

# TEMET ON THE GREENS WEDDING PACKAGES



T E M E C U L A C R E E K I N N <sup>®</sup>

# RECEPTION HORS D'OEUVRES

## A LA CARTE

### COLD SELECTIONS

*(Minimum of 25 Pieces Per Order)*

Belgian Endive with Gorgonzola & Caramelized Walnuts	\$2.75 each
Roasted Japanese Eggplant Caponata Crostini	\$3.00 each
Oven-Roasted Vegetable Wraps	\$3.00 each
Blackened Chicken on Puffed Pastry with Sour Cherry Relish	\$3.50 each
Smoked Salmon and Chive Crepe Mille Feuille	\$3.75 each
Asian Tuna Tartar in a Chinese Spoon	\$4.50 each
Marinated Goat Cheese with Mango Chutney on Brioche Crouton	\$3.25 each
Smoked Chicken on Walnut Bread with Fig Spread	\$3.75 each
Seared Five-Spice Crusted Tuna on Won Ton Crisp	\$4.75 each
California Rolls with Pickled Ginger and Soy Sauce	\$4.50 each
Marinated Prawns, Artichoke Relish, Brandy Mary Rose	\$4.75 each
Lobster Medallion with Lemon Caper Aioli	\$5.50 each
Charred Rare Tenderloin of Beef on Crostini with Horseradish Cream	\$4.00 each

### CHILLED SEAFOOD ENHANCEMENTS OVER ICE

*(Minimum of 25 Pieces Per Order)*

Jumbo Shrimp with Cocktail Sauce	\$4.25 each
Fresh Oyster on the Half Shell	\$4.00 each
Champagne Steamed Mussels	\$3.00 each
Fresh Cracked Snow Crab Claw	\$4.50 each
Cevichi Shooter	\$3.75 each

### HOT SELECTIONS

*(Minimum of 25 Pieces Per Order)*

Mini Beef Wellington	\$4.25 each
Prosciutto Ham and Tillamook Cheddar Quiche	\$3.75 each
Spinach and Feta Cheese Spanakopita	\$3.25 each
Goat Cheese and Grilled Mediterranean Vegetable Strudel	\$3.75 each
Dungeness Crab Cakes with Remoulade	\$4.25 each
Applewood Smoked Bacon Wrapped Scallops	\$4.75 each
Parmesan Crusted Artichoke Hearts, Fresh Tomato	\$3.50 each
Chicken and Mushroom Wellington with Brie in Herb Puff Pastry	\$4.00 each
Jamaican Jerked Chicken Tenders with Mango Dipping Sauce	\$3.75 each
Chicken Satay with Sweet Soy, Ginger and Curry	\$3.75 each
Beef Satay with Coconut Milk, Cinnamon, and Turmeric	\$4.25 each
Dried Ancho Rubbed Beef Medallions with Carmalized Onions	\$4.00 each
Maytag Bleu Cheese Profiteroles	\$3.50 each
Balsamic Glazed Satay and Pearl Onion	\$4.25 each
Coconut Shrimp with Soy Scallion Sauce	\$4.75 each
Grilled Pancetta Wrapped Shrimp	\$4.75 each

# PLATED DINNERS

## FIRST COURSE

Tomato Bisque with Basil Chantilly Cream

Savory Wild Mushroom Bisque,  
Pancetta and Chives

Sweet Corn Soup with Dungeness Crab and Avocado

Belgium Endive Salad with  
Caramelized Walnuts, Crumbled Gorgonzola,  
Chives and Black Truffle Dressing

Greek Salad with Feta Cheese, Olives and Tomatoes

Italian Greens, Sun-Dried Pears, Grape Tomatoes with  
Balsamic Vinegar Dressing and Shaved Parmesan

Mesclun Greens with Bleu Cheese, Crasins, Candied  
Walnuts and Raspberry Vinaigrette

Romaine Salad with Caesar Dressing, Shaved Parmesan  
and Croutons

## SECOND COURSE

Wild Mushroom Sherry Ragout in Puff Pastry,  
Rosemary Cream  
\$6.00 per person

Three Gulf Shrimp Cocktail, Lemon,  
Spicy Cocktail Sauce, Toasted Batard Crostini  
\$7.50 per person

Sautéed Dungeness Crab Cake with Cabbage  
Apple Slaw, Ginger Sauce  
\$8.50 per person

Chilled Blue Crab Martini Salad,  
Avocado Relish, Coriander Pesto  
\$14.00 per person

Smoked Salmon, Fingerling Potato Hash, Capers,  
Parsley, Eggs, Red Onion and Lemon Drizzle  
\$11.50 per person

Classic Maine Lobster Bisque finished with  
Brandy Chantilly Cream  
\$9.00 per person

Charred Tenderloin of Beef Carpaccio, Watercress, Parmesan Cheese,  
Gremolada Horseradish Oil  
\$9.00 per person

Tomato and Goat Cheese Tarte Tatin, Basil Oil  
and Aged Balsamic Vinegar, Micro Arugula  
\$9.50 per person

## MAIN COURSE

### **Temet Grill Signature Prime Rib of Beef**

Grain Mustard-Rosemary Crusted Prime Rib of Beef  
Parmesan-Chive Whipped Yukon Potato, Horseradish Cream, Grilled Asparagus, Baby Carrots,  
Charred Roasted Vegetable Pan Au Jus  
\$73.00 per person

