# POMONA VALLEY MINING CO 2023 EVENT MENU



# BREAKFAST SELECTIONS

Breakfast Selections to Include: Breakfast Breads & Pastries, Butter & Preserves, Orange Juice, Fresh Coffee, Decaf Coffee & Hot Tea (Assorted Herbal Teas Available for Upcharge)





# Entrée Selections

#### Continental Breakfast

Assorted Breakfast Breads & Pastries, Butter & Preserves, Fresh Sliced Fruit, Yogurt with Granola & Chilled Juices

#### Miner's Fixins

Scrambled Eggs with Cheddar Cheese & Scallions. Choice of Hickory Smoked Bacon, Ham or Sausage. Served with Miner's Breakfast Potatoes

24

### Panner's Pride

Toasted Split English Muffin topped with Grilled Canadian Bacon, Poached Eggs & Hollandaise Sauce. Served with Miner's Breakfast Potatoes

# BUFFET SELECTIONS

(Minimum of 50 Guests)

#### Solid Gold Buffet

Assorted Chilled Juices

Scrambled Eggs with Peppers, Ham, Onions & Cheese
Fresh Assorted Sliced Fruit

Freshly Prepared Bacon & Sausage

Miner's Breakfast Potatoes

Breakfast Breads & Pastries

Fresh Coffee & Decaf, Hot Tea

29



# **BRUNCH SELECTIONS**

Minimum of 50 Guests

## Brunch Buffet

Garden Green Salad Pasta Salad Sliced Fresh Fruit Bowl

Select Three Entrées:
Cheese Blintzes
Chicken Fried Steak with Gravy
Chicken Crepes
Cheese Enchiladas
Beef or Chicken Fajitas

ACCOMPANIMENTS:

Scrambled Eggs
Miner's Breakfast Potatoes
Biscuits with Gravy
Bacon and Sausage
Assorted Chilled Juices
Fresh Coffee & Decaf, Hot Tea

34

Bottomless Mimosas 90 minutes of service 14 per person

#### BRUNCH ENHANCEMENTS

#### Traditional Breakfast Burrito

Freshly Prepared Scrambled Eggs & Cheese with Bacon or Sausage in a Flour Tortilla 8 00

# Freshly Made Omelettes & Eggs

Includes Cheddar & Swiss Cheese, Mushrooms, Green Onions, Peppers, Tomatoes, Ham, Sausage & Salsa 8.00 + 150 Attendant Fee

#### Waffle Enhancement

Fresh Belgian Waffle Station with Fruit Sauces, Fresh Seasonal Berries, Butter & Syrup 8.00

#### A La Carte Breakfast Items

Breakfast Muffins	32.00 per dozen
Breakfast Croissants	32.00 per dozen
Bagels w/ Cream Cheese	32.00 per dozen
Assorted Cookies	23.00 per dozen
Brownies	23.00 per dozen
Sliced Fresh Fruit	7.00 per person







# PLATED LUNCH SELECTIONS

All Plated Entrées Include: Salad Selection, Chef's Selection of Rice or Potatoes, Seasonal Vegetables, Rolls & Butter, Dessert Selection, Fresh Coffee, Decaf & Iced Tea (Assorted Herbal Teas Available for Upcharge)



# ĊHICKEN MIRAMAN

## Teriyaki Chicken

Boneless Chicken Marinated in Honey & Soy, Topped with a Succulent Teriyaki Sauce 29

#### Chicken Marsala

Boneless Chicken Lightly Floured in Spices, Sautéed in Fresh Garlic, Marsala Wine, Butter, and Wild Mushrooms 29

#### Silverado Chicken

Boneless Breast of Chicken Topped with Artichokes, Mushrooms & Diced Tomatoes in a Champagne Cream Sauce

31

#### Salmon

With a Lemon Butter Sauce 33

# **Broiled Filet Mignon**

Broiled Filet Mignon Topped with a Mushroom Ragu 37

#### Lemon Chicken

Boneless Breast of Chicken Served with a Lemon Cream Sauce

#### Chicken Parmesan

Breaded Baked Breast of Chicken on a Bed of Pasta Topped with Marinara & Parmesan 30

#### Sliced Roast Beef

Grilled and Slow Roasted, Marinated in Wine & Spices

#### Chicken Miraman

Boneless Breast of Chicken Topped with Two Jumbo Shrimp & Lobster Butter

#### Broiled Filet Mignon & Chicken

Broiled Filet Mignon & a Breast of Chicken with Choice of Sauce

39

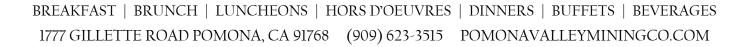
Multiple entrées are charged at the higher of the prices, with a maximum of two entrée selections plus vegeterian.

