



CATERING MENU | 2026

Welcome to Yaamava' Resort & Casino at San Manuel.

Delight your senses with our impeccable catering choices. Our award-winning culinary team will curate the perfect menu for your upcoming special event, whether it is a wonderfully sweet breakfast or an elegant cocktail hour and dinner.

Yaamava' Resort & Casino is committed to supporting the community and environment. Our environmental responsibility initiatives deliver an unparalleled guest experience while protecting our natural resources.



# CONTINENTAL BREAKFASTS

orange juice | apple juice | cranberry juice | coffee | decaf | assorted tea

## CONTINENTAL \$25 PER GUEST

**sliced seasonal fruit and berries**

**assorted individual oui yogurts**

**assorted mini danishes, muffins and croissants** | butter | fruit preserves

## ELEVATED CONTINENTAL \$30 PER GUEST

**sliced seasonal fruit**

**assorted individual oui yogurts**

**toaster station** | assorted bagels | breads | plain cream cheese | herbed cream cheese

**smoked salmon** | capers | whipped dill cream cheese | shaved red onions | tomatoes | cucumbers

## WELLNESS CONTINENTAL \$35 PER GUEST

**sliced seasonal fruit**

**hard-boiled eggs**

**assorted granola bars**

**avocado toast** | smashed avocado | arugula | picked red onion | cucumber | cilantro

**assorted individual oui yogurts**

# BREAKFAST BUFFETS

orange juice | apple juice | cranberry juice | coffee | decaf | assorted tea

## CLASSIC BREAKFAST BUFFET \$48 PER GUEST

### sliced seasonal fruit & berries

yogurt parfait | berry compote | yaamava' granola

assorted mini danishes | muffins | croissants | butter | fruit preserves

toaster station | white | wheat | sourdough

### classic scrambled eggs

*select two*

applewood-smoked bacon · traditional breakfast sausage · chicken apple sausage

*select one*

herb-roasted red potatoes · roasted yukon gold potatoes with peppers & onions · hashed brown potatoes

## LATIN BREAKFAST BUFFET \$48 PER GUEST

### sliced seasonal fruit & berries

yogurt parfait | berry compote | yaamava' granola

assorted mini danishes | muffins | croissants | butter | fruit preserves

warm tortillas | flour | corn

### fresh salsa

chorizo scrambled eggs | spring onion | monterey jack cheese

chilaquiles rojos

black beans

papas bravas

# PLATED BREAKFAST

muffins | danishes | butter | fruit preserves  
orange juice | coffee | decaf | assorted tea

## **AMERICAN CLASSIC \$35 PER GUEST**

fresh scrambled eggs | thick cut applewood smoked bacon | sausage links | roasted tomato | yukon gold breakfast potatoes

## **CLASSIC EGGS BENEDICT \$39 PER GUEST**

poached eggs | thick cut canadian bacon | traditional hollandaise | toasted english muffin | roasted tomato  
yukon gold breakfast potatoes

## **HAM AND CHEESE OMELET \$32 PER GUEST**

fresh eggs | black forest ham | cheddar cheese | roasted tomato | yukon gold breakfast potatoes

## **STEAK AND EGGS \$45 PER GUEST**

grilled petite new york steak | scrambled eggs | roasted tomato | yukon gold breakfast potatoes

# À LA CARTE BREAKFAST ENHANCEMENTS (SELECT ONE)

## EGGS TO ORDER AND OMELET STATION \$18 PER GUEST

**(MINIMUM 25 GUESTS)** *chef attendant required and \$250 attendant fee*

fresh eggs | egg whites | egg beaters | cheddar cheese  
jack cheese | ham | bacon | chicken apple sausage  
bell peppers | onions | mushrooms | baby spinach | tomato  
scallions | black olives

