

# GOLF 2024 CATERING MENU



One Industry Hills Parkway | City of Industry, CA 91744 San Gabriel Valley 626-854-2351 www.pacificpalmsresort.com



# **Golf Breakfast**

(Minimum 20 people)

# Continental Breakfast | \$19 per person

Assorted Breakfast Pastries including Danish, Mini Croissants and Muffins (1 piece per person)

Fresh Coffee, Herbal Teas, Variety of 4oz Fresh Juices

Breakfast Burrito | \$19 per person (add \$1 for split)

Scrambled Eggs, Chorizo Sausage, Potato Hash and Jack Cheese Fresh Coffee, Herbal Teas, Variety of 4oz Fresh Juices

# McYoupa Sandwich | \$19 per person

Fried Egg with Country Sausage Patty and American Cheese on a Toasted English Muffin Fresh Coffee, Herbal Teas, Variety of 4oz Fresh Juices

# **Beverages | Fruits | Pastries**

Juice or Coffee | \$65 per gallon (minimum 3 gallons)

Individual 4oz Cups of Juice | \$4 each

Sliced Seasonal Fruit | \$8 per person (minimum 20 people)

Assorted Whole Seasonal Fresh Fruits | \$55 (per dozen)

Assortment of Fruit Yogurts | \$52 (per dozen)

Croissants, Muffins and Danish Pastries | \$60 (per dozen)

French Pastries, Fruit Tarts and Petite Fours | \$70 (per dozen)

Assortment of Mini Desserts | \$66 (per dozen)



# **Golf Box Lunch Combos**

(Minimum 20 people)

Combos Include: Whole Fruit / Chips / Cookie / Soft Drink or Bottled Water

# Deli Box | \$29 per person

# Traditional Sandwich <u>Choice of Two</u>

Roast Beef Roasted Turkey Breast Black Forest Smoked Ham Chicken Salad Tuna Salad

with Cheese, Lettuce, Tomato, Mayonnaise served on Wheat, White or Hoagie

# California Wrap Selections Choice of Two

#### **Buffalo Chicken Wrap** (Mild)

Crispy Chicken Strips mixed with Buffalo Sauce, Blue Cheese and Cole Slaw wrapped in a Flour Tortilla

#### Jack Daniel's BBQ Chicken Wrap

Flame Broiled Chicken Breast with Jack Daniel's BBQ Sauce, Cheddar Cheese and Southwest Slaw wrapped in a Flour Tortilla

#### **Grilled Veggie Wrap**

Roasted Eggplant, Roasted Peppers, Zucchini Squash, Marinated Tofu with Balsamic Vinaigrette wrapped in a Flour Tortilla

#### California Turkey "Club" Wrap

Breast of Turkey with Avocado, Smoked Bacon, Roasted Tomato, Leaf Lettuce and Chipotle Mayonnaise wrapped in a Flour Tortilla



# **Golf Outdoor Hot Lunches**

Food Station set-up fee of \$360 per station will apply | Maximum two stations per course.

Food Station will be set on the golf course for a maximum period of 3 hours.

(40 guest minimum per station)

Includes: Soft Drink or Bottled Water

# Philly Steak Sandwich | \$21 per person

Thinly Sliced Beef Steak, Grilled Onions, Bell Peppers, Melted Cheese on Brioche Bun (One per person)

# Taco Station | \$35 per person

Beef, Chicken, Fresh Corn or Flour Tortillas
Rice, Beans, Salsa Station, Corn Chips
Add Avocado Crema | \$3 per person (May vary per market price)

# All-American Barbecue | \$38 per person

**Choose Two Items** 

BBQ Chicken (1 per person)

Grilled Angus Beef Hamburger (1 per person)

All Beef Hot Dog (1 per person)

Jack Daniel's BBQ Pork Ribs | add \$7 per person

Jack Daniel's BBQ Beef Short Ribs (6oz per person) | add \$9 per person

Hamburger and Hot Dog Buns, Lettuce, Sliced Tomatoes, Sliced Onions, Pickle Relish, Mustard, Mayonnaise, Ketchup, Sliced Assorted Cheese, Potato Salad, Bag of Chips, Whole Fruit, Cookies

\*Chef attendant fee of \$250 will apply per station if cook to order is requested



#### **Golf Plated Menu**

(Minimum 20 people)

Choose One Entrée or One Combination Plate and One Vegetarian Dish (see page 14).

