



catering menu | 2023

Welcome to Yaamava' Resort & Casino at San Manuel.

Delight your senses with our impeccable catering choices. Our award-winning culinary team will curate the perfect menu for your upcoming Yaamava' Theater event, whether it is a wonderfully sweet breakfast or an elegant cocktail hour and dinner.

Yaamava' Resort & Casino is committed to supporting the community and environment. Our environmental responsibility initiatives deliver an unparalleled guest experience while protecting our natural resources.



CONTINENTAL BREAKFASTS

orange juice | apple juice | cranberry juice | coffee | decaf | assorted teas

CONTINENTAL \$25 PER GUEST

sliced seasonal fruit and berries

assorted individual yogurts

assorted danishes, muffins and croissants | butter | fruit preserves

ELEVATED CONTINENTAL \$30 PER GUEST

sliced seasonal fruit

assorted individual yogurts

toaster station | assorted bagels | breads | plain cream cheese | herbed cream cheese

smoked salmon | capers | dill egg salad | pickled red onion | tomato

WELLNESS CONTINENTAL \$35 PER GUEST

sliced seasonal fruit

hard boiled eggs

housemade energy bars

avocado toast | whole grain artisan bread | sliced avocado | calabrian chiles |

micro-herbs | sea salt flakes | fresh pepper

greek yogurt parfaits

BREAKFAST BUFFETS

orange juice | apple juice | cranberry juice | coffee | decaf | assorted teas

CLASSIC BREAKFAST BUFFET \$45 PER GUEST

sliced seasonal fruit & berries

honey yogurt | yaamava' granola

assorted danishes | **muffins** | **croissants** | butter | fruit preserves

toaster station | white | wheat | sourdough

classic scrambled eggs

select two

applewood-smoked bacon • traditional breakfast sausage • maple-glazed ham • chicken apple sausage

select one

herb-roasted red potatoes • roasted yukon gold potatoes with peppers & onions • hashed brown potatoes with herbs

LATIN BREAKFAST BUFFET \$45 PER GUEST

sliced seasonal fruit & berries

honey yogurt | yaamava' granola

assorted conchas | **mantecadas** | **pan dulce**

warm tortillas | flour | corn

fresh salsa

chorizo scrambled eggs | spring onion | monterey jack cheese

chilaquiles rojos

black beans

papas bravas

PLATED BREAKFAST

muffins | danishes | pound cakes | butter | fruit preserves
orange juice | coffee | decaf | assorted teas

AMERICAN CLASSIC \$35 PER GUEST

fresh scrambled eggs | thick-cut applewood smoked bacon | sausage links | roasted tomato | yukon gold breakfast potatoes

CLASSIC EGGS BENEDICT \$39 PER GUEST

poached eggs | thick-cut canadian bacon | traditional hollandaise | toasted english muffin | roasted tomato | yukon gold breakfast potatoes

HAM AND CHEESE OMELET \$32 PER GUEST

fresh eggs | black forest ham | cheddar cheese | roasted tomato | yukon gold breakfast potatoes

STEAK AND EGGS \$42 PER GUEST

grilled petite new york steak | scrambled eggs | roasted tomato | yukon gold breakfast potatoes

À LA CARTE BREAKFAST ENHANCEMENTS (SELECT ONE)

EGGS TO ORDER AND OMELET STATION \$18 PER GUEST

chef attendant required and \$250 attendant fee

fresh eggs | egg whites | egg beaters | cheddar cheese | jack cheese | ham | bacon | chicken apple sausage | bell peppers | onions | mushrooms | baby spinach | tomato | scallions | black olives

vegan/vegetarian additions available on request

SMOOTHIE STATION \$16 PER GUEST

server attendant required and \$250 attendant fee

yogurt | greek yogurt | kale | strawberries | blackberries | blueberries | raspberries | banana | kiwi | pineapple | mango | avocado | orange juice | apple juice | pineapple juice | oat milk | almond milk | grapefruit juice | honey

