

# Catering Menu



**Harrah's**   
**RESORT**  
**SOUTHERN CALIFORNIA**  
AN ENTERPRISE OWNED BY THE RINCON BAND OF LUISEÑO INDIANS

# Breakfast Buffets

Served until 11am. Service is 90 minutes.

Twenty five person minimum.

20% price increase for groups of less than 25 people.

\$4 per person additional charge to make a menu item vegan/gluten free.

All breakfast buffets include chilled orange juice, cranberry juice, coffee, decaffeinated coffee, assorted teas, butter and preserves.

## Continental Breakfast

Seasonal Fruit, Assorted Breakfast Pastries

**\$21 per person**

## Diamond Buffet

Seasonal Fruit, Assorted Breakfast Pastries, Granola, Assorted Cereals, Assorted Fruit Yogurt & Low-Fat Milk

**\$26 per person**

## Breakfast Buffet

Seasonal Fruit, Assorted Breakfast Pastries, Scrambled Eggs\*, Breakfast Potatoes & Choice of Sausage Links or Bacon

**\$30 per person**

## Deluxe Breakfast Buffet

Seasonal Fruit, Assorted Breakfast Pastries, Scrambled Eggs\*, Sausage Links, Bacon, Buttermilk Pancakes with Warm Maple Syrup, Breakfast Potatoes & Funner Donut Bar

**\$38 per person**

\*Egg whites available upon request for \$2 per person

 – Gluten Free

 – Vegan

# Breakfast Buffet Enhancements

Twenty five guest minimum.

Accompanies any breakfast buffet menu – not sold separately.

\$4 per person additional charge to make a menu item vegan/gluten free.

## **Omelet Station**

Choices include: Ham, Bacon, Tomatoes, Onions, Mushrooms, Green Peppers,  
& Cheddar Cheese – Prepared to Order by Chef

**\$15 per person + \$200 Chef Attendant Fee**

## **Ranchera Station**

Scrambled Eggs with Pico de Gallo, Sautéed Potatoes with Chorizo & Onions & Peppers,  
Pinto Beans, Warm Flour Tortillas, Ranchera Sauce, Salsa, Sour Cream & Shredded Cheese

**\$15 per person**

## **Waffles and Buttermilk Pancakes**

Served with Fruit Compote, Maple Syrup, Butter & Whipped Cream

**\$8 per person**

## **Breakfast Burrito**

Made with Scrambled Eggs, Bacon or Sausage, Breakfast Potatoes & Shredded Cheese

**\$9 per person**

## **Breakfast Quiche**

Made with Mushrooms, Spinach & Ham

**\$10 per person**

 – Gluten Free

 – Vegan

# Plated Breakfast

Served until 11am.

Up to two selections priced accordingly. Client to provide meal indicators for each selection.

\$4 per person additional charge to make a menu item vegan/gluten free.

All plated breakfasts include coffee, decaffeinated coffee and assorted teas.

## All-American

Scrambled Eggs with Choice of Sausage Links or Bacon, Served with Breakfast Potatoes, Biscuits, Butter & Preserves

**\$24 per person**

## Tofu Scramble

Served with Asparagus, Avocado, Cherry Tomatoes, Onions, Mushrooms, Breakfast Potatoes & Gluten-Free Bread

**\$24 per person / \$2 additional for burrito option (tortilla not available in gluten-free)**

## Avocado Salmon Toast

Served Open-Faced with Smoked Salmon, Avocado, Arugula & Cherry Tomato Salad,

Served with Seasonal Fruit

**\$26 per person**

## Lox & Bagel

Smoked Salmon, Cream Cheese, Tomato, Capers, Red Onion, Served with Seasonal Fruit

**\$26 per person**

## Eggs Benedict

Two Poached Eggs & Shaved Ham on English Muffin with Hollandaise Sauce, Served with Breakfast Potatoes

**\$26 per person**

## Steak & Eggs

8oz New York Steak with Scrambled Eggs, Breakfast Potatoes, Grilled Tomatoes, Biscuit, Butter & Preserves

**\$30 per person**

 – Gluten Free

 – Vegan

# Break Time

Twenty five guest minimum.

Service is 45 minutes.

\$4 per person additional charge to make a menu item vegan/gluten free.

## Pick Your Own Package

Choose two break time options in one day and receive a 10% discount.

