

BANQUET
AND
CATERING
MENU





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

BREAKFAST

CONTINENTAL BREAKFAST

Classic Continental \$18 per person

Chilled Selection of Orange Juice, Cranberry Juice, and Apple Juice A Selection of Freshly Baked Danish, Muffins, and Croissants Whipped Butter and Preserves Coffee Decaffeinated Coffee and Assorted Teas

Sunrise Continental \$21 per person

Chilled Selection of Orange Juice, Cranberry Juice, and Apple Juice A Display of Fresh Sliced Fruits and Berries A Selection of Freshly Baked Danish, Muffins, and Croissants, and Sliced Pound Cake Whipped Butter and Preserves Coffee, Decaffeinated Coffee and Assorted Teas

Smoothie Station *8 per person

(Server Attendant Required)

Choice of ingredients: Yogurt, Greek Yogurt, Kale, Strawberries, Blackberries, Blueberries, Raspberries, Banana, Kiwi, Pineapple, Mango, Avocado, Orange Juice, Apple Juice, Pineapple Juice, Soy Milk, Almond Milk, Grapefruit Juice, and Honey

Eggs to order and Omelet Station \$10 per person

(Chef Attendant required)

Fresh Eggs, Egg Whites, and Egg Beaters Made to order with your choice of Cheddar Cheese, Jack Cheese, Chopped Ham, Bell Peppers, Diced Onions, Sliced Mushrooms, Baby Spinach, Diced Tomato, Chopped Bacon, Chopped Scallions, Black Olives, Chopped Jalapeño, Guacamole and Pico De Gallo

Healthy Start \$24 per person

Chilled Selection of Orange Juice, Cranberry Juice, Tomato Juice, and Cucumber Aqua Fresca

A Display of Fresh Sliced Fruits and Berries

A Display of Yogurt with Vanilla yogurt, Plain Greek Yogurt and Assorted Toppings Honey, Chopped Nuts, Granola, Berries, Toasted Coconut, and Dried Fruits Acai Bowls

Hard Boiled Eggs
Assorted Organic Cereals
Almond Milk, 2% Milk, and Skim Milk
Bran and Zucchini Muffins
Whipped Butter and Preserves
Coffee, Decaffeinated Coffee, and Assorted Teas

Crepe Station \$10 per person

(Chef Attendant required)

Tender Crepes filled with Choice of Sliced Strawberries with Grand Marnier, Wild Maine Blueberries with Port, Apples Calvados, and Whipped Cream Cheese. Finished with Choice of Chopped Nuts, Whipped Cream, Mini Chocolate Chips, and Toasted Coconut.

Belgian Waffles & Pancake Station \$10 per person

(Chef Attendant required)

Fresh Belgian waffles, Chocolate Chip Pancakes, Blueberry Pancakes and Buckwheat Pancakes Served with Warm Maple Syrup and Whipped Butter

Carved Bone-in Ham with Honey Glaze \$8 per person

(Chef Attendant Required)
With Stone Ground Mustard

Carved Irish Slab Bacon \$6 per person

*(Chef Attendant Required)*With a Pepper- Maple Glaze





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BREAKFAST

À LA CARTE ENHANCEMENTS

Per Person Enhancements

(the following enhancements must be ordered for the entire Group as a compliment to your Breakfast menu selection)

Breakfast Burritos \$62 per dozen

South of the Border (Scrambled, Chorizo, Potato, Jack Cheese, and Salsa) Bacon and Cheese (Scrambled, Bacon, Cheddar Cheese, Potato, and Salsa) Healthy (Scrambled Egg Whites, Spinach, Peppers, Swiss, and Salsa) Gluten Free Tortilla (Scrambled, peppers, Jack Cheese, Black Beans, and Salsa)

Breakfast Sandwiches on Choice of Muffin, Bagel, Croissant or Biscuit \$58 per dozen

Bacon, Egg, and Cheese Sausage Patty, Egg and Cheese Canadian Bacon, Egg and Cheese

Baja Breakfast \$48 per dozen

Golden Potato Skins filled with Scrambled Eggs Chorizo and topped with Ranchero Salsa and Jack Cheese

Assorted Donuts \$28 per dozen

Assorted Danish \$34 per dozen

Assorted Granola Bars \$4 each

Assorted Muffins \$34 per dozen

Assorted Breakfast Bars \$4 each

Fresh Whole Fruit \$3 each



Assorted Bottled Juices \$6 each

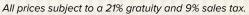
Assorted Flavored Bagels \$34 per dozen Served with Cream Cheese and Whipped Butter and Toaster











HOT PLATED BREAKFAST

Breakfast selections include Basket of Freshly Baked Muffins, Danish, and Pound Cake.

Served with Whipped Butter and Preserves.

