



# *Holiday Lunch*

Catering Menu



PACIFIC PALMS RESORT

L.A.'S HILLTOP HIDEAWAY

Catering & Sales

**626-854-2315**



## *Hors D'oeuvres*

*(Minimum Order as Shown)*

### *Crudite Platter*

*Carrots, Zucchini, Summer Squash, Cucumber, and Assorted Seasonal Vegetables with Ranch Dressing  
(25 person minimum)*

### *Cheese and Fruit Display*

*Assorted Domestic Cheeses, Seasonal Fruits, Dried Fruits and Assorted Crackers  
(25 person minimum)*

### *Antipasto Display | \$15 per person*

*Salami, Mortadella, Capicola, Grilled Mediterranean Vegetables, Asparagus, Assorted Peppers, Yellow Squash, Zucchini, Hummus, Assorted Crackers and Toasted Baguettes  
(25 person minimum)*

### *Prosciutto Wrapped Asparagus | 25 Pieces*

*Served with Honey Dijon Aioli*

### *Beef Tenderloin on Brioche Crostini | 25 Pieces*

*with Basil Aioli and Onion Crisps*

### *Maki Sushi | 40 Pieces*

*Spicy Tuna and California Roll with Soy Sauce, Wasabi and Ginger*

### *Seared Ahi | 25 Pieces*

*Served Charred Rare with Yuzu Soy and Tobiko*

### *Vegetable Eggrolls | 25 Pieces*

*Served with Sweet Chili Sauce*

### *Ceviche Shooter | 25 Pieces*

*Marinated Shrimp and Assorted Seafood with Cucumber, Tomato and Cilantro  
Served in a Shooter Glass*

### *Jumbo Shrimp Cocktail | 25 Pieces*

*Served with Traditional Cocktail Sauce*



## *Hors D'oeuvres*

*(Minimum Order as Shown)*

### *Boursin Stuffed Mushrooms | 25 Pieces*

*Served with Red Wine Reduction*

### *Pacific Palms Resort Potato Skins | 25 Pieces*

*Served with Melted Cheddar Cheese, Bacon and Scallions*

### *Jim Beam's Pulled Pork Potato Skins | 25 Pieces*

*Served with Monterey Jack Cheese, Diced Tomatoes and Crispy Onions*

### *Crabmeat Stuffed Mushrooms | 25 Pieces*

*Creole Remoulade*

### *Coconut Shrimp | 25 Pieces*

*Served with Chili Sauce*

### *Alaskan Mini Crab Cakes | 25 Pieces*

*Whole Grain Mustard Aioli*

### *Honey Bacon Wrapped Scallops | 25 Pieces*

*Served with Teriyaki Glaze*

### *Crispy Chicken Pot Stickers | 25 Pieces*

*Served with Thai Basil Peanut Dip*

### *Mini Club Sandwiches | 25 Pieces*

*Roasted Turkey Breast, Black Forest Ham and Apple Smoked Bacon  
on a Toasted Brioche*

### *Mini Szechuan Chicken in Lettuce Cups | 25 Pieces*

*Wok Cooked Spicy Szechuan Chicken served in Mini Lettuce Cups*

### *Hard Shell Mini Shrimp Tacos | 25 Pieces*

*Tequila Marinated Rock Shrimp, served with Southwest Slaw and  
Cilantro Lime Cream*





## *Hors D'oeuvres*

*(Minimum Order as Shown)*

### *Buffalo Wings | 25 Pieces*

*Served with Celery & Carrot Sticks and Blue Cheese Dressing*

### *Honey BBQ Wings | 25 Pieces*

*Served with Celery Sticks and Ranch Dressing*

### *Assorted Dim Sum | 25 Pieces*

*Eggrolls, Shu Mai and 2 Flavors of Dumplings with Hoisin, Sweet & Sour Sauce and Sambal*

### *Smoked Bacon Wrapped Shrimp | 25 Pieces*

*with Honey Brown Sugar Glaze*

### *Pineapple Chicken Skewers | 25 Pieces*

*with Teriyaki Glaze*

### *Mini Burger Sliders | 25 Pieces*

*Black Angus Beef Sliders and Cheddar Cheese with Chipotle Mayo*

### *Caprese Bruschetta | 25 Pieces*

*Tomato, Fresh Mozzarella, Basil, Garlic and Balsamic Reduction on Garlic Crostini*

