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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).

A \$10.00 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: 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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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

**** Chef or attendant required @ \$125 each**

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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