



Catering Menu



Breakfast **1** Continental | Buffet

A La Carte Items **5**

Lunch **6** Light Fare | Plated Hot | On The Go

Buffets **9**

Reception Hors D'oeuvres **13**

Reception Displays **14**

Carving Stations **15**

Reception Stations **16**

Plated Dinner **18**

Hourly Bar Packages **20**



Breakfast

CONTINENTAL

Delicious, Familiar, and Convenient

*Minimum of 10 Guests
Less than 10 Guests at an additional \$5 per person
Served with Coffee, Decaffeinated Coffee, Deluxe Herbal Teas*

The Continental Breakfast

Freshly Squeezed Orange, Grapefruit Juice & Assorted Chilled Fruit Juices

Sliced Seasonal Fruits & Berries

Assorted Yogurts

Assortment of Freshly Baked Cherry, Apple, Peach and Cheese Danish Pastries with Butter, Honey & Preserves

Assortment of Freshly Baked Banana, Blueberry, Apple Cinnamon and Chocolate Chip Muffins with Butter, Honey & Preserves

\$18/person

The Healthy Start Continental Breakfast

Assorted Chilled Fruit Juices

Sliced Seasonal Fruits & Berries

Assorted Greek and Regular Yogurts

Chef's House-Made Multi Grain Muffins, Low-Fat Spreads, Honey & Agave Nectar

House-made Granola with Sliced Almonds, Whole & Skim Milk

Steel Cut Irish Oatmeal, Raisins, Brown Sugar

Optional Egg Whites or Scrambled Eggs (Additional) \$6

\$28/person

The Viejas Continental Breakfast

Assorted Chilled Fruit Juices

Sliced Seasonal Fruits & Berries

Assorted Yogurts

Assortment of Freshly Baked Cherry, Apple, Peach and Cheese Danish Pastries with Butter, Honey & Preserves

Assortment of Freshly Baked Banana, Blueberry, Apple Cinnamon and Chocolate Chip Muffins with Butter, Honey & Preserves

House-Made Granola, Whole & Skim Milk

\$30/person

Choice of One of the Following Breakfast Sandwiches

Warm Breakfast Croissant Sandwich, Eggs, Country Ham, Swiss Cheese

Breakfast Burrito, Warm Tortilla, Scrambled Eggs, Crumbled Bacon, Cheddar Cheese, Scallions, Salsa, Sour Cream, Hot Sauce

Breakfast Burrito, Warm Tortilla, Scrambled Eggs, Chorizo, Potatoes, Jack Cheese, Cilantro, Salsa, Sour Cream, Hot Sauce

Toasted English muffin Sandwich, Eggs, Sausage, Smoked Cheddar Cheese

CONTINENTAL BREAKFAST ENHANCEMENTS

Warm Breakfast Croissant Sandwich **\$54/dozen**

Eggs, Country Ham, Swiss Cheese

Breakfast Burrito **\$63/dozen**

(Warm Tortilla, Scrambled Eggs, Crumbled Bacon, Cheddar Cheese, Scallions, Salsa, Sour Cream, Hot Sauce)

or (Warm Tortilla, Scrambled Eggs, Chorizo, Potatoes, Jack Cheese, Cilantro, Salsa, Sour Cream, Hot Sauce)

Farm Fresh Eggs & Applewood Smoked Bacon **\$9/person**

Biscuits and Sausage Country Gravy **\$9/person**

Fresh Seasonal Fruit, Yogurt, Granola Parfaits **\$7/person**

Belgian Waffles **\$6/person**

Buttermilk Pancakes **\$6/person**

Cinnamon Scent Brioche French toast **\$6/person**

Steel Cut Irish Oatmeal **\$5/person**

Cinnamon, Brown Sugar, Honey, Raisins, Dried Cranberries



Breakfast

BREAKFAST BUFFET

*Minimum of 10 Guests
Less than 10 Guests at an additional \$5 per person
Served with Coffee, Decaffeinated Coffee, Deluxe Herbal Teas*

The Viejas Breakfast Buffet

- Assorted Chilled Fruit Juices
- Sliced Seasonal Fruits & Berries
- Assorted Yogurts
- House-Made Granola, Whole & Skim Milk
- Farm Fresh Scrambled Eggs with Chives
- O'Brian Potatoes, Sautéed Peppers & Onion
- Biscuits with Sausage Gravy, Buttermilk Pancakes or Belgian Waffles, Vermont Maple Syrup, Butter, Sliced Strawberries

Choice of Two of the Following Breakfast Meats (Optional \$6)

