

# CATERING MENU



PACIFIC PALMS

GOLF · CONFERENCE CENTER · SPA



# BREAKFAST MENU

## CHILLED JUICE

Orange, Grapefruit, Apple or Cranberry

*\$6.00 per person*

## ASSORTMENT OF OVEN BAKED PASTRIES

*\$7.00 per person*

## EXECUTIVE COFFEE SERVICE

Pacific Palms Private Blend Regular and Decaffeinated Coffee

Numi Herbal Hot and Iced Tea

*\$55.00 per gallon*

## HOMEMADE GRANOLA

with Seasonal Berries, Yogurt and Milk

*\$6.00 per person*

## SEASONAL FRUIT AND BERRIES PLATE

*\$7.00 person*

## SMOKED SALMON

with Sweet Onions, Capers, Crème Fraiche and Bagels

*\$13.00 per person*

## TROPICAL PARADISE PARFAIT

Seasonal Fruits and Yogurt

*\$6.00 per person*



# BREAKFAST MENU

*Items Below are Served with Pacific Palms Private Blend Coffee, Numi Herbal Teas and Orange Juice*

## AMERICAN

Scrambled Eggs, Yukon Gold Breakfast Potatoes, Pesto Grilled Tomato, Breakfast Pastries  
Choice of Honey Glazed Bacon, Maple Sausage or Honey Cured Ham

*\$26.00*

## PACIFIC PALMS BENEDICT

Poached Eggs, Smoked Ham, Hollandaise Sauce,  
Baby Asparagus, Yukon Gold Breakfast Potatoes, Breakfast Pastries

*\$27.00*

## STEAK AND EGGS

8oz. Sirloin Steak, Scrambled Eggs, Yukon Gold Breakfast Potatoes,  
Pesto Grilled Tomato

*\$30.00*

## BREAKFAST BURRITO

Scrambled Eggs, Chorizo Sausage, Jack and Cheddar Cheese  
Spanish Hash Browns and Black Bean-Tomato Salsa

*\$23.00*

## VANILLA FRENCH TOAST

Berry Compote, Honey Glazed Bacon and Maple Syrup

*\$24.00*

*– Higher price prevails for up to two (2) entree selections –*

*21% service charge and applicable sales tax not included in listed prices. • Prices valid through June - 2009*



# BREAKFAST BUFFET

*Buffet Service requires a minimum attendance of 50 people*

## THE FAIRWAY BUFFET

Assortment of Oven Fresh Baked Pastries

Breads and Bagels with Flavored Cream Cheese and Preserves

Display of Seasonal Fruits and California Berries

Country Scrambled Eggs with Chives and Tomatoes

Apple Smoked Honey Glazed Bacon and Maple Sausage

Yukon Gold Breakfast Potatoes

Assorted Cold Cereals

CIMA Oatmeal with Raisins and Brown Sugar

Orange Juice, Grapefruit Juice, Apple Juice or Cranberry Juice

Pacific Palms Private Blend Regular and Decaffeinated Coffee

Numi Herbal Hot and Iced Tea

***\$29.00***

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# BREAKFAST BUFFET

*Buffet Service requires a minimum attendance of 50 people*

## SOUTHWEST BUFFET

Selection of Sliced Seasonal Fruit and California Berries

Cucumbers & Oranges with Cilantro and Chiles

Assortment of Oven Fresh Baked Pastries

Sweet Spanish Empanadas with Apples and Sugar

Carne Asada in Ancho Chili Sauce with Tomato Chutney

Chicken Chilaquiles with Chorizo and Eggs

Refried Beans with Cotija Cheese

Warm Flour Tortillas

Hot Atole Cereal


Orange Juice, Grapefruit Juice, Apple Juice or Cranberry Juice

Pacific Palms Private Blend Regular and Decaffeinated Coffee

Numi Herbal Hot and Iced Tea

***\$32.00***

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# BRUNCH

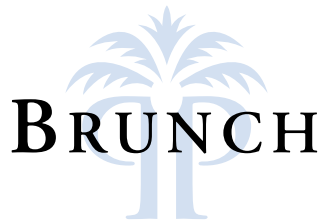
*Buffet Service requires a minimum attendance of 50 people*

## CHAMPAGNE BRUNCH

Champagne and Mimosas  
Assortment of Oven Baked Breakfast Pastries  
Display of Seasonal Fruits and California Berries  
Scrambled Eggs with Diced Tomatoes and Cheddar Cheese  
Apple Smoked Honey Glazed Bacon and Maple Sausage  
Yukon Gold Breakfast Potatoes  
Pacific Palms Benedict, Poached Eggs and Smoked Ham  
Cheese Blintzes with Toasted Almonds and Raspberry Sauce  
Mixed Greens, Assorted Condiments and Dressings  
Beefsteak Tomatoes and Boccocini Mozzarella Salad, Aged Balsamic Vinegar  
Antipasto Salad  
Jumbo Shrimp Cocktail with Spicy Horseradish Sauce and Lemons  
Assorted Sushi with Wasabi and Ginger  
Roasted Free Range Chicken with Maui Teriyaki  
Roasted Strip Loin of Beef, Cipollini Onions, Roquefort Bordelaise  
Whole Roasted Salmon, Fennel Chive Salad and Mumm Champagne Sauce  
Garlic Mashed Potatoes  
Seasonal Array of Vegetables  
Chef 's Selection of Desserts  
Orange Juice, Grapefruit Juice, Apple Juice or Cranberry Juice  
Pacific Palms Private Blend Regular and Decaffeinated Coffee  
Numi Herbal Hot and Iced Tea

*\$50.00*

*21% service charge and applicable sales tax not included in listed prices. • Prices valid through June - 2009*



# BRUNCH

*Buffet Service requires a minimum attendance of 50 people*

## **ADDITIONAL BRUNCH ACTION STATIONS**

*Items below may only be used in addition to the purchase of Brunch or other Breakfast Buffets*

