

T E M E C U L A C R E E K I N N ®

Banquet Menus

TABLE OF CONTENTS

BREAKFAST

Continental Breakfasts 3

Buffet Breakfasts 4

Breakfast Enhancements 5

MEETING BREAKS 6

BREAK ENHANCEMENTS 7

LUNCH

Luncheon Menu 8

Buffet Luncheons 9

Boxed Lunches 11

RECEPTION

Hors d'oeuvre a la Carte 12

Reception Stations & The Carving Board 13

DINNER

Epicurean Dinner Menu 15

Build your own Food & Wine Dinner 16

Buffets and Theme Parties 17

BEVERAGE

Beverage Options, Bars, and Bar Packages 19

GENERAL INFORMATION 20

B R E A K F A S T

CONTINENTAL BREAKFASTS

* YNEZ *

Chilled Seasonal Juices
Fresh Squeezed Orange and Grapefruit Juices
Danish Pastries & Croissants
Assorted Muffins
Freshly Brewed Ryan Brother's Gourmet Coffee and Decaffeinated Coffee, Select Tazo Teas
\$12.95 per person

* SANTA ROSA *

Chilled Seasonal Juices
Fresh Squeezed Orange and Grapefruit Juices
Danish Pastries
Assorted Breakfast Breads & Muffins
Steel Cut Irish Oatmeal with Brown Sugar, Raisins & Milk
Cold Cereals and Dried Fruit, House-made Granola
Assorted Yoplait Fruit Yogurt
Freshly Brewed Ryan Brother's Gourmet Coffee and Decaffeinated Coffee, Select Tazo Teas
\$14.95 per person

ANZA BORREGO

Chilled Seasonal Juices
Fresh Squeezed Orange and Grapefruit Juices
Assorted Old Country Deli Sliced Bagels
Vegetable Herb Cream Cheese
Danish Pastries & Croissants
Assortment of Fresh Whole Fruit
Steel Cut Irish Oatmeal with Brown Sugar, Raisins & Milk
Cold Cereals, Dried Fruit & House-made Granola
Assorted Yoplait Fruit Yogurt
Freshly Brewed Ryan Brother's Gourmet Coffee and Decaffeinated Coffee, Select Tazo Teas
\$18.95 per person (minimum 15-40 people)
\$16.95 per person (over 40 people)

CONTINENTAL ENHANCEMENTS

Assorted Old Country Deli Sliced Bagels with Flavored Cream Cheeses
\$3.50 per person

Seasonal Sliced Fruit
\$4.00 per person

BUFFET BREAKFASTS

WINCHESTER

Fresh Squeezed Orange and Grapefruit Juices, Seasonal Sliced Fruit
Danish Pastries & Croissants, Cold Cereal Assortment
Scrambled Eggs, Breakfast Potatoes
Applewood Smoked Bacon and Breakfast Sausage
Freshly Brewed Ryan Brother's Gourmet Coffee and Decaffeinated Coffee, Select Tazo Teas
\$18.95 per person (minimum 15-40 people)
\$16.95 per person (over 40 people)

RANCHO CALIFORNIA

Fresh Squeezed Orange and Grapefruit Juices, Seasonal Sliced Fruit
Assorted Old Country Bagels with Cream Cheese
Cold Cereal Assortment
Scrambled Eggs with Cheddar Cheese & Scallions
Breakfast Potatoes
Applewood Smoked Bacon, Honey Cured Ham
Oven-Roasted Sage Breakfast Sausage
Freshly Brewed Ryan Brother's Gourmet Coffee and Decaffeinated Coffee, Select Tazo Teas
\$22.95 per person (minimum 15-40 people)
\$20.95 per person (over 40 people)

MANZANITA

Fresh Squeezed Orange and Grapefruit Juices, Chilled Seasonal Juices
Seasonal Sliced Fruit, Danish Pastries & Croissants
Spanish Scramble with Poblano Chilies, Spanish onion and Fresh Diced Tomatoes
Sopes with Refried Beans and Melted Cheese
Roasted Tomato Salsa
Applewood Smoked Bacon
Freshly Brewed Ryan Brother's Gourmet Coffee and Decaffeinated Coffee, Select Tazo Teas
\$23.95 per person (minimum 15-40 people)
\$21.95 per person (over 40 people)

GLEN OAKS

Fresh Omelettes
Prepared with your choice of:
Wild Mushrooms, Red Bell Peppers, Spanish Onions, Yellow Squash,
Baby Spinach, Hothouse Tomatoes, Italian Zucchini, Cheddar Cheese
Red Bliss Breakfast Potatoes
Baked Honey Glazed Ham
(Carved to Order)
Seasonal Sliced Fruit
Danish Pastries & Croissants
Fresh Squeezed Orange and Grapefruit Juices, Chilled Seasonal Juices
Freshly Brewed Ryan Brother's Gourmet Coffee and Decaffeinated Coffee, Select Tazo Teas
\$29.95 per person (minimum 20 people)

BREAKFAST ENHANCEMENTS

Sunrise Open-Faced Breakfast Muffin - \$6.95 per person

Applewood Smoked Bacon, Scrambled Eggs with Green Scallions and Melted Cheddar Cheese

French Toast - \$4.95 per person

Warm Maple Syrup and Butter

Bagels with Thin Sliced Atlantic Smoked Salmon - \$7.95 per person

Chopped Hard Boiled Eggs, Sliced Vine-Ripened Tomatoes, Capers, Thin Sliced Red Onion and Dilled Cream Cheese

Smoked Salmon and Green Onion Quiche - \$5.95 per person

Chopped Tomatoes, Boursin Cheese

Eggs Benedict - \$6.95 per person

Poached Eggs over Canadian Bacon, English Muffin with Hollandaise Sauce

Shrimp, Spinach and Swiss Cheese Frittata - \$5.95 per person

Eggs with Marinated Rock Shrimp, Baby Spinach, Swiss Cheese

Rancheros Breakfast Wrap - \$5.95 per person

Scrambled Eggs, Blended Cheddar Cheese, Roasted Salsa, Roasted Potatoes wrapped inside a Flour Tortilla

