

Catering Menu



Catering & Sales 626-854-2315 www.pacificpalmsresort.com



Event Menu Offerings

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- 5. Beverage Breaks
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- 16. Asian Lunch Buffet
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Refreshment Breaks

Morning Break Service Afternoon Break Service Both Morning and Afternoon Break Service

Morning Break Service

Freshly Brewed Pacific Palms Resort Private Blend Regular and Decaffeinated Coffee Hot and Iced Tea Assorted Juices Assorted Soft Drinks Assorted Oven Baked Muffins and Danish Pastries Seasonal Sliced Fresh Fruit Tray Assorted Fruit Yogurts

Afternoon Break Service

Freshly Brewed Pacific Palms Resort Private Blend Regular and Decaffeinated Coffee Hot and Iced Tea Assorted Soft Drinks Assorted Oven Baked Cookies and Brownies Granola Bars and Trail Mix Snickers, Milky Way, M&M's Pretzels and Potato Chips Assorted Whole Fresh Fruits Assorted Fruit Yogurts

Any hot food items added are for two (2) hour service maximum. Break items will be replenished for up to 2 hours.



Refreshment Breaks

Basic Break

Pacific Palms Resort Private Blend Regular and Decaffeinated Coffee Hot and Iced Tea Assorted Soft Drinks Assorted Oven Baked Cookies

Sweet N' Salty

Pacific Palms Resort Private Blend Regular and Decaffeinated Coffee Hot and Iced Tea Assorted Soft Drinks Potato Chips, Pretzels and Caramel Corn Snickers, Milky Way and M&M's

California Natural

Pacific Palms Resort Private Blend Regular and Decaffeinated Coffee Hot and Iced Tea Bottled Fruit Juices Assorted Soft Drinks Assorted Fruit Yogurts and Frozen Fruit Bars Assorted Whole Fresh Fruits, Granola Bars

Fiesta Break

Pacific Palms Resort Private Blend Regular and Decaffeinated Coffee Numi Herbal Hot and Iced Tea Assorted Soft Drinks Tortilla Chips and Salsa Cheese Quesadillas Add Guacamole | additional per person

Any hot food items added are for two (2) hour service maximum. Break items will be replenished for up to 2 hours.



Beverage Breaks

Pacific Palms Resort Private Blend Regular, Decaffeinated Coffee, Hot Tea or Iced Tea

Fruit Punch, Juice or Lemonade

Champagne Punch

Boba Milk Tea Flavored Tea and Large Tapioca Pearls

Assorted Soft Drinks or Mineral Water

Bottled Water

Pacific Palms Resort Private Blend Regular and Decaffeinated Coffee Hot and Iced Tea or Assorted Juices (2 hours)

Pacific Palms Resort Private Blend Regular and Decaffeinated Coffee Hot and Iced Tea or Assorted Soft Drinks (2 hours)

Any hot food items added are for two (2) hour service maximum. Break items will be replenished for up to 2 hours.



Break Enhancement Items

(Priced per dozen unless noted)

Homemade Pastries, Croissants, Muffins and Danish Pastries Granola Bars

Trail Mix

French Pastries, Fruit Tarts and Petite Fours

Mixed Nuts

Assorted Whole Seasonal Fresh Fruits

Sliced Seasonal Fresh Fruits

Assortment of Fruit Yogurts

Homemade Cookies and/or Double Chocolate Fudge Brownies Popcorn

Small Bag of Chips

Mini Pretzels, Popcorn, Potato Chips with Dip or Tortilla Chips with Salsa

Hummus & Pita Chips

Any hot food items added are for two (2) hour service maximum. Break items will be replenished for up to 2 hours.



Pacific Palms Resort Continental

(Minimum 25 people)

Includes: Coffee / Tea / Orange Juice / Breakfast Pastries / Muffins / Assorted Bagels / Butter / Sliced Breads for Toasting / Strawberry and Plain Cream Cheese / Fruit Preserves / Mixed Berry Yogurt Parfaits / Fresh Fruit Display

All American Breakfast Buffet

(Minimum 25 people)

Includes: Coffee / Tea / Orange Juice / Assorted Bagels / Sliced Breads for Toasting / Butter / Strawberry and Plain Cream Cheese / Fruit Preserves / Hot Oatmeal with Brown Sugar and Raisins / Cold Cereal and Fresh Fruit Display

Choice of One

Plain Scrambled Eggs Country Scrambled Eggs with Peppers, Onions and Cheddar Cheese <u>Choice of Two</u> Honey Cured Bacon Link Sausage Honey Glazed Ham Chicken Apple Sausage

Choice of One

Fried Breakfast Potatoes Red Country Potatoes Pancakes Waffles Biscuits and Gravy

Breakfast Enhancement add ons (Pricing Per Person. Must Accompany a Full Menu)

*Crepe Station with Condiments *Omelet Station Turkey Bacon Applewood Bacon Apple Chicken Sausage Grilled Country Ham Breakfast Potatoes Parfaits Eggs Benedict Breakfast Burrito Top Sirloin Steak South of the Border Burrito Breakfast Sandwich Scrambled Eggs & Chives Fresh Hard Boiled Eggs Oatmeal Bar

*Requires Chef Attendant | additional per station / per 50 guest



Plated Breakfast

Includes: Coffee / Tea / Orange Juice / Breakfast Pastries / Fresh Melon

Choice of One

Plain Scrambled Eggs Country Scrambled Eggs with Peppers, Onions and Cheddar Cheese

