



HILLCREST EVENT PLANNING



DINING WITH FLAIR!

Hillcrest

2705 Mountain View Drive

La Verne, CA 91750

909-392-4362



BREAKFAST

TRADITIONAL CONTINENTAL

Assortment of Freshly Baked Mini Muffins & Pastries
Freshly Brewed Coffee, Hot Tea & Decaffeinated Coffee
\$ 3.95 per person

DELUXE CONTINENTAL

Chilled Orange, Apple and Cranberry Juices
Seasonal Fresh Fruit Platter
Assortment of Freshly Baked Mini Muffins & Pastries
Freshly Brewed Coffee, Hot Tea & Decaffeinated Coffee
\$7.95 per person

CROISSANT CONTINENTAL

Chilled Orange, Apple and Cranberry Juices
Seasonal Fresh Fruit Platter
Assorted Baked Stuffed Croissants served with Butter and Preserves
Freshly Brewed Coffee, Hot Tea & Decaffeinated Coffee
\$8.95 per person

ADDITIONS TO BREAKFAST BUFFETS:

OMELET ACTION STATIONS

(Maximum of 40 guests)

Three Egg Omelet cooked to order with your choice of the following:
Diced Ham, Sliced Mushrooms, Roasted Peppers, Bay Shrimp,
Diced Tomatoes, Green Onions,
Cheddar and Jack Cheese, and Salsa Fresca
Add \$3.50 per person

BREAKFAST WRAPS

Scrambled Eggs with Breakfast Sausage, Potatoes, Cheddar and Jack Cheese
Wrapped in a Spinach Tortilla with Fresh Salsa
Add \$3.50 per person

BELGIUM WAFFLE STATION

Fluffy Belgium Waffle with Maple Syrup and Butter served
with Scrambled Eggs and Chicken-Apple Sausage
Add \$3.50 per person



BREAKFAST

OTHER GOODIES

Assortment of Freshly Baked Mini Muffins & Pastries

\$ 1.95 per person

Bagels with Cream Cheese, Cinnamon Rolls and Stuffed Croissants

\$ 2.45 per person

Heart Healthy Oatmeal with Toppings

\$ 2.25 per person

Seasonal Fresh Fruit Platter

\$ 2.95 per person

Creamy Yogurt with Granola Topping

\$ 2.25

Chilled Orange, Apple and, Cranberry Juices

\$ 1.95 per person

Freshly Brewed Coffee, Hot Tea & Decaffeinated Coffee

\$ 2.25 per person



LIGHTER FARE

All Lighter Fare Selections include Freshly Brewed Coffee, Iced Tea, Decaffeinated Coffee and a Gourmet Cookie

CLASSIC COBB SALAD

Crisp Greens topped with Roasted Turkey,
Bacon, Avocado, Hard Boiled Eggs,
Tomatoes and Blue Cheese
served with our Zesty Cobb Dressing
\$11.95 per person

SMOKED TURKEY WRAP

Thinly Sliced Smoked Turkey Breast, Bacon, Provolone Cheese, Tomatoes, and Shredded
Lettuce with Chipotle Mayonnaise, Wrapped in Sun-Dried Tomato Tortilla
served with Pasta Salad and Fresh Fruit
\$11.95 per person

DELI PLATE

Sliced Smoked Turkey, Ham and Roast Beef, Paired with Aged Cheddar and Provolone Cheese,
Vine Ripened Tomatoes and Lettuce
Served with Pasta Salad, Fresh Fruit and
Assorted Sliced Breads
\$12.95 per person

GRILLED CHICKEN CAESAR SALAD

Crisp Romaine garnished with Radicchio, Fresh
Tomatoes, Seasoned Croutons, Aged Parmesan and
Classic Caesar Dressing. Topped with Grilled Chicken Breast and Parmesan Tuille
\$11.95 per person

HILLCREST CLUB SANDWICH

Thinly Sliced Smoked Turkey, Cured Ham, Swiss
Cheese, Bacon, Avocado, Lettuce and Tomato
on a Kaiser Roll, served with
Pasta Salad and Fresh Fruit
\$11.95 per person



MORE LIGHTER FARE

All Lighter Fare Selections include Freshly Brewed Coffee, Iced Tea, Decaffeinated Coffee and a Gourmet Cookie

GRILLED VEGETABLE SANDWICH

Grilled Portabello, Squash, Sweet Peppers, Tomato,
and Fresh Mozzarella on Focaccia Bread
with Basil Pesto Mayonnaise
served with Pasta Salad and Fresh Fruit
\$10.95 per person

