



PECHANGA
RESORT CASINO™

DINNER SUGGESTIONS

Plated Dinner Selections

(Please select one of the following)

Mixed Field Greens, Julienne Carrots, Water Chestnuts, Baby Corn, Snow Peas and Crispy Won Tons with Cashew-Sesame Dressing

Tossed Caesar Salad with Focaccia Croutons and Shaved Asiago Cheese with Caesar Dressing

Baby Lola-Rosa with Golden Tomatoes, Shaved Beets and Showered Feta Cheese with a Champagne Vinaigrette

Baby Spinach, Crumbled Walnut, Gorgonzola Cheese and Dried Cranberries with a Pancetta-Balsamic Vinaigrette

Boston Bib Lettuce with Poached Pear and Candied Walnut with a Roasted Shallot-Raspberry Vinaigrette

Crisp Iceberg Lettuce Wedge, Heirloom Tomato and Candied Bacon and Sweet Onion with Chunky Bleu Cheese Dressing

Lobster and Asparagus Bisque

Hearty Garden Vegetable Minestrone with Asiago Basil-Pesto

Roast Corn and Rock Shrimp Chowder

Plated Dinner Selections (cont.)

Starter Selections

Additional Enhancements

Add Choice of One

\$14 per Person

Red and Yellow Tomato Caprese with Marinated Fresh Mozzarella and Butter Lettuce

Shaved Prosciutto with Hearts of Palm, Frizzee and Melon Compote

Chilled Jumbo Shrimp with Horseradish Cocktail and Lemon

Lobster Martini

Chunks of Main Lobster Tossed in a Citrus Vodka Vinaigrette with a
Micro Herb Salad

Golden Lump Crab Cakes, Roasted Corn Salsa, Fresh Spinach and Lemon Caper Aioli

Green Pea Ravioli with Asparagus and Tomato Concasse Beurre Fondue

Plated Dinner Selections (cont.)

Entrée Selections

Slow-Roasted Bone-in Cornish Hen \$42 per Person

Morel Mushroom-Sage Gravy
Roasted Garlic-Potato Cake and Roasted Root Vegetables

Pan Seared Chicken Breast \$43 per Person

Artichoke Hearts, Rosemary, Plum Tomatoes
and Lemon-Chardonnay Sauce
Roasted Garlic-Yukon Mashed Potato, Broccoli Rabe

Stuffed Chicken Breast \$46 per Person

Sundried Tomatoes, Spinach, Feta Cheese Stuffing
with Stoneground Mustard Sauce
Sweet Potato Puree, Asparagus and Baby Carrot

Pan Seared Salmon \$46 per Person

Orzo Pasta, Braised Fennel
Citrus Beurre Blanc and Chive Oil

Miso Glazed Sea Bass \$49 per Person

Shiitake Mushroom and Ginger Sauce
Jasmine Rice and Baby Bok Choy

Sautéed Jumbo Shrimp Scampi Style \$54 per Person

Fresh Garlic, Basil, White Wine, Lemon and Butter
Parmesan Angel hair Pasta and Broccoli Di Rabe

New York Strip Steak \$54 per Person

Sweet Onion Marmalade and Whisky Demi-Glace
Yukon Gold Mashed Potato, Asparagus, and Baby Carrot

Grilled Filet Mignon \$55 per Person

Forrest Mushroom Ragout and Cabernet-Thyme Jus
Yukon Gold Mashed Potato, Asparagus, and Baby Carrot

Freshly Baked Rolls and Butter
Coffee, Decaffeinated Coffee and Tea

Plated Dinner Combinations

Pan Seared Breast of Chicken and Jumbo Shrimp Scampi

\$54 per Person

Fresh Garlic, Basil, White Wine, Lemon and Butter
Parmesan Risotto and Broccoli Di Rabe

Pan Seared Breast of Chicken and Beef Tenderloin

\$56 per Person

Duo of Dijon Cream and Roasted Shallot Demi-Glace
Yukon Gold Mashed Potato, Asparagus, and Baby Carrot

