



THE OASIS
AT DEATH VALLEY
2025
CATERING MENU

BREAKFAST

BREAKFAST

PRICED PER PERSON / 20 GUEST MINIMUM

BUFFET ENHANCEMENTS

OASIS CONTINENTAL BUFFET

\$39 / PP

- Selection of Chilled Juices
- Sliced Whole & Seasonal Fruits & Berries
- Assorted Pastries
- Croissants
- Butter & Preserves
- Greek Yogurt
- House Made Granola
- Regular & Decaffeinated Coffee
- Selection of Hot Tea

DEATH VALLEY BUFFET

\$55 / PP

- Selection of Chilled Juices
- Sliced Whole & Seasonal Fruits & Berries
- Assorted Pastries
- Croissants
- Butter & Preserves
- Scrambled Eggs
- Smoked Bacon
- Breakfast Potatoes with Peppers & Onions
- Regular & Decaffeinated Coffee
- Selection of Hot Tea

BREAKFAST BURRITO

\$225 / DOZEN

Flour Tortilla | Scrambled Eggs
Sausage | Cheddar | Black Beans
Sour Cream & Salsa

BREAKFAST SANDWICH

\$200 / DOZEN

Smoked Bacon | Fried Eggs
Cheddar | Roasted Tomato Spread
Croissant

FRENCH TOAST

\$27 / PP

Powdered Sugar | Maple Syrup

OATMEAL

\$15 / PP

Steel Cut Oatmeal | Brown
Sugar | Dried Cranberries
Walnuts | 2% Milk

BUILD YOUR OWN GREEK YOGURT PARFAIT

\$21 / PP

Yogurt | House Made Granola | Berries

OMELET STATION

\$40 / PP

CHEF ATTENDANT IS REQUIRED.

ALL OMELETTES ARE MADE TO ORDER FROM THE FOLLOWING:

Sautéed Mushrooms | Onions | Peppers | Baby Spinach | Tomatoes
Ham | Bacon | Sausage | Cheddar | Pepper Jack | Swiss



THE OASIS
AT DEATH VALLEY

All Pricing Includes 22% Service Fee (5% Administrative Fee & 17% Gratuity)

BREAKS

PRICED PER PERSON / 20 GUEST MINIMUM

ALL DAY BREAK PACKAGE

\$85 / PP

MORNING

Assorted Chilled Juices | Sliced Whole & Seasonal Fruit
Assorted Pastries | Butter & Preserves
Coffee & Tea for One Hour

MID - MORNING

Build Your Own Yogurt Parfait with House Made Granola & Fresh Berries | Iced Tea

AFTERNOON

Pick Two:
Assorted Cookies | Warm Jumbo Pretzels with Mustard Sauce | Assorted Candy Bars | Red Pepper Hummus with Kettle Chips

A LA CARTE / PP

HOUSE MADE RED PEPPER HUMMUS
WITH PITA CHIPS
\$27 / PP

BOWL OF MIXED NUTS
\$24 / PP

KETTLE CHIPS WITH BOURSIN
RANCH DIP
\$21 / PP

FRESH FRUIT WITH HONEY DRIZZLE
\$32 / PP

A LA CARTE / DZ.

COOKIES
\$80 / DZ

BROWNIES
\$80 / DZ

JUMBO SOFT PRETZELS WITH
MUSTARD SAUCE
\$62 / DZ

ASSORTED DANISHES
\$65 / DZ

BREAKS

\$45 / PP

HEALTHY BREAK

House Made Red Pepper Hummus with Pita Chips
Celery Sticks | Carrot Sticks | House Made Trail Mix
Fresh Fruit with Honey Drizzle

SWEET & SALTY

Chocolate Chip Cookies | Brownies | Popcorn
Kettle Chips with Boursin Ranch Dip

SIMPLY SALTY

Bowl of Mixed Nuts | Arcadian Spicy Mix | Dry Roasted Peanuts | Pretzels | Chex Mix | Popcorn