Selection of Juices: Orange, Apple, Cranberry, or Grapefruit

Coffee, Decaffeinated, or Assorted Teas

American Classic \$23 per person

Farm Fresh Scrambled Eggs Applewood Smoked Thick Bacon and Sausage Links Roasted Tomato Yukon Gold Breakfast Potato

Traditional Eggs Benedict \$23 per person

Poached Farm Fresh Eggs Canadian Bacon and Hollandaise on English Muffin Roasted Tomato Yukon Gold Breakfast Potato

Ham and Cheese Omelet \$24 per person

Farm Fresh Eggs Omelet Diced Ham and Cheddar Cheese Roasted Tomato Yukon Gold Breakfast Potato

Spinach and Peppers Egg White Omelet \$24 per person

Fresh Egg White Omelet
Fresh Spinach and Bell Peppers
Roasted Tomato
Yukon Gold Breakfast Potato

French Toast \$24 per person

Thick Cut Bread Powdered Sugar, Maple Syrup, and Whipped Butter Fruit Compote Yukon Gold Breakfast Potato

Steak and Eggs \$26 per person

Grilled New York Sirloin Steak Cheese Omelet Roasted Tomato Yukon Gold Breakfast Potato











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BREAKFAST BUFFETS

\$150 SURCHARGE FOR GROUPS LESS THAN 30 PERSONS

Orange Juice, Cranberry Juice, and Apple Juice

American Morning Buffet \$28 per person

Orange Juice, Cranberry Juice, and Apple Juice
Sliced Seasonal Fruits and Berry Display
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon and Link Sausage
Yukon Gold Breakfast Potato
Assorted Muffins, Danish, and Croissants
Toaster Station with Whole Wheat, and White Bread
Whipped Butter and Preserves
Coffee, Decaffeinated Coffee and Tea

Border Breakfast Buffet \$30 per person

Sliced Seasonal Fruits and Berry Display
Farm Fresh Scrambled Eggs
Farm Fresh Scrambled Eggs with Chorizo
Applewood Smoked Bacon and Link Sausage
Homefry Potato
Warm Corn and Flour Tortillas with Salsa Roja and
Bowl of Jack Cheese
Assorted Muffins, Danish, and Croissants
Toaster Station with Whole Wheat, and White Bread
Whipped Butter and Preserves
Coffee, Decaffeinated Coffee and Tea

Rise and Shine Buffet \$30 per person

Orange Juice, Cranberry Juice, and Apple Juice
Sliced Seasonal Fruits and Berry Display
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon and Link Sausage
Cinnamon and Vanilla Challah French Toast
Warm Maple Syrup and Whipped Butter
Yukon Gold Breakfast Potato
Assorted Muffins, Danish, and Croissants
Toaster Station with Whole Wheat, and White Bread
Whipped Butter and Preserves
Coffee, Decaffeinated Coffee and Tea











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BREAKFAST BUFFETS CONT.

\$150 SURCHARGE FOR GROUPS LESS THAN 30 PERSONS

Santa Rosa Morning Buffet \$32 per person

Orange Juice, Cranberry Juice, and Apple Juice
Sliced Seasonal Fruit and Berries Display
Assorted Cold Cereals Display in Dispenser
Whole Milk, Almond Milk, and Skim Milk
Yogurt Parfaits with Honey, Granola, and Berries
Farm Fresh Scrambled Eggs
Eggs Benedict with Hollandaise Sauce
Applewood Smoked Bacon and Link Sausage
Cinnamon and Vanilla Challah French Toast
Warm Maple Syrup and Whipped Butter
Yukon Gold Breakfast Potato
Assorted Muffins, Danish, and Croissants
Toaster Station with Whole Wheat, and White Bread
Whipped Butter and Preserves
Coffee, Decaffeinated Coffee and Tea

Temecula Valley Brunch \$48 per person

Orange Juice, Cranberry Juice, and Apple Juice Sliced Seasonal Fruit and Berries Display Assorted Cold Cereals Display Whole Milk, Almond Milk, and Skim Milk Yogurt Parfaits with Honey, Granola, and Berries

Grilled Vegetable Platter with Roasted Tomato Compote

Seafood Pasta Salad with Creamy Pesto Dressing Grilled Chicken Salad with Napa Cabbage and Spicy Chipotle Dressing

Smoked Salmon Display with Chopped Eggs, Onion, Capers, Cream Cheese

Basket of Mini Bagels

Farm Fresh Scrambled Eggs
Eggs Benedict with Hollandaise Sauce
Applewood Smoked Bacon and Link Sausage
Cinnamon and Vanilla Thick French Toast
Warm Maple Syrup and Whipped Butter
Yukon Gold Breakfast Potato

Eggs Made to Order with Fresh Eggs, Egg Whites, and Egg Beaters (Chef Attendant Required)

Choice of Cheddar Cheese, Jack Cheese, Chopped Ham, Bell Peppers, Diced Onions, Sliced Mushrooms, Baby Spinach, Diced Tomato, Chopped Bacon, Chopped Scallions, Black Olives, Chopped Jalapeño, Guacamole and Pico De Gallo

Carved Irish Slab Bacon (Chef Attendant Required) With a Pepper- Maple Glaze

Assorted Muffins, Danish, and Croissants
Toaster Station with Whole Wheat, and White Bread
Whipped Butter and Preserves
Coffee, Decaffeinated Coffee and Tea



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BREAKS & REFRESHMENTS

THEMED BREAKS

Sports Break \$15 per person

Giant Soft Pretzels with Yellow Mustard Mini Hot Dogs in Bun with Condiments Assorted Candy Bars, Buttered Popcorn Assorted Soft Drinks and Gatorade

Light and Fresh \$15 per person

Whole Fresh Fruit in Baskets Individual Trail Mix Assorted Granola Bars Fresh Herb Quinoa Cup with Seasonal Vegetables Assorted Aqua Fresca's

