



# Breakfast Selections

Food & Beverage Pricing Subject to Change Without Notice  
Pricing May be Guaranteed Up to Three Months Out If Required & Confirmed in Writing.  
All prices are subject to 7.75% Sales Tax and 21% Service Charge.

\*Revised 11/24/22



### **Displayed breakfast**

*All options include assorted chilled juices, morning baked pastries, sweet butter, fruit preserves, Royal Cup coffee, regular & decaffeinated, assorted hot teas.*

*Buffet items will be replenished for one hour.*

*Extended service may be arranged for \$5.00 per guest per hour (a maximum of two hours).*

*A \$12.00 per person surcharge will be added to the menu price when the guarantee is less than 20 guests.*

### **Morongo breakfast**

#### **Openings**

Seasonal sliced fruit and fresh berries

Assorted individual cold cereals and granola, chilled whole and 2% milk

Wildflower honey yogurt parfaits, homemade granola

Assortment of plain and low-fat fruit yogurts

Whole fresh fruits

#### **Morning Stars**

##### **-Select two-**

Scrambled eggs, fresh herbs

Buttermilk pancakes, Vermont maple syrup

Canadian bacon, egg and cheese muffin

Scrambled egg and cheddar cheese sandwich

Breakfast egg frittata, potatoes, leeks, gruyere cheese

Cheese blintz, wild berry compote

Scrambled eggs, cheddar cheese, scallions

Organic steel oatmeal, warm cinnamon-apple compote, honey, raisins, brown sugar

Breakfast burrito, scrambled eggs, Monterey cheese, roasted tomato salsa, guacamole

Steam assorted dim sum, hot mustard, sweet chili sauces

#### **Complements**

##### **Select your meat**

##### **-Select two-**

Applewood smoked bacon

Grilled ham steak

Canadian bacon

Pork sausage

Chicken apple sausage

Turkey bacon

##### **Select your potato**

##### **-Select one-**

Crispy hash brown

Potato, spinach breakfast strata

Oven roasted red bliss potatoes

Tater tots, chives

**\$66.00 per person**

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### **Displayed Morongo breakfast enhancements**

*The following menu items are enhancements only and are not offered separately.*

Cinnamon bun French toast, Vermont maple syrup, whipped cream  
\$13 per person

Traditional eggs benedict, toasted English muffin, grilled Canadian bacon, hollandaise sauce  
\$15 per person

Pacific smoked salmon eggs benedict, spinach, toasted English muffin, dill hollandaise sauce  
\$16 per person

Crab cake eggs benedict, homemade biscuit, wild arugula, and choron sauce  
\$18 per person

Pacific smoked salmon, cream cheese, capers, red onions, bagels chips  
\$15 per person

Artisan charcuterie and local cheeses, pickle vegetables, French baguette  
\$17 per person

### **In-room entertainment**

*Chef or attendant required @ \$160 each*

*Minimum 50 guests. Must be ordered for entire guarantee.*

### **Omelets and eggs any style**

Cheddar cheese, ham, bacon, sausage, mushrooms, bell peppers, scallions, vine ripe tomato, spinach, chives  
\$21 per person

### **French crêpe station**

Caramelized peaches, strawberries, blueberries, banana, warm vanilla custard  
\$17 per person

### **Belgium waffles**

Wild berries, chocolate chips, cinnamon apple compote, sweet butter, maple syrup, whipped cream  
\$15 per person

### **Dill poached salmon**

Served hot or cold

Baguette crisp, caper cream  
\$18 per person

### **Handcrafted perfect fruit parfaits**

Wild honey yogurt

Blueberries, strawberries, raspberries, mangos, seasonal melons, house made spiced granola  
\$13 per person

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### **Presented breakfast**

*All options include freshly squeezed orange juice, Royal Cup coffee, regular & decaffeinated, assorted hot teas, basket of freshly baked breakfast pastries and muffins, sweet butter and fruit preserves.*

#### **Openings**

##### **-Select one-**

Wild berries trifle, sweet brioche, Chantilly cream  
Tropical fruit, wildflower honey yogurt  
Fresh strawberries, Marsala zabaglione  
Green monster, smoothie shooters

#### **Openings alternatives**

Assorted berry parfait yogurt, house made granola  
\$9 per person

Warm cheese blintz, fresh blubbery preserve, vanilla crème anglaise  
\$13 per person

Pacific smoked salmon, red onions, chopped eggs, capers, dill, sliced tomatoes, cream cheese, and mini bagels chips  
\$15 per person

Warm cinnamon bread pudding, vanilla, Bavarian cream, seasonal berry marmalade  
\$10 per person

#### **Morning Stars**

##### **-Select one-**

Country breakfast

Scrambled eggs, Wisconsin cheddar cheese, snapped chives, breakfast potatoes  
\$44.00 per person

Spanish La Mancha – gluten free  
Asparagus, manchego cheese frittata, leek hash brown, pimentón hollandaise sauce, Spanish salchichas  
\$48.00 per person

Cinnamon bun French toast

Sweet rolled cinnamon bun, egg custard, sweet butter, maple syrup,  
Choice of applewood smoked bacon or sausage  
\$46.00 per person

South of border quiche

Eggs, Mexican chorizo, caramelized onions, cotija cheese, roasted tomato, spicy potato  
\$48.00 per person

Grilled New York strip steak and eggs

6oz minute NY steak, roasted roma tomato, fingerling potatoes  
\$57.00 per person

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### **Lighter displayed options**

*Buffet items will be replenished for one hour.*

*Extended service may be arranged for \$5.00 per guest per hour (a maximum of two hours).*

*A \$15.00 per person surcharge will be added to the menu price when the guarantee is less than 20 guests.*

Selection of juices to include: chilled orange, grapefruit, apple, tomato  
Sliced seasonal fruit display  
Assorted cereals with whole, 2% and skim milk  
Assorted plain and flavored yogurts  
Assorted breakfast pastries to include: freshly baked breakfast pastries and muffins,  
sweet butter and fruit preserves  
Freshly brewed royal cup, coffee, decaffeinated coffee and selection of herbal teas  
\$40 per person

### **Lighter displayed breakfast enhancements**

*The following menu items are enhancements only and are not sold separately.*

Coddled eggs, roasted tomato sauce, corned beef hash  
\$9 per person  
Country style scrambled eggs  
\$8 per person  
Pork or chicken sausage, applewood smoked bacon or ham steak  
\$11 per person  
Steel cut oatmeal with raisins and brown sugar  
\$7 per person  
Buttermilk biscuits and country gravy  
\$9 per person  
Good times bakery sticky buns  
\$7 per person  
Perfect croissant breakfast sandwich, scrambled eggs, ham and cheese  
\$13 per person  
Melted breakfast biscuit, scrambled eggs, sausage patty, American cheese  
\$13 per person  
Breakfast burrito, eggs, Monterey cheese, roasted tomato salsa  
\$11 per person  
Pacific smoked salmon and bagels with cream cheese  
\$15 per person  
Italian sausage, scramble eggs, fontina cheese, breakfast flat bread  
\$11 per person

