Holiday Menus
The Holiday Party Package

Includes:

- Custom Designed Room Layout
- Champagne and Sparkling Cider Toast
- Bartender Service
- White or Ivory Linen with Holiday Colored Napkins
- Skirted Tables for Disc Jockey, Registration, Gifts & Awards
- Holiday Themed Centerpieces and Christmas Décor
- Decorated Christmas Tree
- Professional Banquet Staff
- Complete Set up and Clean Up

Complimentary Dance Floor For Groups Of 41-140

Package pricing:

Groups of 41-140 people
$800
(Price includes dance floor)

Groups of 40 people or less
$400
(Price does not include dance floor, Additional fee will be charged)

- Package pricing above is inclusive of taxes and service fees
- Food and beverage not included in package price
- Pricing is based on a usage of 4 hrs. or less for the banquet space

Enhancements available at additional charge:

- Floor Length Table Linens
- Chair Covers with Ties

20% service charge and applicable sales tax will be added to all food and beverage items. Prices and menus items are subject to change.
Holiday Buffet Dinner

Soup
BUTTERNUT SQUASH SOUP WITH CRÈME FRAICHE

Salad
Select 1
TEMECULA WINE COUNTRY SALAD
with Tender Mix of Lettuce, Champagne Grapes, Winchester Gouda Cheese, Orange Champagne Vinaigrette Dressing

SPAICHN SALAD
with Fresh Spinach, Dried Cherries, Roasted Chestnuts, Sherry Vinaigrette

Entrées
Select 2
ROAST ROSEMARY CHICKEN BREAST
French Cut and Scented with Lemon and Rosemary

HERB SEARED SALMON
with Saffron Cream

ROAST TURKEY
served with Savory Herb Dressing & Giblet Gravy

CHRISTMAS BAKED HAM
Slow roasted with Bourbon Glaze

ROAST SIRLOIN OF BEEF
served with a Wild Mushroom Duxelles

CHEF CARVED PRIME RIB
Au Jus and Horseradish Cream
Additional $3.00 per person

Accompaniments
Select 2
POTATO GRATIN
with Gruyere Cheese

MASHED POTATOES
with garlic & herbs

ROASTED YAMS
topped with Toasted Pecan Strudel

FRESH GREEN BEANS
with a shallot wine compound

GRILLED ASPARAGUS
with Orange Vinaigrette

ROASTED WINTER VEGETABLES
with Cinnamon Brown Butter

CORNBREAD, GREEN APPLE & SAUSAGE STUFFING

Desserts
Select 1
PUMPKIN CHEESECAKE

RED WINE POACHED PEAR
with Crème Anglaise

CUPCAKE CHRISTMAS TREE TOWER
A special holiday display of assorted gourmet cupcakes

APPLE TART TATIN

All meals include:
Baskets of Assorted Artisan Dinner Rolls and Butter
Freshly Brewed Coffee
Iced and Assorted Hot Teas

$45.95 per Person Friday – Saturday
$39.95 per Person Sunday – Thursday

20% service charge and applicable sales tax will be added to all food and beverage items.
Holiday Entréé Dinner

PLATED SERVICE

Soup

BUTTERNUT SQUASH SOUP WITH CRÈME FRAÎCHE

Salad

Select 1

TEMECULA WINE COUNTRY SALAD
with Tender Mix of Lettuce, Champagne Grapes, Winchester Gouda Cheese, Orange Champagne Vinaigrette Dressing

SPINACH SALAD
with Fresh Spinach, Dried Cherries, Roasted Chestnuts, Sherry Vinaigrette

Entrées

Select 1 or 2 for your party

ROAST ROSEMARY CHICKEN BREAST
French Cut and Scented with Lemon and Rosemary

HERB SEARED SALMON
with Saffron Cream

SPICED GLAZED ROAST PORK LOIN
with Brandied Cherries

ROAST SIRLOIN OF BEEF
served with a Wild Mushroom Duxelles

Accompaniments

Select 2 for your party

POTATO GRATIN
with Gruyere Cheese

MASHED POTATOES
with garlic & herbs

ROASTED YAMS
topped with Toasted Pecan Strudel

FRESH GREEN BEANS
with a shallot wine compound

GRILLED ASPARAGUS
with Orange Vinaigrette

ROASTED WINTER VEGETABLES
with Cinnamon Brown Butter

CORNBREAD, GREEN APPLE & SAUSAGE STUFFING

Desserts

Select 1

PUMPKIN CHEESECAKE

RED WINE POACHED PEAR
with Crème Anglaise

CUPCAKE CHRISTMASTREETOWER
A special holiday display of assorted gourmet cupcakes

