



Pomona Valley
Mining Co.

HOLIDAY MENU
2025





Silver & Gold Holiday Packages

All Rooms Have a Fully Decorated Christmas Tree

Silver Package

Buffet or Three Course Plated Meal

Fruit & Cheese Board

Unlimited Soft Drinks

Modern Dance Floor

Elegant Gold & Mahogany Chiavari Chairs

Seasonal Colored Linen & Napkins*

Gold Package

Buffet or Three Course Plated Meal

One Hour Hosted Well Bar

Hors D'Oeuvres (2 Selections)

Unlimited Soft Drinks

Modern Dance Floor

Elegant Gold & Mahogany Chiavari Chairs

Seasonal Colored Linen & Napkins*

**Upgrade to Floor Length Linen for an Additional Fee*

Plated Entrée Selections

All Entrées Include a Holiday Green Salad, Garlic Mashed Potatoes, Seasonal Vegetable Blend; Holiday Dessert Selection or Upgrade to Assorted Desserts +5 Per Person; Sourdough Rolls & Butter; Coffee & Hot Tea

We offer the option to select Two Entrées, priced at the higher costing Entrée. There is an upcharge of \$10 per entrée selection beyond two selections.

Lemon Cream Chicken

*Boneless Chicken Breast Topped
with a Lemon Cream Sauce*

Silver Lunch - \$48 Gold Lunch - \$60

Silver Dinner - \$59 Gold Dinner - \$71

Red Wine Chicken Marsala

*Boneless Chicken Breast Topped
with a Red Wine Marsala Sauce*

Silver Lunch - \$48 Gold Lunch - \$60

Silver Dinner - \$59 Gold Dinner - \$71

Speciality Silverado Chicken

*Boneless Chicken Breast Served with Artichoke
Hearts, Mushrooms, Diced Tomatoes &
Topped with a White Wine Sauce*

Silver Lunch - \$48 Gold Lunch - \$60

Silver Dinner - \$59 Gold Dinner - \$71

Pan-Seared Chicken & Shrimp

*Marinated Chicken Breast Lightly
Dusted with Flour in a Rich, Creamy Tomato
Sauce with White Shrimp Scampi*

Silver Lunch - \$55 Gold Lunch - \$69

Silver Dinner - \$65 Gold Dinner - \$78

Plated Entrée Selections

All Entrées Include a Holiday Green Salad, Garlic Mashed Potatoes, Seasonal Vegetable Blend; Holiday Dessert Selection or Upgrade to Assorted Desserts +5 Per Person; Sourdough Rolls & Butter; Coffee & Hot Tea

We offer the option to select Two Entrées, priced at the higher costing Entrée. There is an upcharge of \$10 per entrée selection beyond two selections.

Lemon Butter Baked Salmon

Baked Salmon Topped with a Lemon Butter Sauce

Silver Lunch - \$51 Gold Lunch - \$63

Silver Dinner - \$61 Gold Dinner - \$73

Classic Filet Mignon

Grilled Filet Mignon with Your Choice of Béarnaise Sauce Topping or Portobello Mushroom Cap

Silver Lunch - \$54 Gold Lunch - \$68

Silver Dinner - \$64 Gold Dinner - \$76

Hand-Carved Roasted Prime Rib

Seasoned Prime Rib, Hand Carved & Roasted to Perfection; Served with Au Jus & Creamy Horseradish

Silver Lunch - \$54 Gold Lunch - \$68

Silver Dinner - \$64 Gold Dinner - \$77

Plated Entrée Selections

All Entrées Include a Holiday Green Salad, Garlic Mashed Potatoes, Seasonal Vegetable Blend; Holiday Dessert Selection or Upgrade to Assorted Desserts +5 Per Person; Sourdough Rolls & Butter; Coffee & Hot Tea

We offer the option to select Two Entrées, priced at the higher costing Entrée. There is an upcharge of \$10 per entrée selection beyond two selections.

Classic Filet Mignon & Chicken

*Grilled Filet Mignon with Your Choice of Red Wine
Chicken Marsala or Lemon Cream Chicken*

Silver Lunch - \$56 Gold Lunch - \$70

Silver Dinner - \$66 Gold Dinner - \$78

Classic Filet Mignon & Salmon

*Grilled Filet Mignon with Your Choice of Fresh
Lemon Butter Sauce, Dill Sauce or Citrus BBQ*

Silver Lunch - \$58 Gold Lunch - \$70

Silver Dinner - \$68 Gold Dinner - \$80

Classic Filet Mignon & Scampi

*Grilled Filet Mignon with Grilled Shrimp
Prepared in a Hearty, Buttery
Scampi Sauce*

