



## WEEKDAY OR LUNCH TIME WEEKEND MENU

### FEATURES

- Stunning views of the Golf Course, Coastal Range & the Santa Ana Canyon
- Indoor & outdoor venues
- Accommodate groups up to 600

### ROOM CAPACITIES

AREA	BANQUET SEATING	THEATRE SEATING	STANDING ROOM
Ballroom	400	500	600
Green River & Riverside	288	350	400
Green River	216	200	280
Tri County	204	300	450
Riverside	72	100	150
San Bernardino	72	100	150
Orange	60	100	150
Sun Room	25	N/A	N/A

### LOCATION

Conveniently located in the Tri-County area of the Santa Ana Canyon, directly off the 91 Freeway in Orange, Riverside, and San Bernardino counties.

### PARKING

All attendees will enjoy complimentary self-parking. Valet parking can also be coordinated.

### MINIMUM EXPENDITURES

Fairview Green River requires that all events meet a minimum expenditure for the date & time you are interested in hosting your event.

### TO CONFIRM YOUR DATE

In order to confirm your date, we simply ask for an initial deposit. We will walk you through our payment process & final guarantees during the contract stage.

All prices are subject to change.

*All items are subject to a 22% service & applicable taxes.*



## **BREAKFAST**

All breakfast selections include a Beverage Station with Regular & Decaffeinated Coffee, Hot or Iced Tea, and Assorted Juices.

### ***Buffet Selections***

CONTINENTAL BREAKFAST \$12 per person  
Fresh Fruit, Croissants, Danishes, & Mini Muffins with Whipped Butter & Preserves

TRADITIONAL BREAKFAST \$15 per person  
Scrambled Eggs and Cheese, Bacon, Sausage, & O'Brien Potatoes, served with Assorted Breads

BRUNCH BUFFET \$30 per person  
Scrambled Eggs with Cheese, Bacon, Sausage, & O'Brien Potatoes served with Assorted Breads. Also includes Mixed Garden Salad with Assorted Dressings, Grilled Chicken Breast with choice of Sauce, & Rice Pilaf, served with unlimited Mimosas during the meal service

All prices are subject to change.

*All items are subject to a 22% service & applicable taxes.*



## PLATED ENTREES

Entrees are served with a Salad, fresh Seasonal Vegetables, choice of Starch & Rolls with Butter. Also includes a Beverage Station with Regular & Decaffeinated Coffee, and Hot or Iced Tea.

### **Salads:** SELECT ONE

- Mixed Green Salad with Cucumber, Tomato and julienne Carrots
- Classic Caesar with Romaine Lettuce, Parmesan Cheese & Croutons

### **Entrée Selections** SELECT ONE (Please see attached for Entrée Descriptions)

	<i>Lunch</i>	<i>Dinner</i>
MARINATED GRILLED CHICKEN BREAST WITH YOUR CHOICE OF SAUCE CHOOSE ANY ONE OF THE FOLLOWING SAUCES BELOW CHICKEN PICCATA, CHICKEN CHAMPAGNE, OR CHICKEN MARSALA	\$22 per person / \$24 per person	
ROASTED & SLICED TRI TIP		\$27 per person
KING SALMON FILET		\$28 per person

### **Starch:** SELECT ONE

- Traditional Rice Pilaf
- Oven Roasted Rosemary Potatoes
- Garlic Mashed Potatoes

No split menus are offered, please refer to buffet selections

All prices are subject to change.

All items are subject to a 22% service & applicable taxes.



## **BUFFET ENTREES**

Buffets include a Beverage Station with Regular & Decaffeinated Coffee, and Hot or Iced Tea.

