



Holiday Inn[®]

West Covina
Banquet and Meeting
Catering Menu

3223 East Garvey, CA 91791
[www. Holidayinn.com/westcovinaca](http://www.Holidayinn.com/westcovinaca)
626.966.8311

3223 E. GARVEY AVE. N • WEST COVINA, CA 91791 • 626.966.8311 • HOLIDAYINN.COM
CA SALES TAX AND 19% SERVICE CHARGE ARE APPLICABLE TO ALL PRICES LISTED



Breakfast Lunch Buffet

Continental Breakfast Buffet

Assortment of Muffins, Danishes, Croissants
Bagel with Cream Cheese and Fruit Preserves
Seasonal Juice Bar
Freshly Brewed Coffee and Decaffeinated Coffee Station
\$11

The Power Breakfast Buffet

Fresh Seasonal Fruit Display
Assorted Chilled Fruit Yogurt with Berries,
Assorted Cereals and Granola
Hot Oatmeal with Raisins and Brown Cinnamon Sugar
Seasonal Juice Bar
Freshly Brewed Coffee and Decaffeinated Coffee Station and hot tea Station
\$13

Anchors Away Buffet

Waffles, Buttermilk Pancakes Served with Maple Syrup
Scrambled Eggs, Bacon, Link Sausages, and Country Potatoes
Seasonal Juice Bar
Freshly Brewed Coffee and Decaffeinated Coffee Station
\$15



Plated Lunch Salads

All Salads are Served with Water, Fresh Brewed Iced Tea & Coffee

Traditional Caesar Salad

Fresh Romaine Lettuce Topped with
Parmesan Cheese, Croutons & Caesar Dressing
Assorted Rolls with Butter
Chef's Choice Dessert
\$13

Asian Chicken Salad

Grilled Chicken Breast or Crispy Chicken
Fresh Napa Cabbage and Spring Greens
Topped with Red Bell Peppers, Cucumber,
Crispy Wontons & Ginger Sesame Dressing
Assorted Rolls with Butter
Chef's Choice Dessert
\$14

BBQ Chicken Salad

Grilled Chicken Breast
Fresh Iceberg Lettuce Topped with Tomatoes,
Mozzarella Cheese, Corn, Black Beans,
BBQ Sauce & Ranch Dressing
Assorted Rolls with Butter
Chef's Choice Dessert
\$14

Mediterranean Greek Salad

Blackened Chicken Breast
Fresh Romaine Lettuce Topped with
Artichokes, Tomatoes, Katamala Olives,
Feta Cheese & Balsamic Vinaigrette Dressing
Assorted Rolls with Butter
Chef's Choice Dessert
\$15

Italian Market Salad

Fresh Iceberg Lettuce Topped with
Mozzarella & Parmesan Cheese, Artichokes,
Black Olives, Red Onion, Cucumbers,
Peperoncini & Italian Vinaigrette Dressing
Assorted Rolls with Butter
Chef's Choice Dessert
\$15

Fiesta Explosion Salad

Blackened Chicken Breast
Fresh Romaine Lettuce Topped with Tomatoes,
Cheddar & Jack Cheeses Corn, Avocado,
Crispy Tortilla Strips, Cilantro & Ranch Dressing
Assorted Rolls with Butter
Chef's Choice Dessert
\$14



Plated Lunch Wraps & Sandwiches

All Wraps & Sandwiches are Served with Water, Fresh Brewed Iced Tea & Coffee

Traditional Caesar Wrap

Made with a Spinach Tortilla, Romaine Lettuce, Parmesan Cheese, Croutons & Caesar Dressing
Served with Seasonal Fresh Fruit
Choice of Red Potato Salad, Macaroni Salad or Tri-Colored Pasta Salad

\$13

Cobb Wrap

Made with a Spinach Tortilla, Romaine Lettuce, Bleu Cheese Crumbles, Bacon, Avocado, Tomato, Black Olives, Turkey, Hard Boiled Egg & Bleu Cheese Dressing
Served with Seasonal Fresh Fruit & Choice of Red Potato Salad, Macaroni Salad or Tri-Colored Pasta Salad