Eggs Florentine - \$6.95 per person

Poached Eggs over Spinach and English Muffin with Hollandaise Sauce

BREAKFAST STATIONS

Griddled Pancakes or Cinnamon Raisin French Toast

Your Choice of:

Cinnamon Raisin French Toast

or

Buttermilk Pancakes and Cracked Whole Wheat Blueberry Pancakes

Warm Maple Syrup, Butter and Whipped Cream

*\$6.95 per person**

Omelette Station

Prepared with your choice of:

Wild Mushrooms, Red Bell Peppers, Spanish Onions, Blended Cheddar Cheese,
Baby Spinach, Honey Cured Ham, Applewood Smoked Bacon, Hothouse Tomatoes

*\$8.95 per person**

Belgian Waffle Station

Thick Belgian Waffles prepared to order:

Warm Maple Syrup, Whipped Cream, Butter, Fresh Strawberries
and Glazed Pecans

*\$7.95 per person**

* A \$85.00 chef attendant fee will apply for items prepared or carved at the buffet.

(*All Stations require a minimum of 25 guests)

MEETING BREAKS

(Minimum of 20 people)

* JULIAN APPLE *

Gourmet Apple Chips
Warm Apple Cider
Sliced Apples with Carmel Topping
Apple Strudel
\$9.95 Per Person

CHOCOLATE DECADENCE

Chocolate Peppermint Brownies
Chocolate Chunk Cookies
Hershey's Kisses
Junior Snickers Bars
Chocolate Covered Strawberries
\$10.95 per person

TUSCANY

Assorted Tazo Teas
Assorted Flat Breads, Crusty French Breads
Olive Oil & Balsamic Vinegar
Trio of Bruschetta
Tapenade and Artichoke Dip
\$13.95 per person

POWER BREAK

Fresh Fruit Smoothies, Arizona Iced Teas
Basket of Whole Fresh Fruit
Trail Mix
Oatmeal Raisin Cookies
Energy Bars
Gourmet Vegetable Chips
\$12.95 per person

* COOKIES AND CREAM BREAK *

Chocolate Chip, White Chocolate Macadamia Nut,
Oatmeal, Peanut Butter and Double Chocolate Cookies
Chocolate Covered Pretzels
Ice Cold Milk and Chocolate Milk
Hot Chocolate
\$9.95 per person

STADIUM BREAK

Hot Soft Pretzels with Mustard
Fiesta Tortilla Chips, Nacho Cheese & Jalapeños
Fresh Popped Popcorn
Cracker Jacks
\$10.95 per person

SOUTH OF THE BORDER

Fiesta Tortilla Chips, Nacho Cheese & Jalapeños
Guacamole, Salsa Fresca & Sour Cream
Beef Taquitos
Tropical Iced Tea
\$10.95 per person

STRAWBERRY FIELDS

**Based on Seasonal Availability*
Strawberry Lemonade
Milkshake with Whole Fresh Strawberries & Cream
Strawberries and Brie en Croûte
Chocolate Dipped Strawberries
\$15.95 Per Person

WINE COUNTRY

Artisan Breads
Fresh Seasonal Fruit
Roasted Garlic and Olive Tapenade
Domestic and Imported Gourmet Cheese Assortment
**Please Refer to Your Catering/
Conference Service Manager
for assistance in Wine Tasting Selections*
\$15.95 Per Person

FOR YOUR MID-MORNING OR AFTERNOON ENJOYMENT

JUICES & BEVERAGES

Freshly Brewed Ryan Brother's Gourmet House Coffee,	
Decaffeinated Coffee and Select Tazo Teas	\$42.00 per gallon
Freshly Brewed Iced Tea	\$15.00 / pitcher
Tropical Iced Tea	\$18.00 / pitcher
Freshly Squeezed Chilled Seasonal Juices	\$17.50 / carafe
Nantucket Nectars	\$4.00 each
Soft Drinks	\$2.75 each
Bottled Water	\$3.25 each
Mineral Water	\$3.75 each
Arizona Iced Tea	\$4.00 each
Chilled Frappuccino	\$4.25 each
Fruit Yogurt Smoothie	\$20.00 / pitcher
Lemonade	\$15.00 / pitcher
Strawberry Lemonade	\$17.50 /pitcher

BREAK ACCOMPANIMENTS

Seasonal Sliced Fruit Platter	\$4.00 per person
Whole Fruit	\$15.00 per dozen
Assorted Yoplait Fruit Yogurt	\$2.75 each
Danish Pastry & Croissants	\$2.00 each
Sliced Bagels with Cream Cheese	\$3.00 each
Assorted Muffins	\$2.00 each
Assorted Breakfast Bread	\$2.25 per person
Chocolate Brownies	\$24.00 per dozen
Assorted Fresh Baked Cookies	\$24.00 per dozen
Assorted Granola Bars & Nutri Grain	\$3.00 each
Assorted Power Bars	\$3.50 each
Trail Mix	\$3.75 each
Stadium Popcorn	\$4.00 per person
Soft Pretzels with Mustard	\$2.75 each
Artisan Bread & Tapenades	\$6.00 per person
Spicenuit Mix	\$18.00/lb
Chips and Dip	\$3.75 per person
Tortilla Chips and Salsa	\$3.75 per person

FROZEN TREATS AND BARS

Frozen Fruit Bars	\$3.00 each
Gourmet Ice Cream Bars	\$4.00 each
Chocolate Dipped Bananas with Glazed Walnuts	\$5.00 each

ICE CREAM SUNDAE STATION

Häagen Dazs Chocolate and Vanilla Ice Cream

Your choice of assorted toppings:

Whipped Cream, Hot Fudge, Caramel Sauce, Chopped Nuts, M&M's
Maraschino Cherries, Chocolate Jimmies, Crushed Oreos and Peanut Butter Chips

\$7.50 per person

(minimum of 20 people)

LUNCHEON MENU

STARTERS

Fallbrook Gazpacho

Seasonal Soup Du Jour

Tomato Bisque with Basil Cream

Spinach Salad

Applewood Smoked Bacon, Craisins,
Toasted Pumpkin Seeds,
Crumbled Blue Cheese Dressing

Mesclun and Boston Bibb Lettuce Salad

Roasted Peppers, Crumbled Goat Cheese,
Zinfandel Vinaigrette

Traditional Hearts of Romaine Salad

Sourdough Croutons, Shaved Parmesan

Wild Field Italian Green Salad

Sun-Dried Pears, Toasted Batard Croutons, Tear Drop
Tomatoes, White Balsamic Vinaigrette, Shaved Parmesan

ENTRÉES

(Each lunch entrée includes: choice of one starter, French rolls & butter, one dessert, coffee and decaffeinated coffee.)

