

LEON'S BAR & GRILL

Catering

We proudly introduce you to Leon's Bar and Grill Catering. With over forty years of combined experience, corporate owners Tony Gallardo and Leon Aaron have achieved an unmatched reputation for superior catering services in the Coachella Valley.

Leon's Bar and Grill has been catering to the culinary delight of countless tasteful clients for many years, serving up the best banquets, private parties, corporate events, wedding receptions, and every kind of social event imaginable.

From the simple to simply spectacular, no matter what's on your menu of choice, you will always be offered superlative service and unbeatable presentation.

Of course, always included is what no one else could *ever* serve – the warm hospitality and signature style that has made Leon's a local legend.

We invite you to join us on a spectacular tour where the only limit, is your imagination.

The following selections are just an illustration of what our culinary team is capable of. Please contact Tony Gallardo to schedule an in-person consultation to create your menu.

International Menus

Mexican

Fresh Chopped Salad tossed with Southwestern Dressing
served with homemade corn tortilla chips, salsa, and guacamole

Cheese Enchiladas

Chicken Fajitas with Sautéed Bell Peppers and Onions

Refried Pinto Beans

Mexican Rice

Rice Pudding or Mexican Flan

Italian

Caesar Salad served with Garlic Bread

Chicken Cacciatore

Pasta with Meat or Marinara Sauce

Green Beans sautéed with Garlic Butter

Creamy Spumoni Ice Cream or Tiramisu

Texan

Fresh Green salad tossed with Southwestern Dressing,
served with corn bread muffins and honey butter

Leon's Signature BBQ Chicken and Ribs

Baked Beans

Creamy Coleslaw

Homemade Apple Pie or Peach Cobbler

American

Finely Chopped Salad tossed with House Vinaigrette,
served with hot rolls and butter

Beef Stroganoff and Noodles

Chicken Marsala

Sautéed Fresh Carrots

Leon's famous Bread Pudding

The Classic Dinner Buffet

Entrees

Garlic and Pepper Crusted Prime Ribs of Beef (*Horseradish & Au Jus*)

Char-grilled Chicken Breast braised with a Beurre Blanc, Lemon, and Capers Sauce

Also included with the Buffet:

Rosemary and Garlic Roasted Red Potatoes

Broccoli Flowerets, Petite Carrots, Golden Squash, Snow Peas
and Sweet Red Peppers sautéed with Basil Butter

Romaine, Red Leaf and Spinach Salad with Rustic Bleu,
Candied Walnuts, and Red Onion tossed with Raspberry Dressing

Assorted Breads and Rolls with Sweet Butter

The California Mixed Grill

Entrees

Grilled Fresh Salmon Fillet topped with Sautéed Spinach and Dill Sauce

Glazed Pork Loin served with Roasted Corn, Charred Red Peppers and Cipollini Onions

Also included with the Buffet:

Platters of Fire Grilled Vegetables including Golden Squash, Zucchini, Asparagus,
Sweet Red Peppers, and Portobello Mushrooms drizzled with White Truffle Oil

Gratin of Potatoes and Leeks

Chilled Orzo, Kalamata Olives, Crumbled Feta and
Grape Tomatoes tossed in a Lemon Oregano Vinaigrette

Whole Romaine Leaves, Sunflower Seeds, Tortilla Strips,
and Poblano Chillis, tossed with a Creamy Caesar Dressing
Crusty Assorted Breads and Rolls with Sweet Butter

Plated Dinner Menu

Three Course Dinner

Leon's Soup of the Day or Leon's House Salad
served with fresh raspberries in raspberry vinaigrette dressing

Choice of One Entrée:

- Grilled Norwegian Salmon
*coated with Chinese mustard and served with fingerling potatoes,
baby bok choy and ginger carrot essence*
- 10oz. Ribeye Steak
with roasted fingerling potatoes and seasonal vegetables
- Grilled Double Breast of Chicken
with Dijon mustard, tarragon reduction, sautéed potatoes and grilled asparagus

French Rolls and Sweet Butter

Dessert and Freshly Brewed Coffee

Four Course Dinner

Leon's Soup of the Day or House Salad
served with Fresh Raspberries in Raspberry Vinaigrette Dressing

Appetizer:

Assorted imported and domestic cheese platter with crackers and fresh fruit

Choice of One Entrée:

- Grilled Salmon served with Dill Sauce
- 10oz. Ribeye Steak
with roasted fingerling potatoes and seasonal vegetables
- Grilled Double Breast of Chicken
with Dijon mustard, tarragon reduction, sautéed potatoes and grilled asparagus

French Rolls and Sweet Butter

Dessert and Freshly Brewed Coffee

Enhanced Four-Course Dinner

Cream of Tomato Soup with Basil or Caesar Salad:
Baby Romaine tossed with Parmesan, Caesar dressing and garlic croutons

