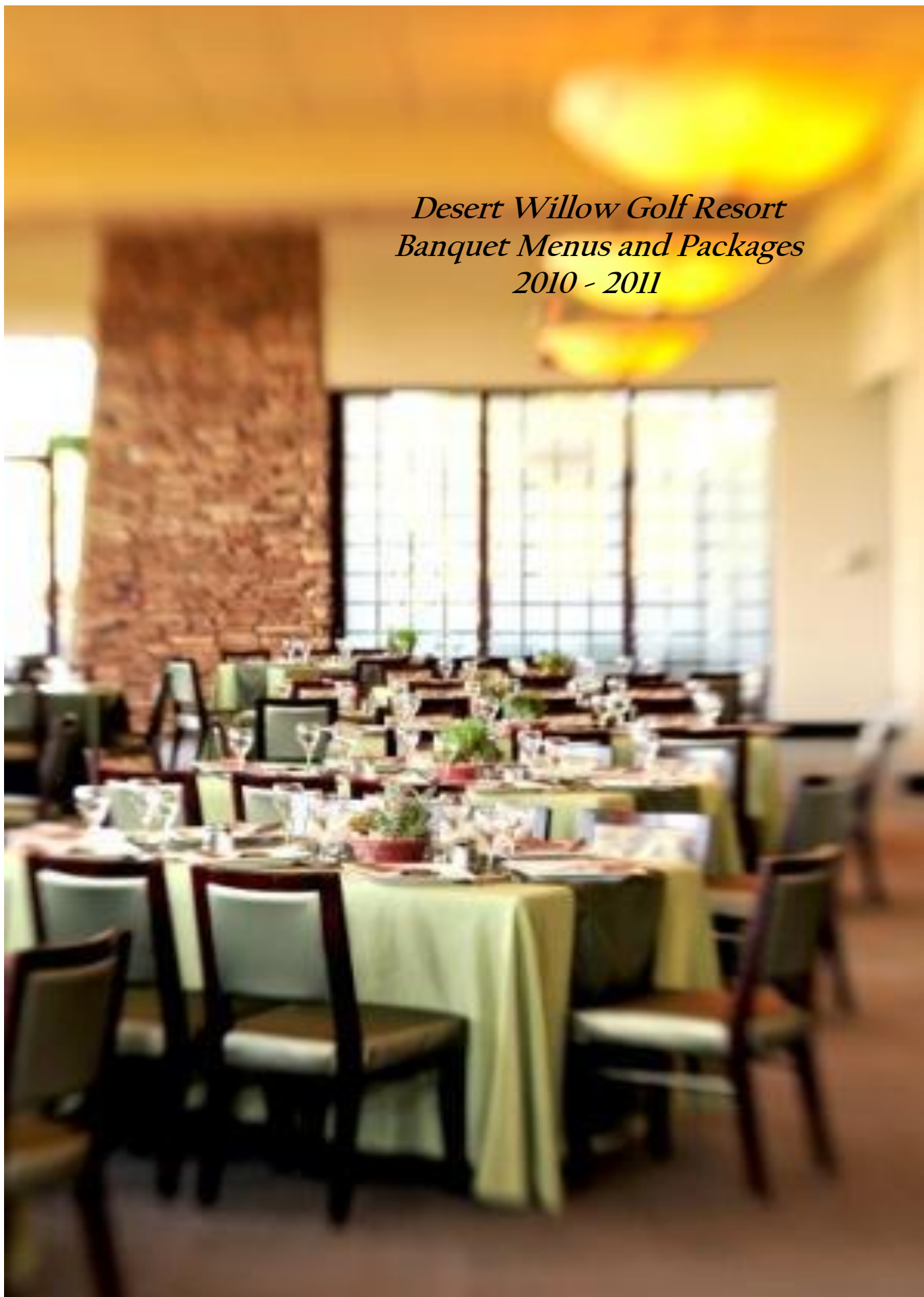


*Desert Willow Golf Resort  
Banquet Menus and Packages  
2010 - 2011*





## *Banquet Breakfast Menu*

### *Mini Continental Breakfast*

Display of freshly baked muffins, croissants and Danish  
Juice station with orange, grapefruit and tomato juice and freshly brewed regular and decaffeinated coffee  
***\$11.25***

### *First on the Tee*

Sliced seasonal fresh fruit display  
Assorted cold cereals with regular and skim milk  
Desert Willow Date Bread French toast with maple syrup  
Fluffy scrambled eggs  
Crispy smoked bacon strips and grilled sausage links  
Roasted corn and caramelized onion breakfast potatoes  
Orange, apple, grapefruit and cranberry juices and freshly brewed regular and decaffeinated coffee  
***\$21.00***

### *Hole in One*

Sliced seasonal fresh fruit display  
Assorted cold cereals with regular and skim milk  
Desert Willow Breakfast Burritos with blackened tomato salsa  
Scrambled eggs with chives  
Crispy smoked bacon strips and grilled sausage links  
Roasted corn and caramelized onion breakfast potatoes  
Orange, apple, grapefruit and cranberry juices and freshly brewed regular and decaffeinated coffee  
***\$21.00***

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## *Breakfast Enhancements*

### *Blended Green Smoothies \$2.50 each*

Blended with fresh Pineapple, Green Apples, Celery, Spinach, Parsley, and Orange Juice

### *Breakfast Burritos \$4.50 each*

Fresh Scrambled eggs with cheddar cheese & bell peppers and tomato salsa

### *Bagels and Cream Cheese \$38.00 per dozen*

Accompanied with Jellies, Jams and Honey

### *Assorted Dry Cereals \$3.75 each*

Individual cereals with whole & 2% milk

### *Granola Cereal \$4.25 each*

Bowl of granola with whole or 2% milk

### *Individual Assorted Yogurts \$2.50 each*

### *Yogurt Parfait \$3.50 each*

Yogurt topped with granola and fresh seasonal fruit

### *Assorted Breakfast Pastries \$28.00 per dozen*

### *Granola Bars, Power Bars \$3.50 each*

### *Assorted Homemade Cookies \$26.00 per dozen*

### *Fudge Brownies \$30.00 per dozen*

### *Fresh Orange or Grapefruit Juices \$18.00 per quart*

### *Fresh Brewed Coffee, Tea and Decaf \$36.00 per gallon*

## *Plated Breakfast Menu*

Choice of:

### *Eggs Benedict with Canadian Bacon*

### *Desert Willow Date Bread French Toast with Maple Syrup*

### *Farm Fresh Scrambled Eggs or Omelet*

With pre-selected choice of diced tomato, ham, mushrooms, fresh herbs and Monterey jack cheese

### *South of the Border Chile Wrap*

Filled with scrambled eggs, beef chorizo, Monterey jack, diced tomato and cilantro with

### *Desert Willow Breakfast Potatoes*

### *Hickory Smoked Bacon*

**\$25.00** Fresh fruit appetizer may be added for \$3.50 per person

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## *Brunch Menu*

### *Option One*

#### *Salads*

Assorted Seasonal Greens with choice of dressings

Marinated Mushrooms

Southwest Three Bean Salad

Red Bliss Potato Salad

Spinach Tortellini and Artichoke Salad

Tri-Color Roasted Pepper Salad

Vine Ripe Tomato and Red Onion Salad

*Sliced Seasonal Melon and Berry Display*

*Imported and Domestic Cheese Display*

#### *Omelet Station*

Cheese, green onions, peppers, mushrooms, ham, tomatoes, onions, salsa and baby shrimp

#### *Entrées*

Pan Seared Chicken Breast with sauce chasseur

Medallions of Roast Pork Loin topped with prosciutto and sage blue cheese

Orange Soy Seared Salmon with wilted spinach and roasted fennel

*Seasonal Vegetables*

*O'Brien Potatoes*

*Bacon and Sausage Links*

*Chef's Elaborate Dessert Buffet*

To include assorted cakes, pies and French pastries

Includes champagne, juice, coffee and soft drinks

***\$41.00***

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## *Option Two*

### *Salads*

Coachella Valley Field Greens with assorted dressings

Marinated Mushrooms

Old Fashioned Cole Slaw

Waldorf Salad

Beef Steak Tomato and Red Onion Salad

Baja Jicama Salad

Curried Chicken Salad and

Marinated Olives

*Sliced Seasonal Melon and Berry Display*

*Elaborate Cheese and Cracker Display*

*Omelet Station*

Cheese, green onions, peppers, mushrooms, ham, tomatoes, onions, salsa and baby shrimp

### *Entrées*

Ancho Chile and Three Cheese Enchiladas

Herb Roasted Pork Loin with sun-dried tomato Marsala sauce

Orange Soy Seared Salmon with wilted spinach and roasted fennel

Pan Seared Chicken Breast with roasted shallot cream, artichoke hearts and vine ripe tomatoes

*Chefs Selection of Vegetables*

*Bacon and Sausage Links*

*Desert Willow Breakfast Potatoes*

*Chef's Elaborate Dessert Buffet*

To include assorted cakes, pies and French pastries

**\$43.00**

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## *Option Three*

### *Salads*

Assorted Seasonal Greens with choice of dressings

Waldorf Salad

Vine Ripe Tomato and Red Onion Salad

Shrimp Salad with Asparagus and peppercorn vinaigrette

Artichoke and Bell Pepper Salad

Oriental Vegetable Salad

Grilled Asparagus with pancetta vinaigrette

Rotelli Pasta Salad with kalamata olives and pesto vinaigrette

*Sliced Seasonal Melon and Berry Display*

*Elaborate Cheese Display*

### *Omelet Station*

Cheese, green onions, peppers, mushrooms, ham, tomatoes, onions, salsa and baby shrimp

### *Entrées*

Poached Eggs on buttermilk biscuits with sausage patty and country gravy

Roasted Pork Loin with grilled corn and roasted poblano sauce

Spice Crusted Sea Bass with orange sauce and slivered fennel

Chile Crusted Chicken Breast on a bed of hash

Penne Pasta with salmon and vodka cream

### *Seasonal Vegetables*

*Desert Willow Breakfast Potatoes*

*Bacon and Sausage Links*

*Chef's Elaborate Dessert Buffet*

To include assorted cakes, pies and French pastries

**\$42.00**

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## *Option Four*

### *Salads*

*Assorted Seasonal Greens with choice of dressings*

*Marinated Mushrooms*

*Waldorf Salad*

*Southwest Three Bean Salad*

*Red Bliss Potato Salad with pesto aioli*

*Spinach Tortellini and Artichoke Salad*

*Pepperonata Salad*

*Tomato Mozzarella and Curried Chicken Salad*

*Sliced Seasonal Melon and Berry Display*

*Elaborate Cheese Display*

*Smoked Salmon Display*

*With mini bagels and appropriate condiments*

### *Omelet Station*

*Cheese, green onions, peppers, mushrooms, ham, tomatoes, onions, salsa and baby shrimp*

### *Carving Station*

*Herb Roasted Prime Rib of Beef accompanied by assorted mustards, au jus and Demi buns*



## *Option Four - Cont.*

### *Entrées*

Poached Eggs on buttermilk biscuits laced with country gravy  
Six C's Seared Chicken Breast accompanied by spears of broccoli  
Medallions of Pork Loin topped with prosciutto and sage blue cheese  
Cajun Style Sea Bass with red beans and rice  
Penne Pasta with strips of chicken breast and Thai curry sauce

### *Seasonal Vegetables*

*Desert Willow Breakfast Potatoes*

*Bacon and Sausage Links*

### *Chef's Elaborate Dessert Buffet*

To include assorted cakes, pies and French pastries  
Also includes champagne, mimosas, juice and coffee