Applewood Smoked Bacon, Chicken-Apple Sausage, Grilled Pork Link Sausage, Canadian bacon

\$40

Viejas South of the Border Breakfast Buffet

- Assorted Chilled Fruit Juices
- Sliced Seasonal Fruits & Berries with Tajin
- Farm Fresh Scrambled Eggs
- House-Made Chilaquiles
- Egg, Sautéed Peppers & Onion Breakfast Enchiladas with Crumbled Bacon, Cheese and Red Sauce
- Chorizo Potato Hash with Roasted Corn, Black Beans and Cheese
- Charro Breakfast Beans
- Flour and Corn Tortillas
- Breakfast Machaca Meat (Optional \$3)

\$40

Spa Breakfast

- Assorted Chilled Fruit Juices
- Sliced Seasonal Fruits & Berries
- Assorted Yogurts
- Whole Wheat Toast
- Steel Cut Irish Oatmeal, Banana, Raisins & Brown Sugar
- Farm Fresh Scrambled Egg White Frittata, Asparagus, Roasted Tomatoes, Garden Herbs
- Scrambled Egg Whites with Fresh Spinach or Farm Fresh Scrambled Eggs
- Caramelized Apple and Sweet Potato
- Turkey Sausage or Chicken-Apple Sausage

\$42

BREAKFAST BUFFET ENHANCEMENTS

**Uniformed Chefs Required At Fee \$150 for Action Stations*

Deluxe Omelet Station. \$12

Red & Green Bell Peppers, Wild Mushrooms, Caramelized Sweet Onions, Asparagus, Scallions, Avocado, Vine Ripe Tomatoes, Chives, Farmers Market Spinach
Swiss Cheese, Monterey Jack, Aged Cheddar, Goat Cheese, Crumbled Feta
Applewood Smoked Bacon, Chicken Apple Sausage, Pork Sausage

Deluxe Belgium Waffle Station. \$12

Sliced Strawberries, Raspberries, Blueberries, Blackberries, Maple Honey Butter, Bacon Butter, Vanilla Crème, Cinnamon Crème and Blackberry Crème

Breaks (30 Min.)

Gourmet Coffee Break. \$12

Fresh Brewed Starbucks Coffee, Biscotti, Assorted Scones, Blueberry Muffins, Devonshire Cream, House-Made Preserves, Lemon Curd, Assorted Teas

Fresh Squeezed Juice Bar. \$12

House Juiced Watermelon, Pineapple, Honeydew, Cantaloupe Juice Shots, Fresh Sliced Fruit

Snack Attack. \$16

Selection of Potato Chips, Variety of Dips, Snack Mixes, Freshly Baked Cookies, Assorted Hard Candies and Mini Chocolates, Iced Tea and Lemonade

Smorgasbord \$18

Assorted Dried Fruits, Assorted Nuts, Mini Chocolate Candies, Gummy Bears, Pretzel Sticks, Yogurt Covered Pretzels, Chex Mix, Goldfish Crackers, Iced Tea and Lemonade

Energize \$18

House-Made Energy Granola Bars, Mixed Berry Protein Smoothies, Dried Fruit, Nuts, Vanilla Yogurt

Taste of the Mediterranean \$18

Garden Vegetable Crudit , Pita Chips, Breads, Baba Ghanoush and Hummus

Under the Big Top \$18

Trio of Freshly Popped Popcorn, Jumbo Pretzels, Dipped Corn Dogs, Coarse Ground Mustard, Warm Cheese Sauce and Ketchup with Iced Tea and Lemonade



A LA CARTE ITEMS

Viejas Signature Roasted Coffee, Decaffeinated Coffee & Deluxe Herbal Teas	\$50 /gallon
Fresh Brewed Iced Tea, Arnold Palmer, Lemonade	\$45 /gallon
Assorted Fruit Juices Apple, Tomato, Cranberry, Orange, and Grapefruit	\$45 /gallon
Milk Whole, Skim	\$15 /quart
Viejas Bottled Water	\$1.50 each
Bottled Badiot Regular and Sparkling Water, Assorted Soft Drinks	\$4 each
Smart Water, Assorted Vitamin Water	\$5 each
Starbucks Drinks	\$6 each
Kombucha	\$6 each
Energy Drinks	\$6 each
Assorted Bagels Cream Cheese Spreads	\$54 /dozen
Breakfast Pastries Fruit, Danish, Bear Claws, Cinnamon Rolls	\$42 /dozen
Biscotti	\$42 /dozen
Freshly Baked Muffins Banana, Apple Cinnamon, Blueberry, Chocolate Chip	\$42 /dozen
Sweet Breakfast Breads Banana Nut Bread, Apple Cinnamon, Cinnamon Raisin Brioche, Cranberry-Orange Bread	\$42 /dozen
Assorted Jumbo Gourmet Cookies	\$42 /dozen
Chocolate Fudge Brownies, Blondies, Lemon Bars	\$42 /dozen
White and Dark Chocolate Dipped Strawberries	\$36 /dozen
Assorted Whole Seasonal Fruit	\$2.50 /piece
Individual Yogurt	\$5 each
Individual Greek Yogurt	\$5 each
Fresh Seasonal Fruit, Yogurt, Granola Parfait	\$8 each
Individual Bags of Assorted Chips	\$3 each
Fresh Popped Popcorn, Flavored Toppings	\$28 /dozen
Tortilla Chips, Roasted Salsa, Guacamole	\$45 /15 people