\$13

Santa Fe Wrap

Made with a Spinach Tortilla, Romaine Lettuce, Tomato, Black Olives, Bacon, Avocado, Cheddar & Jack Cheeses, Crispy Tortilla Strips & Chipotle Lime Ranch Dressing
Served with Seasonal Fresh Fruit & Choice of Red Potato Salad, Macaroni Salad or Tri-Colored Pasta Salad

\$13

Orchard Chicken Salad Sandwich

Made on Wheat Bread, Lettuce, Tomato
Diced Chicken Breast Tossed with Celery, Grapes, Walnuts, Green Apples, Bacon & Mayo
Served with Seasonal Fresh Fruit
Choice of Red Potato Salad, Macaroni Salad or Tri-Colored Pasta Salad

\$14

Italian Sandwich

Made on a French Roll with Provolone, Salami, Ham, Lettuce, Tomato
Red Onion, Roasted Red Peppers & Roasted Artichoke-Tomato Aioli
Served with Seasonal Fresh Fruit
Choice of Red Potato Salad, Macaroni Salad or Tri-Colored Pasta Salad

\$15



Lunch Buffets

All Buffets are Served with Water, Fresh Brewed Iced Tea & Coffee; Served for 1 Hour

Deli Buffet

Garden Salad with Ranch & Italian Dressings
Red Potato Salad or Macaroni Salad
Shaved Roast Beef, Ham & Roasted Turkey
Assorted Breads, Domestic Cheeses, Lettuce,
Tomato Slices, Pickle Spears & Condiments
Chef's Choice Dessert

\$19

American Luncheon Buffet

Spring Greens with Balsamic Vinaigrette Dressing
Sliced Fruit Salad
Chicken Breast with Sun-Dried Tomatoes
Stuffed Portobello Mushrooms
Roasted Potatoes &
Assorted Rolls with Butter
Chef's Choice Dessert

\$23

Italian Luncheon Buffet

Caesar Salad with Parmesan Cheese & Croutons
Tri-Colored Pasta Salad
Baked Ziti in Red Sauce
Chicken Fettuccini Alfredo
Mixed Italian Vegetables & Garlic Breadsticks
Chef's Choice Dessert

\$22

Mexican Luncheon Buffet

Fiesta Salad with Black Olives, Cheddar,
Roasted Corn & Ranch Dressing
Cheese Enchiladas
Chicken Fajitas
Refried Beans & Spanish Rice
Tri-Colored Tortilla Chips with Salsa
Chef's Choice Dessert

\$22

Caribbean Luncheon Buffet

Mixed Greens with Creamy Ranch Dressing
Sliced Fruit Salad
Jerk Chicken
Caribbean Roasted Pork
Red Beans & White Rice
Assorted Rolls with Butter
Chef's Choice Dessert

\$23



Plated Lunch Entrees

All Entrees are Served with Water, Fresh Brewed Iced Tea & Coffee

Penne Pasta

Choice of Garden Salad or Caesar Salad
Penne Pasta Tossed with Grilled Vegetables
in a Roasted Garlic Sauce
Served with Assorted Rolls with Butter
Choice of Carrot Cake, Chocolate Mousse Cake
or Cheesecake for Dessert

\$19

Teriyaki Chicken

Choice of Garden Salad or Caesar Salad
Chicken Breast in a Teriyaki Glaze
Served with White Rice, Asian Vegetables
& Assorted Rolls with Butter
Choice of Carrot Cake, Chocolate Mousse Cake
or Cheesecake for Dessert

\$20

Stuffed Chicken Breast

Choice of Garden Salad or Caesar Salad
Chicken Breast Stuffed with Brie Cheese &
Roasted Tomatoes
Served with Wild Rice, Fresh Seasonal Vegetables
& Assorted Rolls with Butter
Choice of Carrot Cake, Chocolate Mousse Cake
or Cheesecake for Dessert

\$22

Sirloin of Beef

Choice of Garden Salad or Caesar Salad
8oz. Sirloin in a Port Wine Sauce
Served with Garlic Mashed Potatoes, Fresh Seasonal
Vegetables & Assorted Rolls with Butter
Choice of Carrot Cake, Chocolate Mousse Cake
or Cheesecake for Dessert

