

74040 Highway 111 Palm Desert, CA 92260 (760) 779-9888

Thank you for inquiring about a private party at our award-winning restaurant. Our seasoned event professionals and culinary team have years of experience planning small groups, large corporate events and everything in between.

We believe we make the difference in dining because we are locally owned and operated. Our wish is to provide you a unique and personalized dining experience and not a big-box approach to your dining experience.

Off-site catering is also available to complement your home or other event space.

Our mission is to provide you with a nonpareil level of service.

We are locally owned and operated, which means you will receive personalized "hands on" service and a creative approach to cater to your every whim.

We provide you with all organic, antibiotic and hormone-free poultry, meats and wild/sustainable seafood. We serve USDA all natural and antibiotic-free steaks We care about your health and limit the use of butter and offer olive oil as a substitute in many of our dishes.

Of course, special requests are always welcome!

We look forward to serving you soon,

Your host,

Eric Morcus Owner/Operator





## **Dinner Party Menus 2019**







**Dinner Party Menus 2019** 

## WHAT OTHERS ARE SAYING ABOUT US...



2016 CERTIFICATE of

tripadvisor\*





CURRENTLY 4.5/5 STARS
#1 rated on YELP in Palm Desert, CA



Best dinner
Best seafood
Best steaks
Best restaurants
Best happy hour



#### **TRIPADVISOR**

Currently #10/250 restaurants

# EVENT SPACES: PRIVATE DINING ROOM:

(Approx 22 x 22 feet)
Completely enclosed with sliding glass/wood doors.
Separate entrance to outside if desired.

**VIDEO: Kaiser Grille Palm Desert's Private Dining Room** 

## **AUDIO VISUAL RENTALS:**

4k 50" high definition monitor/wifi tv + stand \$200 Projector Screen \$75



**Dinner Party Menus 2019** 

# **PRIVATE DINING ROOM:**







Kaiser Grille Palm Desert 74040 Highway 111 Group Events: (760) 779-9888 x 3 Groups@kaisercorp.com rev 10-2019



## **Dinner Party Menus 2019**



Seating styles/Combinations/Capacity:

U-Shaped: approx. 24 Square: approx. 24

Individual Seating: approx. 44

**Food and Beverage Minimums for Private Dining Room:** 

Off the menu or Selecting group menus:

May-October:

Sunday-Thursday: \$1500

Fri- Saturday: \$2000

**November-April:** 

Sunday-Thursday: \$2000

Fri- Saturday: \$2500



**Dinner Party Menus 2020** 

## SEMI PRIVATE MOUNTAIN VIEW:

(Approx 60 x 22 feet) Combination of booth/table seating Capacity: Approx 72



## SEMI PRIVATE + PRIVATE DINING ROOM

Capacity: Approx 116

## **ENTIRE RESTAURANT BUY-OUT**

Capacity: Approx 250 SEATED



## **Dinner Party Menus 2020**







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#### APPETIZERS Priced Per Piece/portion

Many other options are available, just ask! (Minimum order of 20 pieces each)

Ahi Tuna Tartare on cucumber coins 4

Local Medjool date applewood smoked bacon wrapped, stuffed with blue cheese 3

Hummus with olive tapenade + crostini 3

Smoked Salmon and cream cheese on cucumber 3.5

Fried Colomosi with appear to the course to be seen to the control of the course 7.5

Fried Calamari with caper tartar sauce + house made cocktail sauce 3.5

Mini Crab Cakes with celery root remoulade. roasted lemon aoli 4

Mediterranean Chopped Bruschetta olives, tomatoes, onion, feta, basil 2.50

Caprese Skewers mozzarella and grape tomatoes, basil, extra virgin olive oil, balsamic 3.5

Prime Rib Sliders on grilled focaccia bread with horseradish basil aoili 4 each

Filet Crostini-Tender pieces of filet mignon with caramelized onions, topped with blue cheese on a crostini. 5

Grilled Lamb Lollipops with rosemary red wine demi glace 8

Mini Baked Potatoes Stuffed with feta, kalamata olives and herbs 3.5

Sesame Chicken in Wonton 3

Coconut Shrimp Skewer with Orange Chili Dipping Glaze 4.5
Chicken Skewers Tandoori Style with Cucumber Yogurt Dipping 3
Shrimp Cocktail with cocktail sauce 4