*vegan/vegetarian additions available on request*

## SMOOTHIE STATION \$16 PER GUEST (MINIMUM 25 GUESTS)

*server attendant required and \$250 attendant fee*

yogurt | greek yogurt | kale | strawberries | blackberries  
blueberries | raspberries | banana | kiwi | pineapple | mango  
avocado | orange juice | apple juice | pineapple juice | oat milk  
almond milk | grapefruit juice | honey

## TOAST STATIONS \$16 PER GUEST *(select one)*

**assorted sliced breads** | assorted bagels | plain cream cheese  
whipped dill cream cheese | butter | preserves

**smoked salmon** | assorted bagels | capers | shaved red onions  
tomatoes | cucumbers

**avocado toast** | sliced sourdough | whole grain bread  
smashed avocado | arugula | pickled red onions | cucumbers  
cilantro

## BREAKFAST SANDWICHES, WRAPS OR BURRITOS

**\$16 PER GUEST** *(select one)*

**croissant** | scrambled egg | black forest ham | sharp cheddar cheese

**toasted ciabatta** | fried egg | pork sausage | arugula | chipotle aioli  
white cheddar cheese

**chorizo** | scrambled egg | roasted potato | monterey jack  
salsa | tortilla

**vegan “just egg” scramble** | seasonal veggies | red pepper

hummus | spinach wrap

## À LA CARTE ENHANCEMENTS EACH \$10 PER GUEST *(select one)*

### **chef’s daily smoothies**

**yogurt parfaits** | yaamava’ granola and fresh berries

**assorted house-made pastries** | butter | preserves

**steel-cut oatmeal** | california raisins | brown sugar | fresh berries  
agave syrup | toasted almonds

## FRENCH TOAST OR PANCAKES \$14 PER GUEST *(select one)*

**cinnamon vanilla french toast** | fresh berries | whipped butter

whipped cream | maple syrup

**crunchy french toast** | berry compote | whipped butter

whipped cream | maple syrup

**buttermilk pancakes** | berry compote | caramelized bananas

whipped butter | maple syrup

## SCRAMBLED EGGS PER GUEST *(select one)*

**scrambled eggs** | garden herbs..... **\$8**

**chorizo scrambled eggs** | spring onion | monterey jack cheese.. **\$10**

**vegan “just egg” scramble** | garden vegetables..... **\$10**

**spinach frittata** | tomato | feta cheese..... **\$10**

## BREAKFAST PROTEINS \$10 PER GUEST *(select one)*

**thick cut applewood smoked bacon** | **maple breakfast sausage**

**chicken apple sausage**

## BREAKFAST SIDES \$8 PER GUEST *(select one)*

**roasted red potatoes with peppers and onions** | **hash brown**

**potatoes with fresh herbs** | **country-style grits**

# BREAKFAST SANDWICHES & BURRITOS

## BREAKFAST SANDWICHES

**“Just Egg” Sandwich** | Spinach | Heirloom Tomato | Vegan Cheese | Vegan Mayonnaise | Plain Bagel

**Bacon Breakfast Sandwich** | Scrambled Eggs | Heirloom Tomatoes | Romaine | Mayonnaise | Pecan Smoked Bacon | White Cheddar | Artisan Sourdough

**Sausage Breakfast Sandwich** | Scrambled Eggs | Heirloom Tomatoes | Romaine | Mayonnaise | Breakfast Sausage | White Cheddar | Artisan Sourdough

**Ham Breakfast Sandwich** | Scrambled Eggs | Heirloom Tomatoes | Romaine | Mayonnaise | Black Forest Ham | Sausage | White Cheddar | Artisan Sourdough

**Toasted Ciabatta** | Fried Eggs | Breakfast Sausage | Arugula | Swiss | Chipotle Aioli

## BREAKFAST BURRITOS AND WRAPS

**Mediterranean Breakfast Burrito** | Scrambled Eggs | Spinach | Heirloom Cherry Tomato | Red Onions | Feta | Sundried Tomato Wrap

