



# EVENT OFFERING

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# EVENT OFFERINGS

## TRADITIONAL CONTINENTAL

AVAILABLE UNTIL 11AM  
(30-GUEST MINIMUM)  
(8-GUEST MINIMUM FOR CONFERENCE ROOM)

SEASONAL FRUIT & BERRIES (VG, DF, GF)

ASSORTED SEASONAL BREAKFAST PASTRIES (V)

FLAKY MINI CROISSANTS (V)

SELECTION OF BREAKFAST CEREALS (V)  
Served with Whole & 2% Milk

LOW-FAT FRUIT YOGURT & NON-FAT PLAIN YOGURT (V, GF)

HONEY-BAKED HOUSE-MADE GRANOLA (V)

FRESH ORANGE JUICE & CRANBERRY JUICE

COFFEE & TEA SERVICE

\$35 PER GUEST



All prices subject to 22% service charge and current sales tax rate. Prices subject to change.

# EVENT OFFERINGS

## EURO CONTINENTAL

BREAKFAST AVAILABLE UNTIL 11AM  
(30-GUEST MINIMUM)

SEASONAL FRUIT & BERRIES (V, VG, DF, GF)

ASSORTED SEASONAL BREAKFAST PASTRIES (V)

FLAKY MINI CROISSANTS (V)

ASSORTED LOCAL BAGELS with TOASTER STATION (V)

Strawberry & Plain Whipped Cream Cheese Preserves, Peanut Butter, Honey & Butter

SELECTION OF BREAKFAST CEREALS (V)

Served with Whole & 2% Milk

LOW-FAT FRUIT YOGURT & NON-FAT PLAIN YOGURT (V, GF)

HONEY-BAKED HOUSE-MADE GRANOLA (V)

ASSORTED ARTISAN CHEESES & CHARCUTERIE MEATS

FRESH ORANGE JUICE & CRANBERRY JUICE

COFFEE & TEA SERVICE

**\$39 PER GUEST**



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# EVENT OFFERINGS

## C'EST LA VIE BUFFET

BRUNCH BUFFET AVAILABLE UNTIL 2:00 PM  
(30-GUEST MINIMUM)

FRESH SEASONAL FRUIT DISPLAY (VG, DF, GF)

ARUGULA SALAD (V, GF)

Wild Arugula, Apples, Almonds, Crumbled Goat Cheese & Champagne Vinaigrette

CHEF'S SELECTION OF MINI MUFFINS (V)

GARDEN RATATOUILLE (V, GF)

Poached Egg with Smoked Almond Basil Pesto

ROASTED FINGERLING POTATOES (V, VG, GF, DF)

Haricots Verts & Carrots

ROASTED TURKEY BREAST (GF, DF)

Chef's Chutney

MINI CRÈME BRÛLÉE TART

COFFEE, ORANGE JUICE & SPARKLING WINE

\$50 PER GUEST



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# EVENT OFFERINGS

## BOLERO BUFFET

LUNCH BUFFET AVAILABLE UNTIL 2:00 PM  
(30-GUEST MINIMUM)

FRESH SEASONAL FRUIT DISPLAY (V, VG, DF, GF)

EUROPA SALAD (V, GF)

Baby Arugula, Candied Spice Pecans, Shaved Manchego,  
Orange Segments, White Balsamic Vinaigrette

SPANISH CHORIZO HASH (GF)

Poached Egg, Chimichurri, Seasonal Vegetables & Yukon Gold Potatoes

TEMECULA HONEY-GLAZED CARROTS & SUGAR SNAP PEAS (V, GF)

AIRLINE CHICKEN (GF)

Jamon Serrano, Spinach, Sun-Dried Tomatoes, Tetilla Cheese & Pineapple Chutney

AU GRATIN POTATOES (V)

SPANISH LAGER BLACK BEANS (V)

TRADITIONAL FLAN

COFFEE, ORANGE JUICE, CRANBERRY JUICE & SPARKLING WINE

\$60 PER GUEST



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# EVENT OFFERINGS

## BAJA BUFFET

LUNCH BUFFET AVAILABLE UNTIL 2:00 PM  
(30-GUEST MINIMUM)

TORTILLA CHIPS & SALSA (V, GF, VG)

TORTILLA SOUP (V)

Queso Fresco, Green Onions, Crema, Cilantro, Corn Tortilla Strips & Avocado

NOPALES SALAD (V)

