

Continental Breakfast

Each option includes: fresh seasonal fruits and berries; assorted fruit preserves; fresh orange, grapefruit, and cranberry juices; freshly brewed coffee and herbal teas.

FRESH START CONTINENTAL

Assorted mini bagels with cream cheese, muffins, Danish, and butter.

EXECUTIVE CONTINENTAL

Assorted muffins and fruit Danish, house-made granola served with regular and low-fat yogurts.

Breakfast Buffet Options

Each option includes: fresh orange, grapefruit, and cranberry juices; freshly brewed coffee and herbal teas, 30-guest minimum.

THE SERRANO BREAKFAST

Fluffy scrambled eggs, crispy bacon served with O'Brien potatoes and breakfast sausage, assorted Danish, muffins, and mini bagels with cream cheese, freshly sliced seasonal fruits with fresh berries, house-made granola with low-fat yogurt, assorted dry cereals with milk.

HIGHLAND BREAKFAST I

Choice of one: eggs Benedict or Florentine with Hollandaise sauce served with O'Brien potatoes, fresh seasonal sliced fruits and berries, assorted muffins, mini bagels, and fruit Danish served with assorted fruit preserves and butter, house-made granola and berries with yogurt dip.

HIGHLAND BREAKFAST II

Cinnamon French toast served with warm maple syrup, crispy bacon, breakfast sausage links; and fluffy scrambled eggs served with O'Brien potatoes, fresh seasonal sliced fruits and berries, assorted muffins, mini bagels, and fruit Danish served with assorted fruit preserves and butter, house-made granola and berries with yogurt dip.

CALIFORNIA CLASSIC

Freshly scrambled eggs with cheddar cheese and fresh spring onions, choice of: ham, bacon, or sausage links, served with O'Brien potatoes, assorted breakfast pastries, fruit preserves and butter, seasonal sliced fresh fruit and berries served with yogurts and toppings, assorted dry cereals with milk.

Plated Breakfast

Each option includes: breakfast potatoes, assorted breakfast pastries, fruit preserves and butter, orange juice, freshly brewed coffee, and herbal teas.

FRESH SCRAMBLED EGGS

Scrambled eggs with cheddar cheese and spring onions, and choice of one: bacon, link sausage, or ham.

BREAKFAST BURRITO

Scrambled eggs with bacon, diced ham, red onion, peppers, and Monterey Jack cheese wrapped in a flour tortilla with fresh salsa.

BREAKFAST CROISSANT

Baked buttery croissant filled with diced ham, eggs, and smoked cheddar cheese.

EGGS BENEDICT

Freshly grilled English muffin, Canadian bacon, and two poached eggs covered with citrus Hollandaise sauce, slice of fruit.

Choose Your Chef Station:

Chef fee: \$75 each

OMELET STATION

A selection of three meats: ham, sausages, and bacon; onion, spinach, tomatoes, mushrooms, black olives, jalapeños and cheese.

WAFFLE STATION

Made-to-order Belgium waffles served with butter, whipped cream, strawberry compote, and warm maple syrup.

Add-Ons

Add to your buffet, choice of one for additional \$5ea.

EGGS

Scrambled eggs with chorizo and green onions, or scrambled eggs with cheese and ham.

or

Egg whites with fresh tomatoes and broccoli.

PANCAKES

Buttermilk pancakes with seasonal berries and whipped cream.

FRENCH TOAST

Made with bourbon vanilla and ground cinnamon, served with warm maple syrup.

TRADITIONAL MONTE CRISTO

Filled with Swiss cheese and ham, fried to perfection, served with a berry compote.

HOT CEREALS

Oatmeal or Cream of Wheat with raisins and brown sugar, served with milk.

All Day Meeting Packages

Each option includes: freshly brewed coffee, herbal teas, and bottled water.

Package 1:

PRE-MEETING

Assorted pastries or doughnuts, fresh fruit and berries, orange, grapefruit, and cranberry juices.

MID-MORNING

Granola bars, assorted soft drinks (Pepsi products).

MID-AFTERNOON

Trail mix, assorted chips and cookies, assorted soft drinks (Pepsi products).

Package 2:

PRE-MEETING

Fresh bakeries or bagels, cream cheese and assorted jellies, fluffy egg croissant sandwiches and O'Brien potatoes, assorted fruit and berry display.

MID-MORNING

Trail mix and chef's choice of mini pastries, assorted soft drinks (Pepsi products).

MID-AFTERNOON

Fresh coffee, herbal teas, assorted soft drinks (Pepsi products).

