ORANGE COUNTY MINING CO 2025 EVENT MENU





BREAKFAST & BRUNCH BUFFET



Classic Breakfast Buffet

MINIMUM OF 50 GUESTS
INCLUDES 4 HOUR ROOM RENTAL

SCRAMBLED EGGS
BREAKFAST SAUSAGE
ASSORTED PASTRY SELECTIONS

MINER'S POTATOES
CRISP BACON
FRESH FRUIT DISPLAY

Orange Juice & Fresh Brewed Coffee

38**

Classic Brunch Buffet

MINIMUM OF 50 GUESTS
INCLUDES 4 HOUR ROOM RENTAL



Assorted Pastry Selections
Sliced Fresh Fruit Platter
Chicken Fried Steak w/ Gravy
Miner's Potatoes + Sausage

OMELETTE STATION W/ FIXINS
PRIME RIB CARVING STATION
SALMON W/ LEMON BUTTER
CHEESE ENCHILADAS

Champagne, Chilled Orange Juice, Fresh Coffee & Decaf + Tea

Adults 50** Children 27**

Add \$2.00 Per Person For Saturday Events.



BREAK TIME SOLUTIONS

Brewed Coffee, Decaf, Iced Tea, Herbal Tea, or Iced Coffee 55 per gallon

Orange Juice, Apple Juice and Cranberry Juice 55 per gallon

Bottled Water or Soft Drinks 3 each

Tropical Fruit Punch or Lemonade 55 per gallon

> Assorted Mineral Waters 4 each

Assorted Breakfast Pastries 42 per dozen

> Avocado Toast Bites 195 per tray

Assorted Bagels w/ Cream Cheese & Preserves 46 per dozen

Homemade Chocolate Brownies Freshly Baked Chocolate Brownies 34 per dozen

Homemade Chocolate Chip Cookies Freshly Baked Chocolate Chip Cookies 34 per dozen

Assorted Cheeses, Crackers & Garnish 195 per tray

> Fresh Sliced Seasonal Fruit 235 per tray of 100 pieces

Assorted Muffins, Danish Pastries, Cinnamon Rolls, Sticky Buns, Coffee Cake & Banana Nut Bread 38 per dozen (Minimum order 1 dozen per item)







PLATED LUNCH & DINNER

Multiple Entrées are charged at the higher price, with a choice of up to two entrées. Vegetarian Options Available.





Chicken Selections

Garden or Caesar Salad Selection

Choice Of One:

PICATTA

CHICKEN BREAST WITH A SAUCE OF FRESH LEMON, WHITE WINE & CAPERS

ORANGE COUNTY

CHICKEN BREAST WITH A SHERRY WINE SAUCE, ARTICHOKE HEARTS, MUSHROOMS & CHIVES

TERIYAKI

CHICKEN BREAST PAN SEARED WITH A HEARTY AND RICH TERIYAKI SAUCE & DICED PINEAPPLES

RICE SELECTION OR
GARLIC MASHED POTATOES

STEAMED VEGETABLES & FRESH BAKED ROLLS

HOMEMADE CHOCOLATE CHIP COOKIES OR HOMEMADE BROWNIES WITH VANILLA ICE CREAM

Fresh Coffee

Lunch 39** Dinner 47**

Beef Selections

GARDEN OR CAESAR SALAD SELECTION

Choice Of One:

GRILLED NEW YORK STEAK

TENDER, JUICY NEW YORK STEAK SERVED WITH CHOICE OF BERNAISE SAUCE OR MUSHROOM CAP

PRIME RIB OF BEEF

SEASONED, SLOW-ROASTED & HAND-CARVED, SERVED WITH AU JUS & CREAMED HORSERADISH

FILET MIGNON

SEASONED & BROILED FILET MIGNON TOPPED WITH MUSHROOMS & CREAMY BÉARNAISE

RICE SELECTION OR
GARLIC MASHED POTATOES

STEAMED VEGETABLES & FRESH BAKED ROLLS

HOMEMADE CHOCOLATE CHIP COOKIES OR HOMEMADE BROWNIES WITH VANILLA ICE CREAM

Fresh Coffee

Lunch 44** Dinner 52**

Add \$2.00 Per Person For Saturday Events.