*** SOURDOUGH CLUB SANDWICH ***

Oven-Roasted Turkey, Bacon, Lettuce, Tomato
& Swiss Cheese Served with Fresh Fruit
\$18.95 per person

*** ITALIAN COBB SALAD ***

Grilled Chicken, Diced Tomato, Gorgonzola,
Crispy Pancetta, Kalamata Olives & Avocado
\$21.95 per person

*** PENNE PASTA PRIMAVERA ***

Roasted Vegetables, Basil Pesto Cream & Parmesan Cheese
\$18.95 per person
Add:
Rosemary Lemon Chicken Breast \$2.50

*** ASIAN CHICKEN SALAD ***

Ginger Scented Breast of Chicken with Citrus Drizzle
Bean Sprouts, Carrots, Red Bell Peppers, Napa Cabbage,
Romaine, Crispy Wontons and Sesame Seeds
Soy-Plum Vinaigrette with Green Scallions
\$19.95 per person

KEY LIME HOISIN GLAZED CHICKEN BREAST

Slow Baked with Caramelized Onions,
Seasonal Vegetables and Wild Brown Rice Pilaf
\$23.95 per person

*** THE ITALIANO ***

Prosciutto, Capicola, Mortadella, Salami
Lettuce, Tomato, Red Onions & Provolone Cheese
Served on Italian Roll with Oven-Roasted Vegetable Salad
\$19.95 per person

*** CALIFORNIA CHICKEN SANDWICH ***

Grilled Chicken Breast, Avocado, Tomato, Jack Cheese
Served on Onion Roll with Artichoke Pasta Salad
\$21.95 per person

*** VEGETABLE NAPOLEAN ***

Ricotta and Mozzarella Cheese Layered in Fresh Pasta,
Roasted Mushrooms, Spinach, Zucchini,
Charred Tomato Sauce
\$21.95 per person

PHILLY STEAK SANDWICH

Served on Baked Hogie Roll with Melted Cheese
Shaved Onions and Serve with Steak Fries
\$22.95 per person

FILLET OF SALMON

Glazed with Honey Whole Grain Mustard,
Oriental Vegetables, Citrus Scented Jasmine Rice
Tarragon Butter Sauce
\$24.95 per person

LUNCHEON DESSERTS

Carrot Cake

New York Cheesecake

Seasonal Fresh Fruit

Fruit and Yogurt Parfait

Lemon Tart with Fresh Raspberries

Chocolate Seduction Cake

Sour Cream Buttermilk Blueberry Tart

Apple Streusel with Crème Anglaise

Chocolate Mousse with Berries

Tiramisu

BUFFET LUNCHEON MENU

* DELI *

SEASONAL SOUP

SALADS

Red Bliss Potato Salad
Marinated Red Onion and Cucumber Salad
Tossed Greens with Ranch and Red Wine Vinaigrette

LUNCHEON MEATS

Selection of Honey Cured Ham,
Roasted Turkey Breast and Peppered Beef
Assorted Breads and Rolls,
Sliced Jack, Swiss and Cheddar Cheese
Sliced Tomatoes, Onions, Dill Pickles & Lettuce
Mayonnaise & Mustard

DESSERTS

Fresh Fruit Salad
Assorted Fresh Baked Cookies

BEVERAGES

Freshly Brewed Ryan Brother's Gourmet Coffee and
Decaffeinated Coffee, Select Tazo Teas
\$22.95 per person (minimum 15-30 people)
\$20.95 per person (over 30 people)

EXECUTIVE DELI

SALADS

Orecchiette with Roasted Summer Vegetables
and Feta Mustard Seed Vinaigrette
Basil Pesto Rock Shrimp and Tomato Panzanella Salad
Field Greens with Kalamata Olives, Red Onions & Tomato
Oregano Vinaigrette and Buttermilk Ranch

LUNCHEON MEATS

Smoked Turkey, Prosciutto, Genoa Salami,
Mortadella, Roasted Pepper Cumin Beef
Gruyère, Provolone and Dill Havarti Cheese
Sliced Tomatoes, Onion, Dill Pickles & Lettuce
Sun-Dried Tomato Aioli, Fresh Herbed Aioli
Whole Grain Mustard & Horseradish Cream

DESSERTS

Citrus Fruit Salad
Assorted Fruit and Nut Bars

BEVERAGES

Freshly Brewed Ryan Brother's Gourmet Coffee and
Decaffeinated Coffee, Select Tazo Teas
\$25.95 per person (minimum 15-30 people)
\$23.95 per person (over 30 people)

BRAZIER

SALADS

Southwestern Potato Salad
Toasted Pumpkin Seed Coleslaw
Grilled Vegetable Salad

ENTREES

Grilled 1/2 Pound Hamburgers*
Grilled Bratwurst and Italian Sausage*
Free-Range Chicken Breast
Sliced Smoked Gouda, Swiss and Cheddar Cheese
Sliced Tomatoes, Onions, Dill Pickles & Lettuce
Mayonnaise & Mustard

DESSERTS

Bread Pudding with Vanilla Sauce
Sliced Assorted Melons

BEVERAGES

Freshly Brewed Ryan Brother's Gourmet Coffee
and Decaffeinated Coffee, Select Tazo Teas
\$25.95 per person (minimum 30 people)