Grab a Snack \$16 per person

Popcorn, Pretzels
Assortment of Candy Bars
Assorted Soft Drinks and Bottled Water
Coffee, Decaffeinated Coffee, and Assorted Teas

Individual Assortment of Chips, Pita Chips,

Energizer Break \$18 per person

Bowls of Fresh Strawberries, Pineapple Chunks, Grapes

Frozen Juice Bars

Assorted Granola Bars

Assorted Individual Iced Coffees and Cappuccinos Individual Mango, Strawberry- Kiwi, and Savory Garden Smoothie Shooters

Chocolate, Chocolate, Chocolate \$20 per person

Jumbo Chocolate Chunk, Chocolate Chip, and Double Chocolate Cookies

Chocolate Dipped Strawberries

Decadent Chocolate Brownies

2% Milk, Chocolate Milk,

Coffee, Decaffeinated Coffee, and Assorted Teas

The Donut Wall \$12 per person

An Assortment of Donuts on our Signature Wall 2% Milk, Chocolate Milk, Hot Chocolate Coffee, Decaffeinated Coffee, and Assorted Teas









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BULK SNACKS & FOOD SELECTIONS

Mini Pretzel Twists \$25 per pound
Roasted Salted Peanuts \$25 per pound
Wasabi Peas \$25 per pound
Swedish Fish \$25 per pound
Salt Water Taffy \$32 per pound
Mixed Premium Nuts \$32 per pound
Peanut M&M's \$32 per pound
Chocolate Covered Raisins \$38 per pound
Chocolate Covered Pretzels \$38 per pound
Chocolate Covered Pretzel Sticks \$38 per pound

Sliced Seasonal Fruit and Berries \$8 per person
Whole Fresh Fruit \$3 each
Chocolate Dipped Strawberries \$38 per dozen
Chocolate Fudge Brownies \$34 per dozen
Half Chocolate Dipped Cookies \$36 per dozen
Sliced Pound Cake \$32 per dozen
Assorted Freshly Baked Cookies \$34 per dozen
King Sized Candy Bars \$4.50 each
Granola and Breakfast Bars \$4.00 each
Assorted Bags of Kettle Chips and Pretzels \$4 each
Assorted Ice Cream Bars \$4 each

Assorted Frozen Mexican Fruit Bars \$4 each
Giant Warm Soft Pretzels with Yellow Mustard
\$38 per dozen
Assorted Finger Sandwiches \$40 per dozen
Tortilla Chips with Guacamole, Salsa Roja, Salsa
Verde, Sour Cream \$6.50 per person

À LA CARTE

BEVERAGE SELECTIONS

Freshly Brewed Beverages \$52 per Gallon
Coffee, Decaffeinated Coffee, or Hot Tea

Juices \$42 per Gallon
Orange, Apple, Cranberry, Tomato, Grapefruit
Iced Tea \$42 per gallon
Cold Milk \$24 per gallon
2% Milk, Chocolate Milk, Skim Milk, or Almond Milk

Old Fashioned Lemonade \$36 per gallon

Assorted Aqua Fresca \$38 per gallon

Mango- Peach, Cucumber-Lemon, Strawberry- Lavender

Specialty Bottled Juices \$5 each

Assorted Soft Drinks Featuring Coke Products

\$4 each

Energy Drinks \$5 each

Bottled Water (Fiji) \$4 each

Bottled Water (Pechanga) \$3 each

San Pellegrino Sparking Sparkling Water \$4 each



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PLATED LUNCH

Plated Lunch includes choice of soup or salad, entree, choice of one dessert, freshly baked breads, butter, coffee, decaffeinated coffee and assorted teas. Iced Tea available upon request.

We offer a variety of gluten free and vegan options.

Please consult with your sales associate in regards to choosing the best options for your group.

Starter Selections - 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

Boston Bibb and Caprese Salad

Tender Bibb lettuce with Red and Yellow Tomato, Fresh Mozzarella and Basil Aged Balsamic Vinegar and Extra Virgin Olive Drizzle

Greek Salad

Mache Lettuce, Red Onion, Cucumber, Olives, Sundried Tomato, Crumbled Feta, Pepperoncini Oregano Vinaigrette

Roasted Corn and Red Pepper Chowder

Fresh Roasted Corn with Bell Peppers with a Red Chili Drizzle

Tomato and Fresh Basil Bisque

Crema Garnish

Albondigas

Garden Vegetable Soup with Mini Meatballs









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PLATED LUNCH CONT.

Entree Selections - Select One

Braised Short Rib \$32

Served over Yukon Gold Mashed Potato, Sautéed Green Beans Roasted Shallot Demi-glace

Seared Statler Breast of Chicken \$32

Served with Mushroom Prosciutto Ragout, Fingerling Potato, Baby Carrot, Asparagus Fresh Herb Veloute

Sautéed Breast of Chicken & Shrimp Scampi \$36

Served with Mediterranean Orzo and Broccolini Lemon Caper Sauce

Grilled New York Sirloin \$36

Roasted Fingerling Potato and Sautéed Green Beans Cabernet Demi-Glace

Pan Seared Salmon \$36

Wild Rice Blend and Brussel Sprouts Lemon Chardonnay Sauce

Vegetarian Mushroom Risotto \$32

Fresh Vegetables and Mushrooms Lightly Sautéed over Lemon Scented Risotto Tomato Nage

