

HILLCREST EVENT PLANNING



DINING WITH FLAIR!

Hillcrest

2705 Mountain View Drive

La Verne, CA 91750

909-392-4396

Effective July 2018

BREAKFAST

TRADITIONAL CONTINENTAL

Assortment of Freshly Baked Mini Muffins and Pastries, Chilled Orange Juice, Freshly Brewed Coffee, Hot Tea and Decaffeinated Coffee
\$ 6.75 per person

DELUXE CONTINENTAL

Chilled Orange Juice, Seasonal Fresh Fruit Platter, and Yogurt Bar
Assortment of Freshly Baked Mini Muffins and Pastries
Freshly Brewed Coffee, Hot Tea and Decaffeinated Coffee
\$10.00 per person

PETIT BREAKFAST

Warm Crepe Blintzes Stuffed with Sweet Ricotta Cheese topped with Fruit Compote,
Baked Mini Croissants with Jam, Chilled Orange Juice,
Freshly Brewed Coffee, Hot Tea and Decaffeinated Coffee
\$9.50 per person

ALL AMERICAN BREAKFAST

Scrambled Eggs and Breakfast Sausage, Hickory Smoked Bacon, Country Style Potatoes,
Breakfast Breads, Chilled Orange Juice,
Freshly Brewed Coffee, Hot Tea and Decaffeinated Coffee
\$13.50 per person
With Fresh Fruit Platter \$ 16.00 per person

BAKED BLUEBERRY PECAN FRENCH TOAST

Freshly Baked French Toast with Blueberries and Pecans topped with
Blueberry Syrup and Butter Served
With Bacon and Sausage
Chilled Orange Juice,
Freshly Brewed Coffee, Hot Tea and Decaffeinated Coffee
\$11.50 per person

BREAKFAST

OTHER GOODIES

Assortment of Freshly Baked Mini Muffins and Pastries

\$ 2.75 per person

Bagels with Cream Cheese, Cinnamon Rolls and Scones

\$ 3.00 per person

Heart Healthy Oatmeal with Toppings

\$ 2.75 per person

Seasonal Fresh Fruit Platter

\$ 4.00 per person

Creamy Yogurt with Fresh Berries and Granola Topping

\$ 4.50 per person

Chilled Orange, Apple and Cranberry Juices

\$ 2.75 per person

Freshly Brewed Coffee, Hot Tea and Decaffeinated Coffee

\$ 2.75 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
\$13.95 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
\$13.95 per person

ASIAN CHICKEN SALAD

Spinach and Baby Mixed Greens, Water Chestnuts, Carrots, Mandarin Oranges, Red Bell
Peppers, Crispy Wontons, Almonds with an Asian Dressing
\$13.95 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
\$13.50 per person

GRILLED 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
\$13.50 per person

MORE LIGHTER FARE

DELI PLATTER

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

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

HILLCREST CLUB SANDWICH

Thinly Sliced Deli Turkey, Cured Ham, Swiss
Cheese, Bacon, Avocado, Lettuce and Tomato
On a French Roll, served with
Pasta Salad and Fresh Fruit
\$12.95 per person

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

HILLCREST SIGNATURE DELI SANDWICHES

Freshly Baked French bread

With a Choice of:

- Roast Beef
- Roasted Turkey Breast
- Cured Deli Ham
- Tuna Salad
- Pastrami
- Vegetarian

Includes:

Pasta Salad, Fresh Cut Fruit, Chips, Cookie and
Assorted Soda or Bottled Water
\$ 13.95 per person

BUFFETS

(Minimum 50 guests)

TUSCAN BUFFET

Classic Caesar Salad

Tuscan Style Grilled Vegetables

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,

Seasonal Vegetables, Garlic and Focaccia Bread

Tiramisu

\$24.25 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 and 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 House made Salsa, Tortilla chips and Guacamole

Chocolate Dipped Churros

\$23.25 per person

BUFFETS

(Minimum 50 guest)

RED DRAGON ASIAN BUFFET

Crisp Lettuce, Julienne Carrots with a Ginger Vinaigrette

Mongolian Beef

Orange Chicken

White Rice

Choice of Fried Rice or Chow Mien

Honey Carrots and Broccoli

Green Tea Ice Cream Topped with a Fortune Cookie

\$23.25 per person

CLASSIC AMERICAN BARBECUE

Barbecue Chicken Breast

1/3 pound All-Beef Hamburgers

Barbecue Pulled Pork

Traditional Baked Beans

Pasta Salad

Red Potato Salad with Dill

Assorted Cookies

Home-Style Brownies

\$21.50 per person

BUFFETS

(Minimum 50 guests)