**An \$85.00 Chef Attendant Fee will apply for items prepared or carved at the buffet*

FIESTA

SALADS

Romaine Lettuce with Chipotle Buttermilk Dressing
Crispy Tortilla Strips
Jicama, Red Onion, Red Pepper and Pineapple Salad
Spicy Cucumber and Tomato Salsa Salad

ENTREES

Tostada Shells & Flour Tortillas
Jalisco Spiced Beef Strips
Guadalajara Spiced Chicken
Guacamole, Salsa Fresca, Corn Salsa,
Roasted Tomatillo Salsa,
Lettuce, Cheddar Cheese, Sour Cream,
Jalapeños, & Olives
Cheese Enchiladas Casserole
Black Beans and Mexican Rice
Baja Fish Tacos: add \$3.95 per person

DESSERTS

Cinnamon Sugared Churros
Chocolate Cinnamon Brownies

BEVERAGES

Freshly Brewed Ryan Brother's Gourmet Coffee
and Decaffeinated Coffee, Select Tazo Teas
\$29.95 per person (minimum 15-30 people)
\$27.95 per person (over 30 people)

ITALIAN

SALADS

Portofino Romaine Salad with Basil Vinaigrette
Antipasto Salad
Hearts of Palm, Prosciutto, Ham, Genoa Salami,
Carrots, Celery, Red Onions, Provolone, Black Olives,
Artichoke Hearts

ENTREES

Mushroom and Italian Sausage Pizza
Three-Cheese Pizza
Fettuccini with Fresh Spinach,
Extra Virgin Olive Oil, Garlic and Roasted Tomatoes
Baked Penne Marinara with Roasted Chicken
Grilled Vegetables and Ricotta Cheese
Warm Garlic Bread

DESSERTS

Assorted Biscotti
Tiramisu

BEVERAGES

Freshly Brewed Ryan Brother's Gourmet Coffee
and Decaffeinated Coffee, Select Tazo Tea
\$29.95 per person (minimum 15-30 people)
\$27.95 per person (over 30 people)

EPICUREAN

SALADS

Butter Lettuce Wedge with Mushrooms, Tomatoes and
Bleu Cheese
Grilled Vegetables with Lemon Shallot Vinaigrette
Mediterranean Pasta Salad

ENTREES

Choice of Two Entrées:
(Additional Entrée Selection Available for \$5.00 Per Person)
Roasted Sirloin Strip with Horseradish and
Onion Confit
Free-Range Breast of Chicken with a
Mushroom Marsala Sauce
Roasted Pork Loin with Potatoes Au Grati
North Atlantic Salmon with a Lemon Cream Sauce
Fresh Vegetables
Chef's Selection of Rice or Potato
Rolls & Butter

DESSERTS

Crème Brûlée
Kahlua Cheesecake

BEVERAGES

Freshly Brewed Ryan Brother's Gourmet Coffee
and Decaffeinated Coffee, Select Tazo Teas
\$32.95 per person (minimum 30 people)

GREEK ISLANDS

SALADS

Greek Salad with Crumbled Feta Cheese, Tomato,
Kalamata Olives
Cucumbers and Lemon Oregano Vinaigrette
Hummus with Toasted Pita Chips and Marinated Olives
Dolmades with Yogurt Mint Dip

ENTREES

Lamb Gyros with Tzaziki Sauce
topped with Sliced Onions and Tomato
Baked Chicken wrapped in Grape Leaf
with Red Pepper Yogurt Sauce
Sautéed Zucchini with Sage
Rosemary and Tomato Rice with Pine Nuts

DESSERTS

Yogurt Cake with Lemon Syrup
Almond and Honey Baklava

BEVERAGES

Freshly Brewed Ryan Brother's Gourmet Coffee
and Decaffeinated Coffee, Select Tazo Tea
\$29.95 per person (minimum 15-30 people)
\$27.95 per person (over 30 people)

LUNCH BOXES

(Lunch Boxes are provided as a "to go" option)

* OAKS *

Italian Submarine with Honey Cured Ham, Genoa Salami,
Mortadella, Provolone, Roasted Peppers, Roma
Tomato & Romaine Lettuce, Oil and Vinegar

\$15.95 each

* ALBATROSS *

Albacore Tuna Salad Sandwich on Squaw Bread
with Monterey Jack, Organic Greens & Tomato

\$17.95 each

* CLUB HOUSE *

La Francaise Croissant with Roasted Turkey, Applewood Smoked Bacon,
Swiss, Red Leaf Lettuce & Tomato

\$16.95 each

* CREEK *

Peppered Roast Beef with Stone Ground Mustard, Sliced Onion,
Roma Tomatoes & Watercress on Sourdough

\$17.95 each

Above Listed lunch boxes include the following:

Tri-Color Pasta Salad

Gourmet Chips

Freshly Baked Cookie

Whole Fresh Fruit

**Vegetarian Option- \$15.95*

Grilled Portobello and Roasted Vegetables on an Onion Roll

HISTORIC

STONEHOUSE

Cold Fried Chicken

Toasted Pumpkin Seed Coleslaw, Jalapeño Cornbread,

Whole Fresh Fruit

Oreo Brownie

\$20.95 each

R E C E P T I O N S

HORS D'OEUVRE À LA CARTE

(Price per 25 pieces)

COLD SELECTIONS

Mini Chicken Tostada	\$45.00
Melted Brie & Toasted Walnut Tartlet	\$45.00
House-Made Gravlox with Traditional Condiments	\$50.00
Belgian Endive with Gorgonzola & Walnuts	\$50.00
Roasted Japanese Eggplant Caponata Crostini	\$50.00
Caprisi Crouton, Mozzarella, Tomato & Balsamic Essence	\$55.00
Roasted Vegetable Wraps	\$65.00
Blackened Chicken on Puffed Pastry with a Sour Cherry Relish.	\$65.00
Herb Marinated Goat Cheese with Mango Chutney on Brioche Crouton	\$65.00
California Sushi Roll (Minimum 50 pieces)	\$70.00
Canapé of Smoked Salmon with Herbed Butter, Capers, Red Onions and Chives.	\$70.00
Seared Five Spiced Crusted Tuna on Wonton Crisp	\$70.00
Heart of Artichoke topped with Italian Marinated Shrimp and Kalamata Olive	\$80.00
Charred Rare Beef of Tenderloin on Crostini with Horseradish Cream	\$80.00
Asian Ahi Tuna Tartar presented on White Porcelain Chinese Spoon	\$80.00

