Coco Palm
restaurant

Thinking of hosting a private event?

For 15 years Coco Palm Restaurant has been hosting private events for every occasion.

Wedding Ceremonies, Receptions, Anniversaries, Vow Renewals, Rehearsal Dinners, Bridal and Baby Showers, Baptisms, Quinceañeras, Birthday Parties, Graduations, Life Celebrations.

Next time you need to host a private event think of The Coco Palm. We have several different rooms to accommodate most group sizes from 15-220 guests.

Offsite Catering is also available if you need to host a private event at home or at the office.

For more information please contact the catering department at 909-469-2215 or email catering@cocopalmrestaurant.com Tuesday-Sunday 10am-6pm.

Friday Night is dancing Time!

Join us on Friday Nights for live salsa music. We welcome back Chino Espinoza y Los Deuños del Son. We'll also have the sounds of Super DJ Robby spinning all of todays and yesterdays hits!

The Coco Room is where it all happens with Salsa lessons beginning at 8PM. Couples, singles, girl's night out, it all happens here in the Coco Room. Admission is $15 per person and please adults only (21 and over ID is required) If you have any other questions please don't hesitate to call 909-469-1965. Please dress to impress. Check our online calendar for events under the entertainment section for club date availability. www.cocopalmrestaurant.com

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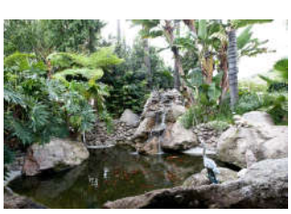

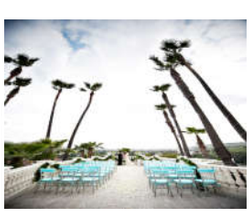

Valentine's Day Menu

APPETIZER COURSE

Charcuterie

FIRST COURSE

(Choose One)

Lobster Bisque
Creamy lobster bisque, made with fresh lobster meat, sherry wine and cream.

Caribbean Salad
A blend of mixed greens served with fresh mango slices, onions, black olives, carrots, bell pepper, red cabbage, then drizzled with our house creamy vinaigrette.

MAIN COURSE

(Choose One)

Pollo al Ajillo
Chicken breast filled with swiss cheese, asparagus and roasted peppers, wrapped in Serrano ham served with yucca mashed. On a bed of roasted steak tomatoes with a scampi-sauce.

Mar Y Tierra
Charbroiled petite Filet Mignon & Lobster Tail,
Served with moros rice, sautéed vegetables, and sweet plantains.

Lechón Asado
Slow roasted-pig, served with moros, sweet plantains and boiled cassava.

Paella Valenciana
A classic of Spain's most popular dish. Valencia-saffron rice, slow-simmered in a white wine with shrimp, clams, mussels, crab, Spanish chorizo, chicken and pork. Served with sweet ripe plantains.

Vegan Paella
Spanish Bomba Rice, slow-simmered in saffron and vegetable tomato white wine broth. Loaded with Japanese Eggplant, portobello mushrooms, artichoke hearts, fava beans, chickpeas, kale, carrots, green peas served with sweet ripe plantains.

THIRD COURSE

Guava Cheesecake
Original Oreo crusted cheesecake with our homemade guava puree.

Chocolate Lava Cake
Served warm with seasonal berries and natural vanilla ice cream.

$69 **per person**
not inclusive of gratuity or tax

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Mandatory Valet Parking is $6/Vehicle.

Coco Palm Restaurant 1600 Fairplex Drive, Pomona CA, 91768 909.469.1965

*****Reservations are highly recommended, call us now to reserve*****

The standard restaurant menu will not be available.

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