All Non-Vegetarian Entrées served with choice of Starch and California Seasonal Vegetables.

Includes: Coffee / Tea / Iced Tea / Assorted Rolls and Butter, Choice of One Salad (see page 6) and One Dessert (see page 7)

#### **Entrée**

(Higher price prevails for multiple Entrée selections – Maximum of 2)

Grilled Chicken Breast with Roasted Rosemary Chicken Jus \$54
Grilled Salmon with Tomato and Herb Relish \$56
New York Strip Steak with Herb Chimichurri Pesto \$59
10oz Ribeye Steak with Cracked Pepper Bordelaise \$68

#### **Combination Entrées**

Grilled Chicken Breast and Grilled Salmon with Dijon Cream Sauce \$64

New York Steak and Pan Seared Salmon with Sun Dried Tomato Demi-Glace \$68

Ribeye Steak and Grilled Salmon with Pinot Noir Reduction \$72

#### **Starches**

(Choose One)

Wild Rice Pilaf
Garlic Mashed Potatoes
Red Bliss Crushed Potatoes
Steamed Jasmine Rice
Crispy Red Potatoes



# **Golf Plated Salads**

(Included with Plated Menu)

#### **Choice of One**

#### **Pacific Palms Resort Salad**

California Greens Wrapped in a Cucumber Ribbon with Orange Segments, Grape Tomatoes, Dried Cranberries, Candied Walnuts, Shaved Parmesan and Choice of Dressing:

(Ranch / Italian / Balsamic Vinaigrette / Blue Cheese / Sesame / Raspberry Vinaigrette)

#### Caesar Salad

Chopped Romaine Lettuce, Garlic Croutons, Parmesan Cheese with Classic Caesar Dressing



#### **Plated Desserts**

(Included with Plated Menu)

Strawberry Cheesecake with Assorted Berries

Chocolate Ganache Cake with Raspberry Sauce

California Fruit Tart filled with California Seasonal Fruits and Pastry Cream

Mocha Cake
Coffee and Vanilla Scented Cake with Cappuccino Mousse

Citrus Trio
Fruit Tart, Lemon Bar, Raspberry Macaron

# **Buffet Dessert Selections**

(Included with Buffet Menu only - Mini and Petite Bites)

#### **Choice of Three**

Hawaiian White Cake/Chocolate Mousse Cups/ Vanilla Sponge & Mousse Cups/
Carrot Cake Squares / Strawberry Shortcake Squares / Dark Chocolate Cake Squares /
Pecan Tarts / Lemon Curd Tarts / Key Lime Tart / Fruit Tarts / Petite Fours /
Chocolate Ganache Tarts / Cappuccino Cups / Apple Crumble Tarts /
Apple Crumble Bars / Raspberry Bars / Lemon Bars



#### **Buffet Salads**

(Included with Buffet Menus)

#### **Choice of Two**

#### Caesar Salad

Chopped Romaine Lettuce, Garlic Croutons, Parmesan Cheese with Classic Caesar Dressing

#### **California Greens**

Mixed Greens, Cucumbers, Julienne Carrots, Grape Tomatoes, Croutons, Black Olives with Choice of Two Dressings:

(Ranch / Italian / Balsamic Vinaigrette / Blue Cheese / Sesame / Raspberry Vinaigrette)

#### **Pacific Palms Potato Salad**

Red Bliss Potatoes, Crumbled Bacon, Chopped Scallions with Whole Grain Mustard Dressing

#### **Mediterranean Macaroni Salad**

Pasta, Artichokes, Black Olives, Sun Dried Tomato, Pepperoncini with Pesto Vinaigrette

#### **Quinoa Salad**

"Tabbouleh" Style

Quinoa, Roma Tomato, Cucumber, Parsley and Mint with Olive Oil and Lemon Dressing

