

A close-up, warm-toned photograph of a holiday dinner table. In the foreground, a flute glass filled with champagne sits on a red tablecloth. Behind it, a white plate is set with a red napkin, a sprig of pine, and a pinecone. The background is softly blurred, showing more lit candles and festive decorations, creating a cozy and elegant atmosphere.

BANQUET
AND
CATERING
HOLIDAY
MENU



PECHANGA
RESORT CASINO.



All prices subject to a 21% gratuity and 9% sales tax.

HOLIDAY MENU I

78 PER PERSON

PLEASE CONSULT CATERING MANAGER FOR DIETARY RESTRICTIONS AND ALLERGY-SPECIFIC NEEDS.

All entrées include: starter | dessert | gourmet rolls | whipped butter | regular coffee | decaf | assortment of hot teas

Fig & Bacon Salad

mixed greens | fresh figs | bacon bits | parmesan cheese |
toasted hazelnuts | choice of dressing

Holiday Pasta Salad

rotini | winter vegetables | pesto sauce | lemon zest |
feta cheese crumbles | toasted pine nuts

Herb Roasted Turkey Breast

housemade cranberry orange relish

Pan Seared Salmon

lemon zest | fresh dill | beurre blanc | micro greens

Braised Short Ribs

red wine demi-glace

Grilled Winter Vegetables

Roasted Fingerling Potatoes

garlic herb butter

Holiday Sweets Assortment

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HOLIDAY MENU II

86 PER PERSON

PLEASE CONSULT CATERING MANAGER FOR DIETARY RESTRICTIONS AND ALLERGY-SPECIFIC NEEDS.

All entrées include: starter | dessert | gourmet rolls | whipped butter | regular coffee | decaf | assortment of hot teas

Winter Citrus & Pomegranate Salad

mixed greens | oranges | grapefruit | pomegranate seeds | candied pecans |
goat cheese crumbles | shaved fennel | honey citrus vinaigrette

Roasted Butternut Squash & Apple Bisque

nutmeg | cinnamon

Herb Roasted Turkey Roulade

sage-rolled | garlic thyme stuffing |
cranberry reduction | fresh rosemary

Grilled Swordfish

olive tomato relish

Garlic Rosemary Prime Rib

red wine jus

Maple Glazed Brussels Sprouts

crispy bacon

Roasted Garlic Yukon Golden Potatoes

Holiday Sweets Assortment

(\$150 surcharge for parties under 30 persons).

For parties with 100+ guests, add a Chef Carving Attendant for \$150 for 2 hours.

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HOLIDAY MENU III

96 PER PERSON

PLEASE CONSULT CATERING MANAGER FOR DIETARY RESTRICTIONS AND ALLERGY-SPECIFIC NEEDS.

All entrées include: starter | dessert | gourmet rolls | whipped butter | regular coffee | decaf | assortment of hot teas

Kale & Roasted Beet Salad

toasted walnuts | dried cranberries | parmesan cheese |
creamy citrus tahini dressing

Spiced Carrot & Ginger Soup

carrots | coconut milk | crispy chickpeas | chili oil

Roasted Turkey Roulade

pistachio stuffing | orange zest | citrus glaze

Baked Salmon

pomegranate beurre rouge

Herb Crusted Sirloin

garlic thyme demi-glaze

Honey Glazed Heirloom Carrots & Brussels Sprouts

citrus honey reduction

Truffled Potatoes Au Gratin

yukon gold potatoes | black truffle oil | gruyère cheese

Holiday Sweets Assortment

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PECHANGA
RESORT CASINO

Attractive corporate rates and group rates are available
for overnight accommodations in conjunction with meetings and events.

For more information, call 951.770.2443.

For catering information, call 951.770.8551
or email cateringinfo@pechanga.com.