Beef Tenderloin and Medallion of Salmon

\$58 per Person

Duo of Roasted Shallot Demi and Citrus Butter
Horseradish and Herb Mashed Potato, Roasted Tomato,
and Broccolini

Petite Filet Mignon and Pan Seared Sea Bass

\$60 per Person

Duo of Peppercorn Demi and Lemon Scallion Butter Sauce
Roasted herb Potato and Baby Bok Choy

Petite Filet Mignon and Jumbo Shrimp Scampi

\$62 per Person

Roasted Shallot Demi and Fresh Garlic, Basil, White Wine, Lemon and Butter
Parmesan Risotto and Broccoli Di Rabe

Mixed Grilled Trio

\$72 per Person

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

Roasted Jumbo Prawns with Lemon-Lime Butter,
Medallion of Beef Tenderloin with Fresh Horseradish Demi-Glace
and Rosemary Chicken Breast
Sweet Potato Puree, Roasted Baby Vegetables

Surf and Turf

\$80 per Person

Grilled Filet Mignon with Roasted Shallot Demi
Australian Lobster Tail served with Drawn Butter and Lemon

Coffee, Decaffeinated Coffee and Tea

Plated Dinner

Dessert Selections
(Please select one of the following)

- Banana Cake with Vanilla Cream, Exotic Compote and Praline Sauce
- Black Magic Cherry Chocolate Cake
- Espresso Tiramisu Amaretto Sauce
- Exotic Passion Fruit Tart and Tropical Fruits
- Duo of NY Cheesecake and Chocolate Brownie Bar
- White Chocolate Mousse with Raspberry
- Buttermilk Panna Cotta with Raspberry Mint Sauce
- Trilogy of Vanilla Cheesecake, Banana Cream Pie and Chocolate Truffle

Dinner Buffet

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

Island Luau Buffet \$50 per Person

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, Sriracha Shrimp, Tomato, and Red Onion
Choice of Dressings
Luau Macaroni Salad

Kahlua Pulled Pork
Pan Seared Chicken Breast with Katsu Sauce
Seared Mahi-Mahi with Tropical Fruit Salsa and Toasted Macadamia Nuts

Coconut Fried Rice
Stir Fried Island Vegetables
Hawaiian Sweet Rolls and Butter

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

Dinner Buffet

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

South of San Diego Buffet \$52 per Person

Tortilla Soup with Crisp Tortilla Strips

Chopped Romaine Salad

Spicy Shrimp, Tomato, Hearts of Palm with Creamy Lime Dressing

Roasted Corn, Black Bean and Tortilla Salad with Cilantro Dressing

Jicama, Cucumber and Orange Salad with Creamy Cilantro Dressing

Baja Ceviche

Grilled Carne Asada Tampequina

Coriander Crusted Salmon with Papaya-Tomatillo Salsa

Cilantro-Lime Chicken with Ancho Chile Sauce

Frijoles de Olla

Adobe Rice

Warm Flour and Corn Tortillas

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

Caramel Flan

Kahlua Mousse Cake

Dark Chocolate Tart with Chipotle Marinated Cherries

Coffee, Decaffeinated Coffee and Tea

Dinner Buffet

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

Old Town Buffet \$54 per Person

Cowboy Chili with Fixings

Tossed Greens with Garden Vegetables

Choice of:

Ranch Dressing, Balsamic Vinaigrette, Bleu Cheese Dressings

Classic Coleslaw with Grilled Pineapple

Roasted Corn and Black Bean Salad

Braised Short Ribs

Chipotle Barbecued Smoke Pit Spare Ribs

Honey-Ancho Barbequed Chicken

Smoked Bacon and Mustard Baked Beans

Smoked Cheddar Macaroni and Cheese

Roasted Fresh Warm Cornbread and Buttermilk Biscuits

Pecan Tart with Cinnamon Whipped Cream

Mini Apple Cobbler

Chocolate Cupcake

Lemon Meringue Pie

Coffee, Decaffeinated Coffee and Tea

Dinner Buffet

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

A Taste of Italy Buffet \$56 per Person

Antipasto Display:

