Breakfast Selections

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 $4.00 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

$50.00 per person

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
$10 per person

Traditional eggs benedict, toasted English muffin, grilled Canadian bacon, hollandaise sauce
$11 per person

Pacific smoked salmon eggs benedict, spinach, toasted English muffin, dill hollandaise sauce
$12 per person

Crab cake eggs benedict, homemade biscuit, wild arugula, and choron sauce
$14 per person

Pacific smoked salmon, cream cheese, capers, red onions, bagels chips
$11 per person

Artisan charcuterie and local cheeses, pickle vegetables, French baguette
$13 per person

In-room entertainment

Chef or attendant required @ $150 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
$16 per person

French crêpe station

Caramelized peaches, strawberries, blueberries, banana, warm vanilla custard
$13 per person

Belgium waffles

Wild berries, chocolate chips, cinnamon apple compote, sweet butter, maple syrup, whipped cream
$11 per person

Dill poached salmon

Served hot or cold
Baguette crisp, caper cream
$14 per person

Handcrafted perfect fruit parfaits

Wild honey yogurt
Blueberries, strawberries, raspberries, mangos, seasonal melons, house made spiced granola
$10 per person

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

$7 per person

Warm cheese blintz, fresh blubbery preserve, vanilla crème anglaise

$10 per person

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

$11 per person

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

$8 per person

Morning Stars

-Select one-

Country breakfast

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

$33.00 per person

Spanish La Mancha – gluten free

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

$36.00 per person

Cinnamon bun French toast

Sweet rolled cinnamon bun, egg custard, sweet butter, maple syrup,

Choice of applewood smoked bacon or sausage

$35.00 per person

South of border quiche

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

$37.00 per person

Grilled New York strip steak and eggs

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

$43.00 per person

Lighter displayed options

Buffet items will be replenished for one hour.
Extended service may be arranged for $4.00 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.

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
$30 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
$7 per person
Country style scrambled eggs
$6 per person
Pork or chicken sausage, applewood smoked bacon or ham steak
$8 per person
Steel cut oatmeal with raisins and brown sugar
$5 per person
Buttermilk biscuits and country gravy
$7 per person
Good times bakery sticky buns
$5 per person
Perfect croissant breakfast sandwich, scrambled eggs, ham and cheese
$10 per person
Melted breakfast biscuit, scrambled eggs, sausage patty, American cheese
$10 per person
Breakfast burrito, eggs, Monterey cheese, roasted tomato salsa
$8 per person
Pacific smoked salmon and bagels with cream cheese
$11 per person
Italian sausage, scramble eggs, fontina cheese, breakfast flat bread
$8 per person

Break Selections

Breaks á la carte

Freshly brewed Royal Cup coffee, regular & decaffeinated	$72 per gallon
Assorted Harney and Son's premium teas	$72 per gallon
Fresh squeezed orange, grapefruit, cranberry juices, tomato, V-8	$66 per gallon
Whole, chocolate, low fat and skim milk	$5.50 each
Assorted regular and diet soft drinks featuring Pepsi products	$5.50 each
Morongo bottled water	$4.50 each
San Pellegrino sparkling water	$5.50 each
Lemonade and fruit punch	$66 per gallon
Bottled Odwalla juices and smoothies	$10.00 each
Assorted Red Bull, Monster drinks	$8 each
Spring water infused with your choice of orange, raspberries, lemon or cucumber (An environmentally friendly alternative to bottled water)	$54 per gallon
Freshly brewed iced tea	$72 per gallon

Morning breaks

Danish, muffins, donuts, croissants	$58 per dozen
Cream cheese cinnamon rolls or pecan sticky buns	$58 per dozen
Old fashioned donuts (two day advance order)	$58 per dozen
Breakfast breads banana, zucchini, carrot	$58 per dozen
Assorted Bagels, cream cheese, butter, fruit preserves	$50 per dozen
Financier: orange, pistachio, chocolate, wild berry, seasonal	$50 per dozen
Pound cake vanilla, chocolate, lemon poppy seed	$50 per dozen
Homemade biscotti coffee walnut, almond spice, cranberry orange	$50 per dozen
Scones cinnamon glazed, lemon	$50 per dozen
Breakfast cereals served with whole, low fat and skim milk	$8 each
Whole fresh fruit	$38 per dozen
Seasonal sliced fresh fruit display	$10 per person
Plain and fruit flavored yogurts	$5.50 each
Clif protein bars, assorted	$8.00 each