Caesar Salad with Chicken or Shrimp \$32

Chopped Romaine Tossed with Classic Caesar Dressing Choice of Grilled Chicken or Chilled Lemon Shrimp

Chef's Salad \$30

Chopped Romaine and Iceberg Lettuce Tomato, Cucumber, Olives, Red Onion, Egg Diced Chicken, Salami, Swiss cheese, and Smoked Bacon Choice of Dressing

BLT Wedge Salad \$30

Wedge of Baby Butter Lettuce with Heirloom Tomato Chopped Bacon, Crumbled Blue Cheese, and Micro Green Garnish Choice of Dressing

Dessert Selections - Select One

Caramel Flan with Mixed Berries

Lemon Tart with Blueberry Sauce

Cheesecake with Raspberry Sauce and Chantilly Cream

Chocolate Brownie Pudding

Seasonal Fruit and Berry Tarts

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











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LUNCH BUFFETS

\$100 SURCHARGE TO APPLY FOR GROUP OF LESS THAN 30 PERSONS

The Pechanga Sandwich Shop \$36 per person

Roasted Corn and Red Pepper Chowder

Mixed Greens with Seasonal Vegetables and Herb Croutons.Choice of Dressings

Penne Pasta Salad with Sundried Tomato Pesto Dressing

Seasonal Fruit Salad

Sliced Turkey, Roast beef, Black Forest Ham, and Genoa Salami

Sliced Swiss Cheese, Pepper Jack, and Cheddar Cheese

Lettuce, Tomato, Red Onion, and Pickle Spears Mustard, Mayonnaise, Horseradish Spread, and Pesto Aoli

Sliced Deli White, Wheat, Rye, and Sourdough, Hoagie Rolls

Assorted Chips

A selection of Mini Desserts Cookies and Brownies

Coffee, Decaffeinated Coffee, Assorted Teas

Kelsey's Backyard BBQ \$38 per person

Southwestern Chili with Cheddar Cheese and Scallion

Chopped Romaine Lettuce with Seasonal Vegetables and Herb Croutons. Choice of Dressing

Home-Style Potato Salad

Sweet Cole Slaw

Seasonal Fruit Salad

Grilled Breast of Chicken with Honey Chipotle

BBQ Sauce

BBQ Pork Spare Ribs

Grilled Swordfish with Pineapple Chutney and

Salsa Verde

Baked Beans with Crispy Pork Belly

Roasted Herb Potato

Buttered Sweet Corn

Corn Bread

Buttermilk Biscuits

Individual Carrot Cake, Red Velvet Cake,

Cheesecake

Banana Cream Pie, Chocolate Cake

Coffee, Decaffeinated Coffee, Assorted Teas

The Blazing Noodles Buffet \$38 per person

Egg Drop Soup with Crispy Noodle

Mixed Green with Confetti of Asian Style Vegetables.

Choice of Dressings

Soba Noodle Salad with Sno Peas, Carrot, and

Waterchestnut

Vietnamese Chicken Salad

Sweet and Sour Chicken

Steamed Seabass with Ginger and Scallion,

Black Bean Sauce

Beef with Chinese Broccoli

Vegetable Fried Rice

Steamed White Rice

Almond Cookie

Coconut Panna Cotta

Green Tea Chocolate Cake

Ginger Cheesecake

Coffee, Decaffeinated Coffee, Assorted Teas











LUNCH BUFFETS CONT.

\$100 SURCHARGE TO APPLY FOR GROUP OF LESS THAN 30 PERSONS

El Indio \$39 per person

Tortilla Soup with Chicken and Crispy Tortilla Strips

Mixed Green Salad with Seasonal Vegetables. Choice of Dressina

Tortilla Chips, Salsa Roja, Salsa Verde, Pico De Gallo, Guacamole, Jack Cheese Sour Cream

Jicama and Orange Salad with Red Chili Vinaigrette

Black Bean and Corn Salad with Cilantro Dressing

Beef Carne Asada with Cotija Cheese, Fried Jalapeño, and Cilantro

Chicken Fajita with Onions and Bell Peppers, Fried Scallion

Warm Flour and Corn Tortillas

Ranchero Cheese Enchiladas

Adobe Rice with Corn and Chorizo

Frijoles De Olla

Caramel Flan with Berries

Assorted Churros with Sweet Dipping Sauce

Coffee, Decaffeinated Coffee, Assorted Teas

A Taste of Paisano's \$41 per person

Minestrone Soup with Parmesan Cheese

Chopped Green Salad with Roma Tomato, Red Onion, and Cucumber.

