

# HILLCREST EVENT PLANNING



*DINING WITH FLAIR!*

Hillcrest

2705 Mountain View Drive

La Verne, CA 91750

909-392-4396

Effective July 2019

# **BREAKFAST**

## **TRADITIONAL CONTINENTAL**

Assortment of Freshly Baked Mini Muffins and Pastries, Chilled Orange Juice, Freshly Brewed Coffee, Hot Tea and Decaffeinated Coffee  
\$7.75 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  
\$11.00 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  
\$10.50 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  
\$14.50 per person  
With Fresh Fruit Platter \$ 16.75 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  
\$12.50 per person

# **BREAKFAST**

## **OTHER GOODIES**

Mini Muffins

\$2.75 per person

Danish

\$2.75 per person

Scone

\$2.75 per person

Bagel with Cream Cheese

\$3.75 per person

Cinnamon Rolls

\$3.50 per person

Heart Healthy Oatmeal with Toppings

\$ 3.50 per person

Seasonal Fresh Fruit Platter

\$ 4.50 per person

Creamy Yogurt with Fresh Berries and Granola Topping

\$ 5.00 per person

Chilled Orange, Apple and Cranberry Juices

\$ 2.75 per person

Freshly Brewed Coffee, Hot Tea and Decaffeinated Coffee

\$ 2.95 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  
\$15.50 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  
\$15.50 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  
\$15.50 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  
\$15.50 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  
\$16.50 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  
\$15.00 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  
\$15.50 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  
\$15.50 per person

# **BUFFETS**

(Minimum 50 guests)

## **TUSCAN BUFFET**

Classic Caesar Salad

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

Vegetable or Meat 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

\$25.50 per person

## **MEXICAN FIESTA BUFFET**

Mixed Greens, Pico and Black Bean Corn Salsa

Topped with Crispy Tortilla Strips and Queso Fresco

Sliced Grilled Chicken 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

\$25.00 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

\$24.50 per person

## **CLASSIC AMERICAN BARBECUE**

Barbecue Chicken Breast

1/3 pound All-Beef Hamburgers

Traditional Baked Beans

Pasta Salad

Red Potato Salad with Dill

Assorted Cookies

Home-Style Brownies

\$23.50 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  
Coleslaw  
Spicy Pinto Beans  
Mini Cornbread Muffins with Honey Butter  
Warm Apple Crisp with Cinnamon Whipped Cream  
\$25.50 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  
Coleslaw  
Spicy Pinto Beans  
Mini Cornbread Muffins with Honey Butter  
Warm Apple Crisp with Cinnamon Whipped Cream  
\$25.50 per person



# BUFFETS

## SIMPLY DELICIOUS MENUS

\$ 21.50 per Person

### Starter Salad: Choice of 1

- Traditional Green Salad with Cucumbers, Red Onion, Grated Carrots and Olives
- 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
- 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, Assorted Cookies, Apple Pie, Carrot Cake or Chocolate Cake

Fresh Brewed Coffee, Chilled Water Station and Punch or Lemonade

## ADDITIONAL OPTIONS

*Any of the items listed below can be added to your Buffet of Served Meal for an additional charge.*

### Salads: \$1.95

- Mixed Greens, Picot and Black Bean Salad topper with Crispy Tortilla Chips and Queso Fresco.
- Traditional Caesar Salad with Crisp Romaine, Parmesan Cheese Shavings and Home Style Garlic Croutons.

### Entrees: \$2.95

- Chicken Piccata
- Fried Chicken
- Chicken and Cheese Enchilada
- Vegetable or Meat Lasagna
- Pulled Pork with BBQ Sauce

### Beef: \$3.95

- Sliced Roast Beef served with Au Jus
- BBQ Tri Tip

### Sides: \$1.95

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

### Bread and Alternatives: \$.90

- Garlic Bread
- Flour and/or Corn Tortillas

### Bread and Alternatives: \$1.25

- Focaccia
- Corn Bread and Honey Butter
- Tortilla Chips and Salsa

### Desserts: \$1.25

- Brownies
- Assort Cookies
- Ice Cream

### Premium Desserts: \$1.95

- Tiramisu
- Chocolate Ganache Cake
- Carrot Cake
- Pie  
Apple/Cherry/Blueberry/Lemon  
Meringue

## 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  
\$ 26.50 per person

### CHICKEN PICCATA

Grilled Boneless Chicken Breast drizzled with  
Creamy Lemon Caper Sauce artistically presented and served with Rice Pilaf  
\$ 25.50 per person

### MUSHROOM CHICKEN MARSALA

Roasted Breast of Chicken smothered with Mushrooms and a Rich Marsala Wine Sauce  
Served with Fettuccini  
\$25.95 per person

### ROAST SIRLOIN OF BEEF

Tender Slices of Sirloin of Beef with Roasted Shallot Bordelaise Sauce  
Served with Anna Potatoes  
\$ 26.95 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  
\$ 32.95 per person