Afternoon breaks

Cookies made daily in our pastry shop	$58.00 per dozen
Fresh Butterfinger or chocolate fudge brownies	$58.00 per dozen
Haagen-Dazs novelty ice cream, individual	$8 each
Fresh fruit kabobs, wildflower honey yogurt dip	$6.50 each
Chocolate dipped strawberries	$48.00 per dozen
Individual granola bars and candy bars	$5.50 each
Rice Krispies marshmallow treats, plain and cocoa flavored	$42.00 per dozen
Bavarian style soft pretzels, yellow mustard	$6.50 each
Trail mix	$34.00 per pound
Deluxe mixed nuts	$36.00 per pound
Tortilla chips, salsa and guacamole	$11.50 per person
Savory seasonal scones	$50.00 per dozen
Individual bags chips or pretzels	$6.00 each

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

$30 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

$22 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

$29 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

$28 per person

Essential healthy break

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

$30 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

$31 per person

The chocolate fever break

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

$34 per person

A cookie affair

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

$31 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

$34 per person

Luncheon Selections

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 $12.00 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
$41.00 per person

Ahi tuna niçoise salad
Boston lettuce, Kalamata olives, fingerling potatoes, French green beans, cherry tomatoes, boiled egg
$47.00 per person

Za'atar marinated skirt steak
Mediterranean grilled vegetable, tabbouleh, parsley, minted yogurt
$46.00 per person

Teriyaki salmon block
Local greens, ginger, julienne of vegetables, crispy wontons, ponzu dressing
$43.00 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

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 $12.00 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
$40.00 per person

Fire roast prime rib
Wisconsin cheddar cheese, caramelized onions, roasted red pepper, horseradish cream, six grain roll
$43.00 per person

Morongo grilled vegetable wrap
Marinated Portobello mushroom, red pepper, zucchini, yellow squash, red onion, beefsteak tomato, hummus spread, flour tortilla
$37.00 per person

Italian deli
Genoa salami, mortadella, capicola, mozzarella cheese, romaine lettuce, sundried tomato spread, pickled red onion, Italian vinaigrette, herb focaccia
$42.00 per person

Chilled grilled chicken on ciabatta
Char roasted red pepper, wild arugula, shaved red onion, roma tomato, provolone cheese, white balsamic mayonnaise
$41.00 per person

Flaky croissant sandwich
Honey roasted ham, sharp cheddar cheese, sundried tomato smear, hydro watercress, freshly baked croissant
$42.00 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

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 $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

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
$55.00 per person

Lemon thyme basted rotisserie chicken
Pancetta, boursin cheese, mashed red potato, broccolini
$49.00 per person

Stuffed supreme of chicken
Artichokes, goat cheese, pine nuts, root vegetables, minted saffron couscous
$52.00 per person

Crispy parmesan chicken breast
Smashed potatoes, rosemary baby vegetables, tomato coulis
$50.00 per person

Oven roasted herb chicken fettucine
Green peas, pancetta, Parmigiano cream sauce
$48.00 per person

Roasted pork loin
Granny smith, vanilla glaze maple yams, root vegetables, calvados cream sauce
$54.00 per person

Lunch Stars, continued

Char-broil New York steak
Potato puree, green & white asparagus, roasted herb tomato, truffle demi glaze
$61.00 per person

Filet of beef
Duchess potatoes, vegetable succotash, cherry tomato, cabernet reduction
$64.00 per person

Slow braised short ribs
Horseradish mashed potatoes, roasted root vegetables, merlot jus
$59.00 per person

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 vinagrette

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

Children Presented Dinner Menu (Under 10 years of age)

Children entrée pricing is _____.

Grilled Cheese

Chicken Fingers

Hamburger

Small Pizza

Macaroni and Cheese

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 $14.00 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
$49 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
$53 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
$55 per person

"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
$8 per person **

Kosher corned beef and New York pastrami
Thousand Island dressing, red mustard, dill pickle chips, homemade rye bread
Brown mustard and sauerkraut
$10 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 $11 per person **
With grilled chicken and shrimp $16 per person **

Bouillon station
Beef or chicken broth, diced chicken breast, braised beef, roasted mirepoix, noodles, caramelized onions, barley, peas and carrots, gruyere crouton
$10 per person

Hand carved beef brisket, horseradish cream
Tomatoes, shaved red onions, watercress, ground mustard, potato rolls
$13 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
$7 per person **

Warm spiced apple filled crêpes and orange caramel
$7 per person **

Bananas Foster, vanilla ice cream
$7 per person **

“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

$52 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

$49 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

$59 per person

“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
$10 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
$7 per person

Californian Dungeness crab rolls, made to order on soft rolls, seaweed salad, togarashi potato chips
$13 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
$7 per person **

Crêpes, dulce de leche, whipped crème
$6 per person **

Angel food cake, sautéed tropical fruit, grand Marnier, vanilla ice cream
$7 per person **