Choice of One

Hash Browns Breakfast Potatoes Pancakes Buttermilk Biscuits with Country Gravy

Choice of One

Honey Cured Bacon Link Sausage Chicken Apple Sausage Hickory Smoked Bacon

Add Top Sirloin Steak | additional per person



Box Lunches

California Wrap Selections

(Minimum 25 people)

Choice of Two

Buffalo Chicken Wrap (Mild)

Grilled Veggie Wrap

Crispy Chicken Strips mixed with Buffalo Sauce Blue Cheese and Coleslaw wrapped in a Flour Tortilla

Roasted Eggplant, Roasted Peppers, Zucchini Squash, Marinated Tofu with Balsamic Vinaigrette wrapped in a Flour Tortilla

Jack Daniel's BBQ Chicken Wrap

Flame Broiled Chicken Breast with Jack Daniel's BBQ Sauce, Cheddar Cheese and Southwest Slaw wrapped in a Flour Tortilla

California Turkey "Club" Wrap

Breast of Turkey with Avocado, Smoked Bacon, Roasted Tomato, Leaf Lettuce and Chipotle Mayonnaise wrapped in a Flour Tortilla

Traditional Sandwich (Minimum 25 people)

Choice of Two

Roast Beef Roasted Turkey Breast Black Forest Smoked Ham Chicken Salad Tuna Salad

with Cheese / Lettuce / Tomato / Mayonnaise served on Wheat, White, or Hoagie

Includes: Whole Fruit / Chips / Cookie / Soft Drink



Deli Buffet

California Deli

(Minimum 25 people)

Choice of Three Salads

Classic Potato, Tabbouleh Style Quinoa, Mediterranean Macaroni, Creamy Coleslaw, Garden with Italian and Ranch, Southwestern 3-Bean Salad

Build Your Own Sandwich

Includes: Chef's Selection of assorted Sandwich Rolls, Breads, Sundried Tomato Flour Tortillas

Choice of Three

Roast Beef, Roasted Turkey, Black Forest Ham, Pastrami Fresh Herb Chicken Salad, Tuna Salad, Egg Salad

Assorted Cheeses

Provolone, Swiss, Cheddar and American

Condiments

Green Leaf Lettuce, Sliced Tomatoes, Pickles, Sliced Red Onion, Mayonnaise, Pepperoncini, Pesto Mayo, Dijon and Classic Mustard

Soup du Jour

Soup of the Day | additional per person

Includes: Coffee / Tea / Iced Tea / Chips / Homemade Cookies and Brownies



Entrée Salads

Includes: Coffee / Tea and Iced Tea / Assorted Rolls and Butter / Dessert

Asian Chicken Salad

Shredded Lettuce, Teriyaki Marinated Chicken Breast, Tomatoes, Baby Corn, Bean Sprouts, Bell Peppers, Cucumbers, Mandarin Oranges, Green Onions, topped with Crispy Wonton Strips and Sesame Dressing

California Cobb Salad

Chopped Greens, Roasted Chicken, Honey Smoked Bacon, Chopped Hard Boiled Eggs, Crumbled Bleu Cheese, Diced Tomatoes, Avocado and Choice of Two Dressings

Dressings

Ranch / Italian / Balsamic Vinaigrette / Blue Cheese / Sesame / Raspberry Vinaigrette



Plated Lunch & Dinner Salads

(included with Plated Menus)

Pacific Palms Resort Salad

California Greens wrapped in a Cucumber Ribbon with Orange Segments, Grape Tomatoes, Dried Cranberries, Candied Walnuts, Shaved Parmesan and Choice of Dressing:

(Ranch / Italian / Balsamic Vinaigrette / Blue Cheese / Sesame / Raspberry Vinaigrette)

Caesar Salad

Chopped Romaine Lettuce, Garlic Croutons, Parmesan Cheese with Classic Caesar Dressing

Classic Wedge Salad

Iceberg Wedge, Blue Cheese Crumbles, Diced Tomatoes, Bacon Bits with Blue Cheese Dressing

Caprese Salad

Vine-Ripened Tomatoes and Fresh Mozzarella, Julienne Basil, Olive Oil with Balsamic Reduction

Arugula Salad

California Arugula with Crumbled Goat Cheese, Shaved Fennel, Roasted Green Apples, Dried Cranberries with Orange Vinaigrette

Farm Fresh Green Salad

Mixed Greens, Cherry Tomatoes, Shaved Onion, Carrots, Cucumbers, Red Wine Vinaigrette



Plated Lunch

Includes: Coffee / Tea / Iced Tea / Assorted Rolls and Butter, Choice of one Salad (see page 12) and One Dessert (see page 32)

<u>Entrée</u>

Choose Maximum of Two

(Higher price prevails for multiple Entrée selections)

Grilled Chicken Breast with Rosemary Garlic Chicken Jus Pan-Seared Chicken with Citrus Buerre Blanc Sautéed Shrimp Scampi with Garlic, Herbs and White Wine Butter Sauce Grilled Salmon with California Tomato Basil Relish Marinated New York Steak with Herb Chimichurri Pesto Grilled Mahi Mahi with Tropical Fruit Salsa Ribeye Steak with Forest Mushroom Jus Petite Filet Mignon with Cracked Pepper Bordelaise

Combination Entrées

Choose One

Grilled Chicken Breast and Grilled Shrimp with Dijon Cream Sauce New York Steak and Herb Seared Salmon with Forest Mushroom Jus New York Steak and Grilled Prawn with Forest Mushroom Jus and Chimichurri

