



LUNCHEON SUGGESTIONS



PLATED LUNCHEON

STARTER SELECTIONS (Please select one of the Following)

Bouquet of Field Greens

*With Pesto Croutons, Marinated Garden Tomatoes,
Choice of Ranch, House Italian or Balsamic Dressing*

Baby Frizee and Oak Leaf

With Candied Nuts, Feta Cheese and Raspberry Vinaigrette

Caesar Salad

With Herbed Croutons and Shaved Asiago Cheese

Baby Spinach

*With Dried Cherries, Gorgonzola Cheese, Toasted Walnuts and
Mango Dressing*

Field Greens

With Julienne Vegetables and Citrus-Dijon Vinaigrette

Wild Mushroom Bisque

With Artichoke Fritters

Sweet Corn and Crab Chowder

With Red Chile Puree

Creamy Garden Tomato and Basil

With Parmesan Croutons

All Plated Luncheons to Include Ice Tea on Request

All Prices Subject to 20% Gratuity and 8% Sales Tax 1/24/09

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PLATED LUNCHEON

COLD ENTREE SELECTIONS *(Please select one of the Following)*

*Lunch Entrées include
Freshly baked Rolls & Butter
Coffee, Decaffeinated Coffee and Tea*

Asian Chicken Salad

*Ginger Marinated Chicken,
Chopped Romaine Lettuce and
Napa Cabbage, Julienne Red Pepper, Bean Sprouts and
Crisp Won Tons with Sesame-Soy Dressing
Sweet Corn & Red Pepper Soup
Sweet Golden Carrot Cake
\$26.00 per Person*

Pechanga Caesar Salad

*Herb and Garlic Grilled Chicken Breast or Jumbo Prawns
Atop Crisp Whole Leaf Romaine Hearts, Vine Ripe Tomatoes,
Housemade Croutons and Zesty Caesar Dressing
\$26.00 per Person with Chicken
\$32.00 per Person with Shrimp*

Casino Cobb Salad

*Chopped Romaine and Iceberg Lettuces Topped With
Diced Herb Grilled Chicken, Red and Yellow Tomatoes, Black Olives,
Applewood Smoked Bacon, Crumbled Bleu Cheese, Chopped Egg and Avocado Fan
Served with Peppercorn Ranch or Italian Dressing
Tomato & Basil Bisque
New York Style Cheesecake
\$27.00 per Person*

PLATED LUNCHEON

All Prices Subject to 20% Gratuity and 8% Sales Tax 1/24/09



HOT ENTREE SELECTIONS
(Please select one of the Following)

*Lunch Entrées include Choice of Soup or Salad
And Choice of One dessert
Freshly baked Rolls & Butter
Coffee, Decaffeinated Coffee and Tea*

Tri-Color Cheese Tortellini
*Tossed with Herb Marinated Chicken Breast,
Wild Mushrooms, Plum Tomatoes, and
Parmesan-Garlic Cream Sauce
\$28.00 per Person*

Breast of Chicken Monterey
*Lime Marinated Chicken Breast Topped with Sliced Tomato,
Avocado and Jack Cheese.
Served with Adobe Rice, Black Beans and
Cilantro Butter
\$30.00 per Person*



PLATED LUNCHEON

HOT ENTREE SELECTIONS
(Please select one of the Following)

*Lunch Entrées include Choice of Soup or Salad
And Choice of One dessert
Freshly baked Rolls & Butter
Coffee, Decaffeinated Coffee and Tea*

Sesame Seared Salmon
*Served with Sesame Yakisoba Noodles and
Stir Fried Vegetables
\$32.00 per Person*

Fire Grilled Rosemary Sirloin Steak
*Served with Roasted Red Potatoes,
Fresh Green Beans and Cabernet Glaze
\$35.00 per Person*

Peppercorn New York Strip Steak
*Mesquite Grilled and Served with
Green Peppercorn-Brandy Sauce,
Yukon Gold Mashed Potatoes,
Roasted Asparagus and Plum Tomatoes
\$38.00 per Person*



PLATED LUNCHEON

DESSERT SELECTIONS
(Please select one of the Following)

French Apple Tart with Calvados Cream

Golden Carrot Cake with Cream Cheese Frosting

Double Chocolate Ganache Cake

Strawberry and Pistachio Mousse

Bavarian Éclair with Fresh Fruit

N.Y. Style Cheese Cake with Raspberry Coulis

Milk Chocolate Mousse with Orange Crème Brûlée Center

White Chocolate Mousse with Raspberry Filling



LUNCH BUFFET SELECTIONS

(\$100.00 Surcharge to Apply for group of less Than 30 Persons)

El Indio

*Tortilla Chips, Fresh Salsas, Guacamole,
Shredded Lettuce, Cheddar Cheese and
Sour Cream*

*Traditional Caesar Salad with Herbed Croutons
Jicama and Orange Salad with Red
Chile Vinaigrette
Black Bean and Corn Salad with
Cilantro Dressing
Tortilla Soup with Crisp Tortilla Strips*

*Beef and Chicken Machaca with Warm Flour and
Corn Tortillas
Ranchero Cheese Enchiladas*

