

Temecula WEDDINGS & EVENTS

PASTA - AVAILABLE AS A SIDE OR ENTRÉE

Three Cheese Lasagna

Cheese lasagna made with fresh pasta sheets, house made marinara sauce and imported cheeses

+ *Buffet Only*

Lasagna Bolognese

Lasagna made with a mix of ground beef and pork, fresh pasta sheets, house made red sauce and imported cheeses

+ *Buffet Only*

Pasta Bar

Penne pasta cooked al dente and served with two (2) side sauce options: marinara, alfredo, pesto and bolognese

+ *Buffet Only*

Alfredo

Penne pasta cooked al dente and tossed with our house alfredo sauce, parmesan cheese and fresh Italian parsley.

+ *Vegetarian & Pescatarian*

Garlic Marinara

Penne pasta cooked al dente and tossed with our house made red sauce.

+ *Vegetarian, Vegan & Pescatarian*

Bolognese

Penne Pasta cooked al dente and tossed with our house bolognese sauce

Mac & Cheese

Elbow pasta cooked al dente and served with our house made cheddar cheese sauce

+ *Vegetarian & Pescatarian*

HOT VEGETABLE

Roasted Green Beans

Fresh roasted green beans seasoned and served al dente. *Green Beans Almadine is available as a substitute

Manhattan

Seasoned medley of broccoli, carrots and cauliflower served al dente

Roasted Brocolini

Fresh brocolini florets seasoned with olive oil, lemon juice and garlic

Sweet Corn

Seasoned roasted sweet corn mixed with garlic and a light cream

Long Stem Carrots

Fresh long stem carrots roasted with olive oil and seasoning.

Roasted Asparagus

Fresh asparagus seasoned and roasted in the oven. Served al dente

FINALE

Dessert Options

Signature Cheesecake, Decadent Chocolate Cake, Ultimate Lemon Cake, Strawberry Shortcake & Vanilla Bean Creme Brulee. *Available as a dessert station. Plated dessert is available for plated dining packages off-site and at the Bordeaux Room.