Choice of Dressing

Fresh Mozzarella, Tomato, and Micro Basil Salad, Balsamic and Olive Oil Drizzle

Antipasto Salad with Fresh Herb Dressing

Chicken Parmigiana with Pomodoro Sauce

Seared Mediterranean White Fish with Tomato,

Leek, and Olive. Lemon- Caper Sauce

Baked Three Cheese Lasagna

Herb and Garlic Italian Vegetables

Parmesan Bread Sticks and Herb Focaccia

Tiramisu

Biscotti

Panna Cotta

Amaretto Chocolate Mousse

Coffee, Decaffeinated Coffee, Assorted Teas

Rancho Cal \$41 per person

Albondigas Soup

Baby Field Greens with Bibb and Radicchio, Grape Tomato, Cucumber, Carrot Choice of Dressing

Grilled Zucchini, Yellow Squash, Eggplant, and Mushrooms with Fresh Herb Vinaigrette

Lemon Infused Quinoa Salad with Chick Peas, Roasted Peppers, Feta, and Olives

Pan Seared Breast of Chicken, Grilled Artichoke, Red Pepper, Prosciutto, Lemon-Oregano Butter

Medallions of Salmon, Papaya-Tomatillo Chutney, Salsa Verde

Boneless Braised Short Ribs, Fried Garlic and Rosemary, Cabernet Sauvignon Demi-Glace

Roasted Garlic Mashed Potato

Sautéed Seasonal Vegetables

Freshly Baked Rolls, Lavosh, and Whipped Butter

Cream Puff with Bavarian Cream

Blueberry Clafutti

Chocolate Fudge Brownies

Red Velvet Cup Cakes

Coffee, Decaffeinated Coffee, Assorted Teas



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

GRAB AND GO LUNCHES

\$29 per person

All Boxed lunches are served with Whole Fruit, Chocolate Chip Cookies, Bottled Water, Chips, Potato Salad, and Condiments
These lunches are Pre-Packaged for offsite site events and golf outings
For events in our meetings spaces please see lunch or dinner menus or consult with your Catering Manager for Special requests.

Sandwich Choices

Shaved Roast Beef, Sharp Cheddar, Lettuce, Shaved Red Onion, Tomato, on a Pumpernickel Roll

Grilled Chicken, Arugula, Tapenade Aioli, Roasted Tomato, and Cheese, on a Ciabatta Roll

Flour Tortilla Wrap with Shaved Roasted Turkey, Avocado, Tomato, Lettuce, Onion, and Bacon

Rosemary Ham, Salami, Capicola, Provolone, Tomato, Lettuce, on an Italian Roll

Tortilla Wrap with Grilled Vegetables, Baby Lettuce, Hummus, Roasted Tomato, and Feta.













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RECEPTION HORS D'OEUVRES

Cold Minimum of 25 pieces	
Prosciutto and Melon with Manchego Cheese Drizzled with	
Pomegranate Syrup	. \$3.50
Grilled Chicken Tostadas with Avocado, Pico De Gallo, and	
Chipotle Infused Oil	. \$3.50
Bruschetta, Fresh Tomato, Micro Basil, Mozzarella Cheese,	
Balsamic Reduction	. \$3.50
Shrimp and Scallop Ceviche Shooter	. \$4.00
Lump Crab and Micro Green Salad in Spoon	. \$4.00
Sesame Crusted Tuna Toragashi with Yuzu Soy,	
Crispy Wonton	. \$4.00
Mini Shrimp Cocktail with Lemon	. \$5.00
Smoked Chicken on Crisp Tortilla with Papaya-Pineapple Salsa	. \$3.50
Beef Carpaccio on an Herb Crisp with Baby Arugula and	
Shaved Parmesan Cheese	. \$4.00
Herbed Goat Cheese Crostini, with Crispy Pancetta, and Fig Syrup	\$3.50
Classic Deviled Eggs with Candied Bacon and Scallion	. \$3.50
Vietnamese Shrimp Spring roll with Peanut Dipping Sauce	.\$5.00
Balsamic Roasted Grapes with Herb Ricotta Crostini	. \$4.00
Avocado Gazpacho with Lobster Skewer	.\$5.00
Smoked Salmon Pinwheels	. \$4.50

Hot Minimum of 25 pieces

.\$3.50
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\$4.00
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. \$4.00

Pricing is per piece.







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RECEPTION STATION

All prices based on 1 hour reception. Minimum of 25 Guests

Guacamole and Fresh Salsa Bar \$8 per person

Fresh Crisp Tortilla Chips, Nachos De Papa, Chichirones, Salsa Roja, Salsa Verde, Pico De Gallo, Papaya Salsa, Lime Crema

Farmers Market Display \$8 per person

Baskets of Fresh Seasonal Vegetables Peppercorn Ranch, Hummus, Sweet Onion Marmalade, Roasted Tomato Salsa

Seasonal Fresh Fruit and Berries Display \$10.00 per person

A Selection of Seasonal Fruits Displayed on Platters with Berries

Tajin Spice, Toasted Honey Granola, Toasted Coconut, and Lime Yogurt

Selection of International Cheeses \$12 per person

A Selection of International and Domestic Cheeses on Boards

Artisan Breads to Include Sliced Baguette, Lavosh, Pita Chip, Crackers

Mediterranean Station \$18 per person

Prosciutto Di Parma, Capicola, Sopressata, Genoa Salami, Rosemary Ham

Grilled Vegetables, Tomato and Mozzarella, Grilled Artichokes Stuffed Peppers, Olives, Dolmas, Balsamic Mushrooms, Pepperoncini

Assorted Olives, Tabbouleh, Baba Ganoush, Spicy Feta, Tzatziki, Hummus

Sliced Breads, Crackers, Lavosh, Fried Pita, Fried Potato Chips.

