



LAS CASUELAS NUEVAS

BANQUET DINNER MENU

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MARCH 2017

LAS CASUELAS NUEVAS BANQUETS

INFORMATION, TERMS AND CONDITIONS

MENU LIMITATIONS: In order to ensure quality in service and product, Las Casuelas Nuevas limits the menu selections depending on date and size of party. Your menu selections are needed no later than one week before your event. Buffet spreads are also available. We will gladly customize a menu to meet your group's tastes, preferences and budget. Please do not hesitate to request vegetarian suggestions.

DEPOSIT: A deposit will be required in order to secure the reservation. Deposit vary depending on date of event and size of party. In the event that the function is cancelled with more than 7 days notice, the deposit is fully refundable. With less than 7 days notice, there shall be no refund of deposit.

FINAL HEAD COUNT: Your Final Guaranteed Head Count is due 48 hours before your event. We ask that you please keep us as updated as possible during the planning of your event; you may outgrow the area we have reserved for you, or you may fall below the minimum requirements.

GUARANTEE: Las Casuelas Nuevas requires an attendance guarantee at least 48 hours in advance of your function. The guarantee, which is based upon 90% of your final guest count, is the minimum number for which your group will be charged, even if fewer guests attend. A guarantee of 100% will be charged on all Buffet Functions.

FUNCTION ROOMS: We reserve the right to place your group in any appropriate banquet room available at the time of your scheduled function. If attendance increases or decreases, we reserve the right to move the function to a room suitable to the new attendance count. For parties requiring a specific room, a larger room fee may be required.

MINIMUM GROUP SIZES:

Tienda: 25 person minimum

Amor: 15 person minimum

Cantera Room: 45 person minimum

Patio: 40 person minimum.

As other groups may be utilizing the same room prior to, or following your function, please adhere to the times agreed upon, if applicable. Should your time schedule change, please notify our management team; every attempt will be made to accommodate your group.

ROOM RENTAL FEE: A room fee is charged based on seasonal rates on all banquets depending upon size of party and set-up. The fee includes linens, set-up and the private use of your reserved area. For parties not meeting minimum group size, a larger room fee may be required.

PAYMENT: Payment in full is due at the end of the event. Cash or Credit Cards will be accepted as payment; sorry, no personal checks will be accepted. Business checks will be accepted with 3 day's prior approval.

SERVICE CHARGE AND SALES TAX: State sales tax and a service charge of 18% will be added to all food and beverage.

ALCOHOLIC BEVERAGES: Please inform our manager as to how you would like to handle payment of alcoholic beverages. There are three common types of bar service; Hosted, Cash Bar or a Limited Bar. A Hosted Bar means all drinks will go onto the main bill to be paid for by the host, guests do not pay for their own drinks; a Cash Bar is where the guests will pay for all of their own drinks, upon delivery; a Limited Bar is any combination of these two options, please ask the manager for suggestions.

A Valid, State Issued Driver's License or Identification Card is required for those 21 and older ordering alcoholic beverages. To ensure guests' safety, we reserve the right to limit alcoholic beverage consumption at our discretion.

ENTERTAINMENT: Our managers will be happy to arrange for music and entertainment to ensure that your function is a real Fiesta—including Mariachis, Musicians, and Mexican Dancers. Keep in mind that most musicians work with a 2 hour minimum and can only be hired based on their availability.

ADDITIONAL SPECIAL SERVICES: Our staff can provide complete assistance for planning every detail from photographers and wedding cakes to entertainment and floral design. As well as any audiovisual equipment, lighting or any other special request you may have. All charges will be based on labor and the rental charges involved.

MATERIAL DISPLAY: Signs, Banners and other Display Material requiring nails, tacks, screws, tape or similar material will not be permitted without the prior approval of our management. We ask that balloons be kept to a minimum and any that are brought in should be removed at the end of the event.

OBJECTIONABLE MATERIALS: Las Casuelas Nuevas is a family restaurant. Therefore, any Banners, Signs, Cakes, Favors, Privately-hired Entertainment (Strippers, Dancers, etc.), which are deemed objectionable by management, will not be permitted under any circumstances.

