



PECHANGA
RESORT CASINO™

Holiday Party Banquet Suggestions

Plated Lunch

All entrees are accompanied by your selection of one Holiday Starter, Main Entrée Selection, Choice of a Plated Dessert, Fresh Baked Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas.



Holiday Starters (Please Select One of the Following)

Soups

Cream of Wild Mushroom with Chervil
Garden Tomato-Basil Bisque
White Bean and Roasted Garlic

Or

Salads

Traditional Holiday Salad
Field Greens with Cherry Tomatoes, Crisp Cucumbers, and House Croutons
Served with Balsamic Vinaigrette and Ranch Dressing

Classic Caesar Salad
With Shaved Asiago Cheese and House Croutons
Served with Pechanga Caesar Salad Dressing

Plated Lunch

Plated Luncheon Selections
(Please select one from the following)

Bow-Tie Pasta with Roasted Vegetable Ratatouille and Sun Dried Tomato Cream
\$31 Per Person

Seared Chicken Breast with Apple-Sweet Onion Compote and Cider Glace
\$31 Per Person

Seared Chicken Breast with Artichokes, Tomato, Fresh Rosemary and
Chardonnay Beurre Blanc
\$31 Per Person

Filet of Salmon with Lemon and Capers
Chef's Selection of Accompaniments
\$34 Per Person

Grilled Sirloin Steak with Caramelized Onion and Mushroom Demi-Glace
Chef's Selection of Accompaniments
\$37 Per Person

Plated Lunch



Holiday Desserts
(Please select one from the following)

New York Style Cheesecake with Fresh Strawberry Coulis

Pumpkin Cheesecake with Cinnamon Anglaise

Bourbon Pecan Tart with Vanilla Bean Sauce

Pumpkin Pie with Fresh Whipped Cream

Chocolate Ganache Cake with Raspberry Sauce

Individual Yule Log

Fresh Apple Tart with Caramel Sauce

Buffet Lunch

Holiday Lunch Buffet
(\$100 Surcharge to Apply for Group of Less Than 30 Persons)

Buffet Entrée
“The Flavors of Fall”

Penne Pasta Salad with Creamy Pesto Dressing
Cabbage and Pear Slaw with Crumbled Bleu Cheese and Dijon Mustard Dressing

Seared Breast of Chicken with Chestnut Potato Cake and Maple Glace

Medallions of Salmon with Fried Leeks and Served with Orange-Horseradish Butter Sauce

Roasted Sweet Potato and Shallot Hash

Medley of Fresh Vegetables

Fresh Baked Rolls and Butter

Pastry Chef’s Holiday Dessert Display

Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas
\$38 Per Person

Plated Dinner

All entrees are accompanied by your selection of one Holiday Starter, Main Entrée Selection, Choice of a Plated Dessert, Fresh Baked Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas.

Holiday Starters (Please Select One of the Following)

Soups

Lobster and Asparagus Bisque

Roasted Butternut Squash with Cinnamon Crème Fraiche

Garden Minestrone with Ditalini Pasta

Or

Salads

Seasonal Green Salad

Mixed Greens with Cherry Tomatoes, Cucumber Ribbons, Candied Pecans
Choice of Balsamic or Ranch Dressing

Baby Spinach Mix Salad

Served with Sliced Mushrooms, Feta Cheese and Raspberry Vinaigrette

Baby Arugula and Frizzee Lettuce

Candied Pecans, Smoked Mozzarella and Baby Tomatoes with Creamy Walnut-Lime Dressing

Pechanga Caesar Salad

Parmesan Cheese and Brioche Croutons

Plated Dinner

Holiday Plated Dinner Selections (Please Select One of the Following)

Served with Choice of Wild Rice Pilaf, Yukon Gold Mashed Potatoes or Herb Roasted Red Bliss Potatoes
Chef's Vegetable Medley or Buttered Green Beans

Herb Roasted Chicken Breast with Wild Mushroom Sauté and Marsala Sauce
\$44 Per Person

Breast of Chicken with Cornbread Sausage Stuffing and Sage Veloute Sauce
\$44 Per Person

Seared Fillet of Salmon with Citrus-Chive Butter Sauce
\$45 Per Person

Pesto Crusted Filet of Atlantic Codfish with Roasted Tomato Coulis
\$47 Per Person

