



THE OASIS
AT DEATH VALLEY

CATERING MENU

BREAKFAST

BREAKFAST

PRICED PER PERSON / 20 GUEST MINIMUM

BUFFET ENHANCEMENTS

OASIS CONTINENTAL BUFFET

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

DEATH VALLEY BUFFET

- 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

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

BREAKFAST SANDWICH

Smoked Bacon | Fried Eggs
Cheddar | Roasted Tomato Spread
Croissant

FRENCH TOAST

Powdered Sugar | Maple Syrup

OATMEAL

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

BUILD YOUR OWN GREEK YOGURT PARFAIT

\$16 / PP

Yogurt | House Made Granola | Berries

OMELET STATION

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



All Pricing is subject to a 24% service charge (19% gratuity, 5% administrative fee) and 7.75% sales tax.

BREAKS

PRICED PER PERSON / 20 GUEST MINIMUM

ALL DAY BREAK PACKAGE

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 & Lemonade, Soda, Bottled Water

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

KETTLE CHIPS WITH BOURSIN
RANCH DIP

FRESH FRUIT WITH HONEY DRIZZLE

A LA CARTE / DZ.

COOKIES

BROWNIES

JUMBO SOFT PRETZELS WITH
MUSTARD SAUCE

ASSORTED DANISHES

BREAKS

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

ASSORTED JUICES

ASSORTED SOFT DRINKS

ICED-TEA & LEMONADE

BREAKS

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LUNCH

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BOXED LUNCHES

ORDER MUST BE PLACED 48
HOURS IN ADVANCE

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

EXECUTIVE DELI BUFFET

20 PERSON MINIMUM
AVAILABLE UNTIL 2PM

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
COOKIES

BACKYARD B.B.Q. BUFFET

20 PERSON MINIMUM

CHEF ATTENDANT REQUIRED
\$250

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



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HAND PASSED HORS D'OEUVRES
50 PIECES PER ORDER

RECEPTION

CUCUMBER CUP STUFFED WITH
SMOKED SALMON

TENDERLOIN WITH WASABI
CREAM ON WONTON CRISP

SPICY SHRIMP SHOOTERS

ROASTED VEGETABLE SKEWERS

TOMATO CAPRESE SKEWERS

POKE CUP

MINI CRAB CAKES WITH
REMOULADE SAUCE

CHICKEN POT STICKERS WITH
THAI CHILI SAUCE

SPINACH & FETA SPANAKOPITA
WITH TZATZIKI SAUCE

GRILLED SHRIMP WITH MANGO
GLAZE

VEGETABLE SPRING ROLLS

PROSCIUTTO & BLUE CHEESE
BACON WRAPPED DATES

RECEPTION DISPLAYS
PRICE / PER PERSON

ANTIPASTO

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

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

CRUDITÉ

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

HUMMUS

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

CARVING STATIONS
REQUIRES CULINARY ATTENDANT
\$250

PORK LOIN

Marinated Pork Loin
Apple Bourbon Glaze | Dinner Rolls

BAKED HAM

Whole Grain Mustard
Cream Sauce | Dinner Rolls

TURKEY BREAST

Cranberry Aioli | Dinner Rolls

TENDERLOIN OF BEEF

Horseradish Cream | Au Jus
Dinner Rolls

STRIP LOIN OF BEEF

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

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RECEPTION

DINNER BUFFET

DINNER BUFFET

PRICED PER PERSON / 20 GUEST MINIMUM

MESQUITE FLATS BUFFET

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

SOPAIPILLAS

Condiments:

Guacamole | Shredded Lettuce

Shredded Cheddar Cheese

Pico de Gallo Sauce | Diced Tomatoes

Jalapeños | Diced Onions | Limes | Sour
Cream

LEMONADE & ICED TEA

DEATH VALLEY BBQ BUFFET

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

THE INN BUFFET

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

ADD BAKED POTATO BAR

Cheese | Butter | Sour Cream | Bacon
Chives

ADD MAC & CHEESE TO ANY BUFFET



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AT DEATH VALLEY

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PLATED DINNER

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
- 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.

**Plated dinners are not available at the Mission Gardens or the Casita Lawn*

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PLATED DINNER

BARS



BAR BASED ON CONSUMPTION

STANDARD BAR

DOMESTIC BEER
IMPORTED BEER

WINE

MIXED DRINKS

CRAFT COCKTAILS

PREMIUM BAR

DOMESTIC BEER
IMPORTED BEER

WINE

MIXED DRINKS

CRAFT COCKTAILS

STANDARD FULL BAR

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

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

BARTENDER FEE \$250

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

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.

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

PREMIUM FULL BAR

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

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CONTACT DETAILS:

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