TOAST STATIONS \$16 PER GUEST *(select one)*

assorted sliced breads | assorted bagels | plain cream cheese | herbed cream cheese | butter | preserves

smoked salmon | assorted bagels | capers | dill egg salad | red onion | tomato

avocado toast | sliced ciabatta | whole grain bread | citrus avocado spread | tomato | sprouted greens

BREAKFAST SANDWICHES, WRAPS, BURRITOS \$14 PER GUEST *(select one)*

croissant | scrambled egg | black forest ham | gouda cheese

toasted ciabatta | fried egg | pork sausage | sharp cheddar cheese

chorizo | scrambled egg | roasted potato | monterey jack | salsa | tortilla

vegan “just egg” scramble | seasonal veggies | red pepper hummus | gluten-free wrap

À LA CARTE ENHANCEMENTS EACH \$10 PER GUEST *(select one)*

chef’s daily smoothies

greek yogurt parfaits | yaamava’ granola and fresh berries

assorted housemade pastries | butter | preserves

steel-cut oatmeal | california raisins | brown sugar | fresh berries | agave syrup toasted almonds

FRENCH TOAST, PANCAKES OR BISCUITS \$14 PER GUEST

(select one)

cinnamon vanilla french toast | fresh berries | whipped butter | whipped cream | maple syrup

crunchy french toast | berry compote | whipped butter | whipped cream | maple syrup

buttermilk pancakes | berry compote | caramelized bananas | whipped butter | maple syrup

warm buttermilk biscuits | sausage-sage gravy | honey | whipped butter

SCRAMBLED EGGS \$8 PER GUEST *(select one)*

scrambled eggs | garden herbs

chorizo scrambled eggs | spring onion | monterey jack cheese

vegan “just egg” scramble | garden vegetables

black forest ham frittata | white cheddar | caramelized onions
spinach frittata | tomato | feta cheese

BREAKFAST PROTEINS \$10 PER GUEST *(select one)*

thick-cut applewood smoked bacon | **maple breakfast sausage** | **orange-honey glazed ham** | **chicken apple sausage**

BREAKFAST SIDES \$8 PER GUEST *(select one)*

roasted red potatoes with peppers and onions | **hash brown potatoes with fresh herbs** | **country-style grits**

REFRESHMENTS & BREAKS

CHIPS AND DIPS \$21 PER GUEST

chips | potato | tortilla | pita | pretzel rods
dips | onion | ranch | fresh salsa roja | guacamole
assorted soft drinks
bottled water

WELLNESS BREAK \$21 PER GUEST

whole fresh fruit
individual trail mix
assorted granola bars
hummus & crudite bar | seasonal vegetables | pita bread
crackers and dips | classic hummus | tzatziki dip | ranch dip
assorted aqua frescas

ENERGY BREAK \$21 PER GUEST

fresh strawberries and grapes
assorted granola bars
starbucks bottled coffees
bottled waters
energy drinks
assorted bottled smoothies

COOKIE SHOPPE \$21 PER GUEST

chocolate chip | **peanut butter** | **oatmeal raisin**
chocolate-dipped strawberries
brownies
milk choices | 2% | almond | oat
coffee
assorted teas

À LA CARTE ENHANCEMENTS

assorted bags of chips and pretzels	\$4.50 each
seasonal whole fruit	\$3 each
sliced seasonal fruit & berries	\$9 per guest
assorted freshly baked cookies	\$42 per dozen
assorted freshly baked brownies	\$42 per dozen
candy bars	\$4.50 each
assorted ice cream bars	\$4.50 each
assorted frozen fruit bars	\$4.50 each
assorted finger sandwiches	\$48 per dozen
specialty bottle juice and iced teas	\$6 each
assorted soft drinks	\$4 each
energy drinks	\$6 each
bottled smoothies	\$6 each
fiji bottled water	\$6 each
voss bottled water	\$6 each
yaamava' bottled water	\$4 each
san pellegrino sparkling water	\$6 each
freshly brewed beverages	\$80 per gallon
<i>coffee • decaf • hot tea</i>	
juices	\$80 per gallon
<i>orange • apple • cranberry</i>	
iced tea	\$64 per gallon