**Veggie Burrito** | Spinach | Cherry Heirloom Tomato | Red Bell Pepper | Green Bell Pepper | Swiss | Spinach Wrap

**Bacon Burrito** | Scrambled Eggs | potato | jack cheese | salsa | tortilla

**Sausage Burrito** | Scrambled Eggs | potato | jack cheese | salsa | tortilla

**Ham Burrito** | Scrambled Eggs | black forest ham | gouda cheese

# REFRESHMENTS & BREAKS

## CHIPS AND DIPS BREAK \$21 PER GUEST

**chips** | potato | tortilla | pita  
**dips** | onion | ranch | fresh salsa roja | guacamole | hummus  
**assorted soft drinks**  
**bottled water**

## WELLNESS BREAK \$23 PER GUEST

**whole fresh fruit**  
**individual trail mix**  
**assorted granola bars**  
**hummus & crudité bar** | seasonal vegetables | pita bread  
**bottled water**

## ENERGY BREAK \$23 PER GUEST

**fresh seasonal fruit**  
**assorted granola bars**  
**starbucks bottled coffee**  
**bottled water**  
**energy drinks**

## COOKIE SHOPPE BREAK \$23 PER GUEST

**chocolate chip** | **peanut butter** | **oatmeal raisin**  
**chocolate-dipped strawberries**  
**brownies**  
**bottled water**  
**freshly brewed coffee, decaf, and an assortment of forte tea**

## À LA CARTE ENHANCEMENTS

assorted bags of chips	\$4.50 each
seasonal whole fruit	\$3 each
sliced seasonal fruit & berries	\$9 per guest
assorted jumbo freshly baked cookies	\$60 per dozen
assorted freshly baked cookies	\$42 per dozen
assorted freshly baked brownies	\$42 per dozen
assorted granola bars	\$4.50 each
mixed berry compote overnight oats	\$10 each
peanut butter & dark chocolate overnight oats	\$12 each
fruit parfaits	\$10 each
seasonal fruit cups	\$9 each
charcuterie cups	\$72 per dozen
candy bars	\$4.50 each
assorted finger sandwiches	\$48 per dozen
assorted bottled pure leaf iced tea	\$6 each
assorted soft drinks	\$4 each
red bull energy drinks	\$6 each
assorted bottled juices	\$6 each
yaamava' bottled water	\$4 each
perrier sparkling water	\$6 each
freshly brewed beverages	\$85 per gallon
<i>coffee · decaf · hot tea</i>	
hot chocolate station	\$80 per gallon

# BREAKS FOR TRUNKS

## **SIMPLICITY IS BLISS \$40 PER PERSON**

biscotti  
coffee cake  
freshly brewed coffee, decaf and assortment of forte tea  
freshly squeezed orange juice  
freshly squeezed lemonade  
bottled water

## **TEATIME PACKAGE \$45 PER PERSON**

smoked salmon tea sandwiches  
cucumber dill cream cheese tea sandwiches  
assorted freshly baked scones  
freshly brewed coffee, decaf and an assortment of forte tea

## **FROM THE GARDEN \$35 PER PERSON**

### **Vegetable Crudité Cups**

traditional hummus | roasted bell pepper hummus | confit  
garlic hummus  
assortment of forte tea  
infused water  
cucumber mint mocktail

## **BUILD YOUR OWN TRAIL MIX \$30 PER PERSON**

roasted almonds | roasted walnuts | sunflower seeds | pretzel  
sticks | dark chocolate chips | m&ms candy | dried assorted fruit  
granola  
freshly brewed coffee, decaf and assortment of forte tea

## **SAVORY ENHANCEMENTS**

charcuterie cups	\$72 per dozen
tomato and basil lattice	\$48 per dozen
spinach and feta lattice	\$48 per dozen
parmesan and leek lattice	\$48 per dozen