Slow Roasted Peppered Prime Rib with Au Jus and Creamed Horseradish
\$50 Per Person

Peppered N.Y. Steak with Whiskey Sauce
\$52 Per Person

Mesquite Grilled Filet Mignon with Horseradish Demi-Glace
\$54 Per Person

Buffet Dinner

Holiday Dinner Buffet
(\$100 Surcharge to Apply for Group of Less Than 30 Persons)

“Bountiful Harvest”

- Seafood Louie Pasta Salad
 - Pechanga Caesar Salad
 - Mixed Greens with Cherry Tomatoes, House Croutons and a Choice of Dressing
 - Grilled Chicken Breast with Smoked Garlic-Rosemary Cream
 - Medallions of Salmon With Pesto Beurre Blanc
 - Slow Roasted Tri Tip of Beef with Red Wine Sauce and Creamed Horseradish
 - Herb Roasted Yukon Gold Potatoes
 - Wild Rice Pilaf
 - Medley of Fresh Vegetables
 - Fresh Baked Rolls and Butter
 - Pastry Chefs selection of Holiday Desserts
 - Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Hot Teas
- \$58 Per Person

\$150 Chef Attendant Fee will Apply to all Carving Stations

Buffet Dinner

Holiday Dinner Buffet
(\$100 Surcharge to Apply for Group of Less Than 30 Persons)

“Holiday Magic”

Field Greens, Smoked Mozzarella, Baby Tomatoes, Candied Pecans with Walnut-Lime Dressing
Bay Shrimp and Cucumber Cocktail Salad
Marinated Artichoke, Red Onion and Roasted Mushroom Salad
Mango Slaw with Dried Cranberries and Gorgonzola Cheese

Roasted Tom Turkey with Country Gravy and Cranberry Chutney
Baked Salmon with Lemon and Capers
Slow Roasted Peppered Prime Rib of Beef
with Au Jus and Creamed Horseradish

Cheddar Whipped Potatoes
Penne Pasta with Sun Dried Tomatoes and Parmesan Cream
Green Beans with Sweet Garlic and Toasted Almonds

Fresh Baked Rolls and Butter

Pastry Chef's Holiday Dessert Display Including Bouche De Noel,
Pumpkin Pie and Pecan Tarts

Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Hot Teas
\$59 Per Person

\$150 Chef Attendant Fee will Apply to all Carving Stations

Buffet Dinner

Holiday Dinner Buffet
(\$100 Surcharge to Apply for Group of Less Than 30 Persons)

“Full House”

Seafood Remoulade Pasta Salad
Hot House Cucumber and Plum Tomato Salad with Creamy Dill Dressing
Mixed Greens with Artichokes, Feta Cheese, Kalamata Olives and Herb Vinaigrette

Seared Chicken Breast with Chestnut Potato Cake and Maple Glaze
Tequila and Lime Seared Salmon with Citrus Butter
Hickory Smoked N.Y. Striploin with Roasted Garlic Demi and Creamy Horseradish Sauce

Wild Rice Pilaf
Creamy Gratin Potatoes
Balsamic Grilled Winter Vegetables

Fresh Baked Rolls and Butter

Pastry Chef's Holiday Dessert Display
Pumpkin Pie and Pecan Tarts

Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Hot Teas
\$60 Per Person

\$150 Chef Attendant Fee will Apply to all Carving Stations

Banquet Beverages

Our Banquet Bars are fully stocked and feature the following:

- Call or Premium Brands of Liquors
- Red, White and Rose Wines
- Imported, Domestic and Craft Beers
- Coca-Cola, Diet Coke and Sprite
- All the standard mixers

Orange, Cranberry, Grapefruit and Pineapple Juices

Charges are by the beverage on a consumption basis, reflecting the actual number of beverages consumed.