Starches

Choose One

Wild Rice Pilaf / Garlic Mashed Potatoes / Red Bliss Crushed Potatoes / Steamed Jasmine Rice / Crispy Red Potatoes

Includes

California Seasonal Vegetables

<u>Vegetarian</u>

(See page 20)



Buffet Lunch & Dinner Salads

(included with Buffet Menus)

Choice of Three

Caesar Salad

Chopped Romaine Lettuce, Garlic Croutons, Parmesan Cheese with Classic Caesar Dressing

California Greens

Mixed Greens, Cucumbers, Julienne Carrots, Grape Tomatoes, Croutons, Black Olives Choice of Two Dressings: Ranch / Italian / Balsamic Vinaigrette / Blue Cheese / Sesame / Raspberry Vinaigrette

Pacific Palms Potato Salad

Red Bliss Potatoes, Crumbled Bacon, Chopped Scallions with Whole Grain Mustard Dressing

Mediterranean Macaroni Salad

Pasta, Artichokes, Black Olives, Sun Dried Tomato, Pepperoncini with Pesto Vinaigrette

Quinoa Salad

"Tabbouleh" Style Quinoa, Roma Tomato, Cucumber, Parsley and Mint with Olive Oil and Lemon Dressing

Grilled Vegetable Salad

Grilled Asparagus, Red, Yellow and Green Peppers, Basil Parmesan Cheese with White Balsamic Dressing

Tomato and Mozzarella Salad

Diced Tomatoes and Mozzarella, with Fresh Julienne Basil and Extra Virgin Olive Oil

Arugula Salad

California Arugula with Crumbled Goat Cheese, Shaved Fennel, Roasted Green Apples, Dried Cranberries with Orange Vinaigrette

Endive, Asian Pear and Blue Cheese Salad

Belgian Endive, Romaine Lettuce, Asian Pear and Dried Cranberries with Blue Cheese Vinaigrette

Cucumber, Onion and Feta Cheese Salad with Dill Vinaigrette

> **Grilled Asparagus** with Portobello Mushroom Relish

Tuscan Kale Salad

with Dried Fruits, Pine Nuts, Pancetta and Citrus Segments

Roasted Beet Salad

with Toasted Walnuts and Crumbled Goat Cheese with Orange Dressing

All Buffets or Stations are displayed no more than 1.5 hours 22% service charge and applicable tax not included in listed prices. Prices listed are subject to change. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. V1



Lunch Buffets

Buffet Menus Include: Coffee / Tea / Iced Tea / Assorted Rolls and Butter Your Choice of Three Salads (page 14) / Seasonal Vegetables / One Starch / Dessert Display (page 32)

Lunch Buffet #1

(Minimum of 25 people)

Choice of One

Parmesan-Seared Chicken served with Citrus Buerre Blanc

Herb Breaded Whitefish with Lemon and Beurre Blanc

Roasted Sliced Sirloin with Cracked Pepper Bordelaise

> **Roasted Pork Loin** with Rosemary Garlic Jus

Lunch Buffet #2

(Minimum of 25 people)

Choice of Two

Roasted Chicken with Dijon and Whole Grain Cream Sauce

Citrus and Achiote Marinated Chicken with Tequila Lime Sauce

Roasted Sliced Sirloin with Cracked Pepper Bordelaise

BBQ Chicken with Jack Daniel's Bourbon Infused BBQ Sauce

Lemon Pepper Seasoned Tri Tip with Red Wine Sauce & Crispy Onions

Grilled Salmon with Tomato Relish and Herb

Lunch Buffet #3

(Minimum of 25 people)

Choice of Two

Oven Roasted New York Striploin with Onion Rings and Cracked Pepper Bordelaise

Oven Roasted Chicken with Braised Southern Style Greens

Parmesan Crusted Chicken served over Angel Hair Pasta with White Wine Butter Sauce

Roasted Rosemary Leg of Lamb with Ratatouille

> Baked Atlantic Cod with Braised Kale and Citrus Parsley Butter

Mahi Mahi with Macadamia Nut, Tropical Fruit Relish and Cilantro Unagi

Choice of One Starch

Garlic Mashed Potatoes / Tri-Color Potato Medley / Oven Roasted Red Potatoes / Sweet Potato Mash / Steamed Jasmine Rice / Wild Rice Pilaf

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Asian Lunch Buffet

(Minimum of 25 people)

Includes: Coffee / Tea / Iced Tea / Assorted Rolls and Butter

Choice of Two Salads

Mixed Greens Caesar Salad Sasame Chopped Salad Asian Style Slaw

Choice of Two Entrées

Kung Pao Chicken Stir Fry Chicken and Vegetables Mongolian Beef Pepper Beef Beef and Broccoli Sweet and Sour Chicken

Choice of Two Sides

Vegetable Chow Mein (Stir Fry) Vegetarian Fried Rice (Stir Fry) Steamed Jasmine Rice Classic Rice Pilaf

Choice of Two Desserts

Green Tea Cake Mini Fruit Tarts Strawberry Shortcake Pecan Tart

Suggested Enhancements

Dim Sum Station

Eggrolls, Shu Mai and 2 Flavors of Dumplings with Hoisin, Sweet & Sour Sauce and Sambal Sushi Platter Spicy Tuna and California Roll with Soy Sauce, Wasabi and Ginger

