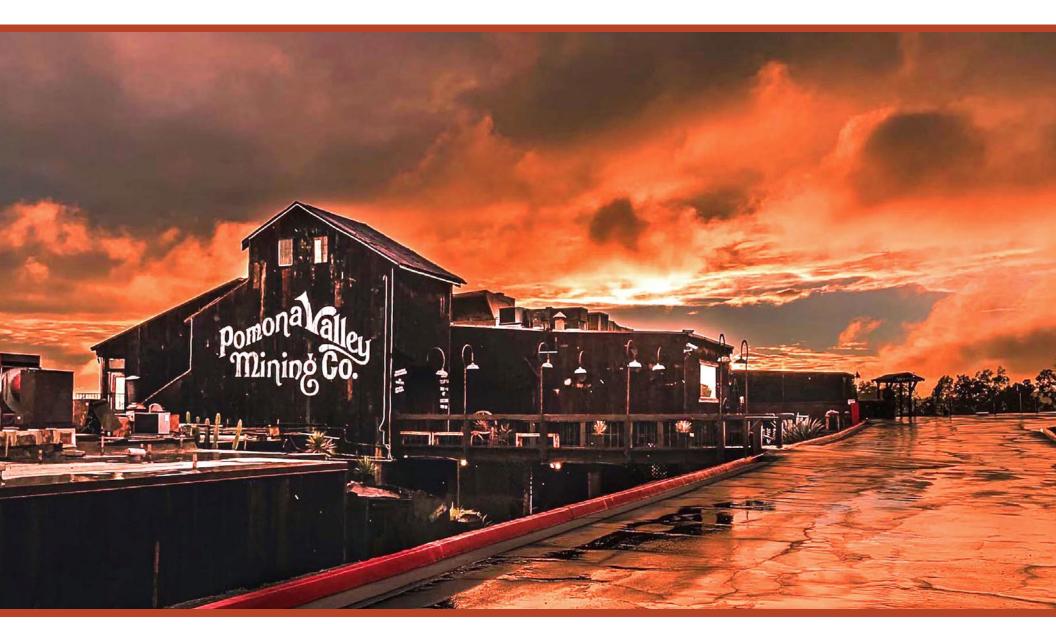
POMONA VALLEY MINING CO 2025 EVENT MENU



BREAKFAST SELECTIONS

Breakfast Selections to Include: Breakfast Breads & Pastries, Butter & Preserves, Orange Juice, Fresh Coffee & Decaf





BRUNCH SELECTIONS Minimum of 50 Guests

Brunch Buffet

Mixed Greens 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

37

BRUNCH ENHANCEMENTS

Bottomless Mimosas

90 Minutes of Mimosa Service with Freshly Squeezed Orange Juice 16.00 + 150 Attendant Fee

Freshly Made Omelettes & Eggs

Includes Cheddar & Swiss Cheese, Mushrooms, Green Onions, Peppers, Tomatoes, Ham, Sausage & Salsa 10.00 + 150 Attendant Fee

Waffle Enhancement

Fresh Belgian Waffle Station with Fruit Sauces, Fresh Seasonal Berries, Butter & Syrup 10.00 + 150 Attendant Fee

A La Carte Breakfast Items

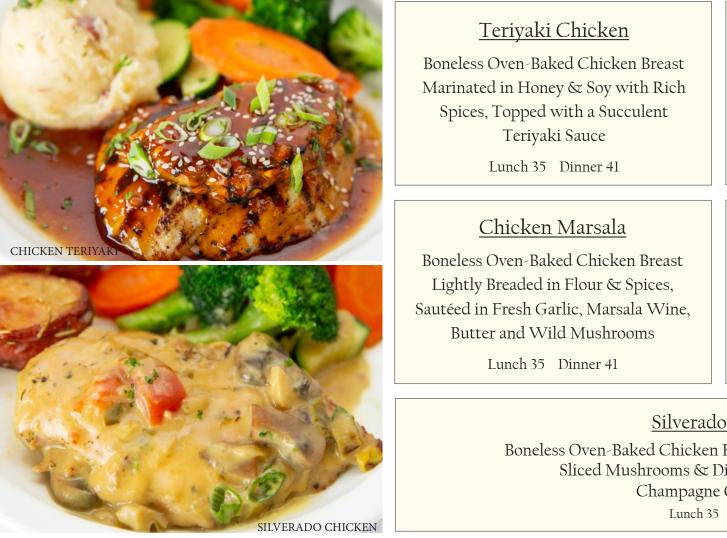
Breakfast Muffins Breakfast Croissants Bagels w/ Cream Cheese Assorted Cookies Brownies Sliced Fresh Fruit 34.00 per dozen
34.00 per dozen
34.00 per dozen
25.00 per dozen
9.00 per person





