

SIT-DOWN MENUS

STARTERS

Choice of One:

Chilled Plated Greens with Cherry Tomato & Two Homemade Dressings,
Crisp Caesar Salad with Imported Romano Cheese & House Recipe Dressing,
Fresh Spinach Salad with Warm Bacon Dressing and Crumbled Egg,

Chef's Special Salad of Chilled Mesclun Greens with Candied Walnuts, Cranberries, Feta Cheese, Tossed with Basil Vinaigrette Dressing

LUNCH

Baked Half Chicken (14oz), Rice Pilaf.....\$19.95
Chicken Breast Chardonnay (6oz), Rice Pilaf.....\$20.50
Broiled Top Sirloin (8oz), Oven-Browned Potatoes.\$21.50
London Broil (8oz), Garlic Mashed Potatoes\$20.50
Baked Salmon with Lemon Dill Sauce,
Red Skin Mashed Potatoes.....\$20.50
Chicken Penne Pasta (Alfredo or Marinara).....\$18.95

DINNER

Chicken Piccata, Pesto Rice.....\$25.95
Baked Half Chicken (14oz), Rice Pilaf.....\$23.75
Maple Glazed Loin of Pork (10oz), Apple Dressing,
Mashed Potatoes.....\$25.50
Roast Prime Rib of Beef (12oz), Baked Potato.....\$28.50
Grilled Fletch of Halibut (8oz), Rice Pilaf.....\$25.50
Baked Sea Bass (8oz), Rice Pilaf.....\$25.25
Chicken Wellington (8oz), Rice Pilaf.....\$25.95
Chicken Chardonnay, Oven-Browned Potatoes.....\$24.95
Grilled New York Strip, Oven browned Potatoes.....\$27.50

Each Entrée will be Accompanied by:
Warm Rolls or Chef's Bread Basket and Butter
Coffee, Decaf, Tea, or Iced Tea

LUNCH BUFFETS

(75 Person Minimum)

All Entrées will be Accompanied by:
Coffee, Decaf, Tea, or Iced Tea

TRADITIONAL BUFFET

Tossed Green Salad
with Choice of Two Dressings

Caesar Salad
Coleslaw
Pasta Salad

~Entrée~

Choice of Two or Three

Carved Roast Round of Beef
Roast Turkey
Honey Baked Ham
Chicken Piccata
Roast Chicken

~ And ~

Oven-Browned Potatoes & Rice Pilaf or
Pesto Rice
Vegetable Medley
Assorted Rolls and Butter

Two Entrees: \$22.75

Three Entrees: \$26.00

(Assorted Fruit Display is added with three entrees)

MEXICAN BUFFET

Mixed Greens with Roasted Corn, Jicama,
Radishes, Black Beans, Cucumbers, Green
Peppers, with Avocado Vinaigrette

~ Or ~

Tossed Green Salad with Choice of Two
Dressings

~Entrée~

Choice of Two or Three

Chicken or Beef Fajitas served with Guacamole,
Sour Cream, Diced Tomatoes, Shredded
Lettuce, Salsa Roja & Salsa Verde
Cheese Enchiladas with Ranchero Sauce
Grilled Chicken Quesadillas
Chicken Chimichangas or Beef Burritos

~ And ~

Taco Salad, Pickled Carrots and Jalapeños,
Guacamole, Salsa and Chips,
Refried Beans, Spanish Rice,
Flour & Corn Tortillas

Two Entrees: \$22.25

Three Entrees: \$25.50

ITALIAN BUFFET

Antipasto Salad
Provolone Cheese, Imported Romano
Cheese, Stuffed Green Olives, Ripe-
Pitted Olives, Pepperoncinis, Genoa
Salami and Artichoke Hearts

~Choice of Two~

Fettuccini Alfredo
Linguini with Clam Sauce
Rigatoni with Marinara Sauce
Three Layer Vegetarian Lasagna
Linguini with Garlic Butter

~Entrée~

Choice of Two or Three

Chicken Parmigiana,
Ricotta Cheese Ravioli
Italian Sausage with Onions & Peppers
Baked Halibut with Pesto Sauce
Roast Pork with Sun-Dried Tomato
Sauce

~ And ~

Stir-Fried Zucchini & Red Peppers
Country Baguettes, Garlic Bread

Two Entrees: \$24.00

Three Entrees: \$27.00

DINNER BUFFETS

(75 Person Minimum)

All Buffets are served with complimentary
Coffee, Decaf, Tea or Iced Tea

LUAU BUFFET

Pineapple & Watermelon
Hawaiian Coleslaw
Ambrosia Salad
Tossed Green Salad with Choice of Two
Dressings

~Entrée~

Choice of Two or Three

Roasted Ginger Pork
Baked Ham
Roast Teriyaki Beef
Teriyaki Chicken
Mahi Mahi with Pineapple Relish

~ And ~

Steamed and Fried Rice
Stir-Fried Oriental Vegetables (Bok Choy,
Pea Pods, Bean Sprouts & Onions)
Assorted Rolls and Butter

Two Entrees: \$28.00
Three Entrees: \$31.00

TRADITIONAL BUFFET

Tossed Green Salad with
Choice of Two Dressings
Pasta Salad
Coleslaw
Vegetable Crudités

~Entrée~

Choice of Two or Three

Carved Roast Round of Beef
Roast Turkey
Honey Baked Ham
Chicken Piccata
Roast Chicken

~ Choice of Two ~

Oven-Browned Potatoes
Rice Pilaf or Pesto Rice
Vegetable Medley

~ And ~

Assorted Rolls and Butter

Two Entrees: \$27.00
Three Entrees: \$28.25

ITALIAN BUFFET

Antipasto Salad
Provolone Cheese, Imported Romano
Cheese, Stuffed Green Olives, Ripe Pitted
Olives, Pepperoncinis, Genoa Salami and
Artichoke Hearts

~Choice of Three~

Fettuccini Alfredo
Linguini with Clam Sauce
Rigatoni with Marinara Sauce
Ricotta Cheese Ravioli
Three-Layer Vegetarian Lasagna

~Entrée~

Choice of Two or Three

Chicken Breast Piccata with Lemon Caper
Sauce
Italian Sausage with Onions & Peppers
Roast Pork with Sun Dried Tomato Sauce
Baked Halibut with Pesto Sauce

~ And ~

Stir-Fried Zucchini & Red Peppers
Garlic Toast, Country Baguettes

Two Entrees: \$27.75
Three Entrees: \$29.75

WEDDING PACKAGE INCLUDES:

Round Tables from 8-10 people
Linen & Variety of Napkin Colors
18" Centerpiece Mirrors
Guest Book Table, Cake Table, Gift Table, Head Table
Elegant 36" Silk Floral Centerpieces Designed for Mission Valley Resort
White Glove Service
Gourmet Catered Meal
Champagne or Sparkling Cider Toast
Cake Cutting and Serving
Dance Floor
Professional Wedding Consultant on Staff
No additional Bar Set-up or Bartender Fee
Deluxe Accommodations for Bride and Groom for one night
Complimentary Parking

OTHER SERVICES AVAILABLE:

Lovely Outdoor Ceremony Site
Professional Ceremony Coordination
Special Rates for Out of Town Guests