



Hog's Breath Inn

Dinner Party Winter 2010



BEST OF THE VALLEY-2008:
WINNER:
BEST DINNER DEAL

PRIVATE DINING
EVENTS
OF DISTINCTION.

GROUP DINING
WITH AN INTIMATE FEEL

Kaiser
GRILLE

PRIME
CHOP
HOUSE

HOG'S
BREATH
INN

RESTAURANTSOFPALMSPRINGS.COM



Hog's Breath Inn La Quinta 78-065 Main St, 2nd Floor Group Events: (760) 779-8946



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Hors D'oeuvres

Priced per piece or per order
20-person or piece minimum

Cold

| | |
|--|-------------------|
| Ahi Tuna Poke | \$3.00 per person |
| Chilled Jumbo Prawns Mango Salsa, Horseradish Cocktail Sauce | \$4.00 per piece |
| Baked Fingerling Potatoes Stuffed with Feta, Kalamata and Herbs | \$2.00 each |
| Assorted Vegetable & Herbed Cheese Canapés | \$2.00 per piece |
| Tomato, Basil & Mozzarella Bruschetta | \$2.00 per piece |

Hot

| | |
|---|------------------------|
| Lump Blue Crab Cakes Tomato fondue, smoked paprika aioli | \$6.00 per piece |
| Breaded Chicken Tenders Bleu Cheese Dip, Celery Sticks | \$3.00 per person |
| Chicken Quesadilla (6 pieces) Guacamole, Pico de Gallo and Sour Cream | \$9.50 per Quesadilla |
| Filet Mignon Quesadilla (6 pieces) Guacamole, Pico de Gallo and Sour Cream | \$14.50 per Quesadilla |



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Platters & Baskets

Priced per person or per order
20-person minimum

| | |
|--|-------------------|
| Fresh Vegetable Cruudités with Citrus Bleu Cheese Dressing | 2.50 per person |
| Imported & Domestic Cheeses with Artisan Breads & Crackers | \$8.00 per person |
| Fresh Fruit & Domestic Cheese with Artisan Breads & Crackers | \$7.00 per person |
| House Made Potato Chips Blue Cheese Dipping Sauce | \$2.50 per person |
| Baked Spinach & Artichoke Dip with Artisan Breads & Crackers | \$2.50 per person |
| Sweet Potato Fries Ranch Dressing, Roasted Garlic Mayonnaise | \$2.50 per person |
| Lump Blue Crab Cakes Tomato fondue, smoked paprika aioli | \$3.00 per piece |
| Crispy Calamari Lime ginger sauce, sweet chile sauce | \$3.50 per person |

If you do not see what you would like,
Special requests are always welcome!



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"Desert Hog Menu"

First Course

Traditional Caesar Salad

Garlic Croutons, Parmesan Cheese, Spanish White Anchovy

or

Castroville Artichoke Soup

With croutons

Entrée Selections

Grilled Flat Iron Steak

Garlic fries, Blue Lake green beans, blue cheese butter

Or

Crab and Shrimp Stuffed Sole

Basmati rice, green beans, lobster fennel sauce

Or

Pan Roasted Jidori Chicken Breast

Smoked chicken sausage hash, rosemary potatoes, grain mustard sauce

Dessert Selections

Vanilla Bean Crème Brulee

Fresh Berries

or

Flourless Chocolate Cake

Raspberry Sauce and Vanilla Crème Anglaise

Coffee & Tea Service

\$42.00 per person

Tax & Gratuity Additional



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"High Plains Drifter Menu"

First Course

Traditional Caesar Salad

Garlic Croutons, Parmesan Cheese, Spanish White Anchovy
or

Castroville Artichoke Soup

With croutons

Entrée Selections

Dirty Harry Dinner

Chopped C.A.B. sirloin steak, capers, garlic mashed potatoes,
red cabbage, horseradish mushroom sauce

or

Seafood Tagliolini

Salmon, mussels, calamari, shrimp, oven roasted tomatoes, spinach, white wine

or

Pan Roasted Jidori Chicken Breast

Smoked chicken sausage hash, rosemary potatoes, grain mustard sauce

Dessert Selections

Vanilla Bean Crème Brulee

Fresh Berries

or

Flourless Chocolate Cake

Raspberry Sauce and Vanilla Crème Anglaise

Coffee & Tea Service

\$43.00 per person

Tax & Gratuity Additional



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"Dirty Harry Menu"