DAMAGES: Any damage to or loss of Las Casuelas Nuevas' equipment or property (including rental fixtures) by the booking party, shall be the sole responsibility of the booking party. Appropriate replacement/repair charges will be assessed.

SECURITY: The Restaurant accepts no responsibility for damage or loss of any merchandise or articles left in the Restaurant prior to, during or following the function.

BRINGING FOOD OR BEVERAGES FROM OUTSIDE SOURCES is not allowed except for cakes purchased from approved sources and uncorked bottles of wine. We charge \$1 per person for the Cake Fee and \$15 per 750 ml bottle for the Corkage Fee.

PASSED APPETIZERS

PASSED APPETIZERS ARE PRICED PER PERSON WITH A TWO ITEM MINIMUM. APPROXIMATELY 2-3 PIECES OF EACH WILL BE SERVED IN A 45 MINUTE TIME FRAME. PLEASE DOUBLE THIS PRICE IF SELECTING ONLY ONE ITEM.

CHEESE QUESADILLAS \$3.50
Corn Tortillas with Jack Cheese.

MINI CHICKEN FLAUTAS \$3.50
Crispy Chicken and Cheese Flautas.

CEVICHE TOSTADITAS \$6.00
Shrimp and Marinated Fish Mixed with Tomatoes, Onions and Cilantro, Served on Mini Tostada Shells.

MINI CHICKEN TAQUITOS \$4.00
Corn Tortillas Rolled with Shredded Chicken.

BBQ BUFFALO WINGS \$4.50
BBQ Coated Chicken Wings.

YUCATAN SHRIMP \$7.00
Jumbo Shrimp Skewered with Pineapple Chunks.

JALAPEÑO POPPERS \$3.50
Crispy Breaded Jalapeños Filled with Cream Cheese.

CHICKEN OR STEAK SKEWERS \$6.00
Seasoned and Grilled Steak or Chicken Skewers.

APPETIZERS

THE APPETIZERS BELOW ARE PRICED PER ORDER AND SERVED ON YOUR TABLES ALONGSIDE THE CHIPS AND SALSA FRESCA.

GUACAMOLE
Since 1958 this Classic Dip has been Made Fresh Daily
Creamy (For 2) 6.95 (For 4) 11.50
Fiesta Diced with Tomato, onion and Cilantro
11.50

CAMPECHANA SHRIMP COCKTAIL
Served Chilled in a Tangy Tomato Based Sauce with Cilantro, Onions, Tomatoes and Avocado.
Small 9.00/Large 13.25

FLAUTAS
Two Crispy Rolled Flour Tortillas Filled with Shredded Beef or Chicken and Cheese. Served with Crema Fresca and Chipotle Red Pepper Salsa. **11.25**

ESPINACA CON QUESO
Traditional Mexican Cheese Dip that Includes a Touch of Garlic and White Wine. We Add Spinach, Onion, Diced Tomato and Chopped Pimento. **9.50**

NACHOS
Corn Tortilla Chips with Melted Cheese, Refried Beans, Pico de Gallo, Jalapeños and Sour Cream.
(For 2) 7.50 (For 4) 12.25

QUESADILLA TRADICIONAL
A Large Flour Tortilla Generously Filled with Melted Cheese. Served with Sour Cream and Guacamole. **8.25**
With Grilled Steak or Chicken 14.25
With Sauteed Shrimp 14.25
With Spinach and Mushrooms 10.95

CEVICHE
Fresh Fish and Shrimp Mixed with Tomatoes, Cucumber, Onion and Cilantro. We Chill the Mixture then Serve it on Top of our Jalapeño Lime Sauce and Avocado Slices. **12.95**

SAMPLER PLATTER
A Sampling of Some of Our Favorite Appetizers. Nachos, Flautas, Ceviche and Corn Quesadillas. Served with Red Pepper Salsa. **(Serves 4) 19.95**

SET MENUS

WE CAN EASILY CUSTOMIZE A MENU FOR YOUR GROUP.
PRICES DO NOT INCLUDE TAX AND GRATUITY.