BEVERAGES BILLED ON CONSUMPTION

COFFEE STATION

COFFEE | DECAFFINATED COFFEE | HOT TEA STATION
\$115 / GAL

ASSORTED JUICES
\$9 / EACH

ASSORTED SOFT DRINKS
\$7 / EACH

ICED-TEA & LEMONADE
\$95 / GALLON

BREAKS

All Pricing Includes 22% Service Fee (5% Administrative Fee & 17% Gratuity)



THE OASIS
AT DEATH VALLEY

LUNCH

PRICED PER PERSON / 20 GUEST MINIMUM

BOXED LUNCHES

\$37

ORDER MUST BE PLACED 48
HOURS IN ADVANCE

EXECUTIVE DELI

BUFFET \$72

20 PERSON MINIMUM
AVAILABLE UNTIL 2PM

BACKYARD B.B.Q.

BUFFET \$80

20 PERSON MINIMUM
AVAILABLE UNTIL 2PM

ALL BOXED LUNCHES INCLUDE:

CHOICE OF SANDWICH
POTATO CHIPS
WHOLE FRUIT
COOKIE
BOTTLED WATER
INSULATED LUNCH BAG

GRILLED CHICKEN
Grilled Chicken | Cheddar | Lettuce
Tomato | Onion

CLUB
Bacon | Smoked Turkey
Swiss | Lettuce | Tomato | Onion

HAM & SWISS WRAP
Ham | Swiss | Lettuce | Tomato | Onion
Tortilla

VEGAN WRAP
Spinach | Red Pepper Hummus
Lettuce | Tomato | Red
Onion | Spinach Flour Tortilla

MIXED GREEN SALAD

Field Greens | Cucumber | Tomato
Croutons
Choice of Ranch or Balsamic Dressing

BUILD YOUR OWN SANDWICH BAR

SLICED SIRLOIN
GRILLED CHICKEN
SHAVED TURKEY BREAST
BACON
HAVARTI
SWISS
FRESH MOZZARELLA
LETTUCE
ARUGULA
TOMATO
ONION
PESTO AIOLI
GORGONZOLA SPREAD
AVOCADO MAYONNAISE
CIABATTA ROLLS
MULTIGRAIN
BAGUETTE
KETTLE CHIPS WITH
CHEF'S RED PEPPER DIP
ICE TEA & LEMONADE

CHEF ATTENDANT REQUIRED

\$150

ONLY SERVED OUTDOORS

GRILLED POTATO SALAD
BAKED BEANS
COLESLAW
ALL BEEF HOT DOGS
HAMBURGERS
VEGGIE BURGERS
HOT DOG AND HAMBURGER
BUNS
KETTLE CHIPS WITH RED PEPPER
DIP
CHEDDAR, SWISS, HAVARTI
CHEESE
LETTUCE, TOMATO, ONION
RELISH, MAYONNAISE
ICED TEA & LEMONADE
COOKIES

LUNCH

HAND PASSED HORS D'OEUVRES
50 PIECES PER ORDER

RECEPTION

CUCUMBER CUP STUFFED WITH
SMOKED SALMON \$425

TENDERLOIN WITH WASABI
CREAM ON WONTON CRISP \$450

SPICY SHRIMP SHOOTERS \$450

ROASTED VEGETABLE SKEWERS
\$275

TOMATO CAPRESE SKEWERS
\$275

POKE CUP \$450

MINI CRAB CAKES WITH
REMOULADE SAUCE \$450

CHICKEN POT STICKERS WITH
THAI CHILI SAUCE \$375

SPINACH & FETA SPANAKOPITA
WITH TZATZIKI SAUCE \$375

GRILLED SHRIMP WITH MANGO
GLAZE \$450

VEGETABLE SPRING ROLLS
\$375

PROSCIUTTO & BLUE CHEESE
BACON WRAPPED DATES
\$425

RECEPTION DISPLAYS
PRICE / PER PERSON

ANTIPASTO \$35 / PP

Herb Grilled Portobello
Mushrooms | Yellow Squash | Zucchini
Asparagus | Red Onion | Roasted Roma
Tomatoes | Salami | Imported olives
Parmigiano Reggiano | Mozzarella | Crusty
Breads | Herb Olive Oil | Balsamic Vinegar