***\$52.00***



## *Desert Willow Box Lunches*

Please choose a minimum of (1) dozen per type of sandwich

### *Choice of:*

#### *Pesto Grilled Chicken Breast*

With shredded romaine, tomato and provolone cheese on a poppy seed Kaiser roll

#### *Sliced Smoked Turkey and Provolone Cheese*

With vine ripe tomatoes and red leaf lettuce on a potato Kaiser roll

#### *Smoked Ham and Swiss Cheese*

With vine ripe tomatoes and red leaf lettuce on whole wheat roll

*All of the above sandwiches are accompanied by:*

*Rotelli Pasta Salad with Pesto Vinaigrette*

*A Freshly Baked Cookie*

*Bag of Chips*

*Fruit*

***\$18.00***

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## Desert Willow Box Lunches

### *Country Fried Chicken*

Three pieces of fried chicken accompanied by old-fashioned Cole slaw, buttermilk biscuits and butter

### *The Ciabatta Club*

Turkey, bacon, lettuce, tomato, jack cheese and alfalfa sprouts on a crisp ciabatta roll

### *The Nature Lover*

Grilled portabello mushroom, zucchini and tomato threads, marinated in herb vinaigrette with avocado, shredded lettuce and alfalfa sprouts, wrapped in a whole wheat tortilla with Boursin cheese spread

### *The Sicilian*

Ham, Genoa salami, prosciutto, mozzarella, aged provolone, olives, pepperoncini, vine ripe tomato, romaine lettuce and red onion on a hoagie loaf with sun-dried tomato spread

*All of the above sandwiches are accompanied by:*

*Rotelli Pasta Salad with Pesto Vinaigrette*

*A Freshly Baked Cookie*

*Bag of Chips*

*Fruit*

**\$20.00**

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## *Buffet Lunch Menu*

### *Sandwich Buffet*

*Sliced fresh fruit display*  
*Mediterranean vegetable salad with crumbled feta*  
*German potato salad*

Choice of three (3) sandwiches:

#### *Country Style Ham with Swiss Cheese*

Sliced tomato, red leaf lettuce, and pommery mustard on sourdough bread

#### *The Pressed Italian*

Sliced prosciutto ham, buffalo mozzarella, chiffonade of romaine lettuce laced with garlic aioli and sun-dried tomato and olive tapenade

#### *Chicken Fajita Wrap*

Tender strips of marinated chicken, grilled with southwest spices, onions, peppers, tomatoes, black beans and Spanish rice

Wrapped in a whole wheat tortilla

#### *Albacore Tuna Salad Wrap*

Wrapped with tomato and shredded lettuce in a flour tortilla

#### *Croissant Club*

Turkey, bacon, shredded romaine, vine ripe tomato, buffalo mozzarella and laced with Caesar dressing

#### *Asian Vegetable and Tofu Wrap*

Tossed in sesame ginger vinaigrette and wrapped in a basil tortilla

### *Assorted Cookies and Brownies*

**\$28.00**

*Soup de Jour may be added on for an additional charge of \$2.95*

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## *Deli Buffet*

### *Salads*

*Tossed Coachella Valley field greens with two selections of dressing*

*Greek cucumber and feta salad*

*Farfalle pasta salad with bay shrimp and tomatoes*

*Country bean salad with tomatoes, peppers and herbs*

Choose three (3) of the following meats to be displayed:

*Smoked Turkey*

*Country Style Ham*

*Roasted Cajun Seared Strip Loin of Beef*

*Pesto Seared Chicken Breast*

Served with cheddar and Swiss cheeses, pickle spears, sliced garden fresh tomatoes, Bermuda onions, lettuce, pepperoncini, black olives, assorted mustards, spreads and mayonnaise and our selection of sliced breads

*Assorted French pastries*

**\$28.50**

## *Grilled Lunch Buffet*

### *Salads*

*Mixed seasonal greens with choice of two dressings*

*Old fashioned creamy cole slaw*

*Grilled potato salad*

*Fresh fruit salad*

*Fresh Ground Beef Patties*

*Rosemary and Garlic Marinated Chicken Breast*

*Hebrew National Jumbo Hot Dogs*

Sliced garden tomatoes, Bermuda onions, lettuce, sliced cheddar cheese, assorted rolls and buns, whole grain mustard, ketchup, mayonnaise and sweet pickle relish

*Assorted chip basket*

*Apple squares and assorted cookies*

**\$29.00**

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**Desert  
Willow**  
Golf Resort  
*Barbecue Lunch Buffet*

*Salads*

Mixed seasonal greens with choice of two dressings

Old fashioned cole slaw

Creamy potato salad

Macaroni Salad with pepper mayonnaise

Sliced Display of Watermelon

*Slow Roasted, Dry Rubbed Tri-Tip*

*Texas Style Barbecued Pork Ribs*

*Herb and Garlic Scented Roast Chicken*

*Roasted corn on the cob*

*Baked beans*

*Roast potatoes with bacon and onions*

*Assorted chip basket*

*Apple squares and assorted cookies*

**\$44.00**

*South of the Border Lunch Buffet*

*Traditional tortilla soup*

With tortilla strips, cotija and diced tomato

*Make your own Caesar salad station:*

Crisp romaine lettuce, Caesar dressing, focaccia croutons, shaved parmesan cheese and strips of garden tomatoes

*Jicama and citrus salad*

*Nopales salad*

*Desert Willow's Chicken Machaca*

*Shredded Beef Tamales with blackened tomato salsa*

*Mexican Sea Bass laced with cilantro lime cream and wilted baby spinach*

*Refried beans and Southwest rice*

Pico de gallo, sour cream and blackened tomato salsa, tri-color stone ground tortilla chips, flour tortillas

*Apple empanadas*

*Vanilla Bean Flan - garnished with seasonal berries*

**\$32.00**

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## *Banquet Lunch Menu*

### *Soups*

Traditional Tortilla Soup  
Roasted Corn Chowder with grilled shrimp and cilantro oil  
Fire Roasted Jalapeno and Cheddar Potato Soup  
Gazpacho Andalouse  
Chilled Tomato Soup laced with tequila

***\$6.50***

### *Salads*

#### *Antipasto Plate*

Bibb lettuce, cumin infused mushrooms, kalamata olives, marinated artichoke hearts and grilled vine ripe tomatoes

