POMONA VALLEY MINING CO 2026 EVENT MENU



BREAKFAST SELECTIONS

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





Buffet Selections

(Minimum of 50 Guests)

Brunch Buffet

Assorted Chilled Juices
Scrambled Eggs with Cheese
Fresh Assorted Sliced Fruit
Freshly Prepared Bacon
Freshly Prepared Sausage
Miner's Breakfast Potatoes
Breakfast Breads & Pastries
Fresh Coffee, Decaf & Hot Tea

Add-Ons For Brunch

A La Carte Breakfast Items

Breakfast Muffins 34.00 per dozen

Breakfast Croissants 34.00 per dozen

Bagels w/ Cream Cheese 34.00 per dozen

Assorted Cookies 25.00 per dozen

Homemade Brownies 25.00 per dozen

35



BRUNCH SELECTIONS

Minimum of 50 Guests

Premium 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 & Sausage
Assorted Chilled Juices
Fresh Coffee & Decaf, Hot Tea

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, 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







All Plated Entrées Include: Salad Selection, Choice of Garlic Mashed Potatoes, Rice Pilaf, or Red Rose Potatoes, Seasonal Vegetables, Rolls & Butter, Dessert Selection, Fresh Coffee, Decaf & Iced Tea





Teriyaki Chicken

Boneless Oven-Baked Chicken Breast Marinated in Honey & Soy Sauce with Asian Spices, Topped with Pineapple & a Rich Teriyaki Sauce

Lunch 37 Dinner 43

Lemon Chicken

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

Lunch 37 Dinner 43

Chicken Marsala

Boneless Oven-Baked Chicken Breast Lightly Breaded in Flour and Spices, Sautéed in Fresh Garlic Rich Hearty Marsala Wine, Creamy Butter and Seared Wild Mushrooms

Lunch 37 Dinner 43

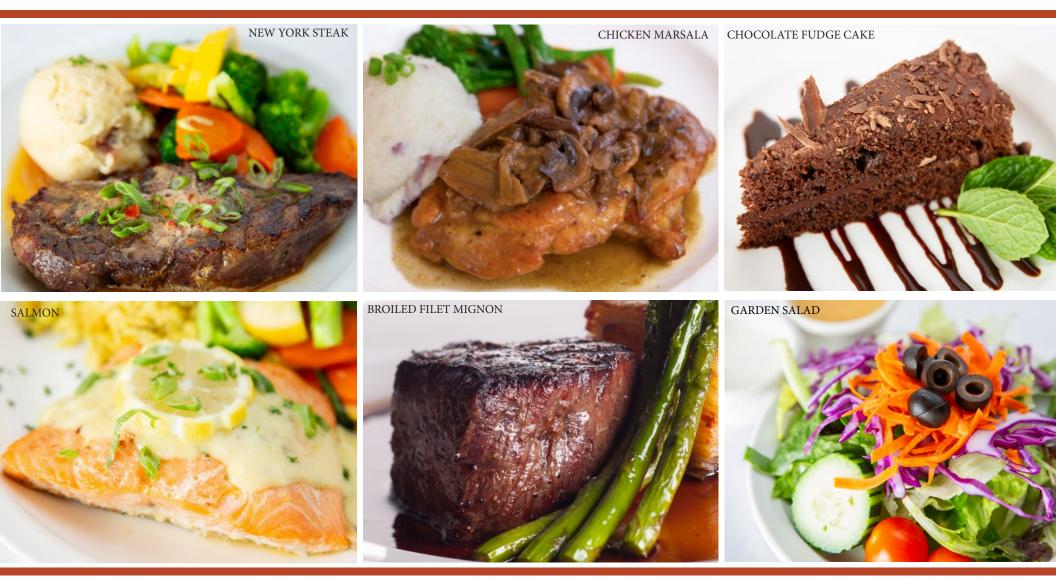
Silverado Chicken

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

Lunch 37 Dinner 43

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, Choice of Garlic Mashed Potatoes, Rice Pilaf, or Red Rose Potatoes, Seasonal Vegetables, Rolls & Butter, Dessert Selection, Fresh Coffee, Decaf & Iced Tea