APPLE TART TATIN

All meals include:

Baskets of Assorted Artisan Dinner Rolls and Butter
Freshly Brewed Coffee
Iced and Assorted Hot Teas

$39.95 per Person Friday – Saturday
$34.95 per Person Sunday – Thursday

20% service charge and applicable sales tax will be added to all food and beverage items.
Holiday Buffet Luncheon

**Soup**
- BUTTERNUT SQUASH SOUP WITH CRÈME FRAICHE

**Salad**
- TEMECULA WINE COUNTRY SALAD
  with Tender Mix of Lettuce, Champagne Grapes, Winchester Gouda Cheese, Orange Champagne Vinaigrette Dressing

**Entrées**
- **Select 2**
  - ROAST ROSEMARY CHICKEN BREAST
    French Cut and Scented with Lemon and Rosemary
  - ROAST TURKEY
    served with Savory Herb Dressing & Giblet Gravy
  - ROAST SIRLOIN OF BEEF
    served with a Wild Mushroom Duxelles
  - CHEF CARVED PRIME RIB
    Au Jus and Horseradish Cream
    Additional $3.00 per person

**Accompaniments**
- **Select 2**
  - POTATO GRATIN
    with Gruyere Cheese
  - MASHED POTATOES
    with garlic & herbs
  - ROASTED YAMS
    topped with Toasted Pecan Strudel
  - FRESH GREEN BEANS
    with a shallot wine compound
  - GRILLED ASPARAGUS
    with Orange Vinaigrette
  - ROASTED WINTER VEGETABLES
    with Cinnamon Brown Butter
  - CORNBREAD, GREEN APPLE & SAUSAGE STUFFING

**Desserts**
- **Select 1**
  - PUMPKIN CHEESECAKE
  - RED WINE POACHED PEAR
    with Crème Anglaise
  - CUPCAKE CHRISTMAS TREE TOWER
    A special holiday display of assorted gourmet cupcakes
  - APPLE TART TATIN

*All meals include:*
  - Baskets of Assorted Artisan Dinner Rolls and Butter
  - Freshly Brewed Coffee
  - Iced and Assorted Hot Teas

$24.95 per Person - Weekday or Weekend

20% service charge and applicable sales tax will be added to all food and beverage items.
## Holiday Entée Luncheon

**PLATED SERVICE**

### Soup

**Butternut Squash Soup with Crème Fraiche**

**Or**

### Salad

**Temecula Wine Country Salad**

with Tender Mix of Lettuce, Champagne Grapes, Winchester Gouda Cheese, Orange Champagne Vinaigrette Dressing

### Entrées

Select 1 or 2 for your party

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Roast Rosemary Chicken Breast</strong></td>
<td>French Cut and Scented with Lemon and Rosemary</td>
</tr>
<tr>
<td><strong>Roast Sirloin of Beef</strong></td>
<td>served with a Wild Mushroom Duxelles</td>
</tr>
<tr>
<td><strong>Roast Turkey</strong></td>
<td>served with Savory Herb Dressing &amp; Giblet Gravy</td>
</tr>
</tbody>
</table>

### Accompaniments

Select 2 for your party

<table>
<thead>
<tr>
<th>Accompaniment</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Potato Gratin</strong></td>
<td>with Gruyere Cheese</td>
</tr>
<tr>
<td><strong>Mashed Potatoes</strong></td>
<td>with garlic &amp; herbs</td>
</tr>
<tr>
<td><strong>Roasted Yams</strong></td>
<td>topped with Toasted Pecan Strudel</td>
</tr>
<tr>
<td><strong>Fresh Green Beans</strong></td>
<td>with a shallot wine compound</td>
</tr>
<tr>
<td><strong>Grilled Asparagus</strong></td>
<td>with Orange Vinaigrette</td>
</tr>
<tr>
<td><strong>Roasted Winter Vegetables</strong></td>
<td>with Cinnamon Brown Butter</td>
</tr>
<tr>
<td><strong>Cornbread, Green Apple &amp; Sausage Stuffing</strong></td>
<td></td>
</tr>
</tbody>
</table>

