



La Casa Del Zorro
BORREGO SPRINGS, CALIFORNIA

Banquet Menus

2016 - 2017





CONTINENTAL STYLE BREAKFAST

Sunrise Continental

Fresh Squeezed Orange and Grapefruit Juice
Selection of sliced Seasonal Fruit and Berries
Warm Baked Croissants, Fruit Danish, and Assorted Muffins
Sweet Butter & Fruit Preserves
\$24

Continental on the Run

Fresh Squeezed Orange and Grapefruit Juice
Individual Boxed Cereals with Regular and Skim Milk
Individual Plain and Fruit Yogurts
Fresh Baked Bran and Blueberry Muffins
Whole Fruit including Bananas, Apples and Grapes
\$24

Healthy Start Continental

Fresh Orange Juice and Daily Selection of Agua Fresca
Individual Peach and Raspberry Yogurts with Granola
Mini Croissants, Bran Muffins, Petite Bagels and Cream Cheese
Sliced Fresh Fruit including Pineapple, Cantaloupe, Honey Dew and Watermelon
\$24

Breakfast Enhancements

Hard Boiled Eggs \$12 per Dozen
Scrambled Eggs \$5 per person
Steel-Cut Oatmeal with Seasonal Berries, Brown Sugar, Low-Fat Milk and Walnuts \$5 per person
Individual Yogurts \$3 per person
French Toast with Warm Syrup \$7 per person

All Breakfasts offered with Regular and Decaf Coffee and Herbal Teas

Private Dining Menus are to serve a minimum of 25 guests - Any function under the minimum requirement is subject to a \$100 surcharge

~ Prices are exclusive of Service Charge (22%) & Sales Tax (8%) ~



BUFFET STYLE BREAKFAST

Country Breakfast Buffet

Croissant Breakfast Sandwich

Scrambled Eggs over Sliced Tomato, topped with Melted Cheddar on an English Muffin
Country Fried Potatoes, Applewood Smoked Bacon, Dollar Sized Pancakes, Warm Syrup

\$27 pp

American Breakfast Buffet

Scrambled Eggs with a choice of 2 sauces, Mexican Salsa and Country Gravy
Cottage Potatoes, Applewood Smoked Bacon and Oven Baked Pork Sausage

Corn Beef Hash, Cottage Potatoes, Buttermilk Biscuits

Blueberry and Bran Muffins, Fruit Preserves and Creamy Butter

\$30 pp

South of the Border Buffet

Roast Pork Loin topped with Salsa Verde, Scrambled Eggs

Chilaquiles - Fried Corn Tortilla Strips coated with an Onion, Peppers, Mexican Red Sauce, and Cheese
Breakfast Potatoes with Ortega Chili and Cilantro, Black Beans and Corn Relish, House Made Salsa and
Guacamole, Flour and Corn Tortillas, Sweet Butter

\$32 pp

Borrego Valley Omelet Station

*Chef Fee \$100 per chef used (serves up to 40 guest, if over 40 guests 2 chef fees must apply)

Made to Order Omelets with:

Ham, Diced Tomato, Onion, Bell Pepper, Mushroom, Chives, Assorted Cheese & Salsa,
Caramelized Onion and Roasted Bell Peppers

All Breakfasts offered with Regular and Decaf Coffee, and Herbal Teas

Private Dining Menus are to serve a minimum of 25 guests - Any function under the minimum requirement is subject to a
\$100 surcharge

~ Prices are exclusive of Service Charge (22%) & Sales Tax (8%) ~



PLATED BREAKFAST

Healthy Start Plated Breakfast

Petite Egg White Omelet with Sun Dried Tomatoes, Swiss Cheese
Choice of Turkey Bacon or Apple Sausage
Parsley Red Potatoes, Fresh Fruit
Choice of Chilled Orange Juice, Regular/Decaf Coffee, or Iced/Hot Tea

\$25

American Plated Breakfast

Scrambled Eggs with Cheddar Cheese and Chives
Choice of Applewood Smoked Bacon, Grilled Ham Steak, or Sage Sausage
Traditional Hash Brown Potatoes
Choice of Chilled Orange Juice, Regular/Decaf Coffee, or Iced/Hot Tea