### **Omelet Station**

*Prepared to order with your choice of the following:*

Cheddar Cheese, Peppers, Onions, Ham, Bacon, Mushrooms and Ripe Tomatoes

*\$6.00 per person / Chef's Attendant fee \$150.00 per chef*

### **Crepe Station**

California Berries, Chantilly Cream, Mascarpone Cheese and Chocolate Sauce

*\$5.00 per person / Chef's Attendant fee \$150.00 per chef*

### **Roasted Whole Turkey**

With Country Gravy and Orange-Cranberry Sauce  
(serves approximately 25 people)

*\$285.00 each / Chef's Attendant fee \$150.00 per chef*

### **Smoked Salmon, Bagels and Cream Cheese**

(serves approximately 50 people)

*\$325.00 each*

### **Honey Glazed Ham**

Served with Pineapple Clove Sauce  
(serves approximately 50 people)

*\$300.00 / Chef's Attendant fee \$150.00 per chef*

### **Roasted Prime Rib**

Au Jus and Creamed Horseradish  
(serves approximately 40 people)

*\$350.00 each / Chef's Attendant fee \$150.00 per chef*

### **Steamship of Beef**

with Rosemary Demi

(serves approximately 75 – 100 people)

*\$700.00 each / Chef's Attendant fee \$150.00 per chef*

### **Alaskan King Crab Legs with Lemon and Cocktail Sauce**

*with Lemon and Cocktail Sauce*

*(Market Price)*



# LUNCH MENU

*Entrées Served with Tropical Iced Tea, Numi Herbal Teas,  
Pacific Palms Private Blend Coffee and Chefs Choice of Dessert*

## **BAJA TACO BOWL**

Choice of Cilantro Marinated Chicken or Beef, Shredded Lettuce, Tomatoes,  
Jalapeno Jack Cheese, Sour Cream, Guacamole, Crispy Tortilla Bowl with Spicy Ranch

*\$23.00*

## **ASIAN CHICKEN SALAD**

Soy Marinated Chicken Breast, Bean Sprouts, Bell Peppers, Cashew Nuts  
Water Chestnuts, Mandarin Oranges, Rice Noodles with Orange Ginger Dressing

*\$24.00*

## **CALIFORNIA COBB SALAD**

Field Mixed Greens, Smoked Chicken, Crispy Honey Bacon, Hard Boiled Eggs,  
Crumbled Bleu Cheese, Diced Tomatoes, Avocado with Choice of Dressing

*\$24.00*

## **PACIFIC PALMS ITALIAN HOAGIE**

Prosciutto, Genoa Salami, Capicola, with Mozzarella, Tomatoes and Pepperoncinis,  
Onion, and Pesto Mayonnaise on a Hoagie Roll with Pasta Salad

*\$24.00*

## **THAI HI CHICKEN SANDWICH**

Cilantro Marinated Chicken, Provolone, and Honey Bacon, Thai Basil Mayonnaise,  
Ciabatta Roll, Terra Chips and Potato Salad - Served hot or cold

*\$26.00*

*– Higher price prevails for up to two (2) entree selections –*



# LUNCH MENU

*Entrées Served with Tropical Iced Tea, Numi Herbal Teas,  
Pacific Palms Private Blend Coffee and Chefs Choice of Dessert*

## BOXED LUNCHESES

### SEDONA

#### Chicken Caesar Wrap

Crisp Romaine  
Parmesan Cheese in Sun Dried Tomato Wrap  
Whole Fresh Fruit  
Potato Chips  
Cookie and Soda

*\$18.00*

### THE DRIVER

#### Sliced Smoked Turkey

or

#### Honey Baked Ham

or

#### Roast Sirloin

Provolone Cheese on a French Roll  
Whole Fresh Fruit  
Potato Chips  
Cookie and Soda

*\$19.00*

*21% service charge and applicable sales tax not included in listed prices. • Prices valid through June - 2009*



# LUNCH MENU

## PLATED LUNCHEONS

*Based on a Three Course Meal with your Choice of Soup or Salad and Dessert.*

### SOUP

Wild Mushroom Bisque

Chicken Tortilla

*or*

### SALAD

#### ORGANIC CALIFORNIA MIXED GREENS

Baby Tomatoes and Cucumber Ribbons

Choice of Ranch, Balsamic, Italian or Blue Cheese

#### BABY SPINACH SALAD

Marinated Mushrooms, Bacon Bits, Hard Boiled Egg,  
Honey Balsamic Dressing

#### CAESAR SALAD

Chopped Romaine Lettuce tossed with Parmesan and Garlic Croutons  
Traditional Caesar Dressing

#### THE WEDGE

Iceberg Lettuce, Shaved Carrots, Tomato wedges and  
Blue Cheese Dressing



# LUNCH MENU

## PLATED LUNCHEONS - ENTREE CHOICES

*Entrees are served with Chef's Selection of Seasonal Vegetables and Starch (where appropriate)  
Fresh Rolls and Butter, Pacific Palms Private Blend Coffee and Numi Herbal Teas.*

### ANGUS SIRLOIN AND SALMON

Roasted Wild Mushroom Demi-Glaçe, Fennel- Chive Salad

*\$40.00*

### HERB CRUSTED FILET OF SALMON

Jumbo Asparagus, Orange Essence

*\$34.00*

### MACADAMIA NUT CRUSTED MAHI MAHI

Sesame and Scallion Rice, Pina Colada sauce

*\$32.00*

### CHICKEN PICATTA

Buttered Linguini, Lemon and Parsley Jus

*\$30.00*

### MONTEREY BONELESS BREAST OF CHICKEN

Stuffed with Parma Ham, Wild Mushrooms, Spinach, and Goat Cheese,  
Whole Grain Mustard Sauce

