



2022 Holiday Lunch

Catering Menu



PACIFIC PALMS RESORT

LA.'S HILLTOP HIDEAWAY

Catering & Sales
626-854-2315

10/2022



Hors D'oeuvres

(Minimum Order as Shown)

Platters & Displays

Crudité Platter / \$20 per person (25 person minimum)

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

Cheese and Fruit Display / \$22 per person (25 person minimum)

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

Antipasto Display / \$27 per person (25 person minimum)

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

Maki Sushi / \$180 / 40 Pieces

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

Seared Ahi / \$185 / 25 Pieces

Served Charred Rare with Yuzu Soy and Tobiko

Buffalo or BBQ Wings / \$125 / 25 Pieces

Served with Celery & Carrot Sticks and Blue Cheese Dressing

Assorted Dim Sum / \$185 / 25 Pieces

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

Mini Kale Salad Cups (Gluten Free) / \$150 / 25 Pieces

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

Down Home / \$53 per person 25 Person Minimum

Jack Daniel's Pulled Pork Potato Skins
Mini BBQ Burgers
Pineapple Chicken
Sweet and Smokey BBQ Wings
BBQ Baby Back Ribs

Asian Flair / \$53 per person 25 Person Minimum

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

(Minimum Order as Shown)

Tray Passed Optional

Prosciutto Wrapped Asparagus | \$185 | 25 Pieces

Served with Honey Dijon Aioli

Beef Tenderloin on Brioche Crostini | \$190 | 25 Pieces

With Basil Aioli and Onion Crisps

Vegetable Eggrolls | \$170 | 25 Pieces

Served with Sweet Chili Sauce

Ceviche Shooter | \$185 | 25 Pieces

Marinated Shrimp and Assorted Seafood with Cucumber, Tomato and Cilantro

Served in a Shooter Glass

Jumbo Shrimp Cocktail | \$210 | 25 Pieces

Served with Traditional Cocktail Sauce

Boursin Stuffed Mushrooms | \$165 | 25 Pieces

Served with Red Wine Reduction

Jack Daniel's Pulled Pork Potato Skins | \$185 | 25 Pieces

Served with Monterey Jack Cheese, Diced Tomatoes and Crispy Onions

Coconut Shrimp | \$185 | 25 Pieces

Served with Chili Sauce

Alaskan Mini Crab Cakes | \$195 | 25 Pieces

Whole Grain Mustard Aioli

Honey Bacon Wrapped Scallops | \$225 | 25 Pieces

Served with Teriyaki Glaze

Mini Club Sandwiches | \$175 | 25 Pieces

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

Mini Szechuan Chicken in Lettuce Cups \$175 | 25 Pieces

Wok Cooked Spicy Szechuan Chicken served in Mini Lettuce Cups



Hors D'oeuvres

(Minimum Order as Shown)

Tray Passed Optional

Hard Shell Mini Shrimp Tacos | \$190 | 25 Pieces

Tequila Marinated Rock Shrimp, Southwest Slaw and Cilantro Lime Cream

Pineapple Chicken Skewers | \$160 | 25 Pieces

With Teriyaki Glaze

Mini Burger Sliders | \$185 | 25 Pieces

Black Angus Beef Sliders and Cheddar Cheese with Chipotle Mayo

Caprese Bruschetta | \$150 | 25 Pieces

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

Mini Beef Wellingtons | \$190 | 25 Pieces

Baked Pastry wrapped Tenderloin and Mushroom Duxelle

Ahi Tuna Tacos | \$185 | 25 Pieces

Wonton Shell, Spicy Tuna, Chipotle Mayo, Sesame

Mediterranean Vegetable Skewers (Vegan and GF) | \$140 | 25 Pieces

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

Mini Avocado Toast (Vegan and GF) | \$145 | 25 Pieces

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



Plated Holiday 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 Holiday Lunch

25 Person Minimum

*Includes: Coffee, Tea, Iced Tea, Assorted Rolls and Butter
Choice of One Salad (see page 5) and One Dessert (see page 12)*

Entrée

(Higher price prevails for multiple entree selections - maximum of 2)