Crispy Romaine, Shaved Asiago, Croutons & Key Lime Vinaigrette

SHRIMP COCKTAIL (GF, DF)

SPANISH RICE (V, GF, DF)

SERRANO CHILI PINTO BEANS (V, GF)

Topped with Cheese

SHREDDED CHICKEN TINGA (GF, DF)

Slow-Cooked in a Chipotle Tomato Sauce

ANCHO MARINATED SKIRT STEAK (GF, DF)

Red Chimichurri, Onions & Radish

ROASTED VEGETABLE FAJITAS (VG, DF, GF, V)

LOCAL FRESH CORN TORTILLAS

TRES LECHES CAKE

ICED TEA

\$55 PER GUEST



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# EVENT OFFERINGS

## BARBEQUE LUNCH BUFFET

LUNCH BUFFET AVAILABLE UNTIL 2:00 PM  
(30-GUEST MINIMUM)

HERB-MARINATED CHICKEN BREAST (GF, DF)  
Cilantro Barbecue Sauce

APPLEWOOD SMOKED BRISKET (DF)

SOUTHERN-STYLE MACARONI N' CHEESE (V)  
Grilled Poblano Chilies

SMOKED YUKON GOLD POTATO SALAD (V, GF, DF)  
Apple Cider & Whole Grain Mustard Vinaigrette

ORGANIC BABY GREEN SALAD (GF)  
Tomato, Cucumbers, Red Onions, Country Ranch Dressing

CITRUS COLESLAW (V, GF, DF)

FRESH BAKED JALAPEÑO CORNBREAD (V)  
Honey Butter

PEACH COBBLER (V)

ICED TEA

\$50 PER GUEST



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# EVENT OFFERINGS

## PLATED LUNCHEONS

(30-GUEST MINIMUM)

BUILD YOUR OWN EXPERIENCE:  
SELECT ONE STARTER, ONE ENTREE & ONE DESSERT

## STARTERS

(PLEASE SELECT ONE)

TOMATO BISQUE (GF, V)

Parmesan Crisp

CHIPOTLE PEPPER JACK POTATO SOUP (GF, V)

Chopped Cilantro & Corn Crisp

GARDEN SALAD (GF, VG, DF)

Mixed Spring Greens with Roasted Tomatoes, Cucumber, Carrot,  
Fennel & Herb Vinaigrette

KALE CAESAR SALAD (GF)

Butternut Squash Croutons, Shaved Parmesan & House Caesar Dressing

BEEF CARPACCIO (GF, V)

Thinly-Sliced House-Pickled Beets, Aged Goat Cheese,  
Arugula, Frisee, Citrus Vinaigrette

WEDGE SALAD

Iceberg, Chopped Pepper Bacon, Croutons



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# EVENT OFFERINGS

## ENTRÉES

(PLEASE SELECT ONE)

### ROASTED CHICKEN BREAST (GF)

Lemon Pepper Risotto, Honey-Glazed Carrots & Mushroom Marsala Sauce

\$45 PER GUEST

### HERB-MARINATED CHICKEN (GF, DF)

New Orleans Style Rice Pilaf & Fresh Green Beans

\$45 PER GUEST

### GRILLED JUMBO SHRIMP (GF)

Asadero Cheese, Cilantro Lime-Braised Cabbage & Carrots,  
Charred Onions & Shishito Peppers

\$46 PER GUEST

### GRILLED ATLANTIC SALMON (GF)

Sweet Soy Glaze, Jasmine Rice, Bok Choy, Fire Roasted Sweet Peppers,  
Lemongrass & Ginger Reduction

\$47 PER GUEST

### PAN ROASTED SEA BASS (GF, DF)

Potato, Artichoke, Garbanzo Bean Stew & Cilantro Pesto

\$49 PER GUEST

### HERB-MARINATED FLAT IRON STEAK

Jalapeño Corn Cake, Roasted Squash & Smoked Tomato Coulis

\$53 PER GUEST

\*A SPLIT ENTRÉE FEE OF \$3 PER GUEST APPLIES WHEN  
CHOOSING TWO ENTRÉE SELECTIONS.