*\$34.00*

### PENNE PASTA WITH ROASTED CHICKEN BREAST

Roasted Mushrooms, Sun Dried Tomatoes, Reggiano Parmesan and Basil

*Choose one of the following sauces:*

Spicy Tomato Diablo Sauce, Clam Alfredo Sauce, Roasted Garlic,  
Herb and Extra Virgin Olive Oil

*\$28.00*

*– Higher price prevails for up to two (2) entree selections –*

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# LUNCH MENU

## PLATED LUNCHEONS - ENTREE CHOICES

*Entrees are served with Chef's Selection of Seasonal Vegetables and Starch (where appropriate)  
Fresh Rolls and Butter, Pacific Palms Private Blend Coffee and Numi Herbal Teas.*

**ROTISSERIE HALF CHICKEN**  
Dried Fruit and Walnut Chutney  
*\$30.00*

**ANGUS SIRLOIN AND CHICKEN BREAST**  
Orange Zinfandel Reduction  
*\$36.00*

**GRILLED NEW YORK STEAK**  
Portobello Mushrooms and Caramelized Maui Onions  
*\$40.00*

**ORANGE PEEL CRISPY BEEF**  
Steamed White Rice, Roasted Maui Pineapple Chutney  
*\$32.00*

**SWEET AND SOUR PORK LOIN**  
Marinated Pork Loin and Roasted Vegetables  
*\$31.00*

*– Higher price prevails for up to two (2) entree selections –*



# LUNCH MENU

## LUNCH DESSERTS

**MANGO MOUSSE CAKE**  
with Exotic Fruit Compote

**CHEESE CAKE**  
with Wild Berries

**CHOCOLATE MOUSSE BOMBE**  
with Raspberry Coulis

**KEY LIME TART**  
with Chantilly Cream

**WILD BERRY SORBET OR ICE CREAM**  
with Tuile Cookie



# LUNCH BUFFET

*Buffet Service requires a minimum attendance of 50 people.*

*Entrées Served with Tropical Iced Tea, Numi Herbal Teas, Pacific Palms Private Blend Coffee*

## PACIFIC PALMS LUNCH BUFFET

California Mixed Green Salad

With Assorted Condiments and Choice of Dressings

Tomato and Cucumber Salad with Red Onions and Feta Cheese

Bow Tie Pasta Salad with Olives, Sun Dried Tomatoes and Peppers

Grilled Asparagus Salad with Rainbow Greens and Herb-Shallot Vinaigrette

Roasted Chicken with Wild Mushroom Sauce

Pesto Salmon with Lemon Caper Sauce

Tri-tip Beef Sliced with Teriyaki Sauce

Seasonal Vegetables

Chef's Choice Starch

Assorted Pastry Display

*\$40.00*

## NEW YORK DELI LUNCH BUFFET

Soup of the Day

Penne Pasta with Broccoli, Roasted Peppers and Feta Cheese

Roasted Fingerling Potato Salad with Scallions, Bacon and Arugula

Thinly Sliced Selection of Meats to include:

Smoked Turkey, Honey Ham, Peppered Roast Beef and Italian Salami

Provolone, Swiss, Aged Cheddar and Monterey Jack Cheeses

Condiment Platter with Red Leaf Lettuce, Beefsteak Tomatoes, Red Onions,

Pepperoncinis, Kosher Dill Pickles, Mustard and Mayonnaise

Assorted Breads and Rolls

Seasonal Sliced Fruit

Homemade Cookies and Brownies

Roll-in Available

*\$29.00*

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# LUNCH BUFFET

*Buffet Service requires a minimum attendance of 50 people.*

*Entrées Served with Tropical Iced Tea, Numi Herbal Teas, Pacific Palms Private Blend Coffee*

## BARBEQUE LUNCH BUFFET

Caesar Salad with Parmesan, Garlic Croutons and Caesar Dressing  
Herbed Red Bliss Potato Salad  
Sliced Watermelon  
Molasses and Honey Bacon Baked Beans  
Mini Corn on the Cob  
Jack Daniels Barbequed Chicken  
Grilled Angus Beef Hamburgers  
All Beef Hot Dogs with Diced Onions and Relish  
Condiment Platter with Red Leaf Lettuce, Beefsteak Tomatoes, Red Onions,  
Pepperoncinis, Kosher Dill Pickles, Mustard and Mayonnaise  
Swiss, Aged Cheddar and Monterey Jack Cheeses  
Jumbo Onion Rings or Sweet Potato Fries  
Assorted Pastry Display

*\$38.50 per person*



# HORS D'OEUVRES

## CHILLED HORS D'OEUVRES

*Selections below are based on 25 pieces*

Endive Leaf with Blue Cheese and Candied Walnuts

*\$95.00*

Marinated Asparagus Tips wrapped with Prosciutto, Honey Dijon Aioli

*\$100.00*

Maki Sushi and California Rolls with Soy Sauce, Wasabi and Ginger

*\$100.00*

Sushi and Sashimi with Soy Sauce, Wasabi and Ginger

*\$150.00*

Lobster Medallion, Dill Crostini, Hot House Cucumber Relish

*\$125.00*

Salmon Pinwheel, Caviar and Dill

*\$125.00*

Sesame Crusted Ahi Tuna Charred Rare, CIMA Lavosh, Ginger Vinaigrette

*\$125.00*

Jumbo Shrimp Cocktail with Spicy Horseradish Sauce

*\$150.00*

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# HORS D'OEUVRES

## CHILLED HORS D'OEUVRES

*Selections below are based on 25 pieces*

Curry Chicken Salad in a Boucheé

*\$100.00*

Cucumber and Crab Salad with Parsley

*\$115.00*

Vegetable Napoleon

*\$95.00*

Lobster Salad on Spoons with Mango

*\$120.00*

Roasted Tenderloin on Brioche with Horseradish Cream

*\$110.00*

Foie Gras Mousse on Brioche with Port Glaze

*\$115.00*

Smoked Duck with Papaya and Black Bean Chutney

*\$110.00*



# HORS D'OEUVRES

## HOT HORS D'OEUVRES

*Selections below are based on 25 pieces*

Spanakopita with Cucumber Raita  
*\$95.00*

Vegetable Spring Rolls, Sweet Chili Sauce  
*\$95.00*

Wild Mushroom and Goat Cheese Tartlets  
*\$75.00*

Pacific Palms Potato Skins, Melted Cheddar, Bacon, and Scallions  
with Sour Cream  
*\$85.00*

