

BANQUET
AND
CATERING
MENU



PECHANGA
RESORT CASINO.



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

CONTINENTAL BREAKFAST

CLASSIC CONTINENTAL

22 PER PERSON

breakfast bar: danishes | muffins | croissants |
whipped butter | preserves

beverage bar: orange juice | cranberry juice |
apple juice | regular coffee | decaf |
assorted hot teas

SUNRISE CONTINENTAL

26 PER PERSON

breakfast bar: danishes | muffins | croissants |
whipped butter | preserves | sliced fruit | berries

beverage bar: orange juice | cranberry juice |
apple juice | regular coffee | decaf |
assorted hot teas

HEALTHY START

30 PER PERSON

breakfast bar: muffins | zucchini muffins |
whipped butter | preserves | sliced fruit |
berries | hard boiled eggs

cold bar: vanilla yogurt | greek yogurt | honey |
chopped nuts | granola | berries | toasted coconut |
dried fruit | acai bowls

cereal bar: organic cereals | almond milk |
2% milk | skim milk

beverage bar: orange juice | cranberry juice |
tomato juice | cucumber aqua fresca |
regular coffee | decaf | assorted hot teas

OMELET STATION

18 PER PERSON

choice of eggs: fresh eggs | egg whites |
egg beaters

choice of add-ons: cheddar cheese | jack cheese |
chopped ham | bell peppers | onions | mushrooms |
spinach | tomatoes | bacon | scallions | black olives |
jalapeños | guacamole | pico de gallo

CRÊPE STATION

16 PER PERSON

choice of fillings:

strawberries |
grand marnier blueberries |
port wine apples |
calvados whipped cream cheese

choice of toppings:

chopped nuts | whipped cream |
chocolate chips | toasted coconut

BELGIAN WAFFLES | PANCAKES

14 PER PERSON

warm maple syrup | whipped butter

Pancakes

chocolate chip | blueberry

Belgian Waffles

CARVED BONE-IN HAM

16 PER PERSON

honey glaze | stone ground mustard



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

BREAKFAST À LA CARTE ENHANCEMENTS

Must be ordered for the entire group as a complement to your breakfast selection.

BREAKFAST BURRITOS

76 PER DOZEN

South of the Border

scrambled eggs | chorizo | potatoes |
jack cheese | salsa

Bacon & Cheese

scrambled eggs | bacon | cheddar cheese |
potatoes | salsa

Healthy

scrambled egg whites | spinach | bell peppers |
swiss cheese | salsa

Gluten-Free Tortilla

scrambled eggs | bell peppers | jack cheese |
black beans | salsa

DONUTS

34 PER DOZEN

MUFFINS

40 PER DOZEN

DANISHES

40 PER DOZEN

BREAKFAST BARS

5 EACH

GRANOLA BARS

5 EACH

FRESH WHOLE FRUIT

4 EACH

YOGURT PARFAITS

42 PER DOZEN

berries | honey | granola

BOTTLED JUICES

6 EACH

ASSORTED BAGELS

40 PER DOZEN

cream cheese | whipped butter

BREAKFAST SANDWICHES

74 PER DOZEN

choice of **pastry**: muffin | bagel | croissant | biscuit
choice of:

bacon | eggs | cheese

sausage patty | eggs | cheese

canadian bacon | eggs | cheese

BAJA BREAKFAST

56 PER DOZEN

Golden Potato Skins

scrambled eggs | chorizo | ranchero salsa |
jack cheese





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

PLATED BREAKFAST

Breakfast selections include: muffins | danishes | pound cake | whipped butter | preserves | orange juice | apple juice | cranberry juice | grapefruit juice | regular coffee | decaf | assorted hot teas

AMERICAN CLASSICS

26 PER PERSON

scrambled eggs | applewood smoked bacon | sausage links | roasted tomatoes | breakfast potatoes

TRADITIONAL EGGS BENEDICT

34 PER PERSON

poached eggs | canadian bacon | hollandaise sauce | english muffin | roasted tomatoes | breakfast potatoes

HAM & CHEESE OMELET

28 PER PERSON

ham | cheddar cheese | tomatoes | breakfast potatoes

SPINACH & MUSHROOM

EGG WHITE OMELET

28 PER PERSON

spinach | mushrooms | tomatoes | breakfast potatoes

FRENCH TOAST

28 PER PERSON

powdered sugar | maple syrup | whipped butter | fruit compôte | breakfast potatoes

STEAK & EGGS

38 PER PERSON

new york sirloin | cheese omelet | roasted tomatoes | breakfast potatoes



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BREAKFAST BUFFETS

Minimum of 30 guests.