## **WELLNESS ENHANCEMENTS**

mixed berry compote overnight oats	\$10 each
peanut butter and dark chocolate overnight oats	\$12 each
fruit parfaits	\$10 each
mini assorted fruit cups	\$9 each
resort made chia bars	\$48 per dozen
assorted oui yogurts	\$4 each
seasonal whole fruit	\$3 each

# PLATED LUNCHES

three-courses with selection of one salad, one entrée and one dessert | assorted dinner rolls | butter coffee | decaf | assorted tea

## SOUP OR SALAD

**tomato basil bisque** | vine-ripe plum tomatoes | garden basil | cream

**sweet corn chowder** | roasted poblano

**vegan minestrone** | rich tomato broth | kale | zucchini | ditalini pasta | white beans

**spinach salad** | strawberries | ricotta salata | pistachios | champagne vinaigrette

**farmers market mixed greens** | baby heirloom tomatoes | pickled red onion | cucumber | pecorino romano | focaccia croutons  
creamy herb dressing

**frisée and arugula salad** | shaved fennel | oranges | candied walnuts | feta cheese | citrus vinaigrette

## ENTRÉES

**grilled filet steak** | pepin potatoes | wild mushrooms | chimichurri | \$56

**king salmon** | quinoa | tomatoes | arugula | fresno chili lime vinaigrette | \$58

**grilled chicken caesar salad** | baby gem lettuce | parmesan | focaccia croutons | caesar dressing | \$49

**wild mushroom risotto** | parmesan | chives \$40

**cauliflower steak** | fresno chili chimichurri \$40

## DESSERTS *(select one)*

**new york-style oreo cheesecake** | chocolate sauce | chantilly cream

**pecan tart** | cinnamon chantilly cream

**espresso tiramisu** | vanilla sauce

**frangipane apple tart** | bourbon sauce

**tahitian vanilla crème brûlée** | mixed berries

**dark chocolate mousse cake** | raspberry sauce | chantilly cream

# LUNCH BUFFET

coffee | decaf | assorted tea

## DELI LUNCH BUFFET \$59 PER GUEST

### SOUP

**fire roasted tomato bisque** | garlic | fresh basil | parmesan | focaccia croutons

### SANDWICHES *(select three)*

**italian ham** | salami | turkey | provolone | shaved lettuce | red wine vinaigrette | artisan bread

**roasted turkey** | smoked bacon | heirloom tomatoes | bibb lettuce | whole grain mustard spread | artisan bread

**roasted beef** | blue cheese mayo | grilled onions | baby spinach | brioche bun

**heirloom tomato caprese** | fresh mozzarella | basil leaf | pesto mayo | balsamic glaze | ciabatta bread

### PREPARED SALADS *(select two)*

**garden salad** | cherry tomatoes | red onion | focaccia croutons | ranch dressing

**classic coleslaw** | shredded cabbage | citrus-honey coleslaw dressing | fresh herbs

**classic caesar salad** | romaine lettuce | garlic croutons | shaved parmesan cheese

**golden potato salad** | yukon gold potato | red onion | fresh herbs creamy pepper aioli

**quinoa salad** | baby kale | grilled squash | roasted peppers | champagne vinaigrette

### DESSERTS

chef's selection of mini desserts

# LUNCH BUFFET

coffee | decaf | assorted tea

## **SOUTH OF THE BORDER LUNCH BUFFET \$60 PER GUEST**

### **chicken tortilla soup**

**chopped romaine salad** | romaine lettuce | roasted corn  
black beans | tomatoes | toasted pepitas  
cumin-spiced tortilla strips | cilantro-lime vinaigrette

**street corn salad** | queso fresco | cilantro  
creamy chipotle dressing

### **chile-marinated flat iron steak**

### **achiote chicken**

### **beef and chicken tamales**

### **refried beans**

### **spanish rice**

flour and corn tortillas | pico de gallo | tomatillo salsa  
guacamole | tortilla chips | sour cream