PLATED LUNCHES

three-courses with selection of one salad, one entrée and one dessert | assorted dinner rolls | butter
coffee | decaf | assorted teas | iced tea

SOUP OR SALAD

new england clam chowder | applewood bacon | potato | celery | cream

sweet corn chowder | roasted poblano

chicken and gnocchi soup | pancetta | escarole | parmesan broth

vegan minestrone | rich tomato broth | kale | zucchini | ditalini pasta | white beans

spinach salad | strawberries | ricotta salata | pistachios | champagne vinaigrette

heirloom green salad | marinated toybox tomatoes | pickled red onion | cucumber | pecorino romano | focaccia croutons | creamy herb dressing

frisée and arugula salad | shaved fennel | candied walnuts | pickled onions | white balsamic vinaigrette

ENTRÉES

grilled flat iron steak | chimichurri | pepin potatoes | sautéed mushrooms | saffron oil | \$56

king salmon | romanesco sauce | riced cauliflower pilaf | almonds | golden raisins | crispy kale | \$56

pan-seared chicken breast | herb-browned butter | mushroom risotto | seasonal vegetables | \$49

braised beef short ribs | rosemary and roasted garlic demi glace | broccolini | yukon gold mashed potatoes | \$53

vegetarian ricotta agnolotti | seasonal vegetables | crispy leeks | pine nuts | herbal broth | \$40

grilled chicken caesar salad | baby gem lettuce spears | parmesan | grilled pesto crouton | herb gremolata | caesar dressing | \$46

seared ahi tuna niçoise salad | arugula | roasted yukon gold potatoes | haricot vert | marinated tomato | cured egg yolk |
castelvetrano olive | \$46

vegan protein bowl | baby kale | spinach | quinoa | black beans | roasted cauliflower | golden raisins | crispy chickpeas | creamy
avocado-tahini dressing | \$40

DESSERTS

warm apple crumble tart | caramel sauce

lemon meringue tart | wild berry coulis

seasonal fruit and berry tart

caramel flan | mixed berries

chocolate mousse cup | mixed berries

LUNCH BUFFET

assorted dinner rolls and artisan breads
coffee | decaf | assorted teas | iced tea

GARDEN LUNCH BUFFET \$58 PER GUEST

tomato and artichoke bisque | rich tomato soup | roasted artichoke

lentil salad with garden vegetables | chèvre | spiced pepitas | provençal vinaigrette

marinated mushroom salad | roasted sweet peppers | artichoke | fresh herbs | balsamic vinaigrette

BUILD-YOUR-OWN SALAD STATION

garden greens *(select three)*

arugula • baby kale • butter lettuce • heirloom greens • romaine lettuce • spinach

cheeses *(select three)*

white cheddar • smoked gouda • fresh mozzarella • feta • point Reyes blue cheese • shaved parmesan

warm proteins *(select three)*

peppered beef tenderloin • herb-roasted chicken breast • pan-seared salmon • grilled tofu

dressings *(select two)*

aged balsamic vinaigrette • champagne vinaigrette • house ranch dressing • sherry-blue cheese vinaigrette • selection of flavored vinegars and oils

included accompaniments

seasonal garden vegetables | tomatoes | cucumbers | carrots | avocado | red onion | micro-greens | hard-boiled eggs | garlic croutons | sunflower seeds | toasted almonds

DESSERTS

chef's selection of mini desserts

DELI LUNCH BUFFET \$58 PER GUEST

SEASONAL SOUP

PREPARED SALADS *(select two)*

classic coleslaw | shredded cabbage | citrus-honey coleslaw dressing | fresh herbs

classic caesar salad | romaine lettuce | garlic croutons | shaved parmesan cheese

fingerling potato salad | applewood smoked bacon | pickled red onion | fines herbs | shaved parmesan cheese | mustard vinaigrette

quinoa salad | baby kale | grilled squash | roasted peppers | champagne vinaigrette

