



Event Offering

PACKAGES

Event Offerings

CONTINENTAL STYLE BREAKFAST

AVAILABLE UNTIL 11:00 AM

FRESH SEASONAL FRUIT

HOUSE MADE BREAKFAST BREADS

CHEF'S SWISS MUESLI

COFFEE & ORANGE JUICE

\$25 PER PERSON



All prices subject to 20% service charge and current sales tax rate. Prices subject to change.

Event Offerings

BRUNCH BUFFET AVAILABLE UNTIL 2:00 PM

C'EST LA VIE BUFFET

FRESH SEASONAL FRUIT DISPLAY

TRIPLE "A" SALAD

Wild Arugula, Apples, Almonds, White Truffle Vinaigrette

CHEF SELECTION OF MINI MUFFINS

GARDEN RATATOUILLE

Poached Egg, Smoked Almond Basil Pesto

ROASTED FINGERLING POTATOES

Haricots Vert, Carrots

CARVED ROASTED TURKEY BREAST

Chef's Chutney

COFFEE & ORANGE JUICE

SPARKLING WINE

\$48 PER GUEST



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Event Offerings

BRUNCH BUFFET AVAILABLE UNTIL 2:00 PM

EUROPA BUFFET

FRESH SEASONAL FRUIT DISPLAY

APPLE CHEDDAR WALDORF SALAD

ROMAINE, BERRIES, CUCUMBERS, TOASTED ALMONDS
Syrah Poppy Seed Dressing

CARVING STATION OF SPIRAL HAM
Pineapple Chutney

CHICKEN-CHORIZO HASH
Poached Egg, Chimichurri

TEMECULA HONEY GLAZED CARROTS & SUGAR SNAP PEAS

AU GRATIN POTATOES

MINI CRÈME BRÛLÉE

COFFEE & ORANGE JUICE

SPARKLING WINE

\$50 PER GUEST



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Event Offerings

LUNCH BUFFET AVAILABLE UNTIL 2:00 PM

BOLERO BUFFET

ROMAINE, CILANTRO VINAIGRETTE SALAD
Jicama, Cucumber, Diced Tomato

PASSION FRUIT CEVICHE

BRAISED BARBACOA BEEF

CHICKEN TINGA

CORN TORTILLAS

ROJO & VERDE SALSA, SOUR CREAM, CHEESE

CUBAN-STYLE BLACK BEANS

CHEF DAMIEN'S CORNBREAD

FLAN & MOJITO-STYLE STRAWBERRIES
(SERVED PLATED)

\$46 PER GUEST



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Event Offerings

LUNCH BUFFET AVAILABLE UNTIL 2:00 PM

BARBEQUE BUFFET

CHIPS & HANDMADE SALSAS

DRY-RUB CHICKEN, GRAPEFRUIT-PEPPER VINEGAR SAUCE

BEER BRATWURST & SMOKED SAUSAGE

CARMELIZED ONION

MOLASSES MEANS

MEDITERRANEAN POTATO SALAD

MESCLUN GREEN SALAD

CIABATTA ROLLS

HEAVEN & HELL STRAWBERRY SHORTCAKE

(SERVED PLATED)

\$45 PER GUEST



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Event Offerings

PLATED LUNCHEONS

AVAILABLE UNTIL 2:00 PM

PLATED SELECTIONS INCLUDE:

One Entrée Selection & One Dessert, Ciabatta Bread & Europa Maitre d' Butter

BEEF BOURGUIGNONNE

Creamy Polenta, Pearl Onions,
Mushrooms & Sweet Peas

\$39 PER GUEST

CHICKEN MUSHROOM MARSALA

Roasted Fingerling Potato, Green Beans &
Slow-Roasted Tomato

\$36 PER GUEST

SALMON NICOISE-STYLE

Haricots Vert, Fingerling Potato, Olives,
Tomatoes, Hard Boiled Egg, Arugula,
Grapefruit-Dijon Vinaigrette

\$38 PER GUEST

C'EST LA VIE CHICKEN CREPE

MUSCAT SAUCE

Arugula Greens, Tomato Marmalade

\$34 PER GUEST

BRAISED PORK SHOULDER

Java-Lager Red Eye Sauce, Collard Greens
Black-Eyed Pea Cake & Slow-Roasted Tomato