## **DESSERTS**

chef's selection of mini desserts

## **ITALIAN LUNCH BUFFET \$59 PER GUEST**

**cannellini bean soup** | fire roasted tomatoes | fresh herbs | kale

**caesar salad** | parmesan | focaccia croutons | caesar dressing

**caprese salad** | heirloom tomatoes | mozzarella | fresh basil  
olive oil | balsamic reduction

**baked ratatouille** | zucchini | yellow squash | heirloom tomatoes  
eggplant | marinara sauce

### **chicken parmesan**

### **italian meatballs**

**penne pasta** | choice of bolognese or alfredo

### **garlic bread**

## **DESSERTS**

chef's selection of mini desserts

# LUNCH BUFFET

coffee | decaf | assorted tea

## HONG BAO LUNCH BUFFET \$60 PER GUEST

**chopped salad with ginger dressing** | spring mix  
chop lettuce | carrots | tomato | red cabbage

**orange chicken**

**kung pao chicken**

**black pepper beef**

**thai curry tofu**

**stir-fried green beans**

**vegetable fried rice**

**steamed white rice**

## DESSERTS

chef's selection of mini desserts

## BBQ LUNCH BUFFET \$60 PER GUEST

**chopped iceberg salad** | tomato | shaved red onion | cucumber  
croutons | blue cheese dressing | house herb ranch dressing

**classic coleslaw** | cabbage | carrots | sweet and tangy dressing

**golden potato salad** | yukon gold potato | red onion | fresh herbs  
creamy pepper aioli

**st. louis pork ribs**

**honey-bbq chicken**

**blackened salmon** | lemon beurre blanc

**vegetarian baked beans**

**battered corn on the cob**

**cornbread** | honey butter

## DESSERTS

chef's selection of mini desserts

# BOXED LUNCHES

bag of chips | chocolate chip cookie | whole fruit | soft drink

*maximum of two choices of sandwiches for any group*

## **SANDWICHES \$35 PER GUEST**

**italian** | ham | salami | turkey | provolone | shaved lettuce | red wine vinaigrette | artisan bread

**grilled chicken** | pesto aioli | heirloom tomato | arugula | swiss cheese | artisan bread

**roasted turkey** | smoked bacon | heirloom tomatoes | bibb lettuce | whole grain mustard spread | artisan bread

**roasted beef** | blue cheese mayo | grilled onions | baby spinach | brioche bun

**heirloom tomato caprese** | fresh mozzarella | basil leaf | pesto mayo | balsamic glaze | ciabatta bread

**vegan “chicken” salad sandwich** | mixed greens | celery | carrots | dried cranberries | vegan mayonnaise | plain bagel

**turkey bagel sandwich** | oven roasted turkey | mixed greens | heirloom tomatoes | swiss cheese | pesto aioli | plain bagel

**blt** | pecan smoked bacon | heirloom tomatoes | mixed greens | sundried tomato | aioli | sourdough bread

**chopped sandwich** | salami | ham | turkey | romaine | peperoncini | olives | artichokes | provolone | oil and vinegar | hoagie roll

