



Pages 1 through 6

# Breakfast Selections

For Menu Pricing and additional information, please call 951-755-5449  
Pricing May be Guaranteed Up to Three Months Out If Required & Confirmed in Writing,  
All prices are subject to 7.75% Sales Tax and 20% Service Charge.

\*Revised 01/01/2017



### 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 \$3.00 per guest per hour (a maximum of two hours).

A \$10.00 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

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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

Traditional eggs benedict, toasted English muffin, grilled Canadian bacon, hollandaise sauce

Pacific smoked salmon eggs benedict, spinach, toasted English muffin, dill hollandaise sauce

Crab cake eggs benedict, homemade biscuit, wild arugula, and choron sauce

Pacific smoked salmon, cream cheese, capers, red onions, bagels chips

Artisan charcuterie and local cheeses, pickle vegetables, French baguette

In-room entertainment

Chef or attendant required @ \$125 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

French crêpe station

Caramelized peaches, strawberries, blueberries, banana, warm vanilla custard

Belgium waffles

Wild berries, chocolate chips, cinnamon apple compote, sweet butter, maple syrup, whipped cream

Dill poached salmon

Served hot or cold

Baguette crisp, caper cream

Handcrafted perfect fruit parfaits

Wild honey yogurt

Blueberries, strawberries, raspberries, mangos, seasonal melons, house made spiced granola

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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

Warm cheese blintz, fresh blubbery preserve, vanilla crème anglaise

Pacific smoked salmon, red onions, chopped eggs, capers, dill, sliced tomatoes, cream cheese, and mini bagels chips

Warm cinnamon bread pudding, vanilla, Bavarian cream, seasonal berry marmalade

Morning Stars

-Select one-

Country breakfast

Scrambled eggs, Wisconsin cheddar cheese, snapped chives, breakfast potatoes

Spanish La Mancha – gluten free

Asparagus, manchego cheese frittata, leek hash brown, pimentón hollandaise sauce, Spanish salchichas

Cinnamon bun French toast

Sweet rolled cinnamon bun, egg custard, sweet butter, maple syrup,  
Choice of applewood smoked bacon or sausage

South of border quiche

Eggs, Mexican chorizo, caramelized onions, cotija cheese, roasted tomato, spicy potato

Grilled New York strip steak and eggs

6oz minute NY steak, roasted roma tomato, fingerling potatoes

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Lighter displayed options

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Extended service may be arranged for \$3.00 per guest per hour (a maximum of two hours).

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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: basket of freshly baked breakfast pastries and muffins,  
sweet butter and fruit preserves, variety cream cheese

Freshly brewed royal cup, coffee, decaffeinated coffee and selection of herbal teas

Lighter displayed breakfast enhancements

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

Coddled eggs, roasted tomato sauce, corned beef hash

Country style scrambled eggs

Pork or chicken sausage, applewood smoked bacon or ham steak

Steel cut oatmeal with raisins and brown sugar

Buttermilk biscuits and country gravy

Good times bakery sticky buns

Perfect croissant breakfast sandwich, scrambled eggs, ham and cheese

Melted breakfast biscuit, scrambled eggs, sausage patty, American cheese

Breakfast burrito, eggs, Monterey cheese, roasted tomato salsa

Pacific smoked salmon and bagels with cream cheese

Italian sausage, scramble eggs, fontina cheese, breakfast flat bread

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### Breaks á la carte

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

### Morning breaks

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

### Afternoon breaks

Cookies made daily in our pastry shop  
Fresh Butterfinger or chocolate fudge brownies  
Haagen-Dazs novelty ice cream, individual  
Fresh fruit kabobs, wildflower honey yogurt dip  
Chocolate dipped strawberries  
Individual granola bars and candy bars  
Rice Krispies marshmallow treats, plain and cocoa flavored  
Bavarian style soft pretzels, yellow mustard  
Trail mix  
Deluxe mixed nuts  
Tortilla chips, salsa and guacamole  
Savory seasonal scones  
Individual bags chips or pretzels

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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