**ARTISAN CHEESE BOARD
\$32 / PP**

Selection of Artisan Cheeses
Berries | Grapes | Seasonal Fresh Fruit | Baguettes
Crackers

CRUDITÉ \$25 / PP

Broccoli | Peppers | Celery | Cucumbers
Carrots | Cauliflower | Spinach | Ranch Dip
Roasted Red Pepper Dip

HUMMUS \$25 / PP

House Made Red Pepper Hummus
Horseradish Hummus | Cilantro Hummus
Pita Chips

CARVING STATIONS

REQUIRES CULINARY ATTENDANT
\$150

PORK LOIN \$425

Marinated Pork Loin
Apple Bourbon Glaze | Dinner Rolls

BAKED HAM \$450

Whole Grain Mustard
Cream Sauce | Dinner Rolls

TURKEY BREAST \$500

Cranberry Aioli | Dinner Rolls

TENDERLOIN OF BEEF \$550

Horseradish Cream | Au Jus
Dinner Rolls

STRIP LOIN OF BEEF \$500

Black Pepper Crusted Angus Beef Strip
Brandy Peppercorn Sauce | Dinner Rolls

RECEPTION

All Pricing Includes 22% Service Fee (5% Administrative Fee & 17% Gratuity)

DINNER BUFFET

DINNER BUFFET

PRICED PER PERSON / 20 GUEST MINIMUM

MESQUITE FLATS BUFFET \$115 / PP

GARDEN SALAD

Cucumber | Red Onion | Tomato Croutons
Ranch | Balsamic

CORN TORTILLAS

FLOUR TORTILLAS

MARINATED GRILLED CHICKEN

SEASONED GROUND BEEF

CHEESE ENCHILADAS

REFRIED BEANS

SPANISH RICE

CHIPS & SALSA

CHURROS

Condiments:

Guacamole | Shredded Lettuce

Shredded Cheddar Cheese

Pico de Gallo Sauce | Diced Tomatoes

Jalapeños | Diced Onions | Limes | Sour

Cream

LEMONADE & ICED TEA

ADD BAKED POTATO BAR \$22 / PP

Cheese | Butter | Sour Cream | Bacon
Chives

DEATH VALLEY BBQ BUFFET

\$120 / TWO ENTRÉE CHOICES
\$140 / THREE ENTRÉE CHOICES

GARDEN SALAD

Cucumber | Red Onion | Tomato Croutons
Ranch | Balsamic

BAKED POTATO BAR

Cheese | Butter | Sour Cream | Bacon
Chives

MAC & CHEESE

CORN BREAD MUFFINS

ENTRÉES

SLOW COOKED SHREDDED PORK

BABY BACK RIBS

GRILLED SALMON

BEEF BRISKET

BBQ CHICKEN BREAST

GRILLED PORTABELLA MUSHROOMS

DESSERT

ASSORTED BAR COOKIES

ADD MAC & CHEESE TO ANY BUFFET \$21 / PP

THE INN BUFFET

\$130 / TWO ENTRÉE CHOICES
\$150 / +THREE ENTRÉE CHOICES

SALAD

CLASSIC CAESAR SALAD

OR

CAPRESE SALAD

SIDES

PASTA FLORENTINE

LEMON ROASTED POTATOES

MARKET FRESH VEGETABLES

DINNER ROLLS & BUTTER

ENTRÉES

SLICED TENDERLOIN

Port Wine Reduction

PAN SEARED CHICKEN BREAST

Mushrooms | Herbs | Garlic | Olive Oil

HONEY BALSAMIC SALMON

STUFFED ZUCCHINI

STEAK CHIMICHURRI

DESSERT

CHEF'S DESSERT TABLE



THE OASIS
AT DEATH VALLEY

All Pricing Includes 22% Service Fee (5% Administrative Fee & 17% Gratuity)

PLATED DINNER

\$175 / PER PERSON

SALADS

CHOOSE ONE

SIGNATURE

Spinach | Frisee
Strawberries | Goat Cheese | Candied
Pecans | Citrus Vinaigrette