Oven Roasted Turkey Breast | \$54

*Sage Bread Pudding, Cranberry Chutney
Mashed Potatoes, Carrots, Green Beans,
Holiday Gravy*

Roasted Chicken Breast with Herb Jus | \$54

Glazed Carrots and Herb Natural Jus

Maple Glazed Pork Loin Medallions | \$55

*Sautéed Winter Greens and Blood Orange and
Apple Butter*

Grilled Salmon | \$55

*Brussels Sprouts, Glazed Carrots and
Cranberry Relish*

Pan Seared Jumbo Scallops | \$69

*Sautéed Spinach, Roasted Tomatoes
with Ginger Buerre Blanc*

NY Steak & Herb Seared Chicken Breast | \$80

Forest Mushroom Jus

Dijon Crusted Lamb Chops | \$82

Roasted Brussels Sprouts with Sweet Raisin Demi Glaze

Salmon with Crabmeat Stuffing | \$80

*Baked Stuffed Salmon with Winter Vegetables with
White Wine Saffron Sauce*

Petite Filet of Beef | \$85

*Broccolini, Roasted Carrots, Cracked Pepper
Bordelaise*

NY Steak & Grilled Prawn | \$85

Forest Mushroom Jus and Chimichurri

Herb and Olive Oil Seared Seabass | \$92

*Broccoli, Sautéed Carrots and Red
Pepper Coulis*

Choice of One Starch:

*Roaster Medley Potato/Mushroom & Sweet Onion
Honey Sweet Potato Mashed
Wild Mushroom Risotto Cake
Rice Pilaf/Butternut & Fine Herbs
Truffle Garlic Mashed Potato*



Buffet Holiday Salads

(Included with Lunch Buffets)

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 and Pancetta

Roasted Beet Salad

with Toasted Walnuts and Crumbled Goat Cheese with Orange Dressing



Holiday Lunch Buffet

25 Person Minimum

*Includes: Coffee, Tea, Iced Tea, Assorted Rolls and Butter
Choice of Three Salads (see page 7),
and Choice of Three Desserts (see page 12)*

Holiday Lunch Buffet #1 | \$58

Includes:

*Roasted Turkey Breast with Cranberry Chutney and Gravy
Honey Baked Ham
Mashed Potatoes
Seasonal Vegetables*

Holiday Lunch Buffet #2 | \$68

Includes:

*Roasted Turkey Breast with Cranberry Chutney and Gravy
Sliced Roast Beef with Au Jus
Corn Bread Stuffing
Mashed Potatoes
Green Beans
Glazed Carrots*

Holiday Lunch Buffet #3 | \$78

Includes:

*Roasted Turkey Breast with Cranberry Chutney and Gravy
Sliced Roast Beef with Au Jus
Honey Baked Ham
Corn Bread Stuffing
Mashed Potatoes
Brussels Sprouts with Smoked Bacon
Glazed Carrots*



Holiday Buffet Enhancements

Must Accompany Full Menu

Pasta Bar | \$15 per person
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

**Chef Attendant Required | \$200*

*Taco Bar | \$18 per person
25 Person Minimum*

Meats

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 Jalapenos
and Corn Tortilla Chips*

*Add Avocado Crema | \$2 per person
(Price may vary per market price)*

*Cheese Pizza | \$12 per person
(25 Person Minimum)*

Additional Toppings | \$4 per topping

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



Holiday Buffet Enhancements

Must Accompany Full Menu

Carving Station

Chef Attendant Required | \$200

Carved Roasted Turkey Breast | \$295 | Serves 40

Served with Turkey Gravy and Cranberry Compote

Carved Honey Glazed Ham | \$295 | Serves 40

Served with Honey Mustard Sauce

Carved Roasted Prime Rib | \$510 | Serves 40

Served with Rosemary Au Jus, Cream Horseradish and Straight Horseradish

Carved Steamship of Beef | \$860 | Serves 80-100

Served with Rosemary Au Jus and Horseradish Sauce

Crispy Chinese Style Pig | \$975 | Serves 80-100

Served with Hoisin, Sambal and Pig Sauce



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)*



Desserts

Plated

Pumpkin Pie Cake with Cinnamon Chantilly
Dark Chocolate and Peppermint Ganache Cake
Eggnog Cheese Cake
Baked Apple Tart with Caramel
Chocolate Hazelnut Torte
Candy Cane White Cake with Raspberries and Cream
Chocolate Yule Log