HOT SELECTIONS

Spinach and Feta Cheese Spanakopita	\$45.00
Mini Quiche with Smoked Salmon, Green Onions and Cream Cheese	\$45.00
Mushroom Duxelle and Boursin Cheese Stuffed Mushroom Cap	\$50.00
Parmesan Crusted Artichoke Hearts	\$65.00
Chicken Satay with Sweet Soy, Ginger and Curry	\$65.00
Mini Beef Wellington	\$75.00
Balsamic Glazed Beef Satay with Pearl Onion	\$75.00
Dried Ancho Rubbed Tenderloin Beef Medallions with Caramelized Onion	\$75.00
Coconut Shrimp with Mango Sauce	\$80.00
Maryland Style Crab Cake with Spicy Red Pepper Aioli	\$85.00
Applewood Smoked Bacon Wrapped Scallops	\$90.00

CHILLED SEAFOOD ENHANCEMENTS

Jumbo Shrimp with Cocktail Sauce	\$3.75 each
Fresh Cracked Snow Crab Claw	\$4.25 each
Champagne Steamed Mussels	\$3.50 each
Oysters on the Half Shell	\$4.00 each
Ceviche Shooter	\$3.50 each

SEAFOOD EXTRAVAGANZA OVER SHAVED ICE

Ready Peeled Shrimp Cocktail and Snow Crab Claws, Ceviche with Tortilla Chips,

Rock Shrimp Martini Cocktail layered with Avocado Mousse,

Chilled Steamed Mussels and Manila Clams and Poached Fillet of Salmon

Serve with Spicy Cocktail Sauce, Horseradish, Brandy Marie Rose,

Mignonette Sauce, Yogurt Dill Sauce and Lemon Wedges

\$17.95 per person (Minimum 50 guest)

(Price Based on One Appetizer Serving Size Per Person)

RECEPTION STATIONS

One Appetizer Serving Size Per Person

CHEESE TRAY

An Arrangement of Imported & Domestic Cheeses
Dried Fruits, Roasted Nuts, Grapes & Assorted Crackers
\$5.95 per person

CRUDITÉS

Colorful Arrangement of Farm Fresh Raw Vegetables
Chunky Blue Cheese, Onion or Buttermilk Ranch Dips
\$4.25 per person

BRIE EN CROUTE

Serves 25-30 Guests
Imported Brie wrapped in Puff Pastry and Baked until Golden Brown
Served with Ligonberry Sauce
\$95.00

NACHO STATION

Cheddar Cheese Dip, Sliced Jalapeños, Refried Beans & Guacamole Dip
\$6.95 per person
Enhance Your Nacho Station
Chili Seasoned Ground Sirloin, Grated Cheese,
Spicy Mexican Salsa Fresca and Sour Cream
\$2.95 per person

MEDITERANIAN

Pita Bread Triangles with Hummus and Baba Ghanoush
Roasted Chicken with Cous Cous and Lemon Feta Vinaigrette, Dolmas (Stuffed Grape Leaves)
\$13.95 per person

ITALY

Stuffed Spinach and Beef Cannelloni, Cheese-Filled Tortellini Carbonara
Garlic Bread, Herbed Focaccia Bread with Olive Oil and Balsamic Vinegar
\$14.95 per person

LATIN AMERICA

Mini Baja Fish Taco Station with Salsa Verde and Lime Crema
Havana Chicken and Black Beans with Fresh Fruit Salsa
\$16.95 per person

ASIA PACIFIC

Pot Stickers, Chicken and Pineapple Kabobs
Egg Rolls, Hot and Sour Chicken Wings
\$12.95 per person

FRANCE

Whole Brie en Croûte
Garden Salad with Champagne Dijon Vinaigrette
Sliced Baguettes, Apples & Grapes
Sautéed Filet of Salmon with Champagne Cream Sauce
\$16.95 per person

DESSERT & COFFEE

Miniature Desserts, Almond Cookies and Tiramisu
\$9.95 Per Person

INTERNATIONAL ACTION THEME RECEPTION STATIONS

**An \$85.00 chef attendant fee will apply
(minimum 30 people)*

PASTA STATION

Choice of Cheese Tortellini, Fettucini and Penne Pasta
Tossed to order with Marinara, Alfredo or Basil Pesto Cream Sauce and Roasted Vegetables
*\$11.95 per person**

RISOTTO BAR

Sweet Arborio Rice Tossed with Your Choice of:
Wild Mushrooms, Grilled Chicken, Roasted Vegetables, Basil Pesto, Fresh Spinach,
Mascarpone and Parmesan Cheese
*\$13.95 per person**

MASHED POTATO BAR

(Served in Martini Glassware)
Yukon Garlic Mashed Potatoes
Gorgonzola, Chives, Crispy Onions, Pancetta, Parmesan Cheese,
Red Wine Sauce and Sun-Dried Tomato Tapanade
*\$12.95 per person**

FAJITA STATION

Chicken Tamales and Marinated Beef Fajitas,
Grated Cheese, Salsa Fresca, Guacamole, Soft Flour Tortillas and Sour Cream
*\$14.95 per person**

"SMOKEN' HOT" SPICY JAMAICAN SHRIMP

Dry Rubbed Jerk Spiced Shrimp sautéed to order with Fresh Salsas:
Pineapple and Jalapeño Salsa with Mint
Fennel, Citrus and Tarragon Salsa with Red Onion
\$21.00 per person