AMERICAN MORNING

38 PER PERSON

breakfast bar: fruit | berries | scrambled eggs | applewood smoked bacon | sausage links | breakfast potatoes | muffins | danishes | croissants

toast station: whole wheat and white bread | whipped butter | preserves

beverage bar: orange juice | cranberry juice | apple juice | regular coffee | decaf | assorted hot teas

SOUTH OF THE BORDER

39 PER PERSON

breakfast bar: fruit | berries | scrambled eggs | chorizo scrambled eggs | sausage links | applewood smoked bacon | breakfast potatoes | corn tortillas | flour tortillas | salsa roja | jack cheese | muffins | danishes | croissants

toast station: whole wheat and white bread | whipped butter | preserves

beverage bar: orange juice | cranberry juice | apple juice | regular coffee | decaf | assorted hot teas

SANTA ROSA MORNING

42 PER PERSON

breakfast bar: fruit | berries | scrambled eggs | eggs benedict | hollandaise sauce | sausage links | applewood smoked bacon | breakfast potatoes | vanilla cinnamon french toast | warm maple syrup | whipped butter | muffins | danishes | croissants

cereal bar: assorted organic cereals | whole milk | almond milk | skim milk

yogurt bar: honey | granola | berries

toast station: whole wheat and white bread | whipped butter | preserves

beverage bar: orange juice | cranberry juice | apple juice | regular coffee | decaf | assorted hot teas

RISE AND SHINE

44 PER PERSON

breakfast bar: fruit | berries | scrambled eggs | applewood smoked bacon | sausage links | vanilla cinnamon french toast | warm maple syrup | whipped butter | breakfast potatoes | muffins | danishes | croissants

toast station: whole wheat and white bread | whipped butter | preserves

beverage bar: orange juice | cranberry juice | apple juice | regular coffee | decaf | assorted hot teas





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BREAKFAST BUFFETS CONT.

Minimum of 30 guests.

TEMECULA VALLEY BRUNCH

56 PER PERSON

breakfast buffet: fruit | berries | scrambled eggs | eggs benedict | hollandaise sauce | sausage links | applewood smoked bacon | breakfast potatoes | vanilla cinnamon french toast | warm maple syrup | whipped butter | muffins | danishes | croissants | mini bagels

breakfast entrées:

Grilled Vegetable Platter

roasted tomato compôte

Seafood Pasta Salad

creamy pesto dressing

Grilled Chicken Salad

napa cabbage | chipotle dressing

Smoked Salmon

chopped eggs | onions | capers | cream cheese

omelet station: eggs | egg whites | egg beaters | cheddar cheese | jack cheese | ham | bacon | bell peppers | onions | mushrooms | spinach | tomatoes | scallions | black olives | jalapeños | guacamole | pico de gallo

cereal bar: assorted organic cereals | whole milk | almond milk | skim milk

yogurt bar: honey | granola | berries

toast station: whole wheat and white bread | whipped butter | preserves

beverage bar: orange juice | cranberry juice | apple juice | regular coffee | decaf | assorted hot teas





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BREAKS & REFRESHMENTS

SPORTS BREAK

19 PER PERSON

giant soft pretzels | mini hot dogs |
traditional condiments | candy bars | popcorn |
soft drinks | gatorade

LIGHT & FRESH

19 PER PERSON

whole fresh fruit baskets | individual trail mix bags |
granola bars | herb quinoa cups |
seasonal vegetables | aguas frescas

GRAB A SNACK

19 PER PERSON

assorted chips | popcorn | pretzels |
candy bars | soft drinks | bottled waters |
regular coffee | decaf | assorted hot teas

ENERGIZER BREAK

23 PER PERSON

strawberries | pineapple | grapes |
frozen juice bars | granola bars |
individual iced regular coffees |
individual cappuccinos
choice of smoothie shooter: mango |
strawberry kiwi | savory garden

SWEET TOOTH

22 PER PERSON

jumbo chocolate chunk cookies |
chocolate chip cookies | double chocolate cookies |
chocolate-dipped strawberries |
chocolate brownies | 2% milk |
chocolate milk | regular coffee | decaf |
assorted hot teas

DONUT WALL

18 PER PERSON

2% milk | chocolate milk | hot chocolate |
regular coffee | decaf | assorted hot teas



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BULK SNACKS & FOOD SELECTIONS

Mini Pretzel Twists 28 per pound
Roasted Salted Peanuts 28 per pound
Wasabi Peas 28 per pound
Swedish Fish 28 per pound
Salt Water Taffy 38 per pound
Mixed Premium Nuts 38 per pound
Peanut M&M's 38 per pound
Chocolate-Covered Raisins 42 per pound
Chocolate-Covered Pretzels 42 per pound

