



BEAR SPRINGS
HOTEL®

Catering & Events

MENU

SCRATCH KITCHEN AND CRAFT COCKTAILS
FROM THE BISTRO FOR YOUR NEXT OCCASION



Breakfast Burrito

Breakfast Plated Options

Includes your choice of chilled orange juice, freshly brewed coffee (regular or decaf) and a selection of teas

BREAKFAST PLATE | \$26 per person

Two eggs scrambled, breakfast potatoes and crisp bacon, sausage or apple chicken sausage. Served with a freshly baked pastry. Choice of pancake or French toast

BREAKFAST BURRITO PLATE | \$24 per person

Scrambled eggs, sausage or bacon, cheese and breakfast potatoes wrapped in a warm flour tortilla. Served with a side of fresh fruit

PRIME STEAK & EGGS | \$32 per person

6oz sirloin, served with eggs prepared your way, roasted red peppers, caramelized onion, marinated portobello mushrooms and breakfast potatoes



Breakfast Buffet Options

Minimum of 15 people

CLASSIC BREAKFAST BUFFET | \$28 per person

Chilled juices and freshly brewed coffee & a selection of teas
Assortment of breakfast pastries
Seasonal sliced fruit tray
Fluffy scrambled eggs with cheese
Bacon, sausage and breakfast potatoes
Choice of pancakes or French toast served with warm maple syrup
Bagel with cream cheese

MEXICAN BREAKFAST BUFFET | \$30 per person

Chilled juices and freshly brewed coffee & a selection of teas
Sliced fruit
Fluffy scrambled eggs with cheddar cheese
Chilaquiles
Chorizo, potatoes & black beans with cotija cheese
Warm flour & corn tortillas
Fresh salsa

Continental Breakfast Options

CLASSIC CONTINENTAL BREAKFAST

\$20 per person
Assorted muffins, Danishes and croissants
Chilled juices and freshly brewed coffee & a selection of teas
Yogurt parfaits and sliced fruit

EXECUTIVE CONTINENTAL BREAKFAST

\$27 per person
Assorted muffins, Danishes and croissants
Sliced seasonal fruit
Bagels and cream cheese
Mini parfaits
Chilled juices and freshly brewed coffee & a selection of teas
Granola Bars
Egg Bites (Bacon Swiss & Spinach Feta)



Breakfast Enhancements

Must be purchased with main course

OMELET STATION (max. 40 people) | \$14 per person
Made-to-order with all your favorite omelet fillings and assorted toppings
+\$75 attendant fee

OATMEAL | \$8 per person
Served with cream, brown sugar, seasonal berries and candied pecans

MINI GREEK YOGURT PARFAIT | \$5 per person

BREAKFAST BURRITO | \$10 per person
With eggs, cheese & sausage wrapped in a warm tortilla. Served with salsa fresca

BREAKFAST ENGLISH MUFFIN | \$6 per person
With eggs, American cheese and sausage or ham

PLATTER OF SLICED SEASONAL FRUIT
\$6 per person

SCONES, MUFFINS, COOKIES OR BROWNIES
\$25 per dozen



Greek Yogurt and Berries

Specialty Breaks

WELLNESS BREAK | \$18 per person
Assorted juices, fresh sliced fruit and berries, Greek yogurt parfaits, granola bars, trail mix, bottled water

TEA TIME | \$16 per person
Assorted hot teas, classic finger sandwiches, muffins and scones with a mix of jams

SLIDER TIME | \$18 per person
A mix of mini sliders and condiments, Yucca chips and assorted sodas

TOO SWEET BREAK | \$18 per person
Assorted cookies, brownies, candy bars, sodas, bottled water, chips and sugar free options available

SNACK ITEMS

Assorted candy bars | \$2.75 each

Tortilla chips and salsa | \$3.50 per person



Lunch Plated Options

Includes Yucca chips, choice of one dessert
and iced tea service

\$22 per person

ROASTED TURKEY CLUB SANDWICH

Turkey, bacon, lettuce, tomato, avocado,
mayonnaise and Swiss cheese

PRIME RIB SANDWICH

Sliced roasted USDA prime rib, lettuce, tomato,
grilled onions and creamy horseradish mayo

GRILLED ROSEMARY CHICKEN SANDWICH

Baby spinach, pickled shallots, tomatoes, garlic
aioli and gruyere cheese on toasted ciabatta

