

# Banquet Menu

## Main Entrées

### **Beef Burgundy**

*Beef simmered in a mushroom, Burgundy wine and herb sauce*

### **Carved Beef Tenderloin Roast**

*with horseradish and au jus*

### **Tri-Tip with Au Jus**

### **Carved Pork Tenderloin Roast with Au Jus**

### **Pork Chops smothered in Apples**

### **Herb Stuffed Pork Roulades**

*Tenderloin sliced into medallions and served with a spicy carrot sauce*

### **Chicken Cordon Bleu**

*Stuffed with Swiss Cheese and mild cured ham with a Hollandaise Sauce*

### **Chicken Kiev**

*Stuffed with Butter Sauce, Herbs and Spices*

### **Chicken Marsala**

*Breast of Chicken simmered in a marsala wine sauce*

### **Grilled Chicken with Alfredo Sauce**

### **Grilled Chicken with Three Sauces**

*Mushroom, Teriyaki, and Barbeque*

### **Poached Chicken with a Dill Caper Sauce**

### **Poached Salmon in a Hollandaise or Lemon Sauce**

## Salads

Fresh Fruit in season

Mixed Green Salad

*with a choice of dressings*

Greek Salad

*Topped with feta cheese, tomatoes and olives  
tossed with lemon juice and olive oil*

Caeser Salad

Spring Mix Salad with Raspberry Vinaigrette

# Starches

Lemon Rice

Polynesian Rice

Rice Pilaf

Spanish Rice

Au Gratin Potatoes

Scalloped Potatoes

Baked Potatoes

*with sour cream and chives*

Herbed Butter Pasta

*Choice of fettuccini, bowtie, or rotini pasta*

Pasta Alfredo

Roasted New Potatoes

Oven-Browned New Potatoes

Herbed Parsley Red Potatoes

Garlic Mashed Potatoes

# Vegetables

Green Beans Almondine

California Medley

*with cauliflower and carrots*

Broccoli Spears with Hollandaise Sauce

Sweet Corn Mexicali

*with red bell peppers*

Squash Medley

*Zucchini, crookneck, and summer squash with red bell pepper and onion*

Baby Carrots and Green Beans

Corn on the Cob

Julienned Carrots and Whole Green Beans

Snow Peas and Baby Carrots

Scandinavian Medley

*Peas, carrots, lima beans etc.*

## **All Buffet Dinners Include**

Appetizers – 3 to 4 choices  
Main Entrée – variety of choices  
Starch – variety of choices  
Vegetable – variety of choices  
Rolls, Specialty Breads – various assortment  
Gourmet Salads (2) – 5 to choose from

Beverage and Bar Service

Full Services Available  
Refer to the Beverage Page

Options and Extras

Extra entrees, vegetables, starches, salads, etc  
\$2.50 per guest

We now offer fully decorated event cakes  
Ask to see our catalog – \$2.50 per guest

Off site price adjustments available upon request

## **All Events Include**

Water, Coffee and Punch available throughout the event  
China, Glassware, Silver Serving Pieces all required utensils  
Linen Tablecloths and Napkins in your color scheme (2 colors)  
Linen Skirting for serving tables and head table  
Set-Up and Cleanup from start to finish  
Waiter Service professionally uniformed  
Buffet Centerpiece or serving table  
Chair Covers choice of colors  
Columns, Lattice, Etc.  
Service by Freddy's Luxurious Experience  
(951) 536-1681

## **All Inclusive Pricing** **\$28.00 per Guest**

Save \$7.00 per person for supplied venue, (site or hall)/ with tables and chairs.  
\$21.00 per person

Traditional /cultural menus are available upon request

For more information call:

**Chef Jorge**  
**Jorge's Cocina & Garden**  
**951-544-2666**

**Freddy**  
**Freddy's' Luxuries Experience**  
**951-536-1681**