**grilled chicken sandwich** | chicken breast | leafy greens | pickled red onions | swiss | pesto aioli | ciabatta bread

**bbq chicken sandwich** | house-made bbq sauce | leafy greens | crispy shallots | pepper jack cheese | brioche bun

**caesar salad wrap** | romaine | aged parmesan | focaccia croutons | caesar dressing | spinach tortilla

# RECEPTIONS

tray passed or displayed | priced by the dozen | 2 dozen minimum order per item

## HOT

### **yaamava' sliders \$84**

brioche bun | caramelized onion | white cheddar | garlic aioli

### **a-5 wagyu tartar cone \$142**

sesame cone | cornichon | shallot | dijon aioli | caviar

### **seared diver scallop \$98**

smoked chili butter | micro cilantro

### **mini crabcakes \$98**

lemon tarragon aioli | tobiko

### **wild mushroom arancini \$60**

guanciale | manchego | romesco sauce

### **thai chicken satay \$72** | spicy peanut sauce

### **maryland-style crab cake \$98** | classic remoulade sauce

### **chicken cashew lumpia \$72** | chili-vinegar sauce

### **beef short rib empanada \$72** | salsa roja

### **beef wellington \$65** | stone ground mustard

### **falafels with tzatziki sauce \$54**

## COLD

### **spam musubi \$60**

**shrimp ceviche shooter \$80** | avocado crème | shaved radish  
cilantro

**lobster blt \$98** | applewood bacon | heirloom tomato  
micro greens | brioche

**antipasto skewers \$60** | soppressata | marinated mozzarella  
peppadew peppers | tangerine chili olives

**shrimp cocktail \$98** | lemon | horseradish cocktail | micro wasabi

**tuna tartar \$90** | cucumber | kimchi jam | toasted sesame

**tuna poke cone \$90** | macadamia | wasabi tobiko | gochugaru  
soy glaze | sesame cone

**caprese skewers \$54** | ciliegine mozzarella | heirloom cherry  
tomatoes | basil | balsamic reduction

**brie crostini \$68** | seasonal fruit compote | honeycomb | focaccia  
crostini

# RECEPTION STATIONS ENHANCEMENTS

must select a minimum of (3) stations for a reception

## **CHARCUTERIE DISPLAY \$28 PER GUEST**

international and domestic cheeses | chef's selection of cured meats | chilled grilled vegetables | marinated artichokes | olives | traditional hummus | baba ghanoush | lavosh | crostini | pita bread

## **FARMER'S MARKET CRUDITÉ AND DIPS \$20 PER GUEST**

selection of fresh seasonal vegetables | garden herb ranch | roasted red pepper hummus | baba ghanoush

## **SEAFOOD AND RAW BAR \$68 PER GUEST**

display of chilled cocktail shrimp | oysters on the half shell | alaskan king crab legs | cocktail sauce | spicy horseradish | fresh lemons | cucumber mignonette | tabasco sauce

## **PASTA BAR \$32 PER GUEST (MINIMUM 25 GUESTS)**

*chef attendant required and \$250 attendant fee*

farfalle | cheese tortellini | gluten-free penne | house-made marinara | parmesan cream sauce | pesto | grilled chicken | wild mushrooms | poached shrimp | asparagus | sundried tomato | caramelized onion | marinated artichokes | parmesan basil | red chili flake | chopped fresh garlic | spinach | fresh tomato

## **STREET TACO CART \$30 PER GUEST (MINIMUM 25 GUESTS)**

*chef attendant required and \$250 attendant fee*

**choice of three: carne asada · chicken tinga · pork al pastor  
chile-lime mahi mahi · chimichurri-marinated tofu**

corn tortilla | flour tortilla | fresh salsas | pico de gallo | cilantro and onion | shaved radish | roasted jalapeños | limes

## **CARVING STATIONS**

*carver attendant required and \$250 attendant fee*

## **PRIME RIB \$525 EACH (SERVES 30)**

au jus | creamy horseradish | spicy horseradish | warm dinner rolls | butter

## **ROASTED BEEF TENDERLOIN \$575 EACH (SERVES 10)**

wild mushroom demi-glace | creamy horseradish | warm dinner rolls | butter

## **GINGER MISO GLAZED SALMON \$400 EACH (SERVES 10)**

shiitake mushroom broth | warm dinner rolls | butter

## **APPLE-SAGE BRINED TURKEY BREAST \$400 EACH (SERVES 25)**

sage gravy | cranberry-orange chutney | warm dinner rolls | butter

## **SMOKED BEEF BRISKET \$450 EACH (SERVES 20)**

house-made bbq sauce | coleslaw | warm dinner rolls | butter

# PLATED DINNERS

three courses with selection of one salad, up to two pre-selected entrées and one dessert  
pre-selected entrées priced at the highest option