#### **Grilled Vegetable Salad**

Grilled Asparagus, Red, Yellow and Green Peppers, Basil, Parmesan Cheese with White Balsamic Dressing

#### **Tomato and Mozzarella Salad**

Diced Tomatoes and Mozzarella with Fresh Julienne Basil and Extra Virgin Olive Oil

#### **Arugula Salad**

California Arugula with Crumbled Goat Cheese, Shaved Fennel, Roasted Green Apples,
Dried Cranberries with Orange Vinaigrette



#### **Golf Buffet Menu**

(Minimum 20 people)

**Menu Includes:** Coffee / Tea / Iced Tea / Assorted Rolls & Butter / Seasonal Vegetables YourChoice of Two Salads (page 8) / One Starch (see below) / Dessert Display (see page 7)

# Golf Buffet | \$71 per person

#### **Choice of Two Entrees**

Roasted Chicken with Dijon and Whole Grain Cream Sauce

Citrus and Achiote Marinated Chicken with Tequila Lime Sauce

Roasted Sirloin with Cracked Pepper Bordelaise

**BBQ Chicken** with Jim Beam Bourbon Infused BBQ Sauce

Lemon Pepper Seasoned Tri Tip with Red Wine Sauce & Crispy Onions

Baked White Fish with White Cream Sauce

#### **Choice of One Starch**

Garlic Mashed Potatoes
Tri-Color Potato Medley
Oven Roasted Red Potatoes
Sweet Potato Mash
Steamed Jasmine Rice
Wild Rice Pilaf



# Golf Classic Mexican Buffet | \$72 per person

(Minimum of 20 people)

Includes: Coffee / Tea / Iced Tea / Corn and Flour Tortillas / Chips and Salsa Bar Pork Pozole Soup with Limes, Chiles, Cilantro, Radishes and Onions

#### **Choice of Two Salads**

Jicama and Green Salad Mixed Greens Salad Mexi-Cali Salad Southwest Caesar Salad

#### **Choice of Two Entrées**

Chicken Fajitas Chile Verde
Carne Asada Chile Colorado
Pork Carnitas Cheese Enchiladas

Beef Barbacoa

#### **Choice of Three Sides**

Black Beans with Cilantro and Cumino

Calabasitas, Sautéed Zucchini, Yellow Squash, Onions, Tomatoes topped with Mexican Cheese

Refried Beans
Spanish Rice
Southwest Rice

#### **Choice of Two Desserts**

Chocolate Flan
Churros
Dulce de Leche Cake
Strawberry Shortcake

#### **Suggested Enhancements**

Taco Station \$20 per person Marinated Beef and Chicken with Corn and Flour Tortillas

with Assorted Toppings

\$190 | 25 pieces
Tequila Marinated Rock Shrimp,
Southwest Slaw and
Cilantro Lime Cream

**Crispy Shrimp Tacos** 



# Golf Asian Buffet | \$68 per person

(Minimum of 20 people)

Includes: Coffee / Tea / Iced Tea / Assorted Rolls and Butter

#### **Choice of Two Salads**

Mixed Greens Sesame Chopped Salad
Caesar Salad Asian Style Slaw

#### **Choice of Two Entrées**

Kung Pao Chicken Pepper Beef
Stir Fry Chicken and Vegetables Beef and Broccoli
Mongolian Beef Sweet and Sour Chicken

#### **Choice of Two Sides**

Vegetable Chow Mein (Stir Fry)
Vegetarian Fried Rice (Stir Fry)
Steamed Jasmine Rice
Classic Rice Pilaf

#### **Choice of Two Desserts**

Green Tea Cake
Mini Fruit Tarts
Strawberry Shortcake
Pecan Tart

#### **Suggested Enhancements**

Dim Sum Station \$180 | 25 Pieces

Eggrolls, Shu Mai and 2 Flavors of Dumplings with Hoisin, Sweet & Sour Sauce and Sambal