### **South of the Border**

Tortilla Chips, Fresh Salsa, Black Bean Salsa, Tajín® Fruit Cups & Horchata

**\$15 per person**

### **Gourmet Coffee Break**

Fresh Brewed Coffee & Decaffeinated Coffee, Assorted Biscotti, Fresh Baked Scones, House-Made Vanilla Bean Simple Syrup, Ganache, Almond Milk & Half & Half

**\$15 per person**

### **Californian**

Seasonal Fruit, Honey Yogurt Dip, Assorted Fruit Smoothies, Granola Bars, Soft Drinks & Water

**\$15 per person**

### **Sweet & Salty**

Bowls of Pretzel Twists, Mixed Nuts, M&Ms®, Malt Balls, Cracker Jack® & Gummy Bears

**\$16 per person**

### **Chocolate Lovers**

Assorted Brownie Bites, Chocolate Rice Krispies™ Snacks, Chocolate Covered Strawberries, Chocolate Chip Cookies, Chocolate Milk, Low-Fat Milk & Hot Chocolate

**\$16 per person**

### **Make Your Own Trail Mix**

Raisins, Chocolate Chips, Granola, Almonds, Pumpkin Seeds, Coconut, Peanuts, Pistachios & Walnuts

**\$16 per person**

### **Pick-Me-Up**

Freshly Squeezed Orange Juice, Fruit-Infused Water, Power Bars, Starbucks® Double Shot Espresso & Dark Chocolate Covered Nuts

**\$18 per person**

 – Gluten Free

 – Vegan

# All Day Meeting Packages

Enjoyed within an eight-hour time frame.

## All Day Beverage Service

Fresh Brewed Coffee, Decaffeinated Coffee & Assorted Teas (Refreshed as needed)

**\$15 per person**

## All Day Meeting Package

**Breakfast:** Choice of plated all-American breakfast or breakfast burrito.

**Lunch:** Choice of Grilled Salmon Salad, Chicken Caesar Salad or Quick Luncheon Entrées, Includes Pastry Chef's Seasonal Dessert, Fresh Brewed Coffee, Decaffeinated Coffee & Assorted Teas (Refreshed as needed)

**\$62 per person**

# À la Carte Items & Menu Enhancements

**Basket of Whole  
Seasonal Fruit**  
\$3 per piece

**Individual Bags of  
Chips & Pretzels**  
\$4 each

**Granola Bar or  
PowerBar®**  
\$5 each

**Assorted Candy Bars**  
\$4 each

**Mixed Nuts**  
\$6 per person

**Popcorn Cart with  
Marshmallow, Dark  
Chocolate & Sea Salt**  
\$6 per person

**Soft Pretzels with Mustard**  
\$7 per person

**Novelty Ice Cream**  
\$7 per person

**Quiche Slice**  
\$15 each

**Cheese, Pepperoni  
or Supreme Pizza**  
\$17 each

**Breakfast Burritos**  
\$15 each

**Chocolate Chip, Oatmeal  
Raisin or Sugar Cookies**  
\$30 per dozen

**Chocolate Dipped  
Strawberries**  
\$36 per dozen

**Churro Donuts**  
\$30 per dozen

**Assorted Bagels with  
Cream Cheese, Butter &  
Preserves**  
\$42 per dozen

**Danish Pastries,  
Croissants or Muffins**  
\$38 per dozen

**Assorted Tea Sandwiches  
of Chicken Salad, Gouda  
Cheese & Cucumber**  
\$30 per dozen

## Beverages

**Soft Drinks & Water**  
\$3.50 each

**Naked® Juice**  
\$6 each

**Red Bull® Energy Drink**  
\$6 each

**Fresh Squeezed  
Orange Juice**  
\$80 per gallon

**Fresh Brewed Coffee,  
Decaffeinated Coffee,  
Iced Tea & Assorted Teas**  
\$65 per gallon

**Fruit-Infused Water Station**  
\$45 per station

# Quick Luncheon

Two-course lunch menu served with rolls, butter and iced tea. Coffee available upon request.  
\$4 per person additional charge to make a menu item vegan/gluten free.

## Starter Selection

Choice of:

Soup of the Day

Tossed Caesar Salad with Garlic Croutons & Parmesan Cheese

Field Greens with Vegetable Ribbons, Baby Tomatoes, Radishes & Cucumbers, Served with Choice of Honey Mustard or Ranch Dressing



## Dessert Selection

Choice of:

Carrot Cake with Cinnamon Anglaise

Key Lime Tart

Red Velvet Cake

Milk Chocolate Mousse Cake

## Quick Luncheon Entrées

### Grilled Chicken

Served with Teriyaki Pineapple Glaze, Jasmine Rice & Stir-Fried Vegetables

**\$25 per person**

### Roasted Vegetarian Lau Lau

Slow Roasted Vegetables wrapped in Lacinto Kale, Served with Yellow Curry & Forbidden Rice

**\$25 per person**

### Chicken Caesar Salad

Grilled Chicken, Chopped Romaine Lettuce, Parmesan Cheese & Garlic Croutons

**\$25 per person**

**add shrimp for additional \$6**

**add 5oz. Sliced New York Steak for additional \$6**

### Roasted Salmon Salad

Served with Grilled Vegetables, Field Greens, Shaved Fennel, Citrus Fruit & White Balsamic Vinaigrette

**\$28 per person**

### Savory Steak Salad

Sliced Grilled Beef with Roasted Bell Pepper, Red & Yellow Tomatoes, Crumbled Bleu Cheese, Mixed Greens, Basil Aioli & Balsamic Vinaigrette

**\$32 per person**

## Box Lunches

Served with Potato Chips, Chocolate Chip Cookie, Seasonal Whole Fruit & Bottle of Water

### Boar's Head® Sandwich

Choice of one of the following sandwiches:

Boar's Head Roast Beef & Provolone

Turkey & Swiss,

Ham & Cheddar or

Vegetarian

**\$30 per person**

### Wrap

Choice of one of the following wraps:

Chicken Salad

Marinated Seasonal Roasted Vegetables

BLT Crispy Chicken Club

**\$27 per person**

 – Gluten Free

 – Vegan



# Plated Luncheon

Served 11am – 3pm.