BUILD-YOUR-OWN SANDWICH STATION

cold proteins *(select three)*

roast beef • smoked turkey • black forest ham • genoa salami • grilled tofu

SANDWICH SALADS *(select one)*

albacore tuna salad | lemon aioli

cranberry-pear chicken salad | candied pecans

vegetarian chickpea salad | cucumber | tomato | feta | curry-tahini dressing

included accompaniments

swiss cheese | sharp cheddar | provolone | smoked gouda | butter lettuce | tomatoes | red onion | housemade pickles | pepperoncinis | assorted artisan breads | mayonnaise | horseradish aioli | whole grain and dijon mustards | housemade potato chips

DESSERTS

chef's selection of mini desserts

LUNCH BUFFET

assorted dinner rolls & artisan breads
coffee | decaf | assorted teas | iced tea

SOUTHWEST LUNCH BUFFET \$58 PER GUEST

chicken tortilla soup

chopped romaine salad | romaine lettuce | roasted corn | black beans | tomatoes | jicama | cumin-spiced tortilla strips | cilantro-lime vinaigrette

jicama-orange salad | jicama | mandarin oranges | cilantro | red bell pepper | red onion | chimichurri vinaigrette

street corn salad | queso fresca | cilantro | creamy chipotle dressing

pork carnitas

chile-marinated flat iron steak

achiote chicken

beef and chicken tamales

refried beans | spanish rice | flour and corn tortillas | pico de gallo | tomatillo salsa | guacamole | tortilla chips | sour cream | cotija cheese

DESSERTS

chef's selection of mini desserts

MEDITERRANEAN LUNCH BUFFET \$58 PER GUEST

chicken & gnocchi soup | pancetta | escarole | parmesan broth

heirloom field greens salad | heirloom field greens | marinated tomato | cucumber | red onion | oregano vinaigrette | house herb ranch dressing

classic bulgur wheat tabbouleh salad

cucumber and tomato salad | chickpeas | red onion | feta | oregano vinaigrette

pan-seared chicken breast | sun-dried tomato | artichoke | caper

moroccan lamb tagine | dates | almonds | preserved lemon

salmon putanesca

za'atar spiced vegetables

rigatoni with eggplant caponata

grilled artisan flatbreads | hummus and olive oil

DESSERTS

chef's selection of mini desserts

LUNCH BUFFET

assorted dinner rolls & artisan breads
coffee | decaf | assorted teas | iced tea

ASIAN LUNCH BUFFET \$58 PER GUEST

chopped salad with ginger dressing | spring mix | chop lettuce
| carrots | tomato | red cabbage

chilled soba noodle salad | snow peas | carrot | water chestnut |
crushed peanuts | spicy peanut dressing

orange chicken

spicy hunan shrimp

black pepper beef | spicy sauce | bell peppers

szechuan tofu (vegan)

stir-fried garlic green beans

vegetable fried rice

steamed white rice

DESSERTS

chef's selection of mini desserts

BBQ LUNCH BUFFET \$58 PER GUEST

smoked bacon chili with beans | cheddar cheese | scallions | fresh
onion

chopped iceberg salad | tomato | radish | cucumber | croutons |
blue cheese dressing | house herb ranch dressing | red wine
vinaigrette

classic coleslaw | cabbage | carrots | sweet and tangy dressing

golden potato salad | yukon gold potato | red onion | fresh herbs |
creamy pepper aioli

watermelon wedges (seasonal)

st. louis pork ribs

honey-bbq chicken

blackened salmon | lemon beurre blanc

baked beans (pork or vegetarian)

roasted potato wedges

buttered corn on the cob

cornbread

DESSERTS

chef's selection of mini desserts

BOXED LUNCHES

bag of chips | chocolate chip cookie | whole fruit | soft drink
maximum of two choices of sandwiches for any group