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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)



Lemon Chicken

Boneless Oven-Baked Chicken Breast Served in a Rich. Citrus Flavored Lemon Cream Sauce and Topped with a Lemon Slice

Lunch 35 Dinner 41

Chicken Parmesan

Boneless Oven-Baked Chicken Breast Breaded in Panko Crumbs & Spices, Served on a Bed of Pasta Topped with a Marinara Sauce & Parmesan Cheese

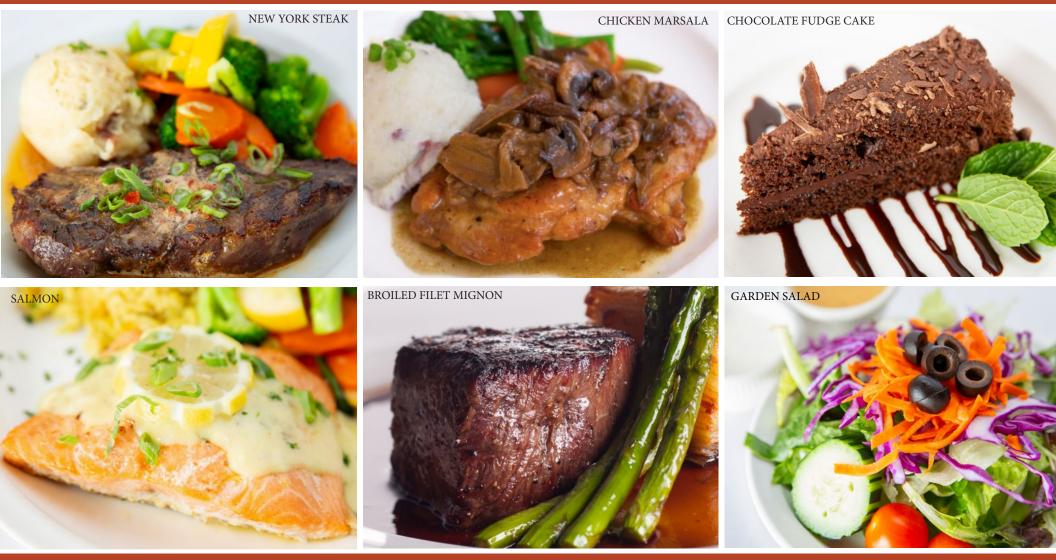
Lunch 35 Dinner 41

Silverado Chicken

Boneless Oven-Baked Chicken Breast Topped with Artichokes, Sliced Mushrooms & Diced Tomatoes in a Rich Champagne Cream Sauce Lunch 35 Dinner 41