Seafood Stuffed Mushrooms, Citrus Hollandaise  
*\$95.00*

Coconut Crusted Shrimp, Mango-Pineapple-Honey Dipping Sauce  
*\$150.00*

Mini Crab Cakes, Whole Grain Mustard Sauce  
*\$125.00*

Crab Wontons with Thai Sauce  
*\$125.00*

Honey Bacon Wrapped Scallops, Maple Sesame Glaze  
*\$150.00*

Pork and Shrimp Pot Stickers, Spicy Sweet Plum Sauce  
*\$150.00*



# HORS D'OEUVRES

## HOT HORS D'OEUVRES

*Selections below are based on 25 pieces*

Assorted Dim Sum  
Shrimp Shu Mei, Pork Pot Stickers, Char Su Pork  
*\$150.00*

Sesame Chicken, Orange Marmalade  
*\$95.00*

Polynesian Chicken Brochettes, Pineapple Chutney  
*\$95.00*

Honey-BBQ Glazed Buffalo Wings with Ranch Dip and Celery  
*\$75.00*

Mini Beef Burgers, English Cheddar and Tomato  
*\$85.00*

Mini Beef Wellington, Shallot Reduction  
*\$100.00*

Garlic Roasted New Zealand Lamb Chops, Mint Demi-Glaze  
*\$175.00*

Parmesan Breaded Artichoke Hearts with Spicy Marinara  
*\$95.00*

Crispy Duck Quesadilla, Mango and Goat Cheese  
*\$125.00*

Tomato-Mozzarella Crostini, Pesto and Balsamic  
*\$95.00*

Peking Duck Rolls with Hoisin Sauce  
*\$125.00*



# HORS D'OEUVRES

## HORS D'OEUVRES HOUR

*Based on one hour reception per person. Must accompany lunch, dinner or action station  
(Minimum 50 people)*

### THE BABE'S CHOICE

California Crudite  
International Cheese Display  
Spinach Dip in a Bread Boule  
Swedish Meatballs  
Buffalo Wings with Bleu Cheese Dip  
Jumbo Shrimp Cocktail with Horseradish and Lemons  
Tortilla Chips with Pico de Gallo and Guacamole

*\$21.00 per person*

### THE IKE'S FAVORITES

Marinated Asparagus Tips wrapped in Black Forest Ham  
Lobster Medallion, Dill Crostini, Hot House Cucumber Relish  
Wild Mushroom Tartlets  
Parmesan Breaded Artichoke Hearts with Spicy Marinara  
Mini Beef Wellington with Shallot Reduction  
Sesame Chicken with Orange Marmalade

*\$24.00 per person*



# HORS D'OEUVRES

## RECEPTION SELECTIONS

*(Per person items require a minimum attendance of 25 people)*

### INTERNATIONAL CHEESE DISPLAY

Selection of Fine Farmhouse Imported and Domestic Cheeses,  
with Seasonal Fruits, Dried Fruits and Berries  
French Bread and Crackers

*\$7.00 per person*

### CALIFORNIA CRUDITE

A Selection of Raw Organic Vegetables  
with Herbed Ranch Dip and  
Red Pepper Aioli

*\$5.00 per person*

### ANTIPASTO

A Selection of Italian Cured Meats, Imported Cheeses  
Assorted Grilled Mediterranean Vegetables,  
Hummus and Pita Chips and Crispy Bread Sticks

*\$9.00 per person*

### CALIFORNIA FRUIT FONDUE STATION

Seasonal Fruit and Berries, Dark Chocolate,  
Crème Chantilly and Tuille Cookies

*\$9.00 per person*

### WHOLE BAKED BRIE

Baked in Puff Pastry, Sliced Baguette,  
Caramelized Grapes and Raspberry Jam

*150.00 each (serves 25 people)*



# ACTION STATIONS

## SPECIALTIES

*These items can be added to the Hors d'oeuvres Hour or Buffet only. Based on one hour reception.  
(Minimum 50 people)*

### MADE TO ORDER PASTA BAR

Select Two Pastas  
Penne, Cheese Tortellini, Farfelle or Cavatappi

Select Two Sauces  
Marinara, Alfredo, Pesto, Clam Sauce, Roasted Garlic  
or Herbs and Extra Virgin Olive Oil

Served with Garlic Bread, Parmesan, Toasted Pine Nuts, Basil and Mushrooms

*\$11.00 per person / Optional attendant fee - \$150.00*

### FAJITA BAR

Tequila Marinated Beef and Chicken Fajitas, Peppers and Onions,  
Warm Flour Tortillas, Refried Beans with Queso Fresco and Cilantro Spanish Rice  
Guacamole, Salsa Verde, Pico de Gallo and Sour Cream

*\$18.00 per person / Optional attendant fee - \$150.00*

### WOK STIR FRY STATION

Oriental Ginger Chicken with Chinese Vegetables \$18.00 per person  
Spicy Kung Pao Beef with Snow Peas \$20.00 per person  
Sweet Chili Thai Shrimp and Bok Choy \$22.00 per person  
Any Combination of Two \$31.00 per person

Served with Vegetable Fried Rice  
Udon Noodles in Broth  
Spring Rolls with Garlic Sauce and Fortune Cookies

