



Holiday Dinner

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

*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 Dinner

(25 Person Minimum)

Includes: Coffee, Tea, Iced Tea, Assorted Rolls and Butter
Choice of One Salad (see page 6) and One Dessert (see page 14)

Entrées

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

New York Strip Steak with Red Wine Demi Glaze

*California Vegetables and
Caramelized Pearl Onions*

Oven Roasted Turkey with Porcini Mushroom Gravy

*Sage Bread Pudding, Cranberry Chutney
and California Vegetables*

Pecan Crusted Chicken Breast with Herb Jus

Glazed Carrots and Herb Natural Jus

Bone In Pork Loin Chop with Blood Orange Reduction

Blue Cheese and Sautéed Winter Greens

Grilled Salmon Steak with Creamy Risotto with Basil and Pinot Noir Reduction

*Roasted Ratatouille Vegetables and
Fried Tomatoes.*

Pan Seared Mahi Mahi with Lemon Grass Butter Blanc

Wilted Kale and Sautéed Mushrooms

Seared Beef Tenderloin with Lobster Tail

*Truffle Infused Yukon Gold Potatoes,
Baby Carrot Puree, Roasted Romanesco and
Mango Butter Sauce*

Pan Seared Day Boat Scallops with Parsnip Gratin

*Sautéed Kale, Roasted Tomatoes and Port
Wine Reduction*

Roast Pork Tenderloin Medallions

*Roasted Garlic Whipped Potatoes,
Caramelized Cherry and Cipollini Onion Reduction*

Herb and Olive Oil Seared Seabass

*Baked Sweet Potato Cake, Broccoli, Sautéed
Carrots and Red Pepper Coulis*

Pan Seared Duck Breast

*Curry Roasted Butternut Squash, Grilled Rapini,
Cranberry Reduction and Toasted Almonds*

Herb and Citrus Lamb Chops

*Butter Kabocha Squash Puree,
Cream Cheese Spinach and Cherry Infused Glace
d' Viande*



Buffet Holiday Salads

(included with Dinner Buffet)

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 Dinner Buffet

25 Person Minimum

Dinner Buffet #1

*Includes: Coffee, Tea, Iced Tea, Assorted Rolls and Butter
Choice of Three Salads (see page 8), Seasonal Vegetables, One Starch Selection
and Choice of Five Desserts (see page 14)*

Choice of Two Entrees

Slow Roasted Chicken

Spice Rubbed and Slow Cooked

Chicken Piccata

Pan Seared with Lemon Caper Sauce

Holiday Roasted Turkey

with Cranberries and Stuffing

Slow Roasted Prime Rib of Beef

Served with Rosemary Natural Au Jus

Boneless Pork Loin

*with Brandy Green Peppercorn Sauce and
Caramelized Apples*

Grilled Salmon Fillets

with Roasted Red Pepper and Olive Relish

Panko Herb Breaded Tilapia Fillet

with Lemon and Beurre Blanc

Braised Beef Short Ribs

*Slow Cooked with Pearl Onions Aromatics and
Dried Cherry*

Choice of One Starch

Garlic Mashed Potatoes

Sweet Potato Puree

Steamed Jasmine Rice

Rice Pilaf

Wild Rice Pilaf

Oven Roasted Red Potatoes

Buffet Enhancements

Additional Entree

Additional Composed Salad

Additional Vegetables

Additional Starch

Additional Dessert



Holiday Dinner Buffet

25 Person Minimum

Dinner Buffet #2

*Includes: Coffee, Tea, Iced Tea, Assorted Rolls and Butter
Choice of Three Salads (see page 8), Seasonal Vegetables, One Starch Selection
and Choice of Five Desserts (see page 14)*

Choice of One Appetizer
(Tray Passed Hors d'oeuvres)

Boursin Stuffed Mushrooms (2 pieces per person)
Alaskan Crab Fritters Crabmeat and Black Beans with Dijon Dip (2 pieces per person)
Four Cheese Puffs (2 pieces per person)
Bacon Wrapped Shrimp with Maple Glaze (2 pieces per person)
Mini Crab Cakes (2 pieces per person)

Choice of Three Entrees

Pan Seared Chicken Breast
with Lemon and Dill Sauce

Pan Seared Seabass
with Lemon Caper Sauce

Holiday Roasted Turkey Breast
with Cranberries and Stuffing

Baked Salmon Fillet
with Dijon and Crusted with Crabmeat

Roasted New York Sirloin
with Wild Mushroom Sauce

Sautéed Garlic Sea Scallops, Shrimp
with Garlic and Herbs, Scampi Style

Slow Roasted Prime Rib of Beef
*with Cream and Natural Horseradish
and Rosemary Natural Jus*

Choice of One Starch

Buffet Enhancements

Garlic Mashed Potatoes
Sweet Potato Puree
Steamed Jasmine Rice
Rice Pilaf
Wild Rice Pilaf
Oven Roasted Red Potatoes

Additional Entree
Additional Composed Salad
Additional Vegetables
Additional Starch
Additional Dessert



Holiday Buffet Enhancements

Must Accompany Full Menu

Pasta Bar

25 Person Minimum

Pastas

Penne, Fettuccini and Four Cheese Ravioli

Sauces

Basil Tomato Marinara, Carbonara & 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 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 | additional per person



Holiday Buffet Enhancements

Must Accompany Full Menu

Carving Station

Chef Attendant Required

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, Horseradish Sauce and Straight Horseradish

Carved Steamship of Beef | Serves 80-100

Served with Rosemary Au Jus and Horseradish Sauce



Vegetarian Options

Four Cheese Ravioli

*with Wild Mushroom, Sautéed Spinach, Asparagus and
Blistered Tomato Relish over Marinara
(vegetarian)*

Chili Garlic Grilled Tofu Steak

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

Kale and Mushroom Ravioli

*Sautéed Spinach, Asparagus and Blistered Tomato / Red Pepper Marinara
(gluten-free/vegan) | additional per person*

Grilled Eggplant Steak

*and Vegetables with Snow Peas, Carrot-Ginger Puree
Sweet Peppers and Braised Kale
(gluten free, vegan)*

Fire-Roasted Amarillo Squash

*with Blistered Cherry Tomato Relish, Roasted Chili-Carrots, Crispy Red Potatoes,
Mojo Verde
(gluten-free/vegan)*

Marinated Forest Mushroom

*with Creamy White Balsamic, Smashed Fingerling Potatoes, Roasted Chili-
Carrots,
Cauliflower and Broccoli
(gluten-free/vegan)*



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 per dozen

Choice of One (per dozen)

Banana Split, Reese's Peanut Butter,

Dirt Cupcakes, Strawberry Shortcake

Very Berry or Triple Chocolate

Fondue Station** per person

Semi Sweet Dark Chocolate,

Seasonal Fruits, Cake Squares,

Cookies and Marshmallows

includes skewers for dipping

**25 person minimum