Soup or Salad Selections

Traditional Caesar Salad

Garlic Croutons, Parmesan Cheese, Spanish White Anchovy

or

Castroville Artichoke Soup

With croutons

Entrée Selections

Grilled Ribeye Steak

Garlic mashed potatoes, baby root vegetables, red wine reduction

or

Pan Roasted Jidori Chicken Breast

Smoked chicken sausage hash, rosemary potatoes, grain mustard sauce

or

Oven Roasted Atlantic Salmon

Rosemary roasted potatoes, broccolini, bacon sherry sauce

or

Grilled "Prime" Pork Chop

Butternut squash puree, broccolini, candied pecans, maple shiitake sauce

Dessert Selections

Vanilla Bean Crème Brulee

Fresh Berries

or

Flourless Chocolate Cake

Raspberry Sauce and Vanilla Crème Anglaise

Coffee & Tea Service

\$50.00 per person

Tax & Gratuity Additional

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"Make My Day Menu"

First Course

Traditional Caesar Salad

Garlic Croutons, Parmesan Cheese, Spanish White Anchovy
or

Castroville Artichoke Soup

With croutons

Entrée Selections

Filet Mignon

Garlic mashed potatoes, Blue Lake green beans, peppercorn sauce
or

Pan Roasted Jidori Chicken Breast

Smoked chicken sausage hash, rosemary potatoes, grain mustard sauce
or

Oven Roasted Atlantic Salmon

Rosemary roasted potatoes, broccolini, bacon sherry sauce
or

Grilled "Prime" Pork Chop

Butternut squash puree, broccolini, candied pecans, maple shiitake sauce

Dessert Selections

Vanilla Bean Crème Brulee

Fresh Berries
or

Flourless Chocolate Cake

Raspberry Sauce and Vanilla Crème Anglaise

Coffee & Tea Service

\$50.00 per person

Tax & Gratuity Additional



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"Sunset Dinner Menu"

Must be seated before 6:00 p.m.

First Course

Traditional Caesar Salad

Garlic Croutons, Parmesan Cheese, Spanish White Anchovy

or

Castroville Artichoke Soup

With croutons

Entrée Selections

Dirty Harry Dinner

Chopped C.A.B. sirloin steak, capers, garlic mashed potatoes,
red cabbage, horseradish mushroom sauce

Or

Crab and Shrimp Stuffed Sole

Basmati rice, green beans, lobster fennel sauce

Or

Pan Roasted Jidori Chicken Breast

Smoked chicken sausage hash, rosemary potatoes, grain mustard sauce

Dessert Selections

Vanilla Bean Crème Brulee

Fresh Berries

or

Flourless Chocolate Cake

Raspberry Sauce and Vanilla Crème Anglaise

Coffee & Tea Service

\$29.50 per person

Tax & Gratuity Additional



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Additions

To further customize your menu.

Salads

Classic Iceberg Wedge Salad Add \$1.50 per person
Bleu Cheese Crumbles, Red Onion, Tomato, Bleu Cheese Dressing

Scarborough Farms Baby Field Greens Add \$2.50 per person
Spiced Walnuts, Granny Smith Apples, White Balsamic Vinaigrette

Salad of Baby Arugula and Goat Cheese Add \$2.50 per person
Roasted Bell Peppers, Toasted Pine Nuts, Aged Sherry Dressing

Desserts

New York Style Cheesecake Add 2.00 per person
Cherries Jubilee Sauce

Apple and Walnut Strudel Add 2.00 per person
Vanilla Bean Ice Cream, Caramel Sauce

Coffee Ice Cream "Profiteroles" Add 2.00 per person
Warm Chocolate Sauce, Whipped Cream, Toasted Almonds

Homemade Brownie Sundae Add 2.00 per person
Vanilla Ice Cream, Chocolate Sauce

If you do not see what you would like,
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