VEGGIE BURGER

Beyond patty, arugula, red onion and pickles on
ciabatta bread with lemon vegan aioli

VEGGIE WRAP

Vegetable wrap layered with hummus,
avocado, lettuce, tomato, spinach, carrots,
cucumbers, onion

ITALIAN SANDWICH

Served on ciabatta bread, with Italian cured
meats, provolone cheese, tomatoes, onion,
shredded lettuce, peppers



Grilled Rosemary Chicken Sandwich

“Lighter” Plated Lunch

Include one dessert and iced tea service

LEMON PEPPER SALMON SALAD

\$24 per person

Mixed greens, champagne vinaigrette,
tomatoes, marinated mushrooms, cucumber
and fried carrots

BBQ CHICKEN SALAD | \$20 per person

Romaine lettuce, BBQ chicken, pasilla
peppers, tomato, grilled corn, chipotle ranch,
cotija cheese, tortilla strips and cilantro

CHICKEN CAESAR | \$20 per person

Chicken, romaine lettuce, Caesar dressing
house made croutons and shaved parmesan
cheese

BISTRO HOUSE SALAD | \$18 per person

Mixed green lettuce, tomato, cucumber, fried
carrots tossed in champagne vinaigrette

Add to any salad: shrimp, salmon, steak or
chicken \$6



Lunch Buffet Options

Iced tea service included

BAJA BUFFET | \$30 per person

Mixed greens salad with avocado ranch dressing and tortilla strips

Select Two Entrées

Chicken and Beef Fajitas with flour tortillas, guacamole, salsa, sour cream, shredded cheese, tomatoes

Cheese Enchiladas with ancho chili sauce

Slow Cooked Pork in a tomatillo salsa verde sauce

Sides

Black Beans with cotija cheese | Spanish Rice

Lemon Tres Leche Cake

THE CALIFORNIAN | \$32 per person

Mixed greens, tomato, fried carrots, cucumbers served with champagne vinaigrette & ranch dressing

Sliced seasonal fruit

Dinner rolls

Select Two Entrées

Baked Salmon with a garlic cream sauce

Lemon Pepper Chicken with a lemon rosemary sauce

Grilled Tri-Tip with mushroom demi glaze

Sides

Mixed Seasonal Vegetables

Grilled Herbed Rice

Select Two Desserts

Assorted Cheesecakes

Chocolate Ganache Cake

Citrus Olive Oil Cake

Additional Protein Option: \$5 per person

Additional Side Option \$3 per person



TASTE OF THE WEST | \$36 per person

Honey butter corn bread

Select Two Entrées

Smoked Pork Ribs

BBQ Half Chicken

Slow Cooked BBQ Pulled Pork

Sides

Choice of 2 (Additional sides \$3 per person)

BBQ Beans | Potato Salad | Mac n Cheese

Braised Kale | Apple Cole Slaw | Roasted Corn

SOUP / SALAD BUFFET | \$18 per person

Served with dinner rolls and butter

Soups: (choice of 4)

Tomato Bisque | Clam Chowder | Vegetable

Chicken Tortilla | Broccoli Cheese

Beef & Barley

Build your own salad:

Spring mix | chopped romaine lettuce
diced chicken | bacon bits | chopped tomatoes
red onion | cucumber | fried carrots | croutons
parmesan cheese | shredded cheddar cheese

Served with choice of dressings: ranch

Caesar | champagne vinaigrette

PASTA BAR | \$29 per person

Served with dinner rolls and butter

Caesar Salad

House Salad served with ranch and champagne vinaigrette

Pasta: Spaghetti, Penne, Fettuccine

Sauces: Marinara, Alfredo, Vodka Sauce

Toppings: Meatballs | diced chicken | sausage
tomatoes | mushrooms | seasonal vegetables
crushed red pepper | shredded mozzarella
Parmesan cheese



Dinner Plated Options

SALADS | add \$8 per person

CLASSIC CAESAR Crisp romaine lettuce, parmesan, creamy Caesar dressing and housemade croutons

SOUTHWESTERN RANCH Chopped butter lettuce, tomatoes, roasted corn, pasilla peppers, black beans, cotija cheese, cilantro, crisp tortilla strips and chipotle ranch dressing

BISTRO WEDGE Butterleaf wedge, tomatoes, cucumber, bacon, blue cheese crumbles and peppered blue cheese dressing