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## Break Selections

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### Breaks á la carte

Freshly brewed Royal Cup coffee, regular & decaffeinated	\$95 per gallon
Assorted Harney and Son's premium teas	\$95 per gallon
Fresh squeezed orange, grapefruit, cranberry juices, tomato, V-8	\$88 per gallon
Whole, chocolate, low fat and skim milk	\$7 each
Assorted regular and diet soft drinks featuring Pepsi products	\$7 each
Morongo bottled water	\$6 each
San Pellegrino sparkling water	\$7 each
Lemonade and fruit punch	\$88 per gallon
Bottled Odwalla juices and smoothies	\$13 each
Assorted Red Bull, Monster drinks	\$11 each
Spring water infused with your choice of orange, raspberries, lemon or cucumber (An environmentally friendly alternative to bottled water)	\$65 per gallon
Freshly brewed iced tea	\$95 per gallon

### Morning breaks

Danish, muffins, donuts, croissants	\$75 per dozen
Cream cheese cinnamon rolls or pecan sticky buns	\$75 per dozen
Old fashioned donuts (two day advance order)	\$75 per dozen
Breakfast breads banana, zucchini, carrot	\$75 per dozen
Assorted Bagels, cream cheese, butter, fruit preserves	\$66 per dozen
Financier: orange, pistachio, chocolate, wild berry, seasonal	\$66 per dozen
Pound cake vanilla, chocolate, lemon poppy seed	\$66 per dozen
Homemade biscotti coffee walnut, almond spice, cranberry orange	\$66 per dozen
Scones cinnamon glazed, lemon	\$66 per dozen
Breakfast cereals served with whole, low fat and skim milk	\$11 each
Whole fresh fruit	\$50 per dozen
Seasonal sliced fresh fruit display	\$13 per person
Plain and fruit flavored yogurts	\$7 each
Clif protein bars, assorted	\$11 each

### Afternoon breaks

Cookies made daily in our pastry shop	\$75 per dozen
Fresh Butterfinger or chocolate fudge brownies	\$75 per dozen
Haagen-Dazs novelty ice cream, individual	\$11 each
Fresh fruit kabobs, wildflower honey yogurt dip	\$9 each
Chocolate dipped strawberries	\$62 per dozen
Individual granola bars and candy bars	\$7 each
Rice Krispies marshmallow treats, plain and cocoa flavored	\$55 per dozen
Bavarian style soft pretzels, yellow mustard	\$9 each
Trail mix	\$45 per pound
Deluxe mixed nuts	\$48 per pound
Tortilla chips, salsa and guacamole	\$15 per person
Savory seasonal scones	\$66 per dozen
Individual bags chips or pretzels	\$8 each

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### **Themed refreshment breaks**

*Break prices are based on a maximum of 30 minutes.*

#### **“Wake” up break**

Seasonal fruit and wild berry smoothies, whole seasonal fresh fruit selection, granola bars and energy bars, apple and banana nut muffins

\$40 per person

#### **The coffee fix**

Freshly brewed Royal Cup coffee, regular & decaffeinated, and selection of teas, assortment of non-alcoholic syrups to include French vanilla, hazelnut and sugar free vanilla, assorted soft drinks, iced tea

\$30 per person

#### **The power break**

Green energy smoothie shots, Red Bull and Monster energy drink, assorted granola and energy bars, mixed dried fruit and nuts

\$38 per person

#### **The matinee movie snack**

Fresh buttered popcorn, Rice Krispy treats, brownies, M&M’s, Snickers, Junior Mints, Reese’s peanut butter cups, Mounds, Kit Kat bars, individual bags of potato chips, and assorted soft drinks

\$37 per person

#### **Essential healthy break**

Individual vegetable crudités, red hummus, miniature cucumber sandwiches, whole grain bran zucchini walnut muffins, basil watermelon shooters

\$40 per person

#### **Make your own sundae**

Chocolate and vanilla ice cream

Toppings of sprinkles, chopped nuts, M&M’s, crumbled Oreos, butterfingers, and heath bars, strawberry, maraschino cherries, whipped cream, caramel and hot fudge

\$41 per person

#### **The chocolate fever break**

Double fudge brownies, chocolate eclairs, chocolate chip cookies, chocolate crème brûlée, chocolate mousse cup, chocolate milk

\$45 per person

#### **A cookie affair**

Oatmeal, peanut butter, chocolate chip, macadamia nut and sugar cookies, double fudge bars and blondie’s, fresh cool milk

\$40 per person

#### **Take me out to the ball game**

Stadium hot dogs with all the condiments, popcorn, soft pretzels, yellow mustard, frosted root beer, assorted soft drinks, ice tea

\$45 per person

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## Luncheon Selections

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### **Chilled presented lunch**

*All chilled presented lunch options are served with freshly baked rolls and sweet cream butter.*

*Freshly brewed Royal Cup coffee, regular & decaffeinated, hot tea selection and iced tea.*

*A \$15.00 per person surcharge will be added to the menu price when the guarantee is less than 10 guests.*

#### **Lunch Stars**

##### **-Select one-**

Grilled ancho chicken breast Caesar

Crispy romaine hearts, Parmigiano Reggiano, focaccia crostini, Morongo Caesar dressing

\$54.00 per person

Ahi tuna niçoise salad

Boston lettuce, Kalamata olives, fingerling potatoes, French green beans, cherry tomatoes, boiled egg

\$62.00 per person

Za'atar marinated skirt steak

Mediterranean grilled vegetable, tabbouleh, parsley, minted yogurt

\$60.00 per person

Teriyaki salmon block

Local greens, ginger, julienne of vegetables, crispy wontons, ponzu dressing

\$57.00 per person

#### **Lunch Finals**

##### **-Select one-**

Strawberry shortcake, vanilla, Bavarian cream, strawberry puree

Flourless chocolate cake, raspberry mousse, fruit of the forest jelly

Caramel chocolate tart, marbled whipped cream, butterscotch

Red velvet cake roll, macerated berries, Chantilly cream

Black forest cheesecake, brandied cherry, chocolate sauce

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### **Presented sandwich selections**

*All presented sandwich options are served with choice of potato salad, macaroni salad, simply green salad, cottage cheese or fresh fruit.*

*Freshly brewed Royal Cup coffee, regular and decaffeinated, hot tea selection and iced tea.*

*A \$15.00 per person surcharge will be added to the menu price when the guarantee is less than 10 guests.*

### **Lunch Stars**

**-Select one-**

Oven roasted turkey breast

Basil pesto aioli, roma tomato marmalade, provolone cheese, butter lettuce, French roll

\$53.00 per person

Fire roast prime rib

Wisconsin cheddar cheese, caramelized onions, roasted red pepper, horseradish cream, six grain roll

\$57.00 per person

Morongo grilled vegetable wrap

Marinated Portobello mushroom, red pepper, zucchini, yellow squash, red onion, beefsteak tomato, hummus spread, flour tortilla

\$48.00 per person

Italian deli

Genoa salami, mortadella, capicola, mozzarella cheese, romaine lettuce, sundried tomato spread, pickled red onion, Italian vinaigrette, herb focaccia

\$55.00 per person

Chilled grilled chicken on ciabatta

Char roasted red pepper, wild arugula, shaved red onion, roma tomato, provolone cheese, white balsamic mayonnaise

\$54.00 per person

Flaky croissant sandwich

Honey roasted ham, sharp cheddar cheese, sundried tomato smear, hydro watercress, freshly baked croissant

\$55.00 per person

### **Morongo boxed lunches**

*Choose any sandwich above to create a grab and go meal during your event boxed lunches include: seasonal whole fruit, bag of potato chips, freshly baked cookie and bottled water*