\$26

Borrego Scramble Plated Breakfast

Eggs Scrambled with Baby Spinach, Roma Tomatoes, and Mushrooms
Choice of Applewood Smoked Bacon, Grilled Ham Steak, or Sage Sausage
Lyonnais Potatoes
Choice of Chilled Orange Juice, Regular/Decaf Coffee, or Iced/Hot Tea

\$26

All Breakfasts come with a selection of Assorted Muffins, Pastries, Sweet Butter and Preserves

Private Dining Menus to serve a minimum of 25 guests - Any function under the minimum requirement is subject to a \$100 surcharge

~ Prices are exclusive of Service Charge (22%) & Sales Tax (8%) ~



RESTORATION BREAKS

Berry Break

Strawberry and Raspberry Turnovers
Miniature Strawberry Tarts
Berries Parfait – Layers of Granola, Yogurt and Berries
Raspberry Lemonade
\$22 pp

Healthy Break

Fresh Orange, Cranberry and Grapefruit Juices
Assorted Fruit and Greek Yogurts, Granola
Dried Apricots, Banana Chips, Cranberries, Almonds and Walnuts
\$22 pp

Cookies & Milk

Chocolate Chip, Peanut Butter, Traditional Oatmeal Raisin
and Macadamia White Chocolate Cookies
Chocolate Milk, Whole Milk and 2% Milk
Coffee upon Request
\$16 pp

Butterfield Break

Charcuterie Board of Cold Cut Meats, Artisan Cheese Display
Olive Bread served with an Olive Tapenade - Olives, Capers, Anchovies, Garlic, Basil and Lemon Juice
Flat Bread with Crème Fraîche, Caramelized Onions and Bacon
Marinated Olives
\$25 pp

All menus are served with Regular and Decaf Coffee and Herbal Teas

Private Dining Menus are to serve a minimum of 25 guests – Any function under the minimum requirement is subject to a \$100 surcharge

~ Prices are exclusive of Service Charge (22%) & Sales Tax (8%) ~



PRIVATE BUFFET STYLE BRUNCH

Zorro Brunch Buffet

Variety of Chilled Juices

Selection of Seasonal Fruit

Granola Cereal Bars

Seasonal Berries, Individual Yogurts

Sliced Bananas

Whole or 2% Milk

Domestic Cheese Display

Caprese Salad

Mediterranean Pasta Salad

Smoked Salmon

Seared Medallions of Herb Crusted Salmon Glazed with Balsamic Citrus Reduction

Baked Chicken Breast with Herb Jus

Egg Station to include:

Scrambled Eggs, Crisp Bacon, Grilled Ham and Sausage Links

Yukon Gold Potato Hash Browns

Chef's Selection of Miniature Pastries

\$65

All Breakfasts offered with Regular and Decaf Coffee and Herbal Teas

*If you would like to substitute any item on menu please discuss with your banquet coordinator.

Private Dining Menus are to serve a minimum of 25 guests - Any function under the minimum requirement is subject to a \$100 surcharge

~ Prices are exclusive of Service Charge (22%) & Sales Tax (8%) ~



PRIVATE DINING A LA CARTE REFRESHMENTS

Fresh Fruit Display

Beautiful Arrangement of Seasonal Fresh Fruit

Small • serves 25 • \$175

Large • serves 50 • \$300

All American Cheese Board

Cheddar, Swiss, Jack and Pepper Jack

With Herbed Cheese Bites & Crackers

Small • serves 25 • \$175

Large • serves 50 • \$300

Imported Cheese Display

Chef's Selection of Exotic Cheese from around the World

Accompanied by Seasonal Fruit, Berries and Baguettes

Small • serves 25 • \$250

Large • serves 50 • \$450

A la Carte Refreshments

Assorted Fruit & Cheese Danish \$30 per dozen
 House Baked Muffins..... \$24 per dozen
 Blueberry and Bran
 Miniature Croissant \$36 per dozen
 Oven Fresh Cookies..... \$24 per dozen
 Brownies..... \$30 per dozen
 Old Fashion Lemon Bars.....\$36 per dozen
 Individual Fruit Yogurts \$3 each
 •-----•
 Tortilla Chips w/Fire Roasted Salsa...\$5 per person
 Yukon Gold Chips \$5 per person
 Deluxe Mixed Nuts.....\$7per person
 •-----•

