



Hog's Breath Inn

Dinner Party Fall 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
RESTAURANT & BAR

HOG'S BREATH INN

RESTAURANTSOFPALMSPRINGS.COM





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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	2.5 per person
Imported & Domestic Cheeses with Artisan Breads & Crackers	8 per person
Fresh Fruit & Domestic Cheese with Artisan Breads & Crackers	7 per person
House Made Potato Chips Blue Cheese Dipping Sauce	2.5 per person
Baked Spinach & Artichoke Dip with Artisan Breads & Crackers	2.5 per person
Sweet Potato Fries Ranch Dressing, Roasted Garlic Mayonnaise	2.5 per person
Lump Blue Crab Cakes tomato tapenade, lemon beurre blanc	6 each
Crispy Calamari Lime ginger sauce, sweet chile sauce	3.5 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

Steak & Fries

marinated flat iron steak, garlic fries,
blue lake green beans, *herb shallot butter*
Or

Crab and Shrimp Stuffed Sole

israeli couscous, tomatoes, spinach,
scallion butter
Or

Roasted Chicken Breast Roulade

stuffed with oven roasted tomatoes, spinach, fontina, basmati rice

Dessert Selections

Vanilla Bean Crème Brulee

Fresh Berries
or

Flourless Chocolate Cake

Raspberry Sauce and Vanilla Crème Anglaise

Coffee & Tea Service

\$42 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 natural sirloin, capers,
garlic mashed potatoes, red cabbage,
horseradish mushroom sauce

or

Seafood Linguini

mussels, salmon, shrimp, calamari,
garlic, white wine, marinara

or

Roasted Chicken Breast Roulade

stuffed with oven roasted tomatoes, spinach, fontina, basmati rice

Dessert Selections

Vanilla Bean Crème Brulee

Fresh Berries

or

Flourless Chocolate Cake

Raspberry Sauce and Vanilla Crème Anglaise

Coffee & Tea Service

\$43 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

New York Strip

garlic mashed potatoes, baby carrots, cabernet sauvignon sauce

or

Roasted Chicken Breast Roulade

stuffed with oven roasted tomatoes, spinach, fontina, basmati rice

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

\$49 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

caramelized shallot potato gratin,
green beans, peppercorn sauce
or

Roasted Chicken Breast Roulade

stuffed with oven roasted tomatoes, spinach, fontina, basmati rice
or

Pan Roasted Atlantic Salmon

fingerling potatoes, brussels sprouts, pancetta, caramelized onions,
maple butter sauce
or

"Prime" Pork Chop

butternut squash puree, broccolini,
apple butter, sage apple jus

Dessert Selections

Vanilla Bean Crème Brulee

Fresh Berries
or

Flourless Chocolate Cake

Raspberry Sauce and Vanilla Crème Anglaise
Coffee & Tea Service

\$50 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 sirloin, capers,
garlic mashed potatoes, red cabbage,
horseradish mushroom sauce

Or

Crab and Shrimp Stuffed Sole

israeli couscous, tomatoes, spinach,
scallion butter

Or

Roasted Chicken Breast Roulade

stuffed with oven roasted tomatoes, spinach, fontina, basmati rice

Dessert Selections

Vanilla Bean Crème Brulee

Fresh Berries

or

Flourless Chocolate Cake

Raspberry Sauce and Vanilla Crème Anglaise

Coffee & Tea Service

\$29.5 per person



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Tax & Gratuity Additional

Additions

To further customize your menu.

Salads

Classic Iceberg Wedge Salad Add \$1.5 per person
Bleu Cheese Crumbles, Red Onion, Tomato, Bleu Cheese Dressing

Baby Mixed Greens Add \$2.5 per person
dates, goat cheese, candied pecans pomegranate vinaigrette

"BLT" Salad

pancetta, bibb lettuce, tomatoes, Add \$2.5 per person
toasted almonds, buttermilk blue cheese, sherry vinaigrette

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,
Special requests are always welcome!