



PECHANGA
RESORT CASINO™

LUNCH SUGGESTIONS

Plated Lunch

Starter Selections (Please select one of the following)

Garden Salad

with Homestyle Croutons, Marinated Garden Tomatoes
Choice of Ranch, House Italian or Balsamic Dressing

Baby Spinach

with Crispy Shiitake Mushroom, Gorgonzola Cheese, Toasted Walnuts and
Dried Cranberries and Pancetta-Balsamic Dressing

Caprese

Vine-Ripened Tomato and Fresh Mozzarella, Micro Basil
Aged Balsamic Vinegar Reduction and Extra Virgin Olive Oil

Tuscan Minestrone

Ditalini Pasta, White Bean and Prosciutto Ham

Sweet Corn and Crab Chowder

with Red Chile Puree

Blazing Noodle Soup

with Chicken Dumpling

Castroville Artichoke

with Cognac Cream

All Plated Lunches to Include Iced Tea Upon Request

Plated Lunch

Lunch Entrées Include Choice of Soup or Salad
and Choice of One Dessert
Freshly Baked Rolls and Butter
Coffee, Decaffeinated Coffee and Tea

Entrée Selections (Please select one of the following)

Caesar Salad \$23 per Person

Crisp Gem Lettuce Spears, Focaccia Croutons and
Zesty Caesar Dressing
Herb and Garlic Grilled Chicken Breast or Chilled Tuscan Shrimp
\$26 per Person with Chicken
\$32 per Person with Shrimp

Chef Salad \$27 per Person

Chopped Romaine and Iceberg Lettuce and Topped with Diced Herb Grilled Chicken,
Red and Yellow Tomatoes, Black Olives, Applewood Smoked Bacon,
Crumbled Bleu Cheese, Chopped Egg and Red Onion
Served with Peppercorn Ranch or Italian Dressing

Mushroom Ravioli \$28 per Person

Jumbo Mushroom Ravioli, Topped with Grilled Chicken Breast
Vegetable Ratatouille and Alfredo Sauce

Asian Shrimp Salad \$28 per Person

Sesame Marinated Shrimp, Chopped Iceberg Lettuce with
Water Chestnuts, Tomatoes, Baby Corn, Julienne Carrots and
Spicy Peanut Vinaigrette

Plated Lunch (cont.)

Braised Short Rib with Roasted Shallot Demi-Glace

\$31 per Person

Served with Yukon Gold Mashed Potato and Sautéed Green Beans

Breast of Chicken

\$31 per Person

Prosciutto-Wild Mushrooms Ragouts, Silver Fingerling Potatoes
Rosemary-Port Au Jus

Pan Seared Salmon

\$33 per Person

Wild Rice Pilaf and Sautéed French Green Beans,
Red & Yellow Tomatoes Concasse
Served with Pommery Scallion Sauce

Breast of Chicken and Shrimp

\$36 per Person

Parmesan Crusted Chicken and Sautéed Shrimp Scampi
Lemon Caper Butter Sauce
Mediterranean Orzo and Broccoli Rabe

Grilled Petite Filet of Beef

\$36 per Person

Pomme Dauphine, Sautéed French Green Beans
Cabernet Demi-Glace

Plated Lunch (cont.)

Dessert Selections (Please select one of the following)

Strawberry Shortcake

Pistachio Panna Cotta

Caramel Flan with Mixed Berries

Chocolate Caramel Tart

N.Y. Style Cheese Cake with Melba Sauce and Chantilly Cream

Chocolate Brownie Pudding

Seasonal Fruit and Berry Tarts

Tres Leches Cake with Roasted Pineapple

Trio of Sorbet in Chocolate Cup with Mango Sauce and Fresh Berries

Lunch Buffet

(\$100 Surcharge to apply to group of less than 30 persons)

Pechanga Deli \$36 per Person

Roasted Corn and Red Pepper Soup
Penne Pasta Salad with Sun-Dried Tomato Pesto
Mixed Field Greens with Herb Croutons, Cucumber Coins,
Baby Heirloom Tomatoes and Shredded Carrots
Choice of Dressings

Display of Sliced Roast Beef, Smoked Turkey, Black Forest Ham,
and Genoa Salami
Sliced Cheeses, Tomatoes, Onions, Leaf Lettuce,
Pickle Spears, Mayonnaise, Dijon and Mustard
Assorted Deli Breads and Rolls
Individual Bag of Chips

Pastry Chef's Sweet Table
Crème Brûlée and Berries, Mini Apple Pies, Fudge Brownies
and Pineapple Upside Down Cake
Coffee, Decaffeinated Coffee and Tea

Lunch Buffet (cont.)

(\$100 Surcharge to apply to group of less than 30 persons)

Backyard Barbeque \$36 per Person

Chopped Romaine with Seasonal Vegetables
Choice of Dressing
Creamy Buttermilk Coleslaw
Loaded Baked Potato Salad

Grilled BBQ Port Spare Ribs
Grilled Chicken with Honey-Chipotle BBQ Sauce
Grilled Swordfish with Salsa Verde
Baked Beans
Rosemary Roasted Red Potatoes
Sweet Corn off the Cob
Cheddar Cheese Cornbread and Buttermilk Biscuits

Freshly Made Carrot Cake Cupcakes, Peach Cobbler
and Mini Cheesecakes
Coffee, Decaffeinated Coffee and Tea

Lunch Buffet (cont.)