***\$6.50***

#### *Crisp Romaine*

Romaine lettuce tossed with traditional Caesar dressing, focaccia croutons, threads of tomato and black olive bruschetta

***\$8.00***

#### *Baby Coachella Valley Greens in Pappadam Bowl*

Tossed in Japanese pear vinaigrette and accompanied by yellow and red pear tomato compote

***\$7.00***

#### *Vine Ripe Tomato Cup*

Filled with field greens and accompanied by buffalo mozzarella, grissini bread sticks and balsamic vinaigrette

***\$6.50***

#### *Thai Shrimp and Vegetable Salad*

On grilled orange segments and Bibb lettuce

***\$21.00***

#### *Chicken Slouvakı Skewers*

On a bed of sweet and sour cucumber noodles, hearts of romaine and accompanied by tzatziki dipping sauce

***\$16.50***

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## *Entrées*

### *Oriental Teriyaki Chicken Salad*

With crispy noodles, green onion, Coachella valley field greens and coriander, ginger and sesame dressing  
**\$15.50**

### *Warm Pan Seared Sea Bass*

On a bed of roasted peppers with Coachella valley field greens, grilled polenta and asparagus drizzled with lime  
Cream and Chile oil  
**\$18.50**

### *Mandarin Chicken Salad in a Half Papaya*

Accompanied by field greens and Desert Willow date bread and ginger and lemon grass vinaigrette  
(Only available spring, summer and fall)  
**\$17.50**

### *Hawaiian Pineapple Chicken Salad with Cashews*

Accompanied by a pappadam bowl of mixed greens and tropical fruit garnish with  
Cilantro-lime dressing served on the side  
**\$19.00**

### *Tomato Curried Chicken Salad*

Served on a bed of field greens, topped with minced mango and crisp taro chip  
**\$19.50**

### *Cavatapi Pasta al dente*

Tender strips of chicken breast, tossed with caramelized onions, vine ripe tomatoes, pine nuts, spinach and  
broccoli florettes with a garlic and herb vegetable broth and olive bruschetta  
**\$14.50**

### *Herb Crusted Halibut*

With a duo of roasted red and yellow pepper coulis accompanied by roasted garlic potatoes and seasonal  
vegetables  
**\$18.50**

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## *Entrées*

### *Creole Seared Salmon*

Pan seared salmon with Cajun spices, tropical fruit salsa and young asparagus spears  
**\$17.50**

### *Grilled Breast of Chicken*

With olive bruschetta topped with red and yellow tomato salad, drizzled with extra virgin olive oil  
And balsamic vinegar  
**\$16.50**

### *Classic Chicken Wellington*

Stuffed with mushroom duxelles and accompanied by double Merlot Demi and bundles of young vegetables  
**\$22.00**

### *Chicken Manchaca Enchiladas*

Served on Spanish rice with fried zucchini  
**\$18.50**

### *Chilled Caribbean Rubbed Flank Steak*

With Cuban bread and field green salad drizzled with cilantro lime vinaigrette  
**\$17.50**

### *Salmon and Shrimp wrapped in Crisp Fillo*

On a bed of mushroom and artichoke rice pilaf laced with lemon-caper sauce  
**\$22.50**



## *Desserts*

### *Chocolate Fantasy*

*With a duo of white and dark chocolate creams*

*\$9.00*

### *New York Style Cheesecake*

*With berry Confit and almond tuile*

*\$8.00*

### *Mocha Mousse Cup*

*Rich chocolate mousse and sponge cake enhanced by hints of coffee in a chocolate swirl cup*

*\$8.00*

### *Candied Pecan and Date Bread Pudding*

*Topped with vanilla bean ice cream*

*\$8.00*

### *Seasonal Sorbet in Almond Tuile Cup*

*Accompanied by seasonal berries on a painted plate*

*\$8.00*

### *Crème Brulee*

*Served in a pool of white chocolate cream with fresh berries*

*\$9.00*



## *Reception Hors D' Oeuvres Menu*

### *Butler Passed Hors D' Oeuvres*

*-Cold -*

*Chilled cucumber or gazpacho soup shots*

*Tuna sashimi tossed with ginger and wasabi dressing on crispy wonton skins*

*Prosciutto wrapped melon ball garnished with finely chopped chives and mascarpone cheese*

*Norwegian smoked salmon with chive cream cheese, served on a gaufrette potato chip*

*Cherry tomato, basil and bocconcini rolled in chili seasoning on a skewer with a splash of balsamic vinegar*

*Seared Ahi tuna with sesame seeds and wasabi caviar on a toast square*

*Sushi roll with crab, eel, smoked salmon, avocado and spicy tuna*

***\$39.75 per dozen***

*-Cold-*

*California roll with crab*

*Spicy Thai noodles in a colorful Chinese take-out container with chopsticks*

*Maine lobster salad on griddled polenta crustade*

*Mini puff pastry bouchees of Dungeness crab with wasabi aioli*

*Black sesame crepes with smoked duck, Asian vegetables and oriental glaze*

*Nigiri Sushi with crab meat, eel, egg omelet, Octopus, shrimp, tuna and smoked salmon*

***\$46.00 per dozen***

***Minimum order of 5 dozen per selection***

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## *Butler Passed Hors D' Oeuvres*

*-Hot -*

Tomato soup shots with grilled cheese triangle

Miniature Maryland crab cakes with crème fraiche and a sliver of lemon rind

Miniature chicken quesadillas

Tandori beef kabobs with cucumber and cumin scented yogurt

Jerk chicken satay with papaya mustard mojo

Jalapenos stuffed with cheese and served with buttermilk dip

Spinach and feta cheese in crisp phyllo dough triangle

Chicken Yakitori Brochette with chicken thigh meat, layered with green onions on a bamboo skewer

Beef and Asparagus Brochette, cubes of tenderloin married with Grilled Asparagus on a teppo kushi bamboo