Selection of Imported Meats, Italian Cheeses, Marinated Olives, Grilled Vegetable, Marinated Artichokes, Roasted Peppers, Fresh Mozzarella, and Roasted Tomato

Caesar Salad with Reggiano Parmesan and Herbed Croutons

Arugula Salad with Crumbled Gorgonzola, Candied Beets, and Limoncello Vinaigrette

Roasted Chicken Breast with Sautéed Spinach, Goat Cheese, and Roasted Red Pepper

Seared Sea Bas with White Beans, Tomato, Capers, and Basil Oil

Veal Medallion with Mushroom Marsala Sauce

Baked Penne Pasta Tossed with Housemade Marinara, Mascarpone and Ricotta Cheese

Sautéed Italian Squash with Fresh Herbs and Garden Tomatoes

Oven Fresh Focaccia and Breadsticks

Assorted Mini Italian Pastries and Biscotti

Coffee, Decaffeinated Coffee and Tea

Dinner Buffet

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

Temecula Valley Buffet \$58 per Person

Field Greens with Julienne Seasonal Vegetables with 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

Grilled Medallions of New York Sirloin with Roasted Garlic Demi and Grilled Red Onions
Roast Pork Loin with Honey-Dijon Glaze and Dried Fruit Compote
Seared Chicken Breast with Fresh Herbs and Lemon Butter Sauce
Herb Roasted Red Potatoes
Farm Fresh Vegetables
Freshly Baked Assorted Rolls and Butter

Ice Cream Sundae Station with Choice of Toppings and Ice Cream Floats
Coffee, Decaffeinated Coffee and Tea

Dinner Buffet

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

Steak House Buffet \$62 per Person

Roasted Potato and Leek Soup with Sharp Cheddar and Smoked Bacon

Chopped Romaine Salad with Fresh Seasonal Vegetables
and Lemon Herb Dressing

Baby Iceberg Wedge with Candied Bacon, Shaved Red Onion
and Chunky Bleu Cheese Dressing

Marinated Heirloom Tomatoes, Crispy Sweet Onions, Goat Cheese Crumbles, Micro Arugula
and Aged Balsamic Reduction

Roasted Salmon with Cipollini Onion, Marmalade and Grilled Scallion

Herb Roasted Chicken and Fresh Herb Veloute

Grilled Lamb Chops with Rosemary Mustard Sauce

Carved Cracked Black Pepper New York Sirloin

Roasted Shallot Demi-Glace with Whole Grain Mustard

(Requires Chef Attendant)

Fresh Seasonal Vegetables

Yukon Gold Mashed Potatoes

Assorted Rolls and Breads with Whipped Butter

Chocolate Decadence Cake with Vanilla Bourbon Reduction

Mascarpone Carrot Cake

Cheesecake with Fresh Berries and Port Wine Syrup

Caramelized Apple Pecan Tart

Coffee, Decaffeinated Coffee and Tea

Dinner Buffet

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

Wine Country Buffet \$64 per Person

Sweet Corn and Pepper Chowder

Selection of Cheeses and Fruits with Bakery Fresh Sliced Baguettes and Crackers

Chilled Jumbo Shrimp Martinis with Horseradish, Cocktail Sauce

and Lemon Grilled Vegetable Salad with Herb Vinaigrette

Baby Spinach, Candied Walnut, Dried Cranberries and Brie Cheese
with Raspberry Vinaigrette

Avocado and Tomato Salad with Shallot Cracked Pepper Vinaigrette

Medallions of Beef Tenderloin with Cabernet Sauvignon Demi-Glace
and Wild Mushroom Sauté

Pan Seared Breast of Chicken with Chablis Butter Sauce

Seared Sea Bass with Braised Fennel, Blood Orange Sauce and Chive Oil

Farmers Market Vegetables

Roasted Yukon Gold Potatoes

Freshly Baked Assorted Rolls and Butter

Assorted Cupcakes

Assorted Freshly Baked Pies

Assorted Fruit Tarts

Coffee, Decaffeinated Coffee and Tea