CHICKEN WRAP

Grilled Chicken with Roasted Sweet Pepper, Grilled Onion, Monterey Jack and
Romaine Hearts Wrapped in Sun Dried Tomato Tortilla with Artichoke and Lemon Aioli
served with Pasta Salad and Fresh Fruit
\$11.95 per person

BOX LUNCHESES

All Box Lunches include Pasta Salad, Whole Fruit, Chips, Cookie, Assorted Soda or Bottled
Water

Choice of:

- Roast Beef on a Steak Roll with Grilled Onions, Swiss Cheese,
Horseradish Sauce, Lettuce and Tomato
- Smoked Turkey Breast on Wheat Bread with Swiss Cheese, Lettuce,
Tomato and Cranberry Mayonnaise
- Cured Ham on Multi Grain Bread with Cheddar Cheese, Lettuce,
Tomato and Dijon Mustard
- Vegetarian Sandwich on Focaccia Bread with Grilled Portabello, Squash, Sweet
Peppers,
Tomato, Fresh Mozzarella and Basil Pesto Mayonnaise
\$9.95 per person

All Events Include Ice Water Service



BUFFETS

TUSCAN BUFFET

Classic Caesar Salad

Antipasti Platter with Tuscan Style Grilled Vegetables and Cured Meats

Orzo Pasta Salad with Artichokes, Olives, Sun Dried Tomatoes, Basil and Feta Cheese

Italian Sausage Lasagna layered with Marinara, Mozzarella and Ricotta Cheese

Herb Grilled Chicken Breast with Artichoke,

Sun Dried Tomato and Roasted Garlic Ragout

Pan Seared Salmon with Tomato Olive and Basil Relish

Seasonal Vegetables, Garlic and Focaccia Bread

Tiramisu

\$18.95 per person

MEXICAN FIESTA BUFFET

Mixed Greens, Pico and Black Bean Corn Salsa

topped with Crispy Tortilla Strips and Queso Fresco Cheese.

Sliced Grilled Chicken and Steak Fajitas with Sautéed Peppers & Onions

Soft Flour Tortillas, Fiesta Rice, Frijoles de la olla

Traditional Mexican Toppings Bar Including Shredded Lettuce, Lime Wedges,

Diced Tomatoes, Black Olives, Sour Cream, Shredded Cheese,

Fresh Housemade Salsa, & Guacamole

Mini Tres Leches Cake

\$16.95 per person



BUFFETS

RED DRAGON ASIAN BUFFET

Tatsoi Salad with Jicama in a Lemon Vinaigrette

Mongolian Beef

Mu Shu Chicken

Salmon Chinois with Honey-Dijon Glaze & Roasted Pistachio Garnish

Sesame Spinach & Broccoli or Stir-fried Bok Choy with Sesame & Ginger

Brown or White Rice

Fresh Fruit Salad

\$19.95 per person

CLASSIC AMERICAN BARBECUE

BBQ Chicken Breast

1/4-pound All-Beef Hamburgers

BBQ Pulled Pork

Three Side Dishes (select from list below*)

Assorted Otis Spunkmeyer Cookies

Home-Style Brownies

*Side dishes (select three):

Corn on the Cob

Traditional Baked Beans

Tri-color Slaw with Vinaigrette Dressing

Pasta Salad

Red Potato Salad with dill

Seasonal Fruit Salad

\$14.95 per person



BUFFETS

SOUTHERN SMOKEHOUSE BUFFET

Southern Style Salad with Tomatoes, Egg and Crisp Lettuce
Tossed in Ranch Dressing with a dash of Hickory Smoked Bacon Bits

Barbequed Tri Tip Sandwich

prepared with a Texas Dry Rub

OR

Hickory Smoked Pulled Pork

smothered in Barbeque Sauce piled on an onion roll
and

Southern Fried Chicken

Home-style Macaroni and Cheese

Coleslaw

Spicy Pinto Beans

Mini Cornbread muffins with Honey Butter

Warm Apple Crisp with Cinnamon Whipped Cream

Add Dryers Vanilla Ice Cream \$1.50

\$16.95 per person





SERVED MEALS

All Served Meals include a starter salad, chef's selection of seasonal vegetables, freshly baked dinner rolls & butter, dessert, and coffee and iced tea service

STARTER SALAD- SELECT ONE OF THE FOLLOWING:

Crisp Romaine with Traditional Caesar dressing & home-style garlic croutons
Baby Spinach with Feta Cheese, Red Onions, imported olives & Red Wine Vinaigrette
Mixed Greens, Tomatoes, Cucumbers & Olives with creamy Balsamic Vinaigrette
Baby Greens, Poached Apple Slices, Candied Nuts, Grape Tomato, Gorgonzola & Raspberry
Vinaigrette

ENTRÉE SELECTIONS

CHICKEN PASTA NEST

Boneless Chicken Breast filled with Pesto and Roasted Red Pepper
nestled on a bed of Linguini topped with a Mild Red Pepper Coulis
\$ 18.95 per person

CHICKEN PICCATA

Herb-encrusted Boneless Chicken Breast drizzled with
creamy Lemon Caper Sauce. Artistically presented and served **with rice pilaf.**
\$ 17.95 per person

WILD MUSHROOM CHICKEN

Roasted Breast of Chicken Stuffed with Wild Mushrooms & Leeks,
topped with demi-glace. Served with Garlic Mashed Potatoes.
\$ 18.95 per person

CHICKEN PARMESAN

Parmesan Breaded Breast of Chicken, Baked in a Rich Tomato Sauce,
Topped with Melted Provolone and Fontina Cheeses, Served with Creamy Garlic Risotto
\$ 17.95 per person

ROAST SIRLOIN OF BEEF

Tender Slices of Sirloin of Beef with Roasted Shallot Bordelaise Sauce
Served with Anna Potatoes
\$ 19.95 per person



SERVED MEALS - ENTRÉE SELECTIONS

All Served Meals include a starter salad, chef's selection of seasonal vegetables, freshly baked dinner rolls & butter, dessert, and coffee and iced tea service

RIB-EYE STEAK

Our well-marbled, Juicy Steak is Pan Seared to perfection, topped with Roasted Shallots and served with Potato Gratin

\$ 21.95 per person

FILET MIGNON AND SHRIMP SCAMPI DUET

Grilled Petite Choice Tenderloin Steak paired with large succulent shrimp, sautéed in butter, garlic, parsley, shallots and Chablis wine. Served with Potatoes Anna

\$ 29.95 per person

PRIME RIB

Salt Crusted, Slow Roasted Angus Prime Rib of Beef, served with Tarragon Au Jus and Creamed Horseradish, Baked Russet Potato, Butter, Sour Cream and Chives

\$ 24.95 per person

PACIFIC SALMON

Poached Filet of Fresh Pacific Salmon with Ginger Citrus Sauce. Served with Herbed Orzo.

\$ 22.95 per person

MACADAMIA CRUSTED MAHI MAHI

Served with mango relish, soy glaze and basmati rice

\$23.95

DEEP DISH LASAGNA

(CHOOSE BEEF, CHICKEN OR ROASTED VEGETABLE)

Garden salad or Caesar salad

Chef's Selection of Seasonal Vegetables

Garlic Breadsticks

\$16.95



HOR D'OEUVRES

The following are presented in tastefully arranged, self-service displays with accompaniments
(Minimum of 20 guests)

ARTISAN CHEESE DISPLAY

Wide variety of artisan cheeses from around the world served with premium cracker and flatbread assortment
\$ 4.00 per person

DOMESTIC CHEESE DISPLAY

Selection of domestic cheeses served with premium cracker and flatbread assortment
\$ 3.00 per person

SLICED FRUIT DISPLAY

Seasonal sliced fruits and berries accompanied with vanilla yogurt dipping sauce
\$ 2.50 per person

VEGETABLE DISPLAY

Fresh cut veggies presented with ranch for dipping
\$ 2.50 per person

SMOKED SALMON

Side of smoked salmon accompanied with a variety of pickles, wild caper berries, lemon and fresh dill; served with garlic crostini
\$ 4.00 per person



HOR D'OEUVRES

The following may be presented in tastefully arranged, self-service displays with accompaniments or passed

Minimum of 30 pieces of each item

Chilled Selections

\$2 per piece

Prosciutto wrapped asparagus spears

Miniature Shrimp Tostadas with Chunky Avocado Salsa

Silver Dollar Sandwiches – Deli Ham, Roasted Turkey, Chicken Salad...