MENU OPTION #1

Appetizer-

Fiesta Guacamole, Chips and Salsa
(approximately 1 large order of Guacamole for every 4 guests)

Mexican Romaine Salad or a Cup of Tortilla Soup

Entrees-

Carnitas- A Traditional Favorite. Juicy Pork Made Fresh Daily.
Served with Chile de Arbol, Rice and Frijoles de la Olla. Choice of Tortillas.

Fajitas- Create Your Own Soft Tacos with Tender Strips of Seasoned Chicken, Steak, Pork, Shrimp, Fresh Fish or Vegetables Grilled with Bell Peppers and Onions.
Served with Frijoles de la Olla, Fiesta Guacamole, Tortillas.

Pollo Ranchero- Broiled Marinated Chicken Breast Topped with Mushrooms, Melted Cheese, Mild Ranchero Sauce and Avocado Slices. Served with Rice and Beans.

Shrimp Enchiladas- Succulent Shrimp Served in Two Enchiladas, Topped with Melted Cheese and a Distinctive Family Seafood Sauce. Garnished with Guacamole.

Soft Drinks Included

\$30.95 per person

MENU OPTION #2

Appetizer-

Fiesta Guacamole, Chips and Salsa
(approximately 1 large order of Guacamole for every 4 guests)

House Salad or a Cup of Tortilla Soup

Entrees-

Guadalajara Combination- Cheese Enchilada, Chile Relleno and a Ground Beef Taco Combination.

Beef, Chicken or Pork Fajitas- Create Your Own Soft Tacos with Tender Strips of Seasoned Meat Grilled Bell Peppers and Onions. Served with Frijoles de la Olla, Fiesta Guacamole, Tortillas and Garnishes.

Carne Asada Enchiladas- Grilled Steak Enchiladas Topped with a Spicy Ranchero Sauce and Sour Cream.

Soft Drinks Included

\$29.00 per person

SET MENUS

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MENU OPTION #3

Appetizer-

Fiesta Guacamole, Chips and Salsa
(approximately 1 large order of Guacamole for every 4 guests)

House Salad or a Cup of Tortilla Soup

Entrees-

Guadalajara Combination- Cheese Enchilada, Chile Relleno
and a Ground Beef Taco Combnation.

Chimichanga- A Crispy Burrito Filled with Shredded Chicken or Beef,
Topped with Melted Cheese, Sour Cream, Guacamole, Olives,
Tomatoes, Cilantro, and Sliced Almonds.

Chicken Enchiladas Suizas- Topped with a Mild Tomatillo Sauce and Sour Cream.

Fish Tacos-Fresh Fish Lightly Dusted with Achiote Seasoning.
Topped with Chipotle Cream Sauce and Jicama Cole Slaw.Served with Frijoles de la Olla.

Soft Drinks Included

\$26.50 per person

MENU OPTION #4

Appetizer-

Fiesta Guacamole, Chips and Salsa (approximately 1 large order of Guacamole for every 4
guests)

House Salad or a Cup of Tortilla Soup

Entrees-

Burrito Enchilada Style- A Combination Burrito with Beans and Your Choice of Shredded
Chicken, Beef or Spicy Pork, Topped with Enchilada Sauce and Cheese.

Puerto Vallarta Combination- Ground Beef Taco and a Cheese Enchilada.
Served with Rice and Beans.

Cheese Enchiladas Rancheras- Topped with a Mild Salsa Ranchera and Sour Cream.

Soft Drinks Included

\$25.50 per person

BUFFET CHOICES

Buffets are available based upon guest count and area availability. You will be charged based upon 100% of your Final Guest Count which must be given 24 Hours prior to function. All buffets require a 25 person Minimum. All prices are Per Person. Tax and 18% service charge are not included in the Per Person Price. Desserts available upon request.

