

 **Saguaro**
CATERING



Please contact us at
PalmSpringsEvents@thesaguaro.com

BREAKFAST

Prices are per person, based on 60 minutes of service



All breakfast packages include freshly brewed regular and decaffeinated coffee, selection of tea

Cold | \$18pp

House Made OJ, Saguaro Granola, Greek Yogurt, Seasonal Fruit, Honey

Hot | \$25pp

House Made OJ, Saguaro Granola, Greek Yogurt, Seasonal Fruit, Honey

Soft Scramble, Ranchero Sauce, Thick Bacon, Potatoes

Toast, Whipped Butter, Poblano Jam

Add Ons:

Steel Cut Oatmeal \$3pp

Chicken Sausage \$5pp

Chorizo \$5pp

Avocado Toast \$4pp

Citrus Cured Steelhead Trout/Burnt Scallions Cream Cheese \$12pp

Red Quinoa Pancakes, Agave Lime Butter \$4pp

Side Seasonal Salad \$3pp

Croissant \$4pp

Toast, Whipped Butter, Poblano Jam \$3pp

Fresh Juice \$38 per gallon

Breakfast Burrito Station | \$18pp

Scrambled Eggs, Queso, Pico de Gallo, Potato

House Made Chorizo

Calabaza (Vegetarian) - Served with Salsa Roja and Salsa Verde

*PLEASE ADD A SURCHARGE OF \$5 PER PERSON FOR BUFFET IF LESS THAN 25 PEOPLE
22% SERVICE CHARGE + 8.75% SALES TAX APPLIES



LUNCH



Sandwiches | \$25pp

Add \$5ea if made as Lunch Boxes (includes bottled water)

Green Goddess Chicken Salad
Spicy Grilled Albacore Tuna Salad
Falafel Pita Sandwich, Tahini Sauce
Cured Steelhead Trout, Burnt Scallion Cream Cheese
Mexican Pulled Pork, Avocado

Includes

Green Salad
Potato Chips
Chocolate Chip Cookies

Meeting Breaks

Prices are per person, based on 30 minutes of service

Chips and Salsa \$7pp Add Guac \$5pp
Saguaro Trail Mix \$8pp
Seasoned Pop Corn \$7pp

Beverages

Freshly Brewed Regular and Decaffeinated Coffee \$80 per gallon
Robert's Agua Frescas \$40 per gallon
Assorted Soft Drinks \$4ea
Bottled Water \$4ea

*PLEASE ADD A SURCHARGE OF \$5 PER PERSON FOR BUFFET IF LESS THAN 25 PEOPLE
22% SERVICE CHARGE + 8.75% SALES TAX APPLIES



LUNCH OR DINNER PACKAGES

Prices are per person, based on 60 minutes of service

Passed Apps | \$15pp

CHOICE OF THREE

Cold

Gazpacho Shot

Flat Bread & Smoky Eggplant

Grape Tomato & Marinated Feta

Shrimp Ceviche Tostada

Poached Chili-Cilantro Pacific Shrimp

Almond Crusted Coachella Dates, Cotija

Hot

Crab Croquette

Garbanzo Fritter

Lamb Meatballs

Fried Avocado

Two Bite Chicken Sopes

El Jefe Taco Station | \$37

Includes water station, lemonade & freshly brewed iced tea station

CHOICE OF THREE

Pork Chile Verde

Chipotle Carne Asada

Chicken Tinga

Calabaza Squash

INCLUDES Cilantro Brown Rice, Vegan Black Beans, Chips , Guac, Salsa, Churros

TOPPINGS Chipotle Crema, Cilantro/Red Onions, Radishes, Lime, Chips, Salsa and Guacamole, Queso

ADD ON

Grilled Mahi \$5pp

Shrimp \$9pp

*PLEASE ADD A SURCHARGE OF \$5 PER PERSON FOR BUFFET IF LESS THAN 25 PEOPLE

22% SERVICE CHARGE + 8.75% SALES TAX APPLIES



LUNCH OR DINNER PACKAGES

Prices are per person, based on 60 minutes of service

Grilled Pinchos Skewers | \$45pp

Includes water station, lemonade & freshly brewed iced tea station

CHOICE OF TWO

Barbacoa Beef

Chipotle Chicken

Adobo Steelhead Trout and Pineapples

Seasonal Veggies

INCLUDES Chili Lime Cucumber Salad, Cilantro Brown Rice, Pinto Refried Beans, Churros, Chips and Salsa

Burger Bar | \$34pp

Includes water station, lemonade & freshly brewed iced tea station

Beef

Garbanzo

Hot Dogs

Tomatoes, Onions, Lettuce, Ketchup, Mustard, Chipotle Mayo, and Sauerkraut

INCLUDES Green Salad, Potato Chips, Potato or Pasta Salad, Chocolate Chip Cookies

