



*Sycuan*  
golf & tennis resort

**Private Dining and Events Dinner Menu  
Spring 2012**

**Executive Chef, Augustin Saucedo  
Sous Chef, Alex Akilov  
Catering Sales Office 619 219 6061**

## TRAY-PASSED HORS D'OEUVRES

### CHILLED SELECTIONS

Belgian Endive with Blue Cheese and Pecans  
Baby Mozzarella and Cherry Tomato Skewer with Herb Olive Oil  
Sweet Corn and Boursin in Crispy Phyllo  
Bruschetta Pomodoro Tomato, Basil, Garlic, Honey Balsamic

Cajun Bay Shrimp and Mango Tartlet  
Coconut Curry Maine Lobster on Cucumber Round  
Sesame Seed Crusted Ahi Tuna on Watermelon, Wasabi Aioli  
Prosciutto Wrapped Asparagus and Goat Cheese on Sourdough Bread  
Hickory Smoked Ham and Maytag Blue on Garlic Crostini

### WARM SELECTIONS

Scallop Wrapped in Applewood Bacon  
Ginger Kalbi Barbequed Salmon Brochette  
Spicy Coconut Shrimp with Cool Mango Coulis  
Stone Crab Cake with Sun-Dried Tomato Tartar Sauce  
Grilled Shrimp and Andouille New Orleans  
Mini beef Tenderloin Wellington

Greek Spanakopita filled with Feta Cheese and Wilted Spinach  
Macadamia Crusted Chicken Katsu, Sweet and Sour Lilikoi Sauce  
Vegetable Tartlet with Truffle Oil and Parsley  
Crispy Goat Cheese Wonton with Garlic and Chives  
Kalúa Pork Empanada with Chimichurri Sauce  
Spring Vegetable Roll

## STATIONED HORS D'OEUVRES

### **STATIONED DISPLAYS** *Created for 50 guests each*

#### Hummus Trio

*Traditional, Chipotle-Lime and Sun dried Tomato Hummus Dips, Savory Pita Crisps*

#### Harvest Vegetable Crudités

*Asparagus, Carrots, Eggplant, Zucchini, Mushrooms, Black Olives, Sunflower Cilantro Pesto, Creamy Ranch*

#### Baby Artichoke and Spoon Spinach Dip

*Cream Cheese, Chili Flakes, Toasted Artisan Bread*

#### Pacific King Salmon

*Cracked Pepper Smoked and Dill Cured Gravlax, Pumpernickel Bread, Tobiko Caviar, Classic Condiments*

#### Artisan Cheese Display

*Imported and Domestic Cheeses, Walnuts, Apricots, Grapes, Assorted Crackers and Crusty Breads*

#### French Baked Brie en Croute

*Thai basil Pesto, Roasted Pine Nuts, Toasted Artisan bread*

#### Southwestern Beef Flautas

*Shredded Lettuce, Diced Tomato, Queso Fresco, Salsa Fresca*

#### Suzies Farm Organic Fruit Display

*Seasonal fruit, Toasted Coconut, Honey Citrus Yogurt*

#### BBQ Teriyaki Roasted Meatballs

*Green Onions, Sesame Seeds, house made bbq sauce*

#### Tequila Chicken Burritos

*Marinated thigh meat, pepper jack cheese, Cilantro Cream, Salsa Fresca*

## CARVING STATIONS

*There is a minimum of 50 for each station. Chef Attendant Included*

Honey Glazed Bone-In Iowa Ham

*Caramelized Peach and Cherry Relish, Vanilla Bourbon Sauce*

All Natural Big Island Pork Loin

*Basted in Kahlua Hoisin Sauce, Macadamia Nuts, Maui Onions*

Butter Basted Tom Turkey Breast

*Orange-Cranberry Sauce, Whole Grain Mustard Aioli, California Giblet Gravy*

Oregon Kobe Beef Top Sirloin

*Forest Mushrooms, Smoked Onion Marmalade, Port Wine Sauce*

Slow Roasted Angus Prime Rib of Beef

*Creamy Horseradish, Stone Ground Mustard, Cabernet Sauvignon Sauce*

Midwestern Pepper Crusted Beef Tenderloin

*Wild Mushroom Ragout, Tarragon Aioli, Merlot Sauce*

Rosemary Rubbed Colorado Leg of Lamb

*Mango Chutney, Mint Jelly, Shiraz Sauce*

Each station includes freshly baked assorted artisan rolls

**CARVING STATIONS** *(continued)*

*There is a minimum of 50 for each station. Chef Attendant Included*

**ITALIAN PASTA**

*Tri-Colored Tortellini, Penne, Wild Mushroom Ravioli  
Saffron Basil Cream, Marinara Sauce, Basil Pesto Sauce  
Mushrooms, Ham, Artichoke Hearts, Scallions  
Chili Flakes, Freshly Grated Parmesan*