Macaroni and Cheese Martini Bar \$24 per person

Ditalini Pasta Prepared with Spicy Cheddar Cheese and Smoked Cheese Sauce

Grilled Chicken, Candied Pork Belly, Wild Mushrooms, Lump Crab, Lobster, Asparagus, Sundried Tomato, Scallions, Caramelized Onion, and Chopped Bacon

Fajita Bar \$22 per person

Marinated Carne Asada, Pollo Asada, and Lemon Shrimp

Julienne Peppers, Onions, Cilantro, Salsa Rojas, Salsa Verde,

Roasted Jalapeño, Scallion, Lime Crema, Guacamole Warm Corn and Flour Tortilla

Pechanga Pasta Bar \$24 per person

Farfalle Pasta prepared with Grilled Chicken and Broccoli in a Sundried Tomato Cream

Tortellini Tossed with Seasonal Vegetables and Gorgonzola Alfredo

Penne Pasta ala Bolognese

Shredded Parmesan Cheese, Roasted Garlic, Garden Peas, Spinach, Artichokes,

Pesto, Crushed Red Pepper, Infused Olive Oils and Vinegars, Micro Basil

Parmesan and Garlic Bread Sticks









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RECEPTION STATION CONT.

Chips and Dips \$7 per person

A Selection of Chips, Mini Pretzels, Peanuts, and Crackers

Green Onion Dip, Ranch Dip, and Horseradish Vegetable Dip

Build your own Seafood Bar

Served on Ice with Lemon, Cocktail Sauce, Tabasco, Mignonette, and Horseradish

Clams on the Half Shell \$4 each

Shrimp Cocktail \$5 each

Oysters on the Half Shell \$5 each

Snow Crab Claws \$5 each

Alaskan King Crab Legs \$70 a pound



Build a Sushi Bar

(Add \$150 labor charge for Sushi Chef Attendant)

Item	Nigiri Sushi	Sashim
Albacore (White Tuna)	^{\$} 5	^{\$} 15
Ebi (Shrimp)	^{\$} 5	^{\$} 15
Unagi (Fresh Water Eel)	^{\$} 5	^{\$} 15
Maguro (Big Eye Tuna)	\$6	\$16
Hamachi (Yellow Tail)	^{\$} 6	\$16

Sushi Rolls

(Avocado, Snow Crab, Cucumber) \$12
Tiger (Shrimp Tempura, Eel Sauce) \$13
Red Dragon (Crab and Spicy Tuna) \$14
Rainbow (Ahi, Salmon, Tilapia) \$15
White Dragon (Hamachi and Spicy Tuna) \$15

Poke Bowls

Tuna	
(Sushi Rice, Cucumber, Sambal, Wakame)	\$12
Salmon	
(Sushi Rice, Cucumber, Sambal, Wakame)	^{\$} 12

Noodle Bar Station \$22 per person

(Add \$150.00 labor charge for Chef Attendant)

Fresh Udon, Rice Noodle, and Ramen Noodles Mushroom Miso Broth, Wonton Broth Shredded Chicken, Sliced Duck, and Shrimp Wonton Bean Sprouts, Green Onion, Egg, Enoki Mushrooms Ginger, Daikon, and Micro Flowers





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FROM THE CARVING BOARD

ADD \$150 LABOR CHARGE FOR CARVER ATTENDANT

Roasted Tom Turkey (Serves 25) \$225 each

Turkey Gravy, Cranberry- Orange Relish Selection of Fresh Mini Rolls

Honey Glazed Baked Bone-in Ham (Serves 30) \$225 each

Pineapple- Cinnamon Marmalade Selection of Fresh Mini Rolls

Roasted Loin of Pork Wrapped in Bacon (Serves 20) \$225 each

Dried Fruit Chutney Selection of Fresh Mini Rolls

Cedar Planked Glazed Salmon \$275 each

Tangerine BBQ Sauce, Chipotle Mayo Fresh Herb Crostini

Roasted Strip Loin of Beef with Peppercorn Crust (Serves 25) \$300 Each

Caramelized Shallots, Cabernet Sauce, Horseradish Cream Selection of Fresh Mini Rolls

Roasted Tenderloin of Beef (Serves 10) \$375 each

Caramelized Shallot, Red-Wine Sauce, Horseradish Cream Selection of Fresh Mini Rolls

Roast Prime Rib of Beef (Serves 30) \$400 each

Au jus, Horseradish Cream Selection of Fresh Mini Rolls









DINNER SELECTIONS

STARTERS AND ADDITIONAL ENHANCEMENTS

Please select one. You may add an additional starter for \$9

Mixed Field Greens

Julienne of Seasonal Vegetables, Grape Tomato, Shaved Radish, Crispy Focaccia Croutons Choice of Dressings

Chopped Romaine Salad

Focaccia Croutons and Shaved Asiago Cheese Caesar Dressing

Baby Lola Rosa and Mache

Heirloom Grape Tomato, Daikon, Hearts of Palm, Crumbled Feta, Micro Flowers Champagne Vinaigrette

Baby Spinach and Radicchio

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

Baby Boston Bibb Wedge

Poached Pear, Candied Pecan, Raspberries, Goat Cheese Quenelle, Micro Flowers Raspberry Vinaigrette

Lobster and Asparagus Bisque

Hearty Vegetable Minestrone with Asiago Basil Pesto

Roasted Corn and Red Pepper Chowder

Additional Enhancements or Courses \$14

Chilled Shrimp Cocktail Martini

Cocktail Sauce, Lemon, Horseradish

Chilled Lobster Cocktail Martini

Citrus Lemon Vinaigrette, Micro Salad

Red and Yellow Tomato Caprese with Butter Lettuce

Shaved Prosciutto, Marinated Fresh Mozzarella, Grilled Artichokes, and Hearts of Palm





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

PLATED DINNER

PLEASE SELECT ONE

Dinner Entrées include choice of soup or salad, choice of one dessert, freshly Baked Breads and Rolls, butter, coffee, decaffeinated coffee and assorted teas.