\$25

Striped Pangasius

Choice of Garden Salad or Caesar Salad
White Fish in a Sage Butter Sauce
Served with Rice Pilaf, Fresh Seasonal
Vegetables & Assorted Rolls with Butter
Choice of Carrot Cake, Chocolate Mousse Cake
or Cheesecake for Dessert

\$24

Braised Rosemary Pork

Choice of Garden Salad or Caesar Salad
Braised Pork in a Rosemary & Garlic
Served with Roasted Red Potatoes, Fresh Seasonal
Vegetables & Assorted Rolls with Butter
Choice of Carrot Cake, Chocolate Mousse Cake
or Cheesecake for Dessert

\$23



Hot Hors d'ouerves

Based On 50 Pieces; Serves about 40 Guests

Vegetable Egg Rolls

Served with a Sweet & Sour Dipping Sauce

\$85

Barbeque Meatballs

Slowly Baked to Enhance Flavor

\$85

Mozzarella Sticks

Served with Marinara Sauce

\$95

Buffalo Chicken Hot Wings

Served with Ranch or Blue Cheese for Dipping

\$95

Cream Cheese Wontons

Deep Fried Wonton Shell, Stuffed with Cream Cheese

\$95

Skewered Teriyaki Beef or Chicken

Marinated in a Teriyaki Glaze

\$110

Stuffed Mushrooms

Large Mushrooms, Stuffed with Fresh Crab

\$125

Spinach & Artichoke Dip

Served with Tri-Colored Tortilla Chips

\$130

Crab Cakes

Lump Crab Meat, Served with a Garlic Aioli

\$150

Coconut Fried Shrimp

Served with Sweet Chili Sauce

\$165



Cold Hors d'ouerves

Based On 50 Pieces; Serves about 40 Guests

Deviled Eggs

Halved Eggs with Whipped Yolks
\$85

Bruschetta

Served with Relish of Tomato, Basil & Garlic
\$95

Hummus Dip

Served with Pita Bread & Katamala Olives
\$100

Fresh Fruit Platter

A Variety of Melons & Seasonal Fruits
\$115

Fresh Vegetable Assortment

Served with Ranch for Dipping
\$115

Cheese & Cracker Tray

Domestic & Imported Cheeses, Assorted Crackers
\$125

Finger Sandwiches

Turkey, Ham & Roast Beef on Assorted Breads
\$130

Meat & Cheese Platter

Served with Assorted Meats, Cheeses & Crackers
\$145

Jumbo Shrimp Cocktail

Served with Cocktail Sauce & Lemons
\$145

Smoked Salmon

Served with Cocktail Rye Bread & Horseradish Sauce
\$150



Plated Dinner Entrees

All Entrees are Served with Water, Fresh Brewed Iced Tea & Coffee

Vegetable Lasagna

Choice of Garden Salad or Caesar Salad
Fresh Roasted Vegetables Layered in Noodles,
Red Sauce & Four Cheeses
Served with Garlic Breadsticks
Choice of Carrot Cake, Chocolate Mousse Cake
or Cheesecake for Dessert

\$22

Lemon Herb Chicken

Choice of Garden Salad or Caesar Salad
Chicken Breast in a Lemon Butter Sauce
with Fresh Herbs
Served with Wild Rice, Fresh Seasonal Vegetables
& Assorted Rolls with Butter
Choice of Carrot Cake, Chocolate Mousse Cake
or Cheesecake for Dessert

\$25

Chicken Marsala

Choice of Garden Salad or Caesar Salad
Chicken Breast in a Marsala Wine Sauce
Served with Garlic Mashed Potatoes, Fresh
Seasonal Vegetables & Assorted Rolls with Butter
Choice of Carrot Cake, Chocolate Mousse Cake
or Cheesecake for Dessert

\$26

NY Strip Steak

Choice of Garden Salad or Caesar Salad
NY Strip Steak in a Mushroom Cabernet Sauce
Served with Twice Baked Potatoes, Fresh Seasonal
Vegetables & Assorted Rolls with Butter
Choice of Carrot Cake, Chocolate Mousse Cake
or Cheesecake for Dessert