Silver Lunch - \$56 Gold Lunch - \$68

Silver Dinner - \$66 Gold Dinner - \$78

The Signature Miner's Trio

*The Ultimate Trio! Grilled Filet Mignon, Half
Chicken Breast with Your Choice of Red Wine
Marsala or Lemon Cream & Shrimp Scampi*

Silver Lunch - \$63 Gold Lunch - \$74

Silver Dinner - \$73 Gold Dinner - \$82

Holiday Buffet Packages

Silver Buffet Package

Two Entrée Selections

Garden Green Salad

Pasta & Holiday Waldorf Salad

Garlic Mashed Potatoes + Seasonal Vegetables

Sourdough Rolls & Butter

One Dessert Selection

Coffee & Tea Service

Gold Buffet Package

Three Entrée Selections

Garden Green Salad

Pasta & Holiday Waldorf Salad

Spinach Salad

Garlic Mashed Potatoes + Seasonal Vegetables

Sourdough Rolls & Butter

Two Dessert Selections

Coffee & Tea Service

Buffet Selections

Silver Lunch - \$59 Gold Lunch - \$71

Silver Dinner - \$70 Gold Dinner - \$82

*\$200 Per Buffet Attendant Per Request
(One Buffet Attendant per 50 Guests)*

— Entrée Selections —

Hand-Carved Roasted Prime Rib

Seasoned Prime Rib, Roasted to Perfection; Served with Au Jus & Creamy Horseradish

Lemon Butter Baked Salmon

Baked Salmon Topped with a Lemon Butter Sauce

Chicken Breast

Boneless Chicken Breast Topped with your choice of a Lemon Cream, Marsala or Silverado Sauce

Sliced New York Steak

Roasted New York Steak Sliced and Topped with Choice of Flavorful Chimichurri or Rich Peppercorn Sauce

Vegetable Lasagna

Stuffed with Seasonal Vegetables, 3 Cheeses & Topped with a Cream Sauce

Hors D'oeuvres Selections

*Two Selections Included in the Gold Package for 1 Hour
\$250 Per 100 Pieces If Purchased A La Carte*

- *Fresh Fruit Display*
- *Fried Zucchini*
- *Deviled Eggs*
- *Holiday Caprese Brochette w/ Mozzarella, Tomatoes & Balsamic*
- *Beef & Pepper Skewers*
- *Mini Potato Skins w/ Sour Cream*
- *Pot Stickers w/ Sesame Dipping Sauce*
- *Chicken Tenders*
- *Sesame Chicken Skewers*
- *Homemade BBQ Meatballs*
- *Spring Rolls Vegetable, Chicken or Pork*
- *Deep Fried Mozzarella*

DISPLAYS

Charcuterie Board - **Small** \$150 **Large** \$275
Jumbo Shrimp on Ice - **100 Pieces** \$350

Upgraded Hors D'oeuvres

\$250 per 50 pieces

- *Cranberry Brie Bites*
- *Mini Crab Cakes with Jalapeño Aioli*
- *Prosciutto Shrimp*
- *Bacon Wrapped Shrimp*
- *Sweet Bacon & Chicken Skewers*
- *Coconut Beer Shrimp*
- *Buffalo Chicken Empanadas*
- *Lobster Mac & Cheese Bites*
- *Chicken & Waffle Bites*
- *Philly Cheesesteak Spring Rolls*

\$350 per 100 pieces

- *Jumbo Shrimp on Ice with Cocktail Sauce*
- *Mushrooms Stuffed with Crabmeat*

Beverage Selections

House Wine Selections - \$25 per Bottle

House Champagne Selection - \$25 per Bottle

House Sparkling Cider Selection - \$25 per Bottle

Holiday Beverages - \$6 per person

Display of Hot Chocolate, Hot Apple Cider & Egg Nog with All Accompaniments

Hosted Bar Options

One Hosted Hour (Well Liquor) - \$23 per Person

One Hosted Hour (Premium Liquor) - \$34 per Person

Two Hosted Hours (Well Liquor) - \$28 per Person

Two Hosted Hours (Premium Liquor) - \$44 per Person

CORKAGE

**Champagne/Wine Bottle - \$25 per Bottle
750ml sizing only please**

NO OTHER OUTSIDE LIQUOR ALLOWED

A \$200 Bartender Fee applies to any event with a Bar



**Contact us to Book Your Future Event &
For More Information**

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*1777 Gillette Rd.
Pomona, CA 91768*

*Prices & Menus Are Subject To Change Without Notice.
A 22% Hospitality Fee, 2% Environmental Fee & Current California State Sales Taxes Will Apply.*