Breaded Artichoke, Goat Cheddar Cheeses with Panko Breading

Bite-size pizzas: combo of three cheeses, goat cheeses or meat and cheeses

***\$39.75 per dozen***

*-Hot-*

Coconut shrimp with papaya salsa

Vegetarian, chicken, shrimp or beef pot stickers with mustard and plum dipping sauces

Bite-size burgers with cheddar cheese, tomato, crisp lettuce, pickle and ketchup

Lobster risotto fritters

Grilled New Zealand lamb chops with spicy peach chutney

Imperial lobster rolls with Thai curry

***\$46.00 per dozen***

*-Hot-*

Mashed potatoes served in a small martini glass topped with a choice of crème fraiche, chives or caramelized leeks

Shrimp and sweet potato fritters wrapped in Bibb lettuce served with papaya and tomatillo salsa

Mini stuffed shrimp with crab and cracker stuffing

***\$49.50 per dozen***

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## *Buffet-Style Hors D'oeuvres*

### *Sushi Selection*

With pickled ginger, wasabi and soy sauce

**\$6.50 per piece**

[Minimum of five (5) dozen]

### *Jumbo Prawns*

On ice with tangy horseradish cocktail sauce

**\$49.50 per dozen**

### *Fall Vegetable Antipasto*

Marinated olives, grilled eggplant, colorful bell peppers, lime marinated jicama, ginger infused carrots, whole roasted bulbs of garlic, marinated mushrooms, balsamic infused red onions, yellow and green zucchini, roasted roma tomatoes, served with sun-dried tomato herb dipping sauce

**\$152.00 Serves 20/\$242.00 Serves 40**

### *Misto Display of Assorted Italian Tid Bits*

Thinly sliced prosciutto ham, marinated olives, stuffed cherry peppers, Genoa salami, mortadella, roasted peppers, aged provolone cheese, Tuscan tomato relish, Sicilian calamari salad, vine ripe tomato and buffalo mozzarella salad laced with pesto, marinated anchovies, grilled asparagus and eggplant with roasted artichoke-spinach dip, roasted garlic, extra virgin olive oil and balsamic vinegar served with focaccia sticks, grissini and potato demi buns

**\$394.00 /serves 40**

### *Chilled Seafood Display*

Smoked salmon, pesto laced New Zealand green tip mussels, chilled Tandoori shrimp with lime dipping sauce, fire cracker scallops, lomi lomi salmon, California rolls and smoked mahi mahi accompanied by appropriate garnishes, dipping sauces, assorted crackers and vegetable chips

**\$455.00/Serves 30**

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## *Carved Items*

### *Slow Roasted Tenderloin of Beef*

Seared and wrapped with hickory smoked bacon accompanied by chipotle mayonnaise, pommery mustard, horseradish and assorted demi buns

**\$335.00/Serves 20**

### *Herb Rubbed Rib Eye of Beef*

Accompanied by au jus, chipotle mayonnaise, pommery mustard, horseradish and assorted demi buns

**\$310.00/Serves 25**

### *Slow Smoked Scottish Salmon*

With lemon wedges, cream cheese, pickled capers, brunoise of sweet onion and mini bagels

**\$415.00/ Serves 40**

### *Whole Glazed Virginia Ham*

With mango papaya mojo, assorted mustards and demi buns

**\$275.00/Serves 40**

## *Tabled Hors D'oeuvres*

### *Vegetable Crudités Display*

With assorted dips

**\$75.00 Serves 25/ \$138.00 Serves 50**

### *Array of Domestic and Imported Cheese Display*

With cocktail breads and crackers

**\$152.00 Serves 20 / \$278.00 Serves 50**

### *Baked Stuffed Brie*

Brie wheel stuffed with candied walnuts, baked in a puff pastry crust accompanied by cocktail bread and crackers

**\$152.00/Serves 30**

### *Sliced Seasonal Fresh Fruit and Berry Display*

**\$75.00 Serves 25/ \$138.00 Serves 50**

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## *Reception Stations*

### *Pasta Station*

Choose two pastas and two sauces:

Penne, spinach tortellini, Farfalle or tri-color Rotini with creamy clam sauce, Carbonara, Pignoli pesto cream or marinara with sun-dried tomatoes sautéed to order with asparagus tips, wild mushrooms, vine-ripened tomato, toasted pine nuts, Asiago cheese and garden fresh herbs

**\$13.00**

### *Fajita Station*

Southwest Marinated Chicken tossed with grilled onions and bell peppers

Southwest Marinated Flank Steak tossed with grilled onions and bell peppers accompanied by grilled flour tortillas, guacamole, blackened tomato salsa, salsa verde and sour cream

**\$16.50**

### *Southwest Station*

Assorted quesadillas:

Chicken Machaca

Three Cheese with chipotle with coriander leaves

Chorizo, Potato and Cilantro served with guacamole, blackened tomato salsa, salsa verde and sour cream with tri-color stone ground corn tortilla chips

**\$15.25**

### *Risotto Station*

Sautéed to order with:

asparagus tips, wild mushrooms, vine-ripened tomato, toasted pine nuts, Asiago cheese, garden fresh herbs and finished with a touch of cream

**\$10.50**



## *Banquet Dinner Menu*

### *Chilled Plated Appetizers*

#### *Pepper Crusted Ahi Sushi*

With wasabi and soy, paired with Coachella valley field greens and yellow tomato salad

**\$14.50**

#### *Layered Torta of Goat Cheese, Eggplant and Roasted Bell Pepper*

Accompanied by olive and sun dried tomato tapenade, drizzled with cilantro and Chile oils

**\$10.00**

#### *Grilled Tequila Shrimp*

With eggplant Caponata and chervil cream

**\$14.50**

#### *Vegetable Sushi*

Seasoned oriental vegetables and steamed rice wrapped in nori served in a pool of soy mustard sauce

**\$10.00**

### *Hot Plated Appetizers*

#### *Lobster Risotto Cake*

With pan seared sea scallops laced with a cilantro and lemon grass cream

**\$12.50**

#### *Grilled Prawns*

Topped with a grilled Saint Pierre goat cheese quesadilla, accompanied by Alaskan Dungeness crab and corn hash, and drizzled with lime cream