CLASSIC CAESAR

Fresh Romaine
Herbed Crouton | Parmigiana Reggiano
House Made Caesar Dressing

WEDGE SALAD

Bleu Cheese Crumbles | Crumbled Bacon
Diced Tomato | Green Onion
Choice of Bleu Cheese or Ranch dressing

ENTRÉE

CHOICE OF TWO

FILET MIGNON
Port Wine Reduction

EGGPLANT PARMESAN

MEDITERRANEAN
CHICKEN

VEGAN VEGGIE STACK

CHICKEN LIMONE

BLACKENED SALMON

FILET MIGNON & SHRIMP
SCAMPI

SIDES

CHOICE OF TWO

- POLENTA
- WILD MUSHROOM RISOTTO
- ROASTED TOMATO ORZO
- POLENTA
- GREEN BEANS
- WHIPPED POTATOES
- ASPARAGUS
- FINGERLING POTATOES

DESSERTS

CHOOSE ONE

- CHOCOLATE CHEESECAKE
- COCONUT PISTACHIO CAKE
- SEASONAL PANNA COTTA
- VANILLA CUSTARD CAKE
- BERRY SHORTCAKE
- SEASONAL BREAD PUDDING

UPCHARGE FOR ADDITIONAL
ENTRÉE CHOICES IS \$25/PP PER
ITEM

All plated dinners include your choice of salad,
choice of two entrées, fresh baked dinner rolls,
coffee service, and choice of dessert.

Final meal choices, special requests, and dietary
restrictions must be received 21 days in advance.

All Pricing Includes 22% Service Fee (5% Administrative Fee & 17% Gratuity)

PLATED DINNER

BAR PACKAGES

BAR PACKAGES

ALL BAR PACKAGES ARE PRICED PER PERSON FOR FOUR HOURS

BEER & WINE

- \$43
- 4 hours service time

BEER

Domestic Beer: Bud Light, Budweiser
Coors Light

Imported/Craft Beer: Corona, Heineken
Death Valley IPA, Deschutes IPA

WINE

White Wine: Cypress Chardonnay,
Campagnola Pinot Grigio, La Playa
Sauvignon Blanc

Red Wine: Mark West Cabernet Sauvignon,
Avalon Pinot Noir

Blush/Sparkling: Bieler Rose, Brut Faire
La Fete

PREMIUM BEER & WINE

- \$52
- 4 hours service time

BEER

Domestic Beer: Bud Light, Budweiser, Coors
Light, Michelob Ultra

Imported/Craft Beer: Corona, Modelo
Heineken, Death Valley IPA, Deschutes IPA
Stella Artois

N/A: Bitburger

WINE

White Wine: Tolosa Chardonnay, Di Bruno
Pinot Grigio, Jules Taylor Sauvignon Blanc

Red Wine: Borne of Fire Cabernet
Sauvignon, Fableist Pinot Noir

Blush/Sparkling: Bieler Rose, Mionetto
Prosecco

BARTENDER FEE \$250

- BARTENDER FEE IS NON-NEGOTIABLE
- ONE BAR REQUIRED FOR EVERY 50 GUESTS

PREMIUM FULL BAR

- \$85
- 4 hours service time

BEER

Domestic Beer: Bud Light, Budweiser, Coors Light
Michelob Ultra

Imported/Craft Beer: Corona, Modelo, Heineken
Death Valley IPA, Deschutes IPA, Stella Artois

N/A: Bitburger

WINE

White Wine: Tolosa Chardonnay, Di Bruno Pinot
Grigio, Jules Taylor Sauvignon Blanc

Red Wine: Borne of Fire Cabernet Sauvignon
Fableist Pinot Noir

Blush/Sparkling: Bieler Rose, Mionetto Prosecco

LIQUOR

Vodka-Grey Goose

Gin-Hendricks

Tequila-Don Fulano Blanco

Rum-Mount Gay

Whiskey-Crown Royal

Rye Whiskey-High West Double Rye

Irish Whiskey-Jameson

Bourbon-Makers Mark

Scotch-Glenlivet 12

Cordial-Disaronno, Kahlua, Baileys

Liqueurs- Grand Marnier, Cointreau, St. Germain
Campari

MIXERS & NON-ALCOHOLIC BEVERAGES

Coke | Diet Coke | Sprite | Dr. Pepper | Root Beer
Tonic | Club Soda | Ginger Ale | Ginger Beer | Cranberry
Juice | Orange Juice | Pineapple Juice | Olives & Brine
Sweet & Sour | Margarita Salt | Tahin | Prickly Pear Puree
Lemons | Limes | Cucumbers | Orange Slices
Black Cherries | Angostura bitters | Black Walnut Bitters
Grenadine | Simple Syrup | Lime Juice | Sweet Vermouth
Dry Vermouth