LIGHT FARE LUNCH

*Minimum of 10 Guests
Less than 10 Guests at an additional \$5 per person
Chilled Luncheon Entrées are accompanied with your choice of soup or dessert, freshly baked breads and butter
Roasted Coffee, Decaffeinated Coffee, Deluxe Herbal Teas*

SOUP SELECTIONS \$8

- Sweet Corn Soup with Roasted Corn Kernels, Chive Oil
- Silky Butternut Squash Bisque with Maple Cream, Toasted Hazelnuts
- Rustic Tomato Bisque, Goat Cheese Crostini, Balsamic Reduction
- Cream of Mushroom Soup, Wild Mushrooms
- Five onion Soup, Gruyere Crouton

LIGHT FARE ENTRÉES

Pan Roasted Free Range Chicken or Seared Salmon Caesar Salad with Shaved Parmesan and Brioche Croutons	\$25
Strawberry Fields Salad, Grilled Free-Range Chicken or Salmon Fresh Strawberries, Crumbled Blue Cheese, Candied Walnuts and Shallot Vinaigrette	\$25
Viejas Cobb Salad, Tossed Chicken Applewood Smoked Bacon, Avocado, Gorgonzola, Egg, Tomatoes, and Creamy Gorgonzola Dressing.	\$22
Chinese Chicken Salad Mixed Greens and Napa Cabbage, Red Bell Pepper, Onion, Crispy Snow Peas, Mandarin Orange, Fried Wontons, Roasted Cashews and a Sweet Chili Sesame Vinaigrette.	\$22
Southwestern Chicken Wrap with Grilled Marinated Chicken Breast, Romaine Lettuce, Jalapeño Jack Cheese, Chipotle Mayo, Avocado, Flour Tortilla with Pasta Primavera	\$21
Turkey Croissant Sandwich with Roasted Turkey, Tomato, Lettuce and Cranberry Aioli with Country Red Bliss Potato Salad with Egg.	\$21
Tuna Croissant Sandwich with Tuna, Tomato and Lettuce with Country Red Bliss Potato Salad with Egg	\$21

DESSERT SELECTIONS \$8

- Strawberry Shortcake
- Signature Cheesecake with Raspberry Sauce, Fresh Seasonal Berries
- Citrus Scented Crème Brulee with Fresh Seasonal Berries
- Chocolate Cake with Hazelnut Mousse
- Individual Fresh Seasonal Fruit Tart



Lunch

PLATED HOT LUNCHES

Minimum of 10 Guests

Less than 10 Guests at an additional \$5 per person

For your custom dining experience, all menu courses are a la carte with your choice of either soup, salad or one dessert.
Luncheon Entrées are accompanied with our Chef's selection of starch and seasonal vegetables, freshly baked breads and butter
Roasted Coffee, Decaffeinated Coffee, Deluxe Herbal Teas

SOUP SELECTIONS \$8

Sweet Corn Soup with Roasted Corn Kernels, Chive Oil
Silky Butternut Squash Bisque with Maple Cream, Toasted Hazelnuts
Rustic Tomato Bisque, Goat Cheese Crostini, Balsamic Reduction
Cream of Mushroom Soup, Wild Mushrooms
Five onion Soup, Gruyere Crouton

SALAD SELECTIONS \$8

Heirloom Tomato Salad, Fresh Mozzarella, Basil Oil and Balsamic Reduction, Microgreens
Classic Caesar Salad with Hearts of Romaine, Herbed Croutons, Shaved Parmesan
Baby Field Green Salad with Poached Pears, Blue Cheese, Candied Pecans, Port Vinaigrette
Baby Spinach & Fennel Salad with Orange Segments, Shaved Fennel, Fresh Herbs, Citrus Emulsion