	Hosted Bar (Prices + Tax + Gratuity)	Cash Bar (Prices inclusive of Tax)
Call Brands	\$6.75	\$6.75
Call Cocktail	\$7.25	\$7.25
Premium Brands	\$7.75	\$7.75
Premium Cocktail	\$8.25	\$8.25
Super Premium Brands	\$8.75	\$8.75
Super Premium Cocktail	\$9.25	\$9.25
Special Cocktails	\$12.25	\$12.25
House Wine	\$6.50	\$6.50
Domestic Beer	\$4.75	\$4.75
Beer 16oz.	\$5.25	\$5.25
Craft Beer	\$7.75	\$7.75
Imported Beer	\$6.75	\$6.75
Soft Drinks	\$2.95	\$2.95
Juices	\$3.25	\$3.25
Fiji Bottled Water	\$3.00	\$3.00

Banquet Beverage (cont.)

Pechanga Beverage Brands

Liquors

Vodka
Gin
Rum
Rum
Scotch
Scotch
Cognac
Whiskey
Whiskey
Tequila

Call Brands

Absolut
Beefeater
Bacardi Light
Captain Morgan
Dewars
Glenfiddich
Hennessy
Jack Daniels
Canadian Club
Sauza Gold

Premium

Kettle One
Tanqueray
Bacardi Gold
Captain Morgan
Chivas

Remy Martin VSOP
Crown Royal
Makers Mark
Patrón Silver

Super Premium

Grey Goose
Bombay Sapphire
Bacardi Oakheart
Captain Morgan
Johnny Walker Black

Courvoisier VSOP
Crown Royal Reserve
Makers Mark 46
Patrón Reposado

Standard Domestic Beers:

Budweiser, Bud Light, Coors Lite

Standard Imported Beers:

Corona, Heineken, Stella Artois

Standard Craft Beer:

Ballast Point Sculpin IPA

House Sparkling Wine:

Domaine St. Michelle

House Wines

Chardonnay, Pinot Noir and Cabernet

Call Cocktail:

Call Brand Plus One Cordial

Premium Cocktail:

Premium Brand Plus One Cordial

Super Premium Cocktail:

Cadillac Margarita

Special Cocktails:

Long Island, Adios, Tokyo Tea, LA Water, Long Beach

Soft Drinks

Coca Cola, Diet Coke, Sprite

Juice

Assorted

Bottled Water

Fiji Bottled Water

There will be a \$100 fee for each bartender

Banquet Wine List

There will be a \$100 fee for each bartender

Sparkling and Champagnes

Domaine St. Michelle	Sparkling Brut	Columbia Valley	\$28
Wilson Creek Almond	Sparkling	Temecula valley	\$32
Domaine Chandon	Sparkling Blanc de Noir	Napa Valley	\$36
Perrier-Jouet	Grand Brut Champagne	Reims, France	\$56
Veuve Clicquot	Yellow Label Brut Champagne	Reims, France	\$95

White Wines and Rosé

Beringer	White Zinfandel (Rosé)	Napa Valley	\$24
Castle Rock	Chardonnay	Central Coast	\$24
Firestone Vineyards	Chardonnay	Central Coast	\$25
A to Z	Chardonnay	Oregon	\$27
Lincort	Chardonnay	Santa Rita Hills	\$30
Kung Fu Girl	Riesling	Columbia Valley	\$30
Banfi San Angelo	Pinot Grigio	Toscana Italy	\$35
Trefethen Estate	Chardonnay	Napa Valley	\$39
Sonoma Cutrer	Chardonnay	Sonoma County	\$42
Cakebread Cellars	Sauvignon Blanc	Napa Valley	\$45
Chalk Hill	Chardonnay	Russian River	\$56

Red Wines

Castle Rock	Cabernet Sauvignon	Paso Robles	\$24
Castle Rock	Pinot Noir	Mendocino	\$24
A to Z	Pinot Noir	Oregon	\$27
Lincort	Pinot Noir	Santa Rita Hills	\$36
Trivento Amando	Malbec	Argentina	\$36
Banfi Chianti Classico	Chianti	Italy	\$38
Riserva Sebastiani	Cabernet Sauvignon	Sonoma Valley	\$38
Beringer "Knight Valley"	Cabernet Sauvignon	Alexander Valley	\$49
Ferrari-Carano	Merlot	Napa Valley	\$52
Cain Cuvée	Meritage	Napa Valley	\$60
Grgich Hills	Cabernet Sauvignon	Napa Valley	\$80

Due to winery allocations, wines may be limited. Additional wines are available. Specially ordered wines must be purchased by the case.