



Home of fine, traditional Basque and Continental American Cuisine

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

Sit Down Lunches

Includes Soup or Salad

Potatoes and Vegetable du Jour

Beverage (coffee, iced tea, or milk)

Choice of Dessert (ice cream, sherbet, flan or chocolate mousse)

Choice of Two Entrees

Add 9.75% tax and 18% gratuity

\$12.95 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)
Roast Beef
Roast Turkey (dressing & gravy)
Swiss Steak
Barbequed Pork Spareribs
Beef Bourguignonne
Red Snapper
Mahi Mahi
Chef Salad
Cobb Salad

\$14.50 Top Sirloin Steak
Halibut
Orange Roughy

\$15.50 Prime Rib

\$11.75 Light Eater Menu: Includes cup of soup
Chef Salad or Dieter's Plate (chicken salad, cottage cheese, tuna salad & fresh fruit)

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.
- No charge for the banquet room for first four hours, \$50 per half hour room fee 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'S A \$50 CLEANING FEE IF THIS OCCURS.



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LUNCH BUFFET

*Prepared for a minimum of 50 people
Select two (2) of the following Main Dishes
Select five (5) of the following Salads*

<u>Main Dish</u>	<u>Salads</u>
Baked Chicken	Mixed Green Salad
Roast Beef	Relish Tray
Baked Ham (w/ fruit sauce)	Jello
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	

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

Choice of Dessert (ice cream, sherbet, flan or chocolate mousse)

\$12.95 per person - add 9.75% tax and 18% gratuity

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