



BANQUET  
AND  
CATERING  
MENU



**PECHANGA**  
RESORT CASINO.



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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

#### Healthy Start \$26 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

#### Eggs to order and Omelet Station

##### \$12 per person

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

#### Crepe Station \$12 per person

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

##### \$12 per person

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

#### Carved Bone-in Ham with Honey Glaze

##### \$10 per person

With Stone Ground Mustard





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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 Petite Sourdough \$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 Muffins \$34 per dozen**  
**Assorted Danish \$34 per dozen**  
**Assorted Breakfast Bars \$4 each**  
**Assorted Granola Bars \$4 each**  
**Fresh Whole Fruit \$3 each**

**Yogurt Parfaits with Berries, Honey and Granola \$36 per dozen**  
**Assorted Bottled Juices \$6 each**  
**Assorted Flavored Bagels \$34 per dozen**  
 Served with Cream Cheese and Whipped Butter and Toaster







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## 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 Mushroom Egg White Omelet

**\$24 per person**

- Fresh Egg White Omelet
- Fresh Spinach and Mushroom
- 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

### American Morning Buffet

**\$32 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

**\$34 per person**

- Orange Juice, Cranberry Juice, and Apple Juice
- 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

**\$38 per person**

- Orange Juice, Cranberry Juice, and Apple Juice
- Sliced Seasonal Fruits and Berry Display
- Farm Fresh Scrambled Eggs
- Applewood Smoked Bacon, Pork Link Sausage and Turkey Maple Links
- Vanilla Custard Stuffed 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

**\$36 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

**\$50 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

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

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

**\$17 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

**\$17 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

**\$17 per person**

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

#### Energizer Break

**\$20 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

#### Sweet Tooth

**\$22 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

**\$16 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 (Peachanga) \$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

#### **Minestrone**

Garden Vegetable Soup with Mini Meatballs







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## PLATED LUNCH CONT.

### Entree Selections - Select One

#### Braised Short Rib \$40

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

#### Seared Statler Breast of Chicken \$38

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

#### Sautéed Breast of Chicken & Shrimp Scampi \$40

Served with Mediterranean Orzo and Broccolini  
Lemon Caper Sauce

#### Grilled New York Sirloin \$40

Roasted Fingerling Potato and Sautéed  
Green Beans  
Cabernet Demi-Glace

#### Pan Seared Salmon \$38

Wild Rice Blend and Brussel Sprouts  
Lemon Chardonnay Sauce

#### Vegetarian Mushroom Risotto \$32

Fresh Vegetables and Mushrooms Lightly  
Sautéed over Lemon Scented Risotto

#### 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

**\$40 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

**\$52 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

**\$48 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





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## LUNCH BUFFETS CONT.

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

### El Indio \$48 per person

Tortilla Soup with Chicken and Crispy Tortilla Strips  
 Mixed Green Salad with Seasonal Vegetables,  
 Choice of Dressing  
 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 \$46 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 \$52 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



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## GRAB AND GO LUNCHES

**\$32 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.....	\$5.00
Grilled Chicken Tostadas with Avocado, Pico De Gallo, and Chipotle Infused Oil.....	\$5.00
Bruschetta, Fresh Tomato, Micro Basil, Mozzarella Cheese, Balsamic Reduction .....	\$5.00
Shrimp and Scallop Ceviche Shooter .....	\$5.50
Lump Crab and Micro Green Salad in Spoon.....	\$5.50
Sesame Crusted Tuna Toragashi with Yuzu Soy, Crispy Wonton.....	\$5.50
Mini Shrimp Cocktail with Lemon.....	\$6.50
Beef Carpaccio on an Herb Crisp with Baby Arugula and Shaved Parmesan Cheese .....	\$5.50
Herbed Goat Cheese Crostini, with Crispy Pancetta, and Fig Syrup .....	\$5.00
Avocado Gazpacho with Lobster Skewer.....	\$6.50

### Hot Minimum of 25 pieces

Vegetable Spring Rolls with Sweet and Spicy Dipping Sauce.....	\$5.00
Pork and Vegetable Spring Rolls with Thai Chili Sauce.....	\$5.00
Pork Pot Sticker with Ponzu Sauce.....	\$5.00
Teriyaki Chicken Satay.....	\$5.00
Buffalo, Teriyaki, or BBQ Chicken Wings with Ranch & Blue Cheese.....	\$5.50
Maryland Lump Crab Cakes with a Spicy Aioli.....	\$5.50
Beef, Chicken or Olive & Bean Mini Empanadas with Lime Crema .....	\$5.50
Beef Satay with Peanut Dipping Sauce.....	\$5.50
Chicken Saltimbocca Bites with Marsala Reduction .....	\$5.50
Tempura Coconut Shrimp with Chili-Plum Dipping Sauce .....	\$6.00
Cajun Seared Shrimp with Cheesy Grits in Spoon.....	\$6.00
Moroccan Lamb Lollipop with Curry .....	\$6.00

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

**\$10 per person**

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

### Farmers Market Display

**\$10 per person**

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

### Seasonal Fresh Fruit and Berries Display

**\$12 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

**\$14 per person**

A Selection of International and Domestic Cheeses on Boards  
Artisan Breads to Include Sliced Baguette, Lavosh, Pita Chip, Crackers

### Mediterranean Station

**\$20 per person**

Prosciutto Di Parma, Capicola, Sopressata, Genoa Salami, Rosemary Ham  
Grilled Vegetables, Tomato and Mozzarella, Grilled Artichokes Stuffed Peppers, Olives, 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

**\$26 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

**\$26 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

**\$28 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

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	Sashimi
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

California Roll (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







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

## FROM THE CARVING BOARD

\$200 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 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

### Roasted Strip Loin of Beef with Peppercorn Crust (Serves 25)

**\$300 Each**

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







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## DINNER SELECTIONS

### STARTERS AND ADDITIONAL ENHANCEMENTS

Please select one.

You may add an additional starter for \$12

#### 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

#### Hearty Vegetable Minestrone with Asiago Basil Pesto

#### Roasted Corn and Red Pepper Chowder

#### Additional Enhancements or Courses \$18

#### 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





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## 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**

**\$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**

**\$48 per person**

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

### **Miso Glazed Chilean Sea Bass**

**\$52 per person**

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

### **New York Strip Steak**

**\$58 per person**

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

### **Filet Mignon**

**\$58 per person**

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





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## PLATED DINNER COMBINATIONS

### Pan Seared Breast of Chicken and Jumbo Shrimp Scampi

**\$60 per person**

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

### Pan Seared Breast of Chicken and Filet Mignon

**\$62 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

**\$62 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

**\$66 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

**\$68 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

**\$76 per person**

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

### Filet Mignon and Baked Lobster Tail

**\$84 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



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## DINNER BUFFETS

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

### Island Luau Buffet

**\$56 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

**\$58 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

#### Desserts

Caramel Flan

Coffee Cup Cakes

Churros

Mexican Cookies

Coffee, Decaffeinated Coffee, Assorted Teas





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## DINNER BUFFETS CONT.

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

### The Old Town Buffet

**\$60 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

**\$60 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, Peperoncini, 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



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## DINNER BUFFETS CONT.

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

### Temecula Valley Buffet \$66 per person

#### Soup

Tortellini 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 \$72 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

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