*Optional attendant fee - \$150.00*



# ACTION STATIONS

## CARVED TO ORDER

*These items can be added to the Hors d'oeuvres Hour or Buffet only. Based on one hour reception.  
(Minimum 50 people)*

**OVEN ROASTED WHOLE TURKEY**  
Cranberry-Orange Relish and Country Gravy

*\$285.00 each (serves 25-30 people)*

**SALT CRUSTED SALMON GRAVLOX**  
Dill Yogurt Sauce

*\$325.00 each (serves 50 people)*

**HONEY ROASTED HAM**  
Pineapple and Bourbon Glaze

*\$300.00 each (serves 45-50 people)*

**CRISPY WHOLE PIG**  
Hoisin and Plum Sauce

*\$495.00 each (serves 60-65 people)*

**BEEF TENDERLOIN WELLINGTON**  
Mushroom Duxelle and Béarnaise Sauce

*\$370.00 each (serves 15-20 people)*

**STEAMSHIP OF BEEF**  
Au Jus, Sage Mayonnaise and Creamy Horseradish with Sourdough Rolls

*\$700.00 each (serves 75-100 people)*

**PINE NUT CRUSTED RACK OF DOMESTIC LAMB**  
Pommery Mustard and Merlot Sauce

*\$275.00 each (serves 15 People)*

Above selections require a chef's attendant - \$150.00

*21% service charge and \$8.25 tax not included in listed prices. • Prices good through June - 2009*



# DINNER MENU

## PLATED DINNER MENU

*Based on a Three/Four Course Meal with your Choice of Soup, Salad or Appetizer and Dessert.*

### APPETIZERS

(select one)

Vanilla Bean Risotto with Porcini-Truffle Crusted Scallop Crispy Sweet Potato  
Duck Confit and Sonoma Sausage Cassoulet, White Beans and Garlic  
New Zealand Lamb Chops with Mint and Mango Israeli Couscous, Natural Jus  
Sweet-Soy Marinated Short Rib, Pomegranate Glaze  
Calamari Salad, Lime, Olives and Basil with Citrus and Tomato  
Beet and Goat Cheese Terrine, Micro Arugula and Lavender Oil

### SOUPS

(select one)

Tortilla Soup, Cilantro and Grilled Chicken  
French Onion Soup, Gruyere and Baguette  
Cream-less Carrot and Candied Ginger  
Saffron Fish Stew, Red Pepper Rouille  
Oven Roasted Corn Chowder, Buttered Crab

### SALADS

(select one)

Organic California Field Greens, Heirloom Tomatoes, Cucumber Ribbon  
and Herb Shallot Dressing  
Tomato Carpaccio with Ricotta Salata, Basil and Balsamic Glaze  
Baby Romaine Caesar, Garlic Crouton Ring, and Shaved Reggiano  
Baby Spinach and Treviso Salad, Pecan and Gorgonzola, Honey Vinaigrette  
Lolla Rossa Greens, Red Wine Pear, Cucumber Ribbon, Candied Walnuts and Balsamic  
Arugula Salad, Warm Goat Cheese Soufflé, Marinated Baby Tomatoes  
and Lemon Dressing  
Watercress and Endive Salad, Prosciutto and Figs, Chive Vinaigrette

### INTERMEZZO SELECTION

(\$5 additional per person)

Lemon or Peach



# DINNER MENU

## ENTREES

*Based on Three/Four Course Pricing. Entrees are served with Chef's Selection of Seasonal Vegetables and Starch (where appropriate). Rolls and Butter, Pacific Palms Private Blend Coffee and Numi Herbal Teas*

### POTATO CRUSTED SALMON

Roasted Pepper Salad, English Peas Coulis

*\$44.00 / \$51.00*

### GRILLED MAHI MAHI

Coconut Kaffir Lime Sauce

*\$38.00 / \$45.00*

### SUN DRIED TOMATO CRUSTED ORANGE ROUGHY

Hericovert Sauté and Champagne Sauce

*\$36.00 / \$43.00*

### CAVATAPPI PASTA AND BASIL CHICKEN

Roasted Garlic Carbonara Sauce Peas and Crispy Artichokes

*\$38.00 / \$45.00*

### APPLE AND CRANBERRY STUFFED CHICKEN

Basmati Rice, Lingonberry Compote

*\$41.00 / \$48.00*

### PORCINI CRUSTED FRENCH-CUT CHICKEN BREAST

Roasted Fingerling Potatoes and Balsamic Demi Glaze

*\$40.00 / \$47.00*

### CHICKEN WELLINGTON

Breast of Chicken Baked in Puff Pastry and Truffle Sauce

*\$42.00 / \$49.00*

### GRILLED PORK CHOP

Whole Grain Mustard Mashed Potatoes, Red Cabbage Slaw and Fig Sauce

*\$42.00 / \$49.00*

*– Higher price prevails for multiple entree selection –*

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# DINNER MENU

## ENTREES

*Based on Three/Four Course Pricing. Entrees are served with Chef's Selection of Seasonal Vegetables and Starch (where appropriate). Rolls and Butter, Pacific Palms Private Blend Coffee and Numi Herbal Teas*

