



BANQUET
AND
CATERING
HOLIDAY
MENU



PECHANGA
RESORT CASINO.



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

PLATED LUNCHES

All Entrees 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

\$32

Served of Yukon Gold Mashed Potato, Seasonal Vegetable Roasted Shallot Demi-Glace

Seared Breast of Chicken

\$32

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

Fillet of Salmon

\$34

Served on Yukon Mashed Potato, Seasonal Vegetable Lemon-Caper Sauce and Fresh Herbs

Roasted Tomato and Vegetable Ratatouille

\$34

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 Croutons

Choice 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

Roasted Sweet Potato and Shallot Hash

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

STARTER SELECTIONS

Please select one

Lobster and Asparagus Bisque

Crème Fraiche and Basil

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

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.

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

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 BUFFETS

(\$150 Surcharge for parties under 30 persons).

For parties with 100+ Guests, add a Chef Carving Attendant for \$150.00 for 2 Hours

BOUNTIFUL HARVEST

Mixed Field Greens

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

Roasted Sweet Potato and Candied Walnut Salad

Fresh Rosemary and Cracked Black Pepper Dressing

Farfalle Pasta and Seafood Salad

Citrus and Herb Dressing

Seared Chicken

Roasted Garlic and Basil Cream

Medallions of Salmon

Lemon-Caper Buerre Blanc

Roasted NY Sirloin of Beef

Fresh Herb Homestyle Beef Gravy and Creamy Horseradish

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

\$60 per person

HOLIDAY MAGIC

Mixed Field Greens

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

Roasted Sweet Potato and Candied Walnut Salad

Fresh Rosemary and Cracked Black Pepper Dressing

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 and Sliced Prime Rib 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

\$62 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



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