Buffet Selections

(mini and petite bites)

Choice of Five

Pumpkin Pie Cake with Cinnamon Chantilly
Chocolate Hazelnut Torte
Eggnog Cheese Cake
Chocolate Mousse Cups
Carrot Cake Squares
Dark Chocolate and Peppermint Ganache Cake
Pecan Tarts Lemon Curd Tarts
Cappuccino Cups
Apple Crumble Bars



Desserts Enhancements

Must Accompany Full Menu

*Sweet Table***

\$17.00 per person

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 Eclairs

Macaroons

*Ice Cream Social ***

\$15.00 per person

Vanilla Bean

Chocolate

Strawberry

Toppings

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 | \$200*

*Bananas Foster***

\$17.00 per person

Ripe and Sliced Bananas

flambéed in Rum, Brown Sugar,

Butter, Cinnamon, Fresh Orange

Juice, Orange Zest and served over

Vanilla Bean Ice Cream

**Chef Attendant Required | \$200*

Cupcakes

\$52 per dozen

Choice of One (per dozen)

Banana Split

Reese's Peanut Butter

Strawberry Shortcake

Very Berry

Triple Chocolate

*Chocolate Fondue Fountain***

\$17.00 per person

Semi Sweet Dark Chocolate

Seasonal Fruits

Cake Squares

Marshmallows

***25 person minimum*



Bar Selection

The bartender charge of \$250 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.

Choose One	<i>Host Bar/ Cash Bar</i>	
	House Brand	\$10.00
	Premium Brand	\$12.00
	Super Premium	\$15.00
	House Wines	\$12.00
	Domestic Beer	\$8.00
	Imported Beer	\$9.00
	Mineral Water	\$6.00
	Assorted Fruit Juice	\$5.00
	Soft Drinks	\$5.00

Beverages

Lemonade, Juice or Fruit Punch	\$67 per gallon
Champagne Punch	\$125 per gallon

22% taxable service charge and applicable tax not included in listed prices.



Wine Menu

Bubbles

<i>House Sparkling Wine</i>	<i>\$40</i>
<i>Codorniu "Anna" Brut Cava, Spain</i>	<i>\$50</i>
<i>Chandon Brut, Napa Valley</i>	<i>\$65</i>
<i>Mumm Napa Prestige, Napa Valley</i>	<i>\$98</i>
<i>Taittinger Brut, France</i>	<i>\$135</i>

Chardonnay

<i>Sycamore Lane, California</i>	<i>\$40</i>
<i>Robert Mondavi, Napa Valley</i>	<i>\$55</i>
<i>Martin Ray, Sonoma, California</i>	<i>\$60</i>
<i>Sonoma Cutrer, Sonoma, California</i>	<i>\$78</i>

Pinot Grigio / Sauvignon Blanc

<i>Ruffino Pinot Grigio, Veneto, Italy</i>	<i>\$48</i>
<i>Charles Krug Sauvignon Blanc, St. Helena, Napa Valley</i>	<i>\$68</i>

Merlot

<i>Sycamore Lane, California</i>	<i>\$40</i>
<i>Gaiety, Santa Ynez</i>	<i>\$75</i>

Cabernet Sauvignon

<i>Sycamore Lane, California</i>	<i>\$40</i>
<i>Robert Mondavi, NV</i>	<i>\$55</i>
<i>Joel Gott 815, Central Coast</i>	<i>\$58</i>
<i>Montes Alpha, Chile</i>	<i>\$67</i>
<i>Hess Estate "Allomi", Napa Valley</i>	<i>\$98</i>

Non-Alcoholic

<i>Martinelli's Sparkling Cider California</i>	<i>\$27</i>
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arning: 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.



Miscellaneous Charges

*Banquet Labor Fee / \$80 per hour per attendant
Special assistance*

Cake Cutting Fee / \$7.00 per slice

Cocktail Server / \$80 per hour per server

*Corkage Fee / \$25 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 \$5,000 plus service and
tax 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 / \$12 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 minimum 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 \$250 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.