**\$14.50**

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### *Hot Plated Appetizers*

#### *Desert Willow Homemade Jumbo Spring Rolls*

Served on a bed of sweet and sour cucumber and cabbage salad

***\$11.50***

#### *Polenta and Tomato Napoleon*

With fresh mozzarella, olive tapenade and pesto oil

***\$11.50***

#### *Rock Shrimp and Fresh Mozzarella Quesadilla*

With a smoked salmon rose, sour cream and caviar

***\$9.00***

#### *Angel Hair Pasta*

Draped with Pignoli pesto cream, wild mushroom fricassee and diced tomatoes

***\$8.00***

### *Soups*

#### *Roasted Corn Chowder*

With grilled shrimp and cilantro oil

#### *Fire Roasted Jalapeno and Cheddar Potato Soup*

#### *Southwest Lobster Gazpacho*

***\$9.00***

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## *Salads*

### *Fire Cracker Scallops with Soy Vinaigrette*

Paired with a peeled roma tomato cup of baby greens

**\$12.50**

### *Peeled Roma Tomato Cup of Coachella Valley Field Greens*

With avocado salsa and tequila lime vinaigrette

**\$9.50**

### *Grilled Eggplant Croustade*

With arugula, mizuna and frisee, tossed with a roasted shallot vinaigrette and accompanied by a goat cheese  
crostini

**\$9.50**

### *Autumn Salad of Pears*

Coachella Valley field greens tossed with candied walnuts, gorgonzola cheese, fresh ripe pears and toasted walnut  
vinaigrette

**\$9.50**

### *Vine Ripe Tomato Tower*

With buffalo mozzarella and pesto vinaigrette

**\$9.50**

### *Hearts of Romaine*

Served in a ring of parmesan bread and laced with Caesar dressing, shaved parmesan cheese and tomato threads

**\$9.00**

### *Miniature Poached Pear*

Stuffed with herbed Boursin cheese, served on a bed of field greens tossed with candied walnut crumbles, threads  
of tomatoes and cucumber-herb vinaigrette

**\$10.50**

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## *Entrees*

### *Desert Willow Spice Rubbed New York Strip*

With caramelized onions and roasted fingerling potatoes, grilled pencil asparagus and laced with wild mushroom demi glaze  
**\$26.50**

### *Grilled Tenderloin of Beef*

On a gorgonzola stuffed eggplant torte accompanied by red onion marmalade and double port reduction  
**\$32.00**

### *Rubbed Prime Rib of Kansas City Beef*

Slow roasted and served with Pommes William, Chef's selection of seasonal vegetables, creamed horseradish and garlic-herb jus  
**\$32.00**

### *Roasted Free Range Chicken Breast*

Laced with wild mushroom reduction accompanied by braised seasonal mushrooms and grilled asparagus  
**\$25.00**

### *Fig and Port Wine Glazed Double Cut Pork Medallion*

Topped with a poached fig and served on a bed of sautéed seasonal vegetables and herbed scented potatoes  
**\$26.00**

### *White Water Trout*

On a bed of saffron risotto, topped with tomato confit, accompanied by grilled pencil asparagus  
**\$24.00**

### *Orange Chipotle Mahi Mahi*

With roasted purple potatoes and baby root vegetable ragout served in a pool of orange saffron broth  
**\$26.50**



## *Entrees*

### *Pan Seared Halibut*

With a duo of sweet onion sauce and port wine reductions paired with braised wild mushrooms, chive potato puree and asparagus tips

**\$30.00**

### *Pepper Seared Ahi*

Paired with a shrimp and avocado roll, Asian mashed potatoes and laced with soy-citrus reduction

**\$30.00**

### *Beef Tenderloin and Salmon*

Kansas City Beef Tenderloin paired with potato and sage crusted salmon loin on a bed of wilted spinach

**\$34.50**

### *Chicken Cordon Blue*

Breaded chicken breast stuffed with crayfish and cheese laced with Serrano and tomato cream accompanied by red beans and rice

**\$26.50**

### *Free Range Chicken Breast and Salmon*

On a bed of herb risotto paired with rosemary skewered salmon medallion and seasonal vegetable

**\$30.00**

### *Grilled Chicken Breast and Saffron Tiger Prawns*

Laced with a roasted shallot cream accompanied by wilted baby spinach, potato cup and baby carrots

**\$31.00**

### *Roasted Free Range Chicken and a Beggars Purse of Duck Confit*

With caramelized poached pears and sweet potato purée and Broccolini

**\$35.50**

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## *Entrees*

### *Grilled Fillet Mignon and Sea Scallops*

Grilled fillet mignon with a peppered merlot reduction on roasted garlic whipped potatoes paired with pan seared sea scallops on roasted tomatoes and seasonal baby vegetables

**\$37.50**

### *Glazed Corn Fed Beef Tenderloin and Half Lobster Tail*

With McCaire potatoes and roasted baby vegetables laced with double merlot demi and zinfandel cream

**\$44.00**

### *Glazed Corn Fed Beef Tenderloin with Medallions of Lobster Tail*

Laced with ginger-lime cream with chateau potatoes and seasonal young vegetables and passed double merlot demi

**\$44.00**

### *Trio of Fillet, Chicken and Salmon*

Medallion of salmon with sage and shoe string potato crust, petite airline chicken breast with wild mushroom ragout and petite fillet au poivre

**\$51.00**

### *Trio of Fillet, Lamb and Scallop*

Coquille St. Jacques with gruyere Mornay gratin, grilled New Zealand lamp chops with Tuscan bean ragout and tenderloin of beef with tomato relish

**\$53.00**

### *Trio of Lobster, Lamb and Fillet*

Medallion of lobster tail with sweet sherry lobster cream on a nest of spun beets, guava glazed lamb chop on garlic potato purée and petite fillet with a fricassee of wild mushrooms