THE CARVING BOARD

Includes Attendant Carver for One Hour
Each Additional Hour at \$25.00 / hour

Tamarind Barbecued Pork Loin with Tropical Fruit Slaw and Mini French Rolls
\$110.00 (serves 15)

Salmon Wellington with Sauteed Spinach and Mushrooms Wrapped in Puff Pastry with White Wine Sauce
\$170.00 (serves 25)

Roasted Bacon Wrapped Turkey Breast with Spiced Cranberry Sauce, Mayonnaise and Mini French Rolls
\$175.00 (serves 30)

Top Sirloin of Beef with Creamed Horseradish, Whole Grain Mustard and Mini French Rolls
\$195.00 (serves 50)

Molasses and Apple Cider Glazed Bone-In Ham with Calvados Apple Butter and Mini French Rolls
\$250.00 (serves 50)

Tenderloin of Beef with Balsamic Glazed Pearl Onions, Choron Sauce and Mini French Rolls
\$395.00 (serves 20)

Herb Crusted New York Strip Loin of Beef with Zinfandel Roasted Garlic Jus and Mini French Rolls
\$350.00 (serves 30)

Yellow Fin Seared Loin of Fresh Ahi Tuna with Crispy Wonton Strips, Wasabi Cream, Sea Weed Salad
\$395.00 (serves 30)

EPICUREAN DINNER MENU

STARTERS

Tomato Bisque with Basil Cream

Wild Mushroom Soup with Port Drizzle

Corn Chowder Bisque with Achiote Cream

Wild Italian Field Green Salad

Sun-Dried Pears, Toasted Batard Croutons, Shaved
Parmesan Tear Drop Tomatoes, White Balsamic Vinaigrette

Mesclun and Boston Bibb Lettuce Salad

Roasted Peppers, Crumbled Goat Cheese,
Zinfandel Vinaigrette

Greek Salad with Feta Cheese

Kalamata Olive, Chopped Tomatoes, Red Onions and
Cucumber, Oregano Vinaigrette

Spinach Salad

Applewood Smoked Bacon, Craisins, Toasted Pumpkin
Seeds, Crumbled Blue Cheese Dressing

Traditional Hearts of Romaine Salad

Sourdough Croutons, Shaved Parmesan

SECOND COURSE OPTION

Mushroom Sherry Ragout in Puff Pastry, Rosemary Cream	\$4.00 per person
Tiger Prawn Cocktail with Avocado Tomato Relish	\$4.00 per person
Cream of Roasted Onions with Caramelized Fennel	\$6.00 per person
Roasted Corn & Chili Polenta, Goat Cheese & Braised Shiitake Mushroom with a Lime Balsamic au Jus	\$7.50 per person
Dungeness Crab Cake with Spicy Red Pepper Aioli	\$9.50 per person

ENTREES

*(Each dinner entrée includes: choice of one starter, French rolls & butter, one dessert, coffee, and decaffeinated coffee.
Second course option may be added at an additional cost.)*

* VEGETABLE NAPOLEAN *

Ricotta and Mozzarella Cheese Layered in Fresh Pasta,
Roasted Mushrooms, Spinach, Zucchini, Roasted Red
Pepper and Charred Tomato Coulis
\$28.95 per person

* ROASTED BREAST OF CHICKEN *

Apricot Glazed Chicken Breast
Wild Rice Slivered Almond Pilaf, Ginger-line Beurre Blanc
\$37.95 per person

IRON-SKILLET SEA BASS

Balsamic Brown Butter,
Capers, Tomatoes and herbed Basmati Rice
\$46.95 per person

* MARINATED GRILLED CHICKEN BREAST *

Roasted Tomato Bearnaise with Dungeness Crab,
Herbed Roasted New Potato
\$42.95 per person

FILET MIGNON

Roasted Tenderloin of Beef, Yukon Mashed Potato
Tri-Peppercorn Brandy Sauce
\$47.95 per person

* NORTH ATLANTIC SALMON *

Roasted North Atlantic Salmon with
Thornton Champagne-Shiitake Mushroom Sauce
\$40.95 per person

* FREE RANGE CHICKEN AND PRAWNS *

Tuscany Spiced Free Range Chicken and Prawns
Sea Salt-Roasted Fingerling Potatoes with Shallots
Wild Mushroom Sangiovese Sauce
\$43.95 per person

* RATATOUILLE ENCRUSTED PORK LOIN *

Sun-Dried Tomato and Basil Risotto,
Extra Virgin Olive Oil and Roasted Garlic Drizzle
\$41.95 per person

CRUSTED SALMON & TOURNEDO OF BEEF

Arugula Crusted Salmon & Roasted Filet Medallion,
Whole Grain Mustard and Scented Green Peppercorn Sauce
\$48.95 per person

* DRY HERB ROASTED RIBEYE *

Yukon Mashed Potatoes
Cabernet Jus with Crumbled Gorgonzola
\$44.95 per person

DINNER DESSERTS

Tiramisu

Carrot Cake

Chocolate Mousse with Pirouette Cookie

Génoise Raspberry Square

Cappuccino Cheesecake

Fruit Tart

Chocolate Seduction Cake

WINE COUNTRY DINNERS

Please mix and match to create your very own customized Wine Country Dinner. Feel free to build as many courses as you like. The items listed below are proven winners but we can also create customized menus if there's something else you had in mind. Please understand that for us to make this a special experience this menu is limited to sixty(60) people or less.