Light Lunch

Each option includes: house-made cookies, freshly brewed coffee, and herbal teas.

Cold Plates

CALIFORNIA VEGETARIAN

Grilled portobello mushrooms, alfalfa sprouts, tomato herb aioli, squash, and zucchini on focaccia bread, served with chef's choice of accompaniments.

SOUTHWESTERN SALAD

Grilled chicken breast, mixed greens, roasted golden corn, diced tomatoes, sliced black olives, Parmesan cheese, and assorted rolls.

CLUB CROISSANT

Served with turkey, bacon, Swiss cheese, lettuce, and tomatoes on a croissant, served with chef's choice of accompaniments.

THE GRILL SALMON SALAD

Grilled salmon on a bed of romaine green with sliced strawberries, candied walnuts, and shaved fennel, served with strawberry vinaigrette and assorted rolls.

Boxed Lunches

Each option includes: seasonal whole fruit, potato chips, San Manuel chocolate chip cookie, and soft drink (Pepsi products).

CLUB CROISSANT

Sliced turkey, bacon, avocado spread, Swiss cheese, lettuce, and tomato on a buttery croissant.

CHICKEN SALAD WRAP

Grilled chicken breast, romaine lettuce, and tomato on a sun-dried tomato tortilla.

GRILLED VEGETABLE WRAP

Served with a grilled zucchini, tomato, red onion, eggplant, and lettuce on a spinach tortilla.

ROAST BEEF

Roast beef, smoked cheddar cheese, lettuce, and tomato on a French roll.

Lunch Buffet

Each option includes: freshly brewed coffee, assorted teas, iced tea, and ice water, 30-guest minimum.

THE VERACRUZ

Tijuana Caesar salad, chipotle Caesar dressing, sliced tomatoes, queso fresco shavings, shrimp ceviche shoots, avocado and lime sopa de calabazas, chicken tamales, fresh California chicken, Veracruz-style salmon fillet, carne asada with a San Manuel adobo rub, roasted peppers and grilled sweet onions, refried beans and jalapeños, classic Spanish rice; guacamole, salsa, queso fresco, sour cream, jalapeños, warm flour and corn tortillas, chef's choice dessert table includes tres leches cake.

ON THE PACIFIC

Wonton green onion soup, orange-spice chicken, sesame char su, marinated pork lo main, sweet onion, ginger, tofu Asian vegetable stir fry, jasmine rice, Mongolian beef, green onion and sesame, chef's dessert table.

BIG HIGHLAND BBQ

Farm green, grape tomatoes, shredded carrots, cucumber, ranch dressing, old-fashioned orzo pasta salad and crisp citrus coleslaw, our signature San Manuel beef chili served with diced onion, shredded cheddar, sour cream, charred grilled chicken thighs, cured tomato, sweet corn relish, blackened salmon, jalapeño lime cream oven-roasted potato wedges, steamed corn on the cob, sweet cornbread muffins, peach crisp, apple cobbler, and carrot cake.

SAN MANUEL EXCELLENT

Mixed field greens with choice of two San Manuel salad dressings, tomato carpaccio salad, tortellini pasta salad, tray of seasonal sliced fruit, fresh seasonal vegetable tray, rolls and butter, San Manuel meatloaf and brown gravy, herbed roasted chicken, roasted pork tenderloin with Madeira sun-dried tomatoes, demi red mashed potatoes, broccoli and cauliflower vegetables, macaroni & cheese, chef's choice of dessert and pies.

THE COUNTRY YARD

Mixed green salad includes ranch and vinaigrette dressing, cilantro coleslaw, roasted fingerling potatoes, roasted sweet corn on the cob, sliced fruit tray, slowly smoked bbq brisket, honey crispy fried chicken, all-beef jumbo hot dogs, St. Louis BBQ ribs, chef's assorted desserts.

Plated Lunch

Each option includes: two side dishes, dinner rolls, freshly brewed coffee, assorted teas, and ice water, \$2 extra for dessert.

GRILLED AL NATURAL CHICKEN BREAST

Porcini dusted, wild mushroom pearl onion ragout.

GRILLED NEW YORK STEAK

Caramelized shallot Syrah glaze.

PAN-ROASTED SALMON FILET

Green onion hoisin glaze.

FRENCH ONION ENCRUSTED HALIBUT

Encrusted with roasted onion curls, herb cream sauce, and served with a lobster risotto.

PORK TENDERLOIN DIANE

Roasted pork loin, Granny Smith apple stuffing with hunter's sauce.