**\$52.00**

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## *Plated Desserts*

### *Tiramisu*

Paired with macadamia tuile, amaretto sauce and berry confit  
**\$9.00**

### *Sweet Peach Crepes*

Topped with vanilla bean ice cream and sesame crisp  
**\$8.00**

### *Orange Tea Cake*

Accompanied by poached figs, pine nut tuile and vanilla bean ice cream  
**\$9.00**

### *Candied Pecan and Date Bread Pudding*

Topped with vanilla bean ice cream  
**\$8.00**

### *Triple Chocolate Mousse*

White chocolate, milk chocolate and dark chocolate mousse layered on a crispy Oreo cookie base  
**\$9.00**

### *Sacher Torte*

Dark chocolate cake filled with apricot marmalade covered with rich ganache  
**\$10.00**

### *New York Style Cheese Cake*

In a crisp bunuelo with berry confit  
**\$9.00**

### *Poached Pear Stuffed with Grand Marnier Mascarpone*

On a pool of mango puree with toasted almonds  
**\$10.00**

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## *Buffet Dinner Menu*

### *Dinner Buffet One*

#### *Coachella Valley Field Green Salad Bar*

Bacon bits, alfalfa sprouts, cherry tomatoes, croutons, cucumbers, shredded cheese, baby shrimp, diced tofu and assorted dressings

*Grilled asparagus with pancetta and balsamic vinaigrette*

*Cucumber, feta and kalamata olive salad*

*Vine ripe tomato and red onion salad*

*Sliced Seasonal Fruit Display*

With honey yogurt dipping sauce

*Marinated Chicken Breast*

Laced with roasted shallot beurre blanc and herb infused potatoes

*Marinated Flank Steak*

With caramelized onions and herb jus

*Roasted Salmon Haida*

Cooked on cedar planks and accompanied by pommes frites

*Grilled Vegetables*

*Apple Squares and French Pastry Display*

*Freshly brewed regular and decaffeinated coffee*

***\$41.00***

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## *Dinner Buffet Two*

### *Coachella Valley Field Green Salad Bar*

Bacon bits, alfalfa sprouts, cherry tomatoes, croutons, cucumbers, shredded cheese, baby shrimp, diced tofu and assorted dressings

Grilled asparagus laced with pancetta vinaigrette and shaved parmesan cheese, marinated artichokes, grilled zucchini and yellow squash, marinated mushrooms, marinated olives and crab salad with cilantro dressing

### *Sliced seasonal melon and berries*

### *Norwegian smoked salmon display*

Accompanied by mini bagels and appropriate condiments

### *Roasted Pork Medallions*

Topped with prosciutto ham and sage blue cheese, laced with a merlot reduction

### *Cajun Seared Salmon*

With steamed rice and wilted baby spinach

### *Sautéed Breast of Chicken aux Champignons*

Accompanied by steamed fingerling potatoes

### *Roasted Rosemary Potatoes*

### *Seasonal Steamed Vegetables*

### *Elaborate Dessert Buffet*

*Freshly brewed regular and decaffeinated coffee*

**\$46.00**

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## *Dinner Buffet Three*

### *Fall Vegetable Antipasto*

Marinated olives, grilled eggplant, colorful bell peppers, lime marinated jicama, ginger infused carrots, whole roasted bulbs of garlic, marinated mushrooms, balsamic infused red onions, yellow and green zucchini, roasted roma tomatoes, served with a sun-dried tomato herb dipping sauce

### *Mixed Greens*

With two selections of dressing

### *Display of Chilled Seafood*

Sautéed sea scallops with spicy orange dressing, prawns with fire roasted cocktail sauce, Norwegian smoked salmon with appropriate accompaniments, New Zealand green tip mussels with caramelized onion aioli

### *Country Bean Salad*

### *Medallions of Roasted Pork Loin*

With cumin and pumpkin seed crust, laced with guava demi glaze accompanied by sweet basil polenta and onion toast

### *Medallions of Salmon Haida*

With red onion confit and wilted spinach

### *Free Range Chicken Breast*

In a cabernet and mushroom sauce on roasted garlic potato puree

### *In-season Vegetable Medley*

### *Assorted French Pastries*

### *Chocolate Covered Strawberry Display*

*Freshly brewed regular and decaffeinated coffee*

**\$56.00**

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## *South of the Border Buffet*

### *South of the Border Salad*

Julienne of jicama, nopales, bell peppers, corn, avocado and citrus segments on greens with tangy dressing

### *Tortilla Soup*

Accompanied by cotija cheese, chopped cilantro and tortilla strips

### *Chicken Yucateca*

Marinated chicken breast with braised onion and Anaheim peppers

### *Baked Pork Adobo*

Pork loin marinated with oregano, cloves, black pepper, cumin, cinnamon and chili and braised with vinegar and garlic

### *Carne Asada*

Marinated and broiled beef

Served with Pico de gallo, salsa Verde and warm flour tortillas

### *Mexican Rice*

### *Southwest Vegetables*

### *Mexican Shortbread Cookies*

### *Watermelon with Tequila and Lime*

### *Churros*

*Freshly brewed regular and decaffeinated coffee*

**\$40.00**

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## *Taste of Italy Buffet*

### *Caesar Salad Station*

*Crisp romaine, threads of vine ripe tomatoes, focaccia croutons, parmesan cheese and Caesar dressing*

### *Penne Pasta*

*Tossed with vine ripe tomatoes, spinach, strips of chicken and artichoke hearts with a garlic and herb broth and shaved parmesan cheese*

### *Medallions of Chicken Breast*

*With creamy soft polenta and sun-dried tomato marsala sauce*

### *Creamy Risotto*

*With wild mushrooms*

### *Ratatouille Vegetables*

### *Garlic Bread and Focaccia Rolls*

*Accompanied by Tuscan tomato relish and virgin olive oil*

### *Italian Dessert Buffet*

*Freshly brewed regular and decaffeinated coffee*

**\$37.00**

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## *Savoring Italy Buffet*

### *Caesar Salad Station*

*Crisp romaine, threads of vine ripe tomatoes, focaccia croutons, parmesan cheese and caesar dressing*