*(does not include coffee or tea)*

*Pricing as listed to apply*

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### **Presented lunch**

*All presented lunch options are served with choice of beginning, choice of star, choice of final and freshly baked rolls and sweet cream butter. Freshly brewed Royal Cup coffee, regular & decaffeinated, hot tea selection and iced tea.*

*A \$15.00 per person surcharge will be added to the menu price when the guarantee is less than 20 guests.*

*Lunch is served until 2:00pm daily*

### **Lunch Beginnings**

**-Select one-**

Cream of asparagus, truffle essence, crispy parmesan

Short rib consommé, mirepoix vegetables

Chicken tortilla soup, tortilla crisps, sour cream, avocado

Manhattan clam chowder

Crispy romaine hearts, Parmigiano reggiano, croutons, Morongo Caesar dressing

Young field greens, roasted baby vegetables; candied walnuts, chèvre, red wine herb dressing

Butter lettuce, radicchio, Belgian endive, dried cherry, feta, champagne dressing

Baby greens, artisan goat cheese, cherry tomato, crushed sweet hazelnuts, raspberry honey vinaigrette

Carrot & raisin salad, lettuce cups, wildflower honey mustard dressing

Baby spinach, shaved fennel, orange segment, boursin vinaigrette

Marinated bocconcini mozzarella, cherry tomato, wild arugula, age balsamic, basil pesto dressing

### **Lunch Stars**

*Select up to three options. Higher-priced option will be charged for all selections. Entrée selection must be made prior to the lunch function and noted on place cards for the servers.*

Bake Pacific salmon

Parmesan crusted, saffron braised fennel, saffron cream

\$73.00 per person

Lemon thyme basted rotisserie chicken

Pancetta, boursin cheese, mashed red potato, broccolini

\$65.00 per person

Stuffed supreme of chicken

Artichokes, goat cheese, pine nuts, root vegetables, minted saffron couscous

\$68.00 per person

Crispy parmesan chicken breast

Smashed potatoes, rosemary baby vegetables, tomato coulis

\$66.00 per person

Oven roasted herb chicken fettucine

Green peas, pancetta, Parmigiano cream sauce

\$64.00 per person

Roasted pork loin

Granny smith, vanilla glaze maple yams, root vegetables, calvados cream sauce

\$70.00 per person

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### **Lunch Stars, continued**

Char-broil New York steak  
Potato puree, green & white asparagus, roasted herb tomato, truffle demi glaze  
\$80.00 per person

Filet of beef  
Duchess potatoes, vegetable succotash, cherry tomato, cabernet reduction  
\$85.00 per person

Slow braised short ribs  
Horseradish mashed potatoes, roasted root vegetables, merlot jus  
\$78.00 per person

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### **Vegetarian Lunch Stars**

Vegetarian entrée pricing same as the selected entrée above

Tuscan style pasta primavera

Garden fresh vegetables, gemelli pasta, San Marzano tomato basil coulis, extra virgin olive oil, Parmigiano Reggiano

Handmade mushroom ravioli

Wild mushroom, ricotta, caramelized root vegetables, balsamic drizzle

Tempura tofu

Sesame enoki mushroom, baby bok choy, sweet soy sauce

Veggie Burger (plant based burger)

Wild Baby Arugula, Vine Ripe Tomato, Swiss Cheese, Garlic Aioli

### **Gluten Free Lunch Stars**

Gluten Free entrée pricing same as the selected entrée above

Penne Arrabiata, plant based "meatballs", gluten free pasta

Rice Bowl with tempura vegetables, avocado, and gluten free vinaigrette

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**Lunch Finals**  
**-Select one-**

Classic crème brûlée, chocolate cigar, fresh seasonal fruit

Blackberry chocolate cream tart, chocolate anglaise

Meyer lemon tart, wild berries sauce

White chocolate-orange cream mousse dome, blackberry compote

Cappuccino mascarpone torte, thyme orange reduction

Milk chocolate praline mocha cake, hazelnut sauce

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**Children Presented Dinner Menu (Under 10 years of age)**

Children entrée pricing is \$20.00++

Grilled Cheese

Chicken Fingers

Hamburger

Small Pizza

Macaroni and Cheese

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### **Displayed Lunch**

*All displayed lunch options are served with freshly baked rolls and sweet cream butter.  
Freshly brewed Royal Cup coffee, regular & decaffeinated, hot tea selection and iced tea.  
A \$16.00 per person surcharge will be added to the menu price when the guarantee is less than 20 guests.  
Lunch is served until 2:00pm daily.*

#### **“Old world tour” Delicatessen**

Italian wedding soup

~

California garden salad, shaved onion, cucumber ribbons, cherry tomato, ranch and Italian dressings

~

Yukon gold potato salad, chopped eggs, chives

~

Sweet carrot, local raisin, wildflower honey mustard dressing

~

Creamy Cole slaw, celery salt, apple cider dressing

#### **“Old world tour” Delicatessen Stars**

Roast beef, turkey, ham, Wisconsin cheddar, Swiss cheese

~

Slices whole wheat, rye and white bread

~

green leaf lettuce, sliced red tomatoes, dill pickles, black olives, pepperoncini, mayonnaise, sundried tomato aioli, Dijon and whole grain mustards, horseradish cream

\$65 per person

**OR**

Black forest ham, Tuscan salami, herb roasted chicken breast, prosciutto di Parma

~

Fresh mozzarella, brie cheese, fontina

~

Artisan breads and rolls

~

Green leaf lettuce, sliced red tomatoes, dill pickles, black olives, pepperoncini, mayonnaise, sundried tomato aioli, Dijon and whole grain mustards, horseradish cream

\$70 per person

**OR**

Chilled peppered tenderloin of beef, Wisconsin cheddar cheese, caramelized onions, roasted red pepper, horseradish cream, six grain roll

~

Supreme of chicken, marinated artichokes, wild arugula, tomato, feta spread, pita bread

~

Grilled Portobello mushrooms, tomato coulis, roasted asparagus spears, marinated squash, flour tortilla wrap  
\$73 per person

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**“Old world tour” Delicatessen Enhancements**

**\*\* Chef or attendant required @ \$150 each**

Bratwurst, kosher hot dogs, Polish kielbasa  
Caraway sauerkraut, brown mustard, potato rolls  
German potato salad  
\$11 per person \*\*

Kosher corned beef and New York pastrami  
Thousand Island dressing, red mustard, dill pickle chips, homemade rye bread  
Brown mustard and sauerkraut  
\$13 per person \*\*

”not so traditional” Caesar salad, tossed to order  
Chopped romaine hearth, Parmigiano Reggiano, garlic croutons, caramelized walnuts, cherry tomato, sliced olives,  
cucumber, red onion  
With grilled chicken \$14 per person \*\*  
With grilled chicken and shrimp \$21 per person \*\*

Bouillon station  
Beef or chicken broth, diced chicken breast, braised beef, roasted mirepoix, noodles, caramelized onions,  
barley, peas and carrots, gruyere crouton  
\$13 per person

Hand carved beef brisket, horseradish cream  
Tomatoes, shaved red onions, watercress, ground mustard, potato rolls  
\$18 per person \*\*

**“Old world tour” Delicatessen Finals**

**-Select four-**

Coconut cream pie  
Peach cobbler  
Brownies  
Pineapple upside down cake  
Fruit tarts  
Assorted cookies  
Old fashioned chocolate cake  
Apple crumb cake  
Sugar free chocolate cheesecake