Three-course luncheon menu served with rolls, butter and iced tea. Coffee available upon request.

Client to provide meal indicators for each selection. If two luncheon entrées are chosen, higher price for both prevails for all.

## Starters Select one of the following:

### **New England Clam Chowder**

Creamy Chowder Made with Clams, Potatoes & Fresh Herbs

### **Caesar Salad**

Served with Garlic Croutons, Parmesean Cheese & Caesar Dressing

### **Tomato Bisque**

Creamy Tomato Bisque Garnished with Basil Pesto

### **California Wedge Salad**

Baby Iceburg Lettuce, Baby Heirloom Tomatoes, Aged Cheddar, Chopped Bacon, Crunchy Bread Topping & Avocado Ranch Dressing

### **Field Greens**

Vegetable Ribbons, Baby Heirloom Tomatoes, Radish, Cucumber & Confetti Flowers

## Luncheon Entrées

Choose up to two of the following:

### **Romano Crusted Chicken Breast**

Served with Fettuccine Pasta, Roasted Tomato Sauce & Seasonal Vegetables

**\$34 per person**

### **Roasted Half Chicken**

Served with Mushroom Gravy, Seasonal Vegetables & Garlic Mashed Potatoes

**\$35 per person**

### **Teriyaki Chicken Breast**

Grilled Chicken Breast with Jasmine Rice & Stir-Fried Vegetables

**\$35 per person**

### **Roasted Vegetable Lau Lau**

Slow Roasted Vegetables Wrapped in Lacinto Kale, Served with Yellow Curry & Forbidden Rice

**\$35 per person**

### **Albacore Teriyaki Bowl**

Grilled Albacore Served with Stir-Fry Vegetables & Steamed Brown Rice

**\$38 per person**

### **Pan Roasted Salmon**

Served with Pesto Mashed Potatoes, Seasonal Vegetables & Roasted Corn Salad

**\$39 per person**

### **10oz New York Strip Steak**

Served with Red Wine Glacé, Roasted Potatoes & Seasonal Vegetables

**\$40 per person**

### **BBQ Beef Brisket & Chicken Duo**

Served with Pineapple BBQ Sauce, Roasted Potatoes, Thinly Sliced Crispy Onion Rings & Seasonal Vegetables

**\$42 per person**

### **Grilled Rib-Eye Steak**

10oz Steak Served with Horseradish, Seasonal Vegetables, Rosemary Roasted Potatoes & Butter

**\$47 per person / add shrimp \$8**

 – Gluten Free

 – Vegan

# Luncheon Desserts

Select one from the following:

**Cheesecake with Fresh Berries**

**Seasonal Fruit Tart with Bavarian Cream**

**Milk Chocolate Mousse Cake**

**Carrot Cake**

**Key Lime Pie**

  **Seasonal Berries Fruit Bowl**

 – Gluten Free

 – Vegan

# Lunch Buffets

Served 11am – 3pm.

Twenty five guest minimum.

\$4 per person additional charge to make a menu item vegan/gluten free.

Served with rolls, butter, iced tea, coffee and pastry chef's choice of assorted pies and cakes.

## Rincon Deli Buffet

Assorted Deli Meats to Include: Boar's Head® London Broil Beef, Ovengold® Turkey, Tavern Ham, Salami, Mortadella | Assorted Cheeses | Traditional Condiments & Toppings | Fruit Ambrosia | Potato Salad | Coleslaw | Mixed Greens | Bleu Cheese, Ranch & Balsamic Vinaigrette Dressings & Assortment of Breads

**\$38 per person**

## Salad Bar Buffet

Romaine Lettuce, Mixed Greens, Chicken Salad, Tuna Salad, Three Bean Vegan Chili, Baked Potatoes, Cheddar Cheese, Sour Cream, Chives, Bacon Bits, Eggs, Broccoli, Mushrooms, Carrots, Cucumbers, Tomatoes, Croutons, Parmesan Cheese, Caesar Dressing, Thousand Island Dressing, Honey Mustard Dressing, Balsamic Vinaigrette, Assortment of French Bread Rolls & Butter

**\$32 per person**

## Baja California Buffet

Choice of two of the following:

Chicken Fajitas, Beef Fajitas, Chicken Enchiladas, Beef Ranchero, Pork Carnitas

Includes Tortilla Soup | Caesar Salad | Marinated Tomato Salad with Cucumber | Roasted Corn Salad with Peppers | Refried Beans | Spanish Rice | Flour Tortillas | Tostadas | Shredded Cheese | Sour Cream | Pico de Gallo | Tortilla Chips

**\$40 per person**

## Backyard BBQ Buffet

Choice of two of the following:

BBQ Chicken, BBQ Pork Rib Tips, Smoked Beef Brisket, Smoked Pork Loin, Grilled Salmon with Grilled Vegetables, Pulled Pork, Smoked Sausage

Includes Chopped Iceberg Lettuce with Tomatoes & Cucumber, Balsamic Vinaigrette, Country Potato Salad with Mustard Dressing, Pineapple Macaroni Salad, Braised Bacon Green Beans, Sliced Watermelon, Corn on the Cob, Baked Beans & Cornbread

**\$45 per person / third option available for \$6 per person**

## Pacific Rim Buffet

Choice of two of the following:

Sweet & Sour Pork, Kung Pao Chicken, Orange Chicken, Beef with Broccoli, Chicken Curry

Includes Asian Chopped Salad with Sesame Ginger Dressing, Almonds, Fried Shallots, Mandarins & Chow Mein Noodles | Fried Pot Stickers | Steamed Dumplings with Ginger Soy Dip | Steamed Jasmine Rice & Stir-Fried Vegetables | Pineapple Upside-Down Cake | Almond Cookies & Fortune Cookies

**\$48 per person**

# Plated Dinner

Served 4pm – 10pm.

\$4 per person additional charge to make a menu item vegan/gluten free.

Dinner includes your choice of starter, entrée and dessert, served with rolls, butter and iced tea. Coffee available upon request.

## Starters Select one of the following:

### Field Greens

Vegetable Ribbons, Baby Heirloom Tomatoes, Radish, Cucumber & Confetti Flowers

### California Wedge

Baby Iceberg Lettuce, Baby Heirloom Tomatoes, Aged Cheddar, Chopped Bacon, Crunchy Bread Topping & Avocado Ranch Dressing

### Caesar Salad

Romaine Hearts, Focaccia Croutons, Parmesan Cheese & Crispy Salami

### Spinach & Kale

Roasted Strawberries, Candied Pecans, Manchego Cheese, Cucumber Ribbons & Strawberry Balsamic Vinaigrette

**\$5 additional charge**

### Tomato Caprese

Heirloom Tomato, Fresh Mozzarella, Micro Arugula, Basil Oil & Aged Balsamic Vinegar

**\$5 additional charge**

### Lobster Bisque

Creamy Lobster Broth with Sherry & Tarragon

**\$7 additional charge**

### Tomato Bisque

Creamy Tomato Bisque, Garnished with Basil Oil

## Add-Ons

### Small Cheese Plate

Cheese Plate with Olive Oil

**\$8 additional charge**

### Wild Mushroom Flatbread

Assorted Roasted Mushrooms, Truffle Oil, Goat Cheese & Assorted Herbs

**\$7 additional charge**

### Crab Cake

Served with Corn Relish & Red Pepper Sauce

**\$12 additional charge**

### (4) Jumbo Shrimp Cocktail

Served with Cocktail Sauce & Lemon

**\$12 additional charge**

Options continued on next page.

 – Gluten Free

 – Vegan

# Dinner Entrées

Up to three selections, higher priced item prevails.  
Client to provide meal indicators for each selection.  
\$4 per person additional charge to make a menu item vegan/gluten free.

  **Roasted Vegetable Lau-Lau**  
Roasted Vegetables Wrapped in Lacinto Kale,  
Served with Yellow Curry & Forbidden Rice  
**\$44 per person**

  **Vegetable Napoleon**  
Layered Roasted Vegetables, Including  
Portobello Mushrooms, Zucchini, Yellow  
Squash, Eggplant, Red Bell Pepper & Fresh  
Herb Tomato Relish  
**\$45 per person**

 **Lemon-Rosemary Roasted Chicken**  
Fresh Herb & Lemon Marinated Jidori  
Chicken with White Wine Chicken Glacé,  
Fingerling Potatoes & Seasonal Vegetables  
**\$45 per person**

## Chicken Schnitzel

Focaccia Crusted Jidori Chicken Breasts  
with Lemon-Caper Butter Sauce, Garlic  
Mashed Potatoes & Seasonal Vegetables  
**\$45 per person**

## Chicken Margarita

Jidori Chicken, Tomatoes, Basil, Fresh  
Mozzarella, Orzo Pasta & Broccolini  
**\$45 per person**

 **Pan Roasted Salmon**  
Baby Potato & Vegetable Hash Saffron  
Cream Sauce with Seasonal Vegetables  
**\$53 per person**

 **New York Steak**  
Pepper Corn Crusted, Fingerling Potatoes,  
Bordelaise Sauce & Seasonal Vegetables  
**\$60 per person**

 **Macadamia-Crusted Sea Bass**  
Bed of Forbidden Rice, Julienne Vegetables &  
Yellow Coconut Curry Sauce  
**\$62 per person**

 – Gluten Free

 – Vegan

# Dinner Entrées Continued

\$4 per person additional charge to make a menu item vegan/gluten free.

