New York Steak or Top Sirloin, Chicken or Vegetable*

* Homemade Flour Tortillas - *Rolled and Cooked on Site*

Prosciutto Wrapped Melon

Crab Stuffed Mushrooms

Display of Domestic & Imported Cheeses - *Served with Assorted Crackers and Breads*

* Items may be prepared and/or served exhibition style

WE CAN EASILY CUSTOMIZE A MENU FOR YOUR GROUP

Fiesta Entrée Selections

Enchiladas - *Choice of Beef, Cheese, Chicken, Shrimp or Vegetable*

Served with Traditional Red or Tomatillo Sauce

Burritos - *Choice of Bean, Beef, Chicken or Pork*

Chile Rellenos

Tamales - *Choice of Beef or Chicken*

Served with Traditional Sauce or in Husk

Chicken Breast in a Tomatillo Sauce

Flautas - *Choice of Shredded Beef or Chicken*

* Carne Asada (Beef)

* Carnitas (Pork)

* Fajitas - *Choice of Beef, Chicken or Shrimp*

Barbacoa (Beef)

Mexican Shrimp Cocktail

* Soft Taco Bar - *Choice of Beef, Chicken or Spicy Pork*

Served with Soft Warmed Tortillas and Appropriate Condiments

* Tostada Suprema Bar - *Choice of Beef, Ceviche, Chicken or Pork*

Served in a Large Tortilla Shell with Appropriate Condiments

Fiesta Side Selections

Black Beans

Beans de la Olla

Spanish Rice

Homemade Flour Tortillas

Rolled & Cooked on Site

Fiesta Salad Selections

Chopped Chicken Cilantro Salad

Tangy Chicken Salad

Taco Salad - *Choice of Beef or Chicken*

Tostada Suprema - *Choice of Beef, Ceviche,*

Chicken or Pork

Served in a Large Tortilla Shell

Tossed Green Salad

Nopales Chicken Salad

Fiesta Soup Selections

Albondigas

Pozole

Menudo

Mexican Chicken Soup

* Items may be prepared and/or served exhibition style

Traditional Entrée Items

- * **Carving Station** - *Choice of Beef Tenderloin, Prime Rib or Tri Tip Beef, Ham or Turkey*
Served with Silver Dollar Rolls and Appropriate Condiments
 - * **Grilled Steak** - *Top Sirloin or New York Cuts*
 - * **Prime Rib**
 - * **Grilled Chicken Breast**
 - * **Grilled Hamburger or Chicken Burger**
 - * **BBQ Ribs** - *Choice of Beef or Pork*
- * **Pasta Station** - *Choice of Two Types of Pasta*
With Alfredo, Marinara and Pesto Sauces
 - Lasagna** - *Choice of Meat or Vegetable*
- Sandwich Board** - *Choice of Assorted Cold Cuts and Cheeses*

Traditional Side Dishes

- Tossed Green Salad
- Cole Slaw
- Macaroni Salad
- Potato Salad
- Seasonal Fresh Grilled Vegetables
- Corn on the Cob
- Dinner Rolls with Butter
- Garlic Bread

Kids Corner

- Macaroni and Cheese
- Grilled Cheese Sandwich
- Cheese Quesadillas
- Hamburger
- Hot Dog
- Chicken Strips
- French Fries

Fiesta and Traditional Dessert Selections

- * **Flan Station** - *Served with Assorted Liqueurs*
 - Margarita Cheesecake
 - Assorted Pastries
 - Assorted Cookies and Brownies
 - Gourmet Chocolates
 - Ice Cream Sundae Station
- Chocolate Fountain** - *Served with Fresh Fruit*

* Items may be prepared and/or served exhibition style

BUFFET CHOICES

Buffets are available based upon guest count and area availability. You will be charged based upon 100% of your final guest count which must be given 48 hours prior to your function. All buffets require a 25 Person Minimum. All prices are Per Person, Sales Tax and a 20% Service Charge may be added to the final per person price.