Sushi Platter \$190 | 40 Pieces

Spicy Tuna and California Roll with Soy Sauce, Wasabi and Ginger Ahi Tuna Tacos \$190 | 25 Pieces

Wonton Shell, Spicy Tuna, Chipotle Mayo, Sesame



# Golf Classic Italian Buffet | \$70 per person

(Minimum of 20 people)

Includes: Coffee / Tea / Iced Tea / Garlic Bread / Minestrone Soup

#### **Choice of Two Salads**

Chop House Salad Caprese Salad

Mediterranean Pasta Salad Cucumber, Tomato and Feta Salad

#### **Choice of Two Entrées**

Chicken Scallopini with Lemon, Fresh Tomato and White Wine Sauce

Chicken Piccata with Lemon Caper Sauce

Chicken Cacciatore

Steak Oreganato with Garlic, Herbs and Olive Oil

Pork Saltimbocca with Prosciutto and Sage

Beef Osso Buco | Add \$4 Per Person

#### **Choice of Two Sides**

Broccoli with Garlic and Olive Oil

Baked Penne Pasta with Marinara and Mozzarella

Eggplant Parmesan

Balsamic Roasted Vegetables

Green Beans with Lemon Caper

#### **Choice of Two Desserts**

Cannolis
Tiramisu
Italian Cookies
Lemon Tarts

#### Suggested Enhancements

Pasta Station \$20 | Per Person Chef Attendant | \$250

Combination of Pastas, Sauces and Condiments Served to Order

Caprese Skewers \$160 | 25 Pieces

Tomato, Fresh Mozzarella, Basil, Garlic and Balsamic Reduction Antipasto Display \$27 | Per Person

Assorted Meats and Vegetables with Hummus, Assorted Crackers and Toasted Baguettes



# Golf Classic Barbecue Buffet | \$80 per person

(Minimum of 20 people)

Includes: Coffee/Tea/IcedTea/AssortedRolls and Butter/Chili Bean Soup
An Assortment of BBQ Sauces and Cornbread

#### **Choice of Two Salads**

Traditional Macaroni Salad Southern Style Potato Salad

Tangy Coleslaw

California Green Salad

Caesar Salad

#### **Choice of Two Entrées**

Dry Rub Smoked Beef Brisket with St. Louis BBQ Sauce

Grilled Chicken Breast with Jack Daniel's BBQ Sauce

Southern Style Fried Chicken

Slow Roasted Pork Shoulder with Tangy Barbecue Sauce

Barbecued Baby Back Ribs with Smoky BBQ Sauce

#### **Choice of Three Sides**

Baked Beans
Corn on the Cob
Collard Greens with Bacon
Mac-N-Cheese

#### **Choice of Two Desserts**

Apple Tart
Banana Pudding Cups
Pineapple Upside Down Cake
Strawberry Shortcake

#### **Suggested Enhancements**

BBQ Grilling Station
Chef Attendant Fee | \$250
and Set-Up Fee | \$350
(In addition to Menu Price)

(Outdoor Function Space Only)

Pineapple Chicken Skewers \$175 | 25 Pieces

With Teriyaki Glaze

Jack Daniel's Pulled Pork Potato Skins \$175 | 25 Pieces

Served with Monterey Jack Cheese, Diced Tomatoes and Crispy Onions

All Buffets or Stations are displayed no more than 1.5 hours



# **Vegetarian Options**

#### Four Cheese Ravioli

with Wild Mushroom, Sautéed Spinach, Asparagus and Blistered Tomato Relish over Marinara (vegetarian)

#### Chili Garlic Grilled Tofu Steak

Served with Black Bean Cilantro Pancake, Baby Bok Choy, Edamame with Soy-Sesame Glaze

(vegetarian / vegan)

#### Kale and Mushroom Ravioli

Sautéed Spinach, Asparagus and Blistered Tomato / Red Pepper Marinara (gluten-free / vegan)

#### **Grilled Eggplant Steak**

and Vegetables with Snow Peas, Carrot-Ginger Puree
Sweet Peppers and Braised Kale
(gluten-free / vegan)