## SOUP OR SALAD *(select one)*

**cream of asparagus**

**lobster bisque** | puff pastry | tarragon crème fraîche

**socal clam chowder** | jalapeño | bacon | sweet corn | potato

**tomato basil soup** | san marzano tomatoes | fresh basil

**cannellini bean soup** | fire roasted tomatoes | fresh herbs | kale

**petite iceberg** | radish | bacon lardons | pickled shallots  
blue cheese crumbles | creamy chervil dressing

**roasted beet salad** | fresh market greens | strawberries | lemon  
ricotta | pistachio | white balsamic vinaigrette

**arugula salad** | prosciutto | poached pear | spiced marcona  
almonds | honey-citrus vinaigrette

**heirloom greens salad** | shaved fennel | tomato | hearts of  
palm | lemon-thyme vinaigrette

## DESSERTS *(select one)*

**new york-style oreo cheesecake** | chocolate sauce | chantilly  
cream

**pecan tart** | cinnamon chantilly cream

**espresso tiramisu** | vanilla sauce

**frangipane apple tart** | bourbon sauce

**tahitian vanilla crème brûlée** | mixed berries

**dark chocolate mousse cake** | raspberry sauce | chantilly  
cream

## ENTRÉES *(select up to two)*

**seared chicken breast** romanesco sauce | seasonal succotash  
crispy kale \$90

**tamarind glazed king salmon** roasted poblano and corn risotto  
\$98

**potato gnocchi** | sundried tomatoes | spinach | toasted pine nuts  
parmesan pesto cream \$75

**pan-seared king trumpet mushrooms** | carrot purée  
shaved asparagus | farro \$65

**braised beef short ribs** | herbed polenta | charred broccolini  
natural reduction \$95

**grilled filet mignon** | potato gratin | heirloom carrots | asparagus  
wild mushroom demi-glace \$110

**herb-roasted lamb chops** cauliflower potato purée | pickled raisin  
and pine nut relish \$110

**bone-in pork chop** | haricot verts with pancetta | yukon gold  
mashed potatoes | maple-thyme glaze | \$90

# DINNER BUFFET

assorted dinner rolls | artisan breads | butter  
coffee | decaf | assorted tea

## ITALIAN DINNER BUFFET \$130 PER GUEST

### SOUP

**vegan minestrone** | rich tomato broth | kale | zucchini  
ditalini pasta | white beans

### SALADS

**caprese salad** | mozzarella | fresh basil | olive oil | balsamic  
reduction

**heirloom greens and romaine** | tomato | cucumber | red onion  
carrot | focaccia crouton | oregano vinaigrette

### ENTRÉES

**porchetta** | herb-stuffed pork belly

**chicken saltimbocca** | sage | prosciutto | lemon caper sauce

**salmon puttanesca** | olives | capers | tomatoes | parsley

**penne bolognese**

### ACCOMPANIMENTS

**garlic roasted broccolini**

**breadsticks**

### DESSERTS

chef's selection of mini desserts

## STEAKHOUSE DINNER BUFFET \$150 PER GUEST

### SOUP

**lobster bisque** | tarragon crème fraiche

### SALADS

**petite iceberg** | radish | bacon lardons | pickled shallots  
blue cheese crumbles | creamy chervil dressing

**caesar salad** | parmesan | focaccia croutons | caesar dressing

### ENTRÉES

**beef tenderloin** (served medium) | sautéed mushrooms  
bordelaise

**herb roasted chicken breast** | sautéed kale | caramelized  
onion jus

**chilean sea bass** | roasted radishes | english peas | browned  
butter beurre blanc

### ACCOMPANIMENTS

**whipped potatoes**

**creamed corn**

**sautéed asparagus and baby carrots**

**dinner rolls**

### DESSERTS

chef's selection of mini desserts

# CATERING POLICIES

## GUARANTEES

- Guaranteed attendance for all functions must be given to the Catering office at least 3 business days before your event. Actual charges based on the guaranteed numbers, or the number of people actually served, whichever is greater. This guarantee will apply to all aspects of your function, including, but not limited to food and beverage services. Cancellation within 72 hours of the event date will be charged. All guests must be 21 years age or older and have a valid government ID to enter the resort.

