



PECHANGA
RESORT CASINO™

BREAKFAST SUGGESTIONS

Continental Breakfast

Classic Continental \$16 per Person

Orange Juice, Cranberry Juice, and Apple Juice
Danish and Muffins
Whipped Butter and Preserves
Coffee, Decaffeinated Coffee and Tea

Sunrise Continental \$19 per Person

Orange Juice, Cranberry Juice, and Apple Juice
Sliced Fresh Seasonal Fruit and Berries
Selection of Bakery Fresh Danish and Breakfast Breads
Sweet Butter and Preserves
Coffee, Decaffeinated Coffee and Tea

Healthy Start Continental \$22 per Person

Orange Juice, Cranberry Juice, Tomato Juice, and Apple Juice
Sliced Fresh Seasonal Fruits and Berries
Bakery Fresh Apple Cinnamon and Zucchini Muffins
Assorted Fruit Yogurt Parfaits and Housemade Granola
Coffee, Decaffeinated Coffee and Tea

Pacific Coast Continental \$22 per Person

Orange Juice, Cranberry Juice, Tomato Juice and Apple Juice
Sliced Fresh Seasonal Fruits and Berries
Bakery Fresh Croissants, Danish and Muffins & Assorted Bagels
House Smoked Pacific Salmon with Traditional Garnishes
Coffee, Decaffeinated Coffee and Tea

Continental Breakfasts Enhancements

Breakfast Burrito \$60 per Dozen

Scrambled Eggs, Chorizo, Potatoes, Jack Cheese and Fresh Salsa

Croissant Sandwich \$60 per Dozen

Fluffy Egg Omelet, Honey-Cured Ham and Cheddar Cheese

Muffin Sandwich \$45 per Dozen

Fluffy Egg Omelet, Choice of Sausage Patty or Canadian Style Bacon and American Cheese

Baja Breakfast \$45 per Dozen

Golden Potato Skins Filled with Scrambled Eggs & Chorizo. Topped with Ranchero Salsa and Jack Cheese

Fresh Donuts \$25 per Dozen**Assorted Muffins \$32 per Dozen****Assorted Danish \$32 per Dozen****Granola Bars \$3 each****Assorted Breakfast Bars \$3 each****Fresh Whole Fruit \$2.50 each**

Apples, Pears, Oranges, and Bananas

Assorted Bottled Juices \$5 each**Individual Cold Cereals \$5.25 each**

Served With Skim, Low Fat and Whole Milk

Assorted Flavored Bagels \$36.00 per Dozen

Served with Cream Cheese and Whipped Butter

Hot Plated Breakfast

Breakfast selections include:

Basket of Freshly Baked Breakfast Pastries

Sweet Butter and Preserves

Selection of Juices Orange, Apple, and Cranberry

Coffee, Decaffeinated Coffee and Tea

Entrées

American Classic \$22 per Person

Farm Fresh Scrambled Eggs,

Applewood Smoked Bacon and Link Sausage

Yukon Gold Breakfast Potato

Traditional Eggs Benedict \$24 per Person

Served with Roasted Tomatoes

Yukon Gold Breakfast Potatoes

Smoked Salmon Bagel Club \$24 per Person

Served with Herbed Cream Cheese, Sliced Tomato,

Shaved Onion, Capers and Sprouts

Toasted Sesame Bagel

Served with Seasonal Marinated Berries

Challah French Toast \$24 per Person

Served with Warm Maple Syrup and Whipped Butter

Applewood Smoked Bacon

Strawberry Compote

Southern Eggs Benedict \$24 per Person

Corned Beef Hash, Fried Eggs, Chorizo Gravy and Biscuits

Yukon Gold Breakfast Potatoes

Egg and Cheese Omelet and Petite Filet Mignon \$28 per Person

Yukon Gold Breakfast Potatoes

Breakfast Buffets (\$100.00 Surcharge to apply for group of less than 30 Persons)

American Morning Buffet \$25 per Person

Orange Juice, Cranberry Juice, and Apple Juice
 Sliced Seasonal Fruits and Berries
 Farm Fresh Scrambled Eggs
 Applewood Smoked Bacon and Link Sausage
 Yukon Gold Breakfast Potatoes
 Bakery Fresh Breakfast Pastries
 Toaster Station with Whole Wheat and White Breads
 Sweet Butter and Preserves
 Coffee, Decaffeinated Coffee and Tea

Rise and Shine Buffet \$27 per Person

Orange Juice, Cranberry Juice and Apple Juice
 Sliced Seasonal Fruit and Berries
 Farm Fresh Scrambled Eggs
 Applewood Smoked Bacon, Link Sausage
 Cinnamon-Raisin French Toast
 Warm Maple Syrup and Whipped Butter
 Yukon Gold Breakfast Potatoes
 Bakery Fresh Breakfast Pastries
 Toaster Station with Whole Wheat and White Breads
 Coffee, Decaffeinated Coffee and Tea