\$36 PER GUEST

DUCK CONFIT, POACHED EGG,

LARDONS

Frisée & Belgian Endive,
White Truffle Vinaigrette

\$34 PER GUEST

*A SPLIT ENTRÉE FEE OF \$3 PER GUEST APPLIES WHEN CHOOSING TWO ENTRÉE SELECTIONS (30 GUEST MINIMUM)



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Event Offerings

PREMIUM PASSED TASTES

ALL PASSED TASTES HAVE A 25 PIECE MINIMUM ORDER PER ITEM
\$4 PER PIECE

PROSCIUTTO & MELON
Skewered Seasonal Melon with
Prosciutto di' Parma

CROQUE MONSIEUR
Grilled Ham, Cheese, & Béchamel Sauce
Sandwich Bite

SMOKED ATLANTIC SALMON
Thinly sliced Salmon with Shallots & Capers
on Toasted Pumpernickel Bread

PORK RILLETTE
Pork Shoulder Crostini with Dijon
Mustard & Cornichon Pickle

QUICHE A LA PROVENCE TARTLET
Crimini Mushroom & Braised Leeks in Puff Pastry

GRILLED PRAWN LOLLIPOP
Chimichurri & Citrus Marinated Prawn
on a Skewer

CHORIZO & DATE EMPANADA
Turnover with House Made Spanish Style
Chorizo with Dates & Paprika

DRY RUB BISTRO STEAK SLIDER
With Bread & Butter Pickle on a Sweet Roll

CHEF'S DEVILED EGGS
With Chardonnay Barrel Smoked Salt
& White Truffle Oil

MINI BLUE CRAB CAKE
With Sriracha



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Event Offerings

DELUXE PASSED TASTES

ALL PASSED TASTES HAVE A 25 PIECE MINIMUM ORDER PER ITEM
\$3 PER PIECE

MEDJOOOL DATES
Stuffed with Danish Blue Cheese

SKEWERED PAPAYA & MONTEREY JACK
Ripe Papaya with Local Jack Cheese

GRILLED FLATBREAD
With Caramelized Onion,
Cured Olives, & Crème Fraiche

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

GOUGÈRE
Baked Savory Puff with Parmesan Cheese

BRIE AND MEMBRILLO CROSTINI
Double Crème Cheese with Quince Paste

PAN CON TOMATE
Grilled Bread with Garlic, Tomato, & Olive Oil

ZUCCHINI & CHEVRE ROULADE
Grilled Marinated Zucchini with Fresh
Goat Cheese and Extra Virgin Olive Oil

EGGPLANT CAPONATA CROSTINI
Eggplant, Onions, Golden Raisins
with Savory Herbs

CHOCOLATE DIPPED STRAWBERRIES



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Event Offerings

STATIONS MENU

TEMECULA VALLEY HARVEST SALAD

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

\$7 PER GUEST

VEGETABLE CRUDITÉ

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

\$8 PER GUEST

SEASONAL FRUIT DISPLAY

Fresh & Dried Fruit,
Grapefruit Greek Yogurt Sauce

\$9 PER GUEST

PASSION FRUIT SHRIMP & SCALLOP CEVICHE "MARTINI"

\$10 PER GUEST

FOUR CHEESE BOARD

Fresh & Dried Fruit, Baguette & Crackers

\$10 PER GUEST

ANTIPASTO DISPLAY

Grilled & Roasted Vegetables, Marinated
Artichokes, Cured Meats, Citrus Olives,
Pesto Mozzarella, Balsamic Reduction

\$14 PER GUEST

MASHED POTATO BAR

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

\$14 PER GUEST

VIENNA PASTA STATION

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

\$18 PER GUEST

BOLERO "LIVE" PAELLA

Shrimp, Clams, Mussels, Spanish Chorizo,
Chicken, Roasted Peppers, Rice & Spanish Peas

\$29.⁵⁰ PER GUEST



Event Offerings

PLATED SELECTIONS

PLATED SELECTIONS INCLUDE:
One Starter Selection, One Entrée Selection, One Dessert Selection,
Ciabatta Bread & Europa Maitre d' Butter