## Duo Entrées Please select one:

### **Jumbo Shrimp & Roasted Tenderloin of Beef**

Petite Tenderloin with Jumbo Shrimp, Garlic Mashed Potatoes, Bordelaise Sauce & Seasonal Vegetables

**\$75 per person**

### **Chicken & Petite Strip Loin of Beef**

Jidori Chicken & Petite Strip Loin of Beef, Served with Smashed Marble Confit Potatoes, Seasonal Vegetables & Carmelized Shallot Demi Glacé

**\$68 per person**

### Ⓞ **Lobster Tail & Petite Filet**

Served with Mushroom Rizotto, Asparagus & Béarnaise Sauce

**Market Price per person**

## Plated Dinner Desserts

**Trio Plate of White Chocolate Mousse, Flourless Chocolate Cake & Fruit Tartlet**

**Tiramisu with Hazelnut Praline**

**Mango Coconut White Chocolate Dome**

**Apple Pecan Tart with Bourbon Caramel**

### Ⓞ **Flourless Chocolate Almond Cake with Berry Sauce**

**Mixed Berry & Cream Mousse Cake**

**Triple Chocolate Cheesecake**

**Chocolate Hazelnut Crunch Cake**

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## Children's Menu (Under 12 years old)

Chicken Tenders, Tater Tots, Fruit Cup & Cookie

Grilled Chicken, Broccoli & Mac & Cheese

**\$20 per person**

Ⓞ – Gluten Free

# Dinner Buffets

Served 4pm – 10pm.

Ninety-minute service.

Fifty guest minimum on all dinner buffets.

\$4 per person additional charge to make a menu item vegan/gluten free.

All buffets served with rolls, butter, coffee and pastry chef's selection of desserts.

## Fiesta Grande Buffet

Choice of three of the following:

Chicken Fajitas, Beef Fajitas, Local Fish Selection with Shrimp Mojo de Ajo, Pork Loin Adobada, Chicken Enchiladas, Beef Ranchero

Includes Roasted Corn Salad with Peppers | Baja Pasta Salad with Shrimp | Fiesta Caesar Salad | Tortilla Chips, Fresh Salsa & Guacamole | Spanish Rice | Refried Beans & Warm Flour Tortillas

Fajitas Served with Sour Cream, Shredded Lettuce, Cheese & Pico de Gallo

**\$58 per person**

## Luau Buffet

Choice of three of the following:

Mahi Mahi with Mango Salsa, Lime & Honey Glazed Chicken with Coconut Sauce, Teriyaki Beef, Huli Huli Chicken, Vegetable Lau Lau, Kahlua Pork, Green Coconut Curry Chicken with Chinese Long Beans

Includes Marinated Tomato Salad with Cucumber, Assorted Greens, White Miso Dressing | Ambrosia Salad | Fried Lumpia | Nori Roasted Potatoes | Jasmine Rice | Roasted Seasonal Vegetables

**\$61 per person**

## Tuscan Style Buffet

Choice of three of the following:

Wild Mushroom Ravioli

Herb Grilled Chicken with Lemon-Caper Sauce

Grilled Petite New York Steak with Veal Demi-Glacé, Roasted Cipollini Onions, Crispy Bacon

Salmon Florentine

Shrimp Alfredo Pasta

Nonna's House-Made Meatballs in San Marzano® Tomato Sauce & Spaghetti Noodles

Includes Ripe Tomato Salad with Fresh Mozzarella & Basil | Classic Caesar Salad | Cannellini Bean Salad | Marinated Grilled Asparagus | Antipasto Pasta Salad | Rosemary Roasted Potatoes | Crimini Mushroom Risotto | Roasted Broccolini | Warm Focaccia

**\$72 per person**

# Dinner Buffets Continued

## Chuckwagon BBQ Buffet

Choice of three of the following:

BBQ Chicken, Smoked Beef Brisket, Smoked Pork Rib Tips, Mini Beef Ribs, Carolina Gold Pulled Pork, Smoked Sausage

Includes Spinach Salad with Sliced Cucumbers, Fresh Strawberries, Candied Pecans, Crumbled Bleu Cheese, Balsamic Vinaigrette | Country Potato Salad | Three Cheese Mac & Cheese | Corn on the Cob | Baked Beans | Roasted Potatoes | Cornbread with Honey-Whipped Butter

**\$69 per person / fourth option available for \$6 per person**

## The Works Buffet

Choice of three of the following:

Seared Salmon with Roasted Tomato Sauce & Fennel Salad, Pan Roasted Jidori Chicken with Leek & Mushroom Jus, California Seafood Paella with Shrimp, Grilled Beef Tenderloin with Red Wine Demi-Glacé, Jumbo Shrimp in Garlic Butter Scampi Sauce

Includes Shrimp on Ice, Cocktail Sauce, Lemons | California Rolls, Wasabi & Pickled Ginger | Seared Ahi Tuna Salad, Cannellini Bean & Arugula Salad | Orzo Poasta Salad with Asparagus Tips | Field Greens with Vegetable Ribbons, White Balsamic Vinaigrette, Ranch Dressing | Roasted Baby Potatoes with Parmesean, Wild Rice Pilaf & Seasonal Vegetables

**\$120 per person**



# Cold Hors d'Oeuvre Receptions

Minimum order of 30 pieces of each selection.  
Attendant(s) to tray pass \$150 each.  
Recommend one attendant per 50 guests.  
\$4 per person additional charge to make a menu item vegan/gluten free.

**Oven-Roasted Turkey Pinwheels**  
\$4 each

**Cream Cheese Strawberries**  
\$4 each

**Furikake-Crusted Scallop on  
Ginger Cream Crostini**  
\$6 each

**Tomato Basil Boursin Cheese Crostini**  
\$4 each

**Ahi Poke on Asian Soup Spoons**  
\$5 each

**Baja Shrimp Cocktails**  
\$5 each

**Spicy Scallop on Cucumber**  
\$6 each

**Lobster Salad on Crostini**  
\$8 each

**Vegetable Napoleon on Crostini**  
\$5 each

**Smoked Salmon Asparagus on Crostini**  
\$5 each

**Caesar Chicken Salad on Cucumber**  
\$4 each

**Artichoke Hearts on Herbed Flatbread**  
\$4 each

**Caprese Skewers**  
\$4 each

**Seared Hamachi with  
Wasabi Mayo on Wonton Crisp**  
\$6 each

**Beef Tenderloin Carpaccio Crostini**  
\$5 each

**Roasted Butternut Squash  
& Goat Cheese Bruschetta**  
\$5 each

**Shrimp Canapés**  
\$5 each

**Lobster Canapés**  
\$7 each

**Chilled Prosciutto Wrapped  
Asparagus on Crostini**  
\$6 each

# Hot Hors d'Oeuvre Receptions

Minimum order of 30 pieces of each selection.  
Attendant(s) to tray pass \$150 each.  
Recommend one attendant per 50 guests.  
\$4 per person additional charge to make a menu item vegan/gluten free.

**Chicken Pot Stickers**  
**\$3 each**

**Crab Rangoon**  
**\$6 each**

**Chicken or Beef Taquitos**  
**\$4 each**

**Chicken Cornucopia**  
**\$5 each**

**Coconut Shrimp**  
**\$5 each**

**Stuffed Mushrooms  
with Boursin Cheese**  
**\$5 each**

**Bacon-Wrapped Scallops**  
**\$9 each**

**Roasted Prosciutto Wrapped Asparagus**  
**\$6 each**

**Lollipop Lamb Chops**  
**\$8 each**

**Almond-Stuffed Date Wrapped in Bacon**  
**\$8 each**

**Fried Pork Buns**  
**\$5 each**

**Buffalo Chicken Wings**  
**\$4 each**

**Spanakopita**  
**\$4 each**

**Pecan-Crusted Chicken Skewer**  
**\$5 each**

**Teriyaki Chicken or Beef Brochettes**  
**\$5 each**

**Pork Lumpia**  
**\$5 each**

**Spinach Quiche**  
**\$5 each**

**Spice-Rubbed Pork Belly Bites**  
**\$6 each**

**Brie & Apricot en Croute**  
**\$6 each**

**Mini Crab Cakes**  
**\$9 each**

# Reception Displays

Thirty guest minimum.

Minimum of three stations or single station needs to be accompanied with selected hors d'oeuvres.

Chef attendant fee of \$100 for two stations, three or more stations \$75 each.

\$4 per person additional charge to make a menu item vegan/gluten free.

## Cheese Platter

Selection of Imported & Domestic  
Cheeses with Crackers, Crostini & Fruit

**\$14 per person**

## Garden Fresh Vegetable Crudité

Mixed Seasonal Vegetables with Ranch Dip

**\$9 per person**

## Antipasto Display

Selection of Deli Meats, Provolone  
Cheese, Whole Milk Mozzarella with  
Grilled Vegetables, Olives, Pepperoncinis  
& Rustic Breads

**\$16 per person**

## Fresh Fruit

Seasonal Fruits, Melons & Fresh Berries with  
Honey Yogurt Dip

**\$13 per person**

## Chips & Guacamole

Tortilla Chips with Guacamole  
& Fresh Salsa

**\$8 per person**

## Trio of Dips

Spinach Artichoke Dip, Hummus &  
French Onion Dip, Soft & Toasted Naan &  
Tortilla Chips & Assorted Vegetables