### Desserts

Select 1

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Pumpkin Cheesecake</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Red Wine Poached Pear</strong></td>
<td>with Crème Anglaise</td>
</tr>
<tr>
<td><strong>Cupcake Christmastreetower</strong></td>
<td>A special holiday display of assorted gourmet cupcakes</td>
</tr>
<tr>
<td><strong>Apple Tart Tatin</strong></td>
<td></td>
</tr>
</tbody>
</table>

**All meals include:**

- Baskets of Assorted Artisan Dinner Rolls and Butter
- Freshly Brewed Coffee
- Iced and Assorted Hot Teas

**$22.95** per Person - Weekday or Weekends

20% service charge and applicable sales tax will be added to all food and beverage items.
Holiday Hors d’oeuvres

3 SEPARATE TIERS ALL FOR A 2 HOUR PERIOD OF SERVICE.
MINIMUM ORDER OF 30 PEOPLE

Tier 1  3 Stationary and 2 tray passed $22.95 per person
Tier 2  2 Stationary and 2 tray passed $18.95 per person
Tier 3  1 Stationary and 2 tray passed $15.95 per person

Stationary items to include

⭐ Risotto bar
⭐ Turkey sliders
⭐ Cheese and fruit platter
⭐ Crostini platter with 2 assorted spreads

SPREADS: Roasted bell pepper and feta hummus, avocado hummus, pico de gallo, olive tapenade, garlic pesto, cranberry goat cheese
⭐ Tapas Bar (this item is considered 2 stationary items)
⭐ Marinated Provencal olives
⭐ Shrimp with green chili
⭐ Basil and goat cheese stuffed tomatoes
⭐ Chocolate fountain with berries, marshmallows and pretzels for dipping

Tray passed items to include

⭐ Polenta cake with curried apple compote
⭐ Walnut gorgonzola on a toasted red potato
⭐ Gougeres- puff pastry filled with gruyere cheese
⭐ Goat cheese stuffed figs
⭐ Wine country crisps with Napa cabbage, sun-dried tomato and lemon garlic aioli
⭐ Bruschetta
⭐ Endive spears with blue cheese, honey and pear
⭐ Hot wing turkey rounds
⭐ Oyster cocktail with bloody mary mix ($1 additional per person)
⭐ Ahi tostada with wasabi cream sauce ($1 additional per person)
⭐ Bacon wrapped scallops with lobster cream sauce ($1 additional per person)
⭐ Brie stuffed strawberries
⭐ Petit fours

20% service charge and applicable sales tax will be added to all food and beverage items.
Include these Enhancements for your Special Event...

DRAPING BEHIND HEAD TABLE ................................................................. $175.00
Accent the backdrop of your head table with two layered draping for a dramatic setting.

FORMAL FULL CHAIR COVERS ............................................................... per chair $5.00
Add sophistication and uniformity with elegant chair covers tied with an organza sash in your choice of theme color.

FLOOR LENGTH TABLE LINENS ............................................................ per table $19.50
Floor length polyester linens will draw the eye to formal dinner settings and centerpieces.

COLORED TABLE LINENS ................................................................. per table $17.50
Add a pop of color to your event with a variety of colored polyester linens.

ORGANZA OVERLAY ................................................................. per table $15.00
Organza overlays will drape your table linen in an easy way to create beautiful blocks of colors giving a delicate appearance to the overall look of the table.

LIVELY TABLE RUNNERS ................................................................. per table $9.00
Simple but elegant, Damask or Specialty Print table runners dazzle up the middle running length of the table.

DANCE FLOOR – 12’ x 16’ ................................................................. $250.00
Customize the size of your dance floor for more dancing and entertaining space. For each 3’ x 4’ additional piece $15.00

20% service charge and applicable sales tax will be added to all food and beverage items.
Prices and menus items are subject to change.