Four-Course Menu \$55.95 per person

Five-Course Menu \$65.95 per person

Add a Traditional Sixth-Course of Cheese \$70.95 per person

STARTERS

Avocado Crab Chowder

Cream of Onion Soup with Caramelized Fennel

Creamy Roasted Corn Polenta, Wild Mushroom
and Crispy Pancetta

Roasted Wild Mushroom Puff Pastry
with Sherry and Black Truffle Oil

Pan Seared Sea Scallops with on Saffron Risotto
With Salsa Verde and Fennel Fume'

INTERMEDIATE COURSE

Hearts of Romaine and Sweet Onion Compote,
Shaved Parmesan Cheese and Zinfandel Vinaigrette
Mesclun Greens with Caramelized Pears,

Candied Walnuts, White Balsamic Vinaigrette
Baby Spinach, Gala Apples, Dried Cranberries, Brie and
Raspberry Vinaigrette

Oven Roasted Vegetables and Chopped Romaine Lettuce
Toasted Almonds, Manchego, Spanish Sherry Vinaigrette

ENTREES

Grilled Filet of Beef, Roasted Shallot and Portobello
Mushroom Sauce, Black Truffle Oil with Au Gratin Potatoes
Roasted Free Range Chicken, Tuscan Herb Au Jus
with Shiitake Mushroom Chèvre Risotto

Herb Encrusted New Zealand Lamb Chops with Rosemary Jus
French Lentil Ragout and House-made Mint Chutney
Roasted Pork Lion with Toas Chili Spice, Sage-Scallion Mashed
Potatoes and a Chipotle Demi-Glace

DESSERT

Chocolate-Cinnamon Genoise with Kahlua Sauce
Raspberry Cobbler Square, Chocolate Mint, Crème Anglaise
Apricot and Hazelnut Crème Brulee
Tiramisu with Espresso Crème Anglaise

*Your Catering/Conference Service Manager will gladly
help you pair your wine to complete the event. Inquire for details.

BUFFET & THEME PARTIES

* ALL AMERICAN PICNIC BUFFET *

STARTERS

Tossed Greens with Croutons
Ranch Dressing and Cabernet Vinaigrette
Creamy Coleslaw
Potato Salad
Marinated Cucumber Salad

ENTREES

Grilled Hamburgers*
Grilled Bratwurst & Italian Sausage*
Barbecued Pork Sandwich
Monterey Jack, Swiss and Cheddar Cheese
Mayonnaise, Mustard & Ketchup
Sliced Tomatoes, Onions, Dill Pickles & Lettuce
Corn on the Cobb,
Old-Fashioned Maple Kettle Beans with Bacon
Seasoned Potato Wedges
Add BBQ Chicken for \$5.00 Per Person*

DESSERTS

Apple Crumb Pie
Vanilla Bean Ice Cream
Freshly Brewed Ryan Brother's Gourmet Coffee
and Decaffeinated Coffee, Select Tazo Teas
\$39.95 per person (minimum 20-40 people)
\$36.95 per person (over 40 people)

MEXICAN FIESTA BUFFET

STARTERS

Fiesta Tortilla Chips with Guacamole & Salsa Fresco
Grilled Zucchini & Red Bell Pepper Salad
Jicama, Red Onion, Red Pepper and Pineapple Salad
Tijuana Caesar Salad

ENTREES

Cheese Enchiladas Casserole
Roasted Chicken Breast in Tangy Achiote Citrus Sauce
Marinated Sirloin Fajitas with Red Onion,
Bell Peppers and Cilantro
Lettuce, Sour Cream, Jalapeños, Cilantro, Onions, Cheese
Roasted Tomato Salsa, Corn and Onion Salsa
Mexican Rice with Fresh Tomatoes
"Borracho" Beans with Green Onions and Melted Cheese
Maiz Con Pimientos
Flour & Corn Tortillas
Add Tomatillo Stewed Pork with Spanish Onions
4.50 per person
Add Fish Tacos for \$6.00 per person

DESSERTS

Kahlua Crème Brûlée
Chocolate Cinnamon Brownies
Freshly Brewed Ryan Brother's Gourmet Coffee
and Decaffeinated Coffee, Select Tazo Tea
\$43.95 per person (minimum 20-40 people)
\$40.95 per person (over 40 people)

WESTERN STEAK FRY

STARTERS

Pickled Relishes Display
Carrots, Celery, Pepperoncini, Sweet Dill Pickles, Peppers
Marinated Olives, Radishes with Buttermilk Ranch Dipping Sauce
Iceberg Wedges with Creamy Blue Cheese and Oregano Vinaigrette
Old Fashioned Macaroni Salad
Char-grilled Vegetable Chop Salad

ENTREES

Mesquite Grilled New York Steak*
Roasted Ancho Chili Barbecued Chicken*
Texas Chili Station with Assorted Cheeses, Jalapeños
Tomatoes, Red Onions & Sour Cream
Baked Potatoes with Sour Cream & Whipped Butter
Grilled Zucchini Succotash
Crusty Sourdough Bread
Add BBQ Pork Ribs for \$6.00 per person

DESSERTS

Warm Fruit Crisp
Bread Pudding with Raisins & Crème Anglaise
Freshly Brewed Ryan Brother's Gourmet Coffee
and Decaffeinated Coffee, Select Tazo Teas
\$45.95 per person (minimum 20-40 people)
\$42.95 per person (over 40 people)

*An \$85.00 chef attendant fee will apply for items prepared or carved at the buffet

BUFFET & THEME PARTIES

EPICUREAN DINNER BUFFET

STARTERS

Organic Greens with Red Roquefort and Balsamic Vinaigrette
Assorted Grilled Vegetables with a Balsamic Drizzle and Fresh Herbs
Wild Mushroom and Pepper Salad

ENTREES

Choice of Two Entrées
(Additional entrée selection available for \$6.00 per person)
Roasted Filet Medallions with Garlic Mashed Potatoes
Grilled Chicken Breast with Garlic and Herb Cream Sauce
Sirloin Beef Tips with Green Peppercorn Sauce
Penne Pasta with Jumbo Sautéed Shrimp, Roasted Corn and Sun-Dried Tomato Cream Sauce
Sautéed Salmon Medallions on Basmati Rice
Seasonal Vegetables
Rolls & Butter

DESSERTS

Warm Black Cherry Clafouti
Crème Brulée
Chocolate Marbled Cheesecake
Freshly Brewed Ryan Brother's Gourmet Coffee and Decaffeinated Coffee, Select Tazo Teas
\$52.95 per person (minimum 40 people)

LA DOLCE VITA BUFFET

STARTERS

Baby Greens with Roasted Pepper Vinaigrette
Antipasto Salad
Fennel Salad with Olives, Red Onions and Citrus

PASTA STATION

Prepared to Order:
Cheese Tortellini, Penne and Fettuccini Pasta
With Marinara Sauce, Pesto Sauce, and Alfredo Sauce
Marinated Balsamic Glazed Vegetables

ENTREES

Breast of Chicken Marsala
Peppered Beef Pizzaola with Sweet Onion, Tomato,
Bell Pepper and Crumbled Gorgonzola
Focaccia Bread

DESSERTS

Tiramisu
Cannoli
Amaretto Cheese Cake
Freshly Brewed Ryan Brother's Gourmet Coffee and Decaffeinated Coffee, Select Tazo Teas
\$46.95 per person (minimum 40 people)

WINE LIST

The Temecula Creek Inn features a comprehensive wine list. Our preferred wineries extend allocations, so please consult with your Catering/Conference Service Manager for current availability.