*Adobe Rice
Frijoles De Olla*

*Caramel Flan
Cinnamon Crisps
Coffee, Decaffeinated Coffee and Tea*

\$36.00 per Person



LUNCH BUFFET SELECTIONS
(\$100.00 Surcharge to Apply for group of less Than 30 Persons)

Little Italy

Antipasto Salad
Chopped Green Salad with Sweet Onions, Roma Tomatoes,
And Fresh Oregano Vinaigrette
Buffalo Mozzarella, Fresh Basil and Tomato Salad

Chicken Parmesan
Cheese Tortellini with Vine Ripe Tomatoes,
Black Olives, Sweet Garlic and Garden Basil
Roasted Vegetable Ratatouille

Warm Garlic Cheese Bread
Foccocia Bread

Assorted Italian Pastries
Coffee, Decaffeinated Coffee and Tea

\$37.00 per Person



LUNCH BUFFET SELECTIONS
(\$100.00 Surcharge to Apply for group of less Than 30 Persons)

Backyard Barbeque

Old Fashioned Mustard and Egg Potato Salad
Creamy Buttermilk Coleslaw
Marinated Five Bean Salad

Grilled Jumbo Hamburgers and
All Beef Hot Dogs with Buns
BBQ Chicken Breast

Honey Mustard Baked Beans

Served with Crisp Lettuce Leaves, Sliced Tomatoes,
Onion, Cheeses, Dill Pickles, Ketchup, Mayo and Mustard

Freshly Baked Apple and Cherry Pies
Coffee, Decaffeinated Coffee and Tea

\$35.00 per Person



LUNCH BUFFET SELECTIONS

Pechanga Deli

*Roasted Corn and Red Pepper Soup
Penne Pasta Salad with Sundried Tomato Pesto
Mixed Lettuces with Herbed Croutons and
Choice of Dressings*

*Display of Sliced Roast Beef, Smoked Turkey,
Honey Baked Ham and Genoa Salami*

*Sliced Cheeses, Tomatoes, Onions, Leaf Lettuce,
Pickle Spears, Mayonnaise, Dijon and Grain Mustard
Assorted Deli breads & Rolls
Individual Bags of Chips*

*Pastry Chef's Sweet Table with Assorted Cakes,
Pies and Tarts
Coffee, Decaffeinated Coffee and Tea*

\$34.00 per Person



LUNCH BUFFET SELECTIONS

(\$100.00 Surcharge to Apply for group of less Than 30 Persons)

Rancho Cal

*Field Greens with Julienne Cucumber, Shredded Carrots,
Herbed Croutons and Choice of Dressings
Garden Tomato, and Sweet Onion with
Cilantro Vinaigrette*

*Pasta Salad with Oven Roasted Vegetables and
Sundried Tomato-Basil Pesto*

*Grilled Breast of Chicken with Stoneground
Mustard and Tarragon Cream*

*Medallions of Salmon with Honey-Ancho
Barbeque Glaze*

Sliced Top Sirloin with Cracked Pepper-Garlic Jus

*Yukon Gold Potato Wedges
Roasted Fresh Sweet Corn on the Cob*

Assorted freshly baked Rolls & Butter

*Sweet Table with Selection of Mini Pastries
Coffee, Decaffeinated Coffee and Tea
\$39.00 per Person*



LUNCH BUFFET SELECTIONS
(\$100.00 Surcharge to Apply for group of less Than 30 Persons)

Shanghai Express

Won Ton Soup

Bok Choy, Water Chestnut and Red Pepper Salad
Soba Noodle Salad with Snow Peas and
Spicy Peanut Dressing
Chinese Grilled Chicken Salad with Napa Cabbage,
Bean Sprouts, Crispy Won Tons and Ginger-Soy Vinaigrette

Beef and Broccoli with Oyster Sauce
Kung Pao Chicken

Egg Fried Rice and Steamed Rice
Stir Fried Vegetables

Fortune Cookies, Almond Cookies and
Fresh Fruit Tarts
Coffee, Decaffeinated Coffee and Tea
\$36.00 per person



PICNIC-STYLE BOX LUNCHES

The Resort

*Tender Shaved Roast Beef and Sharp Cheddar Cheese on Marble Rye Bread
Served with New Potato Salad, Individual Bag of Pretzels,
Decadent Chocolate Brownie and Seasonal Whole Fresh Fruit
Bottled Water
\$22.00 per Person*

The Casino

*Roast Turkey and Avocado Club Wrap
Served with Penne Pasta Salad, Individual Bag of Chips,
Giant Chocolate Chip Cookie and Seasonal Whole Fresh Fruit
Bottled Water
\$22.00 per Person*

Temecula Torpedo

*Honey Ham, Turkey Breast, Roast Beef and Mortadella
Piled High on a 6" Roll
Served with Tortellini Pasta Salad, Individual Bag of Chips,
Candy Bar and Seasonal Whole Fruit
Bottled Water
\$22.00 per Person*

The Winery

*Duet of Mini Sandwiches
Roast Beef with Horseradish Mayo on A Potato Roll
Rotisserie Chicken Salad on a Whole Wheat Roll
Mini Wheel of Brie
Cluster of Seasonal Grapes and Macaroon Cookies
Bottled Water
\$24.00 per Person*