SANDWICHES \$33 PER GUEST

italian | ham | salami | soppressata | provolone | shaved lettuce | red wine vinaigrette | artisan bread

grilled chicken | pesto aioli | heirloom tomato | arugula | swiss cheese | artisan bread

roasted turkey | smoked bacon | heirloom tomatoes | bibb lettuce | whole grain mustard spread | artisan bread

roasted beef | blue cheese mayo | grilled onions | baby spinach | brioche bun

vegetarian wrap | grilled portabella mushrooms | roasted peppers | onions | hummus spread | baby greens spinach tortilla

RECEPTIONS

tray passed or displayed | priced by the dozen | 2 dozen minimum order per item

HOT

coconut shrimp | sweet chili sauce **\$98**

yaamava sliders **\$84**

brioche bun | caramelized onion | white cheddar | garlic aioli

buffalo chicken wings **\$72**

celery | carrot | blue cheese dressing

jalapeño poppers | chipotle ranch dressing **\$54**

grilled nz lamb chops | chimichurri **\$98**

thai chicken satay | spicy peanut sauce **\$72**

mini lobster corn dogs | saffron tartar sauce **\$98**

maryland-style crab cake | classic remoulade sauce **\$98**

chicken cashew lumpia | chili-vinegar sauce **\$72**

beef short rib empanada | salsa roja **\$72**

petite reuben | russian dipping sauce **\$65**

beef wellington | stone ground mustard **\$65**

beef teriyaki skewer | teriyaki glaze **\$65**

spinach and feta cheese spanakopita **\$54**

falafels with tzatziki sauce **\$54**

blue cheese stuffed dates wrapped in bacon **\$54**

baked scallops wrapped in apple smoked bacon **\$75**

COLD

shrimp cocktail | housemade spicy cocktail sauce **\$98**

spam musubi **\$60**

classic tomato bruschetta on crostini **\$68**

yellow gazpacho with grilled shrimp **\$98**

cucumber soup shooters **\$54**

deviled eggs | bacon | crispy shallot | green onion **\$54**

heirloom toy box tomatoes | burrata | micro basil | evoo | balsamic syrup **\$54**

italian prosciutto | cantaloupe | pomegranate glaze **\$54**

togarashi spice tuna | shaved radish | wasabi aioli | crispy wonton **\$80**

shrimp ceviche shooter | avocado crème | shaved radish | cilantro **\$80**

lobster blt | applewood bacon | heirloom tomato | micro greens | brioche **\$98**

RECEPTION STATIONS

ARTISAN CHEESE DISPLAY \$22 PER GUEST

international and domestic cheeses | assorted crackers | breads

ANTIPASTO DISPLAY \$24 PER GUEST

chef selection of cured meats | prosciutto | capicola | sopressata | chilled grilled vegetables | marinated artichokes | olives | dolmas | traditional hummus | baba ghanoush | tzatziki | marinated feta cheese | warm pita | assorted crackers | sliced breads

FARMER'S MARKET CRUDITÉ AND DIPS \$20 PER GUEST

selection of fresh seasonal vegetables | garden herb ranch | hummus | caramelized onion jam | roasted red pepper dip

SEAFOOD AND RAW BAR \$65 PER GUEST

display of chilled cocktail shrimp | oysters on the half shell | alaskan king crab legs | cocktail sauce | spicy horseradish | fresh lemons | mignonette | tabasco sauce

CHIPS AND DIP DISPLAY \$20 PER GUEST

selection of tortilla and potato chips | mini pretzels | green onion dip | garden herb ranch dip

PASTA BAR \$30 PER GUEST

chef attendant required and \$250 attendant fee

radiatore | cheese tortellini | gluten-free penne | housemade marinara | parmesan cream sauce | pesto | grilled chicken | pancetta | wild mushrooms | poached shrimp | lobster | asparagus | sundried tomato | caramelized onion | marinated artichokes | english peas | parmesan | micro basil | red chili flake

RAMEN BAR \$25 PER GUEST (MIN 25 GUESTS)

chef attendant required and \$250 attendant fee

noodles | roasted pork belly | chicken | beef | vegetables | sliced egg | seaweed | pickled ginger | green onion with traditional ramen broth