ENTRÉE SELECTIONS

Please Note Entrée Pricing Based Upon Per Person Costs

Seafood Selection

GARDEN OR CAESAR SALAD SELECTION

CITRUS BBQ SALMON

SEASONED PAN SEARED SALMON SERVED IN A CITRUS BBQ SAUCE

RICE SELECTION OR
GARLIC MASHED POTATOES

STEAMED VEGETABLES & FRESH BAKED ROLLS

HOMEMADE CHOCOLATE CHIP COOKIES OR HOMEMADE BROWNIES WITH VANILLA ICE CREAM

Fresh Coffee

Lunch 42** Dinner 50**

Children's Selection

CHICKEN FINGERS

PLATED CHICKEN FINGERS SERVED WITH FRENCH FRIES & VEGGIES 12 & Under Only

Lunch 22** Dinner 26**

Combination Selections

GARDEN OR CAESAR SALAD SELECTION

Choice Of One:

FILET MIGNON & CHICKEN

GRILLED FILET MIGNON WITH BERNAISE SAUCE
& MUSHROOM CAP, BAKED CHICKEN
PICATTA STYLE WITH CAPERS

FILET MIGNON & SALMON

GRILLED FILET MIGNON WITH BERNAISE SAUCE & MUSHROOM CAP, PAN SEARED SALMON WITH CITRUS BBQ SAUCE

RICE SELECTION OR
GARLIC MASHED POTATOES

STEAMED VEGETABLES & FRESH BAKED ROLLS

HOMEMADE CHOCOLATE CHIP COOKIES OR HOMEMADE BROWNIES WITH VANILLA ICE CREAM

Fresh Coffee

Lunch 48** Dinner 55**

Premium Selections

GARDEN OR CAESAR SALAD SELECTION

Choice Of One:

FILET MIGNON & SCAMPI

GRILLED FILET MIGNON WITH BERNAISE SAUCE & MUSHROOM CAP, THREE SHRIMP SCAMPI IN A LEMON BUTTER SAUCE

Lunch 53** Dinner 60**

FILET MIGNON & LOBSTER TAIL

GRILLED FILET MIGNON WITH BERNAISE SAUCE & MUSHROOM CAP, BAKED PETITE LOBSTER
TAIL WITH DRAWN BUTTER

Lunch 65** Dinner 72**

RICE SELECTION OR
GARLIC MASHED POTATOES

STEAMED VEGETABLES & FRESH BAKED ROLLS

HOMEMADE CHOCOLATE CHIP COOKIES OR HOMEMADE BROWNIES WITH VANILLA ICE CREAM

Fresh Coffee

Add \$2.00 Per Person For Saturday Events.



EVENT PHOTOGRAPHS









LUNCH & DINNER BUFFET

Minimum 50 Guests. Buffet Service is for 2 Hours.

Classic & Premium Buffet

Includes Steamed Vegetables, Sourdough Rolls & Homemade Brownies or Cookies for Dessert Choice of One: Rice Pilaf or Garlic Mashed Potatoes

Salad Selections

Choice of Three for Lunch - Choice of Four for Dinner

Mixed Green Salad Spring Potato Salad Greek Salad

Macaroni Salad Spinach & Kale Salad Waldorf Salad

Antipasto Salad Chinese Chicken Noodle Salad Italian Pasta Salad

Entrée Selections

Choice of Two for Lunch - Choice of Three for Dinner

Chicken Picatta Pepper Steak
Meat Lasagna Tortellini Alfredo
Citrus BBQ Salmon Chicken Orange County

Garlic Butter Steak Bites Chicken Teriyaki BBQ Ribs

Lunch 47** Dinner 57**

Premium Buffet Entree Selections

Choice of Two for Lunch - Choice of Three for Dinner

Chicken Picatta Carved New York Steak Citrus BBQ Salmon Chicken Orange County Tortellini Alfredo Hand Carved Prime Rib Garlic Butter Steak Bites Shrimp Scampi Pasta BBQ Ribs

Lunch 53⁺⁺ Dinner 63⁺⁺





Add \$2.00 Per Person For Saturday Events.



HORS D'OEUVRES

Pricing Per Tray; 2 to 3 Pieces Per Person Suggested Prior to Lunch or Dinner



Pot Stickers Chinese Egg Rolls Jalapeño Poppers Mini Potato Skins Tortilla Chips, Salsa & Guacamole Fresh Vegetables & Dip Wings of Fire Fried Mozzarella Swedish Meatballs Pork & Shrimp Wontons Fresh Fruit & Cheese with Crackers Tortilla Chips, Guacamole & Salsa 150.00 per tray

190**

Parmesan Artichoke Hearts Chicken Yakitori Spanakopitas

Melon Wrapped in Prosciutto

240**



Premium Hors D'Oeuvres

Coconut Beer Shrimp Buffalo Chicken Empanadas Shrimp on Ice Lobster Macaroni & Cheese Bites Gourmet Mini Crab Cakes

Chicken & Waffle Bites Bacon Wraped Shrimp Philly Cheesesteak Spring Rolls

200** FOR 50 PIECES

Daytime Event Minimums

Daytime Event F&B Minimums are 7 Days a Week & Must Be Met Prior to Hospitality Fee & Sales Tax ANGELS CAMP \$1500 SILVERADO \$2000

Evening Event Minimums

Evening Event F&B Minimums are Sunday through Friday & Must Be Met Prior to Hospitality Fee & Sales Tax Angels Camp \$1700 Silverado \$3000

