

Temecula  
WEDDINGS & EVENTS

GOURMET ENTRÉE - BEEF & PORK

**Grilled Tri Tip**

Tri tip medallions served with our Cabernet Reduction served on the side

**Teriyaki Beef**

Tender beef medallions topped with house teriyaki sauce and garnished with grilled pineapple rings

**Sirloin**

6oz sirloin grilled and served with a variety of sauce options

**Braised Short Ribs**

Beef short ribs slow cooked with house seasoning and red wine from the Temecula Valley

**New York Strip Roast**

Seasoned New York strip roast served at a carving station with a Cabernet Reduction and horseradish on the side

*+ Upgrade - +\$8.00 per person Buffet Only*

**Maple Balsamic Pork Loin**

Roasted pork loin served with a maple balsamic sauce that is enhanced with fresh garlic and chopped scallions

**BBQ Pork**

Roasted pork loin roast sliced and served with our house bbq sauce. \*Available as pulled pork served with dinner rolls.

GOURMET ENTRÉE - FISH

**Roasted Salmon**

Roasted and served with a lemon dill butter sauce

**Shrimp Scampi**

Shrimp sautéed in a traditional scampi sauce with white wine, garlic, lemon, Parmesan cheese and cayenne pepper. \*Available for Bordeaux Room dining packages.

SIDES

**Mashed Potatoes**

Russet potatoes whipped with milk, butter and salt

**Loaded Mashed Potatoes**

Our mashed potatoes recipe with a mixture of sour cream, crumbled bacon, sharp cheddar cheese and chopped scallions

**Au Gratin Potatoes**

Sliced Russet potatoes layered with cheeses, herbs, spices and a Beschemel sauce

**Garlic Red Potatoes**

Seasoned red potatoes roasted with garlic, olive oil, herbs and spices

**Rice Pilaf**

Long grain rice cooked with chicken stock, herbs and spices. \*Wild rice may be substituted.

**Baked Beans**

Baked beans slow cooked with bacon, red bell pepper, onion, molasses, brown sugar and spices.

\*Vegetarian substitute available.