

BANQUET DINNER BUFFET

Flavors of the Pacific Rim Buffet

**** (Minimum 25 People) ****

Oriental Greens Sesame Chicken Salad

Oriental Greens, Chicken Breast, Cucumbers, Carrots, Green Onions, Basil, Mint, Jalapeños, Toasted Sesame Dressing

Soba Noodle Salad with Sweet Soy Vinaigrette

Egg Drop Soup 

Spring Rolls or Barona-Made Lumpia

Salt and Pepper Shrimp, Baby Bok Choy

Korean Beef Bulgogi 

Oriental Barbecue Pork Ribs 

Hoisin Chicken, Asian Pear Chutney

Vegetable Lo Mein

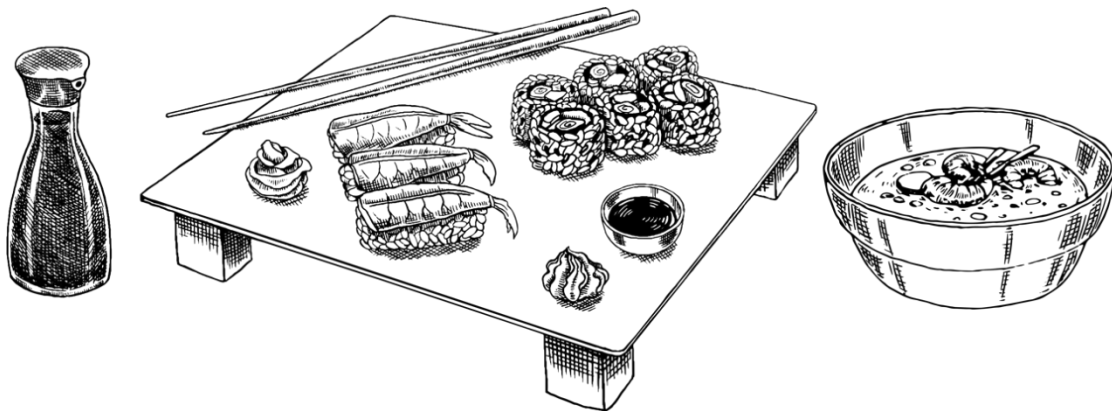
Cantonese Pork Fried Rice

Sweet Hawaiian Dinner Rolls

Coconut Pudding, Fortune Cookies, Mango Cheesecake, White Chocolate Macadamia Nut Cookies

Colombian Coffee, Decaffeinated Coffee, and Selection of International Hot Teas

\$58.00 per Person



= Gluten Free



= Vegetarian



= Vegan

All Prices are Subject to 20% Service Charge

All Special Dietary Meals are Subject to 15% Additional Cost Per Meal

*All Action stations are Subject to \$75 Attendant Fee

Effective: June 1, 2025

Mexican Fiesta Dinner

**** (Minimum 25 People) ****

Albondigas Soup

Mexican Romaine Salad, Tortilla Strips, Tomatoes, Spicy Cream Dressing 🥕

Baja Shrimp Ceviche 🚫

Mini Tostadas

Condiment Assortment to Include:

Shredded Lettuce, Cheese, Tomatoes, Guacamole, Sour Cream, Salsa, Lime Wedges

Chicken Enchiladas, Salsa Verde, Cotija Cheese 🚫

Grilled Carne and Pollo Asado 🚫

Refried Beans 🚫 🌱

Spanish Rice 🚫

Warm Flour and Corn Tortillas 🚫

Miniature Caramel Flan, Tres Leches Cake, Bannelos

Colombian Coffee, Decaffeinated Coffee, and Selection of International Hot Teas

\$51.00 Per Person



= Gluten Free



= Vegetarian



= Vegan

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Taste of Tuscany Buffet

**** (Minimum 25 People) ****

Romaine Hearts, Croutons, Parmesan Cheese, Caesar Dressing 🥕

Marinated Artichokes, Baby Heirlooms, Bocconcini

Lemon Herb Orzo Pasta Salad

Antipasto to Include:

Capicola, Salami and Prosciutto, Ham, Grilled Roasted and Marinated Vegetables 🚫

Variety of Homemade Baked Rolls

Tarragon Chicken

Sautéed Chicken Breast with Tarragon and White Wine Sauce, Saffron Orzo Risotto

Baked Manicotti, Marinara 🥕

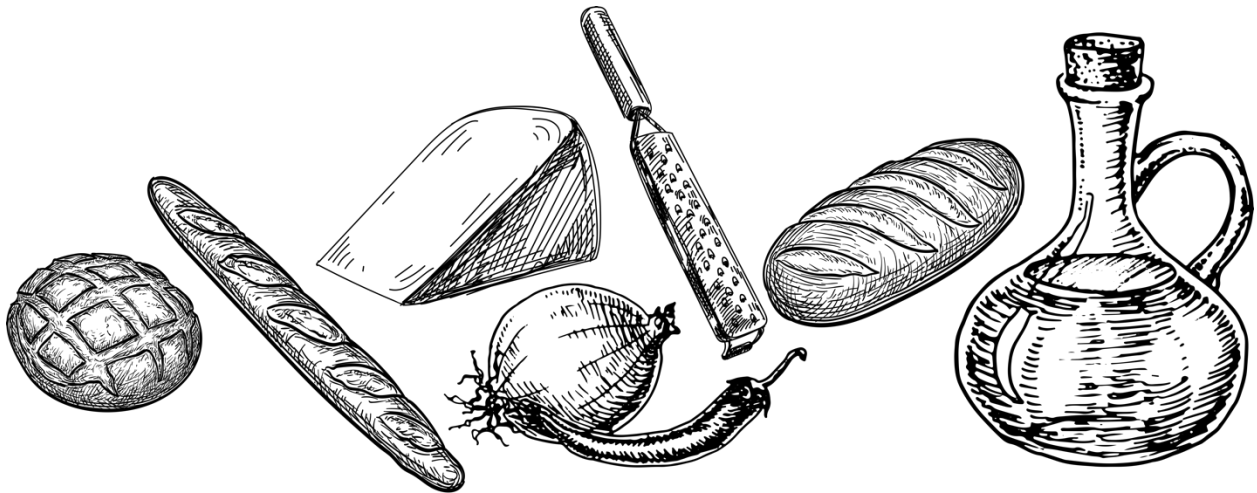
Chianti-Braised Beef on Pappardelle Pasta