Chocolate-Covered Pretzel Sticks 42 per pound
Fruit | Berries 12 per person
Whole Fresh Fruit 4 each
Chocolate-Dipped Strawberries 44 per dozen
Chocolate Fudge Brownies 48 per dozen
Half Chocolate-Dipped Cookies 48 per dozen
Sliced Pound Cake 38 per dozen
Assorted Fresh-Baked Cookies 38 per dozen
King-Size Candy Bars 5 each

Granola Bars | Breakfast Bars 5 each
Kettle Chips | Pretzels 5 each
Ice Cream Bars 5 each
Frozen Mexican Fruit Bars 5 each
Giant Warm Soft Pretzels |
Yellow Mustard 44 per dozen
Finger Sandwiches 44 per dozen
Tortilla Chips | Guacamole | Salsa Roja |
Salsa Verde | Sour Cream 8 per person

À LA CARTE BEVERAGE SELECTIONS

Fresh-Brewed Beverages 58 per gallon
choice of: regular coffee | decaf | assorted hot tea
Juices 48 per gallon
 orange | apple | cranberry | tomato | grapefruit
Iced Tea 48 per gallon
Cold Milk 28 per gallon
 2% milk | chocolate milk | skim milk | almond milk

Old-Fashioned Lemonade 44 per gallon
Assorted Aguas Frescas 40 per gallon
 mango peach | cucumber limón |
 strawberry lavender
Specialty Bottled Juices 6 each
Assorted Soft Drinks
Featuring Coke Products 5 each

Energy Drinks 6 each
Bottled Water (Evian) Premium 6 each
Bottled Water (Pechanga) 3 each
San Pellegrino Sparkling Water 5 each



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PLATED LUNCH

Includes: soup or salad | fresh-baked bread | butter | entrée | dessert | regular coffee | decaf | assorted hot teas
Iced tea available upon request. We offer a variety of gluten-free and vegan options.
Please consult with the Catering Manager to assist with the best selections for your event.

SOUP | SALAD

(Select one)

PECHANGA GARDEN SALAD

spring mix | cucumbers | marinated tomatoes |
carrots | radishes

choice of two dressings: ranch | italian |
blue cheese | caesar | balsamic vinaigrette

CAPRESE SALAD

bibb lettuce | red tomatoes | yellow tomatoes |
fresh mozzarella cheese |
aged basil balsamic vinegar |
extra virgin olive oil drizzle

GREEK SALAD

mâche lettuce | red onions | cucumbers |
kalamata olives | sun dried tomatoes |
feta cheese crumbles |
pepperoncini and oregano vinaigrette

ROASTED CORN CHOWDER

bell peppers | red chili drizzle

TOMATO BISQUE

fresh basil | crema garnish

MINESTRONE

garden vegetables | mini meatballs



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PLATED LUNCH CONT.

ENTRÉES

(Select one)

BRAISED SHORT RIB

mashed potatoes | sautéed green beans |
roasted shallot demi-glace

48

SEARED STATLER CHICKEN

mushroom prosciutto ragout | baby carrots |
fingerling potatoes | asparagus |
fresh herb velouté

44

SAUTÉED CHICKEN & SHRIMP SCAMPI

mediterranean orzo | broccolini |
lemon caper sauce

50

GRILLED NEW YORK SIRLOIN

fingerling potatoes | sautéed green beans |
cabernet demi-glace

54

PAN SEARED SALMON

wild rice blend | brussels sprouts |
lemon chardonnay sauce

48

MUSHROOM RISOTTO

vegetables | mushrooms | lemon risotto

38

CAESAR SALAD

romaine lettuce | croutons |
parmesan cheese | caesar dressing
choice of: grilled chicken |
chilled lemon shrimp

40

CHEF'S SALAD

mixed lettuce | tomatoes | cucumbers |
olives | red onions | eggs | chicken | salami |
bacon | swiss cheese | choice of dressing

36

BLT WEDGE SALAD

baby butter lettuce | heirloom tomatoes |
bacon | blue cheese crumble | micro greens |
choice of dressing

34

DESSERTS

(Select one)

CARAMEL FLAN

mixed berries

LEMON TART

blueberry sauce

CHEESECAKE

raspberry sauce | chantilly cream

BERRY TART

seasonal fruit

CHOCOLATE CUP

sorbet trio | mango sauce | fresh berries

CHOCOLATE BROWNIE PUDDING



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BUFFETS

Minimum of 30 guests.