### *Antipasti Display*

*Marinated olives, grilled eggplant, roasted pepper salad, whole roasted bulbs of garlic, marinated mushrooms, balsamic infused red onions, yellow and green zucchini, vine ripe tomatoes with buffalo mozzarella, laced with pesto vinaigrette, roasted asparagus with pancetta dressing, Sicilian calamari salad accompanied by sun-dried tomato aioli*

### *Elaborate Cheese Display*

*With assorted crackers, grissini and lavosh*

### *Sun-dried Tomato Crusted Salmon*

*On a bed of northern bean and wilted spinach ragout*

### *Roasted Medallions of Pork Loin Pepperonata*

### *Pan Seared Chicken Breast alla Milanese*

### *Linguini Primavera*

### *Green Beans al' aglio e prezzemollo*

### *Oven Roasted Red Bliss Potatoes*

*With olive oil and rosemary*

### *Dessert Buffet*

*Tiramisu, biscotti, chocolate éclairs, opera torte and ricotta filled cannoli*

*Freshly brewed regular and decaffeinated coffee*

**\$46.00**

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**Desert  
Willow**  
Golf Resort  
*Pacific Rim Buffet*

*Mixed Field Greens*

Accompanied by Thai curry vinaigrette and orange-soy dressing

*Korean Kim Chi*

*Sweet and Sour Cucumber Salad*

*Thai Beef Salad*

*Spiced Shrimp and Lotus Root Salad*

*Cucumber and Avocado Rolls*

With wasabi, pickled ginger and soy

*Vietnamese Pho*

Traditional build your own beef and vegetable soup

*Korean Barbecued Beef Ribs with Sticky Rice*

*Chinese Orange Chicken*

*Soy Simmered Red Fish with Spun Diakon Radish*

*Vegetable Stuffed Tofu with Diakon Sauce*

*Stir Fried Vegetables*

*Egg Fried Rice*

*Chinese Honey Apples*

*Green Tea Ice Cream*

*Fortune Cookies*

*Freshly brewed regular and decaffeinated coffee*

**\$46.00**

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## *Mardi Gras*

### *Mixed Field Greens*

*Accompanied by Tabasco buttermilk ranch dressing and sweet onion vinaigrette*

### *Sweet Potato Salad with Pralines*

### *Okra and Tomato Salad*

*Spiced with Tabasco*

### *Cray Fish and Shrimp Salad*

*With cucumber*

### *Grilled Andouille Sausage and Red Bean Salad*

### *Spicy Mustard Slaw*

### *Grilled Chicken Acadian*

### *Blackened Red Fish*

*With braised collard greens*

### *Creole Jambalaya*

### *Mustard Barbecued Pulled Pork*

### *Red Beans and Rice*

### *Macque Chou*

### *Gateau de Carnival*

### *Bananas Foster*

*Created to order*

*Famous New Orleans dish of bananas cooked with sugar and liqueur and served over vanilla ice cream*

### *Freshly brewed regular and decaffeinated coffee*

***\$45.00***

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## *Menu Enhancements*

### *The “Candy” Bar*

A selection of six (6) candies in Decorative Glass Bowls to match your colors or theme  
Small Paper or Cellophane Bags for your Guests to take home a selection of treats

***\$9.00***

### *The “Cookie” Jar*

A selection of freshly baked cookies to include Chocolate Chip, Chocolate Chocolate Chip,  
Old Fashioned Peanut Butter, Oatmeal Raisin and Snicker Doodles in Glass Jars  
With Paper or Cellophane Bags for your Guests to take home and enjoy

***\$10.00***

### *Specialty Coffee Bar*

Featuring Starbuck’s coffee with Fresh Whipping Cream, Chocolate Shavings,  
Cinnamon, Nutmeg, Sugar Spoons and Cinnamon Sticks

***\$7.00***

### *Tuxedo Strawberries*

White and Dark Chocolate Strawberries dressed in Chocolate Tuxedos

***\$42.00***

(Minimum of Two (2) Dozen)

### *French Pastries and Petit Fours*

***\$42.00***

(Minimum of Two (2) Dozen)

### *Intermezzo*

Lemon, Grapefruit, Mango or Champagne

***\$6.00***

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## *Beverage Packages*

### *Hosted Bar by the Hour*

*(Prices are Per Person, Per Hour)*

#### *Soft Hosted Bar*

*House Wines, Domestic and Draft Beers, Soft Drinks and Mineral Water*

*One Hour \$15.00*

*Every Hour Thereafter is \$7.00*

#### *Well Hosted Bar*

*Well Liquors, House Wines, Domestic and Draft Beers, Soft Drinks and Mineral Water*

*(Shots not included)*

*One Hour \$18.00*

*Every Hour Thereafter is \$10.00*

#### *Premium Hosted Bar*

*Premium Liquors, House Wines, Imported and Domestic Beers, House Champagne,*

*Soft Drinks and Mineral Water*

*(Shots not included)*

*One Hour \$26.00*

*Every Hour Thereafter \$18.00*

*Alcohol can only be dispensed by club servers and bartenders*

*The Alcoholic Beverage Control requires employees of Desert Willow to request identification of any person who is of questionable age and to refuse alcohol service if the person is underage or proper identification cannot be furnished. Desert Willow employees also have the right to refuse alcohol service to any person in its sole discretion.*

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## *Bar Prices*

<i>Well Drinks</i>	<i>\$7.00</i>
<i>Premium Drinks</i>	<i>\$10.00</i>
<i>Glass of House Wine</i>	<i>\$7.00</i>
<i>Glass of House Champagne</i>	<i>\$8.00</i>
<i>Imported Beer</i>	<i>\$5.00</i>
<i>Domestic Beer</i>	<i>\$4.00</i>
<i>Fruit Juices</i>	<i>\$3.00</i>
<i>Soft Drinks</i>	<i>\$2.00</i>
<i>Bottled Water</i>	<i>\$2.00</i>

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