Fresh Fruit & Domestic Cheese 7 per person With Artisan Breads & Crackers

Vegetable Platter (Gluten Free) 8 per person

Selection varies depending on the season Lemon Vinaigrette, House made blue cheese dressing



## **Dinner Party Menus 2020**

## "DEL MAR MENU"

#### SOUP OR SALAD SELECTIONS

# (includes house made focaccia bread service) Caesar Salad

Hearts of Romaine, House made Caesar dressing, croutons, Grana Padano Parmesan

#### Castroville Cream of Artichoke Soup

Our classic favorite

## **ENTRÉE SELECTIONS**

#### **Beef Short Ribs**

blue cheese whipped potatoes + root vegetables. cabernet reduction + horseradish cream

Crab and Shrimp Stuffed Sole

cream cheese and spinach stuffed. risotto cake + fresh green beans. lemon beurre blanc

#### **Organic Free Range Chicken Piccata**

organic chicken breast + white wine lemon butter with capers. grilled and marinated artichoke hearts + fresh spinach + roasted baby tomatoes. mashed potatoes

#### **Fettucine Alfredo**

with Spinach

#### DESSERT SELECTIONS

#### Bittersweet Chocolate Lava Cake

vanilla bean ice cream

#### Vanilla Crème Brulee

with seasonal berries

\$59 per person, tax & gratuity additional. Includes choice of coffee, tea or soft drinks

Restaurant preorders are necessary for 30 or more guests. For parties greater than 40, please limit entrée choices to 2



## **Dinner Party Menus 2020**

## "CARMEL VALLEY DINNER MENU"

#### SOUP OR SALAD SELECTIONS

# (includes house made focaccia bread service) Caesar Salad

Hearts of Romaine, House made Caesar dressing, croutons, Grana Padano Parmesan

#### Castroville Cream of Artichoke Soup

Our classic favorite

## ENTRÉE SELECTIONS

#### Grilled Filet Mignon 8 oz

fresh green beans + whipped potatoes

#### Pan Seared Salmon

whipped potatoes. fresh green beans. lemon beurre blanc

#### **Organic Free Range Chicken Piccata**

organic chicken breast + white wine lemon butter with capers. grilled and marinated artichoke hearts + fresh spinach + roasted baby tomatoes. mashed potatoes

#### Four Cheese Tortellini Primavera

basil + garlic +asparagus +spinach + mushrooms. house made cream sauce

#### **DESSERT SELECTIONS**

#### Bittersweet Chocolate Lava Cake

vanilla bean ice cream

#### Vanilla Crème Brulee

with seasonal berries

\$64 per person, tax & gratuity additional. Includes choice of coffee, tea or soft drinks

Restaurant preorders are necessary for 30 or more guests. For parties greater than 40, please limit entrée choices to 2



## **Dinner Party Menus 2020**

## "LA JOLLA DINNER MENU"

#### SOUP OR SALAD SELECTIONS

# (includes house made focaccia bread service) Caesar Salad

Hearts of Romaine, House made Caesar dressing, croutons, Grana Padano Parmesan

#### Castroville Cream of Artichoke Soup

Our classic favorite

## **ENTRÉE SELECTIONS**

## Please select up to three entrees beforehand for your menu

#### Grilled Filet Mignon 8 oz

with fresh green beans + whipped potatoes

#### Boneless Ribeye Steak 14 oz

Au gratin potatoes + asparagus

#### Pan Seared Salmon

whipped potatoes. fresh green beans. lemon beurre blanc

#### Organic Free Range Chicken Piccata

organic chicken breast + white wine lemon butter with capers. grilled and marinated artichoke hearts + fresh spinach + roasted baby tomatoes. mashed potatoes

#### Sesame & Black Pepper Crusted Wild Ahi Tuna

pepper + furikake crusted. pan-seared rare. lemongrass ginger infused rice, asian stir fry, sriracha remoulade + sake citrus glaze

#### Lobster Ravioli

jumbo shrimp + asparagus tips + roasted baby tomatoes + lemon butter tarragon glaze

#### **DESSERT SELECTIONS**

#### Bittersweet Chocolate Lava Cake

vanilla bean ice cream

#### Vanilla Crème Brulee

\$74 per person, tax & gratuity additional. Includes choice of coffee, tea or soft drinks

\*Restaurant preorders are necessary for 30 or more guests.