JANUARY - NOVEMBER El Dorado Room Minimums

Saturday Evening Event Minimums

Saturday Evening Event F&B Minimums Must Be Met Prior to Hospitality Fee & Sales Tax Angels Camp \$2200 Silverado \$5500

Fri & Sat Wed, Thurs & Sun

Please See

Holiday Menu

For December

Minimums

DAYTIME \$1200 EVENING \$1500 DAYTIME \$1400 EVENING \$1700





ENHANCEMENTS

Outdoor Patio Package

Add On To Angels Camp Event

Inclusive of the Following:

Cocktail Tables with Linens

Bistro Market Lighting Above

Rustic Wine Barrel

Private Bar - Additional \$150

\$700



HOMEMADE PIZZA "LATE NIGHT SNACK" MADE FRESH RIGHT IN FRONT OF YOU!

An exciting new addition for 2025 & ideal for "late night snacks" during wedding receptions.

FRESH 10-12" PIZZAS FEATURING FRESH INGREDIENTS IN OUR MINI 950 DEGREE OVEN

WATCH THE PROCESS & ENJOY THE RESULTS WITH YOUR GUESTS!

10 PER PERSON + 100 ATTENDANT FEE FOR 1.5 HOURS ADDITIONAL TOPPINGS + CONFIGURATIONS AVAILABLE

LATE NIGHT CRAVINGS ACTION STATIONS

Signature Nacho Bar

Crisp Fresh Tortilla Chips, Spicy Melted Cheese, Guacamole, Sour Cream, Jalapeños, and Fresh Salsa 10 per person

Signature Taco Bar

Chicken and Beef Selections with Your Choice of Corn or Flour Tortillas, Lettuce, Onions, Shredded Cheese, Fresh Salsa and Guacamole 10 per person

Add On To Any Event To Meet Minimum Spend!

Attendant Fee 100 for 1 hour





COM

RUSTIC & UNIQUE APPEAL







BEVERAGE INFORMATION

Well Hosted Bar

House Wine, Domestic Draft Beer, Well Drinks & Soft Drinks One Hour 22**/person Two Hours 30**/person

Premium Hosted Bar

Premium Liquors, Wines, Domestic & Imported Beers & Soft Drinks
One Hour 32**/person Two Hours 41**/person

Domestic Draft Keg

16 Gallon Keg (180 Glasses) Budweiser, Coors Light, Miller Lite or Bud Light 500⁺⁺

Select Microbrew Imported Keg

16 Gallon Keg (180 Glasses) Pyramid Hefeweizen, Blue Moon, Samuel Adams, Heineken, Sierra Nevada 550**

Champagne Punch

Champagne, House Wine or Cider

Unlimited Soft Drinks

5⁺⁺ per person

25^{**} per bottle

4⁺⁺ per person

<u>Dedicated Cocktail Waitress</u>

Fruit Punch or Lemonade

Bartender Fee

250**

4⁺⁺ per person

200**

Dance Floor

A/V Equipment

Floor Length Linens

Multi-Color Decorative Uplights

150** 75**

40⁺⁺ each

400⁺⁺ per room

Corkage Fees

750ml - 25** per bottle 750ml+ - 40** per bottle

A \$150 Bartender Fee is added for all no host bars. The fee is waived if \$300 in alcohol is pre-purchased through Events. We reserve the right to close the bar at any time.





EVENT ROOMS



Silverado Room

Featuring a full panoramic view of Orange County with seating for up to 250 guests.

Unique ambiance featuring artifacts from the California mining days and beautiful wood paneled walls

Private upstairs entrance ideal for large exclusive event, complete with stocked built-in bar & private restrooms

Dedicated upstairs kitchen ensures food is delivered quickly and served piping hot



Angel's Camp

Featuring a beautiful view of Orange County in an intimate setting for up to 90 guests

Unique ambiance featuring artifacts from the California mining days and beautiful wood paneled walls

Accompanying saloon, lounge, & outdoor patio allows for guests to step outside onto the patio or order a drink in the lounge

Weddings held in Angel's Camp utilize the lounge as presevent space

Weddings held in Angel's Camp utilize the lounge as pre-event space for guests to gather, have a drink, and enjoy the patio





El Dorado Room

Brand new private event space for 2024 featuring beautiful "live edge" table from a single piece of redwood seating 22, along with additional high top seating for 18 for a grand total of 40.

Beautifully illuminated mining metal photography, decorative outdoor mine cart and wood paneled walls creates elegance & energy.

Private room features a 60" television for presentations, along with sliding barn doors for privacy



BREAKFAST | LUNCHEONS | HORS D'OEUVRES | DINNERS | BUFFETS | BEVERAGES 10000 CRAWFORD CANYON RD. ORANGE, CA 92705 (714) 997-7411 ORANGECOUNTYMININGCO.COM



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Mining Co.