



BANQUET
AND
CATERING
HOLIDAY
MENU



PECHANGA
RESORT CASINO.



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

LUNCH PLATED

priced per person

PLEASE CONSULT CATERING MANAGER FOR DIETARY RESTRICTIONS AND ALLERGY SPECIFIC NEEDS

All entrées include: starter | dessert | gourmet rolls | whipped butter | regular coffee | decaf | assortment of hot teas

STARTERS (SELECT ONE)

Pechanga Garden Salad

cucumbers | tomatoes | carrots | radishes
choice of two dressings: ranch | Italian | blue cheese | Caesar | balsamic vinaigrette

Caesar Salad

parmesan cheese | homestyle croutons | Caesar dressing

Butternut Squash Bisque

cinnamon crème fraîche

DESSERTS (SELECT ONE)

Cheesecake

raspberry sauce | Chantilly cream

Pumpkin Flan

cinnamon crème anglaise

Fresh Apple Crumb Tart

caramel sauce

Lemon Tart

blueberry sauce

Chocolate Brownie Pudding

ENTRÉES (SELECT ONE)

Braised Short Rib

Yukon gold mashed potatoes | seasonal vegetables | roasted shallot demi-glace

48

Seared Chicken Breast

Yukon gold mashed potatoes | seasonal vegetables | chardonnay butter sauce | tomato artichoke salad

46

Salmon Filet

Yukon gold mashed potatoes | seasonal vegetables | lemon caper sauce | fresh herbs

52

Roasted Tomato and Vegetable Ratatouille

wild mushroom risotto | tomato nage

42



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





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

LUNCH BUFFET

49 per person

PLEASE CONSULT CATERING MANAGER FOR DIETARY RESTRICTIONS AND ALLERGY SPECIFIC NEEDS

Buffet includes: gourmet rolls | whipped butter | regular coffee | decaf | assortment of hot teas

Mixed Greens

seasonal vegetables | herb croutons | choice of dressing

Penne Pasta Salad

sundried tomatoes | pesto dressing

Pan Seared Chicken

roasted vegetables | fresh herb velouté

Pan Seared Salmon

lemon caper beurre blanc

Seasonal Vegetables

DESSERTS

Chef's Selection of Holiday Themed Pastries & Cakes



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

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

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





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

DINNER PLATED

priced per person

PLEASE CONSULT CATERING MANAGER FOR DIETARY RESTRICTIONS AND ALLERGY SPECIFIC NEEDS

All entrées include: starter | dessert | gourmet rolls | whipped butter | regular coffee | decaf | assortment of hot teas

STARTERS (SELECT ONE)

Roasted Cauliflower Soup

wild mushrooms | white truffle

Hearty Vegetable Minestrone

asiago cheese | basil pesto

Mixed Field Greens

seasonal vegetables | grape tomatoes | radishes | homestyle croutons | choice of dressing

Spinach and Radicchio Salad

candied walnuts | dried cranberries | gorgonzola cheese | crispy pancetta | balsamic vinaigrette

DESSERTS (SELECT ONE)

Cheesecake

raspberry sauce | Chantilly cream

Pumpkin Flan

cinnamon crème anglaise

Fresh Apple Crumb Tart

caramel sauce

Lemon Tart

blueberry sauce

Chocolate Brownie Pudding

ENTRÉES (SELECT ONE)

Pan Seared Chicken

artichokes | plum tomatoes | red onions | fresh rosemary | lemon chardonnay sauce | roasted garlic mashed potatoes | broccolini | baby carrots

56

Stuffed Chicken Breast

spinach | sundried tomatoes | feta cheese | whole grain mustard velouté | sweet potato purée | asparagus | baby carrots

58

Pan Seared Salmon

orange Galliano sauce | chive oil | Mediterranean orzo pasta | asparagus | baby carrots

62

Miso Glazed Chilean Sea Bass

mushrooms | ginger sauce | steamed rice | baby bok choy | carrots

64

New York Strip Steak

mashed potatoes | carrots | broccolini | bordelaise sauce

69



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





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

DINNER BUFFET

78 per person

PLEASE CONSULT CATERING MANAGER FOR DIETARY RESTRICTIONS AND ALLERGY SPECIFIC NEEDS

Buffet includes: gourmet rolls | whipped butter | regular coffee | decaf | assortment of hot teas

Mixed Greens

seasonal vegetables | herb croutons | choice of dressing

Farfalle Pasta and Seafood Salad

citrus herb dressing

Roasted and Sliced Turkey

country gravy | cranberry chutney

Salmon Medallions

lemon caper beurre blanc

Roasted New York Sirloin

fresh herb | homestyle beef gravy | creamy horseradish

Penne Pasta

sundried tomatoes | parmesan cheese

Grilled Winter Vegetables

balsamic glaze

Cheddar Whipped Potatoes



DESSERTS

Chef's Selection of Holiday Themed Pastries & Cakes

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

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

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





PECHANGA
RESORT CASINO

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