### *Crab Salad in Sesame Cone | 25 Pieces*

*Topped with Avocado Cream*

### *Hawaiian Poke in Sesame Cones | 25 Pieces*

*Spicy Tuna topped with Tobiko*

### *Mini Beef Wellington | 25 Pieces*

*Baked Pastry wrapped Tenderloin and Mushroom Duxelle*



## *Hors D'oeuvres*

*(Minimum Order as Shown)*

### *Orient Express | 25 Person Minimum*

*Steamed Shrimp Dumplings*

*Steamed Shu Mai*

*Vegetable Egg Rolls*

*California Maki Rolls*

*Spicy Tuna Maki Rolls*

#### *Orient Express - Condiments*

*Wasabi, Pickled Ginger, Chinese Mustard, Soy Sauce and  
Thai Chili Sauce*

### *Down Home | 25 Person Minimum*

*Jim Beam's Pulled Pork Potato Skins*

*Mini BBQ Burgers*

*Pineapple Chicken*

*Sweet and Smokey BBQ Wings*

*BBQ Baby Back Ribs*

### *California | 25 Person Minimum*

*Crab Salad in Sesame Cones*

*Hawaiian Poke (Spicy Tuna) in Sesame Cones*

*Buffalo Wings*

*Mini Grilled Cheese Pops on a Stick*

*Hard Shell Mini Shrimp Tacos*

### *Ocean Blue | 25 Person Minimum*

*Seared Ahi Tuna with Ponzu Sauce and Massago Caviar*

*Tuna Nigiri*

*Salmon Nigiri*

*Coconut Shrimp with Coconut Chili Sauce*

*Honey Bacon Wrapped Scallops with Dijon Honey Mustard*

*Oysters on Half Shell*

#### *Ocean Blue - Condiments*

*Horseradish, Cocktail Sauce, Wasabi, Soy Sauce & Pickled Ginger*



## *Plated Holiday Salads*

*(included with Plated Menus)*

### *Pacific Palms Resort Salad*

*California Greens wrapped in a Cucumber Ribbon with Orange Segments, Grape Tomatoes, Dried Cranberries, Candied Walnuts, Shaved Parmesan and*

*Choice of Dressing:*

*(Ranch / Italian / Balsamic Vinaigrette / Blue Cheese / Sesame / Raspberry Vinaigrette)*

### *Caesar Salad*

*Chopped Romaine Lettuce, Garlic Croutons, Parmesan Cheese with Classic Caesar Dressing*

### *Baby Spinach Salad*

*Baby Spinach, Bacon Bits, Chopped Hard Boiled Egg, Diced Red Onions with Raspberry Vinaigrette*

### *Classic Wedge Salad*

*Iceberg Wedge, Blue Cheese Crumbles, Diced Tomatoes, Bacon Bits with Blue Cheese Dressing*

### *Caprese Salad*

*Vine-Ripened Tomatoes and Fresh Mozzarella, Julienne Basil, Olive Oil with Balsamic Reduction*

### *Arugula Salad*

*California Arugula with Crumbled Goat Cheese, Shaved Fennel, Roasted Green Apples, Dried Cranberries with Orange Vinaigrette*



# Plated Holiday Lunch

25 Person Minimum

Includes: Coffee, Tea, Iced Tea, Assorted Rolls and Butter  
Choice of One Salad (see page 6) and One Dessert (see page 13)

## Entrée

(Higher price prevails for multiple entree selections - maximum of 2)

### **Oven Roasted Turkey Breast**

Sage Bread Pudding, Cranberry Chutney  
Mashed Potatoes, Carrots, Green Beans,  
Holiday Gravy

### **Pecan Crusted Chicken Breast with Herb Jus**

Glazed Carrots and Herb Natural Jus

### **Maple Glazed Pork Loin Medallions**

Blue Cheese Polenta Cake, Sautéed Winter Greens  
and Blood Orange Reduction

### **Grilled Salmon Fillet**

Pesto Whipped Potatoes, Brussels Sprouts,  
Glazed Carrots and Cranberry Relish

### **Pan Seared Jumbo Scallops**

Parmesan Parsnip Whipped Potatoes,  
Sautéed Spinach, Roasted Tomatoes  
with Ginger Buerre Blanc

### **Roast Pork Tenderloin Medallions**

Garlic Whipped Potatoes, Cipollini Onions,  
California Winter Vegetables with  
Red Wine Apple Reduction

### **Dijon Crusted Lamb Chops**

Cranberry Risotto Cake, Cream Spinach,  
Roasted Brussels Sprouts with Cherry Infused  
Glace d'Viande

