



Dinner Entrees

Available for groups of 20 or more

All dinner plates include warm house baked rolls and your favorite selection of salad for the group from the following

Hand Tossed Caesar Salad

Pear and Gorgonzola Salad

Mixed Field Greens Salad

With tomatoes & red onion

Ranch and Italian Salad Dressings on each table

Roman Cheddar Salad

Aged sharp cheddar, romaine, scallions, English cucumber, sliced grape tomatoes in a light vinaigrette

Baby Wedge Salad

With bleu cheese, dried apricots and whole green onions

All dinner plates include steamed seasonal vegetables and your selection of the most popular side dishes we offer here at Sycuan Resort. Each of these has proven to be a guest favorite and is requested year after year!

The selection you make for your party will be served with both entrée selections you choose.

Yukon Gold Whipped Potatoes

Lemon Thyme Wild Rice Pilaf

Three Cheese Au Gratin

Classic Baked Potato

Wild Mushroom Risotto

Vermicelli Blend

Pricing listed next to each entrée is **inclusive** of sales tax and service charge.

All dinners include beverage table with hot Kona coffee and decaffeinated coffee with cream & sugar as well as freshly brewed iced tea and an assortment of fine Bigelow hot teas.

You are welcome to make two dinner selections for your group provided that you are able to notify the Sycuan Resort Catering Office of the number of each entrée you will require three business days prior to your function.

Of course we waive all private room rental fees with the purchase of these full service meals and include all of your tables, chairs, four point linen table cloths, linen napkins, glassware, china, flatware, set up and break down.

We also provide any amenity tables, including floor length skirting, such as registration tables, display tables, place card tables, and a podium & microphone at no additional charge.

DUET ENTREES SELECTION

PAN ROASTED CHICKEN WITH MEDALLION OF BEEF TENDERLOIN
Blue Crab Hollandaise
\$55.00

PISTACHIO CRUSTED SALMON WITH PETIT FILET MIGNON
Creamed Sherry Reduction
\$57.50

FILET OF BEEF WITH SAUTÉED SHRIMP
Port Demi-Glace & Delicate Béarnaise Sauce
\$65.00

Filet Mignon \$52.00
Eight ounce cut pan seared with a Madeira wine demi-glace and topped with wild mushrooms

Muscat Pork Chop \$ 40.00
Twelve ounce center cut chop with apricot raisin Muscat compote

Sycuan New York Strip Steak \$48.00
Twelve ounce loin grilled and topped with Tarragon butter and onion rings

Grilled Swordfish \$38.00
Cilantro and cucumber salsa
Porcini Mushroom Chicken \$32.00
Shallot cream sauce

Prime Rib of Beef \$48.00

*Sixteen ounce cut of our very popular prime rib of beef.
Served with Au Jus & Horseradish Cream Sauce*

Almond Crusted Spinach Stuffed Chicken \$32.00

White wine sauce

Onion Crusted Lamb Loin \$43.00

Strawberry mint demi-glace

Halibut \$47.00

Dijon crusted and served under a meyer lemon sauce

And absolutely no meal at Sycuan Resort would be complete without a selection from our Dessert Menu.

Choose from our **Strawberry Cheesecake, Traditional Carrot Cake, Key Lime Delight Pie, Apple Caramel Blossom, Classic Tiramisu, Flourless Chocolate Lava Cake or Raspberry Mascarpone Adelia.**

We look forward to serving you!

All pricing subject to change without a Banquet Facility Agreement issued by Sycuan Resort contracting your price