#### 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

#### The power break

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

#### 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

#### Essential healthy break

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

#### 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

#### The chocolate fever break

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

#### A cookie affair

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

#### 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

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Pages 9 through 21

## 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, and iced tea.

A \$10.00 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

#### Ahi tuna niçoise salad

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

#### Za'atar marinated skirt steak

Mediterranean grilled vegetable, tabbouleh, parsley, minted yogurt

#### Teriyaki salmon block

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

#### 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, and iced tea.

A \$10.00 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

#### Fire roast prime rib

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

#### Morongo grilled vegetable wrap

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

#### Italian deli

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

#### Chilled grilled chicken on ciabatta

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

#### Flaky croissant sandwich

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

#### 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, and iced tea.

A \$10.00 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

Lemon thyme basted rotisserie chicken

Pancetta, boursin cheese, mashed red potato, broccolini

Stuffed supreme of chicken

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

Crispy parmesan chicken breast

Smashed potatoes, rosemary baby vegetables, tomato coulis

Oven roasted herb chicken fettucine

Green peas, pancetta, Parmigiano cream sauce

Roasted pork loin

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

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### Lunch Stars, continued

Char-broil New York steak  
Potato puree, green & white asparagus, roasted herb tomato, truffle demi glaze

Filet of beef  
Duchess potatoes, vegetable succotash, cherry tomato, cabernet reduction

Slow braised short ribs  
Horseradish mashed potatoes, roasted root vegetables, merlot jus

### Vegetarian

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

### 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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## Displayed Lunch

All displayed lunch options are served with freshly baked rolls and sweet cream butter.

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

A \$12.00 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

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

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

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"Old world tour" Delicatessen Enhancements  
\*\* Chef or attendant required @ \$125 each

Bratwurst, kosher hot dogs, Polish kielbasa  
Caraway sauerkraut, brown mustard, potato rolls  
German potato salad

Kosher corned beef and New York pastrami  
Thousand Island dressing, red mustard, dill pickle chips, homemade rye bread  
Brown mustard and sauerkraut

"not so traditional" Caesar salad, tossed to order  
Chopped romaine hearth, Parmigiano Reggiano, garlic croutons, caramelized walnuts, cherry tomato, sliced olives,  
cucumber, red onion

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

Hand carved beef brisket, horseradish cream  
Tomatoes, shaved red onions, watercress, ground mustard, potato rolls

"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

Warm spiced apple filled crêpes and orange caramel

Bananas Foster, vanilla ice cream

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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, blue cheese, red wine vinaigrette

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

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

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

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"The Americas" enhancements  
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Carnitas taco, made to order  
Corn tortillas, roasted salsa roja and Mexican salsa verde, pico de gallo, cilantro, house made guacamole, lime wedges

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

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

"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

Crêpes, dulce de leche, whipped crème

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

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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

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

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

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

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"Mediterranean" Enhancements

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Antipasti grilled marinated vegetables, artisan meats, local and international cheeses, crostini, baguettes, pickled vegetable

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

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

"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

Crème brûlée station, assorted toppings

Zeppole, Italian doughnuts whipped cream, fruit sauces

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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

OR

Seared salmon, Thai yellow curry

Lemon chicken breast, lemon grass sauce

Vegetable fried rice

Chinese broccoli, garlic sauce

OR

Miso seabass, spring onion, galangal soy sauce

Sweet and sour pork loin

Vegetable lo mein

Baby bok choy, chili oil

OR

Garlic pepper shrimp

Mongolian beef

Napa cabbage, shiitake, sticky rice, soy  
Stir fried, snow pea

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"Land of rising sun" enhancements  
\*\* Chef or attendant required @ \$125 each

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

"Shabu-shabu" traditional pork and beef broth, egg noodles, glass noodles, shaved beef, shaved BBQ pork,  
bean sprouts, shitake mushroom, cilantro, spicy sesame sauce

Peking duck, moo shu skin, cucumber, green onion, hoisin sauce

"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

Banana spring rolls, green tea ice cream

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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

### 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

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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

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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