**\$14 per person**

## Pizza Display (☞ available)

Includes Pepperoni & Salami, Three Cheese  
and Margherita

**\$18 per person**

## Seafood Platter

(20) Pieces each of Crab, Oysters & Shrimp  
Served with Cocktail Sauce, Lemon &  
Mignonette

**\$250 per platter**

## ☞ Summer Rolls & Glass Noodle Salad

Choice of Fried Tofu, Chicken or Shrimp.  
Hand-Rolled with Crispy Vegetables & Asian  
Noodles in Rice Paper with Sweet Chili-Mango  
Dipping Sauce

**\$18 per person**

## Little Italy

Tomato Salad with Fresh Mozzarella & Balsamic  
Drizzle, Farfalle Pasta with Italian Sausages  
& Peppers, Shredded Parmesan & Garlic Bread

**\$18 per person**

## Idaho Potato Bar

Baked Potato, Mashed Potatoes with Sour  
Cream, Steamed Broccoli, Mac & Cheese,  
Shredded Cheese, Chives, Bacon, Sautéed  
Mushrooms & Five-Alarm Chili

**\$18 per person**

## Chocolate Fondue

Chocolate Fondue with Strawberries, Pineapple,  
Apples, Cheesecake Bites, Cookies, Brownies,  
Chopped Nuts & Sprinkles

**\$18 per person**

## Dessert

Pastry Chef's Assortment of Petite French  
Pastries, Crème Brulee, Chocolate Mousse,  
Lemon Squares & Pecan Tart

**\$19 per person**

## Charcuterie Board

Selection of Domestic and Imported Cheeses  
and Hand Sliced Cured Meats, Salamis and  
Sausages, with Crostini, Crackers and Garnishes

**\$23 per person**

☞ – Gluten Free

# Action Stations

Thirty guest minimum.

Minimum of three stations or single station needs to be accompanied with selected hors d'oeuvres.

Chef attendant fee of \$150 per action station.

\$4 per person additional charge to make a menu item vegan/gluten free.

## Street Taco

Grilled Beef Carne Asada, Tacos al Pastor, Vegetarian (Corn, Mushroom & Poblano), Served with Guacamole, Corn Tortillas, Flour Tortillas, Shredded Cheese, Fresh Salsa, Queso Fresco, Tomatillo Sauce, Lime Crème, Cilantro & Onion

**\$21 per person**

## Pho

Selection of Beef, Chicken or Shrimp Pho with Noodles, Bean Sprouts, Basil, Cilantro, Sliced Jalapeño & Onions, Topped with Pho Broth

**\$21 per person**

## Pasta

Cheese Ravioli, Penne Pasta, Pancetta, Chicken, Mushrooms, Peas, Marinara Sauce, Pesto Cream Sauce & Shredded Parmesan

**\$21 per person**

## Chicken & Waffle

Classic Waffle, Potato & Chive Waffle, Sweet Potato Waffle, Served with Southern Style Fried Chicken & Warm Maple Syrup

**\$23 per person**

## Elevated Charcuterie & Cheese

Selection of Domestic & Imported Cheeses, Hand Sliced to Order Italian Cured Meats, Salamis & Sausages with Crostini, Crackers & Garnishes

**\$25 per person**

## Sushi

Assortment of Sushi & Hand Rolls Served with Wasabi, Pickled Ginger, Soy Sauce & Wasabi Shoyu

**\$30 per person**

Options continued on next page.

# Carving Stations

Carving station must be accompanied with reception display or hors d'oeuvres.  
Chef attendant fee of \$200 per carving station.  
All stations include assorted breads and condiments.  
\$4 per person additional charge to make a menu item vegan/gluten free.

## **Cedar Planked Salmon**

Served with Lavender Honey, Cranberry Relish & Caper Remoulade  
**\$150 (serves 8-10 people)**

## **Roasted Turkey Breast**

Served with Cranberry Sauce  
**\$250 (serves 20-25 people)**

## **Sweet Chili Pork Loin**

Smoked Pork Loin Smothered with Sweet Chili Garlic, Served with Mango Relish  
**\$250 (serves 15-20 people)**

## **Herb-Crusted Top Round**

Served with Horseradish Cream & Au Jus  
**\$275 (serves 30-40 people)**

## **Smoked Brisket**

Carolina Style, Memphis BBQ & Texas BBQ Style Sauces  
**\$300 (serves 20-25 people)**

## **Roasted Beef Tenderloin**

Basil Aioli & Mustard  
**\$400 (serves 15-20 people)**

## **Prime Rib of Beef**

Served with Horse Radish Cream & Au Jus  
**\$450 (serves 30-40 people)**

## **Pit-Roasted Suckling Pig**

Served with Fuji Apple-Cinnamon Relish & House-Made BBQ Sauce  
**\$700 (serves 50-75 people)**

# Bar Pricing

A \$150 bartender fee will apply to each bar with less than \$350 in sales.  
One bar per one hundred people recommended.

