

SAVOR...Ontario



HOLIDAY EVENTS

SAVOR... Catering at the Ontario Convention Center offers premier catering for on-site and off-site events.

The convention center is a gleaming landmark that lends prestige to meetings and events of all sizes with nearly a quartermillion square feet of flexible meeting space. With world-class catering menus and dedicated staff will ensure a successful and memorable event.

Dear Holiday Guest:

Thank you for choosing **SAVOR... Catering** at the Ontario Convention Center to be part of your Holidays!

We have designed exceptional holiday packages and menus to suit you and your guests needs for this memorable occasion. We can also customize any package to meet your special needs.

With **SAVOR... Catering** at the Ontario Convention Center, every holiday party is a one of a kind experience that furnishes more than food and fun, it creates the kind of memories that will endure long after your guests depart.

Our menus display and eclectic range of international and regional items which are prepared with the freshest ingredients, premium meats, seafood and feature produce from local farms and growers. We look forward to meeting with you on your next visit to our facility and discussing the many possibilities that we offer to turn your holiday party into a day that you and your guests will always remember.

Our Holiday packages include:

Banquet room rental	1 (16x16) dance floor
Parking	1 registration table and 1 photography table
Banquet style seating	Usher service available
Black or white linen with red or green napkins	Two 20-amp electric outlets
1 stage (8x12) for the DJ	Emergency Medical service available

For questions regarding our menu or booking a Holiday Event please call our **Catering Sales Manager**

Arlette Garibay
909.937.3019 • agaribay@ontariocc.org
OR

Food & Beverage Director

Victoria VanDamme
909.937.3063 • vvandamme@ontariocc.org



HOLIDAY EVENTS

Lunch Buffet

Includes fresh rolls & butter, water, iced tea or coffee

Starters (choose one)

Ontario House Salad

A blend of seasonal mixed greens with cherry tomatoes, cucumbers, croutons served with balsamic vinaigrette and ranch dressing

Caesar Salad

Crisp romaine lettuce, chopped and tossed in a creamy Caesar dressing with our homemade crunchy garlic croutons

Entrée Selections (choose one)

Tri-Tip with au jus

Honey Glazed Ham served with Dijon mustard

Roasted Chicken with pesto cream sauce

Roasted Breast of Turkey served with homemade gravy

Sides (choose two)

Honey Roasted Baby Red Potatoes with fresh sage

Butter or garlic whipped potatoes

Orange scented rice pilaf with cranberries

Traditional green bean almandine

Baby carrots with honey thyme glaze

Roasted baby seasonal vegetables

Dessert - Holiday Assortment

\$37 per person

(Plus 22% service charge & 8% sales tax)



HOLIDAY EVENTS

Dinner Buffet

Includes fresh rolls & butter, water, iced tea or coffee

Starters (choose one)

Ontario House Salad

A blend of seasonal mixed greens with cherry tomatoes, cucumbers, croutons served with balsamic vinaigrette and ranch dressing

Caesar Salad

Crisp romaine lettuce, chopped and tossed in a creamy Caesar dressing with our homemade crunchy garlic croutons

Cranberry and Gorgonzola Salad

A blend of seasonal mixed baby greens with sun dried cranberries, gorgonzola cheese and candied pecans served with raspberry vinaigrette

Entrée Selections (choose two)

Tri-Tip with au jus, Honey Glazed Ham served with Dijon mustard
Herb Seasoned Chicken Breast with a roasted red pepper cream sauce
Roasted Chicken with a pesto cream sauce
Roasted Breast of Turkey served with homemade gravy

Sides (choose two)

Honey Roasted Baby Red Potatoes with fresh sage
Butter or garlic whipped potatoes
Rice pilaf with cranberries and essence of orange
Traditional green bean almandine
Baby carrots with honey thyme glaze
Roasted baby seasonal vegetables

Dessert - Holiday Assortment

1 Cash Bar (includes set-up and service)

\$49 per person

(Plus 22% service charge & 8% sales tax)

SAVOR...Ontario



CATERING • CONCESSIONS • SPECIAL EVENTS

HOLIDAY EVENTS

Plated Dinner

Includes fresh rolls & butter, water, iced tea or coffee

Starters (choose one)

Ontario House Salad

A blend of seasonal mixed greens with cherry tomatoes, cucumbers, croutons served with balsamic vinaigrette and ranch dressing

Caesar Salad

Crisp romaine lettuce, chopped and tossed in a creamy Caesar dressing with our homemade crunchy garlic croutons

Entrée Selections (choose one)

Filet Mignon (8oz) grilled to perfection and topped with béarnaise sauce served with garlic mashed potatoes and grilled asparagus

Roasted Tenderloin of Pork with lemon garlic spinach and prosciutto
Roasted Chicken with a pesto cream sauce served with sweet potato mash and traditional green bean almandine

Roasted Breast of Turkey and Honey Glazed Ham
served with whipped potatoes, baby roasted seasonal vegetables, cranberry relish and homemade gravy

Dessert Selections

Cheesecake - Cranberry, Pumpkin, Egg Nog, Apple Caramel or Chocolate

Torte - Rustic Apple Cranberry, Apple or Pecan

Tart - Apple Pecan, Pear Almond, White Chocolate Macadamia, Crème Brulee, Lemon

1 Cash Bar (includes set-up and service)

\$55 per person

(Plus 22% service charge & 8% sales tax)