STREET TACO CART \$30 PER GUEST

chef attendant required and \$250 attendant fee

choice of three: carne asada • chicken tinga • pork al pastor • chile-lime mahi mahi • chimichurri-marinated tofu | corn tortilla | flour tortilla | fresh salsas | pico de gallo | cotija cheese | cilantro and onion | shaved radish | roasted jalapeños

CARVING STATIONS

carver attendant required and \$250 attendant fee

PRIME RIB \$525 EACH (SERVES 30)

au jus | creamy horseradish | spicy horseradish | warm dinner rolls

ROASTED BEEF TENDERLOIN \$575 EACH (SERVES 10)

truffle-infused demi | creamy horseradish | spicy horseradish | warm dinner rolls

GINGER MISO GLAZED SALMON \$400 EACH (SERVES 10)

shiitake mushroom broth | warm dinner rolls

APPLE-SAGE BRINED TURKEY BREAST \$400 EACH (SERVES 25)

sage gravy | cranberry-orange chutney | warm dinner rolls

SMOKED BEEF BRISKET \$450 EACH (SERVES 20)

housemade bbq sauce | coleslaw | warm dinner rolls

PLATED DINNERS

three courses with selection of one salad, up to two pre-selected entrées and one dessert
pre-selected entrées priced at the highest option

SOUP OR SALAD *(select one)*

potato leek vichyssoise | truffle oil | crispy leeks

west coast clam chowder

sweet corn chowder | roasted poblano

chicken and gnocchi soup | pancetta | escarole | parmesan broth

vegan minestrone | rich tomato broth | kale | zucchini | ditalini pasta | white beans

petite iceberg | spiced almonds | marinated tomatoes | fine herbes | parmesan tuile | buttermilk dressing

heirloom tomato salad | garden greens | herbed ricotta | fresh basil | white balsamic emulsion

arugula salad | prosciutto | poached pear | spiced marcona almonds | honey-citrus vinaigrette

spinach salad | point Reyes blue cheese | glazed pistachio | strawberries | candied bacon | champagne vinaigrette

heirloom greens salad | shaved fennel | tomato | hearts of palm | pancetta | lemon-thyme vinaigrette

ENTRÉES *(select up to two)*

herb-seared chicken breast | creamed cabbage | cauliflower-yukon mash | browned butter | \$90

crispy-skinned king salmon | baby bok choy | lemongrass broth | \$98

seared black cod | potato leek broth | roasted radish | english peas | crispy onions | sundried tomato marmalade | \$98

vegetarian ricotta agnolotti | seasonal vegetables | crispy leeks | pine nuts | herbal broth | \$85

pan-seared king trumpet mushrooms | roasted carrot purée | braised greens | gremolata | crispy capers | \$85

grilled new york steak | brandy and green peppercorn demi glace | roasted cipollini onion | seasonal vegetables | yukon gold mashed potatoes | \$110

grilled filet of beef | roasted garlic mashed potatoes | heirloom carrots | wild mushroom bordelaise | \$110

herb-roasted colorado lamb chop | butter braised fennel | celery root purée | mustard-shallot cream | \$110

bone-in pork chop | haricot verts with pancetta | yukon gold mashed potatoes | maple-thyme glaze | \$90

PLATED DINNERS

three courses with selection of one salad, up to two pre-selected entrées and one dessert
pre-selected entrées priced at the highest option

DUO ENTRÉE OPTION

grilled filet mignon and shrimp duo | yukon gold mashed potatoes | roasted cipollini | seasonal vegetables | port reduction | lemon-chive beurre blanc | \$130

grilled filet mignon and lobster duo | yukon gold mashed potatoes | roasted cipollini | seasonal vegetables | port reduction | garlic butter | charred lemon | \$145