PECHANGA SANDWICH SHOP 48 PER PERSON

ROASTED CORN CHOWDER

bell peppers | red chili drizzle

MIXED GREEN SALAD

seasonal vegetables | herb croutons |
choice of dressing

SUN DRIED TOMATO PESTO PENNE PASTA

SEASONAL FRUIT SALAD

BREADS

white | wheat | rye | sourdough | hoagie roll

PROTEIN

turkey | roast beef | black forest ham |
genoa salami

CHEESE

swiss | pepper jack | cheddar

TOPPINGS

lettuce | tomatoes | red onions | pickles spear |
mustard | mayo | horseradish spread | pesto aioli

ASSORTED CHIPS

DESSERTS

choice of: mini desserts | cookies | brownies

BEVERAGES

regular coffee | decaf | assorted hot teas

KELSEY'S BACKYARD BBQ 58 PER PERSON

SOUTHWESTERN CHILI

ground beef | beans | cheddar cheese | scallions

SPRING SALAD

romaine lettuce | seasonal vegetables |
herb croutons | choice of dressing

BUFFET

housemade potato salad | coleslaw |
fruit salad | honey chipotle bbq chicken |
bbq pork spare ribs | pineapple chutney |
grilled swordfish | crispy pork belly baked beans |
herb roasted potatoes | buttered sweet corn |
cornbread | buttermilk biscuits

DESSERTS

carrot cake | red velvet cake | cheesecake |
banana cream pie | chocolate cake

BEVERAGES

regular coffee | decaf | assorted hot teas

BLAZING NOODLES BANQUET 54 PER PERSON

EGG DROP SOUP

crispy wonton noodles

MIXED GREEN SALAD

asian-style vegetables | choice of dressing

SOBA NOODLE SALAD

snow peas | carrots | water chestnuts

VIETNAMESE CHICKEN SALAD

cabbage | cilantro | mint | basil | yellow onions

BUFFET

sweet and sour chicken | scallion ginger seabass |
beef and broccoli | vegetable fried rice |
steamed rice

DESSERT

almond cookies | coconut panna cotta |
green tea chocolate cake | ginger cheesecake

BEVERAGES

regular coffee | decaf | assorted hot teas



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LUNCH BUFFETS CONT.

Minimum of 30 guests.

EL INDIO FIESTA 54 PER PERSON

CHICKEN TORTILLA SOUP

crispy tortilla strips

MIXED GREEN SALAD

seasonal vegetables | herb croutons | choice of dressing

CHIPS STATION

tortilla chips | salsa roja | salsa verde | pico de gallo | guacamole | jack cheese | sour cream

JÍCAMA AND ORANGE SALAD

red chili vinaigrette

BLACK BEAN AND CORN SALAD

cilantro dressing

BUFFET

beef carne asada | fried jalapeños | cilantro chicken fajitas | flour tortillas | corn tortillas | ranchero cheese enchiladas | chorizo corn adobe rice | frijoles de olla

DESSERTS

caramel flan | assorted churros | sweet dipping sauce

BEVERAGES

regular coffee | decaf | assorted hot teas

A TASTE OF PAISANO'S 56 PER PERSON

MINISTRONE

parmesan cheese

GREEN SALAD

spring mix | roma tomatoes | red onions | cucumbers | choice of dressing

CAPRESE SALAD

fresh mozzarella cheese | tomatoes | micro basil | balsamic drizzle | olive oil drizzle

ANTIPASTO SALAD

fresh herb vinaigrette

BUFFET

pomodoro chicken parmigiana | lemon caper-seared mediterranean white fish | three cheese lasagna | garlic herb italian vegetables | parmesan bread sticks | herb focaccia bread

DESSERT

tiramisu | biscotti | panna cotta | amaretto chocolate mousse

BEVERAGES

regular coffee | decaf | assorted hot teas

RANCHO CAL FEAST 56 PER PERSON

ALBONDIGAS SOUP

BABY FIELD GREENS

bibb lettuce | radicchio | grape tomatoes | cucumber | carrots | choice of dressing

VEGETABLE PLATTER

grilled zucchini | yellow squash | eggplant | mushrooms | fresh herb vinaigrette

LEMON INFUSED QUINOA SALAD

chickpeas | roasted peppers | feta cheese | olives

BUFFET

lemon oregano butter chicken breast | papaya tomatillo chutney salmon | rosemary garlic demi-glace braised short ribs | mashed potatoes | sautéed vegetables | baked rolls | lavosh crackers | whipped butter

DESSERT

bavarian cream puffs | blueberry clafoutis | chocolate fudge brownies | red velvet cupcakes

BEVERAGES

regular coffee | decaf | assorted hot teas



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

GRAB & GO LUNCHES

42 PER PERSON

Lunches are pre-packaged and only available for off-site events and golf outings.