## VIP HOSTED BAR

**Well**  
\$6

**Premium**  
\$7

**Super-Premium**  
\$8

**Domestic Beer**  
\$5

**Premium Beer**  
\$6

**House Wine**  
\$6

**Premium Wine**  
\$8

**Soft Drink**  
\$2<sup>75</sup>

**Bottled Water**  
\$2<sup>75</sup>

**Sparkling Mineral Water  
(Perrier®)**  
\$3<sup>50</sup>

**Red Bull®**  
\$3<sup>50</sup>

## CASH BAR

**Well**  
\$7

**Premium**  
\$8

**Super-Premium**  
\$9

**Domestic Beer**  
\$6

**Premium Beer**  
\$7

**House Wine**  
\$7

**Premium Wine**  
\$9

**Soft Drink**  
\$3

**Bottled Water**  
\$3

**Sparkling Mineral Water  
(Perrier®)**  
\$4<sup>50</sup>

**Red Bull®**  
\$4<sup>50</sup>

## BRANDS

Brands are subject to change.  
If you have a specific brand request, please let us know.

### Super-Premium Brands

Grey Goose® Vodka, Cazadores® Tequila, Johnnie Walker® Black Scotch Whiskey, Hennessy V.S., Bombay Sapphire® Gin, Crown Royal® Whiskey, Maker's Mark® Bourbon

### Premium Brands

Hornitos® Tequila, Bacardi® Light Rum, Dewar's® Whiskey, Jameson® Whiskey, Jack Daniel's® Whiskey, Tito's® Vodka, Tanqueray® Gin, Malibu® Rum, Captain Morgan® Rum

### Well Brands

New Amsterdam® Vodka, José Cuervo® Silver Tequila, House of Stuart Scotch, Seagram's 7 Crown Whiskey, Admiral Nelson's® Rum, New Amsterdam® Gin

### Domestic Bottled Beers

Budweiser®, Bud Light®, Coors Light®

### Premium Bottled Beers

Corona®, Heineken®, Stella Artois®

# Wine & Champagne

Brands are subject to change.

## House Wines

Chardonnay, Merlot, Cabernet,  
White Zinfandel  
**\$25 per bottle**

## House Sparkling Wine

**\$25 per bottle**

## Cristalino Cava

Brut Sparkling Wine  
**\$35 per bottle**

## Mirassou®

Pinot Noir  
**\$45 per bottle**

## Clos du Bois®

Chardonnay  
**\$45 per bottle**

## Paso Creek

Merlot, Cabernet  
**\$50 per bottle**

## 14 Hands

Cabernet Sauvignon  
**\$45 per bottle**

## Trinity Oaks®

Chardonnay, Merlot, Cabernet,  
Pinot Grigio  
**\$35 per bottle**

## Chandon

Sparkling Brut  
**\$75 per bottle**

## Moët & Chandon

Nectar Imperial  
**\$115 per bottle**

Corkage fee of \$25 per bottle applies to outside wines.

## Keg Beer

### Domestic Beer or Rincon Reservation Road Brewery Craft Beer

**\$350 per keg**

### Imported/Specialty Beer

**\$425 per keg**

## Non-Alcoholic Beverages

### Sparkling Apple Cider

**\$15 per bottle**

# Hosted Bar Packages

Prices are per person.

Brands are subject to change.

If you have a specific brand request, please let us know.

## Well Brands

New Amsterdam® Vodka, Jose Cuervo® Silver Tequila, House of Stewart Scotch, Seagrams 7 Whiskey, Admiral Nelson's® Rum, New Amsterdam® Gin

**\$16 – 1 hour / \$21 – 2 hours / \$26 – 3 hours / \$31 – 4 hours**

## Premium Brands

Hornitos® Tequila, Bacardi® Light Rum, Dewar's® Scotch Whiskey, Jameson® Irish Whiskey, Jack Daniel's® Whiskey, Tito's® Vodka, Tanqueray® Gin, Malibu® Rum, Captain Morgan® Rum

**\$18 – 1 hour / \$24 – 2 hours / \$30 – 3 hours / \$36 – 4 hours**

## Super-Premium Brands

Grey Goose® Vodka, Cazadores® Tequila, Johnnie Walker® Black Scotch Whiskey, Bombay Sapphire® Gin, Crown Royal Whiskey, Maker's Mark® Bourbon, Hennessy V.S

**\$22 – 1 hour / \$29 – 2 hours / \$36 – 3 hours / \$43 – 4 hours**

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## Domestic Bottled Beers

Budweiser®, Bud Light®, Miller® Genuine Draft, Miller® Lite, Coors® Light, O'Doul's®

## Premium Bottled Beers

Guinness®, Corona®, Stella Artois®, Newcastle, Heineken®



# Cheers to fun!

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