Ahi Tuna Tacos

Wonton Shell, Spicy Tuna, Chipotle Mayo, Sesame

All Buffets or Stations are displayed no more than 1.5 hours



Classic Mexican Lunch Buffet

(Minimum of 25 people)

Includes: Coffee / Tea / Iced Tea / Pork Pozole Soup / Limes, Chiles, Cilantro, Radishes, and Onions / Corn and Flour Tortillas / Chips and Salsa Bar

Choice of Two Salads

Jicama and Green Salad Mexi-Cali Salad Mixed Greens Salad Southwest Caesar Salad

Choice of Two Entrées

Chicken Fajitas Carne Asada Pork Carnitas Beef Barbacoa Chile Verde Chile Colorado Cheese Enchilada

Choice of Three Sides

Black Beans with Cilantro and Cumino

Calabasitas, Sautéed Zucchini, Yellow Squash, Onions, Tomatoes, Topped with Mexican Cheese

Refried Beans Spanish Rice Southwest Rice

Choice of Two Desserts

Chocolate Flan Churros Dulce de Leche Cake Strawberry Shortcake

Suggested Enhancements

Taco Station

Crispy Shrimp Tacos

Marinated Beef and Chicken with Corn and Flour Tortillas with Assorted Toppings

Tequila Marinated Rock Shrimp, Southwest Slaw and Cilantro Lime Cream Chocolate Fountain with Churros Station

All Buffets or Stations are displayed no more than 1.5 hours



Classic Barbecue Lunch Buffet

(Minimum of 25 people)

Includes: Coffee / Tea / Iced Tea / Assorted Rolls and Butter / Chili Bean Soup / An Assortment of BBQ Sauces and Corn Bread

Choice of Two Salads

Traditional Macaroni Salad Southern Style Potato Salad **Tangy Coleslaw**

California Greens Salad Caesar Salad

Choice of Two Entrées

Dry Rub Smoked Beef Brisket with St. Louis BBQ Sauce

Grilled Chicken Breast with Jack Daniel's BBQ Sauce

Southern Style Fried Chicken

Slow Roasted Pork Shoulder with Tangy Barbecue Sauce

Barbecued Baby Back Ribs with Smoky BBQ Sauce

Choice of Three Sides

Baked Beans Corn on the Cob Collard Greens with Bacon Mac-N-Cheese

Choice of Desserts

Apple Tart Banana Pudding Cups Pineapple Upsidedown Cake Strawberry Shortcake

Suggested Enhancements

BBQ Grilling Station (Outdoor Function Space Only) **Pineapple Chicken Skewer** With Teriyaki Glaze

Jack Daniel's Potato Skins Served with Monterey Jack Cheese, Diced Tomatoes and

Crispy Onions

All Buffets or Stations are displayed no more than 1.5 hours

22% service charge and applicable tax not included in listed prices. Prices listed are subject to change.



Classic Italian Lunch Buffet

(Minimum of 25 people)

Includes: Coffee / Tea / Iced Tea / Garlic Bread / Minestrone Soup

Choice of Two Salads

Chop House Salad Mediterranean Pasta Salad Cucumber, Tomato and Feta Salad Caprese Salad

Choice of Two Entrées

Chicken Scallopini with Lemon, Fresh Tomato and White Wine Sauce Beef Osso Buco

Pork Saltimbocca with Prosciutto and Sage

Chicken Piccata with Lemon Caper Sauce

Chicken Cacciatore

Steak Oreganato with Garlic, Herbs and Olive Oil

Choice of Three Sides

Broccolini with Garlic and Olive Oil Baked Penne Pasta with Marinara and Mozzarella Eggplant Parmesan Balsamic Roasted Vegetables Mushroom Risotto Green Beans with Lemon Caper

Choice of Two Desserts

Cannolis Tiramisu Gelato Scoops Lemeon Tarts

Pasta Station

Combination of Pastas, Sauces and Condiments served to order

Caprese Skewers Tomato, Fresh Mozzarella, Basil, Garlic and Balsamic

Reduction

Suggested Enhancements

Antipasto Display

Assorted Meats and Vegetagbles with Hummus, Assorted Crackers and Toasted Baguettes

All Buffets or Stations are displayed no more than 1.5 hours



Vegetarian Options

Four Cheese Ravioli

with Wild Mushroom, Sautéed Spinach, Asparagus and Blistered Tomato Relish over Marinara (vegetarian)

Chili Garlic Grilled Tofu Steak

Served with Black Bean Cilantro Pancake, Baby Bok Choy, Edamame, with Soy-Sesame Glaze (vegetarian, vegan)

Kale and Mushroom Ravioli

Sautéed Spinach, Asparagus and Blistered Tomato / Red Pepper Marinara (gluten-free/vegan) | \$3 per person

Grilled Eggplant Steak

and Vegetables with Snow Peas, Carrot-Ginger Puree Sweet Peppers and Braised Kale (gluten free, vegan)

Fire-Roasted Amarillo Squash

with Blistered Cherry Tomato Relish, Roasted Chili-Carrots, Crispy Red Potatoes, Mojo Verde (gluten-free/vegan)

Marinated Forest Mushroom

with Creamy White Balsamic, Smashed Fingerling Potatoes, Roasted Chili-Carrots, Cauliflower and Broccoli (gluten-free/vegan)



Hors D'oeuvres Platters & Displays

(Minimum Order as Shown)

Crudité Platter

Carrots, Zucchinis, Summer Squash, Cucumber, and Assorted Seasonal Vegetables with Ranch Dressing