### ROASTED COLORADO RACK OF LAMB

Butternut Squash Risotto, Blueberry-Pinot Reduction

\$57.00 / \$64.00

### VEAL PARMESAN

Oven Roasted Tomato Pomodoro, Peppered Pappardelle

\$49.00 / \$56.00

### ROASTED RIB-EYE

Salt-Crusted Jumbo Baked Potato, Rosemary Demi

\$48.00 / \$55.00

### AGED GRILLED NEW YORK

Cabernet Sauvignon Sauce

\$55.00 / \$62.00

### PAN SEARED FILET MIGNON

-Pacific Palms Signature Item-

Wild Mushroom and Gorgonzola Crust, Duchesse Potato, and Port Glaze

\$65.00 / \$72.00

### HONEY BACON WRAPPED FILET & PESTO MARINATED PRAWNS

Rosemary Demi

\$67.00 / \$74.00

### FLAT IRON STEAK AND CHICKEN BREAST

Pommeray Mustard and Tarragon Sauce

\$51.00 / \$58.00

### ROASTED ANGUS SIRLOIN AND HERBED SALMON

Caramelized Onion Ragout and Citrus Fennel Salad

\$55.00 / \$62.00

– Higher price prevails for multiple entree selections –

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# DINNER MENU

*Choice of dessert with dinner*

## DESSERTS

### CHOCOLATE MOUSSE

Served in a Chocolate Cup with Seasonal Berries

### PASSION FRUIT MOUSSE

Served with Exotic Fruit Compote

### RASPBERRY SWIRL CHEESECAKE TORTE

### DARK CHERRY TIRAMISU

with Espresso Anglaise

### CHOCOLATE GANACHE CAKE

with Raspberry Coulis

*21% service charge and applicable sales tax not included in listed prices. • Prices valid through June - 2009*



# DINNER BUFFETS

## PACIFIC PALMS DINNER BUFFET

*(Minimum 50 people)*

### Mixed Gourmet Greens

Organic Mixed Greens, Tomato, Cucumbers, Mushrooms, Artichoke Hearts, Jicama, Bell Peppers, Alfalfa Sprouts, Bean Sprouts, Citrus Segments, Toasted Pine Nuts, Olives, Shredded Cheese and Assorted Dressing

Vine Ripened Tomatoes and Buffalo Mozzarella with Basil Balsamic Vinaigrette

Antipasto Salad

Cucumber, Corn and Smoked Pacific Rock Shrimp Salad

### Teriyaki Marinated Chicken

Late Harvest Soy Marinated Breast of Chicken

### Macadamia Nut Crusted Mahi Mahi

Lemon Grass Coconut Sauce

**Chef's Choice of Starch and Fresh Seasonal Vegetables**

**Dinner Rolls and Butter**

### Pacific Palms Signature Desserts

A presentation of Mini French Pastries, Mini Fruit Tarts, Chocolate Confections

*\$52.00 per person*

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Add one of the following entrees to the above menu

*\$60.00 per person*

### Pan Fired Black Angus New York

with Grilled Portobello Mushrooms, Caramelized Maui Onions and Roquefort Demi


### Herb Crusted Filet of Pacific Salmon

with Lemon Caper Fume Blanc Sauce

### Curry Dusted Pork Loin

Coconut Demi Glaze

*21% service charge and applicable sales tax not included in listed prices. • Prices valid through June - 2009*



# THEMED BUFFETS

## THE CALIFORNIA COAST LINE

*\$80.00 per person (Minimum 100 guests)*

### MENDOCINO STATION

#### Salad Bar

Organic Mixed Greens, Chopped Romaine and Baby Spinach Accompanied by Baby Tomatoes, Sliced Cucumbers, Marinated Mushrooms, Artichoke Hearts, Jicama, Bell Peppers, Alfalfa Sprouts, Citrus Segments, Toasted Pine Nuts, Olives, Shredded Cheese and Croutons  
Served with Assorted Dressings

### NAPA STATION

#### Antipasto and Cheese Display

Antipasto Board to include Balsamic Grilled Asparagus, Selection of Olives, Artichokes, Grilled Vegetables and Hummus with Toasted Pita  
Assortment of Mini Gourmet Sandwiches:  
Tomato and Buffalo Mozzarella, Proscuitto and Sonoma Jack with Figs,  
Pesto Chicken and Provolone

### SANTA BARBARA STATION

#### Carving Station\*

Roasted Thyme - Salt Encrusted Beef Sirloin, SantaYnez Pinot Noir Reduction  
Sautéed Garlic Prawns with Central Coast Tomatoes and Almond Butter

### NORTH BEACH STATION

#### Pasta Station\*

Fettuccini Alfredo with Peas and Roasted Mushrooms  
Linguine with Sun-dried Tomatoes, Basil and White Clam Sauce  
Tortellini with Artichokes and Spicy Marinara  
Grated Parmesan Cheese  
Garlic Bread

### SAN FRANCISCO STATION

#### Chef's Choice of Pastries

Rolls and Butter  
Appropriate Condiments  
Pacific Palms Regular and Decaffeinated Coffee  
Numi Herbal Hot and Iced Tea

*\*Optional Chef's Attendant - \$150.00*

*21% service charge and applicable sales tax not included in listed prices. • Prices valid through June - 2009*



# THEMED BUFFETS

## INTERNATIONAL

*\$80.00 per person (Minimum 100 guests)*

*Each Buffet is served with Chef's Selection of Seasonal Vegetables and Starch (where appropriate).  
Rolls and Butter, Pacific Palms Private Blend Coffee and Numi Herbal Teas*

## LITTLE ITALY

Antipasto Selection with Cured and Smoked Meats, Olives, Roasted Peppers,  
Marinated Artichokes and Grilled Vegetables  
Vine Ripe Tomatoes Caprese with Basil and Balsamic Glaze  
Risotto Station\*  
Lobster and Tomato, Asparagus and Garlic, Mushrooms and Herbs  
With Grated Parmesan, Asiago Cheese, and Chopped Herbs  
Rustic Rosemary and Olive Breads  
Cannoli with Mascarpone and Pistachio

## FRENCH COUNTRYSIDE

Smoked Sausage with Pommeray Mustard  
Imported Farm Cheeses and Muscat Grapes, Grilled Baguette  
Chicken Coq au Vin, with Brussel Sprouts  
Crepes filled with Berries and Chantilly Crème\*

## TEX-MEX


Romaine Salad with Jicama and Fire Roasted Peppers, Avocado Ranch Dressing  
Quesadilla Station\*  
Flour Tortillas with Tequila Carne Asada and Machaca Chicken  
Guacamole, Salsa and Sour Cream  
Stone Ground Tri-colored Tortilla Chips  
Churros rolled in Cinnamon