\$29

Filet of Salmon

Choice of Garden Salad or Caesar Salad
Fresh Salmon Filet in a Lemon Caper Sauce
Served with Rice Pilaf, Fresh Seasonal
Vegetables & Assorted Rolls with Butter
Choice of Carrot Cake, Chocolate Mousse Cake
or Cheesecake for Dessert

\$30

Filet Mignon

Choice of Garden Salad or Caesar Salad
Filet of Beef in a Red Wine Demi Glaze
Served with Caramelized Onion Red Potatoes,
Fresh Seasonal Vegetables & Assorted Rolls with Butter
Choice of Carrot Cake, Chocolate Mousse Cake
or Cheesecake for Dessert

\$32



Dinner Buffets

All Buffets are Served with Water, Fresh Brewed Iced Tea & Coffee; Served for 1 Hour

Italian Buffet

Caesar Salad with Parmesan Cheese & Croutons
Tri-Colored Pasta Salad
Antipasto Salad
Fettuccini Alfredo
Meat Lasagna
Chicken Parmesan
Served with Mixed Italian Vegetables
& Garlic Breadsticks
Chef's Choice Dessert
\$30

Southern Buffet

Mixed Greens with Creamy Ranch Dressing
Red Potato Salad
Country Coleslaw
Pulled Pork
Country Baked Ham
Southern Fried Chicken
Served with Green Beans, Mashed Potatoes
with Gravy & Assorted Rolls with Butter
Chef's Choice Dessert
\$29

Mexican Buffet

Garden Salad with Ranch Dressing
Cucumber & Tomato Salad
Fiesta Taco Salad
Cheese Enchiladas
Tequila Lime Chicken
Steak Fajitas
Served with Refried Beans, Rice &
Tri-Colored Chips with Salsa
Chef's Choice Dessert
\$28

Asian Buffet

Spring Greens with Ginger Sesame Dressing
Cucumber & Tomato Salad
Napa Cabbage Asian Slaw
Orange Chicken
Broccoli & Beef
Sweet & Sour Pork
Served with Fried Rice,
Chow Mein Noodles & Deep Fried Egg Rolls
Chef's Choice Dessert
\$30

An Evening In West Covina Buffet

Garden Salad with Balsamic Vinaigrette, Green Bean Salad with Bacon and
Sun-Dried Tomatoes & Ambrosia Salad
Roasted Turkey with Dressing, Marinated Sliced Tri-Tip & Baked Ham with Fruit Sauce
Served with Au Gratin Potatoes, Mixed California Vegetables, Assorted Dinner Rolls with Butter &
Chef's Choice Desert
\$33

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Non-Alcoholic & Alcoholic Beverages

Sparkling Cider
\$10 per Bottle

House Champagne
\$20 per Bottle

Almond Champagne
\$20 per Bottle

Moscato Sparkling Wine
\$26 per Bottle

House Wine
Chardonnay, Pinot Grigio, Merlot or Cabernet Sauvignon
\$26 per Bottle

Premium Wine
Chardonnay, Merlot or Cabernet Sauvignon
\$30 per Bottle

Domestic Keg of Beer- Budweiser Products
\$300 per Keg; Serves 120 Cups

Cash Bar Prices

Priced per Beverage

Domestic Beer
\$3.50

Imported Beer
\$4.50

Well Brands
\$5.50

Premium Brands
\$6.50

Top Shelf Brands
\$7.50

House Wines
\$6.50

Premium Wines
\$7.50



Audio Visual Items

LCD Projector & Screen

\$75

6' Screen

Free

Restickable Flipchart, Easel & Markers

\$25

Power Strip

Free

Extension Cord

Free

A la Carte Breakfast Items

Assorted Kellogg's Box Cereal

\$2.50 Each

Carafe Of Fruit Juice

\$14 Per Carafe

Bagel with Cream Cheese

\$25 Per Dozen

Regular or Decaffeinated Coffee

\$25 Per Gallon

Butter Croissants

\$30 Per Dozen

Assorted Soft Drinks

\$2.50 Each

A la Carte Meeting Items

Peanuts or Mixed Nuts

\$2.50 Each Bag

Red Bull Energy Drink

\$4 Each

Granola Bars

\$20 per Dozen

Seasonal Fruit Platter

\$3.50 per person