Cheese Display

Assorted Domestic Cheeses, Seasonal Fruits, Dried Fruits and Assorted Crackers

Antipasto Display

Salami, Mortadella, Capicola, Grilled Mediterranean Vegetables, Asparagus, Assorted Peppers, Yellow Squash, Zucchini, Hummus, Assorted Crackers and Toasted Baguettes

Maki Sushi

Spicy Tuna and California Roll with Soy Sauce, Wasabi and Ginger

Seared Ahi

Served Charred Rare with Yuzu Soy and Tobiko

Buffalo or BBQ Wings

Served with Celery & Carrot Sticks and Blue Cheese Dressing

Assorted Dim Sum

Eggrolls, Shu Mai and 2 Flavors of Dumplings with Hoisin, Sweet & Sour Sauce and Sambal

Hawaiian Poke in Sesame Cone

Spicy Tuna topped with Tobiko

Mini Kale Salad Cups (Gluten Free)

Tuscan Black Kale, Orange Sequient, Goat Cheese, Pita Croutons, Jalapeño and Citrus Dressing

Down Home

Asian Flair

Jack Daniel's Pulled Pork Potato Skins Mini BBQ Burgers Pineapple Chicken Sweet and Smokey BBQ Wings BBQ Baby Back Ribs Steamed Shrimp Dumplings Steamed Shu Mai Vegetable Egg Rolls California Maki Rolls Spicy Tuna Maki Rolls Asian Flair Condiments Wasabi, Pickled Ginger, Chinese Mustard, Soy Sauce and Thai Chili Sauce



Hors D'oeuvres (Tray Pass Optional)

(Minimum Order as Shown)

Prosciutto Wrapped Asparagus Served with Honey Dijon Aioli

Beef Tenderloin on Brioche Crostini

With Basil Aioli and Onion Crisps

Vegetable Eggrolls Served with Sweet Chili Sauce

Ceviche Shooter

Marinated Shrimp and Assorted Seafood with Cucumber, Tomato and Cilantro Served in a Shooter Glass

> Jumbo Shrimp Cocktail Served with Traditional Cocktail Sauce

Boursin Stuffed Mushrooms Served with Red Wine Reduction

Jack Daniel's Pulled Pork Potato Skins Served with Monterey Jack Cheese, Diced Tomatoes and Crispy Onions

> **Coconut Shrimp** Served with Chili Sauce

Alaskan Mini Crab Cakes Whole Grain Mustard Aioli

Honey Bacon Wrapped Scallops Served with Teriyaki Glaze

Mini Club Sandwiches Roasted Turkey Breast, Black Forest Ham and Apple Smoked Bacon on a Toasted Brioche

Mini Szechuan Chicken in Lettuce Cups

Wok Cooked Spicy Szechuan Chicken served in Mini Lettuce Cups



Hors D'oeuvres (Tray Pass Optional)

(Minimum Order as Shown)

Hard Shell Mini Shrimp Tacos

Tequila Marinated Rock Shrimp, Southwest Slaw and Cilantro Lime Cream

Pineapple Chicken Skewers

With Teriyaki Glaze

Mini Burger Sliders Black Angus Beef Sliders and Cheddar Cheese with Chipotle Mayo

Caprese Bruschetta

Tomato, Fresh Mozzarella, Basil, Garlic and Balsamic Reduction on Garlic Crostini

Mini Beef Wellingtons Baked Pastry wrapped Tenderloin and Mushroom Duxelle

Ahi Tuna Tacos

Wonton Shell, Spicy Tuna, Chipotle Mayo, Sesame

Mediterranean Vegetable Skewers (Vegan and GF)

Grilled Squash, Cherry Tomatoes, Mushrooms, Olives, Balsamic, Fine Herbs

Mini Avocado Toast (Vegan and GF)

Toasted Brioche, Pico de Gallo, Sliced Beet, Avocado Spread, Pink Sea Salt



Plated Dinner

Includes: Coffee / Tea / Iced Tea / Assorted Rolls and Butter / Choice of One Salad (see page 12) and One Dessert (see page 32)

<u>Entrée</u>

Choose Maximum of Two

(Higher price prevails for multiple Entrée selections)

Herb-Seared Chicken Breast with Herbs and Sauce Supreme Chicken Breast Caprese with Mozzarella, Tomatoes and Basil Grilled Salmon Fillet with Dijon Cream Sauce Pan Seared Seabass with Shallot Herb Cream New York Strip Steak with Forest Mushroom Jus Ribeye Delmonico Steak with Red Wine Bordelaise

<u>Combination Entrées</u> Choose One

Petite Beef Filet and Shrimp Scampi with Pinot Noir Reduction Petite Filet Mignon and Lobster Tail with Red Wine Sauce New York Steak and Crab Stuffed Salmon with Dijon Cream Sauce Ribeye Steak and Grilled Prawn with Forest Mushroom Jus and Chimichurri

Starches

Choose One Side

Wild Rice Pilaf / Garlic Mashed Potatoes / Red Bliss Crushed Potatoes / Steamed Jasmine Rice, Crispy Red Potatoes

Includes

California Seasonal Vegetables

Vegetarian

(See page 20)



Children's Plated Menu

(3-10 years of age)

Included: Milk and Lemonade

Salad or Fruit

Choice of One

Mixed Green Salad with Ranch Dressing Vegetable Crudités with Dipping Sauce Sliced Fresh Seasonal Fruit

