



# Reception 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



### **Reception**

*Minimum 3 selections*

*Minimum order of 25 pieces per selection.*

### **Cold teasers**

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

### **Hot teasers**

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

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**Reception, continued**

*Minimum 3 selections*

*Minimum order of 25 pieces per selection.*

**Sweet teasers**

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

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### **Displayed stations**

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

*Heavy welcome and dinner reception pricing is based on a minimum of five stations and served for maximum of two hours.*

*Single selections will be subject to additional charge.*

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

Assorted imported, domestic artisanal cheeses

Variety of local artisanal charcuterie

Homemade country-style pâté, Dijon and whole grain mustards

Seasonal accompaniments, focaccia, baguettes

\$33.00 per person

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

Wild mushroom, roasted garlic, rosemary, cambazola cheese

Northern Italian coppa and prosciutto, roasted tomato, fontina cheese

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

\$26.00 per person

#### **Greek mezze**

Roasted garlic hummus, baba ghanoush, tabbouleh, fattoush salad

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

\$25.00 per person

#### **Crudités**

Seasonal variety of raw vegetables

Roasted red hummus dip, herb buttermilk ranch

\$18.00 per person

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

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

(5 pieces per person)

Lemon wedges, spicy cocktail sauce, remoulade sauce

\$48.00 per person

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

Beef ranchero, achiote chicken, pork al pastor

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

Salsa roja and salsa verde

Corn tortilla, soft flour tortillas

\$34.00 per person

#### **Artisan cheese display**

Assorted imported, domestic artisanal cheeses, assorted seasonal accompaniments

Water crackers, crostini, baguettes

\$30.00 per person

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## Displayed stations, continued

### Mediterranean vegetable display

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

### Spanish paella

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

### In-room cooking entertainment

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

### Sliders station

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

### Potato martini bar

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

### Little Tokyo

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

### Italian table

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

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### **Carving stations**

*Chef or attendant required @ \$150 each*

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

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

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

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

#### **Porchetta alla Romana**

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

#### **Honey baked ham**

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

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

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

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

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

#### **Baked salmon coulibiac**

Dill cream sauce  
\$512 served 25

#### **Roasted steamship round**

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

#### **Warm baked brie en croûte**

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

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## Dessert displayed stations

French éclair display

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

Viennese table

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

NY cheesecake display

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

Crème brûlée

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

## In-room dessert entertainment

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

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

*Culinary attendant fee: \$150.00 each*

Parisian street vendor crêpes

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

Pavlova meringue

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

Ice Cream Sundae Bar

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

Bananas foster

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

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## Dinner Selections

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### **Presented Dinner**

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

*Freshly brewed Coffee: Regular & Decaffeinated, and assorted teas.*

### **Beginnings**

Roasted tomato soup, micro greens, artisan goat cheese

Sweet corn, crab chowder, smoked bacon, light cream

Wild mushroom potage, rosemary focaccia crouton, truffle essence

Creamy lobster bisque, saffron rouille, chive

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

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

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

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

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

### **Beginnings alternatives**

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

\$22.00 per person

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

\$29.00 per person

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

\$26.00 per person

Dungeness crabmeat cake, remoulade sauce, chicory lettuce

\$31.00 per person

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

\$25.00 per person

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

\$26.00 per person

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

\$24.00 per person

### **Intermezzo - sorbets**

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

Rose champagne

Thyme limoncello

Pear balsamic

Watermelon tomato

Campari

Orange basil

Calvados

Grappa

\$13 per person

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### **Stars of the night**

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

Vegetarian entrée pricing same as the selected entrée above

Cheese tortellini, creamy heirloom tomato sauce, pesto drizzle

Wild mushroom risotto, asparagus salad, port reduction

Eggplant parmesan, marinara sauce, mozzarella cheese

Greek vegetables moussaka

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

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

Saffron vegetable strudel, Mediterranean ratatouille, coriander pesto

Farro cake, portobello mushroom, red pepper coulis

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

Vegan entrée pricing same as the selected entrée above

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

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

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

Gluten Free entrée pricing same as the selected entrée above

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

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

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## **Finals**

Hazelnut coffee cream, orange mousse, angel food cake

Blueberry cheesecake on lemon peel sable

Classic crème brûlée, chocolate cigar, fresh berries

Cappuccino mascarpone torte, thyme orange reduction

Double chocolate torte, Grand Marnier sauce

Baked custard, raspberry tart, raspberry mousse

White chocolate, orange cream mousse, blackberry compote

### **Dessert trio:**

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

Add \$8.00 per person

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

Children entrée pricing is \$20++

Grilled Cheese

Chicken Fingers

Hamburger

Small Pizza

Macaroni and Cheese

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### **Displayed Dinner Selections**