Appetizer:

Baked mussels with rosemary

Choice of One Entrée:

- Grilled Atlantic Swordfish Steak
with baby fennel, artichokes, and yellow tomato vinaigrette
- New York Steak
with gratinée potatoes and seasonal vegetables
- Grilled Breast of Chicken with Wild Mushrooms and Leeks
with mashed potatoes and seasonal vegetables

French Rolls and Sweet Butter

Dessert and Freshly Brewed Coffee

Deluxe Four-Course Dinner

Leon's Soup

Or Baby Spinach Salad and Goat Cheese Crouton
with caramelized pecans, tomatoes and balsamic dressing

Appetizer:

Risotto Poppers

Savory risotto with Italian sausage, roasted red peppers and marinara sauce

Choice of One Entrée:

- Black Angus Filet of Beef
with green peppercorn sauce, gratinée potatoes, asparagus and glazed carrots
- Pan Fried Chilean Sea Bass Filet
with Sauterne Saffron Essence and Crispy Leeks
- Dijon Coated New Zealand Rack of Lamb Au Jus
with garlic au gratinée potatoes and green beans

French Rolls and Sweet Butter

Dessert and Freshly Brewed Coffee

Surf & Turf Four-Course Dinner

Heirloom Tomato Salad and Shaved Fennel
with shallots, Basil Vinaigrette and California greens

Appetizer:

Sweetbreads with roasted mushrooms or Duck Foie Gras

Choice of One Entrée Combination:

- Petite Filet Mignon and Jumbo Shrimp Scampi
with Choron sauce, gratinée potatoes, broccolini and glazed carrots
- Petite Filet Mignon and Chilean Sea Bass
with Béarnaise sauce, gratinée potatoes and seasonal vegetables
- Petite Filet Mignon and Half Australian Lobster Tail
with Choron sauce, gratinée potatoes and seasonal vegetables

French Rolls and Sweet Butter

Desserts and Freshly Brewed Coffee

Dinner Buffets

Create your own Buffet from the following selections
(Price determined by Selections Made)

Hors D'oeuvres

(Minimum order of 25 per item)

Seafood

Lump Crabmeat Éclair with Lemon-Dill Mascarpone
Gulf Shrimp Éclair with Cocktail Cream Cheese
Smoked Trout Canapé with Raifort Sauce
Salmon Canapé with Cream Cheese, Capers and Dill
Petite Pastry Shell with Curry-Crab Salad
Seared Ahi on a Wonton Crisp with Wasabi Cream
Blackened Salmon Skewer with Remoulade
Southwestern Lobster Fritters with Chipotle Aioli
Chilled Lobster Canapé with Sauce Louis
Crispy Panko Crab cake with Micro Greens and Ravigote

Southwestern

Spicy Chicken Empanada with Crème Fraiche
Petite Corn Shells with Buffalo Chili & Queso Fresca

Tapas - Presented on Small Plates

Grilled Filet of Beef on Shitake Risotto with Shaved Romano Cheese
Pancetta Wrapped Prawns with Tortellini and Spicy Red Pepper Sauce

Stuffed Mushrooms

Spinach & Feta or Three Cheese
Blue Crabmeat with Béarnaise
Escargot, Garlic, Red Wine, Shallots and Butter
Spicy Italian Sausage with Aged Cheddar

Traditional Favorites

Veal Meatballs in Peppercorn Cream Sauce
Italian Sausage Balls in Sweet & Sour Sauce
Pastry Puffs with Artichoke Hearts and Stilton
Roasted Red Potatoes with Homemade Boursin
Sweet Melon wrapped in Prosciutto
Smoked Duck Canapé with Caramelized Onion and Fig
Crispy Polenta Triangles with Tomato Confit
Wild Mushroom Risotto Cakes with Devon Cream
Cold asparagus wrapped with Cream Cheese and Honey Ham

Kabobs and Skewers

Thai Chicken Satay with Peanut Sauce
Marinated Lamb Kabob with Cilantro Chutney
Blackened Filet of Beef with Gorgonzola Cream
Petite Beef Kabob with Pearl Onions and Merlot Demi Glaze
Bacon Wrapped Scallop Kabob
Cocoanut Shrimp on a Sugar Cane Stick with Mango-Ginger Glaze

Entrees

(Select Two)

Rare Roasted Prime Ribs of Beef Carved at the Buffet with Merlot Sauce
Char-Grilled London Broiled in a Ginger-Soy Marinade
Rare Roasted Filet of Beef with Béarnaise or Bordelaise
Char-Grilled New York Strip with Cognac, Peppercorns, and Cream
Grilled Veal Chop with Forestiere Sauce
Roast Leg of Lamb with Madeira Sauce
Roasted Pork Loin with Brandied Apples, Onions, and Cream
Koloa Style Pork Loin with a Ginger-Tamari Glaze