TACO BAR

Choice of One Appetizer Tipico
Tortilla Chips, Two Types of Fresh Salsa and Guacamole Dip
Make Your Own Soft Taco - Burrito Bar
Choice of Carne Asada and/or Grilled Chicken
Warmed Flour and Corn Tortillas
Shredded Lettuce and Cheese, Sliced Tomato, Olives, Pico de Gallo, Jalapenos and
Sour Cream
Cheese Enchiladas in Traditional Red Sauce
Spanish Rice
Refried Beans
Appropriate Condiments
@\$35.00 Per Person, Plus Tax & Service Charge

FAJITA BUFFET

Choice of One Appetizer Tipico and One Appetizer Especial
Tortilla Chips, Two Types of Fresh Salsa and Guacamole Dip
Deluxe Fresh Ceviche with Shrimp
Fajitas of Beef, Chicken, Pork or Combination
Served with Warmed Flour and Corn Tortillas
Chopped Chicken Cilantro Salad
Whole and Grilled Fresh Chiles
Calabasas
Spanish Rice
Beans de la Olla
@\$45.00 Per Person, Plus Tax & Service Charge

COMBO BUFFET

Choice of One Appetizer Típico and One Appetizer Especial
Tortilla Chips, Two Types of Fresh Salsa and Guacamole Dip

Carne Asada ~ Grilled on Site

Pork Carnitas ~ Carved on Site

Served with a Mango Salsa

Chicken Enchiladas in Tomatillo Sauce

Homemade Flour Tortillas - Rolled and Cooked on Site

Tangy Chicken Salad or Chicken Nopales Salad

Spanish Rice

Black Beans

@\$65.00 Per Person, Plus Tax & Service Charge

PUERTO NUEVO BUFFET

Choice of Two Appetizer Típicos and Two Appetizer Especiales

New York Strip Steak ~ *Grilled on Site*

6 oz Puerto Nuevo Lobster Tail or 6 oz Salmon ~ *Grilled on Site*

Corn on the Cob

Choice of Two Salads;

Mixed Green Salad, Caesar, Chicken Nopales

Cold Grilled Vegetable Display

Choice of Beans ~ *BBQ, Baked or Whole*

Assorted Breads and Dinner Rolls with Butter

@\$75.00 Per Person, Plus Tax & Service Charge

“SANTA MARIA BBQ”

Choice of Two Appetizer Tipicos and Two Appetizer Especials

Chilled Cactus Salad

Nopales, Green Onion, Tomato, Lime Juice and Cilantro

Mixed Green Salad

Santa Maria BBQ Tri-Tip and Chicken – Cooked on Site

Carved Pork Carnitas

Served with a Mango Salsa

Grilled Seasonal Fresh Vegetables

Pinquito Beans

Warmed Sourdough Bread

Served with a Garlic Spread and Butter

Fruit Cobbler

@\$59.00 Per Person, Plus Tax & Service Charge

INTERNATIONAL BUFFET

Imported and Domestic Cheese Display

Served with Assorted Crackers and Breads

Mexican Station

Your Choice of Entrée Items

Italian Station

Your Choice of Entrée Items

Traditional American Carving Station

Your Choice of Entrée Items

Dessert Bar and Specialty Coffee Station

*@\$95.00 Per Person, Plus Tax & Service Charge

* Add Premium Wine or Tequila Tastings for Additional \$15.00 Per Person

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THE BRUNCH

Omelet's- Made to Order

Served with Bacon, Sausage and Potatoes with Onions

Roast Prime Rib - Carved on Site

Served with Au Jus and Horseradish

Served with Chef's Choice of Vegetables and Pasta

Chilled Salmon

Served with Capers and Onions

Choice of Two Salads;

Mixed Green Salad, Caesar, Chicken Nopales

Cold Grilled Vegetables

Seasonal Fresh Fruit Display

Cheese Enchiladas

Spanish Rice

Refried Beans

Traditional & Mexican Style Breakfast Pastries

Sweet Flan de Queso

Bloody Mary & Mimosa Bar (Limit 3 per person)

@ \$65.00 Per Person, Plus Tax & Service Charge

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FIESTA BREAKFAST BUFFET

Chilled Fresh Juices
Assorted Mexican Pastries and Breads
Mexican Omelet's - Made to Order
Choice of Chorizo, Machaca, Carne Asada, Chile Verde
Menudo or Pozole
Papas Mexicanas
Spanish Rice
Refried Beans
Warmed Corn or Flour Tortillas
@\$35.00 Per Person, Plus Tax & Service Charge

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TRADITIONAL BREAKFAST BUFFET

Chilled Fresh Juices
Assorted Breakfast Pastries
Toasted Bagels
Served with Smoked Salmon, Cream Cheese, Capers, Onion and Tomato
Omelet's - Made to Order
Oatmeal - *Served with Appropriate Condiments*
Bacon, Ham or Sausage
Appropriate Condiments
@\$35.00 Per Person, Plus Tax & Service Charge

*Changes and/or substitutions may be made to any of these menus.
These are only suggestions for your consideration.*