#### Fire-Roasted Amarillo Squash

with Blistered Cherry Tomato Relish, Roasted Chili-Carrots, Crispy Red Potatoes, Mojo Verde (gluten-free / vegan)

#### **Marinated Forest Mushroom**

with Creamy White Balsamic, Smashed Fingerling Potatoes, Roasted Chili-Carrots,

Cauliflower and Broccoli

(gluten-free / vegan)



# Menu Enhancements

(Must Accompany Full Menu)

# Pasta Bar | \$20 per person Chef Attendant Required | \$250

(25 Person Minimum)

#### **Pastas**

Penne, Fettuccini, Four Cheese Ravioli

#### Sauces

Basil Tomato Marinara, Creamy Pesto, Parmesan Alfredo

#### **Condiments**

Shaved Parmesan Cheese, Basil Pesto, Garlic Bread

# Taco Bar | \$20 per person

(25 Person Minimum)

Marinated Beef and Chicken with Corn and Flour Tortillas

#### Salsa Bar

Pico De Gallo, Salsa Roja, Salsa Verde, Diced Red Onion, Chopped Cilantro, Sour Cream, Fried Jalapeños and Corn Tortilla Chips

Add Avocado Crema | \$3 per person (May vary per market price)

# Cheese Pizza | \$16 per person

(25 Person Minimum)

#### Additional Toppings | \$4 per topping

Pepperoni, Onions, Olives, Jalapeño, Bacon, Bell Peppers Sausage, Pineapple, Tomatoes



# Menu Enhancements

(Must Accompany Full Menu)

# \*Carved Roasted Turkey Breast | \$340 | Serves 40

Served with Turkey Gravy and Cranberry Compote

# \*Carved Honey Glazed Ham | \$340 | Serves 40

Served with Honey Mustard Sauce

# \*Carved Roasted Prime Rib | \$590 | Serves 40

Served with Rosemary Au Jus, Creamy Horseradish, and Straight Horseradish

#### \*Carved Steamship of Beef | \$1,200 | Serves 80-100

Served with Rosemary Au Jus and Horseradish Sauce

# \*Crispy Chinese Style Pig | \$1,200 | Serves 80-100

Served with Hoisin, Sambal and Pig Sauce

\*Chef Attendant Required | \$250



# **Bar Services**

The bartender charge of \$300 will be waived with a minimum of \$750 in bar sales per bar. California state law prohibits the sale and service of alcoholic beverages to any individuals under the age of 21.

#### Host Bar\* / Cash Bar

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House Brand	\$11.00
Premium Brand	\$13.00
Super Premium	\$16.00
House Wines	\$12.00
Domestic Beer	\$9.00
Imported Beer	\$10.00
Mineral Water	\$7.00
Assorted Fruit Juices	\$6.00
Soft Drinks	\$5.00

(\*22% service charge and applicable tax not included in listed prices. (Current sales tax for cash sales)

#### **Beverages**

Lemonade, Juice or Fruit Punch \$65 per gallon
Champagne Punch \$130 per gallon
Coffee / Tea Station \$65 per gallon

(22% service charge and applicable tax not included in listed prices.)



# Wine List

Bubbles	
House Sparkling Wine Codorniu "Anna" Brut Cava, Spain Chandon Brut, Napa Valley Mumm Napa Prestige, Napa Valley Taittinger Brut, France	\$40 \$50 \$65 \$98 \$135
Chardonnay	
Sycamore Lane, California Robert Mondavi, Napa Valley Martin Ray, Sonoma, California Sonoma Cutrer, Sonoma, California	\$40 \$55 \$60 \$78
Pinot Grigio / Sauvignon Blanc	
Ruffino Pinot Grigio, Veneto, Italy Charles Krug Sauvignon Blanc, St. Helena, Napa Valley	\$48 \$68
Merlot	
Sycamore Lane, California Gainy, Santa Ynez	\$40 \$75
Cabernet Sauvignon	
Sycamore Lane, California Robert Mondavi, NV Joel Gott 815, Central Coast Montes Alpha, Chile Hess Estate "Allomi", Napa Valley	\$40 \$55 \$58 \$67 \$98
Non-Alcoholic	
Martinelli's Sparkling Cider California	\$27