STANDARD FULL BAR

- \$63
- 4 hours service time

BEER

Domestic Beer: Bud Light, Budweiser
Coors Light

Imported/Craft Beer: Corona Heineken,
Death Valley IPA, Deschutes IPA

WINE

White Wine: Cypress Chardonnay,
Campagnola Pinot Grigio, La Playa
Sauvignon Blanc

Red Wine: Mark West Cabernet Sauvignon,
Avalon Pinot Noir

Blush/Sparkling: Bieler Rose, Brut Faire La
Fete

LIQUOR

Vodka-Absolut

Gin-Bombay Sapphire

Tequila-Espolon Blanco

Rum-Captain Morgan

Whiskey-Jack Daniels

Bourbon-Jim Beam

Scotch-Dewars White Label

Cordial-Baileys

Liqueurs-Triple Sec

MIXERS & NON-ALCOHOLIC BEVERAGES

Coke | Diet Coke | Sprite | Dr. Pepper
Root Beer | Tonic | Club Soda
Cranberry Juice | Orange Juice | Pineapple
Juice | Olives & Brine | Lemon | Lime
Orange Slices | Cherries | Bitters | Sweet
Vermouth | Dry Vermouth

ADDITIONAL BAR OPTIONS

BAR BASED ON CONSUMPTION

STANDARD BAR

DOMESTIC BEER \$11
IMPORTED BEER \$14
WINE \$18
MIXED DRINKS \$15
CRAFT COCKTAILS \$25

PREMIUM BAR

DOMESTIC BEER \$11
IMPORTED BEER \$14
WINE \$23
MIXED DRINKS \$19
CRAFT COCKTAILS \$25

BARTENDER FEE \$250

Bartender Fee is Non-Negotiable and added to every bar.
One Bar for Every 50 Guests

CASH BAR

Cash bar pricing will be based off the consumption pricing.

Any bar can become a cash bar at any time during an event.

Hosted beer and wine with all liquor cash bar.

Hosted signature drink with cash bar for anything else.

ADDITIONAL HOUR ADD-ON

If you would like to add an additional hour of service during the event you will be charged for the original number of guests on your event order.

- STANDARD BEER & WINE- \$20
- PREMIUM BEER & WINE-\$25
- STANDARD FULL BAR-\$35
- PREMIUM FULL BAR-\$50

CORKAGE FEE \$25 PER BOTTLE

You may bring your own wine with a corkage fee of \$25. You may not bring in any hard alcohol or beer to any event.

DRINK TICKETS

You may purchase a certain number of drink tickets per guest in advance, followed by cash bar. Prices will vary.

SPECIALTY REQUESTS

If there is a certain item that we do not normally stock, we can try to get it in for you. If we are able to fulfil your request, you will be required to purchase the minimum quantity that we can import in for you.

HOSTED 2 HOUR BAR PACKAGES

All bar packages will be charged for number of guests on their event order.

2 HOUR HOSTED STANDARD BEER AND WINE \$28

Hosted beer and wine for two hours followed by a cash bar.

2 HOUR HOSTED PREMIUM BEER AND WINE \$36

Hosted beer and wine for two hours followed by a cash bar.

2 HOUR HOSTED STANDARD FULL BAR \$40

Hosted Standard Full Bar followed by cash bar

2 HOUR HOSTED PREMIUM FULL BAR \$52

Hosted premium bar package followed by cash bar.

BAR OPTIONS



All Pricing Includes 22% Service Fee (5% Administrative Fee & 17% Gratuity)

CONTACT DETAILS:

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