## **Dinner Party Menus 2020**

## "FAMILY SHARING MENU"

#### SOUP OR SALAD SELECTIONS

(includes house made focaccia bread service)

Caesar Salad

Hearts of Romaine, House made Caesar dressing, croutons, Grana Padano Parmesan

#### Castroville Cream of Artichoke Soup

Our classic favorite

# ENTRÉE SELECTIONS ALL SERVED FAMILY STYLE

A Sampler Selection of Prime Grilled and Sliced:
Grilled Filet Mignon
New York Strip
Boneless Ribeye Steak

Other favorites: Baby Back Pork Ribs

House made BBQ sauce

#### Chicken Picatta

organic chicken breast + white wine lemon butter with capers. marinated and grilled artichokes + spinach + baby roasted tomatoes

#### **FAMILY STYLE SIDES**

Sour cream mashed potatoes, au gratin potatoes + fresh green beans

#### DESSERT SELECTIONS

#### Bittersweet Chocolate Lava Cake

vanilla bean ice cream

#### Vanilla Crème Brulee

\$82 per person, tax & gratuity additional. Includes choice of coffee, tea or soft drinks



## **Dinner Party Menus 2020**

# EARLY DINING MENU SEATED BEFORE 5:30- FINISHED BEFORE 7:00PM AVAILABLE SUN-THUR

## DATES AND AVAILABILITY LIMITED

#### STARTER

CHOICE OF:
CUP OF SOUP, MIXED FIELD GREENS OR CAESAR SALAD

#### **ENTREES**

#### **OLD FASHIONED MEATLOAF**

mashed potatoes + fresh green beans. house made bbq glaze

#### **CHICKEN PARMIGIANA**

breaded free range chicken with mozzarella + marinara sauce. linguini. fresh broccoli

#### PAN SEARED SOLE ALMONDINE

jasmine rice + fresh green beans. lemon almond sauce

#### **PASTA BOLOGNESE**

housemade meat sauce + penne pasta + mozzarella + garlic crostini

#### HALF ROASTED CHICKEN

mashed potatoes + seasonal vegetables + honey ginger sauce

#### **DESSERT**

#### SEMI-SWEET CHOCOLATE CAKE VANILLA BEAN CRÈME BRULEE SORBET

\$37 per person, tax & gratuity additional. Includes choice of coffee, tea or soft drinks

\*Restaurant preorders are necessary for 30 or more guests.



## **Dinner Party Menus 2020**

## "ADD ONS MENU"

## APPETIZER PLATTER add \$6 per guest

#### **HUMMUS**

with olive tapenade, veggies + crostini

#### CRISPY CALAMARI + PEPPERONCINI

caper tartar + house made cocktail sauce

## SOUP OR SALAD ADDITIONAL SELECTIONS

## Add \$3 additional to menu

#### **Mixed Field Greens**

Tomatoes + blue cheese + dried cranberries + candied walnuts. Raspberry opal basil vinaigrette

#### Fresh Roasted Beets

Goat cheese + mixed field greens + candied walnuts. Raspberry opal basil vinaigrette

#### Caprese

Fresh mozzarella + baby heirloom tomatoes + fresh basil + extra virgin olive oil + balsamic glaze

#### **Iceberg Wedge**

Chopped tomatoes + crispy apple wood bacon+ red onions. Citrus blue cheese dressing

## ENTRÉE ADD ONS

#### Surf and Turf

Three grilled jumbo shrimp Add \$12 additional

6 oz Lobster tail Add \$25 additional

Oscar Style- steaks topped with Maryland blue crab and béarnaise sauce. Add \$10 additional

## CHILDREN'S MENU

(12 and under, please) 16 each
All entrees served with fries or fruit and fountain soft drink

## **ENTREES**

Chicken Fingers or Grilled Chicken
Buttered Fettuccini Noodles
Kid Burger
Cheese Quesadilla

#### DESSERT

Ice cream