### **Pan Seared Veal Loin Medallions with Morel Mushroom Sauce**

Dungeness Crab Mashed Yukon Potato,  
Grilled Asparagus, Oven-Dried Tomatoes  
\$80.00 per person

### **Goat Cheese and Portabella Stuffed Petaluma Organic Free Ranch Chicken Breast**

Port Braised Swiss Chard, Watercress Sauce and Wild  
Mushroom Polenta  
\$55.00 per person

### **Wild King Salmon Filet**

Pistachio Crusted Salmon Filet, Saffron Rice and  
Date Pilaf, Meyer Lemon Sauce with Zucchini  
and Eggplant Ragout  
\$76.00 per person

### **Grilled Seasme-Crusted Chilean Sea Bass**

Whipped Wasabi Chive Potato and Baby Bok Choy,  
Chili Soy Glaze  
\$70.00 per person

### **Zested Lemon and Parsley Basted Colorado Rack of Lamb**

Herb Roasted New Potatoes, Spaghetti Squash,  
Parmesan Tomato  
\$78.00 per person

### **Duo of Grilled Prim Filet of Beef and Herb Crusted Jumbo Prawns**

Fresh Herb Mascarpone Polenta, Seasonal Vegetables and  
Brandy Peppercorn Sauce  
\$74.00 per person

### **Peppercorn Crusted Prime Filet of Beef Mignon**

Stuffed with Oven Roasted Elephant Garlic,  
Wrapped with Applewood Bacon served with  
Cremini Mushrooms, Whipped Yukon Gold Potatoes,  
Grain Mustard Cognac Sauce  
\$80.00 per person

### **Grilled Chicken Breast**

Sparkling Apple Cider and Almond Croissant  
Stuffing, Grilled Asparagus, Baby Braised Carrots  
and Apple Brandy Sauce  
\$58.00 per person

### **Fennel Pollin Scented Halibut**

Pesto Whipped Potatoes, Braised Fennel,  
Artichokes and Oven-Dried Roma Tomatoes, Pernod  
Broth, Thyme Aioli Drizzle  
\$65.00 per person

### **Prime Char-Grilled Rib Eye of Beef**

Ancho Dry Rubbed Rib Eye,  
Baked Stuffed Potatoes, Cipollini Onion Relish,  
Roasted Garlic Jus and Asparagus  
\$75.00 per person

### **Toasted Fennel Crusted Salmon and Medallion of Beef**

Tenderloin Ginger Port Wine Sauce and  
Lemon Beurre Blanc with Shiitake Mushrooms,  
Red Bell Pepper, Snap Peas and Green  
Peppercorn Polenta  
\$72.00 per person

### **Portabella Goat Cheese Stuffed Chicken Breast and Prime**

Petit Filet Mignon Pinot Noir Sauce,  
Baby Carrots and Potato Artichoke Hash  
\$68.00 per person

### **Pistachio Butter Basted Maine Lobster Tail**

Parsnip and Potato Puree, Patty Pan Squash,  
Piment D'Espelette Vegetable Stuffing  
\$92 per person

# BEVERAGE MENU

## WINE LIST

Temecula Creek Inn features a comprehensive wine list. Our preferred wineries extend allocations, so please consult with your Catering Manager for current availability. Corkage Fee is \$24.00 per bottle.

## HOSTED BARS

Hosted Bars are available either on a per-drink basis or as a package. Packages require a thirty (30) guest 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, Bombay Gin, Cruzan Rum, Sauza

## ULTIMATE SELECTIONS

Bombay Sapphire Gin, 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
Ultimate Brand Liquor	\$10.25
Domestic Beer	\$3.75
Imported Beer	\$4.25
Margaritas	\$8.50
Mineral Water	\$3.25
Soft Drinks	\$2.75
Domestic Draft Beer	\$225.00 Quarter Keg \$325.00 Half Keg
Import/Premium Domestic Draft Beer	\$295.00 Quarter Keg \$395.00 Half Keg

## SOFT BAR PACKAGE

(pricing listed per person)  
Includes House Wine, Domestic Beer, Sodas, Bottled & Mineral Waters, and Juices  
1 hour: \$17.00  
2 hours: \$20.00  
3 hours: \$23.00  
4 hours: \$25.00  
5 hours: \$27.00

## HOUSE BAR PACKAGE

(pricing listed per person)  
Includes House Wine, House Brand Liquor, Domestic & Imported Beer, Sodas, Bottled & Mineral Waters, and Juices  
1 hour: \$19.00  
2 hours: \$22.00  
3 hours: \$25.00  
4 hours: \$27.00  
5 hours: \$29.00

## PREMIUM BAR PACKAGE

(pricing listed per person)  
Includes Selected Local Wine, Premium Brand Liquor, Domestic & Imported Beer, Bottled & Mineral Waters, Sodas and Juices  
1 hour: \$21.00  
2 hours: \$25.00  
3 hours: \$28.00  
4 hours: \$30.00  
5 hours: \$32.00

## ULTIMATE BAR PACKAGE

(pricing listed per person)  
Includes Selected Premium Wine, Ultimate Brand Liquor, Domestic & Imported Beer, Bottled & Mineral Waters, Sodas and Juices  
1 hour: \$25.00  
2 hours: \$29.00  
3 hours: \$32.00  
4 hours: \$34.00  
5 hours: \$36.00

## 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.