

Catering Menu



When deciding on the location for your event, The environment of the facility and the quality of the service is very important.

The elegant ambiance of our well decorated rooms combined with our attention to detail and quality will ensure a successful event.

21725 Gateway Center Drive Diamond Bar, CA 91765 909-860-5440



HOUSE CONTINENTAL

Assortment of fresh baked Danish, Muffins and Croissant, freshly brewed regular and decaffeinated Coffee, chilled assorted juice & selection of hot teas and fresh seasonal fruits.

HEALTHY BREAKFAST

Assorted Yogurt, Selection of Cereal, ice cold milk, granola served with slices of banana, raisins and assorted berries.

AMERICAN BREAKFAST

Fluffy scrambled eggs, Hickory smoked bacon strips, Country style potatoes, Biscuits and gravy. Freshly baked muffins and Danish, Freshly brewed regular and decaffeinated coffee and assorted fresh fruit.

FRENCH TOAST

Cinnamon French toast dusted with powder sugar. Served with warm syrup and fresh fruit garnish.

BREAKFAST CROISSANT

Freshly baked, filled with scramble eggs, bacon and ham, topped with Monterey jack cheese, accompanied by seasonal fresh fruits

Breakfast Add - On(s)

Orange juice Freshly cut fruit Fruit Yogurt Granola Bars Bottled water

Minimum of 25 guests guarantee for buffet.



Lite Lunch

All Lunch Entrées are accompanied with house potato chips, Iced Tea or Lemonade Desserts available at additional cost: Cookie Plate, New York Cheesecake or Fresh Fruit

BBQ Chicken Tender Sandwich

Breaded, deep fried Chicken tenderloin with tomato, red onion, Green leaf lettuce, Swiss cheese, BBQ sauce on brioche bun

Tuscan Chicken Sandwich

Grilled Chicken breast with fire roast peppers, tomato, lettuce, Provolone cheese and pesto aioli on Ciabatta

Philly Cheese Steak

Grilled slice steak with grilled onion, green pepper and Swiss cheese on a French roll

Tuna Salad Sandwich

Chunky Tuna mixed with chopped celery, onion with lettuce, tomato, Mayonnaise on Ciabatta

Turkey Croissant Sandwich

Thinly sliced Turkey breast with Swiss cheese, lettuce and tomato on a golden flaky croissant

BLAT Wrap

Crisp bacon, lettuce, avocado and tomato wrapped in flour tortilla

All salad entrees accompanied with rolls and butter, iced tea or lemonade

Grilled Chicken Caesar Salad

Grilled Chicken, chopped lettuce, croutons and parmesan cheese

Cobb Salad

Tossed greens, bacon, bleu cheese, tomato, grilled chicken, boiled eggs, & bleu cheese dressing

Asian Chicken Salad

Cabbage, crisp lettuce, carrot, mandarian orange, cilantro and crisp wonton, tossed with house made sesame ginger dressing.

Choice of one entrée per person. If you wish to offer two separate entrée choices from above to your guests, a split charge of \$5 per person will be added. Exact count of each entrée is due two weeks prior to event.



Lunch & Dinner Buffet

SOUTHWESTERN FIESTA

Garden Salad
Tortilla Chips
Tortillas, Guacamole
Salsa Fresca & Sour Cream
Chicken or Beef fajitas
Mexican Rice
Pinto Beans
Cheese Enchiladas

THE GREAT WALL

Oriental Salad
Egg Roll or Pot Stickers
Beef Broccoli
Zest Orange Chicken
Stir-Fry Vegetables
Yang Chow Fried Rice

LITTLE ITALY

Caesar Salad
Pesto Salad
Chicken Parmesan or Grilled chicken
Italian Meatball or Sausage
Meat Lasagna
Penne Pasta
Seasonal Vegetables
Rolls & Butter

THE SANDWICH SHOP

Red Skin Potato Salad Garden Green Salad Display of Assorted Salami Deli Ham & Sliced Turkey Breast Assorted Sliced Cheeses; Swiss, Monterrey Jack & Cheddar Assorted Specialty rolls Relish & Condiment Tray

LOW CAL LOW CARB GO LEAN

Mixed green salad
Fresh vegetables crudities
Grilled salmon
Herb roasted chicken
Steam brown rice

Kids 3 years old and below are free, 4-7 years old are half price

All Lunch & Dinner Buffets are served with Iced Tea or lemonade Choice of New York Cheesecake, Decadent Chocolate Cake or Fruit platter

> Minimum of 25 guests guarantee for buffet Lunch Hours 10:00am- 3:00pm Dinner Hours 4:00pm- 11:00pm



Dinner Entrées

All meals are accompanied by a mixed green salad with Ranch & Italian dressings. Chef choice of seasonal steamed vegetables & rice pilaf or garlic mash potato. Served with rolls & butter & creamy cheesecake, coffee, or hot tea.

CHICKEN MARSALA

Seared chicken breast served with wild mushroom Marsala sauce

CHICKEN ARTICHOKE

Rotisserie chicken with fire roasted artichoke, sundried tomatoes and pesto sauce

CHICKEN PICCATA

Boneless skinless chicken breast, lemon chardonnay cream sauce

SANTA MARIA TRI TIP STEAK

Marinated, broiled and sliced, served with bordelaise sauce

TERIYAKI TRI TIP STEAK

Sliced and glazed with teriyaki sauce

TARRAGON SALMON

Poached fillet of salmon on a tarragon garlic sauce

STUFFED WHITE FISH

Finished with lemon caper sauce

RIB EYE STEAK

Marinated with herbs in burgundy wine, Cabernet reduction

NY STEAK

Grilled, Demi glace

VEGETARIAN LASAGNA

Served with seasonal garden vegetables

ROASTED PORTABLE STEAK

Balsamic port reduction

Choice of one entrée per person. If you wish to offer two separate entrée choices from above to your guests, a split charge of \$5 per person will be added. Exact count of each entrée is due two weeks prior to event.