### **Salmon with Crabmeat Stuffing**

Baked Stuffed Salmon with Wild Rice Pilaf,  
Winter Vegetables with White Wine Saffron Sauce

### **Herb and Olive Oil Seared Seabass**

Wild Rice Pilaf, Broccoli, Sautéed Carrots and Red  
Pepper Coulis

### **Petite Filet of Beef**

Garlic Potato Puree, Broccolini, Roasted Carrots,  
Chesnut Bordelaise



# *Buffet Holiday Salads*

*(Included with Lunch Buffets)*

## *Choice of Three*

### *Caesar Salad*

*Chopped Romaine Lettuce, Garlic Croutons, Parmesan Cheese with Classic Caesar Dressing*

### *California Greens*

*Mixed Greens, Cucumbers, Julienne Carrots, Grape Tomatoes, Croutons, Black Olives*

*Choice of Two Dressings: Ranch / Italian / Balsamic Vinaigrette / Blue Cheese /  
Sesame / Raspberry Vinaigrette*

### *New Potato Salad*

*Red Bliss Potatoes, Crumbled Bacon, Chopped Scallions with Whole Grain Mustard Dressing*

### *Mediterranean Macaroni Salad*

*Pasta, Artichokes, Black Olives, Sun Dried Tomato, Pepperoncini with Pesto Vinaigrette*

### *Quinoa Salad*

*"Tabbouleh" Style*

*Quinoa, Roma Tomato, Cucumber, Parsley and Mint with Olive Oil and Lemon Dressing*

### *Grilled Vegetable Salad*

*Grilled Asparagus, Red, Yellow and Green Peppers, Basil Parmesan Cheese  
with White Balsamic Dressing*

### *Tomato and Mozzarella Salad*

*Diced Tomatoes and Mozzarella, with Fresh Julienne Basil and Extra Virgin Olive Oil*

### *Arugula Salad*

*California Arugula with Crumbled Goat Cheese, Shaved Fennel, Roasted Green Apples,  
Dried Cranberries with Orange Vinaigrette*

### *Endive, Asian Pear and Blue Cheese Salad*

*Belgian Endive, Romaine Lettuce, Asian Pear and Dried Cranberries with Blue Cheese Vinaigrette*

### *Cucumber, Onion and Feta Cheese Salad*

*with Dill Vinaigrette*

### *Grilled Asparagus*

*with Portobello Mushroom Relish*

### *Tuscan Kale Salad*

*with Dried Fruits, Pine Nuts and Pancetta*

### *Roasted Beet Salad*

*with Toasted Walnuts and Crumbled Goat Cheese with Orange Dressing*





# *Holiday Lunch Buffet*

*25 Person Minimum*

*Includes: Coffee, Tea, Iced Tea, Assorted Rolls and Butter  
Choice of Three Salads (see page 8),  
and Choice of Five Desserts (see page 13)*

## *Holiday Lunch Buffet #1*

*Includes:*

*Roasted Turkey Breast with Cranberry Chutney and Gravy  
Honey Baked Ham  
Mashed Potatoes  
Seasonal Vegetables*

## *Holiday Lunch Buffet #2*

*Includes:*

*Roasted Turkey Breast with Cranberry Chutney and Gravy  
Sliced Roast Beef with Au Jus  
Corn Bread Stuffing  
Mashed Potatoes  
Green Beans  
Glazed Carrots*

## *Holiday Lunch Buffet #3*

*Includes:*

*Roasted Turkey Breast with Cranberry Chutney and Gravy  
Sliced Roast Beef with Au Jus  
Honey Baked Ham  
Corn Bread Stuffing  
Mashed Potatoes  
Brussels Sprouts with Smoked Bacon  
Glazed Carrots*

### *Buffet Enhancements*

*Additional Entree  
Additional Composed Salad  
Additional Vegetables  
Additional Starch*



# *Holiday Buffet Enhancements*

*Must Accompany Full Menu*

## *Pasta Bar\**

*25 Person Minimum*

### *Pastas*

*Penne, Fettuccini and Four Cheese Ravioli*

### *Sauces*

*Basil Tomato Marinara, Creamy Pesto & Parmesan Alfredo*

### *Condiments*

*Shaved Parmesan Cheese, Basil Pesto & Garlic Bread*

*\*May Require Chef Attendant*

## *Taco Bar*

*25 Person Minimum*

### *Meats*

*Marinated Beef and Chicken with Corn and Flour Tortillas*

### *Salsa Bar*

*Pico De Gallo, Salsa Roja, Salsa Verde, Diced Red Onion,  
Chopped Cilantro, Sour Cream, Fried Jalapenos and  
Corn Tortilla Chips*