BABY SPINACH Baby spinach, shaved red onion, pecans, marinated portabella mushrooms in a mixed berry balsamic vinaigrette

ENTRÉES

Includes Bistro salad and dinner rolls

BISTRO CHICKEN DINNER | \$28 per person
Lemon-peppered chicken, grilled asparagus, garlic herb rice and lemon rosemary sauce

FILET & SHRIMP | \$35 per person
Roasted fingerling potatoes, pan seared filet with garlic shallot compound butter, baby carrots and rosemary skewered shrimp

SIRLOIN AND CRAB STUFFED MUSHROOM
\$34 per person
Grilled top sirloin, sweet potato mash, grilled asparagus, crab stuffed mushroom

SALMON | \$32 per person
Garlic herb rice, pan-seared salmon, balsamic glazed carrots and a garlic lemon cream sauce

LOBSTER SALMON | \$38 per person
Pan seared salmon covered in lobster meat, served with grilled asparagus, garlic herb rice and a creamy shrimp bisque sauce

FILET AND CHICKEN | \$42 per person
Grilled filet and chicken served with roasted garlic mashed potatoes, sautéed broccoli and lemon rosemary sauce

SMOTHERED CHICKEN | \$30 per person

Slow-cooked chicken thighs topped with white wine mushroom gravy, roasted garlic mashed potatoes and sautéed baby carrots

BOURBON APPLE PORK CHOP | \$32 per person
Bone-in pork chop smothered with caramelized onions and apple glaze. Served with garlic herb rice and roasted Brussels sprouts

VEGETARIAN | \$23 per person
Grilled marinated portobello mushrooms, seasonal sautéed vegetables on a bed of herbed rice

DESSERTS | add \$8 per person

Chocolate Ganache Cake
Assorted Cheesecakes
Cirtus Olive Oil Cake
Caramel Apple Bread Pudding





Dinner

Dinner Buffet Options

Includes salad, one protein, vegetable, starch, dinner rolls and dessert option & iced tea service

PROTEIN OPTIONS:

PAN SEARED SALMON | \$32 per person
with lemon garlic cream sauce

LEMON PEPPER CHICKEN | \$28 per person
with garlic rosemary sauce

GRILLED PRIME TOP SIRLOIN | \$36 per person
topped with garlic and shallot compound butter

SMOTHERED CHICKEN | \$30 per person
covered in a white wine mushroom gravy

BRAISED SHORT RIB | \$38 per person
in a red wine gravy

VEGETARIAN | \$23 per person
marinated stuffed mushroom over white rice



VEGETABLE OPTIONS:

Grilled Asparagus
Roasted Brussels Sprouts topped with
parmesan and balsamic reduction
Grilled Broccolini
Roasted Baby Carrots
Worcestershire Glazed Green Beans
Seasonal Mixed Veggies

STARCH OPTIONS:

Roasted Garlic Mashed Potatoes
Garlic Herb Rice
Roasted Fingerling Potatoes
Sweet Potato Mash

SALAD OPTIONS:

House Bistro Salad
Caesar Salad

DESSERTS (CHOICE OF TWO):

Assorted Cheesecakes
Chocolate Fudge Cake
Mixed Berry Crème Brûlée
(Available option for Buffets under 60 people)
Lemon Tres Leches Cake
Citrus Olive Oil Cake



Pan Seared Salmon



Receptions

TRAY PASS

Price per 25 pieces

STRAWBERRY BRUSCHETTA | \$80

CRISPY CORDON BLEU BITES | \$85

SAUSAGE STUFFED MUSHROOMS | \$85

FILET FLATBREAD | \$75

SOUTHWEST FLATBREAD | \$75

SHRIMP AND CRAB COCKTAIL | \$120

FRUIT PLATTER

Small (up to 40 ppl) \$100

Medium (up to 80 ppl) \$200

Large (up to 100 ppl) \$300

A variety of fresh seasonal fruits & berries

VEGETABLE PLATTER

Small (Up to 40 ppl) \$80

Medium (Up to 80 ppl) \$160

Large (Up to 100 ppl) \$240



CHARCUTERIE & CHEESE DISPLAY

Small (up to 40 ppl) \$150

Medium (up to 80 ppl) \$250

Large (up to 100 ppl) \$350

A selection of cured meats, imported & domestic cheeses, crackers, dried fruits and nuts