Children's Menu

For ages 12 years and under. All entrées are served with fruit cups and a choice of lemonade or iced tea.

Chicken fingers with French fries

Meatball marinara with vegetables

Mac and Cheese with vegetables



Assorted Soft Drinks (Regular & Diet)

Bottled Water

Fresh Brewed Coffee, Decaf, Hot Tea or Ice Tea

Lemonade or Fruit Punch

Assorted Fruit Juices (Orange, apple, grapefruit, tomato)

Assorted Pastries (Sliced Breakfast Breads, Danish, Muffins or Croissants)

Bagels & Cream Cheese

Warm Cinnamon Rolls

Sliced Fresh Fruit Display (Minimum of 10 people)

Assorted Individual Yogurts

Assorted Fresh Baked Cookies

Fudge Brownies

Mid-Day Munchies (Candy bars, mixed nuts, granola bars, chips and power bars)

Pitcher Soda

*A gallon will serve approximately 20ppl



Hors d'oevres (Minimum of 4 Dozens)

Items marked with * are NOT available for packages.

HOT SELECTION

Spicy Chicken Wings

Italian Meatballs (Swedish, BBQ, or Sweet and Sour)

Egg Rolls

Pot Stickers

Spanakopita

Crab Stuffed Mushroom

Beef Skewer with Thai Peanut Sauce

Chicken Skewer with Ginger Sauce

Mini Chicken or Beef Slider

Coconut Shrimp

Mushroom chop stick with Balsamic reduction

COLD SELECTION

*Shrimp Cocktail

Chocolate Dipped Strawberries

*Assorted Dessert Mousse Cup (Chocolate, Vanilla or Raspberry)

Assorted Petite Fore's

*Assorted Miniature Cakes

Bruschetta Crostini

*Smoke Salmon on Crostini with Cream Cheese

Plum Tomato with Fresh Mozzarella

*Shrimp Ceviche on Cucumber pedal



Flors d'oevres

(Minimum of 50 Guests)

California Fruit Harvest

Fresh Melons, Grapes and Strawberry with Seasonal Fresh Fruits and Berries

The Cheese Board

Domestic Cheese garnished with Apple, Grapes and Nuts with Assorted Crackers and Sliced Baguettes.

Southwestern Display

Pico de Gallo, Guacamole, salsa con queso and crispy tortilla chips

Fresh Garden Crudités Platter

Served with Ranch dips and hummus

Hot Spinach and Artichoke Dip

Served with slice baquettes

Antipasto Platter

A selection of marinated mushroom, artichokes, mozzarella Cheese, bell papers and variety of Italian cheese

Carved to order with assorted condiments

Top Round of Beef

Roasted Turkey



Bar Service

Hosted Bar Cash Bar Bartender Fee

Beverage List

Domestic Beer

Imported Beer

House Wine

Premium Wine

Sodas

Bottled Water

Juice

Well Drinks

(Barton's)

Call Drinks

(Jack Daniels, Captain Morgan, Markers Mark, Jameson, Bacardi, Crown Royal, Malibu)

Premium Drinks

(Grey Goose, Absolute, Patron, Johnny Walker, Chivas, 3 Generation, Glenfiddeh)



Bottled Beverage List

Pinot Grigio (Danzante, Italy)

Chardonnay (Canyon Road, California)

Merlot (Canyon Road, California)

Cabernet Sauvignon (Canyon Road, Californía)

Red Blend (14 Hands Stampede, Washington)



MEETING ROOM FEATURES

Build-in complimentary wireless internet Phone lines available Audio visual equipment available Complete banquet and catering service Business service available 24 hour business center

MEETING SPACE CAPACITY CHART

ROOM	SQ. FT	THEATRE STYLE	CLASSROOM STYLE	CONFERENCE STYLE	U-SHAPE STYLE	BQT STYLE (ROUNDS)	SQUARE STYLE
BALLROOM	2844	210	99	N/A	N/A	180	100
GATEWAY 1 & 3	1107	70	45	30	25	70	45
GATEWAY 2 & 4	1431	110	65	40	35	80	50
GATEWAY 1	486	40	30	25	15	30	20
GATEWAY 2	810	60	40	35	30	50	30
GATEWAY 3	621	40	30	25	15	40	20
GATEWAY 4	621	40	30	25	15	40	20
NORTH GATE 101	300	30	10	16	15	N/A	20
NORTH GATE 102	300	30	10	16	15	N/A	20

MEETING ROOM RENTAL

AUDIO VISUAL RENTAL

DESCRIPTION	DESCRIPTION	
PROJECTOR SCREEN	PODIUM WITH MIC	
PROJECTOR	TV	
PROJECTOR PACKAGE	TV / DVD COMBO	
DRY ERASE / WHITE BOARD	FLIP CHART / PAD	



*** PRICES FOR A/V IS FOR THE TIME OF YOUR EVENT. PRICES ARE SUBJECT TO CHANGE***

MISCELLANEOUS

DESCRIPTION	PRICE			
Dance Floor (5x5 : 25 Square)				
Cake Cutting Fee				
Champagne Toast				
Security (for a party of 75 youth and above)				