SUN-DRIED TOMATO PENNE

Penne pasta tossed in a sun-dried tomato pesto sauce with Gorgonzola cheese and roasted sliced almonds.

Hors D'Oeuvres

Per 50 pieces

HOT

- Scallops wrapped in bacon
- Mini Reuben sandwiches
- House-made mini crab cakes with remoulade sauce
- Chicken strips with ranch and buffalo dipping sauce
- Tandoori chicken kabobs
- Swedish meatballs with red wine and dill brown gravy
- Bacon-wrapped shrimp
- Mushrooms stuffed with crab or Italian sausages
- Beef or chicken sate skewers with peanut sauce
- Chicken wings with ranch dressing and buffalo sauce
- Pulled-pork sliders
- Twice-baked bite-size potatoes

COLD

- Mini chicken salad crêpes
- Smoked salmon with dill sauce and cucumber wells
- Egg salad on crostini
- Crab salad stuffed tomatoes
- Iced shrimp with cocktail and remoulade sauce
- Brie cheese, apple, and walnut on crispy crostini
- Belgium endive with crab salad
- Pan-fried feta cheese and Roma tomatoes
- Cucumber soup shooters
- Assorted deli sliders with ham and turkey
- Prosciutto-wrapped asparagus spears with whole-grain mustard dipping sauce

San Manuel Displays

30-guest minimum

- CLASSIC ARTISAN ASSORTED CHEESE DISPLAY**
Served with assorted crackers and fruit accents.
- BAKED BRIE IN PUFF PASTRY**
Honey-roasted walnuts, grapes, and French bread.
- CHEESE AND FRUIT KABOB DISPLAY**
Served with assorted crackers and sliced French bread.
- FRESH VEGETABLE CRUDITÉS**
With herb ranch or blue cheese dip.
- MASHED POTATO MARTINI BAR**
Served with assorted condiments.
- WHOLE SMOKED SALMON**
Served with chopped eggs, red onion cream cheese, pumpernickel rounds, and gourmet crackers.
- SLICED FRESH FRUIT AND BERRIES**
Served with yogurt dip.
- PEEL-AND-EAT SHRIMP, OYSTERS ON HALF SHELL**
With cocktail and remoulade sauce.

The Village Carving Stations

30-guest minimum; \$75 chef charge

- BAKED SALMON**
Side of salmon with spinach and onions baked in pastry, served with a tarragon tomato cream sauce.
- BBQ BRISKET HOUSE SMOKED**
Served with horseradish or citrus bbq sauce, assorted dinner rolls.
- ROASTED BARON OF BEEF**
Horseradish, selection of mustards, silver-dollar dinner rolls.
- WHOLE SUCKLING PIG**
Assorted mustards, petite rolls.
- ROASTED KANSAS CITY STRIP LOIN**
Whipped horseradish, selection of mustards, assorted dinner rolls.
- GLAZED BONE-IN HAM**
Orange mustard sauce, assorted dinner rolls.
- WHOLE ROASTED TURKEY**
Classic garniture, miniature dinner rolls.
- SLOWLY ROASTED PRIME RIB**
Served with creamy horseradish, au jus sauce, assorted dinner rolls.

Buffet Dinners 1 & 2

Each option includes: choice of salad, sides, rolls and butter; chef's dessert table includes key lime pie, cheesecakes, and assorted fruit pies; freshly brewed coffee, assorted herbal teas, and iced tea, 30-guest minimum.

Buffet 1

Selection of:
One salad, two sides, one entrée.

Buffet 2

Selection of:
One salad, two sides, two entrées.

Salad Selections

HIGHLAND

Seasonal mixed greens, sliced cucumber, cherry tomatoes, seasoned croutons.

SERRANO

Chopped romaine, mixed greens, strawberries and Mandarin slices, candied walnuts, Gorgonzola cheese crumbles.

PINES

Seasonal mixed greens, garbanzo beans, cherry tomatoes, olives, Parmesan cheese, peperoncini.

Vegetables

Roasted vegetables, corn on the cob, asparagus, green beans with almonds, grilled or steamed vegetables, cauliflower mash.

Starch

Garlic mashed potatoes, roasted red potatoes, rice pilaf, Spanish rice, scalloped potatoes, baked or refried beans, sweet potato mash with pecans and brown sugar.

