



Four Points by Sheraton
Ontario-Rancho Cucamonga
11960 Foothill Blvd
Rancho Cucamonga, California 91739
United States
T 909 204 6100

BANQUET & CATERING MENU

BUSINESS, MEET PLEASURE.

*Requires chef attendant at 50 ~ 1 chef per 50 guests an additional fee for guarantees less than 20 ~ per person attending Consuming raw or undercooked meat, poultry, fish, shellfish, or eggs may increase may increase your risk of food-borne illnesses. Prices are exclusive of 21% service charge and 7.75% sales tax.

Prices & menus are subject to change based on market conditions

BREAKFAST

AND BREAKS

PLATED & TABLE SELECTIONS

There are a few things that really matter most. A good start to the day with a great breakfast is one of them.

All breakfasts include assorted breakfast bakery items, orange juice, Royal Cup Gourmet coffees and Bigelow® teas. Pricing is based on 60 minutes of service

The Four Points Breakfast

A hearty start to a successful meeting with farm-fresh scrambled eggs, country sausage **OR** crispy bacon, seasoned breakfast potatoes, and freshly sliced seasonal fruit

Available Plated \$20 or on the Breakfast Table \$22

BREAKFAST TABLE SELECTION

Classic Continental Breakfast

Assorted breakfast bakery items, orange juice, Gourmet coffees and Bigelow® teas \$18

Healthy Choice

Assorted breakfast bakery items, lavish array of hand cut harvest fruits and berries. Assorted cold cereals, all-natural granola, and steel cut oatmeal \$24

Minimum of 20 guests

Deluxe Breakfast

Freshly baked muffins and pastries with butter and fruit preserves, sliced seasonal fresh fruits, fluffy scrambled eggs, breakfast potatoes, choice of smoked bacon and country sausage \$26

AFTERNOON BREAKS

Healthy Fresher

Granola Bars, Trail Mix, Whole Fruits, and Yogurt, Bottled Water \$18

Loco for Choco

Freshly baked cookies and brownies with milk \$14

Picker Upper

Jumbo baked salted Pretzels with mustard, popcorn, and assorted candies. Includes Pepsi Cola soft drinks \$15

ENHANCEMENTS

Freshly baked assorted muffins | \$38 per Dozen

Freshly baked assorted pastries | \$38 per Dozen

Bagels with cream cheese | \$38 per Dozen

Assortment of freshly baked cookies | \$32 per Dozen

Sliced seasonal fresh fruit and berries | \$8 per Person

Trail Mix | \$6 per Person

Juice Carafe (Orange, Apple, or Cranberry) | \$24 per Carafe

Assorted Bigelow Teas with Hot Water | \$60 per Gallon

Freshly brewed Royal Cup Coffee | \$60 per Gallon

Pepsi®, Diet Pepsi® and Sierra Mist® | \$3.75 each

Bottled water | \$3.75 each

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LUNCH SELECTIONS

TABLE SELECTIONS

All Selection include Chef's choice of starch and fresh seasonal vegetables, bread rolls and butter, freshly brewed Royal Cup Gourmet Coffees and Iced Tea

Pricing based on 60 minutes of continuous service
Minimum of 25 guests, Maximum 75 guests

CREATE THE PERFECT LUNCH TABLE

Choose one Entree – \$32

Choose Two Entrees – \$37

Starters – Choice of One

Caesar Salad, Coleslaw, Pasta Salad, Mixed Green Salad, Southwest Salad

Vegetable Lasagna or Meat Lasagna

Layers of pasta filled with vegetables or Italian meats with mozzarella cheeses baked slowly to perfection.