There is an upcharge of \$10 per entrée selection beyond two selections.



# PLATED LUNCH & DINNER SELECTIONS







# PLATED DINNER SELECTIONS

All Plated Entrées Include: Salad Selection, Chef's Selection of Rice or Potatoes, Seasonal Vegetables, Rolls & Butter, Dessert Selection, Fresh Coffee, Decaf & Iced Tea (Assorted Herbal Teas Available for Upcharge)



#### Chicken Fettucini Alfredo

Freshly Marinated and Grilled Chicken on a Bed of Fettucini Pasta with a Rich, Creamy Alfredo Sauce

33

## Silverado Chicken

Boneless Breast of Chicken Topped with Artichokes, Mushrooms & Diced Tomatoes in a Champagne Cream Sauce

36



Breaded Baked Breast of Chicken on a Bed of Fettucine Topped with Marinara & Parmesan

## Filet Mignon

Broiled Filet Mignon Topped with a Mushroom Ragu 43

#### Broiled Filet Mignon & Salmon

Broiled Filet Mignon & a Fresh Marinated Salmon

48

#### Chicken Picatta

Boneless Breast of Chicken with a Sauce of Fresh Lemon, White Wine, Artichoke Hearts and Capers 36

#### Chicken Oscar

Breast of Chicken Topped with Crab Meat Asparagus Spears & Bearnaise Sauce

#### Citrus BBQ Salmon

Fresh Salmon Marinated & Topped in Citrus BBQ

#### New York Steak

Broiled New York Strak Topped with a Mushroom Cap & Bordelaise Sauce

#### Broiled Filet Mignon & Chicken

Broiled Filet Mignon & a Breast of Chicken

49



Multiple entrées are charged at the higher of the prices, with a maximum of two entrée selections plus vegeterian. There is an upcharge of \$10 per entrée selection beyond two selections.



# PLATED DINNER SELECTIONS

All Plated Entrées Include: Salad Selection, Chef's Selection of Rice or Potatoes, Seasonal Vegetables, Rolls & Butter, Dessert Selection, Fresh Coffee, Decaf & Iced Tea (Assorted Herbal Teas Available for Upcharge)

#### Chicken Miraman & Prawns

Boneless Chicken Breast Topped with Two Jumbo Shrimp & Lobster Butter

45

#### Filet Mignon & Scampi

Broiled Filet Mignon and Shrimp Prepared in a Lemon Garlic & White Wine Sauce

# Miner's Trio

Petite Filet Mignon, Half Chicken Breast & Two Prawns Topped with Chef's Special Sauces

52

## SALAD SELECTIONS

#### California Greens

Iceberg, Romaine & Red Leaf Lettuce Topped with Carrots, Tomatoes, Black Olives, and your choice of Dressing

## Caesar Salad

Romaine Lettuce with Croutons, Parmesan Cheese & Tangy Caesar Dressing

# Spinach Salad

Julienne of Spinach, Topped with Croutons, Bacon Bits, Chopped Egg and Tomatoes with a Warm Bacon Dressing



# DESSERT SELECTIONS

### Chocolate Fudge Cake

Chocolate Fudge Between Layers of Dark Chocolate Cake

#### New York Cheesecake

With Strawberry, Raspberry or Blueberry Topping

#### Red Velvet Cake

Rich Layers of Ruby Red Velvet Cake Topped with Cream Cheese Icing

#### Carrot Cake

Layers of Moist Carrot Cake Studded with Raisins, Walnuts & Cream Cheese Icing

## Tiramisu

Mascarpone Cream Layered Between Espresso & Rum Dipped Ladyfingers Sprinkled with Chocolate





# BUFFET LUNCH & DINNER

Minimum of 50 Guests, Buffet Service is for 1.5 Hours

## Mexican Buffet

SELECT 3 SALADS FOR LUNCH OR 4 FOR DINNER:

Garden Green Salad Black Bean & Corn

Ceviche Mixed Fruit

Mexican Caesar Salad

SELECT 2 ENTRÉES FOR LUNCH OR 3 FOR DINNER:

Cheese Enchiladas
Carne Asada
Chilaquiles
Pollo Asada
Pork Chile Verde
Steak Picado
Barbacoa - Mexican Pot Roast

ACCOMPANIMENTS:

Spanish Rice Refried Beans Corn & Flour Tortillas Assorted Mexican Desserts

Lunch 37 Dinner 47

## American Buffet

SELECT 3 SALADS FOR LUNCH OR 4 FOR DINNER:

Garden Green Salad Potato Salad
Fresh Seasonal Fruit Bowl Seafood Salad
Pasta Salad Dill Cucumber Salad
Waldorf Salad

Select 2 Entrées for Lunch or 3 for Dinner:

Sliced Roast Beef
Baked Salmon with Lemon Butter
White Fish with Lemon or Dill Sauce
Vegetable Lasagna
Chicken Marsala
Lemon Chicken
Pepper Steak

ACCOMPANIMENTS:

Choice of Mashed Potatoes, Rice or Roasted Red Potatoes Seasonal Vegetables

Assorted Desserts

Lunch 37 Dinner 47

## Western Buffet

SELECT 3 SALADS FOR LUNCH OR 4 FOR DINNER:

Garden Green Salad

Fresh Seasonal
Fruit Bowl
Coleslaw

Potato Salad
Corn Relish Salad
Roasted Corn &
Black Bean

SELECT 2 ENTRÉES FOR LUNCH OR 3 FOR DINNER:

Chicken Fried Steak with Gravy
BBQ Baby Back Pork Ribs
BBQ Beef Ribs
Roasted Chicken in
Butter & Herbs

ACCOMPANIMENTS:

Choice of Skillet Potatoes or Cowboy Ranch Beans Stir-Fried Ranch Vegetables Cornbread or Biscuits with Gravy

Assorted Pies & Cakes

Lunch 37 Dinner 47

Please note for buffet service there is an attendent fee of 150 per attendent.



# HORS D'OEUVRES

Priced Per Tray or Per 100 Pieces

We Suggest 5 Pieces Per Person when Served Prior to Lunch or 8-10 Per Person Prior to Dinner

Caprese Skewers w/ Mozzarella Cheese, Cherry Tomatoes & Basil Drizzled w/ Balsamic
Marinated Beef Pepper Skewers Deep Fried Mozzarella Stuffed Jalapeños
Baked Zucchini Chicken Teriyaki Skewers Chicken Tenders
Pot Stickers w/ Sesame Dipping Sauce Fresh Vegetables & Dip
Swedish Meatballs Mini Potato Skins w/ Sour Cream Deviled Eggs
180.00

Pork, Chicken or Vegetable Spring Rolls 190.00 Fan-Tailed Fried Shrimp 320.00 Mushrooms Stuffed w/Crab Meat 320.00



#### Charcuterie Selection

An Array of Assorted Cheeses, Fruits & Meats Served with Assorted Crackers Small (25-50) 140.00 Large (50-100) 270.00

Sliced Fresh Seasonal Fruit 100 Pieces 285.00

# Jumbo Shrimp on Ice

Jumbo Shrimp Presented on a Bed of Ice Served with Cocktail Sauce & Remoulade 100 Pieces 350.00

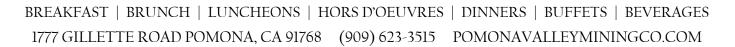
Tortilla Chips, Guacamole & Salsa 135.00 per tray

 $\underline{Tray\ Passed\ Hors\ D'Oeuvres}\ \ \text{Add}\ \$5\ per\ guest\ plus\ above\ pricing\ for\ tray\ passed\ service$ 

Marinated Beef Pepper Skewers Chicken Teriyaki Skewers Deep Fried Mozzarella Pork or Chicken Spring Rolls Pot Stickers w/ Sesame Dipping Sauce Mini Potato Skins w/ Sour Cream

<u>Tray Passed Champagne Service</u> \$7 per guest for signature champagne service







# BEVERAGE INFORMATION

## Soft Hosted Bar

House Wine, Domestic Draft Beer, Well Drinks & Soft Drinks One Hour \$20.00/person Two Hours \$25.00/person

#### Premium Hosted Bar

Premium Liquors, Wines, Domestic & Imported Beers & Soft Drinks
One Hour \$30.00/person Two Hours \$40.00/person

# Domestic Draft Keg

16 Gallon Keg (180 Glasses) 375.00 Budweiser, Bud Light, Coors Light Miller Light, Michelob Ultra

### Select Microbrew Imported Keg

16 Gallon Keg (180 Glasses) 475.00 Modelo, Hefeweizen, Blue Moon Heineken, Sam Adams

## Apple Cider

Champagne or House Wine

<u>Unlimited Soft Drinks</u>

Fruit Punch or Lemonade

\$15.00 per bottle

\$25.00 per bottle

\$3.00 per person

\$30.00 per gallon

#### Daytime Event F&B Minimums

Daytime Event F&B Minimums are 7 Days a Week & Must Be Met Prior to Fees & Sales Tax