Lemonade..... \$16 per pitcher
 Ice Tea \$16 per pitcher
 Tazo™ Teas..... \$30 Air Pot
 Assorted Coke Products..... \$3 each
 Brewed Decaffeinated or Regular Coffee
 1 Gallon \$30
 Urn - (2 Gallons) \$55
 Sparkling Waters - Liter:
 San Pellegrino \$5 each
 Perrier \$5 each
 •-----•

Private Dining Menus are to serve a minimum of 25 guests - Any function under the minimum requirement is subject to a \$100 surcharge

~ Prices are exclusive of Service Charge (22%) & Sales Tax (8%) ~



BOX LUNCH SELECTIONS

California Grilled Chicken Breast

Citrus Brined Chicken Breast, Fresh Spinach, Roasted Red Peppers & Provolone Cheese
Finished with Avocado Mayonnaise and served on Focaccia Bread

\$22

Turkey Cobb Wrap

Oven Roasted Turkey Breast, Gorgonzola Cheese, Roma Tomatoes, Applewood Smoked Bacon
Fresh Avocado, Romaine Lettuce & Lime Vinaigrette in a Spinach Tortilla

\$23

Black Forest Ham Sandwich

Shaved Ham, Caramelized Red Onion, Gruyere Cheese, Dill Pickle Slices
Leaf Lettuce & Honey Mustard on Kaiser Roll

\$20

Balsamic Roasted Vegetables

Glazed Roasted Vegetables, Mesclun Greens, Fresh Mozzarella Cheese
and Fresh Basil on a Ciabatta Roll

\$23

Roast Beef

Fine Cut Roast Beef with Caramelized Onions, Romaine Lettuce, Sun-dried Tomato,
Sharp Cheddar Cheese & Horseradish Cream, Served on a Baguette

\$23

All box lunches include:

Potato Chips, Fresh Fruit, Bottled water and a Choice of One Dessert:
Chocolate Chip Cookies OR Oatmeal Cookies OR Peanut Butter Cookies OR Brownies

Boxed Lunch are to serve a minimum of 25 guests

~ Prices are exclusive of Service Charge (22%) & Sales Tax (8%) ~



PRIVATE DINING LUNCHEON BUFFETS

International Salad Buffet

*Minimum of 35 people

Platter of Vegetable Crudités and Ranch Dressing
Traditional American Cole Slaw
Greek Salad with Feta Cheese, Cucumber,
Kalamata Olives, Tomato, Red Onion & Red Wine
Vinaigrette
Tabbouleh Salad - Bulgur Wheat, Tomatoes,
Cucumbers, Green Onion, Mint & Olive Oil
German Potato Salad
Tuna Salad Nicoise - Tomatoes, Black Olives,
Anchovies, French Green Beans & Eggs
Shrimp & Crab Watercress Salad
Chinese Chicken Salad - Mandarin Oranges, Napa
Cabbage, and Sesame Seeds finished with sweet
Plum Wine Vinaigrette & Garnished with Wonton
Chips
French Bread & Sun Dried Tomato Rolls
Assortment of Tartlets
\$42

Yucatan Buffet

Fresh Corn Tortilla Chips with Roasted Tomato
Salsa
Roasted Corn and Black Bean Salad
Romaine, Avocado and Tomato Salad -
Chile Lime Vinaigrette
Beef and Chili Lime Chicken Fajitas served with
Flour Tortillas
Traditional Garnishes include:
Shredded Lettuce, Diced Tomato, Chopped Red
Onion, Jalapenos, Cilantro,
Refried Beans and Spanish Rice
Individual Kahlua Bread Pudding served
With Buñuelos Chips
\$43