Includes: whole fruit | chocolate chip cookies | bottled water | bag of chips | potato salad | condiments

SANDWICH SELECTIONS

SHAVED ROAST BEEF

sharp cheddar cheese | lettuce | red onions | tomatoes | pumpernickel roll

GRILLED CHICKEN

arugula | tapenade aioli | roasted tomatoes | swiss cheese | ciabatta roll

SHAVED ROASTED TURKEY WRAP

avocado | tomatoes | lettuce | onions | bacon | flour tortilla

ITALIAN SUB

rosemary ham | salami | capicola | tomatoes | lettuce | provolone cheese | italian roll

VEGETARIAN WRAP

grilled vegetables | baby lettuce | hummus | roasted tomatoes | feta cheese | flour tortilla



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

RECEPTION HORS D'OEUVRES

Items priced per dozen.

COLD ITEMS (MINIMUM OF 2 DOZEN)

PROSCIUTTO BITES	72
melon manchego cheese pomegranate drizzle	
GRILLED CHICKEN TOSTADA	72
avocado pico de gallo chipotle infused oil tostada chip	
BRUSCHETTA	72
fresh tomatoes micro basil mozzarella cheese balsamic reduction	
CEVICHE SHOOTER	84
shrimp scallops	
LUMP CRAB	96
micro greens salad	
SESAME CRUSTED TUNA TOGARASHI	96
yuzu soy sauce crispy wonton chip	
MINI SHRIMP COCKTAIL	84
lemon	
BEEF CARPACCIO	72
herb crisp baby arugula parmesan cheese	
HERBED GOAT CHEESE	72
crostini crispy pancetta fig syrup	
AVOCADO GAZPACHO	96
lobster skewer	

HOT ITEMS (MINIMUM OF 2 DOZEN)

VEGETABLE SPRING ROLLS	72
sweet and spicy dipping sauce	
PORK SPRING ROLLS	72
vegetables thai chili sauce	
PORK POT STICKER	72
ponzu dipping sauce	
TERIYAKI CHICKEN SATAY	72
CHICKEN WINGS	72
ranch sauce blue cheese sauce choice of: buffalo teriyaki bbq	
MARYLAND LUMP CRAB CAKES	72
spicy aioli	

MINI EMPANADAS	72
lime crema choice of: beef chicken olive and bean	
BEEF SATAY	72
peanut dipping sauce	
CHICKEN SALTIMBOCCA BITES	72
marsala reduction	
TEMPURA COCONUT SHRIMP	84
chili plum dipping sauce	
CAJUN SEARED SHRIMP	84
cheesy grits	
MOROCCAN LAMB LOLLIPOP	84
curry	



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RECEPTION STATIONS

Prices are based on a one-hour reception with a minimum of 30 guests.

GUACAMOLE & FRESH SALSA BAR

14 PER PERSON

tortilla chips | nachos de papa | chicharrones |
salsa roja | salsa verde | pico de gallo |
papaya salsa | lime crema

FARMERS MARKET DISPLAY

14 PER PERSON

seasonal vegetables | peppercorn ranch | hummus |
sweet onion marmalade | roasted tomato salsa

YOGURT DISPLAY

15 PER PERSON

seasonal fruit | berries | tajín |
toasted honey granola | toasted coconut |
lime yogurt

INTERNATIONAL CHEESE DISPLAY

15 PER PERSON

international cheeses | domestic cheeses |
baguette | lavosh crackers | pita chips | crackers

MEDITERRANEAN DISPLAY

22 PER PERSON

prosciutto di parma | capicola | soppressata |
genoa salami | rosemary ham | grilled vegetables |
tomatoes and mozzarella cheese | grilled artichokes |
stuffed peppers | kalamata olives |
balsamic mushrooms | pepperoncini |
assorted olives | tabbouleh | baba ganoush |
spicy feta cheese | tzatziki | hummus | crackers |
lavosh crackers | fried pita bread | fried potato chips

MACARONI & CHEESE MARTINI BAR

26 PER PERSON

ditalini pasta | spicy cheddar cheese |
smoked cheese sauce | grilled chicken |
candied pork belly | wild mushrooms | lump crab |
lobster | asparagus | sun dried tomatoes | scallions |
caramelized onions | bacon

FAJITA BAR

28 PER PERSON

carne asada | pollo asada | lemon shrimp |
julienned bell peppers | onions | cilantro |
salsa roja | salsa verde | roasted jalapeños |
scallions | lime crema | guacamole | corn tortillas |
flour tortillas

PECHANGA PASTA BAR

28 PER PERSON

Farfalle Pasta

grilled chicken | broccoli |
sun dried tomato cream sauce

Tortellini

seasonal vegetables | gorgonzola cheese

Penne Pasta Bolognese

Toppings

parmesan cheese | roasted garlic | garden peas |
spinach | artichokes | pesto | crushed red pepper |
olive oils | vinegars | micro basil |
garlic parmesan bread sticks

CHIPS & DIPS

14 PER PERSON

chips | mini pretzels | peanuts | crackers |
green onion dip | ranch dip | horseradish |
vegetable dip



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RECEPTION STATIONS CONT.

