

BANQUET
AND
CATERING
HOLIDAY
MENU





All prices subject to a 21% gratuity and 9% sales tax.

PLATED LUNCHES

All entrées are accompanied with Fresh Breads, Rolls, Butter, Coffee, Decaffeinated Coffee and Selection of Teas

STARTER SELECTIONS

Please select one

Pechanga Garden Salad

With Cucumber, Marinated Tomato, Shredded Carrot, and Shaved Radish

Choice of (2) Ranch, Italian, Blue Cheese, Caesar, or Balsamic Dressing

Chopped Romaine Lettuce

Served with Shaved Parmesan Cheese, Homestyle Croutons, Caesar Dressing

Butternut Squash Bisque

With a Cinnamon Crème Fraiche

ENTRÉE SELECTIONS

Please select one

Please Consult with Catering Manager for any Dietary or Allergic restrictions as we offer a wide variety of Gluten Free, Vegan, and Vegetarian options and will work with you and guests to make accommodations.

Braised Short Rib	\$36
Served of Yukon Gold Mashed Potato, Seasonal	
Vegetable Roasted Shallot Demi-Glace	

Seared Breast of Chicken Served on Yukon Gold Mashed Potato, Seasonal Vegetable Chardonnay Butter Sauce and a Tomato-Artichoke Salad

Fillet of Salmon	\$3
Served on Yukon Mashed Potato, Seasonal Vegetable	
Lemon-Caper Sauce and Fresh Herbs	

Roasted Tomato and Vegetable Ratatouille	\$38
Served with a Wild Mushroom Risotto and	
Light Tomato Nage	

DESSERTS

Please select one

Cheesecake with Raspberry Sauce and Chantilly Cream
Pumpkin Flan with Cinnamon Anglaise
Chocolate Brownie Pudding
Fresh Apple Crumb Tart with Caramel Sauce
Lemon Tart with Blueberry Sauce

BUFFET LUNCH OPTION

Mixed Greens with Seasonal Vegetables and Herb CroutonsChoice of Dressing

Penne Pasta Salad with Sundried Tomato and Pesto Dressing

Pan Seared Chicken

Roasted Winter Vegetables and Fresh Herb Veloute

Pan Seared Salmon

Lemon Caper Buerre Blanc

Medley of Seasonal Vegetables

Fresh Baked Breads and Rolls with Whipped Butter
Chefs Selection of Holiday Themed Pastry and Cakes
Coffee, Decaffeinated Coffee, and Assorted Teas

\$39 per person



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PLATED DINNER

All entrées are accompanied with Fresh Breads, Rolls, Butter, Coffee, Decaffeinated Coffee and Selection of Teas

STARTER SELECTIONS

Please select one

Roasted Cauliflower Wild Mushroom and White Truffle Soup

Hearty Vegetable Minestrone

Asiago Cheese and Basil Pesto

Mixed Field Greens

Julienne of Seasonal Vegetable, Grape Tomato, Shaved Radish Homestyle Crouton, Choice of Dressings

Baby Spinach and Radicchio

Candied Walnuts, Dried Cranberries, Gorgonzola Cheese, Crispy Pancetta, Balsamic Vinaigrette

ENTRÉE SELECTIONS

Please select one

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Pan Seared Chicken

\$46 per person

Artichokes, Plum Tomato, Red Onion, Fresh Rosemary, Lemon- Chardonnay Sauce, Roasted Garlic Mashed Potato, Broccolini, Baby Carrot

Stuffed Chicken Breast

\$46 per person

Baby Spinach, Sundried Tomato, and Feta Cheese, Whole Grain Mustard Veloute Sweet Potato Puree, Asparagus, Baby Carrot

Pan Seared Salmon

\$49 per person

Orange Galliano Sauce and Chive Oil Mediterranean Orzo Pasta, Asparagus, Baby Carrot

Miso Glazed Chilean Sea Bass

\$53 per person

Wild Mushroom and Ginger Sauce Jasmine Rice, and Baby Bok Choy with Shredded Carrot

New York Strip Steak

\$59 per person

Wild Mushroom and Ginger Sauce
Jasmine Rice, and Baby Bok Choy with Shredded Carrot

DESSERTS

Please select one

Cheesecake with Raspberry Sauce and Chantilly Cream
Pumpkin Flan with Cinnamon Anglaise
Chocolate Brownie Pudding
Fresh Apple Crumb Tart with Caramel Sauce
Lemon Tart with Blueberry Sauce





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HOLIDAY DINNER BUFFET

(\$150 Surcharge for parties under 30 persons).
For parties with 100+ Guests, add a Chef Carving Attendant for \$150.00 for 2 Hours

HOLIDAY MAGIC

Mixed Field Greens

Julienne of Seasonal Vegetable, Grape Tomato, Shaved Radish, Homestyle Crouton, Choice of Dressings

Farfalle Pasta and Seafood Salad

Citrus and Herb Dressing

Roasted and Sliced Tom Turkey

Country Gravy, Cranberry Chutney

Medallions of Salmon

Lemon-Caper Buerre Blanc

Roasted NY Sirloin of Beef

Fresh Herb Homestyle Beef Gravy and Creamy Horseradish

Penne Pasta

Sun-dried Tomato and Parmesan Cream

Cheddar Whipped Potato

Grilled Winter Vegetables with Balsamic Glaze

Baked Breads and Rolls with Whipped Butter

Chefs Holiday Dessert Buffet Selections

Coffee, Decaffeinated Coffee, and Assorted Teas

\$66 per person







Attractive corporate rates and group rates are available for overnight accommodations in conjunction with meetings and events.

For information call 951.770.2443

For Catering Information 951.770.8551

CateringInfo@pechanga.com