



PECHANGA
RESORT CASINO™

HOT AND COLD HORS D'OEUVRES SUGGESTIONS

Reception Hors d'Oeuvres

Cold

(Minimum order 25 Pieces per Item)

Manchego and Melon Wrapped in Prosciutto with Pomegranate Reduction

\$3.50 per Piece

Grilled Chicken, Salsa and Avocado Tostadas with Chipotle Drizzle

\$3.50 per Piece

Red and Yellow Tomato Bruschetta with Micro Basil and Garlic

\$3.50 per Piece

Mixed Seafood Ceviche Shooters

\$3.50 per Piece

Lump Crab Salad with Caper Crostini

\$3.50 per Piece

BBQ Beef with Asparagus

\$3.50 per Piece

Sesame Crusted Tuna Tataki with Yuzu Soy

\$3.50 per Piece

Mini Shrimp Cocktail Martini with Meyer Lemon

\$5 per Piece

Pan Seared Lobster with Napa Cabbage Slaw and Chardonnay Reduction

\$5 per Piece

Poached Lobster Bite with Grilled Pineapple and Cilantro Crème

\$5 per Piece

Smoked Chicken and Mango in Crisp Tortilla

\$3.50 per Piece

Beef Carpaccio Olive Oil and Shaved Parmesan

\$4 per Piece

Togarashi Spiced Ahi, Wakame Salad, Wasabi Aioli with Micro Cilantro

\$4 per Piece

Reception Hors d'Oeuvres

Hot

(Minimum order 25 Pieces per Item)

Roasted Eggplant and Oven Dried Tomato Tart

\$3.50 per Piece

Vegetable Spring Rolls with Sweet and Spicy Dipping Sauce

\$4 per Piece

Pork Potsticker with Ponzu Sauce

\$4 per Piece

Teriyaki Chicken Skewer

\$4 per Piece

Buffalo Chicken Wing Dings with Ranch Sauce

\$4 per Piece

Buffalo Chicken Spring Rolls with Ranch-Bleu Cheese Sauce

\$4 per Piece

Mini Beef Wellington with Mushroom

\$4 per Piece

Maryland Style Mini Crab Cakes with Citrus Aioli

\$4 per Piece

Olive and Cheese Empanadas

\$4 per Piece

Crab Stuffed Mushrooms

\$4 per Piece

Sonoran Beef Satay with Honey-Chipotle BBQ

\$4 per Piece

Chicken Satay with Spicy Peanut Sauce

\$4 per Piece

Coconut Shrimp with Chili-Plum Dipping Sauce

\$4.50 per Piece

Shrimp Sugarcane Skewered

\$4.50 per Piece

Sweet and Spicy Lobster Spring Rolls

\$4.50 per Piece

Lollipop Lamb Chops with Mint Jus

\$4.50 per Piece

All Prices Subject to a 20% Gratuity and 9% Sales Tax

Reception Stations

(All prices based on 1 hour reception)

Guacamole and Fresh Salsa Bar \$6 per Person

Fresh Crisp Tortilla Chips Served with Salsa Fresca

Chips and Dips \$6 per Person

Ridge Potato Chips with Green Onion Dip, Clam Dip, and Ranch Dip

Also Served are Pretzels and Spicy Snack Mix

Vegetable Crudités \$7 per Person

Variety of Fresh Vegetables Served with Peppercorn Ranch
and Humus

Seasonal Fresh Fruits and Berries \$8 per Person

The Freshest of Fruits, Sliced and Served with Honey-Yogurt Sauce

Selection of Chesses from Around the World \$9 per Person

Served with Bakery Fresh Artisan Breads, Baguettes, Crackers
and Dried Fruit Garnish

Reception Food Displays and Stations

(All prices based on 1 hour reception)

Build a Seafood Bar on Ice

Clams on the Half Shell \$4 each
Shrimp Cocktail \$5 each
Oysters on the Half Shell \$5 each
Alaskan Crab Legs \$65 per Pound

Antipasto Station \$16 per Person

Selection of Prosciutto de Parma, Capicola, Sopressata, Genoa Salami,
Fresh Caprese, Marinated Stuffed Peppers, Artichokes,
Balsamic Mushrooms, Grilled Vegetables, Olives, Pepperoncini
Assorted Sliced Breads

Fajita Bar \$16 per Person

Marinated Julienne Beef and Chicken
Julienne Peppers, Onions and Cilantro
Corn and Flour Tortillas, Guacamole, Fresh Salsas and Sour Cream

Macaroni and Cheese Martini Bar \$20 per Person

(Chef Attendant Required)
Ditalini Pasta Prepared to Order with Spicy Cheddar Cheese and

Added to Order:

Grilled Chicken, Wild Mushrooms, Lump Crab, Asparagus,
Sun-Dried Tomato, Poached Lobster, and Chipped Smoked Bacon

Pechanga Pasta Bar \$20 per Person

(Chef Attendant Required)
Farfalle with Roasted Chicken and Broccoli in Sun-Dried Tomato Cream
Tortellini Tossed with Seasonal Vegetables and a
Gorgonzola Alfredo Penne Pasta ala Bolognese
Shredded Parmesan Cheese, Roasted Garlic, Garden Peas, Crushed Red
Pepper
Garlic Bread

Reception Food Displays and Stations (cont.)

(All prices based on 1 hour reception)

Jumbo Shrimp Scampi \$26 per Person

(Based on 4 pieces per person) (Chef Attendant Required)
 Sautéed to Order with Fresh, Basil, Garlic, White Wine, L Lemon and Butter
 Served with Parmesan Baguette Chips

Build a Sushi Bar

(Add \$100 labor charge for Sushi Chef Attendant)

Item	Nigiri Sushi	Sashimi
Albacore (White Tuna)	\$5	\$15
Ebi (Shrimp)	\$5	\$15
Unagi (Fresh Water Eel)	\$5	\$15
Maguro (Big Eye Ahi)	\$6	\$16
Hamachi (Yellow Tail)	\$6	\$16
Sushi Rolls:		\$15
California Roll (Avocado, Snow Crab, Cucumber)		\$15
Tiger (Shrimp Tempura, Eel Sauce)		\$15
Red Dragon (Snow Crab and Spicy Tuna)		\$16
Rainbow (Ahi, Salmon, Tilapia)		\$16
White Dragon (Hamachi and Spicy Tuna)		\$16

From the Carving Board

(Add \$100 labor Charge for Carver Attendant)

Roasted Tom Turkey \$150 each (Serves 25)

Cranberry-Orange Relish and Country Gravy
Served with Freshly Baked Rolls and Butter

Honey Baked Ham \$195 each (Serves 30)

Pineapple Marmalade
Served with Freshly Baked Rolls and Butter

Roasted Loin of Pork \$200 each (Serves 20)

Dried Cherry and Chardonnay Reduction
Served with Freshly Baked Rolls and Butter

Oven Roasted New York Strip Steak \$225 each (Serves 30)

Caramelized Onion and Cabernet Sauce with Horseradish Cream
Served with Freshly Baked Rolls and Butter

Certified Angus Roasted Tenderloin of Beef \$350 each (Serves 10)

Barolo Wine Demi-Glace and Horseradish Cream
Served with Freshly Baked Rolls and Butter