



Holiday Party Packages

Chilled Passed Hors D'Oeuvres

75 pieces per order

Tomato Basil Bruschetta \$325
on a petite baguette

Pistachio Walnut Goat Cheese Nougat \$325
on a cracker, drizzled with red wine reduction

Chilled Shrimp \$375
topped with avocado espuma

Warm Passed Hors D'Oeuvres

75 pieces per order

Braised Short Rib, Potato Croquette \$375

Mini Lobster Pot Pie \$400

Bacon Wrapped Medjool Dates \$325
with bleu cheese sauce

Grilled Shrimp with Tomato Chutney \$310
served on a baguette crostini

Lamb Lollipop \$375
with orange jelly

Fried Risotto Cromesquis \$300

Beef Wellington \$350

Miniature Crab Cake \$350
with chipotle aioli

Cheese Puff \$295
on a miniature baguette

Fixed Holiday Buffet Special

\$59 per person

Starters

Butternut Squash Bisque • Caesar Salad

Entrees

Crab Crusted Salmon with Parsley Sauce
Brussel Sprouts with Apple and Bacon
Roasted Free Range Chicken with Herb and Chicken Jus

Sides

Garlic Mashed Potatoes
Sauteed Green Beans with Roasted Almonds

Dessert

Assorted Holiday Pies with House Made Ice Cream

Celebrate the Season Holiday Buffet

\$69 per person

Starters

Roasted Beet, Goat Cheese Salad • Coachella Valley Salad

Entrees select three of the following

Mushroom and Hazelnut Stuffed Chicken a la Creme
Baked Ham with Caramelized Beer Sauce
Braised Short Ribs with Red Wine Sauce
Poached Salmon with Tomato Chutney
Herb Crusted Roasted Rack of Lamb
Denver Cut New York Steak with Truffle Sauce Carving Station

Sides select three of the following

Cast Iron Butternut Squash with Hazelnut Butter
Slow Cooked Kaffir Carrots • Twice Baked Potatoes
Fingerling Potatoes • Bacon Brussel Sprouts
Butternut Squash Ravioli • Sauteed Asparagus

Dessert select three of the following

Orange Panna Cotta • Chocolate Orange Sacher Torte
Chocolate Truffles with Biscotti • Vanilla Creme Brulee • Tiramisu
Chocolate Tulip filled with Dark and Milk Chocolate Mousse

All food and beverage charges are subject to 22% service fee and 7.75% sales tax

Holiday Party Packages

Fixed Holiday Plated Dinner Special \$65 per person

Starters

select one for all guests

Cranberry Walnut Butter Lettuce Salad
with champagne vinaigrette
Butternut Squash Bisque
Iceberg Wedge Salad

Entrees

select up to two for all guests (entree count due one week prior to event)

Poached Salmon
with forbidden rice and steamed asparagus
Roasted Chicken with Red Wine Sauce atop Shallot Confit
served with parsnip puree and roasted brussel sprouts
Sliced Bistro Steak with Bordelaise Sauce
served with garlic mashed potatoes and honey, cumin glazed carrots
Butternut Squash Ravioli
with creamy chestnut sauce

Dessert

select one for all guests

Holiday Yule Log
Chocolate and Pecan Pie
served with rum raisin ice cream

An Elegant Affair Plated Dinner \$75 per person

Starters

select one for all guests

Butternut Squash Veloute Soup
with caramelized pecans
Beet and Goat Cheese Salad
with scallions and a balsamic reduction
Walnut and Pear Salad
on a bed of pea puree over mixed greens and pomegranate seeds

Entrees

select up to two for all guests (entree count due one week prior to event)

Filet Mignon 6oz.
served with onion straws, broccoli puree, and green beans
Halibut
served with crushed potatoes, cauliflower mousse, and a broccoli floret
Sesame Glazed Pork Chop
served with a bacon potato cake, and braised carrots

Dessert

select one for all guests

Cinnamon and Pecan Bread Pudding
served with eggnog ice cream
Apple Cranberry Crisp
served with vanilla ice cream

All food and beverage charges are subject to 22% service fee and 7.75% sales tax



Desert
Willow
Golf Resort