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# EVENT OFFERINGS

## DESSERTS

(PLEASE SELECT ONE)

### LEMON MERINGUE (V)

Local Berries, Toasted Meringue & Whipped Cream

### WHITE CHOCOLATE CROISSANT BREAD PUDDING (V)

Rum Anglaise

### TIRAMISU (V)

Kahula & Shortbread

### BANANA BRÛLÉE (V, GF)

Seasonal Berries

### DARK CHOCOLATE MOUSSE CAKE (V)

### BRANDIED CHERRIES CHOCOLATE CAKE (V)



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# EVENT OFFERINGS

## PREMIUM PASSED TASTES

30-PIECE MINIMUM ORDER PER ITEM

### MINI CHORIZO & DATE EMPAÑADA

Turnover with House-Made Spanish-Style Chorizo with Dates & Paprika

### BACON-WRAPPED JALAPEÑO with Cheese

### SPICED CHICKEN SKEWER (DF) Saffron Couscous & Apricot Coulis

### MAPLE-GLAZED PORK BELLY MACARONI N' CHEESE

### CHEF DEVILED EGGS (GF) Chardonnay Barrel Smoked Salt & White Truffle Oil

### BISTRO BEEF SLIDER Roasted Garlic Aioli on a Brioche Bun

### BURRATA CHEESE & HONEYCOMB (V) with Pomegranate

### MINI BLUE CRAB CAKE with Sriracha Aioli

\$4 PER PIECE



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# EVENT OFFERINGS

## DELUXE PASSED TASTES

30-PIECE MINIMUM ORDER PER ITEM

MINI POTATO & CHEESE EMPAÑADAS (V)  
Chipotle Ranch

GRILLED FLATBREAD (V)  
Caramelized Onions, Cured Olives & Crème Fraîche

PAN CON TOMATE (VG, DF)  
Grilled Bread with Garlic, Tomato & Olive Oil

SEASONAL VEGETABLE SPRING ROLL (V)  
Sweet Chili Sauce

EGGPLANT CAPONATA CROSTINI (V)  
Eggplant, Onions, Golden Raisins with Savory Herbs

SPINACH & FETA TURNOVER (V)  
Sautéed Spinach & Greek Feta Cheese in Filo Dough

BURRATA CHEESE (GF, V)  
Cherry Heirloom Tomatoes & Basil Pesto on Crostini

ZUCCHINI & CHEVRE ROULADE (GF, V)  
Grilled Marinated Zucchini with Fresh Goat Cheese & Extra Virgin Olive Oil

CHOCOLATE DIPPED STRAWBERRIES (GF, V)

\$3 PER PIECE



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# EVENT OFFERINGS

## STATIONS MENU

(30-GUEST MINIMUM)

### TEMECULA VALLEY HARVEST SALAD (VG)

Romaine Lettuce, Toasted Almonds, Strawberries, Croutons, Cucumbers & C'la Vie Syrah Poppy Seed Dressing

\$10 PER GUEST

### VEGETABLE CRUDITE (VG, DF, GF)

Broccoli, Cauliflower, Celery, Carrots, Bell Peppers, Zucchini, Yellow Squash & Two Dipping Sauces

\$10 PER GUEST

### SEASONAL FRUIT DISPLAY (V, GF)

Fresh & Dried Fruit, Grapefruit Greek Yogurt Sauce

\$12 PER GUEST

### PASSION FRUIT SHRIMP & SCALLOP CEVICHE (GF, DF)

\$14 PER GUEST

### CHEESE & CHARCUTERIE BOARD (V)

Assorted Cheeses, Cured Meats, Lavash Artisan Flatbread, Gluten Free Crackers, Pickled Vegetables, Fresh Berries, Grain Mustard & Chef's Home-Made Hummus

\$25 PER GUEST

### BAKED POTATO BAR

Chicken & Chardonnay Cream, Mushroom Tempranillo Sauce, Bacon, Cheddar, Crème Fraîche & Scallions

\$18 PER GUEST

### VIENZA PASTA STATION

Penne, Italian Sausage & Marinara Sauce, Casarecce Pasta & Pesto Cream Sauce, Ciabatta Roll Basket

\$25 PER GUEST

### CHICKEN, BUTIFARRITA SAUSAGE & JAMON SERRANO PAELLA

Saffron-Infused Bomba Rice, Piquillo Peppers & Sweet Peas

\$38 PER GUEST

### DESSERTS BY THE DOZEN (V)

Choice of Fresh Baked Chocolate Chip Cookies, Fudge Brownies, Lemon Poppy Seed, & Lemon Bars

\$30 PER DOZEN (4 OF EACH)



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# EVENT OFFERINGS

## DINNER PLATED SELECTIONS

INCLUDES ONE STARTER SELECTION, ONE ENTREE SELECTION,  
ONE DESSERT SELECTION, BREAD & BUTTER  
(30-GUEST MINIMUM)