Choice of One Entrée

Two Mini Hamburger Sliders on a Mini Bun with Pickle, Tater Tots and Ketchup

> Penne Pasta with Marinara Sauce with Parmesan Garlic Bread

Grilled Cheddar Cheese Sandwich with Homemade Potato Chips and Pickle Spear

Individual Cheese Pizza 8 inch Thin Crust with Four Cheeses and Basil

Crispy Chicken Strips

with Tater Tots and Ketchup



Dinner Buffet

Includes: Coffee / Tea / Iced Tea / Dinner Rolls and Butter / Your Choice of Three Salads (see page 14) Seasonal Vegetables / Two Starch Selection / Choice of Five Desserts (see page 32)

Choice of Two Entrées

Slow Roasted Chicken Spice Rubbed and Slow Cooked

Parmesan-Seared Chicken with Citrus Buerre Blanc

Kung Pao Chicken Stir Fry Chicken with Peanuts and Vegetables

Stir Fry Chicken with Vegetables Stir Fry Sweet Peppers, Bok Choy and Chinese Broccoli

BBQ Chicken

Grilled Chicken Breast with Jack Daniel's Bourbon Infused BBQ Sauce

Boneless Pork Loin Chops

with Brandy Green Peppercorn Sauce and Caramelized Apples **Tequila Lime Chicken** Marinated and Flame Broiled

BBQ Ribs with Jack Daniel's Bourbon Infused BBQ Sauce

> Grilled Salmon with California Tomato Basil Relish

Panko Herb Breaded Whitefish with Lemon and Beurre Blanc

Blackened Tri Tip Charred & Sliced with Crispy Onion Hay

Roasted Sirloin Served with Wild Mushroom Sauce

Braised Beef Short Ribs Slow Cooked with Pearl Onions Aromatics and Dried Cherry

Choice of Two Starches

Garlic Mashed Potatoes / Baked Potato / Tri-Color Medley Potato / Sweet Potato Puree / Fried Vegetable Chow Mein / Vegetable Fried Rice / Steamed Jasmine Rice / Classic Rice Pilaf / Four Cheese Ravioli with Tomato Basil Marinara



Classic Mexican Dinner Buffet

(Minimum of 25 people)

Includes: Coffee / Tea / Iced Tea / Pork Pozole Soup / Limes, Chiles, Cilantro, Radishes, and Onions / Corn and Flour Tortillas / Chips and Salsa Bar

Choice of Two Salads

Jicama and Green Salad Mexi-Cali Salad Mixed Greens Salad Southwest Caesar Salad

Choice of Two Entrées

Chicken Fajitas Carne Asada Pork Carnitas Beef Barbacoa Chile Verde Chile Colorado Cheese Enchilada

Choice of Three Sides

Black Beans with Cilantro and Cumino

Calabasitas, Sautéed Zucchini, Yellow Squash, Onions, Tomatoes, Topped with Mexican Cheese

Refried Beans Spanish Rice Southwest Rice

Choice of Two Desserts

Chocolate Flan Churros Dulce de Leche Cake Strawberry Shortcake

Suggested Enhancements

Taco Station

Crispy Shrimp Tacos

Marinated Beef and Chicken with Corn and Flour Tortillas with Assorted Toppings

Tequila Marinated Rock Shrimp, Southwest Slaw and Cilantro Lime Cream Chocolate Fountain with Churros Station

All Buffets or Stations are displayed no more than 1.5 hours



Classic Barbecue Dinner Buffet

(Minimum of 25 people)

Includes: Coffee / Tea / Iced Tea / Assorted Rolls and Butter / Chili Bean Soup / An Assortment of BBQ Sauces and Corn Bread

Choice of Two Salads

Traditional Macaroni Salad Southern Style Potato Salad Tangy Coleslaw California Greens Salad Caesar Salad

Choice of Two Entrées

Dry Rub Smoked Beef Brisket with St. Louis BBQ Sauce

Grilled Chicken Breast with Jack Daniel's BBQ Sauce

Southern Style Fried Chicken

Slow Roasted Pork Shoulder with Tangy Barbecue Sauce

Barbecued Baby Back Ribs with Smoky BBQ Sauce

Choice of Three Sides

Baked Beans Corn on the Cob Collard Greens with Bacon Mac-N-Cheese

Choice of Desserts

Apple Tart Banana Pudding Cups Pineapple Upsidedown Cake Strawberry Shortcake

Suggested Enhancements

BBQ Grilling Station (Outdoor Function Space Only) **Pineapple Chicken Skewer** With Teriyaki Glaze

Jack Daniel's Potato Skins Served with Monterey Jack

Cheese, Diced Tomatoes and Crispy Onions

All Buffets or Stations are displayed no more than 1.5 hours



Classic Italian Dinner Buffet

(Minimum of 25 people)

Includes: Coffee / Tea / Iced Tea / Garlic Bread / Minestrone Soup

Choice of Two Salads

Chop House Salad Mediterranean Pasta Salad Cucumber, Tomato and Feta Salad Caprese Salad

Choice of Two Entrées

Chicken Scallopini with Lemon, Fresh Tomato and White Wine Sauce Beef Osso Buco

Pork Saltimbocca with Prosciutto and Sage

Chicken Piccata with Lemon Caper Sauce

Chicken Cacciatore

Steak Oreganato with Garlic, Herbs and Olive Oil

Choice of Three Sides

Broccolini with Garlic and Olive Oil Baked Penne Pasta with Marinara and Mozzarella Eggplant Parmesan Balsamic Roasted Vegetables Mushroom Risotto Green Beans with Lemon Caper