YUCATAN BUFFET \$38.95

Filet Relleno
(Filet Mignon Stuffed with Spinach, Pepper Jack cheese and Garlic)
Pollo En Pibil
(Citrus Marinated Chicken Steamed in Banana Leaves)
Rice and Black Beans
Cilantro Salad with Honey Mustard Poblano Dressing
Coffee, Tea or Soft Drink

TIERRA Y MAR BUFFET \$37.95

Grilled New York Steak
Grilled Shrimp Skewers
Rice and Sautéed Vegetables
Tortillas
Mixed Green Salad with House and Ranch Dressings
Coffee, Tea or Soft Drink

SEAFOOD BUFFET \$35.50

Pescado A LA Veracruzana
(Fresh Fish of the day topped with a Mixture of crab, shrimp, corn and Pasilla Chiles)
Shrimp Enchiladas
Rice and Sautéed Vegetables
Mixed Green Salad with House and Ranch Dressings
Coffee, Tea or Soft Drink

CIELO Y MAR BUFFET \$34.50

Pollo Ranchero
(Grilled Chicken Breast Topped with Mushrooms, Melted Jack Cheese, Ranchero Sauce and Avocado)
Grilled Shrimp Skewers
Rice and Sautéed Vegetables
Tortillas
Mixed Green Salad with House and Ranch Dressings
Coffee, Tea or Soft Drink

CUSTOMIZED MENUS GLADLY AVAILABLE

STEAK PICADO BUFFET \$28.95

STEAK PICADO
(TENDER PIECES OF NEW YORK STEAK IN CHUNKY RANCHERO SAUCE)
CHILE RELLENOS OR CHEESE ENCHILADAS
RICE AND SAUTÉED VEGETABLES
TORTILLAS
MIXED GREEN SALAD WITH HOUSE AND RANCH DRESSINGS
COFFEE, TEA OR SOFT DRINK

POLLO EN PIBIL BUFFET \$27.50

POLLO EN PIBIL
(CITRUS MARINATED CHICKEN STEAMED IN BANANA LEAVES)
CHILE RELLENOS
CHEESE ENCHILADAS
RICE AND REFRIED BEANS
TORTILLAS
MIXED GREEN SALAD WITH HOUSE AND RANCH DRESSINGS
COFFEE, TEA OR SOFT DRINK

FAJITA BUFFET \$27.95

GRILLED CHICKEN AND STEAK WITH ONIONS AND PEPPERS
CHEESE ENCHILADAS
RICE AND REFRIED BEANS
FLOUR TORTILLAS
GRATED CHEDDAR AND JACK CHEESES,
SOUR CREAM, PICO DE GALLO
MIXED GREEN SALAD WITH HOUSE AND RANCH DRESSINGS
COFFEE, TEA OR SOFT DRINK

ENCHILADA TRIO BUFFET \$24.95

CHICKEN ENCHILADAS SUIZAS
CARNE ASADA ENCHILADAS
TRADITIONAL CHEESE ENCHILADAS
RICE AND REFRIED BEANS
SOUR CREAM
MIXED GREEN SALAD WITH HOUSE AND RANCH DRESSINGS
COFFEE, TEA OR SOFT DRINK

GUADALAJARA BUFFET \$24.95

GROUND BEEF TACOS
CHEESE ENCHILADAS
CHILE RELLENOS
RICE AND REFRIED BEANS
MIXED GREEN SALAD WITH HOUSE AND
RANCH DRESSINGS
COFFEE, TEA OR SOFT DRINK

TACO AND TOSTADA BAR \$21.95

TACO AND MINI TOSTADA SHELLS
SHREDDED CHICKEN, GROUND BEEF, & SHREDDED BEEF
RICE AND REFRIED BEANS
GRATED CHEDDAR AND JACK CHEESES, SOUR CREAM,
PICO DE GALLO, SHREDDED LETTUCE AND JALAPEÑOS
COFFEE, TEA OR SOFT DRINK

COMBO BUFFET \$20.95

CHEESE ENCHILADA
CHILE RELLANO
RICE AND REFRIED BEANS
MIXED GREEN SALAD WITH HOUSE AND
RANCH DRESSINGS
COFFEE, TEA OR SOFT DRINK