Jamaican Style Pork Tenderloin with Caramelized Onions
Chilled Poached Salmon Fillets with Dill Sauce
Bronzed Salmon Fillets with Rémoulade
Char-Grilled Salmon Fillet with Béarnaise
Parmesan Crusted Halibut with Tomato Confit
Macadamia Crusted Mahi Mahi or Ono with Coconut-Curry Sauce
Shrimp and Scallop Kabobs
Shrimp, Scallops and Snow Crab in Sherry-Cream Sauce
Griddled Crab cakes with Mango Beurre Blanc
Broiled Lobster Tail with Drawn Butter and Lemon Wedges
Oriental Stir Fry with Shrimp and Scallops
Hawaiian Style Orzo with Rock Shrimp

Parmesan Crusted Chicken Breast, flamed in Marsala, with a Shitake Demi Glaze
Broiled Chicken Breast topped with Mango Veloute and Tropical Salsa
Chicken Roulades with Artichoke Hearts, Mushrooms and Sun-Dried Tomatoes
Bronzed Chicken Breast with Remoulade Sauce
Parmesan Crusted Chicken Breast with Tomato Confit
Macadamia Crusted Chicken Breast with Coconut-Curry Sauce
Chilled Chicken Breast stuffed with Spinach Soufflé; Ravigote Sauce

Al Dente Penne Pasta with Artichoke Hearts, Olives and Sun Dried Tomatoes
Bowtie Pasta, Chicken, Caramelized Onions and Broccoli in Asiago Cream
Rainbow Tortellini in a Tomato-Cream Sauce with Shaved Locatelli cheese
Veal, Chicken and Spinach Cannelloni with Marinara & Béchamel
Classic Pasta Primavera

Buffet includes: Choice of Green Salad, 2 Chefs Accompaniments and Bread Display.

Buffet Accompaniments

Potato, Pasta or Rice (select 1)

Rice Pilaf with Toasted Orzo

Wild Rice Blend

Coconut Jasmine Rice

Basmati Rice Pilaf

Rosemary and Garlic Roasted Potatoes

Cheddar Mashed Potatoes

Boiled Red Potatoes with Butter and Dill

Red Potato Salad with Fresh Dill

Mediterranean Style Penne Pasta
Bowtie Pasta with Asiago Cream
Chilled Rotini Primavera Pasta

Sautéed Vegetable (*select 1*)

A Mélange of Seasonal Vegetables sautéed with Herbs
Sautéed Haricot Verts with Caramelized Onions
Asian Vegetable Stir Fry
Glazed Baby Carrots
Sautéed Broccoli Flowerets with Sweet Red Peppers

Salad (*Select 1*)

Classic Caesar Salad with Garlic Croutons and Shredded Parmesan Cheese
Romaine Salad with Mandarin Oranges and Almonds
tossed in a Raspberry Vinaigrette
Romaine Red Leaf and Spinach Salad with Plum Tomato, Cucumbers and
Croutons tossed in a Champagne Vinaigrette
Mixed Greens with Roasted Peppers, Black Olives, Feta Cheese, Plum Tomatoes
and Cucumbers tossed in a Greek Vinaigrette
Assorted California Greens with Rustic Bleu Cheese, Candied Walnuts, and
Dried Cranberries tossed in a Honey-Balsamic Vinaigrette

Bread Display

An Assortment of Fresh Breads and Hard Rolls Served with Sweet Butter

The Grand Finale

Homemade Chocolate Decadence
served with a Raspberry Cognac Sauce, and Topped with Whipped Cream
Chambord Chocolate Cheesecake
served with Crème Anglaise and Whipped Cream
Classic Zabaglione - Assorted Fresh Berries served in a Sherry Cream Sauce
topped with Whipped Cream
Pumpkin Torte with Butterscotch Mousse and Brown Sugar Butter cream
Our Homemade Apple-Peach Crisp served Warm with Hard Sauce
New Orleans Bread Pudding topped with Irish Whisky Sauce
Warm Pecan Tart with Whipped Cream
Classic Cherries Jubilee or Bananas Foster, prepared at the buffet, served over Ice Cream
Hazelnut Genoise layered with Raspberry Coulis and Dark Chocolate Mousse
Melting Lemon Moments served in a Chocolate Shell

An Assortment of Fresh Pastries including:

Éclairs, Cream Puffs,
Lemon-Berry Bars, Hello Dollies,
Mini Tartlets, and Pastry Swans

Baileys Chocolate Mousse presented in a Chocolate Shell
garnished with Chocolate Shavings and Fresh Berries
Tuxedo Truffle Torte
with Grand Marnier Cream and Shaved White Chocolate

Party Trays and Displays

A Puff Pastry encased Wheel of Brie stuffed with Brown sugar and Apricots.
served with an assortment of crackers

