



BEAR SPRINGS
HOTEL®

Catering & Events

MENU

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



Breakfast



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 | \$22 per person

Two eggs scrambled, breakfast potatoes and crisp bacon or sausage. Served with a basket of freshly baked pastries.

BREAKFAST BURRITO PLATE | \$22 per person

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



Breakfast Buffet Options

Minimum of 15 people

CLASSIC BREAKFAST BUFFET | \$25 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.

MEXICAN BREAKFAST BUFFET | \$28 per person

Chilled juices and freshly brewed coffee & a selection of teas

Sliced fruit

Fluffy scrambled eggs with cheddar cheese

Chilaquiles

Chorizo, potatoes and black beans with cotija cheese

Warm flour & corn tortillas

Continental Breakfast Options

CLASSIC CONTINENTAL BREAKFAST

\$16 per person

Assorted muffins, danishes and croissants

Chilled juices and freshly brewed coffee & a selection of teas

EXECUTIVE CONTINENTAL BREAKFAST

\$20 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



Breakfast

Breakfast Enhancements

Must be purchased with main course

OMELET STATION (max. 40 people) | \$10 per person
Made-to-order with all your favorite omelet fillings and assorted toppings
+\$75 attendant fee

OATMEAL | \$5 per person
served with cream, brown sugar, seasonal berries and candied pecans

MINI GREEK YOGURT PARFAIT | \$5 per person

BREAKFAST BURRITO | \$8 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
\$5 per person

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



Specialty Breaks

FITNESS BREAK | \$17 per person
Assorted juices, fresh sliced fruit and berries, Greek yogurt, granola bars

TEA TIME | \$15 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 | \$15 per person
Assorted cookies, brownies, candy bars, sodas and bottled water

SNACK ITEMS

Assorted candy bars | \$2.75 each

Tortilla chips and salsa | \$3.50 per person



Greek Yogurt and Berries



Lunch

Lunch Plated Options

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

\$18 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



Grilled Rosemary Chicken Sandwich

“On The Lighter Side” Plated Lunch

Include one dessert and iced tea service

LEMON PEPPER SALMON SALAD

\$20 per person

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

BBQ CHICKEN SALAD | \$18 per person

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



Lunch Buffet Options

Iced tea service included

BAJA BUFFET | \$29 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
and tomatoes

Cheese Enchiladas with ancho chili sauce

Slow Cooked Pork in a tomatillo salsa verde sauce

Sides

Black Beans with cotija cheese | Spanish Rice

Chef's selected dessert

THE CALIFORNIAN | \$30 per person

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

Sliced seasonal fruit

Dinner rolls

Select Two Entrées

Baked Salmon with a garlic cream sauce

Lemon Pepper Chicken

Grilled Tri-Tip with mushroom demi glaze

Sides

Mixed Seasonal Vegetables | Grilled Herbed Rice

Chef's selected dessert



Dinner Plated Options

SALADS | add \$6 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 | \$26 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
\$32 per person
Grilled top sirloin, sweet potato mash, grilled asparagus, crab stuffed mushroom

SALMON | \$30 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 | \$29 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

Citrus Olive Cake

Tiramisu

Seasonal Cobblers

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 | \$30 per person
with lemon garlic cream sauce

LEMON PEPPER CHICKEN | \$26 per person
with garlic rosemary sauce

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

SMOTHERED CHICKEN | \$29 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:

Bistro Salad
Caesar Salad

DESSERTS (CHOICE OF TWO):

Assorted Cheesecakes
Chocolate Fudge Cake
Mixed Berry Crème Brûlée
Lemon Ricotta Cake with mascarpone icing



Pan Seared Salmon



Receptions

TRAY PASS

Price per 25 pieces

STRAWBERRY BRUSCHETTA | \$75

CRISPY CORDON BLEU BITES | \$85

SAUSAGE STUFFED MUSHROOMS | \$85

FILET FLATBREAD | \$65

SOUTHWEST FLATBREAD | \$65

SHRIMP AND CRAB COCKTAIL | \$100

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

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



Charcuterie &
Cheese Display



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





Bar Services

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

VODKA

Ketel One, Grey Goose

RUM

Bacardi, Captain Morgan, Malibu

GIN

Hendricks, Bombay

TEQUILA

Cazadores, Patron, Don Julio 1942

WHISKEY/SCOTCH

Jack Daniels, Jameson, Johnny Walker, Macallan 12

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.