SEAFOOD APPETIZER BUFFET \$23.95

PEEL AND EAT SHRIMP
CEVICHE
SHRIMP ENCHILADAS
MEXICAN CAMPECHANA SHRIMP COCKTAIL
CHIPS/SALSA
(NOT ALL YOU CAN EAT)

SALAD UPGRADES

Pear and Goat Cheese Salad - \$4 per person

Cilantro Salad - \$2 per person

To Plate any Salad - \$1.50 per person

ADDITIONAL ITEMS

Vegetable Platter - \$2.75 per person

Fruit Platter - \$2.75 per person

DESSERTS

DEEP-FRIED ICE CREAM 6.50

Vanilla Ice Cream with a Crunchy Outer Coating. Choice of Chocolate or Strawberry Toppings.

FLAN 5.00

A Traditional Caramel Custard Favorite. Light and Tasty.

CHURROS A LA MODE 6.75

Crispy Cinnamon-Sugar covered Churros. Served with Vanilla Ice Cream and Strawberry Topping.

VANILLA ICE CREAM 5.00

With Strawberry or Chocolate Topping.

BUFFET DESSERT OPTIONS

Available for Buffet Functions Only (25 person minimum).

FLAN DE QUESO 4.50

Smooth and Creamy Flan served on Platters.

CHURRO SUNDAE BAR 7.00

Crispy Custard Filled Churros served with Ice Cream, Chocolate, Whipped Cream, and Strawberries.

MARGARITAS

SINGLE 12 OZ. / FIESTA 27 OZ.

TOP SHELF

CADILLAC 1800 Reserva Reposado Tequila, Cointreau, and Grand Marnier. 11 / 19.75

AZUÑIA ORGANICA

Azuñia silver, agavero liquor and agave nectar.
10 / 19.25

MAESTRO DOBEL SILVER

A smokey tequila margarita. 9.50 / 18.50

 **EL PATRÓN** Silver Margarita. 9.50 / 18.50

SKINNY MARGARITA Partida Blanco Tequila with organic agave nectar. 9.75 / 18.75

POMERITA Made with a pomegranate infused tequila, La Pinta Tequila. 9.75 / 18.75

CUCUMBER JALAPEÑO Partida Silver tequila, fresh jalapeño, cucumber and agave nectar.
10 / 19.75

MANGO JALAPEÑO Grand Centenario Silver tequila, agavero liquor, mango puree, fresh jalapeño and agave nectar. 10 / 19.75

HOUSE SPECIALTIES

SINCE 1973 HOUSE MARGARITA

Our award winning recipe.
8 / 16.25

FRUIT MARGARITAS strawberry, mango, peach, melon or del mar with blue curacao
8.50 / 16.25

CERVEZAS

IMPORTED 6.25

**CORONA . CORONA LIGHT . TECATE
XX AMBER . XX LAGER
BOHEMIA . MODELO ESPECIAL
PACIFICO . NEGRA MODELO . HEINEKEN**

DOMESTIC 5.75

**BUDWEISER . BUD LIGHT
COORS LIGHT . MILLER LITE
MICHELOB ULTRA . BECK'S NON ALCHOLIC**

VINOS

HOUSE WINE . SYCAMORE LANE

White Zinfandel - Cabernet Sauvignon -
Merlot - Chardonnay 8/24

SPARKLING WINE

Las Casuelas Nuevas - Bottle 20
Freixenet - Split 7

WHITE

St. Francis Chardonnay 11.50/35
Hess Select Chardonnay 10.75/30
Joel Gott Sauvignon Blanc 11.75/35
Stella Pinot Grigio 11.75/35

RED

Hess Select Cabernet 15.25/45
Liberty School Cabernet 10.25/35
Bogle Merlot 11.25/35
Four Vines (Old Vine) Zinfandel 9.25/32
Castle Rock Pinot Noir 11.25/35
Septima - Malbec 11.25/35

Corkage fee \$15 per 750 ml bottle.
A valid state issued Drivers' License or ID is
required for those 21 and older ordering alcohol.