



Luncheon Selections

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

*Revised 01/01/25



Chilled presented lunch

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

Freshly brewed Coffee: Regular & Decaffeinated, hot tea selection and iced tea.

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

Lunch Stars

-Select one-

Grilled ancho chicken breast Caesar

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

\$54.00 per person

Ahi tuna niçoise salad

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

\$62.00 per person

Za'atar marinated skirt steak

Mediterranean grilled vegetable, tabbouleh, parsley, minted yogurt

\$60.00 per person

Teriyaki salmon block

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

\$57.00 per person

Lunch Finals

-Select one-

Strawberry shortcake, vanilla, Bavarian cream, strawberry puree

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

Caramel chocolate tart, marbled whipped cream, butterscotch

Red velvet cake roll, macerated berries, Chantilly cream

Black forest cheesecake, brandied cherry, chocolate sauce

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Presented sandwich selections

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

Freshly brewed Coffee: Regular and Decaffeinated, hot tea selection and iced tea.

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Lunch Stars

-Select one-

Oven roasted turkey breast

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

\$53.00 per person

Fire roast prime rib

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

\$57.00 per person

Morongo grilled vegetable wrap

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

\$48.00 per person

Italian deli

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

\$55.00 per person

Chilled grilled chicken on ciabatta

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

\$54.00 per person

Flaky croissant sandwich

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

\$55.00 per person

Morongo boxed lunches

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

(does not include coffee or tea)

Pricing as listed to apply

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Presented lunch

All presented lunch options are served with choice of beginning, choice of star, choice of final and freshly baked rolls and sweet cream butter. Freshly brewed Coffee: Regular & Decaffeinated, hot tea selection and iced tea.

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

Lunch is served until 2:00pm daily

Lunch Beginnings

-Select one-

- Cream of asparagus, truffle essence, crispy parmesan
- Short rib consommé, mirepoix vegetables
- Chicken tortilla soup, tortilla crisps, sour cream, avocado
- Manhattan clam chowder
- Crispy romaine hearts, Parmigiano reggiano, croutons, Morongo Caesar dressing
- Young field greens, roasted baby vegetables; candied walnuts, chèvre, red wine herb dressing
- Butter lettuce, radicchio, Belgian endive, dried cherry, feta, champagne dressing
- Baby greens, artisan goat cheese, cherry tomato, crushed sweet hazelnuts, raspberry honey vinaigrette
- Carrot & raisin salad, lettuce cups, wildflower honey mustard dressing
- Baby spinach, shaved fennel, orange segment, boursin vinaigrette
- Marinated bocconcini mozzarella, cherry tomato, wild arugula, age balsamic, basil pesto dressing

Lunch Stars

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

- Bake Pacific salmon
- Parmesan crusted, saffron braised fennel, saffron cream
- \$73.00 per person

- Lemon thyme basted rotisserie chicken
- Pancetta, boursin cheese, mashed red potato, broccolini
- \$65.00 per person

- Stuffed supreme of chicken
- Artichokes, goat cheese, pine nuts, root vegetables, minted saffron couscous
- \$68.00 per person

- Crispy parmesan chicken breast
- Smashed potatoes, rosemary baby vegetables, tomato coulis
- \$66.00 per person

- Oven roasted herb chicken fettucine
- Green peas, pancetta, Parmigiano cream sauce
- \$64.00 per person

- Roasted pork loin
- Granny smith, vanilla glaze maple yams, root vegetables, calvados cream sauce
- \$70.00 per person

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Lunch Stars, continued

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

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

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

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Vegetarian Lunch Stars

Vegetarian entrée pricing same as the selected entrée above

Tuscan style pasta primavera

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

Handmade mushroom ravioli

Wild mushroom, ricotta, caramelized root vegetables, balsamic drizzle

Tempura tofu

Sesame enoki mushroom, baby bok choy, sweet soy sauce

Veggie Burger (plant based burger)

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

Gluten Free Lunch Stars

Gluten Free entrée pricing same as the selected entrée above

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

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

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Lunch Finals
-Select one-

Classic crème brûlée, chocolate cigar, fresh seasonal fruit

Blackberry chocolate cream tart, chocolate anglaise

Meyer lemon tart, wild berries sauce

White chocolate-orange cream mousse dome, blackberry compote

Cappuccino mascarpone torte, thyme orange reduction

Milk chocolate praline mocha cake, hazelnut sauce

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Children Presented Dinner Menu (Under 10 years of age)

Children entrée pricing is \$20.00++

Grilled Cheese

Chicken Fingers

Hamburger

Small Pizza

Macaroni and Cheese

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Displayed Lunch

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Freshly brewed Coffee: Regular & Decaffeinated, hot tea selection and iced tea.

A \$16.00 per person surcharge will be added to the menu price when the guarantee is less than 20 guests.

