



*Holiday Party
Banquet Menus*

All Prices Subject to 20% Gratuity and 8% Sales Tax



HOLIDAY PLATED LUNCH

All entrees are accompanied by your selection of one Holiday Starter, Main Entrée Selection, Choice of a Plated Dessert, Fresh Baked Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas

HOLIDAY STARTERS

[Please select one from the following]

SOUPS

~ Creamy Mushroom ~

~ Garden Tomato-Basil Bisque ~

~ White Bean and Roasted Garlic ~

OR

SALADS

~ Traditional Holiday Salad ~

*Field Greens with Cherry Tomatoes, Crisp Cucumbers, and House Croutons
Served with Balsamic Vinaigrette and Ranch Dressing*

~ Classic Caesar Salad ~

*With Shaved Asiago Cheese and House Croutons
Served with Pechanga Caesar Salad Dressing*

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PLATED LUNCHEON SELECTIONS

[Please select one from the following]

~ Bow-Tie Pasta with Roasted Vegetable Ratatouille and Sun Dried Tomato Cream ~

\$ 31.00 Per Person

~ Seared Chicken Breast with Apple-Sweet Onion Compote and Cider Glaze~

\$ 31.00 Per Person

*~ Grilled Chicken Breast with Artichokes, Garden Rosemary and
Chardonnay Buerre Blanc~*

\$ 31.00 Per Person

~ Filet of Salmon with Lemon and Capers~

Chef's Selection of Accompaniments

\$ 34.00 Per Person

~ Sirloin Steak with Fresh Sage Demi Glaze~

Chef's Selection of Accompaniments

\$37.00 Per Person

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HOLIDAY DESSERTS

[Please select one from the following]

~N.Y. Style Cheesecake with Fresh Strawberry Coulis ~

~ Pumpkin Cheesecake with Cinnamon Anglaise~

~ Bourbon Pecan Tart with Vanilla Bean Sauce~

~ Pumpkin Pie with Fresh Whipped Cream~

~ Chocolate Ganache Cake with Raspberry Sauce~

~ Individual Yule Log ~

~ Fresh Apple Tart with Caramel Sauce ~



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HOLIDAY LUNCH BUFFET

(\$100.00 Surcharge to Apply for group of less Than 30 Persons)

Buffet Entrée

The Flavors of Fall

Penne Pasta Salad with Creamy Pesto Dressing

Cabbage and Pear Slaw with Crumbled Blue Cheese and Dijon Mustard Dressing

Grilled Breast of Chicken with Maple-Pecan Cream

Medallions of Salmon with Cranberry Butter Sauce

Wild Rice Pilaf

Medley of Fresh Vegetables

Pastry Chef's Holiday Dessert Display

*Freshly Brewed Regular Coffee, Decaffeinated Coffee
And Assorted Hot Teas*

\$38.00 Per Person

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HOLIDAY PLATED DINNERS

All entrees are accompanied by your selection of one Holiday Starter, Main Entrée Selection, Choice of a Plated Dessert, Fresh Baked Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas.

HOLIDAY STARTERS

[Please select one from the following]

SOUPS

~ Lobster-Fennel Bisque ~

~ Roasted Butternut Squash ~

~ Cream of Asparagus ~

OR

SALADS

~ Seasonal Green Salad ~

Mixed Greens with Cherry Tomatoes, Cucumber Ribbons, Candied Pecans and Choice of Balsamic or Ranch Dressings

~ Baby Spinach Mix Salad ~

Served with Sliced Mushrooms, Feta Cheese and Raspberry Vinaigrette

~ Frizzee Lettuce ~

Candied Pecans, Smoked Mozzarella and Baby Tomatoes with Creamy Walnut-Lime Dressing

~ Pechanga Caesar Salad ~

Parmesan Cheese and Brioche Croutons

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HOLIDAY PLATED DINNER SELECTIONS

[Please select one from the following]

*Served with Choice of Wild Rice Pilaf, Yukon Gold Mashed Potatoes Or Herb Roasted Red Bliss Potatoes,
And Chef's Vegetable Medley or Buttered Green Beans*

~Herb Roasted Chicken Breast with Wild Mushroom Sauté and Marsala Sauce~

\$ 44.00 Per Person

~ Breast of Chicken with Cornbread Sausage Stuffing and Sage Veloute Sauce ~

\$ 44.00 Per Person

~ Grilled Fillet of Salmon with Citrus-Chive Butter Sauce~

\$ 45.00 Per Person

~ Pesto Crusted Filet of Salmon with Roasted Tomato Coulis~

\$ 47.00 Per Person

~ Slow Roasted Peppered Prime Rib with Au Jus and Creamed Horseradish~

\$ 50.00 Per Person

~ Peppered N.Y. Steak with Whiskey Sauce~

\$ 52.00 Per Person

~ Mesquite Grilled Filet Mignon with Horseradish Demi Glaze~

\$ 54.00 Per Person

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HOLIDAY DINNER BUFFETS

(\$100.00 Surcharge to apply for group of less than 30 Persons)