Beverages

COLD

Assorted Sodas

(Coke, Diet, Sprite, Dr. Pepper) | \$3 each

Bottled Water | \$3 each

Red Bull | \$4 each

Iced Tea | \$25 per gallon

Juice (Apple or Orange) | \$25 per gallon

Lemonade | \$25 per gallon

HOT

Freshly Brewed Coffee

(Regular or Decaf) | \$45 per gallon

Hot Teas | \$45 per gallon

Hot Cocoa | \$40 per gallon

FULL-SERVICE COFFEE STATION | \$175

Regular coffee, decaf, and hot teas





Bar Services

Add a full craft cocktail bar to your next event featuring the following quality brands:

VODKA

Ketel One, Grey Goose, Titos

RUM

Bacardi, Captain Morgan, Malibu

GIN

Hendricks, Bombay

TEQUILA

Cazadores, Patron, Don Julio 1942

WHISKEY/SCOTCH

Jack Daniels, Jameson, Johnny Walker, Macallan 12, Buffalo Trace

COGNAC

Hennessy

WHITE WINE

Hess Chardonnay, Ruffino Pinot Grigio

RED WINE

Napa Cellars Merlot, Angeline Pinot Noir

DOMESTIC BEER

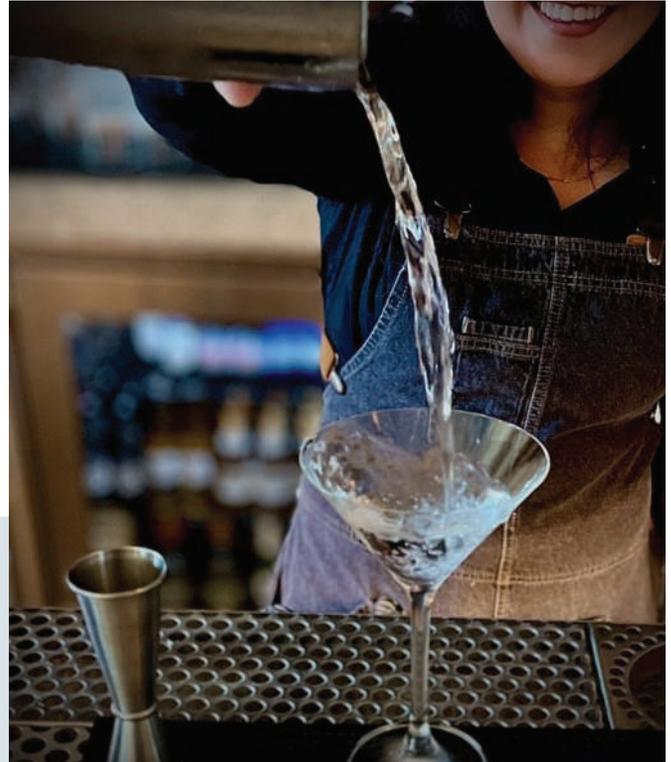
Bud Light, Michelob Ultra, Coors Light

IMPORT BEER

Corona, Modelo Especial, Stella Artois

CHAMPAGNE

Korbel, Avissi Treviso Prosecco



Bring the Bistro To Your Next Event



HOW TO PLACE AN ORDER

You can place an order by calling us directly at (909) 863-5701. Press 5 for the sales and catering department

There is a \$200 minimum for all orders.

Place all orders 7 days in advance of the pick-up time. If you need an order sooner, please call our Events & Catering team directly at (909) 863-5701 to see if we can accommodate your request.

CANCELLATIONS AND MODIFICATIONS

Order cancellations and modifications must be made up to 5 days prior to pick-up time.





Discover a New Level of Taste & Service



SCRATCH KITCHEN, CRAFT COCKTAILS,
EVENTS AND LIVE MUSIC!

Located in the lobby of Bear Springs Hotel is the Bear Springs Bistro & Lounge, a luxurious and contemporary dining space featuring an innovative and exquisite selection of appetizers, entrees, desserts and more for all your breakfast, lunch and dinner needs.



Your
Happily Ever After
— begins here —



CALL **909-863-5701** TO START PLANNING YOUR CELEBRATION



WWW.BEARSPRINGSHOTEL.COM | 27959 HIGHLAND AVE, HIGHLAND, CA 92346 | 833-258-4745