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“Old world tour” Delicatessen

Italian wedding soup

~

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

~

Yukon gold potato salad, chopped eggs, chives

~

Sweet carrot, local raisin, wildflower honey mustard dressing

~

Creamy Cole slaw, celery salt, apple cider dressing

“Old world tour” Delicatessen Stars

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

~

Slices whole wheat, rye and white bread

~

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

\$65 per person

OR

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

~

Fresh mozzarella, brie cheese, fontina

~

Artisan breads and rolls

~

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

\$70 per person

OR

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

~

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

~

Grilled Portobello mushrooms, tomato coulis, roasted asparagus spears, marinated squash, flour tortilla wrap

\$73 per person

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“Old world tour” Delicatessen Enhancements

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

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

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

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

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

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

“Old world tour” Delicatessen Finals

-Select four-

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

“Old world tour” Delicatessen Finals Enhancements

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

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

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

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“The Americas”

Chicken noodle soup

~

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

~

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

~

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

~

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

“The Americas” Stars

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

~

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

~

Saffron risi bisi

~

Roasted root vegetables, maple thyme glaze

\$68 per person

OR

Pulled braised BBQ brisket, silver dollar onion rolls

~

Buttermilk fried chicken

~

Bacon “mac and cheese” Wisconsin cheddar cheese

~

Roasted sweet potatoes, honey rosemary glaze

\$65 per person

OR

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

~

Carne asada, grilled spring onion, nopales, queso fresco

~

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

~

Traditional Mexican rice

~

Ranchero style beans

\$78 per person

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“The Americas” enhancements

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

Carnitas taco, made to order

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

Assorted local greens and romaine hearts

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

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

\$18 per person **

“The Americas” Finals

-Select four-

Bourbon pecan pie

Traditional cherry pie

Apple crumb pie

Coconut flan

Cinnamon churro

Mango cream tarts

Key lime pie

Tres leches cake

Marshmallow chocolate cake

“The Americas” Final Enhancements

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

\$9 per person **

Crêpes, dulce de leche, whipped crème

\$8 per person **

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

\$9 per person **

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“Mediterranean”

Vegetable minestrone soup

~

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

~

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

~

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

“Mediterranean” Stars

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

~

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

~

Creamy organic polenta, mascarpone home grown fine herbs

~

Classic ratatouille, herb de Provençal

\$72 per person

OR

Parmesan crusted supreme of chicken, creamy tomato sauce

~

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

~

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

~

Fire roasted vegetables, balsamic glaze

\$74 per person

OR

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

~

Roasted grouper, sweet peas and white wine fume

~

Mediterranean couscous

~

French green beans almondine

\$70 per person

OR

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

~

Beef keftedes, Greek meatballs, San Marzano tomato garlic sauce

~

Vegetable moussaka, layer of potato and vegetables, béchamel sauce

Okra bamies, melted tomato, handpick oregano

\$73 per person

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“Mediterranean” Enhancements

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

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

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

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

“Mediterranean” Finals

-Select four-

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

“Mediterranean” Final Enhancements

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

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

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

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Hispanic Fiesta

Sopas

-Select One-

Posole

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

Albondigas

Meatball Soup, Greens, Carrots, Celery, Beef Broth

Chicken Tortilla Soup

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

Menudo

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

Ensalada

Chopped Taco Salad

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

Chipotle Quinoa Salad

Red Onion, Bell Peppers, Avocado, Chipotle Dressing

Ensalada De Nopal

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

“Hispanic” Stars

Pork Tamales Rojos

~

Chicken Enchiladas Verdes

Corn Tortillas, Spicy Green Tomato Sauce, Queso Fresco

~

Refried Pinto Beans

~

Spanish Rice

~

Verduras Rostisadas

Roasted Seasonal Vegetables

\$66 per Person

Or

Costilla De Puerco En Salsa Verde

Fried Pork Ribs Covered, Spicy Green Tomato Sauce, Cactus

~

Ropa Vieja

Grilled Flank Steak, Sofrito, Pickled Onions

~

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

~

Yucca Frita
Mojo Sauce

~

Congri
Cuban Black Bean and Rice
\$77 per Person

Or

Entraña
Grilled Skirt Steak, Chimichurri Sauce

~

Chicken Milanesas

~

Rice De Bueno Aires

~

Coliflor
Roasted Cauliflower, Tri-Color Carrots, Broccoli

~

Papas
Roasted Potato, Rocoto Aioli
\$74 per Person

“Hispanic” Enhancements

** Chef or Attendant Required @ \$150 Each

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

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

Dolce

-Select Four-

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

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Quince Paste Cheesecake
Fresas Con Crema – Strawberry and Cream

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“Land of rising sun”

Hot and sour soup

~

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

~

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

~

Napa cabbage slaw, carrots, tomato, citrus ponzu vinaigrette

Starts

Beef and broccoli, oyster sauce

~

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

~

Stir-fried vegetables, ginger white sauce

~

Steamed white rice

\$68 per person

OR

Seared salmon, Thai yellow curry

~

Lemon chicken breast, lemon grass sauce

~

Vegetable fried rice

~

Chinese broccoli, garlic sauce

\$72 per person

OR

Miso seabass, spring onion, galangal soy sauce

~

Sweet and sour pork loin

~

Vegetable lo mein

~

Baby bok choy, chili oil

\$77 per person

OR

Garlic pepper shrimp

~

Mongolian beef

~

Napa cabbage, shiitake, sticky rice, soy

Stir fried, snow pea

\$78 per person

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“Land of rising sun” enhancements

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

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

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

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

“Land of rising sun” Finals

-Select four-

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

“Land of rising sun” Final Enhancements

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

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

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