**“Old world tour” Delicatessen Finals Enhancements**

Strawberry shortcake biscuits filled with warm strawberry compote  
\$9 per person \*\*

Warm spiced apple filled crêpes and orange caramel  
\$9 per person \*\*

Bananas Foster, vanilla ice cream  
\$9 per person \*\*

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### **“The Americas”**

Chicken noodle soup

~

Local baby greens, Cotija cheese, black olives, tomatoes, green onions, creamy avocado dressing

~

Traditional Cobb salad, iceberg lettuce, diced tomato, eggs, bacon, chicken breast, crumbled blue cheese, red wine vinaigrette or blue cheese dressing

~

Garden rotini pasta, bell pepper, cucumber, broccoli, mushrooms, black olives and Italian dressing

~

Hearts of palm salad, cherry tomato, roasted corn, shaved red onion, citrus vinaigrette

### **“The Americas” Stars**

Pan fried corvina, black olives tapenade, roasted peppers relish, parsley butter sauce

~

All natural chicken breast, wild mushroom ragout, toy box tomato, truffle chicken jus

~

Saffron risi bisi

~

Roasted root vegetables, maple thyme glaze

\$68 per person

OR

Pulled braised BBQ brisket, silver dollar onion rolls

~

Buttermilk fried chicken

~

Bacon “mac and cheese” Wisconsin cheddar cheese

~

Roasted sweet potatoes, honey rosemary glaze

\$65 per person

OR

Chicken breast Vera Cruz, yellow onion, Manzanilla olives, capers, rustic tomato sauce

~

Carne asada, grilled spring onion, nopales, queso fresco

~

Pan fried red snapper, roasted corn salsa, lime butter sauce

~

Traditional Mexican rice

~

Ranchero style beans

\$78 per person

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**“The Americas” enhancements**

**\*\* Chef or attendant required @ \$150 each**

Carnitas taco, made to order

Corn tortillas, roasted salsa roja and Mexican salsa verde, pico de gallo, cilantro, house made guacamole, lime wedges  
\$13 per person \*\*

Assorted local greens and romaine hearts

Caramelized pecan, sunflower seeds, blackened chicken, teardrop tomatoes, cucumbers, shaved red onions,  
Wisconsin cheddar cheese, bleu cheese, green goddess and creamy balsamic dressing  
\$9 per person

Californian Dungeness crab rolls, made to order on soft rolls, seaweed salad, togarashi potato chips

\$18 per person \*\*

**“The Americas” Finals**

**-Select four-**

Bourbon pecan pie

Traditional cherry pie

Apple crumb pie

Coconut flan

Cinnamon churro

Mango cream tarts

Key lime pie

Tres leches cake

Marshmallow chocolate cake

**“The Americas” Final Enhancements**

PBJ, brioche bread, strawberry sauces, nutella peanut butter spread

\$9 per person \*\*

Crêpes, dulce de leche, whipped crème

\$8 per person \*\*

Angel food cake, sautéed tropical fruit, grand Marnier, vanilla ice cream

\$9 per person \*\*

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### **“Mediterranean”**

Vegetable minestrone soup

~

Greek salad, romaine hearts, Kalamata olives, red onions, cucumber, tomato, feta cheese, citrus dressing

~

Roma tomato, buffalo mozzarella cheese, wild arugula, aged balsamic

~

Tuscan white bean salad, pancetta, red onion, cherry tomato, oregano, lemon olive oil

### **“Mediterranean” Stars**

Stuffed chicken breast, spinach, sundried tomato, goat cheese, masala reduction

~

Pan-roasted dorado, gremolata, leeks, zucchini cream sauce

~

Creamy organic polenta, mascarpone home grown fine herbs

~

Classic ratatouille, herb de Provençal

\$72 per person

**OR**

Parmesan crusted supreme of chicken, creamy tomato sauce

~

Grilled strip loin alla Pizzaiola, roasted garlic marinara sauce, melted cherry tomato, fresh basil

~

Baked ziti quattro formaggi, ricotta cheese, mozzarella, mascarpone, Parmigiano Reggiano

~

Fire roasted vegetables, balsamic glaze

\$74 per person

**OR**

Coq au Vin, mirepoix vegetables, champignon mushroom, burgundy wine sauce

~

Roasted grouper, sweet peas and white wine fume

~

Mediterranean couscous

~

French green beans almondine

\$70 per person

**OR**

Bake halibut Plaki, red onion, tomato, oregano, lemon, breadcrumbs

~

Beef keftedes, Greek meatballs, San Marzano tomato garlic sauce

~

Vegetable moussaka, layer of potato and vegetables, béchamel sauce

Okra bamies, melted tomato, handpick oregano

\$73 per person

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### **“Mediterranean” Enhancements**

**\*\* Chef or attendant required @ \$150 each**

Antipasti grilled marinated vegetables, artisan meats, local and international cheeses,  
crostini, baguettes, pickled vegetable  
\$14 per person

The gourmet flat bread (select two)  
Wild mushroom, roasted garlic, rosemary, cambazola cheese  
Northern Italian coppa, prosciutto, salami, malted tomato, fontina cheese  
Goat cheese, roasted tomatoes, romesco sauce, olive tapenade, basil  
\$11 per person

Panini station (select two)  
Grilled marinated vegetables, roasted pepper aioli, herb focaccia  
Prosciutto, fig marmalade, brie cheese, wild arugula, Tuscan bread  
Genoa salami, capicola, provolone cheese, tomato, organic basil pesto, ciabatta roll  
Herb marinated chicken, fontina cheese, caramelized onions, sun-dried tomato pesto, Italian bread  
\$13 per person \*\*

### **“Mediterranean” Finals**

**-Select four-**

Orange, chocolate almond biscotti  
Baklava, caramelized lemon  
Cherry clafoutis, Chantilly cream  
Lemon ricotta cannoli cream  
French éclair  
Chocolate citrus cake  
Italian tiramisu  
Panna cotta

### **“Mediterranean” Final Enhancements**

Fresh fruits, berries, whipped cream, bananas, melted chocolate, sabayon  
\$8 per person \*\*

Crème brûlée station, assorted toppings  
\$9 per person \*\*

Zeppole, Italian doughnuts whipped cream, fruit sauces  
\$8 per person

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## **Hispanic Fiesta**

### **Sopas**

-Select One-

Posole

Mexican Style Soup, Pork, Hominy, Cabbage, Cilantro, Red Onion, Lime

Albondigas

Meatball Soup, Greens, Carrots, Celery, Beef Broth

Chicken Tortilla Soup

Roasted Tomato, Ancho Chili, Chicken Broth, Avocado, Queso Fresco, Lime. Crema, Crispy Tortilla

Menudo

Honeycomb Tripe, Guajillo Chilies, White Hominy, Red Onion, Cilantro, Lime

### **Ensalada**

Chopped Taco Salad

Romaine Lettuce, Cotija Cheese, Roma Tomatoes, Red Onions, Cilantro, Charred Corn, Cilantro Dressing, Crispy Tortillas