**BAJA FAJITAS**

*Chicken and Beef with Onions, Peppers  
Black Beans, Spanish Rice, Flour or Corn Tortillas  
Sour Cream, Guacamole, Salsa Fresca*

**SAN FRANCISCO CIOPPINO**

*Clams, Mussels, Shrimp, Scallops, Andouille Sausage,  
Garlic, Scallions, Fresh Herbs, Sweet Peppers  
Tomato Lobster Broth, Saffron Pasta Pearls*

**STIR FRY WOK STATION**

*Szechwan Beef, Teriyaki Chicken  
Jasmine Rice, Snap Peas, Water Chestnuts, Broccoli*

**PACIFIC RIM MARTINI**

*Ahi Tuna with Mango Salsa  
Calamari/Rock Shrimp Ceviche with Avocado Relish  
Jumbo Shrimp Cocktail*

## DINNER BUFFETS

Minimum of 50 guests for all dinner buffet services

### TOUCH OF ELEGANCE

Baby Spoon Spinach Salad *Spicy-Sweet Pecans, Herb Croutons, Balsamic Vinaigrette*

Chef Attended Slow Roasted Carved Prime Rib of Beef *Fig Marmalade, Mushroom Jus*

Fulton Farm Chicken Breast *Fingerlings, Cajun Sausage, Caramelized Onions, Black Muscat Sauce*

Italian Parsley Crusted White Fish *Pearl Pasta, Lobster Jus*

Whipped Potato Mash *New York Sharp White Cheddar, Sour Cream*

Medley of Seasonal Vegetables *Citrus Zest, Extra Virgin Olive Oil*

Chocolate Ganache Cake *White Chocolate Shavings, Forest Berry*

Chocolate Dipped Strawberries

### TASTE OF SAN DIEGO

Seafood Bow Tie Pasta Salad *Young Green Beans, Spring Onions, Meyer Lemon Dressing*

Tossed Spinach Arugula Salad *Pt Reyes Blue, Apples, Walnuts, Honey Cider Vinaigrette*

Almond Crusted Local Sea Bass *Braised Belgian Endives, Champagne Saffron Sauce*

Lemon Thyme Chicken Breast *Mascarpone Risotto, Root Vegetables, Star Anise Jus*

Brandt Beef Natural Top Sirloin *Tomatoes, Olives, Crimini Mushrooms*

Roasted Fingerling Potatoes *Lemon Thyme, Sea Salt*

Steamed Local Suzies Farm Vegetables *Tossed in Parsley Butter*

Tangy Lemon Tart *Almond Crust, Lemon Curd, Berries*

Fresh Fruit Cobbler *Butter Pecan Crumble*

## **SOUTH OF THE BORDER**

Tri-Color Tortilla Chips *Salsa Fresca and Guacamole*

South of the Border Caesar Salad *Romaine Hearts, Queso Fresco, Pepitas, Cilantro lime Dressing*

Ancho Roasted Potato Salad *Red Bliss Potatoes, Fire Roasted Bell Peppers, Mexican Oregano Aioli*

California Chile Braised Chicken *Sweet Corn, Grilled Scallions, Charred Tomato Broth*

Sautéed Snapper, Vera Cruz Style *Tomatoes, Green Olives, Cilantro, Spanish Onions*

Citrus Garlic Cured Skirt Steak Fajitas

Refried Black Beans, Spanish Rice, Warm Flour Tortillas

Chocolate Cake with Roasted Banana Sauce

Kahlúa Flan with Churros

## **THE ITALIAN**

Selection of Young Lettuce *Baby Greens, Endive, Shaved Fennel, Crispy Pear, Citrus Dressing*

