



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 \$10 per person
Fresh Fruit, Croissants, Danishes, & Mini Muffins with Whipped Butter & Preserves

TRADITIONAL BREAKFAST \$12 per person
Scrambled Eggs and Cheese, Bacon, Sausage, & O'Brien Potatoes, served with Assorted Breads

BRUNCH BUFFET \$24 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

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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, OR CREAMY LEMON BUTTER, CHICKEN MARSALA, OR SUNDRIED TOMATO WHITE WINE	\$20 per person	\$22 per person
ROASTED & SLICED TRI TIP		\$25 per person
KING SALMON FILET		\$26 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

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BUFFET ENTREES

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

DELICATESSEN BUFFET

\$17 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

\$17 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

\$23 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

\$23 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

\$27 per person

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

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HORS D'OEUVRES & DESSERT:

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	\$3 per person
Prosciutto & Melon	\$3 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 per person
Brownie and Cookie Display	\$ 3 per person
New York style Cheesecake	\$ 4 per person
Chocolate Mousse Cake	\$ 4 per person
Assorted Mini Desserts	\$ 6 per person

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