“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

$54 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

$56 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

$53 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

$55 per person

“Mediterranean” Enhancements
*** Chef or attendant required @ $150 each*

Antipasti grilled marinated vegetables, artisan meats, local and international cheeses, crostini, baguettes, pickled vegetable
$11 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
$8 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
$10 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
$6 per person **

Crème brûlée station, assorted toppings
$7 per person **

Zeppole, Italian doughnuts whipped cream, fruit sauces
$6 per person

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
$50 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
~
Chile Rellenos

Chile Poblano Pepper Stuffed, Jack Cheese, Tomato Broth

~

Yucca Frita
Mojo Sauce

~

Congri
Cuban Black Bean and Rice
$58 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
$56 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
$11 per Person

Nacho Bar
Chicken and Beef, Chips, Salsa Rojo, Salsa Verde, Pico De Gallo, Cheese Sauce, Guacamole, Sour Cream
$8 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
Quince Paste Cheesecake
Fresas Con Crema – Strawberry and Cream

“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

$52 per person

OR

Seared salmon, Thai yellow curry

~

Lemon chicken breast, lemon grass sauce

~

Vegetable fried rice

~

Chinese broccoli, garlic sauce

$54 per person

OR

Miso seabass, spring onion, galangal soy sauce

~

Sweet and sour pork loin

~

Vegetable lo mein

~

Baby bok choy, chili oil

$58 per person

OR

Garlic pepper shrimp

~

Mongolian beef

~

Napa cabbage, shiitake, sticky rice, soy

Stir fried, snow pea

$59 per person

“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
$11 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
$8 per person **

Peking duck, moo shu skin, cucumber, green onion, hoisin sauce
$10 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
$5 per person

Banana spring rolls, green tea ice cream
$5 per person

Reception Selections

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
$6 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
$7 per each

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
$6 per each

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
$25.00 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
$20.00 per person

Greek mezze
Roasted garlic hummus, baba ghanoush, tabbouleh, fattoush salad
Roasted eggplant, grilled artichokes, marinated peppers, olives and feta Lavash, pita chips
$19.00 per person

Crudités
Seasonal variety of raw vegetables
Roasted red hummus dip, herb buttermilk ranch
$13.00 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
$36.00 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
$26.00 per person

Artisan cheese display
Assorted imported, domestic artisanal cheeses, assorted seasonal accompaniments
Water crackers, crostini, baguettes
$22.00 per person

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
$19.00 per person

Spanish paella
Clams, mussels, shrimp, calamari, chorizo, pork, chicken, peas, pimentos and saffron rice
$25.00 per person

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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
$24.00 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
$22.00 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
$41.00 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
$30.00 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
$385 served 40

Pesto crusted bone-in prime rib
Miniature rolls, cabernet reduction, creamy horseradish sauce
$510 served 40

Porchetta alla Romana
Fresh herbs, fennel seed, mascarpone
$450 served 30

Honey baked ham
Charred pineapple relish, mustard, buttermilk biscuit
$405 served 40

Pepper, savory rubbed tenderloin of beef
Creamy horseradish, potato rosemary rolls, merlot demi glaze
$520.00 each serves 25

Juniper rubbed roasted leg of lamb
Minted lamb jus, silver dollar rolls
$450.00 each serves 30

Baked salmon coulibiac
Dill cream sauce
$390.00 each serves 25

Roasted steamship round
Creamy horseradish, whole grain mustard, silver dollar rolls, au jus
$1,200.00 each serves 150

Warm baked brie en croûte
Sliced baguette, strawberry marmalade, dried fruits, candies walnuts
$300.00 each serves 25

Dessert displayed stations

French éclair display
Mango, Meyer lemon, chocolate hazelnut, vanilla cream, strawberry almond
$22.00 per person

Viennese table
Assorted seasonal individual dessert from out pastry shop
Chocolate mousse cups, French macaroon, fruit tart, cake pops, lemon berry mousse
$32.00 per person

NY cheesecake display
Mini New York cheesecake, blueberry, cherry, pineapple
Whipped cream assorted sauces
$23.00 per person

Crème brûlée
Chocolate, coconut, pistachio, vanilla bean, raspberry
$28.00 per person

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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
$25.00 per person

Pavlova meringue
White chocolate-raspberry gelato, mixed berry gelato, whipped cream, sautéed
Peaches, pineapple compote, fresh berries, mango
$24.00 per person

Cold stone ice cream
Assorted ice creams, fruit preserves, candies and toppings
$23.00 per person

Bananas foster
Meyer rum, butter stewed bananas, vanilla ice cream
$26.00 per person
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Dinner Selections