Please consult with your Catering Manager to discuss any Dietary or Allergic Restrictions as we offer a wide Variety of Choices including Gluten Free and Vegetarian options

Pan Seared Chicken \$44 per person

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

Stuffed Chicken Breast \$44 per person

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

Pan Seared Salmon \$46 per person

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

Miso Glazed Chilean Sea Bass \$50 per person

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

New York Strip Steak \$56 per person

Roasted Cipollini Onions and Vanilla- Bourbon Demi Yukon Gold Mashed Potato, Asparagus, Baby Carrot

Filet Mignon \$56 per person

Wild Mushroom Ragout with Shallot –Port Wine Demi Yukon Gold Mashed Potato, Asparagus, Baby Carrot



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

PLATED DINNER COMBINATIONS

Pan Seared Breast of Chicken and Jumbo Shrimp Scampi \$56 per person

Fresh Garlic, White Wine, Lemon, Parsley, and Butter Parmesan Risotto, Broccolini, Baby Carrot

Pan Seared Breast of Chicken and Filet Mignon \$58 per person

Duo of Whole Grain Mustard Veloute and Roasted Shallot-Port Wine Demi Yukon Gold Mashed Potato, Asparagus, Baby Carrot

Pan Seared Salmon and Filet Mignon \$58 per person

Duo of Citrus Butter Sauce and Roasted Shallot-Port Wine Demi Wild Rice Pilaf, Roasted Tomato, Asparagus, Baby Carrot

Pan Seared Sea Bass and Filet Mignon \$62 per person

Duo of Lemon Ginger Sauce and Roasted Shallot-Port Wine Demi Roasted Herb Potato and Baby Bok Choy

Filet Mignon and Jumbo Shrimp Scampi \$64 per person

Roasted Shallot Demi and Fresh Garlic, Basil, White Wine and Lemon Butter Parmesan Risotto, Asparagus, Baby Carrot

Mixed Grille Trio of Filet Mignon, Shrimp, and Double Lamb Chop \$72 per person

Roasted Shallot Demi and Citrus Butter Sauce Sweet Potato Puree, Roasted Baby Vegetables

Filet Mignon and Baked Stuffed Lobster Tail \$80 per person

Roasted Shallot Demi and Drawn Butter, and Lemon Yukon Gold Mashed Potato, and Sautéed Haricot Vert

DESSERT SELECTIONS

Oreo Cheesecake with a Vanilla Sauce Espresso Tiramisu with Amaretto Sauce Raspberry Bavarian Tart with Lemon Bombe Duo of NY Cheesecake and Chocolate Brownie Bar with Raspberry Sauce Chocolate Crunch Bar

Trilogy of Vanilla Cheesecake, Raspberry Macaroon Tart, and Chocolate Bundt Cake



DINNER BUFFETS

\$150 SURCHARGE TO APPLY FOR GROUPS LESS THAN 30 PERSONS

Island Luau Buffet \$52 per person Salads

Mixed Greens with Hearts of Palm, Tomato, Red Onion, Cucumber, Radish, Carrot Choice of Dressings

Lomi Lomi Salmon

Baby Spinach and Frizee Lettuce, Shaved Wild Mushrooms & Sweet Onions Creamy Herb Dressing with Toasted Macadamia Nuts

Macaroni Salad with Seasonal Vegetables

Entrées

Kahlua Pulled Pork with Grilled Pineapple

Katsu Chicken with Long Rice Noodle

Seared Mahi-Mahi with a Tropical Fruit Salad & Toasted Macadamia Nuts

Roasted Sweet Potato with a Honey and Molasses Drizzle Coconut Fried Rice

Island Stir Fried Vegetables

Hawaiian Sweet Rolls with Butter

Desserts

Mini Banana Cream and Toasted Coconut Cream Pies

Pineapple Upside-Down Cake

Mango Mousse Cup

Macadamia Joy Tart

Coffee, Decaffeinated Coffee, Assorted Teas

South of San Diego \$54 per person Soup

Tortilla Soup with Chicken and Crispy Tortilla Strips

Salads

Mixed Greens with Hearts of Palm, Tomato, Red Onion, Cucumber, Radish Carrot Choice of Dressings

Roasted Corn and Black Bean Salad with Red Peppers Cilantro Dressing Jicama, and Orange Salad Red Chili Vinaigrette

Baja Ceviche with Scallops and Shrimp Guacamole, Salsa Rojas, Salsa Verde, Sour Cream Cheddar Cheese, Shredded Lettuce, Pico De Gallo, Tortilla Chips

Entrées

Warm Flour Tortillas, and Corn Tortillas

Grilled Carne Ala Tampequena Roasted Green Pepper, Avocado, and Cojita Cheese Coriander Crusted Salmon Salsa Verde, Papaya-Tomatillo Salsa Pan Seared Breast of Chicken with Cilantro & Grilled Lime Ancho-Chile Sauce

Frijoles de Olla

Adobe Rice

DessertswCaramel Flan

Coffee Cup Cakes

Churros

Mexican Cookies

Coffee, Decaffeinated Coffee, Assorted Teas



DINNER BUFFETS CONT.