*Add Avocado Crema*



# *Holiday Buffet Enhancements*

*Must Accompany Full Menu*

## *Carving Station*

*Chef Attendant Required | \$175*

### *Carved Roasted Turkey Breast | Serves 40*

*Served with Turkey Gravy and Cranberry Compote*

### *Carved Honey Glazed Ham | Serves 40*

*Served with Honey Mustard Sauce*

### *Carved Roasted Prime Rib | Serves 40*

*Served with Rosemary Au Jus and Horseradish Sauce and Straight Horseradish*

### *Carved Steamship of Beef | Serves 80-100*

*Served with Rosemary Au Jus and Horseradish Sauce*



## *Vegetarian Options*

*(V - Vegan, G - Gluten Free)*

### *Grilled Eggplant Roulades*

*with Steamed Broccoli, Ricotta Cheese and  
Roasted Cauliflower rolled in Grilled Eggplant (G)*

### *Grilled Vegetable & Roasted Sweet Pepper Stack*

*California Vegetables and Roasted Peppers, Organic Zucchini,  
Goldbar Squash and White Bean Puree (V,G)*

### *Chili Garlic Grilled Tofu Steak*

*Served with Black Bean Cilantro Pancake, Baby Bok Choy,  
Edamame, with Soy-Sesame Glaze (V)*

### *Asian Wok Tofu and Vegetables*

*Wok Fried Tofu with Snow Peas,  
Sweet Peppers and Noodles (V)*

### *Chefs Special Ravioli*

*with Mushroom and Cheese Filled Pasta, Sautéed Spinach,  
Asparagus and Blistered Tomato Relish over Marinara*

### *Four Cheese Ravioli*

*with Spinach, Asparagus, Tomato Basil Marinara*



## *Desserts*

### *Plated*

*Pumpkin Pie Cake with Cinnamon Chantilly*  
*Dark Chocolate and Peppermint Ganache Cake*  
*Eggnog Cheese Cake*  
*Baked Apple Tart with Caramel*  
*Chocolate Hazelnut Torte*  
*Candy Cane White Cake with Raspberries and Cream*  
*Chocolate Yule Log*

### *Buffet Selections* *(mini and petite bites)*

#### *Choice of Five*

*Pumpkin Pie Cake with Cinnamon Chantilly*  
*Chocolate Hazelnut Torte*  
*Eggnog Cheese Cake*  
*Chocolate Mousse Cups*  
*Carrot Cake Squares*  
*Dark Chocolate and Peppermint Ganache Cake*  
*Pecan Tarts Lemon Curd Tarts*  
*Cappuccino Cups*  
*Apple Crumble Bars*





## Desserts Enhancements

Must Accompany Full Menu

### **Sweet Table\*\***

Choice of Five Pastries

Passion Fruit Tartlets

Lemon Meringue Tartlets

Pomegranate Tartlets

Raspberry Tartlets

Pecan Tartlets

Cheesecake Squares

Miniature Cannolis

Brownie Bites

Chocolate Covered Strawberries

Mango Mousse in Chocolate Cups

Miniature Eclairs

Macaroons

### **Ice Cream Social\*\***

Vanilla Bean

Chocolate

Strawberry

Toppings

Warm Caramel Sauce

Chocolate Sauce

Strawberry Sauce

Reese's Pieces

Crushed Oreos

M&M's

Chopped Nuts

Sprinkles

Whipped Cream

Maraschino Cherries

\*Chef Attendant fee

### **Berry Bar\*\***

Assorted California Berries

Toppings to include:

Whipped Cream

Vanilla Sauce

Chocolate Shavings

Chocolate Sauce

Caramel Sauce

Add Fruit Sorbet | \$5 per person

### **Bananas Foster\*\***

Ripe and Sliced Bananas

flambéed in Rum, Brown Sugar,  
Butter, Cinnamon, Fresh Orange Juice,

Orange Zest and served over

Vanilla Bean Gelato

\*Chef Attendant fee

### **Cupcakes**

Choice of One (per dozen)

Banana Split, Reese's Peanut Butter,

Dirt Cupcakes, Strawberry Shortcake

Very Berry or Triple Chocolate

### **Fondue Station\*\***

Semi Sweet Dark Chocolate,

Seasonal Fruits, Cake Squares,

Cookies and Marshmallows

includes skewers for dipping

\*\*25 person minimum