### *DELICATESSEN BUFFET*

\$20 per person

Garden Salad with Assorted Dressings & a Mediterranean Pasta Salad; Sliced Ham, Turkey & Roast Beef with Cheddar, Swiss, American and Jack Cheeses; Lettuce, Tomatoes, Onions, Pickles, Mayonnaise & Mustard. Also includes French Rolls, sliced White, Sourdough, Wheat, & Rye Breads

### *BACKYARD BBQ BUFFET*

\$19 per person

Garden Salad with Assorted Dressings & Potato Salad; Hamburgers & Hot Dogs served with Baked Beans. Accompaniments include American Cheese, Lettuce, Tomatoes, Onions, Pickles, Sweet Relish, Mayonnaise, and Mustard

### *SOUTH OF THE BORDER*

\$26 per person

Garden Salad with Assorted Dressings and Macaroni Salad. Select Two Entrees: Beef or Chicken Fajitas; Beef Chili Colorado; Pork Chile Verde; or Cheese Enchiladas served with Mexican Rice, Refried Beans, Corn and Flour Tortillas, Guacamole, Sour Cream, and Salsa.

### *TASTE OF ITALY*

\$26 per person

Caesar Salad and a Italian Red Potato Salad. Entrées include: Lasagna a la Bolognese; and Pasta Primavera with Alfredo & Marinara Sauce, served with Garlic Sourdough Bread.

### *WESTERN STYLE BBQ*

\$28 per person

Garden Salad with Assorted Dressings; Southern Coleslaw; & Potato Salad. Entrees include St. Louis Spare Ribs and Quarter BBQ Chicken served with Baked Beans, Corn on the Cob, and Rolls with Butter

All prices are subject to change.

*All items are subject to a 22% service & applicable taxes.*



## **SOCIAL GATHERING MENU –PLATED SELECTION DESCRIPTIONS**

### *MARINATED GRILLED CHICKEN BREAST*

Served with choice of sauce: Picatta Sauce; Champagne Sauce; or Marsala Mushroom Sauce

### *CHICKEN PICCATA*

Chicken Breast served in a Lemon Caper Sauce

### *CHICKEN MARSALA*

Chicken Breast served in a Creamy Wine & Mushroom Sauce

### *CHICKEN CHAMPAGNE*

Grilled Chicken Breast served in a Chardonnay Cream Sauce

### *PARMESAN HERB CRUSTED CHICKEN*

Breaded & Herb Crusted Chicken Breast served with Marinara Sauce & Italian Cheeses

### *ROASTED & SLICED TRI TIP*

Served with your choice of Bordelaise or Green Peppercorn Brandy Sauce

### *KING SALMON FILET*

Baked Salmon served with a Creamy Lemon Butter or Creamy Dill Sauce

All prices are subject to change.

*All items are subject to a 22% service & applicable taxes.*



## SOCIAL GATHERING MENU - HORS D'OEUVRES:

All Hors d'oeuvres are priced at two pieces per person except where noted\*

### Hot

Mini Quiche Lorraine	\$3 per person
Crab Cakes*	\$3 per person
Swedish Meatballs	\$3 per person
Pot Stickers with Chili Sauce	\$3 per person
Mini Cheese Quesadillas	\$3 per person
Vegetarian Egg Rolls	\$4 per person
Crab Meat Stuffed Mushrooms*	\$4 per person
Chicken Wings with Honey Mustard*	\$4 per person
Chicken Skewers with Thai Peanut Sauce	\$4 per person
Sesame Chicken	\$3 per person
Coconut Shrimp*	\$4 per person

### Cold

Tomato & Mozzarella Bruschetta	\$3 per person
Cucumber Cups with Bay Shrimp Mousse	\$4 per person
Prosciutto & Melon	\$4 per person
Shrimp & Avocado on Toast Points	\$4 per person
Smoked Salmon on Toast Points	\$4 per person
Assorted Mini Sandwiches	\$4 per person

### Platters & Displays

Garden Vegetables with Spinach Ranch Dip	\$3 per person
Tri Color Homemade Chips with Chunky Roasted Salsa	\$3 per person
Domestic Cheese with Crackers and Fruit Garnish	\$4 per person
Seasonal Fruit Platter with Yogurt Honey Dip	\$4 per person

### Desserts

Ice Cream with Chocolate Sauce	\$3 per person
Chocolate Dipped Strawberries	\$3 each
Brownie and Cookie Display	\$4 per person
New York Cheesecake	\$5 each
Chocolate Mousse Cake	\$5 each
Assorted Mini Desserts (minimum 50+ guests)	\$7 per person

All prices are subject to change.

*All items are subject to a 22% service & applicable taxes.*