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

*Freshly brewed Coffee: Regular & Decaffeinated, and assorted teas.*

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

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

#### **“Roman Feast”**

Seafood Cioppino bisque

~

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

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

~

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

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

~

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

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

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

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

Quattro formaggi scalloped potatoes

Grill marinated vegetable, capers vinaigrette

~

Ricotta cannelloni

Tiramisu

Chocolate vanilla charlotte

**\$120.00 per person**

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## **“The Golden Empire”**

Spicy Thai chicken, lemongrass soup

~

Grilled squid salad, peanut, lime, soy

Mixed greens, avocado, orange segments, citrus vinaigrette

Green papaya salad, lemon-thyme vinaigrette

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

~

Five-spice roasted pork loin, hoisin sauce

Miso sea bass, long beans

Crispy Peking duck, sweet soy sauce

Green vegetables, shiitake mushroom, garlic soy sauce

Coconut fried rice

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

~

Egg custard tart

Mango pomelo sago

Rice sesame balls

\$123.00 per person

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## **“European Travels”**

Creamy leek, potato soup

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Lobster and asparagus salad, butter lettuce, aged sherry vinaigrette

Chickpea and carrot salad, fig vinaigrette, tarragon

Seafood cocktail display, jumbo shrimp, snow crab claw

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

Artisanal local cheeses and charcuterie, seasonal accompaniments

~

Beef medallion, potato timber, cabernet jus

Fennel steamed salmon, grilled lemon, pepper cream sauce

Roasted pork loin, caramelized granny smith apples, calvados cream

Farfalle pasta, spinach, sundried tomato, feta cheese

Glazed baby vegetables

Roasted fingerling, melted pearl onion, chives

~

Viennese table of assorted mini pastries and tarts

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## **“Back porch barbeque”**

Shrimp and chili bisque

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Smoked BBQ chicken salad

Morongo Caesar salad, traditional dressing, herbed sourdough croutons

Coleslaw, cilantro, jalapeño, lime juice dressing

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

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

~

Glazed brisket, caramelized red pearl onions, sweet potato purée

Braised pork ribs, hickory barbeque sauce

Spiced jumbo prawns, smoked tasso grits, cheddar cheese

Green bean casserole

Sweet yams, marshmallow

Southern baked beans

~

Devil’s food cake

Banana cream pie

Wild berry cobbler, sweet crème fraîche

Lemon coconut raspberry cake

**\$121.00 per person**

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## Hispanic Fiesta

### Posole

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

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### Chopped Taco Salad

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

### Chipotle Quinoa Salad

Red Onion, Bell Peppers, Avocado, Chipotle Dressing

### Nacho Bar

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

### Ensalada De Nopal

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

~

### Costilla De Puerco En Salsa Verde

Fried Pork Ribs Covered, Spicy Green Tomato Sauce, Cactus

### Ropa Vieja

Grilled Flank Steak, Sofrito, Pickled Onions

### Chile Rellenos

Chile Poblano Pepper Stuffed, Jack Cheese, Tomato Broth

### Yucca Frita

Mojo Sauce

### Congri

Cuban Black Bean And Rice

Warm Corn And Flour Tortilla

~

### Coconut Flan

Pineapple Upside Down Cake

### Mexican Chocolate Cake

\$113.00 per person

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## **“Latin Nights”**

Southwestern crab, corn & chili tortilla soup

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Tortilla chips, pico de gallo, guacamole

Fresh fruit salad, tequila-lime yogurt dressing

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

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

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

~

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

Bistec encebollado, grilled strip loin, caramelized pearl onions

Smoked chicken breast, mole poblano, sesame seed, cilantro

Crispy yucca, red-onion mojo

Arepas con queso fresco

Arroz con frijoles Cuban black beans & rice

~

Margarita mango flan

Arroz con leche, macerated strawberry

Abuelita Chocolate Tres Leches

\$120.00 per person

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

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

Pricing for Additional Hours Available Upon Request

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

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

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

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

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

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

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

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

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

White Zinfandel, Cabernet, Merlot, Chardonnay

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

Bud & Bud Light

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

Corona Extra, Heineken

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

Regular and Sugar Free

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

Assorted Regular & Diet, featuring Pepsi Products

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

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

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

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