Choice of Two Desserts

Cannolis Tiramisu Gelato Scoops Lemeon Tarts

Pasta Station

Combination of Pastas, Sauces and Condiments served to order

Caprese Skewers Tomato, Fresh Mozzarella, Basil, Garlic and Balsamic Reduction

Suggested Enhancements

Antipasto Display

Assorted Meats and Vegetagbles with Hummus, Assorted Crackers and Toasted Baguettes

All Buffets or Stations are displayed no more than 1.5 hours

22% service charge and applicable tax not included in listed prices. Prices listed are subject to change. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. V1

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Menu Enhancements

(Must Accompany Full Menu)

Pasta Bar

(25 Person Minimum)

Pastas Penne, Fettuccini and Four Cheese Ravioli

Sauces Basil Tomato Marinara, Creamy Pesto & Parmesan Alfredo

Condiments Shaved Parmesan Cheese, Basil Pesto & Garlic Bread

Taco Bar

(25 Person Minimum)

Marinated Beef and Chicken with Corn and Flour Tortillas

Salsa Bar

Pico De Gallo, Salsa Roja, Salsa Verde, Diced Red Onion, Chopped Cilantro, Sour Cream, Fried Jalapeños and Corn Tortilla Chips

Add Avocado Crema | additional per person

Cheese Pizza

(25 Person Minimum)

Additional Toppings

Pepperoni, Onions, Olives, Jalapeño, Bacon, Bell Peppers Sausage, Pineapple, Tomatoes



Buffet Enhancements

(Must Accompany Full Menu)

*Carved Roasted Turkey Breast | Serves 40

Served with Turkey Gravy and Cranberry Compote

*Carved Honey Glazed Ham | Serves 40

Served with Honey Mustard Sauce

*Carved Roasted Prime Rib | Serves 40

Served with Rosemary Au Jus, Creamy Horseradish, and Straight Horseradish

*Carved Steamship of Beef | Serves 80-100

Served with Rosemary Au Jus and Horseradish Sauce

*Crispy Chinese Style Pig | Serves 80-100

Served with Rosemary Garlic Au Jus and Pig Sauce

*Chef Attendant Required

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Plated Desserts

(included with Plated Menu for Lunch and Dinner only)

Strawberry Cheesecake with Assorted Berries

Brown Sugar Apple Crumble Tart with Crumble Topping

> Chocolate Ganache Cake with Raspberry Sauce

Crème Brulèe Tart with Caramelized Custard and Berries

California Fruit Tart filled with California Seasonal Fruits and Pastry Cream

Mocha Cake Coffee and Vanilla Scented Cake with Cappuccino Mousse

Chocolate Trio Mini Chocolate Cappuccino Cup, Chocolate Ganache Cake and Chocolate Dipped Strawberries

Citrus Trio Fruit Tart, Lemon Bar, Seasonal Fruit & Berry Coulis

Buffet Dessert Selections

(included with Buffet Menu only, mini and petite bites) <u>Choice of Three for Lunch</u> <u>Choice of Five for Dinner</u>

Hawaiian White Cake / Chocolate Mousse Cups / Vanilla Sponge & Mousse Cups / Carrot Cake Squares / Strawberry Shortcake Squares / Dark Chocolate Cake Squares / Pecan Tarts / Lemon Curd Tarts / Key Lime Tart / Fruit Tarts / Petite Fours / Chocolate Ganache Tarts / Cappuccino Cups / Apple Crumble Tarts / Apple Crumble Bars / Raspberry Bars / Lemon Bars



Dessert Enhancements

(Must Accompany Full Meal Menu)

Sweet Table

(25 person minimum)

Choice of Five Pastries

Passion Fruit Tartlets / Lemon Meringue Tartlets / Pomegranate Tartlets / Raspberry Tartlets / Pecan Tartlets / Cheesecake Squares / Miniature Cannolis / Brownie Bites / Chocolate Covered Strawberries / Mango Mousse in Chocolate Cups / Miniature Éclairs / Macaroons

*Ice Cream Social

(25 person minimum)

Three Ice Creams

Vanilla Bean / Chocolate / Strawberry

Add Fruit Sorbet | additional per person

Toppings to Include

Warm Caramel Sauce / Chocolate Sauce / Strawberry Sauce / Reese's Pieces / Crushed Oreos / M&M's / Chopped Nuts / Sprinkles / Whipped Cream / Maraschino Cherries

*Chef Attendant Required

Cupcakes

Choice of One (per dozen)

Banana Split / Reese's Peanut Butter / Triple Chocolate Cupcake / Strawberry Shortcake or Very Berry



Dessert Enhancements

(Must Accompany Full Meal Menu)

*Bananas Foster

(25 person minimum)

Ripe and Sliced Bananas flambéed in Rum, Brown Sugar, Butter, Cinnamon, Fresh Orange Juice / Orange Zest served over Vanilla Bean Ice Cream *Chef Attendant Required

Fondue Station

(25 person minimum)

Semi Sweet Dark Chocolate / Seasonal Fruits / Cake Squares / Cookies and Marshmallows

Chocolate Fountain

(25 person minimum)

Semi Sweet Dark Chocolate / Seasonal Fruits / Cookies and Marshmallows / Churros



Bar Services

The bartender charge of \$200 will be waived with a minimum of \$750 in bar sales per bar. California state law prohibits the sale and service of alcoholic beverages to any individuals under the age of 21.