Salmon

Fresh Salmon Marinated & Topped in a Tangy-Citrus BBQ or Lemon Butter Sauce

Lunch 41 Dinner 47

New York Steak

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

Lunch 43 Dinner 49

Chicken Fettucini Alfredo

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

Filet Mignon

Thick and Tender 7oz. Broiled Filet Mignon Topped with a Mushroom Ragu

Lunch 44 Dinner 50



Filet Mignon & Scampi

Thick and Tender 6oz. Filet Mignon Paired with Shrimp in a Lemon Garlic Wine Sauce

Lunch 46 Dinner 53

Filet Mignon & Salmon

Thick and Tender Broiled 60z. Filet Mignon Paired with Salmon

Lunch 48 Dinner 55

Filet Mignon & Chicken Breast

Thick and Tender Broiled 60z. Filet Mignon Paired with Chicken Breast

Lunch 46 Dinner 53

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.



All Plated Entrées Include: Salad Selection, Choice of Garlic Mashed Potatoes, Rice Pilaf, or Red Rose Potatoes, Seasonal Vegetables, Rolls & Butter, Dessert Selection, Fresh Coffee, Decaf & Iced Tea

The Miner's Trio

Broiled 60z. Filet Mignon, Half of a Boneless Chicken Breast in the Preparation of Your Choice, and Shrimp Prawns Scampi Style

Lunch 51 Dinner 58

SALAD SELECTIONS

California Greens

Iceberg, Romaine & Red Leaf Lettuce Mix Topped with Carrots, Tomatoes, Black Olives with Ranch or Italian Dressing

Caesar Salad

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

DESSERT SELECTIONS

Homemade Fudge Brownies Freshly Baked w/ 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

New York Cheesecake

With Strawberry, Raspberry or Blueberry Topping

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

Red Velvet Cake

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





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 45 Dinner 55

American Buffet

SELECT 3 SALADS FOR LUNCH OR 4 FOR DINNER:

Mixed Greens Salad Potato Salad
Fresh Seasonal Fruit Bowl Seafood Salad
Pasta Salad Dill Cucumber Salad
Waldorf Salad Caesar 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 45 Dinner 55

Western Buffet

Select 3 Salads for Lunch or 4 for Dinner:

Mixed Greens Salad

Fresh Seasonal

Fruit Bowl

Coleslaw

Potato Salad

Raesar 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
Citrus BBQ Salmon

ACCOMPANIMENTS:

Choice of Skillet Potatoes or Cowboy Ranch Beans Fresh Mixed Vegetables Cornbread or Biscuits with Gravy

Homemade Cookies & Brownies

Lunch 45 Dinner 55

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 Fried Pickles
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)

Philly Cheesesteak Spring Rolls Buffalo Chicken Empanadas
Lobster Macaroni & Cheese Bites Gourmet Mini Crab Cakes
Chicken & Waffle Bites Bacon Wrapped Shrimp Coconut Beer 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

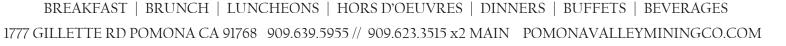
Jumbo Shrimp on Ice

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

Tortilla Chips, Guacamole & Salsa 150.00 per tray









BEVERAGE INFORMATION

Well Hosted Bar

House Wine, Domestic 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, House Wine, Domestic & Imported Beers & Soft Drinks
One Hour \$33.00/person Two Hours \$43.00/person
Three Hours \$55.00/person

Champagne or

House Wine \$25.00 per bottle

Well Drink Tickets
For Use At The Bar

\$11.00 per ticket

Call Drink Tickets

For Use At The Bar \$14.00 per ticket Premium Drink Tickets

For Use At The Bar \$16.00 per ticket

Hand-Poured Champagne Welcome Service

\$8.00 per person + 150 Attendant Fee

Fruit Punch or Lemonade

\$30.00 per gallon

Champagne & Wine Corkage Fees

750ml - \$25.00 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 Hour, 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

Signature Taco Bar

Chicken and Beef Selections with Your Choice of Corn or Flour Tortillas, Lettuce, Onions, Shredded Cheese, Fresh Salsa and Guacamole 10 per person

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

Prime Rib Carved To Order

\$12.00 Additional Per Person

\$150.00 Carver Fee Applies







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.