## SERVICE CHARGE

- Gratuity of 25% on all food and beverage items will be applied for all events, unless otherwise agreed upon. Staff charges are subject to change.
- A \$6 per guest surcharge will apply to all buffets created for events under 20 guests.
- Attendant fees (Chef, Carver, Bartender, Cocktail Server, etc.) priced at \$250 per Attendant, with a two-hour minimum, unless otherwise stated.
- All external guests must be 21 years of age or older and have a valid government ID to enter the resort.

## FOOD AND BEVERAGE

- The resort prohibits the removal of food and beverage from the premises.
- No outside alcohol or food may enter the resort. Yaamava' Catering Department is the sole provider of all food and beverage served in the event area.
- The California Department of Alcoholic Beverages Control regulates the sale and service of all alcoholic beverages. The resort is responsible for the administration of those regulations. California Law requires removal of all alcohol from service by 2:00am (Pacific Time).
- Persons consuming alcoholic beverages at resort events must be 21 years old or older. The resort reserves the right to terminate alcohol service at any time if:
  - Minors are seen consuming alcoholic beverages
  - A guest appears overly intoxicated
- Consuming raw or undercooked meat, poultry, seafood, shell stock, or eggs, unpasteurized juice, or under processed bakery items may increase your risk of food borne illness, especially in case of certain medical conditions.

## OUTDOOR FUNCTIONS

- Tax of 8.75% is included in menu pricing. Taxes are subject to change
- A weather call for outdoor functions will be made according to the following schedule:
  - Breakfast: 7:00pm on the evening prior
  - Lunch and Evening: 4 hours prior to event start time or 1:00pm, whichever is first
- The Yaamava' Resort & Casino at San Manuel reserves the right to make the

final weather call regarding outdoor functions due to high wind, lightning, unsafe weather conditions or a chance of rain of 30% or higher. If the possibility of adverse weather exists that may result in harm to guests or Team Members, the function will necessarily be moved indoors. Weather calls will be made by the client upon the recommendation of your Catering Sales Manager. Should the client be unavailable, the decision will be made on their behalf

- Additional set up fees may apply to outdoor functions depending on the venue, time of day, and equipment required. Evening functions require lighting packages starting at \$950
- All amplified music and entertainment at outdoor locations will conclude by 10:00pm, per noise ordinance. The Yaamava' Resort & Casino reserves the right to control the volume of the music and the finish times

## DECORATIONS | SIGNAGE

- Decorations or displays brought into the resort by the guest must be approved prior to arrival
  - To prevent damage, items may not be attached to stationary wall, floor, window, or ceiling with nails, staples, tape, or any other substance
- No signage is permitted in the lobby or on the public grounds; flip charts or blackboards are not permitted in any public area of the resort.
  - Signage is to be used outside meeting rooms only and must not be larger than 22x16.
  - The Resort offers signage printed at prevailing rates
- We recommend floral arrangements and decorations be provided by the in-house Floral Team to stay within the Yaamava' Resort & Casino tradition of excellence.

## MEETING ROOM INFORMATION AND FEES

- Meeting room rental fees are subject to service charge and tax when food or beverage is served
- If your event exceeds the allotted time, a charge of \$2,000 per hour may apply, pending confirmation and availability of space from your Catering Sales Manager and/or your banquet captain
- Customer's credit card will be charged three business days prior to first day of event
- A Room Reset Fee of \$500 will apply for any reset of a room after the BEO has been approved and signed or the diagram has been approved

## SECURITY

- The Yaamava' Resort & Casino is not responsible for damaged or lost items brought into the resort; we are not responsible for any items left unattended
- With advance notice, your Catering Sales Manager can assist you in arranging for security officers