



DINNER SUGGESTIONS



PLATED DINNER SELECTIONS

STARTER SELECTIONS

(Please select one of the Following)

*Mixed Field Greens, Julienne Vegetables and Mustard
Balsamic Dressing*

*Tossed Caesar Salad with Herbed Croutons and Shaved
Asiago Cheese*

*Hearts of Butter Lettuce, Marinated Asparagus, Vine-Ripe Tomatoes
And Feta Cheese*

*Baby Spinach, Sun Dried Cherries, Gorgonzola Cheese and
Mango Vinaigrette*

*Crisp Iceberg Lettuce Wedge, Beefsteak Tomato and
Sweet Onion with Chunky Bleu Cheese*

*Baby Frissee, Oak Leaf and Lola Rosa, Smoked Mozzarella,
Candied Pecans and Walnut-Lime Dressing*

Lobster and Fennel Bisque En Croute

Wild Mushroom Consommé with Root Vegetable Brunoise

Roast Corn and Rock Shrimp Chowder

All Prices Subject to 20% Gratuity and 8% Sales Tax



PLATED DINNER SELECTIONS

STARTER SELECTIONS

ADDITIONAL ENHANCEMENTS

*Add Choice of One
\$14.00 Per Person*

Red and Yellow Tomato Carpaccio with Marinated Fresh Mozzarella and Petite Herb Salad

Shaved Prosciutto with Hearts of Palm, Frizzee and Melon Compote

Chilled Jumbo Shrimp with Horseradish Cocktail and Lemon

*Mesclun Greens, House Smoked Salmon Crostini, Lemon and
Fresh Dill*

*Roasted Jumbo Prawns, Saffron Angel Hair Pasta, Garden
Tomato-Basil Coulis*

*Wild Mushroom Ravioli, Rosemary Butter and Roasted
Pepper Puree*

*Golden Lump Crab Cakes, Roasted Corn Salsa, Fried Spinach and
Smoked Roma Tomato Sauce*



PLATED DINNER SELECTIONS

ENTRÉE SELECTIONS

*Dinner Entrées include Choice of Chef's Blended Rice Pilaf,
Herb Roasted Bliss Potatoes, Cheddar-Scallion Potato Gratin,
Parmesan Orzo Pasta or Garlic Mashed Potatoes.*

*Freshly baked Rolls & Butter
Coffee, Decaffeinated Coffee and Tea*

Range Chicken Breast

*With Artichoke Hearts, Rosemary, Plum Tomatoes and
Chardonnay Beurre Blanc*

\$42.00 per Person

Wild Mushroom Stuffed Chicken Breast

With Stone Ground Mustard Sauce

\$43.00 per Person

Grilled Chicken Breast

With Wild Honey-Balsamic Glaze

\$42.00 per Person

Grilled Filet of Salmon

With Citrus-Chive Compote

\$45.00 per Person

Sesame Seared Salmon

*With Shiitake Mushrooms, Scallions and Ginger-Soy
Butter Sauce*

\$45.00 per Person

Macadamia Nut Crusted Sea Bass

With Lobster Scented Cream

\$48.00 per Person

All Prices Subject to 20% Gratuity and 8% Sales Tax



PLATED DINNER SELECTIONS

ENTRÉE SELECTIONS

Sautéed Jumbo Shrimp Scampi Style

*With Fresh Garlic, Basil, White Wine, Lemon and
Butter*

\$54.00 per Person

Oven Roasted Prawns

With Spanish Saffron Beurre Blanc

\$54.00 per Person

Grilled Filet Mignon

*With Forrest Mushroom Ragout and
Cabernet-Thyme Jus*

\$55.00 per Person

New York Strip Steak

With Sweet Onion Marmalade and Whiskey Demi-Glace

\$54.00 per Person

Rosemary Crusted Prime Rib

Served with Horseradish Cream and Au Jus

\$52.00

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PLATED DINNER COMBINATIONS

Grilled Breast of Chicken and Beef Tenderloin

Grilled Breast of Chicken with Creamy Rosemary Dijon and Beef Tenderloin with a Roasted Shallot Demi-Glace
\$56.00 per Person

Beef Tenderloin and Medallion of Salmon

Beef Tenderloin with Roasted Shallot Demi-Glace and Medallion of Salmon and Citrus-Chive Butter
\$58.00 per Person

Petite Filet Mignon and Pan Seared Sea Bass

Petite Filet Mignon with Merlot-Sweet Garlic Jus and Pan Seared Sea Bass with Spicy Mango Chutney
\$60.00 per Person

Petite Filet Mignon and Jumbo Shrimp Scampi

Petite Filet Mignon with Merlot-Sweet Garlic Jus and Jumbo Shrimp Scampi with Fresh Garlic, Basil, White Wine, Lemon and Butter
\$62.00 per Person

Surf and Turf

Grilled Filet Mignon and Australian Lobster Tail
Served With Drawn Butter and Lemon
\$80.00 per person

Mixed Grilled Trio:

Roasted Jumbo Prawns, Medallion of Beef Tenderloin and Rosemary Chicken Breast

Roasted Jumbo Prawns with Lemon-Lime Butter, Medallion of Beef Tenderloin With Fresh Horseradish Demi-Glace and Rosemary Chicken Breast
\$72.00 per Person

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PLATED DINNER

DESSERT SELECTIONS
(Please select one of the Following)

Decadent Chocolate Gateau with Coffee Anglaise Sauce

Chocolate Hazelnut Crunch Bar

Lemon Panacotta with Fresh Fruit Coulis

Chocolate Mocha Parfait

Bourbon Pecan Tart

Tiramisu with Hazlenuts and Frangelico

Chambord Truffle

White Chocolate Mousse with Brandied Cherries

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DINNER BUFFET

Island Luau

Grilled Pineapple and Red Pepper Salad
Baby Spinach, Sweet Onion and Oyster Mushroom Salad with
Creamy Macadamia Nut Dressing
Mixed Greens with Hearts of Palm and
Choice of Dressings
Tropical Fruit Salad