Bountiful Harvest Dinner Buffet

Seafood Louie Pasta Salad

Pechanga Caesar Salad

Mixed Greens with Cherry Tomatoes, House Croutons and Choice of Dressings

Grilled Chicken Breast with Smoked Garlic-Rosemary Cream

Medallions of Salmon with Pesto Buerre Blanc

Slow Roasted Top Sirloin of Beef with Red Wine Sauce and Creamed Horseradish

Herb Roasted Yukon Gold Potatoes

Wild Rice Pilaf

Medley of Fresh Vegetables

Baked Rolls and Butter

Pastry Chefs Selection of Holiday Desserts

*Freshly Brewed Regular Coffee, Decaffeinated Coffee
And Assorted Hot Teas*

\$58.00 Per Person

\$150.00 Chef Attendant Fee will apply to all Carving Stations

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***Holiday Magic
Dinner Buffet***

(\$100.00 Surcharge to Apply for group of less Than 30 Persons)

*Field Greens, Smoked Mozzarella, Baby Tomatoes and
Candied Pecans with Walnut-Lime Dressing*

Bay Shrimp and Cucumber Cocktail Salad

Marinated Artichoke, Red Onion and Roasted Mushroom Salad

Mango Slaw with Dried Cranberries and Gorgonzola Cheese

Roasted Tom Turkey with Country Gravy and Cranberry Chutney

Baked Salmon with Lemon and Capers

*Slow Roasted Peppered Prime Rib of Beef
With Au Jus and Creamed Horseradish*

Cheddar Whipped Potatoes

Penne pasta with Sun Dried Tomatoes and Parmesan Cream

Green Beans with Sweet Garlic and Toasted Almonds

Baked Rolls and Butter

*Pastry Chef's Holiday Dessert Display Including Bouche De Noel,
Pumpkin Pie and Pecan Tarts*

*Freshly Brewed Regular Coffee, Decaffeinated Coffee,
And Assorted Hot Teas*

\$59.00 Per Person

\$150.00 Chef Attendant Fee will apply to all Carving Stations

Full House

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Dinner Buffet

(\$100.00 Surcharge to Apply for group of less Than 30 Persons)

Seafood Remoulade Pasta Salad

Hot House Cucumber and Plum Tomato Salad with Creamy Dill Dressing

Mixed Greens with Artichokes, Feta Cheese, Kalamata Olives and Herb Vinaigrette

Pecan Crusted Chicken Breast with Maple-Pecan Cream

Blackened Salmon with Citrus Butter

Hickory Smoked N.Y. Striploin with Roasted Garlic Demi and Creamy Horseradish Sauce

Wild Rice Pilaf

Creamy Gratin Potatoes

Balsamic Grilled Winter Vegetables

Baked Rolls and Butter

Pastry Chef's Holiday Dessert Display

*Freshly Brewed Regular Coffee, Decaffeinated Coffee,
And Assorted Hot Teas*

\$60.00 Per Person

\$150.00 Chef Attendant Fee will apply to all Carving Stations

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Banquet Beverages

Our banquet bars are fully stocked and feature the following:

Call or Premium brands of liquors

Red, White and Rose wines

Imported and Domestic Beers

Coca Cola, Diet Coke and Sprite

All the standard mixers

Orange, Cranberry, Grapefruit and Pineapple Juices

Charges are by the beverage on a consumption basis, reflecting the actual number of beverages consumed.

Hosted Bar

(Prices + Tax + Gratuity)

Cash Bar

(Prices inclusive of Tax)

Super Premium Brands	\$8.00	\$8.00
Premium Brands	\$7.00	\$7.00
Call Brands	\$6.00	\$6.00
House Wine	\$6.00	\$6.00
Domestic Beers	\$4.00	\$4.00
Imported Beers/Craft	\$5.00	\$5.00
Soft Drinks	\$1.75	\$1.75
Juices	\$3.50	\$3.50
Bottle Water	\$1.25	\$1.25
Cordial Cart (on request)	\$7.00	\$7.00

Pechanga Beverage Brands

<u>Liquors</u>	<u>Call Brands</u>	<u>Premium</u>	<u>Super-Premium</u>	<u>Cordials</u>
Vodka	Skyy	Absolut	Grey Goose	Hennessy VS
Gin	Seagram's	Beefeater	Bombay Sapphire	Courvoisier VSOP
Rum	Bacardi Light	Bacardi Gold	Myers Dark Rum	Amaretto di Saronno
Scotch	Cutty Sark	Dewar's	Chivas	Frangelico
Bourbon	Jim Beam	Jack Daniel's	Jack Daniel's S. Barrel	Bailey's Irish Cream
Whiskey	Seagram's 7	Seagram's VO	Crown Royal	Kahlúa
Tequila	Sauza Gold	1800 Reposado	Patrón Silver	Goldschläger
Brandy/Cognac	Christian Brothers	Hennessy VS	Courvoisier VSOP	Grand Marnier
				Grahams Six Grapes
				Sambuca
				Chambord

Standard Domestic Beers:

Bud Light, Coors Lite

O'Doul's Amber

Standard Imported Beers:

Corona, Heineken, Newcastle

Soft Drinks:

Coca Cola, Diet Coca Cola, Sprite

House Sparkling Wine:

Domaine St. Michelle

House Wines

Chardonnay, Merlot and Cabernet,

Beringer White Zinfandel

Bottled Water

Pechanga Bottled Water

There will be a \$100.00 fee for each bartender

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