DESSERTS *(select one)*

chocolate grand marnier cake | orange cream | brandy

cocoa dulce de leche mousse | walnut chocolate brownie

tiramisu

new york-style cheesecake | mixed berry coulis

lemon meringue tart

triple berry mousse cake

ENHANCEMENTS

(4th course option, served after salad course)

ahi poke | avocado | wakame salad | edamame | tobikko | cucumber | crispy garlic | \$20 per guest

jumbo shrimp cocktail | vodka spiked cocktail sauce | lemon | \$20 per guest

jumbo lump crab cake | preserved lemon aioli | pea shoots | tomato chip | \$24 per guest

pan-seared scallops | roasted carrot purée | braised greens | gremolata | crispy capers | \$24 per guest

add soup course | \$16 per guest

DINNER BUFFET

assorted dinner rolls | artisan breads | butter
coffee | decaf | assorted teas

SOCAL DINNER BUFFET \$130 PER GUEST

SALADS

baby kale and romaine caesar salad | shaved parmesan | grilled pesto croutons

heirloom baby greens | candied beets | orange segments | toasted hazelnuts | charred onion vinaigrette

farro and arugula salad | dried apricots | pistachio | fresh herbs

ENTRÉES

grilled swordfish | chermoula | sautéed spinach | herbal broth

honey brined pork loin | confit cipollini onion | braised cabbage

herb-seared chicken breast | browned butter

farfalle pasta | creamy lobster rosa sauce | basil | sundried tomato

ACCOMPANIMENTS

seasonal vegetable medley

herb-roasted heirloom potatoes

DESSERTS

chef's selection of mini desserts

BAJA DINNER BUFFET \$120 PER GUEST

SOUP

tortilla soup with chicken and tortilla strips

SALADS

baja chopped salad | romaine lettuce | red onion | cotija cheese | jicama | roasted corn | toybox tomatoes | smoked paprika ranch dressing | cilantro-lime vinaigrette

baja shrimp ceviche | chilled shrimp | tomato | cucumber | jalapeño | cilantro | red onion | lime

ENTRÉES

achiote marinated chicken

anaheim chile braised beef short ribs

pork tamales

ACCOMPANIMENTS

frijoles charros | bacon | jalapeño | cilantro

cilantro lime rice

sautéed vegetables with nopales

tortillas | corn | flour

DESSERTS

chef's selection of mini desserts

DINNER BUFFET

assorted dinner rolls | artisan breads | butter
coffee | decaf | assorted teas

ITALIAN DINNER BUFFET \$130 PER GUEST

SOUP

vegan minestrone | rich tomato broth | kale | zucchini | ditalini
pasta | white beans

SALADS

caprese | heirloom tomatoes | fresh mozzarella | basil oil |
balsamic reduction | maldon salt

antipasto salad | artichoke | salami | capicola |
sopressata | bocconcini | provolone | kalamata olive | toybox
tomato | roasted peppers | heart of palm | basil | pepperoncini

heirloom greens and romaine | tomato | cucumber | red onion |
carrot | grilled pesto crouton | oregano vinaigrette

ENTRÉES

porchetta | herb-studded pork belly | pan sauce

chicken saltimbocca | sage | provolone cheese | herbed-chicken
jus

roasted halibut | olives | capers | tomatoes

penne bolognese

ACCOMPANIMENTS

garlic roasted broccoli

breadsticks

DESSERTS

chef's selection of mini desserts

STEAKHOUSE DINNER BUFFET \$140 PER GUEST

SOUP

lobster bisque | creamy lobster soup | poached lobster

SALADS

wedge salad | baby iceberg wedge | blue cheese | bacon lardon
| marinated tomatoes | chive | fresh herbs | buttermilk-herb
dressing

baby kale and romaine caesar salad | shaved parmesan | grilled
pesto croutons

heirloom tomato salad | buffalo mozzarella | basil oil | local
olive oil | crispy basil

ENTRÉES

beef tenderloin (served medium) | sautéed mushrooms |
bordelaise

riesling brined chicken breast | sautéed kale | chicken jus

chilean sea bass | roasted radishes | english peas | browned
butter beurre blanc

ACCOMPANIMENTS

whipped potatoes

creamed corn

sautéed asparagus and baby carrots

dinner rolls

DESSERTS

chef's selection of mini desserts

CATERING POLICIES

GUARANTEES

- Guaranteed attendance for all functions must be given to the Catering office at least 72 hours before your event. Actual charges based on the guaranteed numbers, or the number of people actually served, whichever is greater. This guarantee will apply to all aspects of your function, including, but not limited to food and beverage services. Cancellation within 72 hours of the event date will be charged.