STARTING AT \$1500 FOR BREAKFAST & LUNCH

#### Evening Event F&B Minimums

Evening Event F&B Minimums Must Be Met Prior to Fees & Sales Tax Starting At:

Sun - Thur \$2500 Fri \$3500 Sat \$5000

#### December Event F&B Minimums

F&B Minimums During December are Increased & Must Be Met Prior to Fees & Sales Tax Daytime Starting At \$2500

EVENING STARTING AT \$5000

## Corkage Fees

750ml - \$25.00 per bottle Liter/Magnum - \$40.00 per bottle

A \$200 Bartender Fee is added for all no host bars. The host may pre-pay an advance tab or provide drink tickets upon request. We reserve the right to close the bar at any time.





# **ENHANCEMENTS**









ROOM UPLIGHTING A NEW FEATURE OFFERED BY POMONA VALLEY MINING CO, UPLIGHTING CREATES A BEAUTIFUL, COLORFUL AND TRANSFORMATIVE LOOK TO OUR ROOMS - IN ANY COLOR YOU WISH! CREATES A DREAM-LIKE ELEGANCE, WHILE BEING SMALL AND UNOBTRUSIVE - AND LOOKING INCREDIBLE IN PHOTOGRAPHS.

CHIAVARI CHAIRS ELEGANT, SIMPLE WOODEN CHAIRS WITH SEAT CUSHIONS CREATE A MORE MODERN LOOK. AVAILABLE IN MULTIPLE COLORS AND AN IMPORTANT UPGRADE FOR A SPECIAL EVENT.

ROOM DRAPING DRAPED LINENS AROUND THE WALLS OF THE ROOM CREATE NOT ONLY AN ELEGANT, WHIMSICAL ATMOSPHERE BUT ALSO LOOK BEAUTIFUL IN PHOTOGRAPHS AND CREATE A TRUE WOW FACTOR. PAIRS BEAUTIFULLY WITH COLORFUL UPLIGHTING.

TABLE UPGRADES TABLE OVERLAYS, FLOORLENGTH LINEN, PLATE CHARGERS AND TABLE RUNNERS CREATE A PREMIUM APPEARANCE AND CAN BE ADDED A LA CARTE.

LED BOARD MARKETING UTILIZE OUR BEAUTIFUL, LARGE LED BOARD WHICH DISPLAYS TO THE 10 FREEWAY BELOW TO ADVERTISE YOUR EVENT AND IMPRESS YOUR GUESTS WHEN THEY ARE ARRIVING TO THE MINING CO.



# EVENT ROOMS



#### <u>Ponderosa</u>

A room true to the mining experience, Ponderosa features floor-to-ceiling windows & seats 110-150 guests depending on configuration. With mining artifacts & beautiful wood paneled walls, Ponderosa is an unexpected room with plenty of rustic charm to create a memorable ambiance. The decor adds energy to any event without detracting from supplementary decorations. Having Ponderosa next to the saloon and lounge make it ideal for weddings where guests want to utilize the built-in dance floor.





#### Veranda

Featuring a beautifully lit gazebo, the Veranda room at Pomona Valley Mining Company offers an outdoor experience with indoor comforts, including the classic Mining Company theme. This indoor patio seats up to 120-170 guests with a beautiful panorama view. Like the upstairs rooms, the Veranda has its own private entrance, ideal for any exclusive event, ceremony or reception.





#### The Ballroom

Featuring full panoramic views facing the Inland Empire sunset, The Ballroom is three distinct banquet rooms featuring seating for up to 420 guests combined, and 100-140 individually. The rooms are traditional ballroom style, with classic decor and floor-to-ceiling windows. The private upstairs entrance means guests will not have to walk through the restaurant to arrive at the event and with a fully stocked bar available in the room, as well as restrooms, everything is self-contained and handicap accessible. The dedicated upstairs kitchen ensures food is delivered quickly and served piping hot.



WE ARE A VALET PARKING FACILITY. PLEASE ASK FOR DETAILS.

BREAKFAST | BRUNCH | LUNCHEONS | HORS D'OEUVRES | DINNERS | BUFFETS | BEVERAGES 1777 GILLETTE ROAD POMONA, CA 91768 (909) 623-3515 POMONAVALLEYMININGCO.COM PRICES SUBJECT TO 22% HOSPITALITY FEE & 2% ENVIRONMENTAL FEE PLUS SALES TAX. PRICES & ITEMS SUBJECT TO CHANGE WITHOUT NOTICE.