Chef's Family Style Menu | \$60pp

Includes freshly brewed regular and decaffeinated coffee, selection of tea, water station

SALAD Choice of one

Chicory Salad, Shaved Carrots, Chia Seeds, Spicy Anchovy Dressing

Heirloom Tomatoes Salad, Feta Cheese

Shaved Cauliflower Salad, Garbanzos, Radishes, Yogurt

PROTEIN Choice of two

Hanger Steak, Salsa Verde

Mary's Chicken Breast, Harissa Lemon

Pork Belly, Orange Chili Sauce

Sea Bass, Veracruz Sauce

STARCH Choice of one

Skin On Mashed Potatoes

Roasted Baby Potatoes, Meyer Lemons, Scallions

Brown Rice, California Golden Raisins, Almonds

Israeli Cous Cous Tabbouleh

VEGETABLE Choice of two

Roasted Carrots, Yogurt

Roasted Fennel, Burnt Orange Aioli

Broccolini, Garlic, Fresno Peppers

Charred Cabbage, White Sesame

*PLEASE ADD A SURCHARGE OF \$5 PER PERSON FOR BUFFET IF LESS THAN 25 PEOPLE

22% SERVICE CHARGE + 8.75% SALES TAX APPLIES



BAR PACKAGES

All hosted-by-the-hour bars include soft drinks & bottled water



Well Bar Package

\$26 Per Person for The First Hour | \$10 Per Person for Each Additional Hour

Pinnacle Vodka
Cruzan Rum
Sauza Blue Blanco Tequila
Gilby's Gin
Jim Beam 8 Star Whiskey
Clan McGregor Scotch
One Domestic and One Imported Beer
Chardonnay
Cabernet
Sparkling

Call Bar Package

\$32 Per Person for The First Hour | \$10 Per Person for Each Additional Hour

New Amsterdam Vodka
Bacardi Rum
Sauza Reposado Tequila
Bombay Dry Gin
Jim Beam
Clan McGregor Scotch
Aperol
One Domestic and One Imported Beer
Chardonnay
Cabernet
Sauvignon Blanc

Premium Bar Package

\$41 Per Person for The First Hour | \$10 Per Person for Each Additional Hour

Grey Goose
Plantation White 3 Star
Casa Noble Crystal
Tanqueray Gin
Maker's Mark Whiskey
Johnny Walker Black Scotch
Fernet Branca
One Imported, Craft and Domestic Beer
Chardonnay
Cabernet
Sauvignon Blanc
Pinot Noir

22% SERVICE CHARGE + 8.75% SALES TAX APPLIES



BAR PACKAGES



Hosted Beer, Wine And Champagne Bar Package

\$19 Per Person for The First Hour | \$9 Per Person for Each Additional Hour

3 Beers
2 Wines
1 Sparkling
Still Bottled Water
Assorted Sodas

Cash Bar

\$13 Well Brand Cocktail
\$14 Call Brand Cocktail
\$15 Premium Brand Cocktail
\$12 Wine
\$11 Sparkling
\$15 Cordial
\$8 Domestic Beer
\$9 Local Craft Beer
\$9 Imported Beer
\$6 Non-Alcoholic Beer
\$5 Soft Drink (featuring Coca Cola products)
\$5 Bottled Water

*Cash bar prices are inclusive of service charges and sales tax.

Hosted On Consumption

\$10 Well Brand Cocktail
\$12 Call Brand Cocktail
\$13 Premium Brand Cocktail
\$10 Wine
\$10 Sparkling
\$12 Cordial
\$7 Domestic Beer
\$8 Local Craft Beer
\$8 Imported Beer
\$5 Non-Alcoholic Beer
\$4 Soft Drink (featuring Coca Cola products)
\$4 Bottled Water

Hosted bar prices subject to 22% service charge and current state sales tax.

** A \$175 bartender fee will be charged for all non-host and consumption bars. A bartender fee will not be charged with the purchase of a hosted bar package

22% SERVICE CHARGE + 8.75% SALES TAX APPLIES



BAR PACKAGES



Bar Enhancements

ROBERT'S AGUA FRESCAS (HOUSE MADE): \$40 PER GALLON

Non Alcoholic – Horchata, Tamarindo, or Jamaica

SPECIALTY COCTELES: \$150 PER GALLON

Margarita – Cantina, El Jefe, Hibiscus, Watermelon, Jalapeno Celery

Mexican Firing Squad

Paloma

HANDCRAFTED SANGRIAS: \$90 PER GALLON

Sangria Rojo

Sangria Blanco

ADDITIONAL WINES AND BEERS AVAILABLE UPON REQUEST

22% SERVICE CHARGE + 8.75% SALES TAX APPLIES