Entrées

Herb-roasted chicken
Roasted pork loin
Buttermilk fried chicken
San Manuel meat loaf with natural gravy
Balsamic grilled chicken with mushroom sauce
Chicken-fried steak with pepper gravy
Cornmeal-crusting fried catfish

**For an additional \$5.50, you may substitute the grilled New York steak (4-oz.) or salmon fillet with roasted pepper sauce.*

Themed Buffets

TASTE OF MEXICO

San Manuel marinated carne asada steak and chimichurri rojo, a traditional chicken mole poblano, beef tamales, chicken fajitas, lime and cilantro rice, refried beans, chef's choice of dessert table includes our house-made flan, tres leches cake, and arroz con leche.

SOUTHERN STYLE

Southern-style potato salad, your choice of three: smoked brisket, chicken, hot links, or pulled pork, baked beans, corn on the cob, Brussels sprouts with bacon and onions, chef's choice of dessert table includes apple cobbler and carrot cake.

ITALIAN CUISINE

Caesar salad, chicken piccata with caper cream sauce, or stuffed artichoke chicken and basil cream sauce, vegetarian lasagna, Alfredo penne pasta primavera, steamed vegetables, chef's dessert table includes mascarpone cheesecake.

Plated Dinner Entrées

Each option includes: house salad, rolls, butter, and dessert; freshly brewed coffee, specialty teas; and choice of two: NY cheesecake, Black Forest cake, or carrot cake.

Poultry

CHICKEN APPLES AND ALMONDS

Stuffed breast of chicken with dried apples and almonds, cooked with honey orange glaze, served with rice pilaf, Blue Lake beans, and baby carrots.

AIRLINE "BONE-IN" CHICKEN BREAST

Grilled herb-crusting breast of chicken with creamy polenta, cipollini onions, asparagus, and oyster mushrooms with a demi glaze.

CHICKEN OSCAR

Sautéed chicken breast topped with fresh asparagus, crabmeat, and Béarnaise sauce, mashed red potatoes.

CHICKEN MARSALA

Served with a mushroom sauce, chef's choice of vegetable, and roasted red potatoes.

Beef

SLOW-ROASTED PRIME RIB

Prime rib rubbed with our San Manuel seasonings, served with horseradish, chives, mashed potato forest, Blue Lake green beans and roasted peppers.

BEEF TENDERLOIN (8-OZ.)

Beef tenderloin topped with bleu cheese, served with Yukon gold potatoes hash, and roasted jumbo asparagus with caper butter.

ROAST BEEF

Thinly sliced beef served with Cabernet demi-glaze reduction, sliced portobello mushrooms, served with au gratin potatoes, steamed broccoli, cauliflower, and carrots.

NEW YORK STRIP STEAK

Slowly grilled, topped with crab meat and Hollandaise sauce, served with herbed red roasted potatoes and roasted seasonal vegetables.

Seafood

SEARED SEA BASS

Seared sea bass topped with Béchamel mushroom sauce on a bed of creamy sweet corn with white truffle oil risotto and baby carrots.

GRILLED ATLANTIC SALMON

Grilled salmon fillet with baby leeks, morel mushrooms, and pomegranate reduction, served with roasted pepper mashed potatoes and freshly cut carrots and cauliflower.

POTATO-WRAP HALIBUT STEAK

A slowly pan-seared halibut served with tri-color cuscus pasta, citrus creamy blood orange béarnaise sauce, roasted squash, zucchini, and confetti carrots.

Duo-Plated Dinner Entrées

PETITE FILET (4-OZ.) AND GARLIC JUMBO SHRIMP

Grilled filet mignon and house-made garlic marinade, served with creamed spinach, baby carrots, and white truffle potatoes.

CHICKEN ANTOINETTE

Grilled chicken breast and two jumbo shrimp served with Béarnaise sauce, garlic mashed potatoes, and bleu green beans.

PETITE FILET (4-OZ.) AND CHICKEN

Grilled filet with béarnaise sauce and chicken breast with sweet succotash, served with mashed potatoes and seasonal vegetables.

CHICKEN AND GRILLED SALMON

Pan-seared chicken breast with basil cream sauce and garlic marinated grilled salmon, served with pear tomatoes, basil relish, scalloped potatoes, and asparagus.

Vegetarian Options

VEGETARIAN LASAGNA

Served with house-made marinara sauce, Parmesan cheese, and a slice of garlic-buttered bread.

WILD MUSHROOM RAVIOLI

Mushroom ravioli, artichoke, Kalamata olives, feta cheese, and sun-dried tomatoes.

EGGPLANT ROLITINI

Rolled with spinach, zucchini, feta cheese, with grilled eggplant topped with roasted tomato sauce.

TOFU PARMASIANO

Tofu Parmasiano on top of toasted orzo pasta with caper cream sauce.