Host Bar* / Cash Bar

Choose One

ie	House Brand	\$8.50
	Premium Brand	\$10.00
	Super Premium	\$13.00
	House Wines	\$9.00
	Domestic Beer	\$6.50
	Imported Beer	\$7.50
	Mineral Water	\$4.25
	Assorted Fruit Juices	\$4.25
	Soft Drinks	\$4.25
	(*22% service charge and applicable tax	not included in listed prices.)

(Current sales tax for cash sales)

Beverages

Lemonade, Juice or Fruit Punch \$60 per gallon Champagne Punch \$105 per gallon (22% service charge and applicable tax not included in listed prices.)

Warning: Drinking distilled spirits, beer, wine and other alcoholic beverages may increase cancer risk and can cause birth defects during pregnancy. 22% service charge and applicable tax not included in listed prices. Prices listed are subject to change. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. V1



Wine List

Bubbles			
House Sparkling Wine Codorniu "Anna" Brut Cava, Spain Mumm Napa Prestige, Napa Valley Taittinger Brut, France	\$40 \$48 \$57 \$95		
Chardonnay			
Sycamore Lane, California Franciscan, Napa Valley Martin Ray, Sonoma, California Sonoma Cutrer, Sonoma, California			
Pinot Grigio / Sauvignon Blanc			
Ruffino Pinot Grigio, Veneto, Italy Charles Krug Sauvignon Blanc, St. Helena, Napa Valley			
Merlot			
Sycamore Lane, California Markham, Napa Valley Gainy, Santa Ynez	\$38 \$57 \$68		
Cabernet Sauvignon			
Sycamore Lane, California Robert Mondavi, NV Joel Gott 815, Central Coast Montes Alpha, Chile Hess Estate "Allomi", Napa Valley	\$38 \$44 \$53 \$60 \$83		
Non-Alcoholic			
Martinelli's Sparkling Cider California			

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Miscellaneous Charges

(Other items to be advised)

Banquet Labor Fee | \$75 per hour per attendant Special assistance

Cake Cutting Fee | \$5.50 per slice

Cocktail Server | \$10 per hour | per server

Corkage Fee | \$22 per 750ml bottle Wine, Champagne & Apple Cider only. No Magnums or Spirits

Dance Floor (Parquet Wood) | Price to be advised Other Colors - Special order

Early Set Up Fee | Room Rental fee applies (if space available)

Easels | \$10 per easel First one at no charge

Linen Color | Special order price to be advised Standard Colors (Black, White and Ivory)

Menu Tastings | Menu pricing applies One complimentary tasting for two guests for minimum food and beverage spending of \$3,500 plus tax and service charge. Each additional guest at full menu price. Risers | \$25 per section

Stanchions | \$10 per stanchion Line control

Votive Candles | \$7 per table

White Glove Service | \$6 per server Butler style

Electrical Fee | based on requirements Band | \$150 DJ, Video Montage, or Photo Booth | \$75 (pricing for additional electrical needs to be advised)

Outdoor Events Umbrellas | \$50 each Upright Heaters | \$75 each

Forced Air Heaters | \$100 each (For Pavilion Tent)

Same Day Room Setup Changes Subject to minimum fee of \$500 per change



Terms & Conditions

Deposit/Payment

In order to confirm your meeting or event, a 30% non-refundable deposit is required along with the signed contract. Failure to return the signed contract and deposit on the due date will result in the release of the function space. Final payment is due at least 30 business days prior to the event by cash, credit card, wire transfer or check. If less than 30 business days, personal & business checks cannot be accepted.

Guarantee

The final number of guests attending scheduled event must be confirmed 96 hours in advance and will be considered as the final guarantee for room set up and food preparation. In the event fewer people attend than contracted, you will be charged per the contracted amount. Each banquet room has a minimum food and beverage guarantee established and function rooms are assigned by the number of guests anticipated to attend. Should the guest count increase or decrease substantially, Pacific Palms Resort reserves the right to change your originally assigned room to more comfortably accommodate your guarantee according to catering department guidelines.

Set Up Arrangements/Linens

After advising us of your seating requirements, a diagram will be created to best suit your needs. This diagram along with the corresponding Banquet Event Order (BEO) must be signed and returned as approval. Set-Up changes on the day of the event will incur a minimum of \$500 per change. Events come with standard hotel linens however, the rental of Specialty Linens are available at an additional charge.

Prices/Menu

Your Catering or Conference Services Manager must receive your menu selections and event details no later than 30 business days prior to your scheduled function. All food and beverage prices do not include the taxable 22% service charge and current sales tax. Additional items selected will be subject to applicable fees, service charge and tax. No Food or Beverage is allowed to be brought into the hotel without written approval from Pacific Palms Resort management.

Beverages

Host/Cash bar service can be provided for scheduled event. The \$200 bartender fee will be waived if a minimum of \$750 in sales per bar is met. Should a cocktail server be requested, there will be a \$75 charge per server/per hour. All beverage prices are charged per drink. Legal/proper identification will be requested from anyone consuming alcoholic beverages. The legal age to consume alcohol is 21.

Cancellations

Notice of Cancellation must be received in writing and acknowledged by your Catering or Conference Services Manager. All monies received (including deposit) are non-refundable. Additional funds may be due depending on when the cancellation takes place. Refer to contract cancellation assessment clauses.

Sleeping Rooms

Pacific Palms Resort has 292 deluxe guest rooms and suites at special rates for family and friends.