Vine Ripe Tomatoes and Fresh Mozzarella *Shaved Red Onions, Balsamic Syrup, Basil* Selection of Antipasti *Cured Italian Meats, Provolone, Pepperoncini, Grilled Vegetables, Olives,*

Peppery Tuscan Braised Short Ribs *Pancetta, Pearl Onions, Chianti Reduction*

Sicilian Style Roasted Salmon Filet *Tomatoes, Olives, Capers, Anchovies*

Chicken Con Cuori Di Carciofi *Artichoke Hearts, Mushrooms, Prosciutto*

Mushroom Risotto & Ratatouille *Roasted Zucchini, Bell Peppers, Eggplant*

Amaretto Cheesecake *Sour Cream Topping, Graham Cracker Crust*

Tiramisu *Almond Sponge Cake, Mascarpone Cream, Coffee Liqueur*

## **THE LUAU**

Sweet Potato Salad *Watercress, Hearts of Palm, Mango Dressing*

Hot House Cucumber Sunomono *Sweet Shrimp, Shaved Red Onion, Red Rice Vinegar, Almonds*

Sesame Pepper Coated Ahi Tuna & California Rolls *Wasabi, Pickled Ginger, Soy Sauce*

Teriyaki Smoked Chicken Breast *Crispy Onions, Miso Mustard Sauce*

Plum Wine Scented Mahi Mahi *Mango/Cucumber Salsa*

Wok Fried Udon Noodles *Scallions, Ginger, Mirin, Soy Sauce*

Big Island Kalúa Pork Loin - *Carved to Order*

Steamed Calrose Sticky Rice

Pineapple Upside-Down Cake

Vanilla Coconut Cake

## **BACKYARD BARBECUE**

Baby Iceberg Salad *Candied Walnuts, Bacon, Bleu Cheese, Fried Onion, Sherry Vinaigrette*

Orecchiette Pasta Salad *Broccoli, Bell Peppers, Feta Cheese, Black Olives, Creamy Asiago*

Grilled Chicken Breast

Brandt Beef All Natural Hamburger Patties

Chef Alex's BBQ Brisket

Fresh Corn on the Cob, *butter, sea salt*

Watermelon Wedges

Chocolate Chip Cookies

Classic Apple Pie

## DINNER STARTERS

*Choice of one starter (soup or salad) to be served to your guests*

### SALADS

Petersons Farm Organic Greens *Cherry Tomato, Walnuts, Cucumber, Maple Sherry Vinaigrette*

Wild Baby Arugula *Toasted Hazelnuts, Poached Pear, Feta Cheese, Honey Shallot Dressing*

Roman Cheddar Salad *Scallions, Sundried Apricots, Pistachios, Cherry Tomato, Orange Citrus Vinaigrette*

Classic Caesar *Hearts of Romaine, Aged Parmesan Cheese, Garlic Croutons, Caesar Dressing*

Vine Ripened Tomato Salad *Buffalo Mozzarella, Lemon Basil, Balsamic Syrup, Temecula Olive Oil*

### SOUPS

Maine Lobster Bisque *Enoki Mushrooms, Dry Sack Sherry, Chives*

Butternut Squash *Spiced Rum, Sun-Dried Cranberries, Lemon Cream*

Baja Tortilla *Smoked Chicken, Tortilla Strips, Avocado Oil*

Wild Mushroom *Red Hawk Triple Cream Butter, Artisan Bacon, Truffle Oil*

## DINNER ENTREES

*Choice of two of entrée selection to be served to your guests. Placecards with guest name and meal preference required for each guest.*

### FROM THE SEA

Pistachio Crusted Salmon *Potato Hash, Roasted Tomato, Watercress, Pomegranate Buerre Blanc*

Leek Parsley Coated Butterfish *Butternut Squash, Wilted Spinach, Tomato, Saffron Champagne Sauce*

Pan Seared Local Yellowtail *Red Quinoa, Artichoke Fennel Salad, Myers's Rum Sauce*

Charbroiled Hawaiian Swordfish *Pecan Tabouleh, Tropical Fruit Relish, Bok Choy, Kaffir Lime Leaf Butter*

Pan Seared Diver Scallops & Prawns *Mascarpone Risotto, Brocolini, Baby Carrot, Citrus Sauce*

Oven Baked Maine Lobster Tail *Spaghetti Squash, Haricot Vert, Vya Vermouth Cream*