Roasted Zucchini, Tomato, Oregano

Tiramisu, Assorted Cannoli, Lemon Mascarpone Layer Cake

Colombian Coffee, Decaffeinated Coffee, and Selection of International Hot Teas

\$58.50 Per Person



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Wild, Wild West Barbecue Buffet

****(Minimum 25 People)****

*Crisp Romaine, Iceberg Lettuce, Chopped Bacon, Diced Tomato, Olives
and a Creamy Barbecue Dressing*

Marinated Cabbage Slaw, Cilantro-Lime Vinaigrette 🚫🌱

Grilled Vegetable Platter with Chipotle Dressing 🚫

Honey-Glazed Baby Back Ribs 🚫

Barbecued Breast of Chicken, Charred Red Peppers 🚫

Grilled Ribeye Steaks, Peppercorn Bourbon Butter

Baked Idaho Potato 🚫
Sour Cream, Bacon, Cheddar Cheese, and Green Onions

Fresh Corn on the Cob with Chili Lime Butter 🌽

Borrracho Beans, Green Chili, Brown Sugar 🚫

Sourdough Bread, Cornbread Muffins, Honey and Butter

Lemon Tartlets, Mini Red Velvet Cupcakes, Seasonal Fruit Cobbler, Vanilla Ice Cream

Colombian Coffee, Decaffeinated Coffee, and Selection of International Hot Teas

\$59.50 Per Person



= Gluten Free



= Vegetarian



= Vegan

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Barona Grand Celebration Buffet

**** (Minimum 25 People) ****

Field Greens Salad

*Candied Walnuts, Dried Cranberries, Carrots, Pears, Crumbled Goat Cheese with Walnut Vinaigrette
Romaine, Chickpeas, Bell Peppers, Popcorn Shoots with White Balsamic Dressing*

Shrimp Bisque Soup

Brioche Crouton and Parmesan Cheese

Seared Chicken Breast

Tomatoes, Artichoke Hearts, Champagne Dijon Sauce, Wilted Greens

Lemon Baked Halibut (or Fish of the Season)

Corn and Spinach Pilaf, Tarragon Butter Sauce 🚫

From the Carving Station

Roasted Prime Rib 🚫

Horseradish Cream, Au Jus

Variety of Homemade Baked Rolls and Sweet Butter

Assorted Homemade Cookies, Fruit Tarts, and Chocolate Mousse Cake

Colombian Coffee, Decaffeinated Coffee, and Selection of International Hot Teas

\$61.50* Per Person



= Gluten Free



= Vegetarian



= Vegan

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Barona Valley Ranch Gala Buffet

**** (Minimum 25 People) ****

Imported and Domestic Cheese and Olive Display 

Spring Greens, Romaine, Red Onion, Goat Cheese, Raspberries, Almonds, Raspberry Vinaigrette

Herbed Grilled Shrimp, Penne Pasta, Cherry Tomatoes, Haricot Vert, Onions, Tossed with Lemon Dill Vinaigrette


Arugula, Watercress, Dried Cherries and Figs with Champagne Vinaigrette

Assorted Baby Greens, Roasted Golden Beets, Thin Radish, Shallot Vinaigrette Topped with Toasted Macadamia Nuts

Baked Potato Soup with Sour Cream, Chives, and Bacon Bits

Pecan-Crusted Pork Loin with Green Beans

Roasted Chicken, Wild Mushroom Ragout, Mint, Garlic-Roasted Fingerling Potatoes

Herb-Mustard Atlantic Salmon with Wild Rice Pilaf, Wilted Greens 

Variety of Homemade Baked Rolls and Sweet Butter

From the Carving Station

New York Strip Loin 
Horseradish Cream

Fruit Tartlets, Assorted French Macarons, Chocolate Mousse Cup
White Chocolate Raspberry Cheesecake

Colombian Coffee, Decaffeinated Coffee, and Selection of International Hot Teas

\$68.50* Per Person



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BANQUET NON-ALCOHOLIC BEVERAGE PRICES

Colombian Coffee	\$36.00 Per Gallon
Decaffeinated Coffee	\$36.00 Per Gallon
Hot Tea	\$36.00 Per Gallon
Iced Tea	\$36.00 Per Gallon
Old-Fashioned Lemonade	\$36.00 Per Gallon
Pink Lemonade	\$36.00 Per Gallon
Evian Water	\$3.75 Per Bottle
Pellegrino Sparkling Water	\$3.75 Per Bottle
Assorted Juices	\$3.50 Per Bottle
Barona Bottled Water	\$2.50 Per Bottle
Assorted Soft Drinks	\$2.50 Per Can