### STARTER

(PLEASE SELECT ONE)

SWEET WHITE CORN BISQUE (V)

Chive Oil & Fleuron Crisp

CHIPOTLE PEPPER JACK POTATO SOUP (GF, V)

Chopped Cilantro & Corn Crisp

TRADITIONAL CAESAR SALAD

Romaine, Parmesan Cheese, Creamy Caesar Dressing & Crostini

ARUGULA SALAD (V, GF)

Beets, Goat Cheese & Jerez Sherry Vinaigrette

PASSION FRUIT CEVICHE OF SHRIMP & SCALLOP (GF, DF)

Avocado, Onions, Cucumber & Cilantro

HEIRLOOM TOMATO & FIELD GREENS SALAD (*Seasonal*) (V, DF)

C'est la Vie Syrah Picked Onions & Mustard Vinaigrette



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# EVENT OFFERINGS

## ENTRÉES

(PLEASE SELECT ONE)

ROASTED HERB CHICKEN BREAST (GF, DF)  
Mediterranean Quinoa Pilaf, Root Vegetables & Broccolini  
\$55 PER GUEST

ROASTED STUFFED CHICKEN  
Spanish Chorizo, Manchego Cheese, Caramelized Onions & Piquillo Pepper Coulis  
\$55 PER GUEST

CHICKEN PICCATA  
Capellini Pasta Twirl, Haricots Verts & Roasted Heirloom Tomato  
\$58 PER GUEST

GRILLED SHRIMP  
Spanish Saffron, Confit Tomato, Pearl Onions, Crispy Capers & Basil Tomato Sauce  
\$58 PER GUEST

PAN SEARED ATLANTIC SALMON (GF)  
Spanish Sofrito Sauce, Asparagus & Saffron Trinity Rice  
\$60 PER GUEST

SLOW BRAISED BONELESS SHORT RIBS  
Chimichurri, Haricots Verts & Truffled Soft Polenta  
\$60 PER GUEST

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CHOOSING TWO ENTRÉE SELECTIONS.



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## DESSERTS (PLEASE SELECT ONE)

CARAMELIZED APPLE & WALNUT BREAD PUDDING (V)

BANANA BRÛLÉE (V, GF)  
Seasonal Fresh Berries

SPANISH CARAMELIZED FLAN (V)  
Mojito Strawberries, Salted Almonds & Spoon Cream

DARK CHOCOLATE MOUSSE CAKE (V)

TIRAMISU (V)  
Kahlúa & Shortbread

LEMON MERINGUE (V)  
Lemon, Thyme, Local Berries, Toasted Meringue, Whipped Cream  
& Home-Made Buttery Tart Crisp

BRANDIED CHERRIES CHOCOLATE CAKE (V)



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# EVENT OFFERINGS

## BEVERAGE SELECTIONS

COFFEE STATION  
\$75 PER GALLON

COCKTAIL HOUR – ICED TEA & LEMONADE STATION  
\$3.<sup>50</sup> PER GUEST

SOFT DRINK PACKAGE  
\$6.<sup>75</sup> PER GUEST

WHITE WINE  
\$12 PER GLASS

RED WINE  
\$15 PER GLASS

SPARKLING WINE  
\$12 PER GLASS

CHEF'S SEASONAL SANGRIA  
\$15 PER GLASS

CASH BAR OPTION  
BARTENDER FEE \$250 PER 50 GUESTS

RESERVE BAR  
\$1,000 MINIMUM WINE & BEER  
\$1,500 MINIMUM WINE, BEER, & SPIRITS

DOMESTIC BEER  
\$8 EACH

CRAFT OR IMPORTED BEER  
\$10 EACH



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# EVENT OFFERINGS

## BEVERAGE PACKAGES

### VINEYARD SELECTION

Sommelier Selection of Europa Village Wines  
Domestic Beer  
Assorted Soft Drinks

### 2-HOUR SCHEDULED EVENT

\$25 PER GUEST

### EUROPA SELECTION

Sommelier Selection of Europa Village Wines  
Craft Beer  
Sparkling Wine  
Assorted Soft Drinks

### 2-HOUR SCHEDULED EVENT

\$30 PER GUEST

### PREMIUM SELECTION

Sommelier Selection of Europa Village Wines  
Craft Beer  
Spirits  
Sparkling Wine  
Assorted Soft Drinks

### 2-HOUR SCHEDULED EVENT

\$38 PER GUEST



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