SERVICE CHARGE

- Gratuity of 20% on all food and beverage items. Staff charges are subject to change.
- A \$5 per guest surcharge will apply to all buffets created for events under 25 guests.
- Attendant fees (Chef, Carver, Bartender, Cocktail Server, etc.) priced at \$250 per Attendant, per hour with a two-hour minimum, unless otherwise stated.

FOOD AND BEVERAGE

- The resort prohibits the removal of food and beverage from the premises.
- No outside alcohol or food may enter the resort. Yaamava' Catering Department is the sole provider of all food and beverage served in the event area.
- The California Department of Alcoholic Beverages Control regulates the sale and service of all alcoholic beverages. The resort is responsible for the administration of those regulations. California Law requires removal of all alcohol from service by 2:00am (Pacific Time).
- Persons consuming alcoholic beverages at resort events must be 21 years old or older. The resort reserves the right to terminate alcohol service at any time if:
 - o Minors are seen consuming alcoholic beverages
 - o A guest appears overly intoxicated
- Consuming raw or undercooked meat, poultry, seafood, shell stock, or eggs, unpasteurized juice, or under processed bakery items may increase your risk of food borne illness, especially in case of certain medical conditions.

OUTDOOR FUNCTIONS

- Tax of 8.75% is included in menu pricing. Taxes are subject to change
- A weather call for outdoor functions will be made according to the following schedule:
 - o Breakfast: 7:00pm on the evening prior
 - o Lunch and Evening: 4 hours prior to event start time or 1:00pm, whichever is first
- The Yaamava' Resort & Casino at San Manuel reserves the right to make the final weather call regarding outdoor functions due to high wind, lightning, unsafe weather conditions or a chance of rain of 30% or higher. If the possibility of adverse weather exists that may result in harm to guests or

Team Members, the function will necessarily be moved indoors. Weather calls will be made by the client upon the recommendation of your Catering Sales Manager. Should the client be unavailable, the decision will be made on their behalf

- Additional set up fees may apply to outdoor functions depending on the venue, time of day, and equipment required. Evening functions require lighting packages starting at \$950
- All amplified music and entertainment at outdoor locations will conclude by 10:00pm, per noise ordinance. The Yaamava' Resort & Casino reserves the right to control the volume of the music and the finish times

DECORATIONS | SIGNAGE

- Decorations or displays brought into the resort by the guest must be approved prior to arrival
 - o To prevent damage, items may not be attached to stationary wall, floor, window, or ceiling with nails, staples, tape, or any other substance
- No signage is permitted in the lobby or on the public grounds; flip charts or blackboards are not permitted in any public area of the resort.
 - o Signage is to be used outside meeting rooms only and must not be larger than 22x16.
 - o The Resort offers signage printed at prevailing rates
- We recommend floral arrangements and decorations be provided by the in-house Floral Team to stay within the Yaamava' Resort & Casino tradition of excellence.

MEETING ROOM INFORMATION AND FEES

- Meeting room rental fees are subject to service charge and tax when food or beverage is served
- If your event exceeds the allotted time, a charge of \$2,000 per hour may apply, pending confirmation and availability of space from your Catering Sales Manager and/or your banquet captain
- Customer's credit card will be charged three business days prior to first day of event
- A Room Reset Fee of \$500 will apply for any reset of a room after the BEO has been approved and signed or the diagram has been approved

SECURITY

- The Yaamava' Resort & Casino is not responsible for damaged or lost items brought into the resort; we are not responsible for any items left unattended
- With advance notice, your Catering Sales Manager can assist you in arranging for security officers