Mediterranean Kabob—cherry tomato, mozzarella cheese and artichoke hearts basil drizzled with balsamic vinaigrette and olive oil

Chilled Jumbo Shrimp with traditional red cocktail sauce & lemon wedges

Assorted California Rolls with soy sauce, pickled ginger and wasabi

Hot Selections

\$3 per piece

Date Rumaki (3) stuffed with a tender walnut and wrapped in smoked bacon

Crab Stuffed Mushroom Caps

Pork and Vegetable Potstickers with chili garlic aioli

Coconut Shrimp or Coconut Chicken with Mango Chutney

Chicken or Beef Satay with dipping sauces

Thai Chicken Spring Rolls with red chili sauce



TREATS

Mini Fresh Fruit Tarts

Chocolate Dipped Strawberries

Chocolate Dipped Pretzels

Petite Cake Bites

Chocolate Ganache Cake

Coconut Macaroons

Gourmet Cookies

Magic Bars

Mixed nuts

Trail Mix

Tortilla Chips & Fresh Salsa

Pita Chips & Hummus

Pita chips & Artichoke dip

Prices \$1.25 to \$2.95

ICE CREAM SOCIAL

Creamy flavors with a decadent array of toppings

\$6.95 per person

BEVERAGES

Lemonade, Strawberry Lemonade, Fruit Punch & Ice Tea

\$7.50 per gallon

Coffee & Tea Service

\$2.25 per person

Bottled Water and Soft Drinks

\$1.25 each



HILLCREST CATERING POLICIES & PROCEDURES

Deposit and Payment

A non-refundable deposit is required upon signing your agreement. Full payment is due ten (10) business days prior to your event by cash, cashier's check or credit card.

Please be advised that there is no gratuity charge added to your bill and Hillcrest Catering associates may not accept gratuities. Residents and guests may show their appreciation to associates through donations to the Associates' Christmas Fund.

Unless exempt, applicable California State sales tax currently 8.75% will be added to your bill.

Guarantee of Attendance

Guarantee must be specified three (3) business days in advance by 12:00 noon. Guarantee number is not subject to reduction. If the guarantee is not received within the above mentioned time, the estimated figure will automatically become the guarantee. If additional guests above the respective guarantee numbers attend, Hillcrest will not guarantee the same menu and additional time may be needed to prepare.

Cancellations

Events or menu items cancelled or changed will be subject to the following charges:

Cancellations within 30 days of event - Full refund of deposit

Cancellations within three working days of the event - 33% of total cost of cancelled or changed items

Cancellations within two working days of the event - 50% of total cost of cancelled or changed items

Cancellation or change after 12 noon the day prior to the event - 100% of total cost of order

Attendant Charges

Attendant service for served meals, buffets and complete hor d'oeuvres receptions is included in the menu price. Should you require attendants for any additional special events, an hourly charge of \$30 per attendant may be applied.

Alcohol

Users of the rental space may serve beer and wine; however, prior written approval of the President, or his designee, is required. The Catering Manager will assist by ordering beer and wine.

When served at your event, it is mandatory that you provide at least one officer from the City of La Verne Police Department for 100 people or less. If attendance is greater than 100 people, two officers are required. The renter of the facility must pay the cost of the police officers.

Specialty Services

Our creative staff can help you develop a theme and provide just the right atmosphere for your event. In addition to our fine food and service, we can assist you with special linen, floral arrangements and audio/visual service.



Additional Fees

Room Rental

A. Meeting House Room use only – all day (4 hours or more)

Full room: \$400 a day plus \$200 cleaning fee

South section: only - \$300 a day plus \$100 cleaning fee

North section: only - \$200 a day plus \$100 cleaning fee

North sections: \$100 a day plus \$50 cleaning fee (room use for 25 people minimum)

B. Meeting House Room use only – hourly rate

Full room - \$100 an hour or fraction thereof

Any one section - \$75 an hour or fraction thereof

C. Galen Walker Board Room – the room may accommodate 48 chairs and 6 tables banquet style or 55 chairs auditorium style, and 25 chairs meeting style. The charge for the room is \$300 all day (4 hours or more) or \$75 an hour.

D. Guest Room - \$85 per night

Audio Visual Equipment

- Podium
- TV with VHS or DVD Player
- Large Movie Screen
- Overhead projector
- Extension Cord with power-strip
- Microphone: Wireless Handheld or Lapel Microphone
- Easel, Flipchart and Markers (\$20)
- Laptop with projector
- Elevated staging (\$25 per section)
- Room Set Up/Tear Down (\$100)
- Dance Floor (\$300)
- Meeting House Tech Support: (\$55 an hour)