### 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

### Greek mezze

Roasted garlic hummus, baba ghanoush, tabbouleh, fattoush salad

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

### Crudités

Seasonal variety of raw vegetables

Roasted red hummus dip, herb buttermilk ranch

### 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

### Build-your-own tacos:

Beef ranchero, achiotte chicken, pork al pastor

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

Salsa roja and salsa verde

Corn tortilla, soft flour tortillas

### Artisan cheese display

Assorted imported, domestic artisanal cheeses, assorted seasonal accompaniments

Water crackers, crostini, baguettes

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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

### Spanish paella

Clams, mussels, shrimp, calamari, chorizo, pork, chicken, peas, pimientos and saffron rice

### 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: \$125.00 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

### 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

### 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

### 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

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## Carving stations

Chef or attendant required @ \$125 each

Tea smoked free range turkey  
Buttermilk biscuits, orange cranberry relish, giblet gravy  
serves 40

Pesto crusted bone-in prime rib  
Miniature rolls, cabernet reduction, creamy horseradish sauce  
serves 40

Porchetta alla Romana  
Fresh herbs, fennel seed, mascarpone  
serves 30

Honey baked ham  
Charred pineapple relish, mustard, buttermilk biscuit  
serves 40

Pepper, savory rubbed tenderloin of beef  
Creamy horseradish, potato rosemary rolls, merlot demi glaze  
serves 25

Juniper rubbed roasted leg of lamb  
Minted lamb jus, silver dollar rolls  
serves 30

Baked salmon coulibiac  
Dill cream sauce  
serves 25

Roasted steamship round  
Creamy horseradish, whole grain mustard, silver dollar rolls, au jus  
serves 150

Warm baked brie en croûte  
Sliced baguette, strawberry marmalade, dried fruits, candied walnuts  
serves 25

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## Dessert displayed stations

### French éclair display

Mango, Meyer lemon, chocolate hazelnut, vanilla cream, strawberry almond

### Viennese table

Assorted seasonal individual dessert from out pastry shop

Chocolate mousse cups, French macaroon, fruit tart, cake pops, lemon berry mousse

### NY cheesecake display

Mini New York cheesecake, blueberry, cherry, pineapple

Whipped cream assorted sauces

### Crème brûlée

Chocolate, coconut, pistachio, vanilla bean, raspberry

### 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: \$125.00 each

### Parisian street vendor crêpes

Fresh fruits, berries, whipped cream, bananas, chocolate, champagne sabayon

### Pavlova meringue

White chocolate-raspberry gelato, mixed berry gelato, whipped cream, sautéed

Peaches, pineapple compote, fresh berries, mango

### Cold stone ice cream

Assorted ice creams, fruit preserves, candies and toppings

### Bananas foster

Meyer rum, butter stewed bananas, vanilla ice cream

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Pages 29 through 40

## 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

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

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

Dungeness crabmeat cake, remoulade sauce, chicory lettuce

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

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

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

### Intermezzo - sorbets

(Select one)

Rose champagne

Thyme limoncello

Pear balsamic

Watermelon tomato

Campari

Orange basil

Calvados

Grappa

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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

Grilled Pacific salmon, potato-celery root puree, honey glazed baby carrots, champagne reduction

Panko herb-crust sea bass, Yukon gold garlic potatoes, baby bok choy, roasted yellow corn sauce

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

Grilled bone in Kurobuta pork chop, honey jalapeno sweet potato, Swiss chard, calvados jus

Chard broiled strip steak, gruyere Lyonnaise potato, asparagus spears, herb roma tomato, merlot demi

Oven-roasted rack of lamb, thyme, Dijon mustard crust, potato cake, seasonal mélange of vegetables, natural lamb jus

Seared Black Angus filet mignon, braised Belgian endive, duchess potatoes, asparagus spears, roasted tomato, cabernet demi glaze

### Complementing stars of the night

Grilled breast of chicken, garlic prawns, buttered potato puree, French green beans, lemon basil beurre blanc

Grilled medallion of beef & butter poached lobster tail, robuchon potato, sweet corn, haricot verts, beurre rouge

NY strip steak, jumbo prawns, leek gratin potato, buttered root vegetables, cherry tomato, choron sauce

Braised short rib, seared scallop, rosemary garlic smashed potato, baby vegetables, braising reduction

### 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

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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

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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 \$12.00 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

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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

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## “European Travels”

Creamy leek, potato soup

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

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“Back porch barbeque”