\$150 SURCHARGE TO APPLY FOR GROUPS LESS THAN 30 PERSONS

The Old Town Buffet \$56 per person Soup

Smokehouse Chili, Cheddar Cheese, Green Onion, Jalapeños

Salads

Mixed Greens with Hearts of Palm, Tomato, Red Onion, Cucumber, Radish, Carrot Choice of Dressings

Classic Coleslaw

Creamy Potato Salad with Chopped Egg

Broccoli and Bacon Salad

Seasonal Fruit Salad

Entrées

BBQ Spareribs, Chipotle BBQ Sauce

Braised Short Ribs, Roasted Garlic Jus

Grilled Breast of Chicken with Fresh Herb & Spices Ancho-Honey BBQ Sauce

Baked Beans with Smoked Bacon and Mustard

Macaroni and Cheese with Seasoned Crumb

Roasted Sweet Corn off the Cob

Bakery Fresh Corn Bread

Desserts

Pecan Tart with Cinnamon Whipped Cream

Mini Apple Cobbler

Red Velvet and Chocolate Cup Cakes

Lemon Raspberry Meringue Pie

Coffee, Decaffeinated Coffee, Assorted Teas

A Taste of Italy \$56 per person Antipasto Display

Platters of Prosciutto, Capicola, Genoa Salami, Soppresseta, and Rosemary Ham

Platters of Grilled Yellow Squash, Zucchini, Eggplant, Asparagus, Bell Peppers Grilled Artichokes, Roasted Peppers, Fresh Mozzarella, Roasted Tomato, Olives, Pepperoncini, Roasted Garlic, Focaccia Croutons, Shaved Asiago Cheese

Gem Lettuce Wedges with Caesar Dressing

Arugula Salad with Lemon-Basil Vinaigrette, Candied Beets, and Gorgonzola

Entrées

Pan Seared Chicken Piccata Lemon Caper Sauce

Pan Seared Mediterranean Sea Bass White Bean, Tomato, Capers, Garlic Cream, Basil

Medallions of Beef Tenderloin Wild Mushroom Marsala Sauce

Penne Pasta with Marinara Mascarpone and Ricotta Garnish

Sautéed Zucchini, Yellow Squash, Eggplant, and Roma Tomato Extra Virgin Olive and Fresh Herbs

Herbed Focaccia

Parmesan Garlic Bread Sticks

Desserts

Cannoli, Tiramisu

Strawberry Panacotta,

Mascarpone Mousse and Berry Compote

Crunchy Biscotti

Coffee, Decaffeinated Coffee, Assorted Teas



DINNER BUFFETS CONT.

\$150 SURCHARGE TO APPLY FOR GROUPS LESS THAN 30 PERSONS

Temecula Valley Buffet \$62 per person Soup

Albondigas Soup

Salads

Mixed Greens with Hearts of Palm, Tomato, Red Onion, Cucumber, Radish, Carrot Choice of Dressings

Marinated Cucumber, Roma Tomato, and Sweet Red Onion Salad Fresh Herb Vinaigrette with Micro Greens

Penne Pasta Salad Sundried Tomatoes, Olives, Micro Basil, Pesto

Individual Shrimp and Lump Crab Salad in Butter Lettuce Diced Avocado and Chili Pepper

Entrées

Grilled New York Sirloin
Pearl Onion and Caramelized Pork Belly Confit, Cabernet Demi

Medallions of Kurobota Pork Apple Cider-Brandy Glaze and Dried Fruit Compote

Pan Seared Breast of Chicken and Zucchini Fresh Herb Lemon Sauce and Fried Caper Berries

Herb Roasted Potato Seasonal Roasted Vegetables Freshly Baked Assorted Breads, Rolls, Lavosh, Focaccia and Butter

Desserts

A Selection of Mini Tarts, Petite Fours, Macaroons, and Verrines Coffee, Decaffeinated Coffee, Assorted Teas

The Steakhouse Buffet \$68 per person Soup

5 Onion Soup with Basket of Parmesan and Swiss Crouton

Salads

Chopped Romaine Salad with Fresh Seasonal Vegetables Choice of Dressings

Baby Iceberg Wedges, Candied Bacon, Shaved Red Onion, Micro Flowers Chunky Blue Cheese Dressing

Marinated Red and Yellow Heirloom Tomato, Crispy Sweet Onion, Goat Cheese Aged Balsamic and Olive Drizzle with Micro Arugula

Entrées

Herb Roasted Breast of Chicken with Cracked Black Pepper Fresh Herb Veloute

Pan Seared Salmon with Cipollini and Scallion Marmalade Pernod Crème

Grilled Colorado Lamb Chops Rosemary-Whole Grain Mustard Sauce

Asparagus and Baby Vegetables with Balsamic Glaze Fresh Herb and Horseradish Mashed Potato

Carved New York Sirloin

(Carving attendant required)

Roasted Shallot-Cabernet Demi Freshly Baked Rolls with Butter

Dessert

Chocolate Cup Cake
Lemon Cake
Cheesecake with Fresh Berries
Caramel Apple Tart
Coffee, Decaffeinated Coffee, Assorted Teas



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
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