SOUTHERN SMOKEHOUSE BUFFET

Southern Style Salad with Tomato, 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

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

\$24.25 per person

SOUTHERN SMOKEHOUSE BUFFET

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

Hickory Smoked Pulled Pork

Smothered in Barbeque Sauce

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

\$23.25 per person

BUFFETS

SIMPLY DELICIOUS MENUS

\$ 19.00 per Person

Starter Salad: Choice of 1

- Southern Style Salad, Tomatoes, Egg, Lettuce, Bacon Bits and Ranch Dressing
- Mixed Greens, Pico and Black Bean Salad topped with Crispy Tortilla Chips and Queso Fresco Cheese
- Crisp Romaine with Traditional Caesar Dressing and Home Style Garlic Croutons

Entrée: Choice of 1 (add second entrée for an additional \$5.00 per person)

- Lemon Chicken (Chicken Piccata)
- Sliced Roast Beef au Jus
- Pulled Pork with Barbecue Sauce
- Vegetable or Meat Lasagna
- Chicken or Cheese Enchiladas

Sides: Choice of 2

- Mashed Potatoes
- Rice Pilaf
- Spanish Rice
- Refried Pinto Beans
- Macaroni and Cheese
- Coleslaw
- Pasta Salad
- Potato Salad
- Seasonal Vegetables

Choice of 1

- Dinner Rolls and Butter
- Garlic Bread
- Corn Bread Muffins and Honey Butter
- Flour Tortillas
- Tortilla Chips and Salsa

Dessert: Choice of 1

- Brownie and Ice Cream, Apple Pie, Carrot Cake or Chocolate Cake

Fresh Brewed Coffee, Chilled Water Station and Punch

SERVED MEALS

All Served Meals include a Starter Salad, Chef's selection of Seasonal Vegetables, Freshly Baked Dinner Rolls & Butter, Dessert, as well as Coffee and Iced Tea service

STARTER SALADS- SELECT ONE OF THE FOLLOWING:

Crisp Romaine with Traditional Caesar Dressing and Home-Style Garlic Croutons
Baby Spinach with Feta Cheese, Red Onions, Imported Olives and Red Wine Vinaigrette
Mixed Greens, Tomatoes, Cucumbers and Olives with Creamy Balsamic Vinaigrette
Baby Greens, Poached Apple Slices, Candied Nuts, Grape Tomato, Gorgonzola and Raspberry Vinaigrette

ENTRÉE SELECTIONS

CHICKEN PASTA NEST

Grilled Boneless Chicken Breast topped with Pesto, Provolone, and Roasted Red Peppers
Nestled on a bed of Angel Hair Pasta with a Mild Red Pepper Coulis
\$ 23.00 per person

CHICKEN PICCATA

Grilled Boneless Chicken Breast drizzled with
Creamy Lemon Caper Sauce artistically presented and served with Rice Pilaf
\$ 23.00 per person

MUSHROOM CHICKEN MARSALA

Roasted Breast of Chicken smothered with Mushrooms and a Rich Marsala Wine Sauce
Served with Fettuccini
\$ 23.00 per person

ROAST SIRLOIN OF BEEF

Tender Slices of Sirloin of Beef with Roasted Shallot Bordelaise Sauce
Served with Anna Potatoes
\$ 25.00 per person

SERVED MEALS - ENTRÉE SELECTIONS

All Served Meals include a Starter Salad, Chef's selection of Seasonal Vegetables, Freshly Baked Dinner Rolls and Butter, Dessert, as well as Coffee and Iced Tea service

RIB-EYE STEAK

Our well-marbled, Juicy 10oz Steak is pan-seared to perfection, topped with Roasted Shallots and served with Potato Gratin
\$ 27.00 per person

CARVED 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
\$ 31.00 per person

FILET MIGNON

Grilled 6oz Choice Tenderloin Steak
Served with Potatoes Anna
Market Price

PACIFIC SALMON

Poached Filet of Fresh Pacific Salmon with Ginger Citrus Sauce, Served with Herbed Orzo
\$ 29.00 per person

MACADAMIA CRUSTED HALIBUT STEAK

Served with Mango Relish, Soy Glaze
And Herbed Basmati Rice
\$ 32.00 per person

DEEP DISH LASAGNA

(CHOOSE BEEF, CHICKEN OR ROASTED VEGETABLE)

Garden Salad or Caesar Salad
Chef's Selection of Seasonal Vegetables
Garlic Breadsticks
\$22.00 per person