Southwestern Terrine layered with Pico de Gallo,
Shredded Cheese, Sour Cream, and Guacamole
served with assorted tortilla chips

Side of Smoked Salmon accompanied by Cream Cheese, Capers,
Diced Red Onion, and Rustic Black Bread

Martini Mashed Potato Bar

*Served with Burgundy Braised Beef and Lemon Pepper Chicken.
Accompanied by Sour Cream, Whipped Butter, Bacon, Chives, and Shredded Cheese.*

Margarita Bar

*Roasted Corn and Poblano Rice topped with your choice of Carnitas,
Carne Asada or Chili Lime Chicken. Accompanied by Pico de Gallo,
Sour Cream, Shredded Cheese, and Tortilla Chips*

Bruschetta Bar

*Featuring Grilled Tuscan Vegetables, Fresh Mozzarella,
Olive Tapenade, Pestos, and Parmesan Crostini*

Veal, Duck and Pistachio Pate served with Ravigote Sauce,
Diced Red Onion, Capers, and Rustic Black Bread

Seafood Fondue with Shrimp, Crab and Scallops served with Garlic Toast

International Cheese Display presented on Butcher Blocks with
Dried Fruits, Clusters of Grapes and Gourmet Crackers

Mascarpone Cheese Torte layered with Fresh Basil Pesto

Gorgonzola Cheese Torte with Sun Dried Tomatoes and Pine nuts

Warm Spinach Artichoke Dip with Assorted Crostini and Crisps

Queso Fresco topped with Goat Cheese and Green Chili Vinaigrette

Leon's Beverage Packages

Liquor Bar Selections

Liquors	Well Brands	Premium Brands	Deluxe Brands
Vodka	Sky	Kettle One	Grey Goose
Gin	Bombay	Beefeater	Tanqueray
Bourbon	Jim Bean	Jack Daniel's	Maker's Mark & Jack Daniel's
Scotch	Cutty Sark	Dewar's	JW Black
Tequila	Sauza	1800 Reposado	Don Julio
Rum	Castillo	Bacardi	Bacardi Gold

(All liquor bars come with all items needed; mixers, garnishes, straws, napkins, shakers, etc.)

Other Bars

- House Wine Bar
- House Sparking Wine Bar

(Premium Wines and Sparkling Wines are as per selected via Banquet

Wine List)

Bottled Water Bar

- Evian
- Pellegrino

Soft Drink Bar

- Coca Cola
- Diet Coke
- Sprite
- Tonic Water
- Club Soda

Domestic Beer Bar

- Budweiser
- Bud Light

Juice Bar

- Orange Juice
- Cranberry Juice
- Grapefruit Juice

Imported Beer Bar

- Heineken
- Corona

Cordial Bar

- Amaretto Di Saronno
- Bailey's
- Courvoisier
- Grand Marnier

Beverages by the Glass:	Hosted Bar*	Cash Bar**
Well Brand Liquors	\$6.00	\$6.00
Premium Brand Liquors	\$8.00	\$8.00
Deluxe Brand Liquors	\$9.00	\$9.00
House Wines	\$6.00	\$6.00
Premium Wines	per Wine List	N/A
House Sparkling Wines	\$7.00	\$7.00
Premium Sparkling Wine	per Wine List	N/A
Domestic Beer	\$4.00	\$4.00
Imported Beer	\$4.00	\$4.00
Soft Drinks	\$3.00	\$3.00
Juices	\$3.00	\$3.00
Waters	\$3.00	\$3.00
Cordials	\$9.00	N/A

Keg Beer

- Domestic (Budweiser, Bud Light) \$300.00
- Imported (Heineken) \$350.00

Hosted Bar:

One bartender for each 75-100 guests. A \$125.00 bartender charge will apply.

Cash Bar:

There will be a \$150.00 set-up fee for all cash bars.

Bar Packages

Hosted Bar - \$15 per person for first hour and \$10 per person each additional hour.

Includes: Well Drinks, House Wine, House Sparkling Wine, Domestic Beer, Soft Drinks, Bottled Water

Hosted Premium Bar - \$20 per person for first hour and \$15 per person each additional hour. *Includes: Premium Drinks, House Wine, House Sparkling Wine, Imported Beer, Soft Drinks, Bottled Water*

Hosted Beer & Wine Bar - \$10 per person for first hour and \$7 per person each additional hour. *Includes: House Wine, House Sparkling Wine, Domestic Beer, Soft Drinks, Bottled Water*

A taxable 20% service charge and current sales tax of 7.75% will apply to all pricing.

Contact Information:

Tony Gallardo

Leon's Bar and Grill

1100 E. Murray Canyon Dr.

Palm Springs, CA 92264

Restaurant: (760) 416-4421

Catering: (760) 861-1608

Fax: (760) 416-1902

E-mail: catering@leonsbarandgrill.com