

The logo for Spencer's features the brand name in a white, cursive script. The text is framed by a white outline that depicts a mountain range with a prominent peak on the left and a smaller peak on the right. The entire design is set against a solid, muted blue background.

Spencer's

At The Mountain
Palm Springs, California

RECEPTION

cold hors d'oeuvres \$6 per piece

buffalo mozzarella and sliced heirloom tomatoes with extra virgin olive oil and fresh basil
asparagus tips rolled in san daniele prosciutto
belgium endive with boursin cheese and walnuts
artichoke heart with goat cheese
cucumber with crab meat confit
smoked scottish salmon pinwheel
curried chicken crostini
prosciutto and melon canape

hot hors d'oeuvres \$7 per piece

maryland crabcake
beef satay with thai peanut butter dip
chicken satay with thai peanut butter dip
mini quiche
pork shu mai with sweet and sour dip
spencer's coconut shrimp with pineapple glaze
prosciutto, basil and romano cheese pizette
thai shrimp spring roll
shrimp potsticker
pan fried ahi tuna spring rolls

charcuterie \$350 small (up to 75 guests) \$475 - \$700 large (75 - 150 guests)

enhanced spencer's imported & domestic cheese display with fresh seasonal fruit garnish,
gourmet crackers - enhanced with assorted italian meats including salami, pepperoni and
prosciutto. antipasto display, pimento and kalamata olives, toasted pita triangles, and fresh
baked baguettes. assorted dry roasted and raw almonds, and pistachio garnish

cheese selection \$5 per person

with driedfruit, seasonal fruit, and gourmet crackers

PLATED DINNER

plated dinner

salads

select one salad for entire party, an individual entrée.

all entrees include:

warm rolls and butter. coffee and tea station.

spencer's house salad mixed california greens with fresh seasonal berries, candied walnuts, raspberry vinaigrette

spencer's caesar salad with shaved romano, parmesan crisp, caesar dressing

baby spinach and frisée salad with hearts of palm, pears, candied pecans, orange segments with caramelized citrus vinaigrette. GFI

entrees (per person)

\$79 | grilled double breast of free range chicken with dijon mustard tarragon reduction, sautéed green beans and garlic mashed potatoes

\$79 | moroccan double breast of free range chicken grilled moroccan spice rubbed chicken with warm quinoa-local fig salad, green beans and rosemary essence

\$79 | pan roasted norwegian salmon sesame crusted salmon on coconut-ginger basmati rice with asparagus, star anise sauce and pineapple relish GFI

\$79 | boneless braised beef short ribs served with whipped potatoes, carrots, wild mushrooms and port-red wine sauce

\$79 | roasted portobello mushroom with garden vegetables sprinkled with toasted sesame seeds topped with soy-ginger sauce GFI & vegan

\$89 | porcini black angus filet mignon porcini mushroom dusted tender beef filet on potato puree, broccolini and gorgonzola-sage sauce

\$89 | pan fried chilean sea bass with braised fennel, artichokes, oven tomatoes, saffron sauce and crispy leeks served with whipped potatoes, seasonal vegetables

\$89 | dijon coated new zealand rack of lamb au jus with garlic au gratinee potatoes and green beans



BUFFET DINNER

buffet dinner | \$89 per person

baby spinach and frisée salad with hearts of palm, pears, candied pecans, orange segments with caramelized citrus vinaigrette. GFI

buffalo mozzarella and sliced heirloom tomatoes with extra virgin olive oil and fresh basil

grilled and fire roasted sweet peppers, vegetables, marinated mushrooms with balsamic vinaigrette

entrees (pick 3)

grilled double breast of free range chicken with dijon mustard tarragon reduction, sautéed green beans and garlic mashed potatoes

pan roasted norwegian salmon sesame crusted salmon on coconut-ginger basmati rice with asparagus, star anise sauce and pineapple relish

boneless braised beef short ribs served with whipped potatoes, carrots, wild mushrooms and port-red wine sauce

roasted portobello mushroom with garden vegetables sprinkled with toasted sesame seeds topped with soy-ginger sauce GFI & vegan

wild mushroom ravioli with vodka tomato cream sauce, sautéed portobello mushrooms, shaved pecorino romano cheese - vegetarian option

served with:

basmati rice, roasted pine nuts, fresh parsley

or

roasted garlic mashed potatoes,
assortment of seasonal vegetables,

warm rolls and butter ,

coffee and tea station

BAR

standard open bar:

\$55

liquor: svedka vodka, new amsterdam gin, seagrams 7 whiskey, buffalo trace bourbon, cutty sark scotch, sauza tequila, bacardi rum.

wine: canyon road chardonnay, canyon road cabernet sauvignon

sparkling: campo viejo

beer: michelob ultra, bud lite, stella artois, evan par IPA, hangar 24 orange wheat

non alcoholic: coke, diet coke, sprite, ginger ale, apple, cranberry, orange, grapefruit and pineapple juices, evian and san pellegrino.

premium:

\$70

liquor: titos vodka, bombay gin, jack daniels bourbon, bacardi rum, crown royal whiskey, dewars scotch, patron silver tequila

wine: premium chardonnay, premium cabernet sauvignon

sparkling: ruffino

beer: michelob ultra, bud lite, stella artois, evan par ipa, hangar 24 orange wheat

non alcoholic: coke, diet coke, sprite, ginger ale, apple, cranberry, orange, grapefruit and pineapple juices, evian and san pellegrino.

ultra:

\$85

liquor: grey goose vodka, bombay sapphire gin, basil hayden bourbon, patron reposado tequila, myers rum, johnny water black scotch, knob creek whiskey

wine: premium chardonnay, premium cabernet sauvignon

sparkling: tattering

beer: michelob ultra, bud lite, stella artois, evan par ipa, hangar 24 orange wheat

non alcoholic: coke, diet coke, sprite, ginger ale, apple, cranberry, orange, grapefruit and pineapple juices, evian and san pellegrino.

POLICIES, PROCEDURES, & SERVICES INCLUDED

outside food and beverage

spencer's offers full service catering and beverage offerings therefore no outside food or beverage is allowed. spencer's reserves the right to confiscate all outside food or beverages.

function use time for weddings:

total of 6.5 hours event function time for pre-ceremony gathering (30 mins), ceremony (30 mins), cocktail reception (60 mins) and dinner reception (4.5 hours). max of 45 minute ceremony rehearsal time the day prior (time tbd and based on current schedule of events) included. latest last call is 10:15 pm and guests must depart by 11pm.

minimum food and beverage

use of the upper and lower lawn, poolside area and bougainvillea reception/bougainvillea main function spaces is \$12.5k++ minimum. pool closure requires a minimum \$14.5k++ spend.

++ denotes 22% site fee & current tax rate. gratuity is optional.

inclusions:

detailed banquet event orders and diagrams

48", 60", 72" round tables.

Rectangular tables for dj, escort cards, etc

125 black chiavari chairs

wooden parquet dance floor

plates, flatware, glass ware

linens: black, white, or ivory

preferred vendors list

champagne citrus spritzers (wedding pre gathering)

full service meal staff (bartender excluded)

all events require a 20% deposit, which is applied to final cost and a signed contract.

deposits are forfeited if event is cancelled less than 3 months prior to the event.

all guests counts must be confirmed 3 weeks in advance of event date.

for photos and more information please visit spencerscateringps.com



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