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

	<u>Salmon</u> Fresh Salmon Marinated & Topped in a Tangy-Citrus BBQ or Lemon Butter Sauce Lunch 39 Dinner 45	<u>Sliced Roast Beef</u> Grilled and Slow Roasted, Marinated in Wine and Spices Lunch 38 Dinner 44
FILET MIGNON & SALMON	<u>Chicken Fettucini Alfredo</u> Freshly Marinated & Grilled Chicken on a Bed of Fettucini Pasta with a Rich, Creamy Alfredo Sauce Lunch 36 Dinner 42	<u>New York Steak</u> Broiled New York Steak Topped with a Mushroom Cap & Bordelaise Sauce Lunch 41 Dinner 47
	<u>Filet Mignon & Scampi</u> Thick and Tender Filet Mignon Paired with Shrimp in a Lemon Garlic Wine Sauce Lunch 44 Dinner 51	<u>Filet Mignon</u> Thick and Tender Broiled Filet Mignon Topped with a Mushroom Ragu Lunch 42 Dinner 48
FILET MIGNON & CHICKEN	<u>Filet Mignon & Salmon</u> Thick and Tender Broiled Filet Mignon Paired with Salmon Lunch 46 Dinner 53	<u>Filet Mignon & Chicken Breast</u> Thick and Tender Broiled Filet Mignon Paired with Chicken Breast Lunch 44 Dinner 51

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.

BREAKFAST | BRUNCH | LUNCHEONS | HORS D'OEUVRES | DINNERS | BUFFETS | BEVERAGES 1777 GILLETTE RD POMONA CA 91768 909.639.5955 // 909.623.3515 MAIN POMONAVALLEYMININGCO.COM

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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)

The Miner's Trio

Petit, Thick and Tender Broiled Filet Mignon, Half of a Boneless Chicken Breast in the Preparation of Your Choice, and Two Shrimp Prawns Scampi Style

Lunch 49 Dinner 56

SALAD SELECTIONS

California Greens

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

Caesar Salad

Romaine Lettuce Tossed with Croutons, Parmesan Cheese and a Tangy Caesar Dressing

Dessert Selections

Homemade Fudge Brownies Freshly Baked with Optional Addition of Vanilla Bean Ice Cream

Homemade Chocolate Chip Cookies Freshly Baked w/ Optional Addition of Vanilla Bean Ice Cream

PREMIERE SELECTIONS (UPGRADE FOR \$2 PER PERSON)

Chocolate Fudge Cake

Chocolate Fudge Between Layers of Dark Chocolate Cake

Carrot Cake

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

<u>Red Velvet Cake</u>

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

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







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<u>New York Cheesecake</u> With Strawberry, Raspberry or

Blueberry Topping

ake <u>Red V</u>

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: Mixed Greens Salad Seasonal Fruit Bowl Mexican Caesar Salad Fish Ceviche Roasted Corn & Black Beans

Select 2 Entrées for Lunch or 3 for Dinner:

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

Accompaniments:

Spanish Rice Refried Beans Corn & Flour Tortillas Mexican Desserts

Lunch 43 Dinner 53

American Buffet

Select 3 Salads for Lunch or 4 for Dinner:

Mixed Greens Salad Fresh Seasonal Fruit Bowl Pasta Salad Waldorf Salad

Seafood Salad Dill Cucumber Salad Caesar Salad

Potato 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 Garlic Mashed Potatoes, Rice Pilaf or Red Rose Potatoes Seasonal Vegetables

Homemade Cookies & Brownies

Lunch 43 Dinner 53

Western Buffet

Select 3 Salads for Lunch or 4 for Dinner:

Mixed Greens Salad Fresh Seasonal Fruit Bowl Coleslaw

Potato Salad Caesar Salad Roasted Corn & Black Beans

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 Fresh Mixed Vegetables Cornbread or Biscuits with Gravy

Homemade Cookies & Brownies

Lunch 43 Dinner 53

Please note for buffet service there is an attendant fee of 150 per 50 guests.



HORS D'OEUVRES

We Suggest 4 Pieces Per Person when Served Prior to Lunch or 6 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 Pork or Chicken Pot Stickers w/ Sesame Dipping Sauce Fresh Vegetables & Dip Swedish Meatballs Mini Potato Skins w/ Sour Cream Deviled Eggs Pork, Chicken or Vegetable Spring Rolls 190.00 (Priced Per 100 Pieces)

Fan-Tailed Fried Shrimp 330.00 Mushrooms Stuffed w/Crab Meat 330.00

SPECIALTY SELECTIONS 200.00 (Priced Per 50 Pieces, Min. Order of 100)