HOSTED BARS

Hosted Bars are available either on a per-drink basis or as a package. Packages require a Thirty- guest (30) minimum.

HOUSE SELECTIONS

Clan McGregor Scotch, Barton Rum, Seagram's 7, Jim Beam Bourbon, Gordon's Gin, Gordon's Vodka
Christian Brothers Brandy, Montezuma Tequila, Assorted DeKuyper Cordials

PREMIUM SELECTIONS

Dewars, Johnny Walker Red, Jack Daniels, Crown Royal, Seagrams V.O., Southern Comfort, Captain Morgan,
Skyy, Absolut, Tanqueray, Cruzan Rum, Sauza

SUPER-PREMIUM SELECTIONS

Bombay Sapphire, Chivas Regal (12), Glenlivet, Ketel One, Grey Goose, Johnny Walker Black,
Grand Marnier, Cuervo 1800, Bailey's Irish Cream, Midori, Meyers Rum

PER DRINK PRICING

House Wine by the Glass	\$6.00
Premium Wine by the Glass	\$8.50
House Brand Liquor	\$6.75
Premium Brand Liquor	\$8.50
Super-Premium Brand Liquor	\$10.25
Domestic Beer	\$3.75
Imported Beer	\$4.25
Margaritas	\$8.50
Mineral Waters	\$3.25
Soft Drinks	\$2.75
Draft Beer	\$225.00 1/4 Keg \$325.00 1/2 Keg
Import/Premium Draft Beer	\$295.00 1/4Keg \$395.00 1/2 Keg

SOFT BAR PACKAGE

Includes House Wine, Domestic Beer, Sodas,
Bottled and Mineral Waters, and Juices
For 1 hour per person: \$16.00
For 2 hours per person: \$19.00
For 3 hours per person: \$22.00
For 4 hours per person: \$24.00

HOUSE BAR PACKAGE

Includes House Wine, House Brand Liquor,
Domestic and Imported Beer, Sodas, Bottled and
Mineral Waters, and Juices
For 1 hour per person: \$18.00
For 2 hours per person: \$21.00
For 3 hours per person: \$24.00
For 4 hours per person: \$26.00

PREMIUM BAR PACKAGE

Includes Selected Local Wine, Premium
Brand Liquor, Domestic and Imported Beer, Sodas,
Bottled and Mineral Waters, and Juices
For 1 hour per person: \$20.00
For 2 hours per person: \$24.00
For 3 hours per person: \$27.00
For 4 hours per person: \$29.00

ULTIMATE BAR PACKAGE

Includes Selected Premium Wine, Super-Premium
Liquor, Domestic and Imported Beer, Sodas, Bottled
and Mineral Waters, and Juices
For 1 hour per person: \$24.00
For 2 hours per person: \$28.00
For 3 hours per person: \$31.00
For 4 hours per person: \$33.00

BARTENDER CHARGE

The charge for each bartender is \$250.00 for the duration of the function.
In the event bar sales exceed \$500.00 per bar, the labor charge for the bartender will be waived.
Corkage Fee is \$24.00 per Bottle

GENERAL INFORMATION

AUDIO-VISUAL EQUIPMENT

Our audio-visual provider, AV Solutions, can furnish a comprehensive offering of equipment and services. Please consult with your Catering/Conference Service Manager for pricing and selection.

BILLING

Payment will need to be made in advance unless credit arrangements have been established.

FUNCTION CONTRACTS & POLICIES

1. All prices are subject to change without notice.
2. All prices quoted are subject to a 20% service charge and applicable sales tax.
3. In arranging private functions, the attendance must be specified 3 business days in advance. The number will be considered a guarantee for which you will be charged even if fewer guests attend.
4. Failure to notify the Catering/Conference Services Department 3 days in advance will result in the estimated figure becoming the guarantee.
5. A maximum of two (2) entrée selections may be made for plated meals and are subject to a \$3.00 per person surcharge. Client must provide printed place cards indicating entrée selection for each guest. Exact guarantees must be provided 3 business days in advance. Please discuss options with your catering manager prior to making selections.
6. The Temecula Creek Inn agrees to prepare for 5% over the guaranteed number for the function.
7. No food or beverage of any kind may be brought onto hotel grounds by the patron, guests, or invitees without the expressed written consent of the hotel. The hotel reserves the right to charge for the service of such food & beverage. Hotel regulations do not permit removal of food at conclusion of the function.
8. Temecula Creek Inn will not assume any responsibility for the damage or loss of any merchandise or articles left in the hotel prior to, during, or following your function.
9. The hotel is excused from performance of this contract, at the hotel's option, and without obligation to the patron for damages, if the performance of the hotel is prevented, substantially interfered with, or rendered significantly more difficult due to labor troubles; disputes or strikes; government regulation; utility shortages or restrictions; restrictions upon travel, transportation, foods and/or beverages, or supplies; Acts of God; and/or any other cause whether or not specifically enumerated herein beyond the control of the hotel.
10. Room rental fees and/or food and beverage minimums may apply. Please check with your Catering/Conference service manager for details.
- II. Functions that exceed the allotted time noted on the banquet event orders will be subject to an additional \$500.00 labor fee per hour.