Prices are based on a one-hour reception with a minimum of 30 guests.

BUILD YOUR OWN SEAFOOD BAR (MINIMUM 2 DOZEN)

ice bed | lemon | cocktail sauce | tabasco |
mignonette sauce | horseradish

SHRIMP COCKTAIL 84

OYSTERS ON A HALF SHELL 84

SNOW CRAB CLAWS 96

ALASKAN KING CRAB LEGS MP

BUILD A SUSHI BAR

Item	Nigiri Sushi	Sashimi
Albacore – White Tuna	8	17
Ebi – Shrimp	7	17
Unagi – Fresh Water Eel	7	17
Maguro – Big Eye Tuna	8	18
Hamachi – Yellow Tail	8	18

SUSHI ROLLS CALIFORNIA ROLL

avocado | snow crab | cucumber

TIGER

shrimp tempura | eel sauce

RED DRAGON

crab | spicy tuna

RAINBOW

ahi | salmon | hamachi

WHITE DRAGON

yellow tail | spicy tuna

POKE BOWLS 16
sushi rice | cucumbers | sambal chili sauce | wakame
choice of: tuna | salmon

17

NOODLE BAR STATION
26 PER PERSON
noodles: udon | rice | ramen
broth: mushroom miso | wonton
protein: chicken | duck | shrimp wontons | eggs
vegetables: bean sprouts | green onions |
enoki mushrooms | ginger | daikon | micro flowers

19





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FROM THE CARVING BOARD

ROASTED TOM TURKEY 350

(serves 25)
turkey gravy | cranberry orange relish |
fresh mini rolls

HONEY GLAZED BAKED BONE IN HAM 350

(serves 30)
pineapple cinnamon marmalade |
fresh mini rolls

BACON WRAPPED PORK LOIN 350

(serves 30)
dried fruit chutney | fresh mini rolls

CEDAR PLANKED GLAZED SALMON 275

(serves 25)
tangerine bbq sauce | chipotle mayo |
herb crostini

PEPPERCORN CRUSTED STRIP LOIN 390

(serves 25)
caramelized shallots | cabernet sauce |
horseradish cream | fresh mini rolls

BEEF TENDERLOIN 390

(serves 10)
caramelized shallots | red wine sauce |
horseradish cream | fresh mini rolls

PRIME RIB 460

(serves 30)
au jus sauce | horseradish cream |
fresh mini rolls



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PLATED DINNER

Includes: soup or salad | fresh-baked bread | butter | entrée | dessert | regular coffee | decaf | assorted hot teas
Iced tea available upon request. We offer a variety of gluten-free and vegan options.
Please consult with the Catering Manager to assist with the best selections for your event.

STARTERS

(Select one)

Add additional starters – 14 each

MIXED FIELD GREENS

seasonal vegetables | grape tomatoes | radishes |
crispy focaccia croutons | choice of dressing

CAESAR SALAD

romaine lettuce | focaccia croutons |
asiago cheese | caesar dressing

BABY LOLLA ROSA & MÂCHE

heirloom grape tomatoes | daikon radish |
hearts of palm | feta cheese | micro flowers |
champagne vinaigrette

BABY SPINACH & RADICCHIO

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

BABY BOSTON BIBB WEDGE

poached pear | candied pecans | raspberries |
goat cheese quenelle | micro flowers |
raspberry vinaigrette

LOBSTER & ASPARAGUS BISQUE

VEGETABLE MINESTRONE

asiago basil pesto

ROASTED CORN CHOWDER

bell peppers | red chili drizzle

ENHANCEMENTS

Add additional enhancements or courses – 22 each

CHILLED SHRIMP COCKTAIL MARTINI

cocktail sauce | lemon | horseradish

CHILLED LOBSTER COCKTAIL MARTINI

citrus lemon vinaigrette | micro salad

CAPRESE SALAD

red tomatoes | yellow tomatoes | butter lettuce |
shaved prosciutto | grilled artichokes |
hearts of palm | marinated fresh mozzarella cheese



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PLATED DINNER CONT.

