

A
SEASON
- TO -
CELEBRATE
HOLIDAY MENU

OMNI  HOTELS & RESORTS
rancho las palmas

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HOLIDAY MENU

Our resort in Palm Springs offers a relaxing oasis set against a backdrop of mountains and palm trees in the middle of the desert. Revel in the timeless comforts, classic conveniences and modern technologies that have made Omni Rancho Las Palmas Resort & Spa a choice destination for the Hollywood heavyweights of yesterday and today. The resort, located on 240 lush acres, has recently been renovated to include a reimagined lobby, stylish bar, new dining options and refreshed rooms.





LUNCH TABLE SERVICE

Mistletoe Menu \$38 per person

freshly baked House-Made Rolls & Butter and Coffee, Decaffeinated Coffee and Herbal Teas

Starters (Choice of)

Tomato Basil Bisque

Roasted Butternut Squash Soup

Caesar | romaine hearts, parmesan crisp, garlic crouton, anchovies, red pear tomato

Entrée (Choice of)

Herb Roasted Turkey | roasted garlic mashed, roasted haricots verts, fresh market vegetables

Seared Salmon Filet | asparagus risotto, baby squash, olive-herb vinaigrette

Butternut Squash Ravioli | roasted red pepper coulis

Desserts (Choice of)

Red Velvet Cake

Pumpkin Cheese Cake

Triple Chocolate Decadence

Listed prices subject to applicable taxes and service charge.



LUNCH TABLE SERVICE

Bells and Holly Menu \$48 per person

freshly baked house-made rolls & butter, and coffee, decaffeinated coffee and herbal teas

First Course (Choice of)

Roasted Pumpkin Soup | cinnamon cream, toasted pumpkin seeds

Caesar | romaine hearts, parmesan crisp, garlic crouton, anchovies, red pear tomato

Organic Baby Spinach Salad | golden raisins, dried cranberries, candied walnuts, herbed goat cheese, raspberry vinaigrette

Main Course (Choice of)

Herb Roasted Breast of Turkey | garlic mashed potatoes, glazed baby carrots, brussels sprouts, cranberry chutney, pan gravy

Braised Black Angus Short Ribs | baby red beet, artichoke risotto, oven tomato, broccolini

Seared Salmon | asparagus, marble pee wee potatoes, grilled fennel, chardonnay reduction

Dessert (Choice of)

Lemon Mascarpone Cheesecake

Triple Chocolate Decadence

Granny Smith Apple Streusel Tart

Triple Chocolate Decadence

Listed prices subject to applicable taxes and service charge.



LUNCH STATIONS

Our Lunch Stations feature a unique approach to traditional buffets. We separate each culinary presentation to allow our guests to enjoy at their leisure. Dessert first or last, it is your choice, as you like it.

\$48 Per Person

freshly baked house-made rolls & butter, and coffee, decaffeinated coffee and herbal teas

Soup and Salads

Roasted Pumpkin Bisque
Classic Caesar
Organic Spinach Salad

Carving Station

Roasted Tom Turkey
Honey Baked Ham
Orange Cranberry Relish, Creamy Horseradish,
Whole Grain Mustard, Giblet Gravy, Maple Jus

Chef Specialty Station

Seared Salmon Filet
Asparagus Risotto
Baby Squash with Olive-Herb Vinaigrette
Sautéed Winter Vegetables
Whipped Yukon Gold Potatoes
Chestnut Sage Stuffing

Desserts

Traditional Chocolate Yule Log
Cinnamon Banana Bread Pudding
Pumpkin Cheesecake Squares
Holiday Cookies
Triple Chocolate Decadence

CREATE YOUR OWN EXPERIENCE

Allow one of our talented Chefs and creative Catering Managers customize an experience for you. Your vision, your ideas, come to life. Everything is possible.

Listed prices subject to applicable taxes and service charge.



DINNER TABLE SERVICE

Let it Snow Menu | \$50 Per Person

freshly baked house-made rolls & butter, and coffee, decaffeinated coffee and herbal teas

Starters (Choice of)

Wild Mushroom Bisque

Baby Iceberg Wedge | applewood bacon, maytag blue cheese, diced tomatoes, buttermilk ranch dressing

Baby Spinach, Kale and Radicchio | toasted almonds, oranges, aged gouda, balsamic glaze

Entrée (Choice of)

Pan Seared Sea Bass | asparagus risotto, braised winter greens, tomato sofrito

Herb Roasted Boneless

Shelton Farms Chicken | mashed yukon gold potatoes, baby carrots, green beans

Grilled Prime Flat Iron Steak |

wild mushrooms, broccolini, oven tomato, fondant potato

Desserts (Choice of)

Traditional Chocolate Yule Log

Lemon Tart with Raspberries

Mascarpone Cheesecake

Listed prices subject to applicable taxes and service charge.



DINNER TABLE SERVICE

Winter Wonderland Menu | \$65 Per Person

freshly baked house-made rolls & butter, and coffee, decaffeinated coffee and herbal teas

Starters (Choice of)

Lobster bisque

Belgian Endive | upland cress, tuscan kale, lola rosso, spiced pecans, dried cranberries, shaved parmesan, strawberry vinaigrette

Hearts Of Bibb Lettuce | orange, grapefruit, candied walnuts, goat cheese, balsamic glaze

Entrée Duos (Choice of)

Grilled Black Angus New York Steak and

Salmon | oven tomato, potato tart, broccolini, baby carrot, bacon and onion marmalade

Herb Seared Breast of Chicken and Jumbo

Shrimp | mashed sweet potato, brussels sprouts, roasted baby beet

Pork Tenderloin Saltimbocca and Seared

Scallop | mascarpone polenta, maple roasted acorn squash, braised winter greens

Desserts

(Choice of - to be determined during planning process)

Design your own trio (choose three):

Lemon Curd

Chocolate Decadence

Fresh Fruit Tart

Cheesecake, Tiramisu

Lemon Mascarpone

Chocolate Tart

Coconut Cake

Apple Tart

Strawberry Rhubarb Tart

Lemon Tart With Raspberries

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DINNER TABLE SERVICE

\$60 Per Person

freshly baked house-made rolls & butter and coffee, decaffeinated coffee and herbal teas

Soup and Salad Station

Roasted Pumpkin Bisque

Classic Caesar

Organic Spinach Salad

Carving Station

Roasted Tom Turkey

Honey Baked Ham

Orange Cranberry Relish, Creamy Horseradish,

Whole Grain Mustard, Giblet Gravy, Maple Jus

Seared Salmon

Chef Specialty Station

Sautéed Winter Vegetables

Potatoes Gratin

Chestnut Sage Stuffing

Pasta Station

Butternut Squash Ravioli

Penne Pasta Primavera with Shrimp

Grated Parmesan Cheese

Desserts

Traditional Chocolate Yule Log

Cinnamon Banana Bread Pudding

Pumpkin Cheesecake Squares

Holiday Cookies

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