HOT LUNCH ENTRÉES

Roasted Rosemary Airline Chicken Breast with Meyer Lemon Cream Sauce	\$22
Creamy Chicken Fettuccini Alfredo Pasta	\$24
Rustic Tomato Pasta, House-Made Spicy Sausage, Broccolini, Farfelle.	\$24
Jumbo Mushroom Ravioli with Champagne Buerre Blanc	\$24
Prosciutto Wrapped Airline Chicken Breast Stuffed with Artichoke, Fresh Mozzarella and Sage	\$25
Pacific Seared Salmon with Citrus Buerre Blanc	\$30
Seared Halibut, Macadamia Nut Crust with Mango Relish	\$33
Braised Short Rib with Shitake Borderlaise	\$35
Grilled New York Steak with Madeira Shallot Reduction.	\$38

DESSERT SELECTIONS \$8

Strawberry Shortcake
Signature Cheesecake with Raspberry Sauce, Fresh Seasonal Berries
Citrus Scented Crème Brulee with Fresh Seasonal Berries
Chocolate Cake with Hazelnut Mousse
Individual Fresh Seasonal Fruit Tart

ON THE GO

All selections include chef's choice of Salad, an Individual Bag of Chips, a piece of Whole Fresh Fruit, Freshly Baked Cookie and a choice of Soda, Water or To-Go Coffee & Tea served with appropriate condiments on the side.

\$24/person

Roasted Vegetable Sandwich

Humboldt Fog Goat Cheese, Sun Dried Tomato Tapenade on Ciabatta

Free Range Grilled Chicken

Sautéed Portobello and Caramelized Onion on Herb Focaccia

Honey Roasted Turkey

Swiss with Heirloom Tomato, Mixed Greens, and Herb Aioli on 7 Grain Bread

House Roasted Beef

Horseradish Aioli with Sherry Braised Onion and Fresh Spinach on Sourdough Bread

Southwestern Chicken Wrap with Grilled Marinated Chicken Breast

Romaine Lettuce, Jalapeño Jack Cheese, Chipotle Mayo, Avocado, Flour Tortilla



Buttets

BUFFETS

*Minimum of 30 Guests
Less than 30 Guests at an additional \$10 per person
Soup, Salad and Sandwich Buffet and Viejas Deli Buffet served for lunch only
Coffee, Decaffeinated Coffee, Deluxe Herbal Teas
Freshly Baked Rolls & Butter*

The Viejas Deli Buffet

Field Green Salad with Cucumbers, Tomatoes, Sliced Almonds and Assorted Dressings
Red Bliss Country Potato Salad with Egg
Assorted Deli Meats and Cheeses with Roast Beef, Black Forest Ham, Smoked Turkey Breast, Swiss, Aged Cheddar and Sliced Jack
Lettuce, Tomatoes, Sliced Onions, Kosher Dills, Pepperoncini, Horseradish Aioli, Dijon Mustard, Mayonnaise
Assorted Rolls, Sliced White, Wheat and Sourdough Bread
House-Made Sea Salt and Black Pepper Potato Chips

Dessert Selection:

Double Chocolate Fudge Brownies, Assorted Freshly Baked Cookies

\$38

Soup, Salad & Sandwich Buffet

Rustic Tomato Bisque, Parmesan Crostini
Mixed Green Salad with Shaved Fennel with Herb Vinaigrette and Gorgonzola Dressing
Choice of Three of the Following Sandwiches or Wraps:
BLT with Applewood Smoked Bacon, Lettuce, Tomatoes, Sliced Vidalia Onion, Whole Wheat Bread
Honey Roasted Turkey and Swiss with Heirloom Tomato, Mixed Greens and Herb Aioli on 7 Grain Bread
Southwestern Chicken Wrap with Grilled Marinated Chicken Breast, Romaine Lettuce, Jalapeño Jack Cheese, Chipotle Mayo, Avocado, Flour Tortilla
Classic Caesar Wrap with Grilled Marinated Chicken Breast, Romaine Lettuce, Parmesan Cheese, Garlic-Caesar Dressing, Flour Tortilla
Grilled Portobello Mushroom Wrap with Wood Grilled Portabella Mushroom, Roasted Vegetables in Fresh Herbs, Crumbled Feta Cheese, Baby Arugula, Balsamic Drizzle, Flour Tortilla

Dessert Selection:

Assorted Jumbo Gourmet Cookies and Double Chocolate Fudge Brownies

\$45

Deluxe Slider Buffet

Choice of Two of the Following Salad Starters:

Caesar Salad with Garlic Croutons, Grated Parmesan
Mixed Baby Greens Salad with Shaved Vegetables, Heirloom Baby Tomatoes, Choice of Dressings
Crisp French Beans & Bacon Salad with Frisée Lettuce, Crispy Onions, Grain Mustard Vinaigrette
Southwestern Corn & Black Bean Salad with Charred Tomatoes, Cilantro

Choice of Two of the Following:

Bacon Macaroni & Cheese, Cauliflower Gratin with Parmesan, House-Made Onion Rings, Grilled Vegetable Medley, Simple French Fries with Sea Salt

Choice of Three of the Following Sliders:

Turkey-Sage Burger, Classic Prime Beef Burger, Vegetarian Burger, Herb Grilled Chicken Breast
Served with: Tomatoes, Sweet Onions, Leaf Lettuce, Sliced Avocado, Jalapeños, Sharp Cheddar, Swiss, Blue Cheese, Garlic-Dill Pickles

Desserts Selection:

Assorted Jumbo Gourmet Cookies and Double Chocolate Fudge Brownies

\$45

South of the Border

Chicken Tortilla Soup with Crispy Tortilla Strips
Mixed Green Salad, Vine Ripened Tomatoes, Jicama and Cilantro, Chili-Lime Vinaigrette
Roasted Tomato Salsa and Fresh Guacamole Yellow Corn Tortilla Chips
Char Grilled Tequila Lime Marinated Chicken with Tequila Lime Cream Sauce
Ancho Rubbed Beef with Sautéed Peppers and Onions
Roasted Vegetable Enchiladas with Salsa Verde Sauce
Corn and Flour Tortillas
Spanish Rice and Charro Beans with Queso Fresco

Dessert Selection:

Tres Leches Cake and Dulce De Leche Flan

\$47



Buttets

Southern Country Buffet

Roasted Potato Salad with Bacon and Sherry Vinaigrette
Mixed Field Greens Salad with Cucumber, Blue Cheese, Crispy Bacon, Sugar Cane Vinaigrette
Buttermilk Fried Chicken
House-Smoked Baby Back Ribs
Bourbon Glazed Pork Loin with Roasted Apples
White Cheddar Mac & Cheese with Crispy Panko Crust
Sautéed Green Bean Casserole with Mushroom Sauce, Fried Onions
Jalapeño & Cheddar Cornbread
Dessert Selection:
Bourbon Pecan Pie and Apple Pie with Cinnamon Cream

\$47

Hawaiian Buffet

Tropical Greens, Carrots, Crispy Wonton Strips, Ginger Soy Vinaigrette
Hawaiian Macaroni Salad
Kahlua Pork
Huli-Huli Chicken with Grilled Pineapple
Mahi-Mahi with Mango Beurre Blanc
Stir Fry Vegetables
Hawaiian Fried Rice
Dessert Selection:
Pineapple Upside Down Cake, Coconut Mousse

\$48

Barbeque Buffet

Red Bliss Country Potato Salad
Seasonal Mixed Green Salad with Shaved Vegetables, Herbs, Selection of Dressings
BBQ Spiced Pacific Salmon Steaks
Cumin, Chili-Garlic Free-Range Chicken Breast
House Smoked Cola Glazed Beef Brisket
Grilled Corn on the Cob or Vegetable Medley
Roasted Yukon Gold Potatoes or Baked Macaroni and Cheese
Jalapeño Corn Bread
Dessert Selection:
Pecan Pie and Assorted Cookies

\$50

Viva Italia Buffet

Tuscan White Bean and kale Soup
Antipasto Salad with Mixed Greens, Pepperoncini, Sweet Onion, Dry Salami, Provolone Cheese, Red Wine Vinaigrette, Italian Dressing
Traditional Caesar Salad with Garlic Croutons, Grated Parmigiano-Reggiano
Cheese Tortellini with Sautéed mushrooms, fresh spinach, pine nuts and Madeira Mushroom Emulsion
Baked Chicken Piccata Style with Lemon-Caper Butter
Pan Seared Market Fresh Fish with Olives, Roasted Garlic, Tomatoes
Tuscan Beef Short Ribs and White Bean Ragu and Creamy Mascarpone Polenta
Garlic Buttered Asparagus with Toasted Pine Nuts, Lemon Zest
Desserts Selection:
Cannolis and Mini Tiramisu