(\$100 Surcharge to apply to group of less than 30 persons)

Shanghai Express \$36 per Person

Chopped Lettuce with Shrimp and Walnuts

Pineapple Dressing

Soba Noodle with Snow Peas, Julienne Carrots,

Water Chestnuts and Ginger-Soy Vinaigrette

Won Ton Soup

Cashew Nut Chicken

Steamed White Fish with Ginger-Scallions Soy Sauce

Mongolian Beef

Vegetable Fried Rice and Steamed Rice

Steamed Chinese Broccoli with Oyster Sauce

Fortune Cookies, Strawberry Yuzu Cake, Sake Chocolate Cake, and

Coconut Passion Panna Cotta

Coffee, Decaffeinated Coffee and Tea

Lunch Buffet (cont.)

(\$100 Surcharge to apply to group of less than 30 persons)

El Indio \$37 per Person

Tortilla Soup with Crisp Tortilla Strips
Tortilla Chips, Fresh Salsas, Guacamole, Shredded Lettuce,
Cheddar Cheese and Sour Cream
Mixed Green Salad with Tomato, Cucumber, Red Onion, Pecorino Cheese
Sunflower Seed and Pear Vinaigrette
Jicama and Orange Salad with Red Chile Vinaigrette
Black Bean and Corn Salad with Cilantro Dressing

Beef Carne Asada with Cotija Cheese and Cilantro
Chicken Fajita with Sautéed Onions and Pepper
Warm Flour and Corn Tortillas
Ranchero Cheese Enchiladas
Adobe Rice with Corn and Chorizo
Frijoles De Olla

Carmel Flan and Chocolate Tres Leches
Coffee, Decaffeinated Coffee and Tea

Lunch Buffet (cont.)

(\$100 Surcharge to apply to group of less than 30 persons)

Little Italy \$38 per Person

Chopped Green Salad with Sweet Onions Roma Tomatoes,
and Fresh Oregano Vinaigrette

Buffalo Mozzarella, Micro Basil and Tomato Salad

Grilled Vegetables, Mushrooms and Roasted Peppers

Chicken Parmesan

Baked Orange Roughy with Black Olives, Tomatoes,
Leeks and Lemon-Caper Sauce

Baked Three Cheese Lasagna

Broccoli with Browned Garlic Butter

Parmesan-Garlic Bread Stick

Herb Focaccia

Tiramisu, Cannolis, Panna Cotta and Amaretto Chocolate Mousse Cup

Coffee, Decaffeinated Coffee and Tea

Lunch Buffet (cont.)

(\$100 Surcharge to apply to group of less than 30 persons)

Rancho Cal \$39 per Person

Field Greens with Cucumber Coins, Grape Tomatoes, Shredded Carrots,
Homestyle Croutons and Choice of Dressing
Pasta Salad with Oven Roasted Vegetables and Sun-Dried Tomato-Basil Pesto

Seared Breast of Chicken with Prosciutto, Red Pepper,
and Lemon-Marjoram Butter Sauce
Medallions of Salmon with Papaya-Tomatillo Salsa
Boneless Braised Short Ribs Cracked Pepper-Garlic Gravy
Yukon Gold Mashed Potatoes
Roasted Asparagus and Baby Carrots
Assorted Freshly Baked Rolls and Butter

Cream Puff Praline Filled, Rice Crispy Bars on a Stick, Blueberry Tart
and Chocolate Fudge Brownie
Coffee, Decaffeinated Coffee and Tea

Picnic-Style Box Lunches

The Resort \$23 per Person

Tender Shaved Roast Beef and Sharp Cheddar Cheese on Marble Rye Bread
New Potato Salad, Individual Bag of Chips,
Decadent Chocolate Brownie and Seasonal Whole Fresh Fruit
Bottled Water

The Casino \$23 per Person

Roast Turkey and Guacamole Club Wrap
Penne Pasta Salad, Individual Bag of Chips,
Giant Chocolate Chip Cookie and Seasonal Whole Fresh Fruit
Bottled Water

Temecula Torpedo \$23 per Person

Honey-Cured Ham, Roasted Turkey Breast, Roast Beef and Mortadella
Piled High on a 6" Roll
Tortellini Pasta Salad, Individual Bag of Chips,
Candy Bar and Seasonal Whole Fruit
Bottled Water

The Winery \$25 per Person

Duet of Mini Sandwiches
Roast Beef with Horseradish Mayo on a Potato Roll
Pesto Grilled Chicken Breast on Ciabatta Roll with Lemon-Herb Mayonnaise
Mini Wheel of Brie
Cluster of Season Grapes and White Chocolate Macadamia Cookie
Bottled Water