Shrimp and chili bisque

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

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"Latin Nights"

Southwestern crab, corn & chili tortilla soup

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

Margarita mango flan

Arroz con leche, macerated strawberry

Abuelita Chocolate Tres Leches

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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	\$22.00	\$20.00	\$18.00
Second Hour	\$20.00	\$18.00	\$16.00
Third Hour	\$18.00	\$16.00	\$14.00

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 \$8.00 per person  
based on guaranteed attendance per hour or portion thereof

### A la Carte Bar Selections, per Drink

<b><u>Super Premium Brands</u></b>	<b>\$9.50</b>
Grey Goose, Ketel One Citron, Bombay Sapphire Captain Morgan, Herradura Silver, Crown Royal & Chivas Regal	
<b><u>Premium Brands</u></b>	<b>\$8.50</b>
Absolut, Tanqueray, Bacardi Light, Jose Cuervo Gold, Jack Daniels, Dewars White Label, Wild Turkey, Jim Beam & Christian Brothers	
<b><u>Cordials</u></b>	<b>\$8.00</b>
Bailey's, Kahlua, Grand Marnier & Midori	
<b><u>House Wine: COLUMBIA CREST – TWO VINES</u></b>	<b>\$7.50</b>
<b><u>Domestic Beer</u></b>	<b>\$5.00</b>
Bud & Bud Light	
<b><u>Imported Beer</u></b>	<b>\$5.50</b>
Corona Extra, Heineken	
<b><u>Red Bull</u></b>	<b>\$5.00</b>
Regular and Sugar Free	
<b><u>Soft Drinks</u></b>	<b>\$3.00</b>
Assorted Coke Products	
<b><u>Selection of Chilled Juices</u></b>	<b>\$3.00</b>
<b><u>Non-Alcoholic Beer</u></b>	<b>\$4.00</b>

### **Bartenders**

Morongo provides one bartender per 75 guests at \$150.00 per bartender

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## Wines for Banquet Sales

### Chardonnay

Chateau Ste. Michelle, "Indian Wells" Columbia Valley, Wa	\$39
Manuscript, Russian River Ca.	\$50
Stag's Leap, "Hands of Time" Napa, Ca.	\$57
Cakebread Cellars, Napa, Ca.	\$85

### Sauvignon Blanc

Kim Crawford, Marlborough, New Zealand	\$37
Robert Mondavi, "Oakville" Fume Blanc 2013 CA	\$55
Cakebread Cellars, Napa Ca.	\$60

### Reisling/Moscato

SIP, Orange Moscato California NV	\$43
Chte. St. Michelle, "Eroica", 2013 WA	\$61

### Pinot Grigio

Cielo, 2015 Italy	\$43
Jermann, Italy	\$55

### Sparkling Wine and Champagne

Cielo, Prosecco Italy NV	\$45
Mumm, Brut, Napa CA NV	\$75
Vueve Clicquot, Brut "Yellow Label" Champagne France	\$125

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### Pinot Noir

Angeline, "White Label" Russian River Valley, Ca.	\$43
Stickybeak, Sonoma Coast, Ca.	\$52
Ponzi, "Tavola" Oregon	\$70

### Merlot

Franciscan, 2013 Napa, CA	\$47
Alexander Valley Vineyards, "Estate" Alexander Valley, Ca.	\$51
Prisoner, "Thorn", 2013 Napa Valley, CA	\$73
Neyers, 2011 Conn Valley, Ca.	\$87

### Cabernet Sauvignon

Rodney Strong, Sonoma, Ca.	\$55
Justin, Paso Robles, Ca.	\$65
Raymond, "Reserve" 2012 Napa, CA	\$75
Robert Mondavi, Cabernet Sauvignon 2012 CA	\$85
Silver Oak, Alexander Valley, Ca.	\$105

### Blends

Stags Leap, "Hands of Time" Red Blend Napa, Ca.	\$63
Franciscan, "Magnificent" Meritage Napa, Ca.	\$71
Robert Sinskey, "POV" Red Blend Napa, Ca.	\$87
Rodney Strong, "Symmetry" Meritage 2011 Napa, Ca	\$95

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