\$65

Viejas Four Diamonds Buffet

Baby Arugula Salad with Dried Wild Cherries, Stilton Cheese, Candied Walnuts, Raspberry-Orange Emulsion
Sweet Gem Caesar Salad with Crispy Pancetta, Parmesan Croutons, Creamy Garlic Dressing
Grilled Breast of Chicken with Warm Salad of Sweet Corn, Crisp Bacon & Wilted Greens
Ratatouille of Roasted Baby Peppers & Squashes, Candied Balsamic Onions
Seared Halibut with Crispy Leeks and Citrus Buerre Blanc
Petit Filet Mignon with Parmesan and Mascarpone Polenta
Yukon Gold Mashed Potatoes
Dessert Selection:
New York Style Cheesecake and Fresh Berry Crème Brûlée

\$68



RECEPTION HORS D’OEUVRES

Minimum Order of 10 Pieces per Item

COLD

Brie Cheese, Caramelized Pecans and Red Onion Marmalade on Toasted Croutons	\$4
Assorted Bruschetta to include: Fresh Tomato, Exotic Mushroom and Creamy White Bean and Ham On Garlic Crouton	\$4
Boccocini and Tomato Skewer with Balsamic Drizzle	\$4
Jerk Ahi Tuna on Spicy Polenta Crouton, Wasabi Aioli	\$5
Mini Banh Mi Lettuce Wraps	\$5
Pepper-Crusted Beef Tenderloin, Caramelized Onion Crostini	\$6
Chopped Asian Ginger Chicken Salad Wonton Cup with Wakame Salad	\$6
Ahi Poke with Sesame Seed Oil and Red Pepper Threads on Wonton Crisp	\$6
Shrimp Ceviche Shooters, Spicy Mango Relish	\$6
Mini Shrimp Ceviche Tostada with Avocado Lime Smash	\$6
Maryland Lump Crab & Lobster Roll, Mini Brioche Loaf, Tarragon Aioli	\$7

HOT

Pork & Vegetable Potstickers, Toasted Sesame Soy	\$4
Vegetable Spring Rolls, Chili Dipping Sauce	\$5
Caramelized Onion, Mushroom and Gruyere Tartlets	\$5
Southwestern Chicken Egg Roll, Avocado Crème	\$5
Mini Chicken, Chorizo, Manchego Cheese Empanadas, Mango Chutney.	\$5
Stuffed Mushroom Cap with Boursin, Bacon and Italian Sausage.	\$5
Smoked Gouda Mac and Cheese Bite with Pork Belly, Chipotle Ranch Sauce	\$5
Mini Pulled Pork Tostadas with Pineapple and Jalapeno Slaw.	\$5
Bacon and Beef Mozzarella Stuffed Meatball, Bourbon BBQ Sauce	\$5
Ginger Teriyaki Beef Satay	\$6
Jumbo Lump Crab Cake, Garlic Aioli.	\$6
Fried Coconut Shrimp, Orange Horseradish Marmalade	\$6

RECEPTION DISPLAYS

Based on Price per Platter. Platters to Serve 30 People

Assorted American and International Artisanal Cheese

Goat’s Milk, Cow’s Milk, Sheep’s Milk, Dried Fruits, Roasted Mixed Nuts, Hearth Breads, Lavosh, Baguettes, Fruit Compote, Organic Honey comb
\$350 each

Charcuterie Board

Selection of Cured Meats and Artisan Cheeses, Dried Organic Fruits, Roasted Mixed Nuts and Cured & Brined Olives, Basket of Gourmet Breads, Crackers
\$350 each

Market Vegetable Crudités

Display of Fresh Assorted Baby Garden Vegetables, Chive-Sour Cream, Blue Cheese, Roasted Pepper Dipping Sauces
\$300 each

Chilled Seafood Station to Include

Crab Legs, Jumbo Shrimp, Snow Crab Claws, Freshly Shucked Oysters and Little Neck Clams, with Freshly Grated Horseradish, Classic Cocktail Sauce, Mignonette, Lemon Wedges
\$45/person

CARVING STATIONS

**Uniformed Chefs Required at Fee \$150 for Carving & Action Stations up to 100 Guests*

Airline Turkey Breast , Apricot Compote, Cranberry Chutney with Whole Grain Mustard Gravy	\$15
Bacon Wrapped Pork Loin , Smoked Apple Jam, Calvados Sauce.	\$18
Pistachio Crusted Leg of Lamb , Red Onion Chutney, Sage Infused Lamb Jus	\$18
Mushroom Crusted Tenderloin of Beef , Bordelaise Sauce and Petite Rolls.	\$19
Salt Crusted Ribeye , Malbec Jus, Freshly Grated Horseradish and Horseradish Cream Sauce.	\$20