Mediterranean Sandwich Buffet

Roasted Vegetable Display
Caesar Salad with Focaccia Croutons &
Shaved Reggiano
Caprese Salad - Roma Tomato, Buffalo Mozzarella,
Fresh Basil and Olive Oil
Provencal Roast Chicken Salad - Blue Cheese,
Mesclun Greens, Shaved Fennel, Bacon Crumbles
and Lemon Vinaigrette
Variety of Stuffed Focaccia Sandwiches include:
Vegetarian Delight - Grilled Zucchini,
Mushrooms and Eggplant
Italian Roast Beef with Roasted Green Pepper
and Sun Dried Tomato
Smoked Turkey and Havarti - Arugula & Spinach
Tiramisu and Fresh Fruit Display
\$45

Cold Deli Sandwich Board

Old Fashion Potato and Egg Salad
Balsamic Marinated Cucumber, Tomato and Red
Onion
Pasta Salad with Roasted Vegetables
Sliced Roast Turkey, Honey Ham and Roast Beef
Cheddar, Swiss and Pepper Jack Cheese
Leaf Lettuce, Sliced Tomato, Avocado, Red Onion
and Dill Pickled Spears
Basket of Assorted Breads and Kaiser Rolls
Thousand Island, Dijon Mustard,
Mayonnaise and Horseradish
House Made Yukon Gold Potato Chips
Caramelized Onion Dip
Brownies and Old Fashion Lemon Bars
\$40

All Buffet Lunches are served with Coffee, Lemonade and Iced Teas
All Lunch Buffets serve a minimum of 25 guests - Any function under the minimum requirement is subject to a \$100
surcharge

~ Prices are exclusive of Service Charge (22%) & Sales Tax (8%) ~



PRIVATE DINING HOSPITALITY & COCKTAIL PARTY HORS D'OEUVRES

Hot Bites

Crisp Fried Borrego Valley
Dates with Gorgonzola..... \$4.50

Italian Sausage & Feta
Stuffed Mushrooms..... \$5.50

Roasted Vegetables on a Toasted
Focaccia with Herbed Goat Cheese.....\$4

Forest Mushroom & Bleu Cheese
Strudel Cups.....\$4

Corn & Goat Cheese Fritters..... \$4

Lobster Empanadas.....\$8

Miniature Beef Wellingtons...\$8

Individual Baby Lamb Chop with
Minted Pear Relish.....\$8

Basil Seared Salmon.....\$6

Jalapeno Smoked Prawns.... \$6.50

Cumin Coconut Shrimp on Bamboo...\$6.50

Mini Lump Blue Crab Cakes with
A Lemon Caper Remoulade..... \$6

Asian Chicken or Beef Satays...\$5

Cold Bites

Herbed Boursin Cheese Puffs.....\$4.50

Tuna Tartar on Crispy Wonton
With Wasabi Sour Cream.... \$5

Tomato Basil Bruschetta with
Roasted Garlic Crostini.....\$4.50

Guacamole filled Cherry Tomatoes.... \$3.50

Beef Carpaccio on Sourdough Triangle
With Horseradish Cream.....\$5.50

Roasted Potato with Crème
Fraiche & Caviar.....\$4.50

Shrimp, Scallop & White Fish Ceviche on Crisp
Tortilla Chips.....\$7.50

Grilled Asparagus wrapped in Prosciutto
With Lemon Dill Aioli.....\$5

Smoked Salmon on Pumppernickel
With Chive Cream Cheese.....\$5.50

Chilled Margarita Shrimp.....\$6.50

Honey Dew Melon Wrapped in Prosciutto.....\$4

Artichoke Cups with Bleu Cheese.....\$4

*Each Item is priced per piece - Minimum of One Dozen of each Selection

All items are to serve a minimum of 25 guests - Any function under the minimum requirement is subject to a \$100 surcharge

~ Prices are exclusive of Service Charge (22%) & Sales Tax (8%) ~



PRIVATE DINING HOR D'OEUVRES

All American Cheese & Cracker Platter.....\$18 pp

Cheddar, Swiss, Jack, Pepper Jack and Herbed Cheese bites

Imported Cheese Display.....\$25 pp

Chef's Selection of Exotic Cheese from around the World
Accompanied by Seasonal Fruit, Berries & Baguette

Roasted Vegetable Display.....\$18 pp

Chilled Assorted Seasonal Vegetables enhanced with Italian Seasoning
And Drizzled with Olive Oil