Includes: soup or salad | fresh-baked bread | butter | entrée | dessert | regular coffee | decaf | assorted hot teas
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ENTRÉES

(Select one)

PAN SEARED CHICKEN

56 PER PERSON

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

STUFFED CHICKEN BREAST

56 PER PERSON

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

PAN SEARED SALMON

58 PER PERSON

orange galliano sauce | chive oil |
mediterranean orzo pasta | asparagus | baby carrots

MISO GLAZED CHILEAN SEA BASS

62 PER PERSON

wild mushroom ginger sauce | steamed rice |
baby bok choy | shredded carrots

NEW YORK STRIP STEAK

68 PER PERSON

roasted cipollini onions | vanilla bourbon demi-glace |
mashed potatoes | asparagus | baby carrots

FILET MIGNON

68 PER PERSON

wild mushroom ragout | shallot port wine demi-glace |
mashed potatoes | asparagus | baby carrots

PAN SEARED CHICKEN & JUMBO SHRIMP SCAMPI

74 PER PERSON

garlic | white wine | lemon | parsley |
butter parmesan risotto | broccolini | baby carrots

PAN SEARED CHICKEN & FILET MIGNON

76 PER PERSON

whole grain mustard velouté | asparagus |
baby carrots | roasted shallot port wine demi-glace |
mashed potatoes

PAN SEARED SALMON & FILET MIGNON

76 PER PERSON

citrus butter sauce | wild rice pilaf |
roasted shallot port wine demi-glace |
roasted tomatoes | asparagus | baby carrots

PAN SEARED SEA BASS & FILET MIGNON

78 PER PERSON

lemon ginger sauce | roasted herb potatoes |
roasted shallot port wine demi-glace |
baby bok choy

FILET MIGNON & JUMBO SHRIMP SCAMPI

82 PER PERSON

roasted shallot port wine demi-glace | garlic |
basil | white wine lemon butter |
parmesan risotto | asparagus | baby carrots

GRILL TRIO – FILET MIGNON | SHRIMP | DOUBLE LAMB CHOP

96 PER PERSON

roasted shallot port wine demi-glace |
citrus butter sauce | sweet potato purée |
roasted baby vegetables

FILET MIGNON & LOBSTER TAIL

98 PER PERSON

roasted shallot port wine demi-glace | drawn butter |
lemon | mashed potatoes | sautéed haricot verts



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

PLATED DINNER CONT.

DESSERTS

(Select one)

OREO CHEESECAKE

vanilla sauce

ESPRESSO TIRAMISU

amaretto sauce

RASPBERRY BAVARIAN TART

lemon curd

CHOCOLATE BROWNIE BAR

raspberry sauce

NEW YORK CHEESECAKE

raspberry sauce

CHOCOLATE CRUNCH BAR

chocolate sauce

RASPBERRY MACAROON TART

raspberry sauce

CHOCOLATE BUNDT CAKE

chocolate sauce



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

DINNER BUFFETS

Minimum of 30 guests.

ISLAND LUAU

68 PER PERSON

STARTERS

Mixed Green Salad

hearts of palm | tomatoes | red onions | cucumbers | radishes | carrots | choice of dressing

Lomi Lomi Salmon

smoked | tomato salad

Island Salad

baby spinach | blonde frisée lettuce | wild mushrooms | sweet onions | creamy toasted macadamia nut herb dressing

Macaroni Salad

Seasonal Vegetables

ENTRÉES

Kahlua Pulled Pork

grilled pineapple

Katsu Chicken

long rice noodle

Seared Mahi-Mahi

tropical fruit salad | toasted macadamia nuts

Roasted Sweet Potatoes

honey molasses drizzle

Coconut Fried Rice

Island Stir Fried Vegetables

Hawaiian Sweet Rolls

butter

DESSERTS

Mini Banana Cream Pies

Toasted Coconut Cream Pies

Pineapple Upside Down Cake

Mango Mousse Cup

Macadamia Joy Tart

BEVERAGES

regular coffee | decaf | assorted hot teas

SOUTH OF SAN DIEGO

70 PER PERSON

STARTERS

Chicken Tortilla Soup

crispy tortilla strips

Mixed Green Salad

hearts of palm | tomatoes | red onions | cucumbers | radishes | carrots | choice of dressing

Roasted Corn Salad

black beans | red peppers | cilantro dressing

Jícama Salad

oranges | red chili vinaigrette

Baja Ceviche

scallops | shrimp | guacamole | salsa roja | salsa verde | sour cream | cheddar cheese | shredded lettuce | pico de gallo | tortilla chips

ENTRÉES

flour tortillas | corn tortillas

Carne

cotija cheese

Salmon

papaya tomatillo

Chicken Breast

cilantro lime ancho chile sauce

Frijoles de Olla

Adobe Rice

DESSERTS

Caramel Flan

Cupcakes

Churros

Mexican Cookies

BEVERAGES

regular coffee | decaf | assorted hot teas



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

DINNER BUFFETS CONT.