*Reception stations are charged on guaranteed or actual attendance if greater than guarantee
Designed for two (2) hours of service, additional hours available
Food & Beverage prices are subject to change and service charge
Pricing can be guaranteed up to three (3) months in advance*

RECEPTION STATIONS

*Based on 120 Minutes for a Minimum of 25 Guests
Based on Price per Guest*

Mashed Potato Station

Yukon Gold, Purple Peruvian and Sweet Potato Mashed Potatoes with Braised Short Rib, Pulled Pork, Aged Cheddar, Blue Cheese, Shaved Parmesan, Applewood Smoked Bacon, Marinated Artichokes, Caramelized Onions, Kalamata Olives, Sun Dried Tomatoes, Sour Cream, Chives, Roasted Garlic

\$14

Pasta Station

Includes Shaved Parmigiano-Reggiano, Fresh Basil, Crushed Red Peppers, Freshly Baked Bread
Rustic Tomato Pasta, House-Made Spicy Italian Sausage, Broccolini, Farfalle
Mushroom Cream Pasta, Wild Mushrooms, Bloomsdale Spinach, Four Cheese Tortellini
House-Made Italian Sausage Lasagna

\$19

Grilled Flatbread Station

Choice of Three of the Following Flatbreads:

Margarita with Heirloom Tomatoes Fresh Mozzarella, Sweet Basil and Balsamic Reduction
Spanish Chorizo, Roasted Piquillo Peppers, Manchego Cheese, Caramelized Onion with Fresh Oregano
Barbecue Chicken, Red Onion Jam, White Cheddar Cheese with Fresh Cilantro
Roasted Garlic Rubbed Shrimp Pizza, Garbanzo Hummus, Applewood Bacon, Caramelized Leek, Black Pepper Toscana Cheese, Arugula Salad
Roasted Vegetables, White Cheddar Cheese, Arugula Salad
BBQ Pulled Pork, Pickled Jalapeno and Red Onion, Manchego, Cilantro
Chicken, Bacon, Avocado, Diced Tomatoes, Cilantro, Creamy Chipotle Ranch

\$20

RECEIPT

PLATED DINNER

Three Course
Minimum of 25 Guests
Less than 25 Guests at an additional \$10 per person
Enhanced Desserts an additional \$2 per person

All menu courses are a la carte with your choice of either Soup, Salad or one Dessert.
Dinner Entrées are accompanied with our Chef's selection of Starch and Seasonal Vegetables, and Freshly Baked Breads
Roasted Coffee, Decaffeinated Coffee, Deluxe Herbal Teas

Southern Comfort Station

Smoky Buttered Shrimp and Bacon, Charred Corn and Kale, Smoked Cheddar Grits, Crème Fraiche
House Smoked Baby Back Ribs
Sweet and Spicy Green Bean Medley
Sautéed Spinach with Charred Tomatoes and Caramelized Onions
Chicken and Biscuit Sliders with Country Gravy

\$20

Game Day Station

Beef Slider, Bacon, Cowboy Onions and Smoked Cheddar
Buffalo Chicken Slider, Blue Cheese Cabbage Slaw
Wings (Choice of Bone in or Bone out), Select Two Sauces, Buffalo, Asian BBQ or Garlic Parmesan
Tatar Toto Bar with Applewood Smoked Bacon, Chili, Nacho cheese, Aged Cheddar, Blue Cheese,
Diced Tomatoes, Sour Cream, Green Onions

\$24

West Coast Taco Station

Carne Asada, Carnitas, Salsa Chicken, Corn Tortillas, Flour Tortillas, Tostadas, Guacamole,
Pico de Gallo, Lime wedges, Shredded Lettuce, Sour Cream, Roasted Salsa, Shredded Cheese,
Queso, Pickled Carrots, Frijoles Charros, Spanish Rice

\$26

Far East Station

Assorted Dim Sum, Eggrolls, Steam Buns, Pork and Vegetable Potstickers, Wonton Wrapped Shrimp,
Chicken or Beef Satay, Sushi, Sweet and Sour Sauce, Spicy Soy Glaze, BBQ Sauce, Wasabi, Pickled Ginger

\$26

DUO ENTRÉE SELECTIONS

Garlic Herb Rubbed Airline Chicken, Port Jus Lie Sauce
Braised Beef Short Rib with Shitake Mushroom Sauce \$68
Braised Beef Short Rib with Shitake Mushroom Sauce
Jumbo Prawns with Lemon Herb Buerre Blanc \$70
Prosciutto Wrapped Airline Chicken Breast Stuffed with Artichoke, Spinach and Mozzarella, Pesto Sauce
Pan Roasted Pacific Salmon, Citrus Buerre Blanc. \$74
Filet Mignon
Airline Chicken Breast with a Lemon Butter & Capers Sauce \$76
Classic Surf N Turf to Include: Petit Beef Tenderloin, Chianti Wine Sauce
Roasted Australian Lobster Tail, Herb Drawn Butter \$85