Coconut Beer Shrimp

Shrimp on Ice

Lobster Macaroni & Cheese Bites

Chicken & Waffle Bites Bacon Wraped Shrimp

Charcuterie Selection

An Array of Assorted Cheeses, Fruits & Meats

Served with Assorted Crackers

Small (25-50) 140.00 Large (50-100) 270.00

Fruit & Cheese Board Small 100.00 Large 230.00

Jumbo Shrimp on Ice Jumbo Shrimp Presented on a Bed of Ice Served with Cocktail Sauce & Remoulade 100 Pieces 370.00

Philly Cheesesteak Spring Rolls

Buffalo Chicken Empanadas

Gourmet Mini Crab Cakes

Tortilla Chips, Guacamole & Salsa 150.00 per tray







BEVERAGE INFORMATION

Well Hosted Bar

House Wine, Domestic Bottled Beer, Well Drinks & Soft Drinks One Hour \$23.00/person Two Hours \$28.00/person Three Hours \$35.00/person Premium Hosted Bar

Premium Liquors, Wines, Domestic & Imported Beers & Soft Drinks One Hour \$33.00/person Two Hours \$43.00/person Three Hours \$55.00/person

<u>Champagne or</u> <u>House Wine</u> \$25.00 per bottle Well Drink Tickets For Use At The Bar \$10.00 per ticket <u>Call Drink Tickets</u> For Use At The Bar \$13.00 per ticket Premium Drink Tickets For Use At The Bar \$15.00 per ticket

Signature Hand Poured Champagne Welcome Service

\$8.00 per person + 150 Attendant Fee

Fruit Punch or Lemonade \$30.00 per gallon

<u>Champagne & Wine Corkage Fees</u> 750ml - \$25.00 per bottle Liter/Magnum - \$40.00 per bottle

A \$200 Bartender Fee is added for all events with a bar. The host may pre-pay a bar credit or drink tickets for their guests. We reserve the right to close the bar at any time. No **outside** liquor permitted.





ENHANCEMENTS

Chocolate & Cheese Fondue

50 Guest Minimum; Available for 1.5 Hours, Attendant Fee \$100

CHOICE OF 4 DIPPING ITEMS

Apples Oreos Pretzels

Marshmallows Cookies Bananas

Vegetables Breadsticks Pineapple

Strawberries Crostinis

milk chocolate or cheese: 6 per person Both: 8 per person

HOMEMADE PIZZA "LATE NIGHT SNACK" Made Fresh Right In Front Of You!

An exciting new addition for 2025 & ideal for "late night snacks" during wedding receptions.

FRESH 10-12" PIZZAS FEATURING FRESH INGREDIENTS IN OUR MINI 950 DEGREE OVEN

WATCH THE PROCESS & ENJOY THE RESULTS WITH YOUR GUESTS!

10 per person + 100 attendant fee for 1.5 hours additional toppings + configurations available

LATE NIGHT CRAVINGS ACTION STATIONS

Signature Nacho Bar

Crisp Fresh Tortilla Chips, Spicy Melted Cheese, Guacamole, Sour Cream, Jalapeños, and Fresh Salsa 10 per person Chicken and Beef Selections with Your Choice of Corn or Flour Tortillas, Lettuce, Onions, Shredded Cheese, Fresh Salsa and Guacamole 10 per person

Signature Taco Bar

ADD ON TO ANY EVENT TO MEET MINIMUM SPEND! ATTENDANT FEE 100 FOR 1 HOUR

Chiavari Chairs

Gold & Mahogany Chairs with Premium Cushions 5 per chair

Gold or Silver Decorative Plate Chargers

1.25 per plate // Upgraded 3.00 per plate

<u>Floor Length Linen</u>

Polyester: 18 & up each

Satin: 20 & up each

Tray Passed Service

LED Freeway Sign Announcement 200 per day* subject to technical operation





EVENT ROOMS







<u>Ponderosa</u>

A room true to the mining experience, Ponderosa features floorto-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.

<u>Veranda</u>

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.

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