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
$17.00 per person
Togarashi ahi tuna crudo, wakame salad, wasabi aioli, micro basil, dashi vinaigrette
$22.00 per person
Wagyu beef tataki, daikon salad, red onions, soy wasabi, garlic chips
$20.00 per person
Dungeness crabmeat cake, remoulade sauce, chicory lettuce
$23.00 per person
Bacon jumbo prawns, creamy garlic grits, tomatoes, xeres sherry beurre blanc
$19.00 per person
Braised short rib, seared scallops, parsnip puree, wild arugula, braising jus
$20.00 per person
White asparagus ravioli, green asparagus salad, brown butter, Marsala reduction
$18.00 per person

Intermezzo - sorbets
(Select one)

Rose champagne
Thyme limoncello
Pear balsamic
Watermelon tomato
Campari
Orange basil
Calvados
Grappa
$10 per person

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
$72.00 per person

Grilled Pacific salmon, potato-celery root puree, honey glazed baby carrots, champagne reduction
$70.00 per person

Panko herb-crusted sea bass, Yukon gold garlic potatoes, baby bok choy, roasted yellow corn sauce
$77.00 per person

Stuffed free range breast of chicken, manchego cheese, spinach, wild mushrooms, red skin mashed potatoes, seasonal vegetables, chicken demi glaze
$68.00 per person

Grilled bone in Kurobuta pork chop, honey jalapeno sweet potato, Swiss chard, calvados jus
$73.00 per person

Chard broiled strip steak, gruyere Lyonnaise potato, asparagus spears, herb roma tomato, merlot demi
$76.00 per person

Oven-roasted rack of lamb, thyme, Dijon mustard crust, potato cake, seasonal mélange of vegetables, natural lamb jus
$74.00 per person

Seared Black Angus filet mignon, braised Belgian endive, duchess potatoes, asparagus spears, roasted tomato, cabernet demi glaze
$78.00 per person

Complementing stars of the night

Grilled breast of chicken, garlic prawns, buttered potato puree, French green beans, lemon basil beurre blanc
$80.00 per person

Grilled medallion of beef & butter poached lobster tail, robuchon potato, sweet corn, haricot verts, beurre rouge
$85.00 per person

NY strip steak, jumbo prawns, leek gratin potato, buttered root vegetables, cherry tomato, choron sauce
$82.00 per person

Braised short rib, seared scallop, rosemary garlic smashed potato, baby vegetables, braising reduction
$80.00 per person

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 vinagrette

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 $6.00 per person

Children Presented Dinner Menu (Under 10 years of age)

Children entrée pricing is _____.

Grilled Cheese

Chicken Fingers

Hamburger

Small Pizza

Macaroni and Cheese

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 $14.00 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

$91.00 per person

“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

$94.00 per person

“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

$96.00 per person

“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

$92.00 per person

2022 Hispanic Fiesta

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

~

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
$86 per person

“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

$91.00 per person

Beverage Selections
Hosted Bar Packages per person

	Super Premium	Premium	Beer, Wine & Non-Alcoholic Beverages
First Hour	**$26.00**	**$24.00**	**$20.00**
Second Hour	**$24.00**	**$22.00**	**$18.00**
Third Hour	**$22.00**	**$20.00**	**$16.00**

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 $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 Zinfadel, 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

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 11/12/21

Wines for Catering Sales

Chardonnay

Stags Leap, Napa Valley, CA	**$65**
Hartford Court, Russian River, CA	**$70**
Neyers, Carneros, CA	**$70**
Groth, Napa Valley, CA	**$90**
Cakebread Cellars, Napa, CA	$**110**

Sauvignon Blanc

Kim Crawford, Marlborough, New Zealand	**$50**
Freemark Abbey, Napa Ca.	$**65**

Reisling/Moscato

SIP, Orange Moscato, California	**$50**
Dr. Hermann, Mosul, Austria	**$70**
Chte. St. Michelle, "Eroica", 2013 WA	**$70**

Pinot Grigio

Attemis Venezia, Italy	**$50**
Bocelli, Veneto**,** Italy	**$55**

Sparkling Wine and Champagne

Mumm, Brut, Napa CA NV	**$90**
Vueve Clicquot, Brut "*Yellow Label*" Champagne France	**$180**

Pinot Noir

Landmark 'Overlook', California	**$60**
Lincourt, "*Lindsays*" 2014 Central Coast, CA	**$70**
Ponzi, "*Tavola*" Oregon	**$85**

Merlot

Ferrari Carano, Sonoma Coast, CA,	**$60**
Matanzas Creek, "*Bennett Valley*", Sonoma, CA,	**$70**
Emmolo, Napa Valley	**$70**

Cabernet Sauvignon

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

Blends

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