FISH & SEAFOOD

Pan Roasted Pacific Salmon, Citrus Buerre Blanc. \$55
Macadamia Nut Crusted Mahi Mahi, Mango-Papaya Relish \$58
Alaskan Halibut, Sherry Morel Sauce \$60
8oz Australian Cold Water Lobster Tail Steamed with European Sweet Cream Butter, Lemon. MKT

POULTRY, PORK & BEEF

Herb Grilled Airline Chicken Breast, Port Jus Lie. \$48
Airline Chicken Breast Stuffed with Spinach, Fontina & Pesto \$50
9oz. Cider Braised Duroc Pork Chop, Port Wine Sauce \$55
Chianti Braised Short Ribs, Shitake Red Wine Jus \$55
Filet Mignon, Port Wine Reduction \$65

VEGAN

Farro Risotto, Roasted Brussels sprouts, Mushrooms, Kale and Balsamic Glaze \$50
Creamy Polenta with Red Wine Mushrooms and Kale \$50

VEGETARIAN

Yukon Potato Gnocchi, Seasonal Succotash, Champagne Buerre Blanc \$50
Cheese Tortellini with Sautéed Mushrooms, Fresh Spinach, Pine Nuts and Madeira Mushroom Emulsion . . \$50
Roasted Vegetable Wellington with Roasted Seasonal Vegetables, Spinach Pesto,
Wrapped in Puff Pastry, Spicy Piquillo Pepper Coulis. \$50



Plate & Fork

SALAD SELECTIONS

- Caesar Salad with Artisan Romaine Lettuce, Shaved Parmesan Cheese and Herb Brioche Croutons
- Poached Pear Salad with Artisan Romaine, Edible Confetti Flowers, Candied Walnuts and Champagne Vinaigrette
- Mixed Green Salad with Portobello Mushroom, Grape Tomatoes and Shallot Vinaigrette
- Baby Spinach with Candied Walnuts, Dried Cranberries, Blue Cheese Crumbles and Gorgonzola Dressing
- Heirloom Tomato Salad, Fresh Mozzarella, Microgreens, Basil Oil and Balsamic Reduction
- Mache Lettuce and Frisee with Tomatoes, Goat Cheese, Crostini, Port Vinaigrette

SOUP SELECTIONS

- Roasted Butternut Squash Soup, Nutmeg Crème, Toasted Pepitas
- Rustic Tomato Basil Bisque, Goat Cheese Crostini, Balsamic Reduction
- Cream of Mushroom Soup, Wild Mushrooms
- Five Onion Soup, Gruyere Crouton

DESSERT SELECTIONS

- White Chocolate Cheesecake with Raspberry Sauce, Fresh Seasonal Berries
- Crème Brulee, Fresh Seasonal Berries, Whipped Cream
- Chocolate Mousse, Layer Cake, Fresh Berries, Chocolate Sauce
- Strawberry Shortcake, Macerated Strawberries, Lemon Whipped Cream
- Hazelnut Chocolate Dome, Blackberry Compote
- Banana Cake, Chocolate Mousse, Salted Caramel Sauce
- Mocha Cheesecake, Fresh Berry, Mocha Chantilly Cream

ENHANCED DESSERT SELECTIONS

- Trio of Cakes to include: Carrot Cake, Chocolate Cake, Cheesecake
- Trio of Tarts to include: Meyer Lemon Meringue, Fruit Tart, Peanut Butter Tart
- Trio of Crème Brulee to include: Hazelnut, Vanilla Bean, Chocolate, Whipped Cream

HOURLY BAR PACKAGES

DELUXE BAR PACKAGE

Ketel One Vodka, Hornitos Reposado Tequila, Tanqueray Gin, Jack Daniel’s Whiskey, Bacardi Superior Rum Ballantines Scotch

- 1 hour **.\$23++/person**
- 2 hours **.\$31++/person**
- 3 hours **.\$40++/person**

PREMIUM BAR PACKAGE

Grey Goose Vodka, Patron Reposado Tequila, Hendrick’s Gin, Makers Mark Bourbon, Captain Morgan Spiced Rum, Johnnie Walker Black Label Scotch

- 1 hour **.\$27++/person**
- 2 hours **.\$35++/person**
- 3 hours **.\$44++/person**

Corkage Fee. **.\$25/bottle**





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