## CHINATOWN

Ginger Marinated Chilled Shrimp with Wasabi Cocktail Sauce  
Selection of Dim Sum and Assorted Dipping Sauces  
Garden Vegetable Spring Rolls\* with Sweet Chili Sauce  
Marinated Soy Beef and Teriyaki Chicken Satay with Peanut Sauce  
Green Tea Crème Brulee

*\*Optional Chef's Attendant - \$150.00*

*21% service charge and applicable sales tax not included in listed prices. • Prices valid through June - 2009*



# THEMED BUFFETS

## TASTE OF ASIA

*\$75.00 per person (Minimum 100 guests)*

Hot and Sour Soup

Spicy Beef and Papaya Salad

Mixed Tatsoy with Cherry Tomatoes, Avocado and Mango Vinaigrette

Yakisoba Noodle Salad, Rock Shrimp, Chestnuts and Snow Peas Cashew Dressing

Assorted Maki Rolls with Pickled Ginger, Soy and Wasabi

Crab Ragoons with Plum Dipping Sauce

Orange Peel Chicken, Scallions and Sesame

Flat Iron Steak Stirfry, Straw Mushrooms and Sweet Soy

Crispy Pan Seared Red Snapper, Ponzu Broth and Seaweed Salad

Curried Eggplant and Baby Broccoli

Forbidden Rice with Toasted Cashews

Hawaiian and South Pacific Desserts

Rolls and Butter


Appropriate Condiments

Pacific Palms Regular and Decaffeinated Coffee

Numi Herbal Hot and Iced Tea

*\*Optional Chef's Attendant - \$150.00*

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# THEMED BUFFETS

## SOUTH OF THE BORDER

*\$65.00 per person (Minimum 100 guests)*

Tortilla Soup with Tortilla Strips

Tri-colored Tortilla Chips with Guacamole, Salsa Verde, Pico de Gallo and Sour Cream

Mixed Greens with South Western Ranch Dressing accompanied by Julienne of Jicama,

Fire Roasted Bell Peppers, Roasted Corn, Avocado and Citrus Segments

Shrimp and Scallops Ceviche Marinated with Lime, Tomato and Cilantro

Chicken Mole with Pepitas and Rich Chocolate Sauce

Slow Roasted Pork Carnitas Sopes\*, Cilantro and Refried Beans, Cotija Cheese

Agave Marinated Carne Asada

Sea Bass Vera Cruz, Peppers and Olives

Refried Black Beans with Scallions and Queso Fresco

Oven Roasted Corn and Cilantro Rice

Warm Flour and Corn Tortillas

Jalapeno Corn Bread and Ancho Chile Butter

Traditional Flan with Berries

Fruit Empanadas and Sopapillas with Honey and Powdered Sugar

Pastel de Tres Leches

*\*Optional Chef's Attendant - \$150.00*

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# THEMED BUFFETS

## WESTERN BARBEQUE

*\$75.00 per person (Minimum 100 guests)*

Beef Chili, Green Onions, Cheddar Cheese and Corn Muffins  
Iceberg Lettuce, Blue Cheese and Sliced Tomato with Choice of Dressing  
Spinach Salad with Honey-Bacon and Balsamic Vinaigrette  
Tomato, Cucumber and Red Onion Salad with Feta Cheese and Red Wine Vinaigrette  
Roasted Corn and Jicama Salad, Citrus Dressing  
Whiskey BBQ Glazed Baby Back Ribs  
Free Range Chicken, Mango BBQ Sauce\*  
Mesquite Grilled Strip Loin Steaks, Fig Demi  
Campfire Seared Trout, Corn Jus and Carrot  
Kettle Baked Beans, Honey Smoked Bacon  
Baked Potato Bar, Southwest Accompaniments  
Broccoli And Cheese  
Cheddar Cheese Biscuits  
Bourbon Chocolate Pecan Pie  
Warm Peach and Prairie Cobbler with Vanilla Sauce  
Caldron Apple Crumb Pie  
Rolls and Butter  
Appropriate Condiments  
Pacific Palms Regular and Decaffeinated Coffee  
Numi Herbal Hot and Iced Tea

*\*Chef's Attendant Optional - \$150.00*

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# BAR SELECTIONS

## Hosted Bar

House Brands . . . . .	\$6.00
Premium Brands . . . . .	\$7.50
Super Premium . . . . .	\$9.00
House Wines. . . . .	\$5.00
Domestic Beers . . . . .	\$4.75
Imported Beers . . . . .	\$5.50
Mineral Water . . . . .	\$3.00
Soft Drinks . . . . .	\$2.75

*21% service charge and applicable sales tax not included in listed prices.*

## Cash Bar

House Brands . . . . .	\$6.50
Premium Brands . . . . .	\$8.00
Super Premium . . . . .	\$9.50
House Wines. . . . .	\$5.50
Domestic Beers . . . . .	\$5.25
Imported Beers . . . . .	\$6.00
Mineral Water . . . . .	\$3.50
Soft Drinks . . . . .	\$3.25

*applicable sales tax included*

## Beverages

Lemonade or Fruit Punch . . . . .	\$40.00 per gallon
Champagne Punch . . . . .	\$80.00 per gallon

*21% service charge and applicable sales tax not included in listed prices.*

The bartender charge of \$150<sup>00</sup> will be waived with a minimum of \$500<sup>00</sup> in bar sales per station.  
 Cocktail servers available for \$35<sup>00</sup> per hour with a minimum of two hours of service required per server.  
 A full variety of imported and domestic wines and champagnes are available to compliment your meal.