Minimum of 30 guests.

OLD TOWN 72 PER PERSON

STARTERS

Smokehouse Chili

ground beef | beans | cheddar cheese |
green onions | jalapeños

Mixed Green Salad

hearts of palm | tomatoes | red onions |
cucumbers | radishes | carrots | choice of dressing

Classic Coleslaw

Creamy Potato Salad

Broccoli Salad

Seasonal Fruit Salad

ENTRÉES

Chipotle BBQ Spare Ribs

Roasted Garlic Au Jus Braised Short Ribs

Ancho Chili Honey BBQ Chicken

SIDES

smoked bacon mustard baked beans |
macaroni and cheese | roasted sweet corn |
cornbread | butter

DESSERTS

Pecan Tart

cinnamon whipped cream

Mini Apple Cobbler

Red Velvet Cupcakes

Chocolate Cupcakes

Lemon Raspberry Meringue Pie

BEVERAGES

regular coffee | decaf | assorted hot teas

A TASTE OF ITALY

72 PER PERSON

STARTERS

Antipasto Display

prosciutto | capicola | genoa salami | soppressata |
rosemary ham | grilled yellow squash | zucchini |
eggplant | asparagus | bell peppers |
grilled artichokes | roasted peppers |
fresh mozzarella cheese | roasted tomatoes |
olives | pepperoncini | roasted garlic

Gem Lettuce Wedge

focaccia croutons | asiago cheese |
caesar dressing

Arugula Salad

candied beets | gorgonzola cheese |
lemon basil vinaigrette

ENTRÉES

Lemon Caper Chicken Piccata

Mediterranean Sea Bass

white beans | tomatoes | capers |
garlic cream sauce | basil

Beef Tenderloin

wild mushroom marsala sauce

Penne Pasta

marinara mascarpone | ricotta cheese

SIDES

sautéed zucchini | yellow squash | eggplant |
roma tomatoes | extra virgin olive oil | fresh herbs |
garlic herb parmesan focaccia bread

DESSERTS

Cannoli

Tiramisu

Strawberry Panacotta

Cheesecake

raspberry sauce

Mascarpone Mousse

berry compôte

Crunchy Biscotti

BEVERAGES

regular coffee | decaf | assorted hot teas



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

DINNER BUFFETS CONT.

Minimum of 30 guests.

TEMECULA VALLEY

78 PER PERSON

STARTERS

Tortellini Pasta Salad

onions | olives | peppers | sun dried tomatoes

Mixed Green Salad

hearts of palm | tomatoes | red onions | cucumbers | radishes | carrots | choice of dressing

Cucumber Salad

Roma tomatoes | sweet red onion | fresh herb vinaigrette | micro greens

Penne Pasta Salad

sun dried tomatoes | olives | micro basil | pesto

Shrimp & Lump Crab Salad

butter lettuce | avocado | chili pepper

ENTRÉES

New York Sirloin

pearl onions | caramelized pork belly | cabernet demi-glace

Kurobuta Pork

apple cider brandy glaze | dried fruit compôte

Chicken Breast

zucchini | fresh herb lemon sauce | fried caper berries

SIDES

herb roasted potatoes | roasted vegetables | rolls | lavosh crackers | focaccia bread | butter

DESSERTS

Mini Tarts

Petite Fours

Macaroons

Verrines

BEVERAGES

regular coffee | decaf | assorted hot teas

THE STEAKHOUSE

86 PER PERSON

STARTERS

Onion Soup

parmesan swiss cheese croutons

Chopped Salad

romaine lettuce | seasonal vegetables | choice of dressing

Baby Iceberg Wedges

candied bacon | red onions | micro flowers | blue cheese dressing

Tomato Salad

crispy sweet onions | goat cheese | aged balsamic olive oil drizzle | micro arugula

ENTRÉES

Herb Chicken Breast

cracked black pepper | fresh herb velouté

Seared Salmon

cipollini scallion marmalade | pernod cream

Grilled Colorado Lamb Chops

rosemary whole grain mustard sauce

SIDES

asparagus | baby vegetables | balsamic glaze | fresh herb horseradish mashed potatoes

Carved New York Sirloin

roasted shallot cabernet demi-glace | fresh-baked rolls | butter

DESSERTS

Chocolate Cupcake

Lemon Cake

Cheesecake

fresh berries

Caramel Apple Tart

BEVERAGES

regular coffee | decaf | assorted hot 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, call 951.770.8551 or email cateringinfo@pechanga.com.