### VEGETARIAN OPTIONS

Seasonal Local Roasted Vegetables  
*Baby Bok Choy, Eggplant, Zucchini, Asparagus, Carrots, Potatoes, Sea Salt*

Sun Dried Tomato / Goat Cheese Ravioli  
*Zucchini, Eggplant, Arugula, Truffle Oil*

Penne Pasta Pomodoro  
*Pan Roasted Tomato, Basil, Garlic, Extra Virgin Olive Oil, Parmesan*

*Vegetarian Selections Priced with Entrée Selection*

## FROM THE LAND

Forest Mushroom Stuffed Chicken Breast *Gnocchi, Spinach, Preserved Figs, Prosciutto, Marsala*

Fulton Farm Roasted Chicken *Fingerling Potatoes, Haricot Vert, Roasted Garlic Jus*

Natural Pork Tenderloin *Chipotle Mash, Rainbow Chard, Pearl Onions, Black Muscat Sauce*

Colorado Veal Medallions *White Asparagus, Boniato, King Oyster Mushroom, Late Harvest Riesling Sauce*

Slow Roasted Angus Prime Rib *Cheddar Bacon Potatoes, Candied Shallots, Root Vegetables, Herb Natural Jus*

Midwestern Filet Mignon *Garlic Mashed Potatoes, Tomato, Cabernet Sauvignon Glaze*

Country Meadow Rack of Lamb *Whipped Sweet Potatoes, Charred Eggplant, Green Beans, Grenache Sauce*

## SURF & TURF

Midwestern Filet Mignon & Roasted Lobster Tail  
*Whipped Truffle Potato, Asparagus, King Oyster Mushroom, Port Wine Glaze, Drawn Butter*

Kobe Beef Top Sirloin & Pacific King Salmon  
*Butternut Squash Mash, Baby Bok Choy, Black Muscat Reduction*

Goat Cheese Spinach Stuffed Chicken & Baja Prawn Fritter  
*Sweet Corn Risotto, Haricot Vert, Cippolini, Marsala Sauce*

## SIGNATURE SWEETS

Cream Cheese Carrot Cake *Candied Walnuts, Cinnamon Anglaise*

Mocha Fudge Mud Pie *Roasted Almonds, Butterscotch and Chocolate*

Triple Layer Chocolate Mousse Cake *Wildberry Coulis, Pistachio Crisp*

Classic Italian Tiramisu *Mascarpone, Espresso Syrup, Amaretto Cream, Chocolate Shavings*

New York Style Cheese Cake *Tropical Fruit, Berries*

Mocha Chocolate Tart *whipped Cream, Chocolate Spear*

Key Lime Pie *Lime Zest, Whipped Cream*

## SMALL BITES

Strawberries & Truffles *Dipped in Dark Chocolate*

Petit Fours *Opera, Tiramisu, Napoleon, Éclair, Lemon Bar, Honey-Almond Bar*

Assorted Macarons

## ACTION STATIONS

\*There is a minimum of 50 for each station; Chef Attendant Included

## ICE CREAM SUNDAE

*Vanilla Bean Ice Cream & Brownies*

*Chocolate, Caramel and Strawberry Sauces*

*Chopped Nuts, Sprinkles, Cherries, Whipped Cream*

## BANANAS FOSTER & CHERRIES JUBILEE

*Flambéed with Spiced Rum*

*Caramel, Toasted Almonds, Crepes, Vanilla Bean Ice Cream*

## **Beverage Service**

Private Service Bar and Bartender \$125

Soft Drinks \$2

Bottled Water \$2

Juices \$4

Domestic Bottled Beer \$3.50

Premium Bottled Beer \$4.00

House Wines \$5.50

Well Drinks \$6.00

Call Drinks \$7.00

Premium Drinks \$8.00

California Wine Bottles (on tables) \$21.00

California Sparkling Wine Bottles \$15.00

Martinelli's Sparkling Apple Cider \$6.00

Corkage Fee .750ml \$10.00

Corkage Fee 1.5L \$20.00

Hosted Bar Service

One Hour \$14.00

Second Hour \$12.00

Third Hour \$10.00

Fourth Hour \$8.00

Hosted Beer & Wine Service

One Hour \$10.00

Second Hour \$8.00

Third Hour \$6.00

Fourth Hour \$4.00

20% Service Charge and applicable taxes will be applied to all pricing above