# Miscellaneous Charges

(Other items to be advised)

Banquet Labor Fee | \$80 per hour per attendant

Special Assistance

Cake Cutting Fee | \$8 per slice

Cocktail Server | \$80 per hour | per server

Corkage Fee | \$25 per 750ml bottle

Wine, Champagne & Apple Cider only. No Magnums or Spirits

Dance Floor (Parquet Wood) | Price to be advised

Other Colors - Special Order

Early Set Up Fee | Room Rental fee applies

(If space available)

Easels | \$10 per easel

First one at no charge

Linen Color | Special order price to be advised

Standard Colors (Black, White and Ivory)

Special Linen – Two week notice required to order

Menu Tastings | Menu pricing applies

One complimentary tasting for two guests for minimum food and beverage spending of

\$10,000 plus tax and service charge.

Each additional guest at full menu price.

(Not available for Buffet menu choices)

Risers - 4'x 8' | \$25 per section

Stanchions | \$10 per stanchion

Line Control

**Votive Candles | \$7 per table** 

3 Per Table

White Glove Service | \$12 per server

**Butler Style** 

Electrical Fee | Based on requirements

Band | \$150 & Up

DJ, Video Montage, or Photo Booth | \$75

(Pricing for additional electrical needs to be

advised)

Outdoor Events | Two week notice required

Patio Umbrellas | Price to be advised

**Upright Heaters | Price to be advised** 

Forced Air Heaters | Price to be advised

(For Pavilion Tent)

(Subject to availability)

Same Day Room Setup Changes

Subject to minimum fee of \$500 and up

per change



# **Terms & Conditions**

#### **Deposit / Payment**

In order to confirm your meeting or event, a 30% non-refundable deposit is required along with the signed contract. Failure to return the signed contract and deposit on the due date will result in the release of the function space. Final payment is due at least 30 business days prior to the event by cash, credit card, wire transfer or check. If less than 30 business days, personal & business checks cannot be accepted.

#### Guarantee

The final number of guests attending scheduled event must be confirmed 96 hours in advance and will be considered as the final guarantee for room set up and food preparation. In the event fewer people attend than contracted, you will be charged per the contracted amount. Each banquet room has a minimum food and beverage guarantee established and function rooms are assigned by the number of guests anticipated to attend. Should the guest count increase or decrease substantially, Pacific Palms Resort reserves the right to change your originally assigned room to more comfortably accommodate your guarantee according to catering department guidelines.

#### **Set Up Arrangements / Linens**

After advising us of your seating requirements, a diagram will be created to best suit your needs. This diagram along with the corresponding Banquet Event Order (BEO) must be signed and returned as approval. Set-Up changes on the day of the event will incur a minimum of \$500 and up per change. Events come with standard hotel linens however, the rental of Specialty Linens are available at an additional charge.

#### Prices / Menu

Your Catering or Conference Services Manager must receive your menu selections and event details no later than 30 business days prior to your scheduled function. All food and beverage prices do not include the taxable 22% service charge and current sales tax. Additional items selected will be subject to applicable fees, service charge and tax. No Food or Beverage is allowed to be brought into the hotel without written approval from Pacific Palms Resort management.

#### **Beverages**

Host/Cash bar service can be provided for scheduled event. The \$300 bartender fee will be waived if a minimum of \$750 in sales per bar is met. Should a cocktail server be requested, there will be a \$80 charge per server/per hour. All beverage prices are charged per drink. Legal/proper identification will be requested from anyone consuming alcoholic beverages. The legal age to consume alcohol is 21.

#### **Cancellations**

Notice of Cancellation must be received in writing and acknowledged by your Catering or Conference Services Manager. All monies received (including deposit) are non-refundable. Additional funds may be due depending on when the cancellation takes place. Refer to contract cancellation assessment clauses.

#### **Sleeping Rooms**

Pacific Palms Resort has 292 deluxe guest rooms and suites at special rates for family and friends.

12/2023