Kahlua Pulled Pork
Grilled Chicken Breast with Spicy Mango Chutney
Sesame Seared Salmon with Ginger Soy Butter

Coconut Fried Rice
Stir Fried Island Vegetables

Hawaiian Sweet rolls & butter

Banana Cream and Coconut Cream Pies
Pineapple Upside Down Cake
Mango Mousse Cake
Chocolate Macadamia Nut Torte
Coffee, Decaffeinated Coffee and Tea

\$56.00 per Person

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DINNER BUFFET

Old Town

*Ranch Greens with Choice of Dressings
Old Fashioned Buttermilk Coleslaw
Macaroni and Egg Salad*

*Chuck Wagon Chili with Cheddar Cheese and Diced Onions
Grilled New York Steaks
Smoke Pit Barbequed Spareribs
Honey-Ancho Barbequed Chicken*

*Baked Potato Bar with
Sour Cream, Chopped Bacon, Whipped Butter
And Scallions
Roasted Sweet Corn on the Cob*

*Bakery Fresh Cornbread and Buttermilk Biscuits
Apple or Berry Cobbler with
Vanilla Ice Cream
Coffee, Decaffeinated Coffee and Tea*

\$54.00 per Person

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DINNER BUFFET

Cal-Italian

*Antipasto Display with Cured Meats and Marinated
Vegetables*

*Fresh Mozzarella, Tomato and Sweet Onion with
Basil Vinaigrette*

*Roasted Mushroom and Artichoke Salad With
Shaved Asiago Cheese*

Caesar Salad with Reggiano Parmesan and Herbed Croutons

*Grilled Chicken Breast with Sautéed Spinach, Goat Cheese and
Red Pepper Coulis*

*Pesto Crusted Sea Bass with Lemon and Capers
Slow Roasted Rosemary Sirloin with Natural Jus*

*Sautéed Italian Squash with Fresh Herbs and
Garden Tomatoes*

Oven Fresh Focaccia and Bread Sticks with

*Sweet Table with Assorted Mini Pastries
Coffee, Decaffeinated Coffee and Tea*

\$56.00 per Person

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DINNER BUFFET

South of San Diego

*Roasted Corn and Tortilla Salad with
Red Chile Vinaigrette
Jicama, Cucumber and Orange Salad with
Creamy Cilantro Dressing
Baja Ceviche
Traditional Caesar Salad
Tortilla Soup with Crisp Tortilla Strips*

*Grilled Carne Asada Tampequina
Pork Carnitas with Gaujillo Chilies
Chicken Enchiladas with Ancho Chile Sauce*

*Frijoles de Olla
Adobe Rice*

Warm Flour and Corn Tortillas

*Fresh Salsas, Sour Cream, Shredded Lettuce and
Cheddar Cheese*

*Caramel Flan, Cinnamon Crisps, Kahlua Mousse Cake and
White Chocolate Cake
Coffee, Decaffeinated Coffee and Tea*

\$52.00 per Person

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DINNER BUFFET

Temecula Valley

*Field Greens with Julienne Vegetables and
Choice of Dressings*

*Marinated Cucumber, Tomato and
Sweet Onion Salad*

*Penne Pasta Salad with Kalamata Olives and
Sundried Tomato Pesto*

Citrus Shrimp and Avocado Salad

Smoked Tri Tip with Grilled Red Onions

*Roast Porkloin with Honey-Dijon Glaze and
Dried Fruit Compote*

Sage Grilled Chicken Breast with Lemon Butter

Herb Roasted Red Potatoes

Farm Fresh Vegetables

Freshly Baked Assorted Rolls & Butter

Pastry Chef's Selection of Assorted Desserts

Coffee, Decaffeinated Coffee and Tea

\$57.00 per Person

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DINNER BUFFET

Wine Country

*Selection of California Cheeses and Fruits with Bakery Fresh
Sliced Baguettes and Assorted Crackers
Chilled Jumbo Shrimp with Horseradish Cocktail Sauce and Lemon
Grilled Vegetable Antipasto with Herb Garden Vinaigrette
Baby Spinach, Candied Walnut and Brie Cheese Salad with
Raspberry Vinaigrette
Savoy Cabbage, Apple and Caraway Seed Slaw
Avocado and Tomato Salad with Shallot-Cracked Pepper Vinaigrette
Sweet Corn and Pepper Chowder*

*Medallions of Beef Tenderloin with Wild Mushroom Sauté
Grilled Breast of Chicken with Rosemary and Orange
Seared Sea Bass with Stonefruit Chutney*

*Farmers Market Vegetables
Roasted Yukon Gold Potatoes*

Freshly Baked Assorted Rolls & Butter

*Sweet Table with Assorted Cheesecakes, Freshly Baked Pies,
Fruit Tarts and Mini Pastries*

\$64.00 per Person

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FROM THE CARVING BOARD
(Add \$100.00 labor charge for Carver Attendant)

Honey Baked Ham
With Pineapple Marmalade
Served with Selection of Freshly Baked Rolls
\$185.00 per 35 People

Whole Hickory Smoked or Sage Roasted Tom Turkey
Cranberry-Orange Relish and Country Gravy
Served with Selection of Freshly Baked Rolls
\$145.00 per 25 People

Mesquite Smoked Beef Tenderloin
With Creamy Horseradish and Flavored Mustards
Served with Selection of Freshly Baked Rolls
\$335.00 per 20 People