HORS D'OEUVRES

The following are presented in tastefully arranged, self-service displays with accompaniments

(Minimum of 20 guests)

DOMESTIC CHEESE DISPLAY

A selection of Domestic Cheeses, grapes, dried fruit
Served with Premium Crackers and a Flatbread assortment
\$ 6.50 per person

VEGETABLE DISPLAY

Fresh Cut Vegetables presented with Ranch Dipping Sauce
\$ 3.50 per person

SLICED FRUIT DISPLAY

Seasonal sliced Fruits and Berries
\$ 4.00 per person

HOUSE-MADE TORTILLA CHIPS WITH FRESH SALSA

\$ 2.50 per person
Include Guacamole and Sour Cream
\$ 3.75 per person



HORS D'OEUVRES

*The following may be presented in tastefully arranged, self-service displays
with accompaniments or as passed Hors D'oeuvres*

(Minimum of 30 pieces of each item)

Assorted California Rolls with Soy Sauce, Pickled Ginger and Wasabi
\$2.50 per guest

Bacon wrapped Asparagus Spears
\$2.95 per guest

Prosciutto wrapped Asparagus Spears
\$3.50 per guest

Skewered Mini-Caprese Salad – Cherry Tomato, Mozzarella and Basil served individually
\$2.50 each

Spanakopita – Phyllo dough filled with spinach, garlic, onions, cream cheese and feta cheese
\$1.50 per guest

Silver Dollar Sandwiches – Deli Ham, Roasted Turkey, Chicken Salad and more
\$2.95 each

Pulled Pork Sliders- Orange Marmalade Sauce and Chipotle Mayonnaise
\$2.95 each

Pita Chips and Hummus – Pita chips and freshly made Hummus with Garlic, Lemon juice and Olive oil
\$2.50 per guest

Pita Chips with Spinach Artichoke Dip – Pita Chips with a Creamy Artichoke Dip
\$2.75 per guest

Chilled Jumbo Shrimp - with traditional Red Cocktail Sauce and Lemon wedges
\$3.45 each

Coconut Shrimp served with a Plum Sauce
\$3.75 each

HORS D'OEUVRES

*The following may be presented in tastefully arranged, self-service displays
with accompaniments or as passed Hors D'oeuvres*

(Minimum of 30 pieces of each item)

Chicken Satay-House made Peanut Sauce
\$2.75 each

Steak Satay- House made Sweet Ginger Sauce
\$2.95 each

Date Rumaki- stuffed with a Tender Walnut and wrapped in Smoked Bacon
\$1.50 per guest

Pork or Vegetable Potstickers -with Sweet Ginger Sauce
\$1.50 per guest

Vegetable or Chicken Eggrolls-with dipping sauce
\$1.95 per guest

Mini Quiche Country French Lorraine-Bacon, Chives and Swiss Cheese
\$2.50 per guest

Tequila Lime Shrimp Skewer- Grilled, Marinated Tender Shrimp with a Tequila Lime Glaze
\$ 4.45 each





TREATS

Mini Fresh Fruit Tarts--\$3.45

Chocolate Dipped Strawberries -- \$3.75

Chocolate Ganache Cake-- \$3.95

Carrot Cake-- \$3.25

Cheesecake-- \$4.25

Tiramisu--\$ 4.25

Cream Puffs-- \$2.95

Magic Bars-- \$2.75

Coconut Macaroons-- \$2.50

Lemon Bars -- \$12.00 per dozen

Mini cupcakes -- \$12.00 per dozen

Brownies -- \$12.00 per dozen

Gourmet Cookies --\$12.00 per dozen

Mixed nuts -- \$4.25 per guest

Trail Mix -- \$5.50 per guest

MORE TREATS



Creamy flavors with a decadent array of toppings
\$8.50 per person



BEVERAGES

Lemonade, Strawberry Lemonade or Fruit Punch
\$9.50 per gallon

Iced Tea
\$4.00 per gallon

Freshly Brewed Coffee and Tea Service
\$2.75 per person

Bottled Water and Soft Drinks
\$2.00 each

HILLCREST CATERING POLICIES & PROCEDURES

Deposit and Payment

A non-refundable cleaning fee 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 Hillcrest Associates' Christmas Fund.

Unless exempt, applicable California State sales tax currently 9.25% will be added to your bill.

Guarantee of Attendance

Guarantee must be specified seven (7) 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 fee

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 hors 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. (One officer at the event and another officer on call) The Client will be billed for actual officers present at the event. The bar will close one hour prior to the end of all catering events.

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.