

BANQUET LUNCH BUFFET

Barona Deli Buffet

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

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

Barona-Made Potato Salad, Scallions, and Bacon

Creamy Coleslaw with Celery Seed Dressing  

Penne Pasta, Tomato, Salami, Basil Mozzarella Salad, Red Wine Vinaigrette

Barona-Made Potato Chips with Sour Cream-Onion Dip  

Baked Sliced Bread and Rolls

Roast Turkey Breast, Honey-Baked Ham, Genoa Salami, Roast Beef 

Cheddar, Provolone, Swiss 

Relish Platter with Lettuce, Tomatoes, Bermuda Onions

Pickles, Banana Peppers

Dijon Mustard, Mayonnaise

Assorted Cookies and Brownies


Colombian Coffee, Decaffeinated Coffee, Selection of International Hot Teas and Iced Tea
\$33.50 Per Person

Barona Hot Deli Buffet

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

Broccoli Cheddar Soup

Creamy Coleslaw with Celery Seed Dressing  


New Potato Salad with Bacon and Dijon 


Sliced American, Swiss, Jack, and Cheddar Cheeses 

Housemade Potato Chips with Sour Cream-Onion Dip  

Buffet Carved Sliced Meats:

Barbecued Beef Brisket 

Mustard-Glazed Ham 

Roasted Breast of Turkey 

Baked Sliced Bread and Rolls

Assorted Mustards

Pickle Chips and Marinated Tomatoes

Dessert Display to Include:

Cheesecake with Fresh Strawberries

Housemade Cookies

Colombian Coffee, Decaffeinated Coffee, Selection of International Hot Teas and Iced Tea
\$35.50 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

All American Barbecue Buffet

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

Barona-Made Potato Salad 

Creamy Coleslaw, Celery Seed Dressing  

Barbecue Baked Beans  

Barona's Golden Fried Chicken

Quarter-Pound Hot Dogs and Hamburgers 

Condiment Assortment to Include:

Sweet Relish, Pickles, Lettuce, Onion, Tomatoes, Cheese, Ketchup, Mustard, and Mayonnaise

Seasonal Fruit Cobbler
with Vanilla Ice Cream

Colombian Coffee, Decaffeinated Coffee, Selection of International Hot Teas and Iced Tea
\$35.50 Per Person

Tex-Mex Barona Creek Barbecue Buffet

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

Romaine, Iceberg, Pear Tomatoes, Scallions, Cilantro, Toasted Pecans, Buttermilk Ranch Dressing 

Macaroni Salad

Beer-Battered Onion Rings


Borracho-Style Baked Beans 

Fresh Corn on the Cob with Chili Lime Butter  

NY Strip Steak

Chipotle Steak Sauce, Charred Red Peppers

Achiote Roasted Chicken 

Grilled Spring Onions, Cilantro Rice 

Jalapeño Cheddar Rolls

Caramel Flan, Tres Leches Cake

Colombian Coffee, Decaffeinated Coffee, Selection of International Hot Teas and Iced Tea
\$37.50 Per Person



= Gluten Free



= Vegetarian



= Vegan

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Tastes of the Pacific Rim Buffet

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

Thai Beef Salad
Straw Mushrooms, Napa Cabbage, Broccoli, and Thai Dressing

California Rolls

Wasabi, Seaweed Salad, and Pickled Ginger

Egg Drop Soup

Charsu Pork Loin

Hoisin Chicken, Asian Chutney

Stir-Fried Bok Choy

Vegetable Lo Mein

Cantonese Shrimp Fried Rice

Sweet Hawaiian Dinner Rolls

Fortune Cookies, Coconut Macaroons, Mango Cheesecake

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

\$41.50 Per Person

Add Kalbi Korean Barbecue Short Ribs for Additional \$5.00 Per Person

Vineyard Lunch Buffet

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

Field Greens, Fresh Strawberries, Croissant Croutons, Spicy Cashews, Poppy Seed Dressing

Apple Waldorf Salad

Diced Red and Green Apples, Dried Cranberries, Grapes, Walnuts, with Orange Zest Yogurt-Mayo Dressing

Seared Chicken Breast

Tomatoes, Artichokes, Champagne Dijon Sauce, Wilted Greens

Bistro Steak

Wild Mushroom Ragout, Garlic Roasted Fingerling Potatoes with Mint and Garlic

Cod Fillet

Corn and Spinach Pilaf, Lemon Butter Sauce

Variety of Homemade Baked Rolls

Lemon Tartlets, Assorted French Macarons, Chocolate Truffles

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

\$44.50 Per Person



= Gluten Free



= Vegetarian



= Vegan

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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