Antipasti Display.....\$25 pp

Grilled Vegetables and Assorted Italian Meats including: sliced Genoa Salami,
Prosciutto di Parma, Italiana Mortadela di Bologna
Sweet and Mild Hungarian Salami
Seasoned Zucchini, Yellow Peppers, Eggplant and Tomatoes, Grilled with Extra Virgin Olive Oil
Served with Focaccia Bread and Bread Sticks

Hors d'oeuvre Chef Station Menus serve a minimum of 25 guests

Any function under the minimum requirement is subject to a \$100 surcharge

~ Prices are exclusive of Service Charge (22%) & Sales Tax (8%) ~



PRIVATE DINNER BUFFETS

Baja California Fiesta

White Fish Ceviche with Crisp Tortilla
Chips and Tomatillo Salsa
Traditional Caesar Salad
Grapefruit, Jicama & Pico de Gallo Salad
Carne Asada served with Flour Tortillas,
Guacamole, Salsa and Sour Cream
Chicken Enchiladas
Roasted Pork Loin with Salsa Verde
Refried Pinto Beans
Green Chile Rice
Dessert - Buñuelos
\$52 pp

Grilled Chicken & Burger Barbeque*

*\$150.00 Chef Fee per Chef

Fresh Spinach Salad
Old fashioned Potato Salad
Fruit Salad Bowl
Baked Beans
Grilled Choice Sirloin Burgers & Lemon Chicken
Breast from the BBQ Grill
Traditional condiments include: Sautéed
Mushrooms & Onions
Crisp Bacon, Leaf Lettuce, sliced Tomato
Red Onion and Avocado
Sharp Cheddar, & Jalapeno Jack Cheeses
Brioche Buns
Dessert - Apple Pie a la Mode
\$50 pp

Caribbean Fiesta

Jamaican Style Salad - Mixed Greens, Artichoke
Hearts, Shaved Parmesan, Pineapple, tossed with
Lime Balsamic Vinaigrette
Roasted Red Bean & Corn Salad finished with
Citrus Dressing
Roasted Free Range Chicken spiced with Caribbean
Jerk Seasoning & Pineapple Glaze
Grilled Mahi-Mahi Filet with Mango/Pineapple
Relish
Shrimp Fried Rice
Stir Fried Island Vegetables
Dessert - Tropical Island Parfait
\$52 pp

Taste of Italy

Nicoise Salad - Feta Cheese, Cucumbers, Kalamata,
Olives, Tomato, Red Onion and Wine Vinaigrette
Vegetable Medley
Breast of Chicken Saltimbocca
Grilled Sliced Italian Sausage Tossed with Penne
Pasta and Alfredo Sauce
Warm Garlic Focaccia Bread
Dessert - Tiramisu
\$55 pp

All Buffet Dinners are served with Regular and Decaf Coffee, Lemonade and Ice Tea

All Dinner Buffets are to serve a minimum of 25 guests - Any function under the minimum requirement is subject to a \$100 surcharge

~ Prices are exclusive of Service Charge (22%) & Sales Tax (8%) ~



THREE - COURSE PLATED DINNERS

La Casa del Zorro encourages you to custom tailor your Dinner Menu.

Dinner prices include your choice of Soup or Salad,

*Appropriate accompaniments, warm rolls & Butter, Choice of one Dessert and Coffee, Lemonade & Ice Tea
Enjoy!*

You may choose One Soup OR One Salad for the entire group.

Soup

Fresh Tomato Gazpacho

Roasted Corn Chowder

Corn Velvet Soup

La Casa Black Bean

French Onion Gratinee

Wild Mushroom Bisque en Croute

Or

Salad

House Salad

Tossed Greens with English Cucumbers, Pear Tomatoes, garnished with Yellow and Red Beets, served with our House Italian Dressing

Traditional Caesar Salad

Spears of Romaine, Shaved Romano, Roasted Herb Croutons with Creamy Caesar Dressing

On the following page are the Entrée choices.



