



Home of fine, traditional Basque and Continental American Cuisine

316 Route 66
Glendora, CA 91740
(626) 914-1834 FAX (626) 914-5964

Sit Down Dinner Menu

Includes Soup & Salad

Choose one of the following: Potatoes Au Gratin, Baked Potatoes, Mashed Potatoes, French Fries, or Rice and Vegetable du Jour Beverage (coffee, iced tea, or milk)

Choice of Dessert (ice cream, sherbet, flan or mousse) or Crème Brulee (\$2 extra)

Choice of Two Entrees Price does not include 9.75% tax and 18% gratuity

\$17.95 Chicken Cordon Bleu (boneless chicken breast stuffed w/swiss cheese & ham topped with béarnaise sauce)
Chicken Continental (grilled chicken breast marinated in light, lemon sauce)
Half Baked Chicken
Roast Beef
Red Snapper
Roast Turkey (dressing & gravy)
Swiss Steak

\$19.95 Top Sirloin Steak (5-6oz) or Halibut (7-8oz) or Lamb Shank
Orange Roughy
Shrimp Scampi

\$24.95 Prime Rib
New York Steak
Filet Mignon
Lobster Tail 7 oz.

\$32.95 Combination Plate: Top Sirloin Steak or Prime Rib and Lobster

Banquet Policy:

- Two days prior to the banquet, the number of people must be called in. This is the number you will be billed for.
- Dessert will be served immediately after dinner. If you require a break before the dessert is served there will be a \$20 charge per half hour.
- \$150 dance floor set up fee.
- \$50 charge for ½ room and \$100 charge for whole room for first four hours, \$50 for additional hours after first four hours.
- No adhesive like scotch tape, staples, thumbtacks shall be used on the wall. No confetti or rice is allowed in the banquet rooms. THERE IS A \$50 CLEANING FEE IF THIS OCCURS.



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DINNER BUFFET

Prepared for a minimum of 50 people
Select three (3) of the following Main Dishes
Select six (6) of the following Salads & one (1) Side Dish

<u>Main Dish</u>	<u>Salads</u>	<u>Side Dish</u>
Baked Chicken	Mixed Green Salad	Potatoes Au Gratin
Roast Beef	Relish Tray	Mashed Potatoes
Baked Ham (w/ fruit sauce)	Jello	Rice
Turkey (w/ dressing & gravy)	Three Bean Salad	
Beef Bourguignonne (over rice)	Coleslaw	
Swiss Steak	Potato Salad	
Barbecued Pork Spareribs	Macaroni Salad	
Fish of the Day	Fruit Salad	
Stuffed Cabbage	Cheese Tray	
Lasagna	Fresh Fruit Tray	
Stuffed Bell Peppers		
Ravioli		
Carne Asalde w/refried beans & rice		

Buffet also includes Vegetable du Jour, Beverage (coffee, iced tea, or milk) Choice of Dessert (ice cream, sherbet, flan or chocolate mousse) or for \$2 extra Crème Brulee

\$17.95 per person

does not include 9.75% tax and 18% gratuity

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- Dessert will be served immediately after dinner. If you require a break before the dessert is served there will be a \$20 charge per half hour.
- \$150 dance floor set up fee.
- \$100 for the banquet room, \$50 for ½ room, for first four hours, after 4 hours additional \$50 per half hour.
- No adhesive like scotch tape, staples, thumbtacks shall be used on the wall. No confetti or rice is allowed in the banquet rooms. THERE IS A \$50 CLEANING FEE IF THIS OCCURS.