Chicken Pesto

Tender chicken breast marinated in a creamy pesto sauce

Fajita Chicken

Stripped, grilled, flavorful chicken breast served with marinated peppers and flour tortillas

Chicken and Cheese Enchiladas

Rolled flour tortillas with chicken in a flavorful green enchilada sauce topped with queso blanco

BBQ Pulled Chicken

Pulled chicken marinated in a sweet tangy BBQ sauce on a soft brioche bun

Delicious Desserts – Your Choice of (1)

New York Cheesecake · Fudge Brownies · Freshly Baked Cookies

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PLATED SELECTIONS

All Selections include Seasonal Sliced Fruit, Freshly Baked Cookies, and Royal Cup Freshly Brewed Regular & Decaffeinated Coffee and Iced Tea.

Maximum of 25 guests

SELECT UP TO 2 OPTIONS

Deli Croissant

A large Butter Croissant with your choice of smoked turkey or roast beef. Choice of Cheddar, Swiss, or American cheese. Includes lettuce, tomato and deli dressing served with assorted Chips \$26

California Chicken Club

Grilled seasoned chicken breast with crisp bacon, avocado, field greens, tomato, deli dressing and Swiss cheese served with assorted Chips \$27

Chicken Caesar Wrap

Sliced grilled chicken breast, lettuce, Caesar dressing, and Parmesan Cheese in a flour tortilla served with assorted Chips \$27

Southwest Salad

Crisp Green Salad, black beans, corn, cilantro, avocado, crispy tortilla strips, with tomato salsa and side dressing \$27

Chicken Caesar Salad

Seasoned grilled chicken breast over crisp romaine tossed with Croutons, Parmesan Cheese and Caesar dressing \$27

BBQ Chicken Salad

Crisp Green Salad, Tangy BBQ Sauce, black beans, corn, tomato, shredded cheese served with Ranch Dressing \$27

Cobb Salad

Crisp Green Salad with seasoned sliced chicken breast, topped with chopped bacon, crumbled blue cheese, avocado, tomato, diced egg, and choice of dressing \$28

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DINNER SELECTIONS

TABLE SELECTIONS

All Selection include Chef's choice of starch and fresh seasonal vegetables, rolls and butter, freshly brewed Royal Cup Gourmet Coffees and Iced Tea

Pricing based on 60 minutes of continuous service
Minimum of 25 guests, Maximum 75 guests

CREATE THE PERFECT DINNER TABLE

Choose one Entree – \$42

Choose Two Entrees – \$47

Starters – Your Choice of One

Caesar Salad, Coleslaw, Pasta Salad, Mixed Green Salad, Southwest Salad

Strip Steak with Garlic Herb Butter or Blue Cheese Butter

Strip Steak grilled to perfection with choice of Butter Sauce

Bacon Wrapped Chicken Breast

Tender chicken breast wrapped with smoked bacon in Tangy BBQ sauce

Garlic Butter Baked Salmon

Fresh Salmon with a lemon garlic sauce

Vegetable Lasagna or Meat Lasagna

Layers of pasta filled with vegetables or Italian meats with mozzarella cheeses baked slowly to perfection.

Chicken Kebobs

Skewered Seasoned Breast of Chicken with Bell pepper, Onion, and Tomato

Delicious Desserts – Your Choice of one

New York Cheesecake · Chocolate Cake · Fudge Brownies · Freshly Baked Cookies

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PLATED SELECTIONS

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Maximum of 25 guests

SELECT UP TO 2 OPTIONS

Choice of (1) Starter

Caesar Salad or Mixed Green Salad

12oz. Strip Steak with Garlic Herb Butter or Blue Cheese Butter

Strip Steak grilled to perfection with choice of Butter Sauce \$40.00

Bacon Wrapped Chicken Breast

Tender chicken breast wrapped with smoked bacon in Tangy BBQ sauce \$38.00

Chicken Alfredo Pasta

Grilled Chicken in a Cream Alfredo Sauce \$32

Garlic Butter Baked Salmon

Fresh Baked Salmon in a lemon garlic sauce \$36

Lemon Baked Chicken \$34

Baked Chicken in a Lemon sauce

Delicious Desserts – Your Choice of one

New York Cheesecake · Chocolate Cake · Fudge Brownies · Freshly Baked Cookies

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