Chipotle Quinoa Salad

Red Onion, Bell Peppers, Avocado, Chipotle Dressing

Ensalada De Nopal

Grilled Cactus, Onion, Bell Pepper, Tomato, Queso Fresco

### **“Hispanic” Stars**

Pork Tamales Rojos

~

Chicken Enchiladas Verdes

Corn Tortillas, Spicy Green Tomato Sauce, Queso Fresco

~

Refried Pinto Beans

~

Spanish Rice

~

Verduras Rostisadas

Roasted Seasonal Vegetables

\$66 per Person

**Or**

Costilla De Puerco En Salsa Verde

Fried Pork Ribs Covered, Spicy Green Tomato Sauce, Cactus

~

Ropa Vieja

Grilled Flank Steak, Sofrito, Pickled Onions

~

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Chile Rellenos  
Chile Poblano Pepper Stuffed, Jack Cheese, Tomato Broth

~

Yucca Frita  
Mojo Sauce

~

Congri  
Cuban Black Bean and Rice  
\$77 per Person

**Or**

Entraña  
Grilled Skirt Steak, Chimichurri Sauce

~

Chicken Milanesas

~

Rice De Bueno Aires

~

Coliflor  
Roasted Cauliflower, Almonds, Raisins, Raisin Vinaigrette, Arugula

~

Papas  
Roasted Potato, Rocoto Aioli  
\$74 per Person

**“Hispanic” Enhancements**

\*\* Chef or Attendant Required @ \$150 Each

Ceviche de Camarón  
Shrimp Marinated In Lime Juice, Tomatoes, Red Onions, Jalapenos, Cilantro, Crispy Corn Tortilla, Avocado  
\$14 per Person

Nacho Bar  
Chicken and Beef, Chips, Salsa Rojo, Salsa Verde, Pico De Gallo, Cheese Sauce, Guacamole, Sour Cream  
\$11 per Person

**Dolce**

-Select Four-

Traditional Flan  
Pineapple Upside Down Cake  
Mexican Chocolate Cake  
Alfajores with Coconut  
Dulce De Leche Cake  
Arroz Con Leche – Rice Pudding  
Dulce De Batata - Sweet Potatoes Cake

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Quince Paste Cheesecake  
Fresas Con Crema – Strawberry and Cream

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**“Land of rising sun”**

Hot and sour soup

~

Asian mixed greens, bean sprouts, carrots, cucumber, edamame, sesame and spicy lime peanut dressing

~

Soba noodle salad, red pepper, spring onion, dry seaweed, wasabi dressing

~

Napa cabbage slaw, carrots, tomato, citrus ponzu vinaigrette

**Starts**

Beef and broccoli, oyster sauce

~

Cashew chicken, yellow onion, bell pepper, dry chili, soybean sauce

~

Stir-fried vegetables, ginger white sauce

~

Steamed white rice

\$68 per person

**OR**

Seared salmon, Thai yellow curry

~

Lemon chicken breast, lemon grass sauce

~

Vegetable fried rice

~

Chinese broccoli, garlic sauce

\$72 per person

**OR**

Miso seabass, spring onion, galangal soy sauce

~

Sweet and sour pork loin

~

Vegetable lo mein

~

Baby bok choy, chili oil

\$77 per person

**OR**

Garlic pepper shrimp

~

Mongolian beef

~

Napa cabbage, shiitake, sticky rice, soy

Stir fried, snow pea

\$78 per person

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**“Land of rising sun” enhancements**

**\*\* Chef or attendant required @ \$150 each**

Handmade dim sum, BBQ pork buns, shrimp har gow, vegetable pot stickers, pork su mai,  
Chinese mustard and hot chili oil  
\$14 per person

“Shabu-shabu” traditional pork and beef broth, egg noodles, glass noodles, shaved beef, shaved BBQ pork,  
bean sprouts, shitake mushroom, cilantro, spicy sesame sauce  
\$11 per person \*\*

Peking duck, moo shu skin, cucumber, green onion, hoisin sauce  
\$13 per person \*\*

**“Land of rising sun” Finals**

**-Select four-**

Imperial rice cake  
Cream pudding, diced mango  
Chocolate ginger tartlets  
Sesame cookies  
Sweet rice with coconut cream  
Lychee cream tartlets  
Orange blossom caramel flan  
Sugar free mandarin cheesecake

**“Land of rising sun” Final Enhancements**

Coconut pearl cream with lime financier, sautéed pineapple  
\$7 per person

Banana spring rolls, green tea ice cream  
\$7 per person

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## Reception Selections

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### **Reception**

*Minimum 3 selections*

*Minimum order of 25 pieces per selection.*

### **Cold teasers**

Lobster medallions fennel chive salad  
Beef carpaccio, brunoise ratatouille vegetables  
Oyster, cucumber water, fennel leaf, avocado puree  
Foie gras torchon, red pepper strawberry gastric, crispy brioche  
Maine lobster salad, wasabi caviar  
Smoked salmon, capers, crisp rice paper  
Open faced tuna niçoise, crostini  
New potatoes, caviar, chive crème fraîche  
Lamb loin, cucumber noodles, dill cream  
Classic steak tartar, brioche crouton  
Tomato confit grill water melon, saba dressing  
Pear, prosciutto, blue cheese roulade, focaccia crostini  
Lemon poached shrimp, Mary Rose sauce  
Yellow beet, caramelized walnut, blue cheese  
Cucumber brunoise, yellow tomato, gazpacho  
\$8 per each

### **Hot teasers**

Sesame chicken skewers, apricot honey mustard sauce  
Jumbo lump crab bites, mango aioli  
Smoked bacon, scallop skewer, mustard oil  
American Wagyu beef slider, truffle aioli mini brioche  
Smoked salmon, potato croquettes, remoulade sauce  
Duxelle mushroom, herb, fontina cheese, focaccia squares  
Vegetable spring rolls, tamarind dipping sauce  
Miniature beef Wellington, cabernet demi-glace  
Coconut shrimp, mango wasabi chutney  
Risotto arancini, porcini cream sauce  
Mushroom Florentine, parmesan cheese  
Indonesian beef sate, cucumber riata  
Crispy salt cod dumplings, tomato confit  
Smoked bacon, blue cheese, wrapped date  
Moroccan-spiced lamb chops, rosemary jus  
\$9 per each

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**Reception, continued**

*Minimum 3 selections*

*Minimum order of 25 pieces per selection.*

**Sweet teasers**

Coconut financier, grilled pineapple  
Bitter sweet chocolate mousse, raspberry jelly, chocolate wafer cup  
Lemon meringue cone  
Mascarpone cheese amaretto cone  
Chocolate raspberry truffle tart  
Chocolate cheese hamburger, pate a choux  
Ricotta cannoli, orange  
\$8 per each

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### **Displayed stations**

*Pre-dinner reception station pricing is based on a minimum of three stations and served for a maximum of one hour.*

*Heavy welcome and dinner reception pricing is based on a minimum of five stations and served*

*for maximum of two hours.*

*Single selections will be subject to additional charge.*

#### **Temecula valley country sampler**

Assorted imported, domestic artisanal cheeses

Variety of local artisanal charcuterie

Homemade country-style pâté, Dijon and whole grain mustards

Seasonal accompaniments, focaccia, baguettes

\$33.00 per person

#### **The gourmet flat bread**

Wild mushroom, roasted garlic, rosemary, cambazola cheese

Northern Italian coppa and prosciutto, roasted tomato, fontina cheese

Goat cheese, roasted tomatoes, romesco sauce, olive tapenade, basil

\$26.00 per person

#### **Greek mezze**

Roasted garlic hummus, baba ghanoush, tabbouleh, fattoush salad

Roasted eggplant, grilled artichokes, marinated peppers, olives and feta Lavash, pita chips

