



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