Border Breakfast Buffet \$27 per Person

Orange Juice, Cranberry Juice, and Apple Juice
 Sliced Seasonal Fruit and Berries
 Farm Fresh Scrambled Eggs
 Applewood Smoked Bacon and Louisiana Link Sausage
 Crisp Potato Skins with Chorizo, Eggs, Ranchero Sauce and
 Farmers Cheese
 Warm Flour Tortillas and Salsa
 Bakery Fresh Breakfast Pastries
 Toaster Station with Whole Wheat and White Breads
 Whipped Butter and Preserves
 Coffee, Decaffeinated Coffee and Tea

Southern Flavors \$28 per Person

Orange Juice, Cranberry Juice, and Apple Juice
 Sliced Seasonal Fruit and Berries
 Farm Fresh Scrambled Eggs with Cheddar Cheese
 Applewood Smoked Bacon and Sausage Patties
 Pancakes with Warm Maple Syrup and Whipped Butter
 Yukon Gold Breakfast Potatoes
 Buttermilk Biscuits and Country Gravy
 Assorted Coffee Cakes
 Toaster Station with Whole Wheat and White Breads
 Sweet Butter and Preserves
 Coffee, Decaffeinated Coffee and Tea

Breakfast Buffets (\$100.00 Surcharge to apply for group of less than 30 Persons)

Santa Rosa Morning Buffet \$33 per Person

Orange Juice, Cranberry Juice, and Apple Juice
 Sliced Seasonal Fruits and Berries
 Assorted Cold Cereals
 Fruit Yogurt Parfaits
 House Smoked Salmon with Traditional Garnishes and Toasted Bagels
 Classic Eggs Benedict
 Farm Fresh Scrambled Eggs
 Applewood Smoked Bacon and Link Sausage
 Challah French Toast
 Warm Maple Syrup and Whipped Butter
 Yukon Gold Breakfast Potatoes
 Bakery Fresh Breakfast Pastries
 Toaster Station with Whole Wheat and White Breads
 Sweet Butter and Preserves
 Coffee, Decaffeinated Coffee and Tea

Temecula Valley Brunch \$45 per Person

Orange Juice, Cranberry Juice, and Apple Juice
 Display of Whole and Seasonal Fruits and Berries
 Imported and Domestic Cheese Display with Sliced Baguettes

 Grilled Asparagus and Roasted Tomato Salad
 Seafood Pasta Salad with Creamy Pesto Dressing
 Grilled Chicken and Napa Cabbage Salad with Spicy Peanut Dressing and
 Crisp Won Tons
 House Smoked Salmon Display with Traditional Garnishes
 And Mini Bagels

 Farm Fresh Scrambled Eggs with Chives
 Applewood Smoked Bacon, and Sausage Links
 Poached Eggs on Crab Cake with Citrus Hollandaise
 Cheese Filled Blintzes with Warm Fruit Compote
 Medallions of Beef Tenderloin with a Peppercorn Jus
 Grilled Breast of Chicken with Mushroom, Prosciutto, Sage and Pinot Noir
 Yukon Gold Breakfast Potatoes
 Fresh Green Beans with Sweet Garlic and Toasted Almonds

 Carved Bone in Smithfield Ham
 (Chef Attendant Required)

 Bakery Fresh Breakfast Pastries with Chocolate and Almond Croissants
 Toaster Station with Whole Wheat and White Breads
 Dessert Table with Mini Pastries, Cakes and Pies
 Coffee, Decaffeinated Coffee and Tea

Brunch and Breakfast Enhancements

Belgian Waffles

With Warm Maple Syrup, Fresh Fruit Compote, Whipped Butter and Whipped Cream

Add \$7.00 per person

***Crepe Station**

Light, Tender Crepes Filled with Choice of Sliced Strawberries with Grand Marnier, Wild Maine Blueberries with Port, Apples Calvados, and Whipped Cream Cheese Finished with Choice of Chopped Nuts, Whipped Cream, Mini Chocolate Chips, or Toasted Coconut

Add \$8.00 per person

***Carved Bone-in Smithfield Ham**

With Stoneground Mustard

Add \$8.00 per person

***Eggs to Order and Omelet Station**

Fresh Eggs, Egg Whites or Egg Substitute Made to Order with your Choice of Cheddar and Jack Cheese, Bell Peppers, Onions, Fresh Salsa, Ham, Mushrooms, Spinach and Tomatoes.

Add \$9 per person

*Chef Attendant Required – 1 per 50 Guests

Add \$100 Labor Charge for Chef Attendant