### **CARVED PRIME RIB**

Salt Crusted, Slow Roasted Prime Rib of Beef, served with Tarragon Au Jus And Creamed Horseradish, Baked Russet Potato, Butter, Sour Cream and Chives  
\$ 32.95 per person

### **FILET MIGNON**

Grilled 6oz Choice Tenderloin Steak  
Served with Potatoes Anna  
\$36.50

### **PACIFIC SALMON**

Poached Filet of Fresh Pacific Salmon with Ginger Citrus Sauce, Served with Herbed Orzo  
\$ 30.95 per person

### **MACADAMIA CRUSTED HALIBUT STEAK**

Served with Mango Relish, Soy Glaze  
And Herbed Basmati Rice  
\$ 33.95 per person

### **DEEP DISH LASAGNA**

**(CHOOSE BEEF, CHICKEN OR ROASTED VEGETABLE)**

Garden Salad or Caesar Salad  
Chef's Selection of Seasonal Vegetables  
Garlic Breadsticks  
\$25.50 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  
\$ 4.00 per person

## **SLICED FRUIT DISPLAY**

Seasonal sliced Fruits and Berries  
\$ 4.50 per person

## **HOUSE-MADE TORTILLA CHIPS WITH FRESH SALSA**

\$ 3.25 per person  
Include Guacamole and Sour Cream  
\$ 4.00 per person

## **HOUSE-MADE HUMUS WITH OLIVE OIL**

Served with Pita chips or Flat Bread  
\$3.00 per person

## **HOUSE-MADE HUMUS SPINACH ARTICHOKE DIP**

Served Hot or Cold with Pita Chips or Flat Bread  
\$3.25 per person



## HORS D'OEUVRES

*The following are presented in tastefully arranged, self-service displays with accompaniments. Passed Hors D'oeuvres service available upon request at an additional fee.*

**(Minimum of 30 pieces of each item)**

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

Bacon wrapped Asparagus Spears  
\$3.00 each

Prosciutto wrapped Asparagus Spears  
\$3.50 each

Skewered Mini-Caprese Salad – Cherry Tomato, Mozzarella and Basil served individually  
\$2.75 each

Spanakopita – Phyllo dough filled with spinach, garlic, onions, cream cheese and feta cheese  
\$2.50 each

Silver Dollar Sandwiches – Deli Ham, Roasted Turkey, Chicken Salad and more  
\$3.25 each

Pulled Pork Sliders- Orange Marmalade Sauce and Chipotle Mayonnaise  
\$3.00 each

Chilled Cocktail Shrimp - with traditional Red Cocktail Sauce and Lemon wedges  
\$3.00 each

Coconut Shrimp served with a Plum Sauce  
\$3.00 each

Chicken Satay-House made Peanut Sauce  
\$3.25 each

Steak Satay- House made Sweet Ginger Sauce  
\$4.00 each

Date Rumaki- stuffed with a Tender Walnut and wrapped in Smoked Bacon  
\$2.50 each

## HORS D'OEUVRES

*The following are presented in tastefully arranged, self-service displays with accompaniments. Passed Hors D'oeuvres service available upon request at an additional fee.*

**(Minimum of 30 pieces of each item)**

Pork or Vegetable Potstickers - with Sweet Ginger Sauce  
\$2.75 each

Vegetable or Chicken Eggrolls - with dipping sauce  
\$2.50 each

Mini Quiche Country French Lorraine - with Bacon, Chives and Swiss Cheese  
\$2.75 each

Tequila Lime Shrimp Skewer - Grilled, Marinated Tender Shrimp with a Tequila Lime Glaze  
\$3.25 each





## TREATS

Mini Fresh Fruit Tarts - \$4.25

Chocolate Dipped Strawberries - \$4.00

Chocolate Ganache Cake - \$4.00

Carrot Cake - \$3.75

Cheesecake - \$4.50

Tiramisu - \$4.50

Cream Puffs - \$3.00

Magic Bars - \$3.25

Coconut Macaroons - \$2.50

Lemon Bars - \$2.50

Mini cupcakes - \$2.25

Brownies - \$2.50

Gourmet Cookies - \$2.25

Mixed nuts - \$4.25 per person

Trail Mix - \$2.50 per person



## MORE TREATS



Creamy flavors with a decadent array of toppings  
\$9.50 per person



## BEVERAGES

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

Iced Tea  
\$5.00 per gallon

Freshly Brewed Coffee and Tea Service  
\$2.95 per person

Bottled Water and Soft Drinks  
\$2.50 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 9.5%, 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.

## **Menu Selection**

Menu Selection must be confirmed twenty one (21) days in advance by 12:00 noon. Menu Selection is not subject to change after finalization. Special dietary requests will be accommodated with prior notification. Special dietary request made on the day of the event are subject to availability.

## **Outside Food**

No outside food is permitted at the event. No one except the Caterer can bring in outside food or beverages. All food items must be ordered from the Catering Department. Any outside food will be removed from the event at the client's expense.

## **Left Over Food**

All food must be consumed on the premises. No one except the Caterer can bring or take-out food or beverages from the event. In order to ensure our clients safety no take out containers will be provided.

## **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.