STARTERS

(PLEASE SELECT ONE)

SWEET WHITE CORN BISQUE
Crème Fraîche, Chive Oil & Fleuron Crisp

HARVEST APPLE SQUASH SOUP
with Toasted Pumpkin Seed Oil & Fleuron Crisp

TOSSED CAESAR SALAD
Romaine, Croutons, Shaved Parmesan Cheese & Citrus-Caesar Dressing

ROASTED BEET & BRIE SALAD
with Arugula, Almonds & Apple

PASSION FRUIT CEVICHE OF SHRIMP & SCALLOP
with Avocado, Onions, Cucumber & Cilantro

HEIRLOOM TOMATO & FIELD GREENS SALAD
Hard Boiled Egg & Mustard Vinaigrette, C'est La Vie Syrah Pickled Onions

LOCAL OLIVE OIL MARINATED CHÈVRE
Olive Tapenade, Pesto, Crostini, Frisée & Sweet White Corn Relish



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Event Offerings

ENTRÉES

(PLEASE SELECT ONE)

PACIFIC SEA BASS & SHRIMP
With Leek & Saffron Reduction, Haricots Vert,
Blistered Tomatoes & Citrus-Fingerling Potato Salad
\$58 PER GUEST

TEMPRANILLO BRAISED BEEF
With Chimichurri, Haricots Vert & Truffled Soft Polenta
\$55 PER GUEST

CHICKEN "GRAND MERE"
House Made Chorizo & Stout Cream Sauce, Soft Polenta & Garden Relish
\$50 PER GUEST

BOLERO BROILED SALMON
With Spanish Sofrito Sauce & Saffron Rice Trinity
(GRILLED CHICKEN OPTIONAL)
\$50 PER GUEST

SUPREME OF CHICKEN WITH PICCATA OR MARSALA-STYLE SAUCES
With Capellini Pasta Twirl & Haricots Vert
(SALMON OPTIONAL - \$87 PER GUEST)
\$48 PER GUEST

CHEF'S CUSTOM DRY-RUBBED BARBECUED CHICKEN BREAST
With Apricot Chutney, Warm Vinegar Slaw, Scalloped Corn Casserole
\$45 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)

CHOCOLATE ESPRESSO MOUSSE CUP
Lady Fingers, Chantilly Cream

BANANA BRÛLÉE
C'est la Vie Lemon Curd & Seasonal Fresh Fruit

CHEF'S TARTE TATIN CREATION
Vanilla Cream Anglaise

CHOCOLATE POT DE CRÈME
Burnt Meringue, Almond Pithivier

SPANISH CARMELIZED FLAN
Mojito Strawberries, Salted Almonds, Spoon Cream

TIRAMISU
Kahlua & Shortbread

PASSION FRUIT STRAWBERIES
Vanilla Bean Cream & Lady Fingers

HOMEMADE NUTELLA FROMAGE BLANC
Berries



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BEVERAGE SELECTIONS

COFFEE STATION
\$2.⁵⁰ PER GUEST

COCKTAIL HOUR - ICED TEA & LEMONADE STATION
\$2.⁵⁰ PER GUEST

SOFT DRINK PACKAGE
\$5.⁷⁵ PER GUEST

WHITE WINE
\$8 - \$10 PER GLASS

RED WINE
\$10 - \$15 PER GLASS

SPARKLING WINE
\$7 - \$10 PER GLASS

CHEF'S SEASONAL SANGRIA
\$9 PER GLASS

CASH BAR OPTION
BARTENDER FEE \$150 PER 50 GUESTS

RESERVE BAR
\$750 MINIMUM

DOMESTIC BEER
(BASED ON CONSUMPTION)
\$5 EACH

CRAFT OR IMPORTED BEER
(BASED ON CONSUMPTION)
\$7 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
\$19 PER GUEST

3-HOUR SCHEDULED EVENT
\$25 PER GUEST

EUROPA SELECTION

Sommelier Selection of Europa Village Wines
Craft Beer
Assorted Soft Drinks

2-HOUR SCHEDULED EVENT
(EXCLUDES WEDDING TOAST)
\$25 PER GUEST

3-HOUR SCHEDULED EVENT
\$31 PER GUEST



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