\$25.00 per person

#### **Crudités**

Seasonal variety of raw vegetables

Roasted red hummus dip, herb buttermilk ranch

\$18.00 per person

#### **Raw bar on ice**

Seasonal oysters, clams, jumbo shrimps, crab claws, New Zealand green lip mussels

(5 pieces per person)

Lemon wedges, spicy cocktail sauce, remoulade sauce

\$48.00 per person

#### **Build-your-own tacos:**

Beef ranchero, achiote chicken, pork al pastor

Tomatoes, sweet onion, cilantro, lettuce, queso fresco, sour cream, jalapeños

Salsa roja and salsa verde

Corn tortilla, soft flour tortillas

\$34.00 per person

#### **Artisan cheese display**

Assorted imported, domestic artisanal cheeses, assorted seasonal accompaniments

Water crackers, crostini, baguettes

\$30.00 per person

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## **Displayed stations, continued**

### **Mediterranean vegetable display**

Assorted squash, bell peppers, portobello mushrooms, asparagus, cherry tomato,  
Seasonal vegetables, basil pesto, shredded parmesan cheese  
Focaccia and artisan breads  
\$25.00 per person

### **Spanish paella**

Clams, mussels, shrimp, calamari, chorizo, pork, chicken, peas, pimentos and saffron rice  
\$33.00 per person

### **In-room cooking entertainment**

*A culinary attendant is required for all in-room cooking entertainment  
One for every 50 guests, unless stated otherwise.  
Culinary attendant fee: \$150.00 each*

### **Sliders station**

American Wagyu beef, crab cake, quinoa & farro, soft miniature rolls  
Chipotle ketchup, herbed mayonnaise  
Saffron aioli, wasabi spread, whole grain mustard  
Roma tomatoes, Boston lettuce, red onions  
\$32.00 per person

### **Potato martini bar**

Whipped Yukon gold potatoes, Peruvian potato, sweet yams  
Bacon bits, sauté shrimp, marinated chicken  
Sour cream, Wisconsin cheddar cheese, cotija cheese  
Tomatoes, chives, wild mushrooms, scallions, marshmallow  
\$30.00 per person

### **Little Tokyo**

Nigiri and sashimi: yellowtail, ahi tuna, amaebi, unagi, hamachi, salmon  
Rolls: California, spicy tuna, dragon, cucumber  
(6 pieces per person)  
Pickled ginger, soy, wasabi  
\$54.00 per person

### **Italian table**

Portobello mushrooms ravioli, cavatappi pasta  
Roasted tomato sauce, classic Alfredo sauce  
Smoked salmon, slow cook chicken supreme, shrimp  
Plum tomatoes, leek, bell pepper, caramelized onions, wild mushrooms,  
Mixed herbs, garlic, extra virgin olive oil, green onion, Parmigiano Reggiano  
Garlic bread, focaccia, grissini  
\$40.00 per person

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### **Carving stations**

*Chef or attendant required @ \$150 each*

#### **Tea smoked free range turkey**

Buttermilk biscuits, orange cranberry relish, giblet gravy  
\$500 served 40

#### **Pesto crusted bone-in prime rib**

Miniature rolls, cabernet reduction, creamy horseradish sauce  
\$670 served 40

#### **Porchetta alla Romana**

Fresh herbs, fennel seed, mascarpone  
\$595 served 30

#### **Honey baked ham**

Charred pineapple relish, mustard, buttermilk biscuit  
\$535 served 40

#### **Pepper, savory rubbed tenderloin of beef**

Creamy horseradish, potato rosemary rolls, merlot demi glaze  
\$688 served 25

#### **Juniper rubbed roasted leg of lamb**

Minted lamb jus, silver dollar rolls  
\$595 served 30

#### **Baked salmon coulibiac**

Dill cream sauce  
\$512 served 25

#### **Roasted steamship round**

Creamy horseradish, whole grain mustard, silver dollar rolls, au jus  
\$1,980 served 150

#### **Warm baked brie en croûte**

Sliced baguette, strawberry marmalade, dried fruits, candied walnuts  
\$400 served 25

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## Dessert displayed stations

French éclair display

Mango, Meyer lemon, chocolate hazelnut, vanilla cream, strawberry almond  
\$29.00 per person

Viennese table

Assorted seasonal individual dessert from out pastry shop  
Chocolate mousse cups, French macaroon, fruit tart, cake pops, lemon berry mousse  
\$42.00 per person

NY cheesecake display

Mini New York cheesecake, blueberry, cherry, pineapple  
Whipped cream assorted sauces  
\$31.00 per person

Crème brûlée

Chocolate, coconut, pistachio, vanilla bean, raspberry  
\$37.00 per person

## In-room dessert entertainment

*A culinary attendant is required for all in-room cooking entertainment*

*One for every 50 guests, unless stated otherwise.*

*Culinary attendant fee: \$150.00 each*

Parisian street vendor crêpes

Fresh fruits, berries, whipped cream, bananas, chocolate, champagne sabayon  
\$33.00 per person

Pavlova meringue

White chocolate-raspberry gelato, mixed berry gelato, whipped cream, sautéed  
Peaches, pineapple compote, fresh berries, mango  
\$32.00 per person

Cold stone ice cream

Assorted ice creams, fruit preserves, candies and toppings  
\$31.00 per person

Bananas foster

Meyer rum, butter stewed bananas, vanilla ice cream  
\$34.00 per person

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## Dinner Selections

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### **Presented Dinner**

*All presented dinner options are offered with a three-course minimum, choice of beginnings, stars of night and finals, freshly baked assorted rolls and sweet cream butter.*

*Freshly brewed Royal Cup coffee, regular & decaffeinated, and assorted teas.*

### **Beginnings**

Roasted tomato soup, micro greens, artisan goat cheese

Sweet corn, crab chowder, smoked bacon, light cream

Wild mushroom potage, rosemary focaccia crouton, truffle essence

Creamy lobster bisque, saffron rouille, chive

Baby spinach, watercress, grapefruit, toasted pecans, blue cheese, raspberry vinaigrette

Wild arugula, poached pear salad, pecan, manchego, champagne dressing

California greens, Belgian endive, cherry tomatoes, shaved fennel, red radish, aged balsamic vinaigrette

Carpaccio of red and gold beets, baby mache, caramelized walnut, goat cheese, walnut vinaigrette

Hydro Boston lettuce, endive, shaved onion, tomato, cucumber ribbons, buttermilk dressing

### **Beginnings alternatives**

California burrata cheese, golden beefsteak tomatoes, roasted red pepper coulis, fleur de sel

\$22.00 per person

Togarashi ahi tuna crudo, wakame salad, wasabi aioli, micro basil, dashi vinaigrette

\$29.00 per person

Wagyu beef tataki, daikon salad, red onions, soy wasabi, garlic chips

\$26.00 per person

Dungeness crabmeat cake, remoulade sauce, chicory lettuce

\$31.00 per person

Bacon jumbo prawns, creamy garlic grits, tomatoes, xeres sherry beurre blanc

\$25.00 per person

Braised short rib, seared scallops, parsnip puree, wild arugula, braising jus

\$26.00 per person

White asparagus ravioli, green asparagus salad, brown butter, Marsala reduction

\$24.00 per person

### **Intermezzo - sorbets**

#### **(Select one)**

Rose champagne

Thyme limoncello

Pear balsamic

Watermelon tomato

Campari

Orange basil

Calvados

Grappa

\$13 per person

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### **Stars of the night**

*Select up to three options. Higher-priced option will be charged for all selections.  
Entrée selection must be made prior to dinner function and noted on place cards for the servers.*