*California state law prohibits the sale and service of alcoholic beverages to any individuals under the age of 21.  
 Warning: Drinking distilled spirits; beer, wine and other alcoholic beverages may  
 increase cancer risk and can cause birth defects during pregnancy.*



# WINE SELECTION

<b>BUBBLES</b>	<b>REGION</b>	<b>PRICE</b>
Domaine Saint Michelle, Brut	Washington	\$29
Mumm, Cuvee Brut	Napa Valley	\$40
Mumm, Cordon Rouge	France	\$75
Dom Perignon	France	\$325

<b>CHARDONNAY</b>	<b>REGION</b>	<b>PRICE</b>
Stone Cellars	California	\$25
Columbia Crest	California	\$28
Zaca Mesa	Santa Ynez Valley	\$32
Beringer	Napa Valley	\$32
Clos Du Bois Reserve	Alexander Valley	\$33
Robert Mondavi	Napa Valley	\$40
Rodney Strong	Chalk Hill	\$41
Ferrari Carano	Alexander Valley	\$50
Cakebread Cellars	Napa Valley	\$75

<b>SAUVIGNON BLANC / FUME BLANC</b>	<b>REGION</b>	<b>PRICE</b>
Geyser Peak	California	\$26
Rodney Strong Charlottes Home	North Sonoma	\$31
Robert Mondavi Fumè Blanc	Napa Valley	\$45

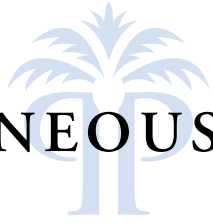
<b>MERLOT</b>	<b>REGION</b>	<b>PRICE</b>
Stone Cellars	California	\$25
Columbia Crest	Napa Valley	\$28
Franciscan Oakville Estate	Napa Valley	\$37
Clos Du Bois	Alexander Valley	\$50

<b>CABERNET SAUVIGNON</b>	<b>REGION</b>	<b>PRICE</b>
Stone Cellars	California	\$25
Columbia Crest	Napa Valley	\$28
Jekel	Central Coast	\$35
Rodney Strong	Sonoma	\$38
Beringer	Knights Valley	\$45
Geyser Peak Reserve	Napa Valley	\$65

<b>NON-ALCOHOLIC</b>	<b>REGION</b>	<b>PRICE</b>
Martinelli's Sparkling Cider	California	\$19

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# MISCELLANEOUS CHARGES

Cake Cutting Fee . . . . .	\$5 <sup>00</sup> per slice*
Linen Color (other than black or white) . . . . .	Price based on final selection
White Glove Service. . . . .	\$2 <sup>00</sup> per server*
Tables Stands/Numbers . . . . .	\$1 <sup>00</sup> per stand*
Onsite Wedding Coordinator . . . . .	\$500 <sup>00</sup> Based on availability
Ice Carving. . . . .	\$250 <sup>00</sup> - \$1,000 <sup>00</sup> (Based on final design)
Votive Candles. . . . .	\$1 <sup>00</sup> each
Corkage Fee . . . . .	\$20 <sup>00</sup> per bottle
Menu Tastings. . . . .	menu pricing applies 2 complimentary - each additional guest at full menu price
Early Set Up Fee. . . . .	room rental fee applies If space is available
Room Overtime Fee . . . . .	\$500 <sup>00</sup> per hour If space is available
Banquet Labor Fee . . . . .	\$50 <sup>00</sup> per hour, per person Special assistance
Risers. . . . .	\$25 <sup>00</sup> per section No charge for head table
Dance Floor (special order) . . . . .	\$18 <sup>50</sup> per 3' x 4' section
Stanchions (line control) . . . . .	\$10 <sup>00</sup> per stanchion
Easels. . . . .	\$10 <sup>00</sup> per easel First one at no charge
Squirrel Cage / Raffle Tumbler . . . . .	\$10 <sup>00</sup> each
Umbrellas . . . . .	\$50 <sup>00</sup> each
Heaters (upright) . . . . .	\$75 <sup>00</sup> each
Heaters (outside) for Pavillion Tent . . . . .	\$100 <sup>00</sup> each

\*inclu ded in wedding packages

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# TERMS & CONDITIONS

## **GUARANTEE**

The final number of guests attending scheduled event, must be confirmed 72 hours in advance and will be considered as the final guarantee. In the event fewer people attend, you will be charged for your guarantee number. Each banquet room has a minimum guarantee established and reception rooms are assigned by the number of guests anticipated to attend. Should the number you have estimated increase or decrease substantially, Pacific Palms Conference Resort reserves the right to change your originally assigned room to more comfortably accommodate your guarantee according to catering department guidelines.

## **BEVERAGES**

Complete bar service can be set up in your reception area. The \$150.00 bartender fee will be waived if a minimum of \$500.00 in sales per bar is met. Should a cocktail server be requested, there will be a \$35.00 charge per server/per hour. The bar can be set up on a host or cash basis. All beverage prices are charged per drink. Legal/proper identification will be requested from anyone consuming alcoholic beverages.

## **SET UP ARRANGEMENTS/LINENS**

After advising us of your seating requirements, we will work with our banquet staff to set up a floor plan to best suit your needs. Should a diagram be requested for a function, it must be signed and returned, along with your signed contract. Wedding reception tables are traditionally draped with white linen. Specialty linens may be rented at an additional charge.

## **DEPOSIT/PAYMENT**

Initial deposit for the services rendered is required at the time the booking is confirmed. Failure to return the signed contract with requested deposit within specified time will result in release of function space. Final payment is due 20 business days prior to the event by cash, credit card, or check.

## **PRICES/MENU**

Your catering manager must receive menu selections at least 30 days prior to the scheduled function. All food and beverage prices do not include tax and service charge of 21%.

## **CANCELLATION**

Notice of cancellation must be received in writing. All monies (including deposit) are non-refundable.

## **SLEEPING ROOMS**

Pacific Palms Conference Resort has 292 deluxe guest rooms available. Ask your catering manager for special group rates.