3 - COURSE PLATED DINNERS

*La Casa del Zorro encourages you to custom tailor your Dinner Menu.
Dinner prices include your choice of Soup or Salad,
Appropriate accompaniments, warm rolls & Butter, Choice of one Dessert and Coffee, Lemonade & Ice Tea
Enjoy!*

You may choose 2 Entrée's to offer your guests

Entrée Selections

Slow Braised Veal Osso Bucco

With a Roasted Shallot Cabernet Glaze
Fresh Lemon, Mint and Wild Mushroom Risotto
\$70

French Breast of Chicken Oscar

Served over Premium Dungeness Crab Cake
Grilled Asparagus glazed with
Sauce Béarnaise
\$55

Roast Prime Rib of Beef

12 oz.
Au Jus
Potato Duchess
Vegetable Medley
\$64

Seafood Trio

Sautéed Filet of Dover Sole
Stacked with Shrimp and Scallops
Drizzled with a Light Cream Newburg Sauce
Steamed Rice and Glazed Carrots Vichy
\$55

Roasted Rack of Lamb

Glazed with Provencal Herbs
Mashed Potatoes
Spinach Pernod
\$62

Duel Entrée of Filet & Salmon

Petite Filet Mignon & Spicy Walnut Crusted
Salmon served with Orange Horseradish Sauce
Butter Whipped Mashed Potatoes
\$62

Portobello & Falafel Steak

Layers of Grilled Portobello Mushroom, Asparagus, Zucchini, Roasted Yellow and Red Peppers, Roma
Tomato and Spinach Accented by a Roasted Tomato Coulis
\$48

***Additional Vegetarian Meals Options available upon request**

~ Prices are exclusive of Service Charge (22%) & Sales Tax (8%) ~



PRIVATE DINING DESSERT MENU

Select your favorite dessert to compliment your dinner menu

Flourless Chocolate Tort

Chocolate Sponge cake filled with Milk Chocolate Mousse & Covered with Dark Chocolate Ganache
Glazed with Coffee Crème Anglaise

Chocolate Wild Raspberry Lava Cake

A Belgian Chocolate Cake filled with a Wild Raspberry Jam. Served with Crème Anglaise and Fresh
Raspberries

Wild Berry Cobbler

Berry filled Pastry topped with Brown Sugar & Oatmeal Crumbles
Served with your choice of Vanilla or Berries Ice Cream

Cheesecake Brûlée'

Creamy New York Cheesecake on a Brownie crust topped with Caramelized Sugar

Apple Pie a la Mode

House-made Apple Pie Served with Vanilla Ice Cream

Vivacious Vanilla Crème Brûlée'

Baked Vanilla Custard and Caramelized Sugar

Buñuelos Cup

Crisp Cinnamon and Sugar crusted Flour Tortilla Cup filled with Coffee Ice Cream accompanied by Caramel
Sauce



BANQUET AND MEETING SPACE RATES

~ Pricing is Per Day unless otherwise noted ~

Banquet Room

- Astra Ballroom (1 & 2) \$ 500 includes Projector Screen Only
- Astra 1 \$ 250 includes Projector Screen Only
- Astra 2 (fireplace side) \$ 250
- Over Head Projector \$ 250

Meeting and Event Space

- Aquila Room - includes 80" Wall Mounted Monitor \$ 350
- Add on Pisces for Food & Beverage set-up No Charge
- Taurus (16), Aquarius (14) or Aries (12) pre-set \$ 250
- Portable Monitor (36-40") \$ 50
- Large Portable Screen \$ 25
- HDMI cords available (deposit required) \$ 75 Refundable Deposit Only
- 2 Portable Wireless Speakers w/Wireless Microphone \$ 75

Outdoor Venues

- Wedding Lawn/Rose Garden \$ 500
- Event Lawn* (does not include any set-up) \$ 1250 Venue Rental Only

*Large wedding parties, special events - All themed events - set up, decorations, furnishings, etc. are done by others of guests choice. Guest hires, and pays directly to the outside company.

We can provide a list of party planning/rental companies in our area.

Catering services for the Event Lawn provided by La Casa will have a 20% surcharge on all Food and Beverage items.

~ Prices are exclusive of Service Charge (22%) & Sales Tax (8%) ~