Pan roasted Alaskan halibut, sugar snap peas, potato leek cakes, chorizo cream sauce  
\$95.00 per person

Grilled Pacific salmon, potato-celery root puree, honey glazed baby carrots, champagne reduction  
\$92.00 per person

Panko herb-crusted sea bass, Yukon gold garlic potatoes, baby bok choy, roasted yellow corn sauce  
\$100.00 per person

Stuffed free range breast of chicken, manchego cheese, spinach, wild mushrooms, red skin mashed potatoes,  
seasonal vegetables, chicken demi glaze  
\$90.00 per person

Grilled bone in Kurobuta pork chop, honey jalapeno sweet potato, Swiss chard, calvados jus  
\$97.00 per person

Chard broiled strip steak, gruyere Lyonnaise potato, asparagus spears, herb roma tomato, merlot demi  
\$100.00 per person

Oven-roasted rack of lamb, thyme, Dijon mustard crust, potato cake, seasonal mélange of vegetables, natural lamb jus  
\$97.00 per person

Seared Black Angus filet mignon, braised Belgian endive, duchess potatoes, asparagus spears,  
roasted tomato, cabernet demi glaze  
\$104.00 per person

### **Complementing stars of the night**

Grilled breast of chicken, garlic prawns, buttered potato puree, French green beans, lemon basil beurre blanc  
\$106.00 per person

Grilled medallion of beef & butter poached lobster tail, robuchon potato, sweet corn, haricot verts, beurre rouge  
\$112.00 per person

NY strip steak, jumbo prawns, leek gratin potato, buttered root vegetables, cherry tomato, choron sauce  
\$108.00 per person

Braised short rib, seared scallop, rosemary garlic smashed potato, baby vegetables, braising reduction  
\$106.00 per person

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### **Vegetarian stars of the night**

Vegetarian entrée pricing same as the selected entrée above

Cheese tortellini, creamy heirloom tomato sauce, pesto drizzle

Wild mushroom risotto, asparagus salad, port reduction

Eggplant parmesan, marinara sauce, mozzarella cheese

Greek vegetables moussaka

Vegetarian tower, portobello, zucchini, squash, roasted pepper, spinach, warm goat cheese fondue

Tempura tofu, sesame enoki, baby bok choy, sweet soy sauce

Saffron vegetable strudel, Mediterranean ratatouille, coriander pesto

Farro cake, portobello mushroom, red pepper coulis

### **Vegan Stars of the night**

Vegan entrée pricing same as the selected entrée above

Tempura tofu, sesame enoki, baby bok choy, sweet soy sauce

Veggie Burger (plant based burger), Wild Baby Arugula, Vine Ripe Tomato, Swiss Cheese, Garlic Aioli

### **Gluten Free Stars of the night**

Gluten Free entrée pricing same as the selected entrée above

Penne Arrabiata, plant based “meatballs”, gluten free pasta

Rice Bowl with tempura vegetables, avocado, and gluten free vinaigrette

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## **Finals**

Hazelnut coffee cream, orange mousse, angel food cake

Blueberry cheesecake on lemon peel sable

Classic crème brûlée, chocolate cigar, fresh berries

Cappuccino mascarpone torte, thyme orange reduction

Double chocolate torte, Grand Marnier sauce

Baked custard, raspberry tart, raspberry mousse

White chocolate, orange cream mousse, blackberry compote

### **Dessert trio:**

Chocolate brownie cake passion fruit, crème caramel tropical fruit tart,  
milk chocolate praline mocha cake, hazelnut sauce

Add \$8.00 per person

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**Children Presented Dinner Menu (Under 10 years of age)**

Children entrée pricing is \$20++

Grilled Cheese

Chicken Fingers

Hamburger

Small Pizza

Macaroni and Cheese

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### **Displayed Dinner Selections**

*All displayed dinners are served with, freshly baked assorted rolls and sweet cream butter.*

*Freshly brewed Royal Cup coffee, regular & decaffeinated, and assorted teas.*

*The following displayed dinner buffets have a 40 guest minimum unless noted.*

*For groups of less than 40, please add \$15.00 per person. Service time for food buffets is 1½ hours.*

#### **“Roman Feast”**

Seafood Cioppino bisque

~

Grilled asparagus salad, red onion confit, cypress grove chèvre, crispy prosciutto di Parma, Dijon vinaigrette

Local field greens, baby pear tomato, shaved fennel, cucumber ribbons, citrus vinaigrette

~

Fresh buffalo mozzarella, vine-ripened red tomatoes, sweet basil, extra virgin olive oil, aged balsamic

Roasted sweet corn, bell pepper salad, seasonal beans, grape tomatoes, cilantro pesto vinaigrette

~

Herb crusted Sonoma lamb chops, baby roasted root vegetable, minted demi glaze

Pan seared corvina, Swiss chard, olive tapenade, citrus beurre blanc

Breaded chicken parmesan, roma tomato sauce, provolone cheese, basil

Wild mushroom ravioli, ricotta, caramelized root vegetables, balsamic drizzle

Quattro formaggi scalloped potatoes

Grill marinated vegetable, capers vinaigrette

~

Ricotta cannelloni

Tiramisu

Chocolate vanilla charlotte

**\$120.00 per person**

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## **“The Golden Empire”**

Spicy Thai chicken, lemongrass soup

~

Grilled squid salad, peanut, lime, soy

Mixed greens, avocado, orange segments, citrus vinaigrette

Green papaya salad, lemon-thyme vinaigrette

Sweet and sour cucumbers salad, toasted sesame seed, fresh dill

~

Five-spice roasted pork loin, hoisin sauce

Miso sea bass, long beans

Crispy Peking duck, sweet soy sauce

Green vegetables, shiitake mushroom, garlic soy sauce

Coconut fried rice

Vegetarian mapo tofu, peppers, soy sauce, ginger, scallions, garlic

~

Egg custard tart

Mango pomelo sago

Rice sesame balls

\$123.00 per person

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## **“European Travels”**

Creamy leek, potato soup

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Lobster and asparagus salad, butter lettuce, aged sherry vinaigrette

Chickpea and carrot salad, fig vinaigrette, tarragon

Seafood cocktail display, jumbo shrimp, snow crab claw

Watercress and endive salad, fennel, citrus supremes, blue cheese

Artisanal local cheeses and charcuterie, seasonal accompaniments

~

Beef medallion, potato timber, cabernet jus

Fennel steamed salmon, grilled lemon, pepper cream sauce

Roasted pork loin, caramelized granny smith apples, calvados cream

Farfalle pasta, spinach, sundried tomato, feta cheese

Glazed baby vegetables

Roasted fingerling, melted pearl onion, chives

~

Viennese table of assorted mini pastries and tarts

\$127.00 per person

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## **“Back porch barbeque”**

Shrimp and chili bisque

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Smoked BBQ chicken salad

Morongo Caesar salad, traditional dressing, herbed sourdough croutons

Coleslaw, cilantro, jalapeño, lime juice dressing

Bay scallop, pancetta pasta salad, black pepper, honey and chipotle

Grilled yellow sweet corn, black bean, green onion, cilantro

~

Glazed brisket, caramelized red pearl onions, sweet potato purée

Braised pork ribs, hickory barbeque sauce

Spiced jumbo prawns, smoked tasso grits, cheddar cheese

Green bean casserole

Sweet yams, marshmallow

Southern baked beans

~

Devil’s food cake

Banana cream pie

Wild berry cobbler, sweet crème fraîche

Lemon coconut raspberry cake

**\$121.00 per person**

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## 2022 Hispanic Fiesta

### Posole

Mexican Style Soup, Pork And Hominy, Cabbage, Cilantro, Red Onion, Lime

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### Chopped Taco Salad

Romaine Lettuce, Cotija Cheese, Roma Tomatoes, Red Onions, Cilantro, Charred Corn, Cilantro Dressing, Crispy Tortillas

### Chipotle Quinoa Salad

Red Onion, Bell Peppers, Avocado, Chipotle Dressing

### Nacho Bar

Chips, Salsa Rojo, Salsa Verde, Pico De Gallo, Guacamole, Sour Cream

### Ensalada De Nopal

Grilled Cactus, Onion, Bell Pepper, Tomato, Queso Fresco

~

### Costilla De Puerco En Salsa Verde

Fried Pork Ribs Covered, Spicy Green Tomato Sauce, Cactus

### Ropa Vieja

Grilled Flank Steak, Sofrito, Pickled Onions

### Chile Rellenos

Chile Poblano Pepper Stuffed, Jack Cheese, Tomato Broth

### Yucca Frita

Mojo Sauce

### Congri

Cuban Black Bean And Rice

Warm Corn And Flour Tortilla

~

### Coconut Flan

Pineapple Upside Down Cake

### Mexican Chocolate Cake

\$113.00 per person

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## **“Latin Nights”**

Southwestern crab, corn & chili tortilla soup

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Tortilla chips, pico de gallo, guacamole

Fresh fruit salad, tequila-lime yogurt dressing

Grilled artichoke, piquillo pepper salad, romaine lettuce, jalapeno honey dressing

Avocado, hearts of palm chop salad, golden corn, pumpkin seeds

Argentinian steak salad, mixed baby greens, fresh mozzarella, cherry tomato, chimichurri dressing

~

Pescado a la Veracruzana, grilled mahi-mahi, caper, green olive, tomato sauce

Bistec encebollado, grilled strip loin, caramelized pearl onions

Smoked chicken breast, mole poblano, sesame seed, cilantro

Crispy yucca, red-onion mojo

Arepas con queso fresco

Arroz con frijoles Cuban black beans & rice

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Margarita mango flan

Arroz con leche, macerated strawberry

Abuelita Chocolate Tres Leches

\$120.00 per person

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***Beverage Selections  
Hosted Bar Packages per person***

	<u>Super Premium</u>	<u>Premium</u>	<u>Beer, Wine &amp; Non-Alcoholic Beverages</u>
First Hour	<b>\$26.00</b>	<b>\$24.00</b>	<b>\$20.00</b>
Second Hour	<b>\$24.00</b>	<b>\$22.00</b>	<b>\$18.00</b>
Third Hour	<b>\$22.00</b>	<b>\$20.00</b>	<b>\$16.00</b>

Pricing for Additional Hours Available Upon Request

Red Bull may be added to any package for an additional \$5.00 per person  
Bar packages may be extended beyond three hours at an additional \$10.00 per person  
based on guaranteed attendance per hour or portion thereof

***A la Carte Bar Selections, per Drink***

**Super Premium Brands** **\$12.50**

Grey Goose, Belvedere, Chopin, Tanqueray 10, Ketel One Citron,  
Patron Silver, Bombay, Sapphire, Captain Morgan, Herradura Silver,  
Crown Royal & Chivas Regal

**Premium Brands** **\$11.50**

Absolut, Absolut Vanilla, Bacardi Light, Jose Cuervo Gold, Jack Daniels,  
Dewars White Label, Wild Turkey, Tanqueray, Jim Beam & Christian Brothers

**Cordials** **\$11.50**

Bailey's, Kahlua, Grand Marnier, Midori, Jagermeister, Tuaca, Tia Maria

**House Wine: featuring Two Vines** **\$9.00**

White Zinfandel, Cabernet, Merlot, Chardonnay

**Domestic Beer** **\$7.50**

Bud & Bud Light

**Imported Beer** **\$8.50**

Corona Extra, Heineken

**Red Bull** **\$5.00**

Regular and Sugar Free

**Soft Drinks** **\$5.00**

Assorted Regular & Diet, featuring Pepsi Products

**Selection of Chilled Juices** **\$5.50**

**Non-Alcoholic Beer** **\$7.50**

**Bartenders** Morongo provides (1) bartender per (75) guests at \$150.00 per bartender

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## Wines for Catering Sales

### Chardonnay

<b>Stags Leap</b> , Napa Valley, CA	<b>\$65</b>
<b>Hartford Court</b> , Russian River, CA	<b>\$70</b>
<b>Neyers</b> , Carneros, CA	<b>\$70</b>
<b>Groth</b> , Napa Valley, CA	<b>\$90</b>
<b>Cakebread Cellars</b> , Napa, CA	<b>\$110</b>

### Sauvignon Blanc

<b>Kim Crawford</b> , Marlborough, New Zealand	<b>\$50</b>
<b>Freemark Abbey</b> , Napa Ca.	<b>\$65</b>

### Reisling/Moscato

<b>SIP</b> , Orange Moscato, California	<b>\$50</b>
<b>Dr. Hermann</b> , Mosul, Austria	<b>\$70</b>
<b>Chte. St. Michelle</b> , "Eroica", 2013 WA	<b>\$70</b>

### Pinot Grigio

<b>Attemis Venezia</b> , Italy	<b>\$50</b>
<b>Bocelli</b> , Veneto, Italy	<b>\$55</b>

### Sparkling Wine and Champagne

<b>Mumm</b> , Brut, Napa CA NV	<b>\$90</b>
<b>Vueve Clicquot</b> , Brut "Yellow Label" Champagne France	<b>\$180</b>

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### Pinot Noir

<b>Landmark</b> 'Overlook', California	\$60
<b>Lincourt</b> , "Lindsays" 2014 Central Coast, CA	\$70
<b>Ponzi</b> , "Tavola" Oregon	\$85

### Merlot

<b>Ferrari Carano</b> , Sonoma Coast, CA,	\$60
<b>Matanzas Creek</b> , "Bennett Valley", Sonoma, CA,	\$70
<b>Emmolo</b> , Napa Valley	\$70

### Cabernet Sauvignon

<b>Justin</b> , Paso Robles, CA	\$70
<b>Freemark Abbey</b> , Napa Valley, CA	\$130
<b>Silver Oak</b> , Alexander Valley, CA	\$150
<b>Hess</b> 'Iron Corral', Napa Valley, CA	\$170
<b>Jordan</b> , Alexander Valley, CA	\$170
<b>Lancaster Estate</b> , Alexander Valley, CA	\$240

### Blends

<b>Chappallet</b> , Bordeaux Blend, "Mountain Cuvee", Napa, CA	\$70
<b>Rodney Strong</b> , "Symmetry" Meritage, Napa, CA	\$125
<b>B.V.</b> 'Tapestry', Napa, Ca	\$140
<b>Spring Valley</b> , Bordeaux Blend, "Fredrick", WA	\$150

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