

# Trail Ends Ranch Menu

## Breakfast

### Continental Breakfast

Fresh Squeezed Orange Juice  
Seasonal Fresh Fruit Display  
Homemade Pastries  
Granola Parfait  
Seasonal Fruit & Yogurt with Pomona College Granola  
Fair Trade Organic Coffee Service

### Continental Breakfast Add-Ons

Petite Spinach Swiss Quiche  
Petite Mushroom Asparagus Quiche  
Petite Quiche Lorraine  
Croissant Breakfast Sandwich  
Breakfast Burrito

### Homemade Pastry Selections by the Dozen

Assorted Danish and Pastries

Muffins

Raisin Bran, Blueberry, Strawberry, Peach, Plum, Coconut Orange, Meyer Lemon, Pistachios

Bear Claws

per dozen

### Sweet and Savory Croissant

Chocolate Stripped

Garlic Parmesan

Burnt Sugar

per dozen

Stuffed Ham and Cheese

Stuffed Brie, Bacon and Honey

Stuffed Nutella and Caramelized Banana

per dozen

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# Luncheon Selections

## Salad Buffet

Select Three:

### Southwest Cobb

Chicken Breast, Bacon, Tomatoes, Egg, Avocado, Blue Cheese Crumbles  
with a Southwest Ranch Dressing

### Wild Rice Salad

Butternut Squash, Brussels Sprouts, Dried Apricots

### Kale with Roasted Butternut Squash Salad

Kale, Oven Roasted Butternut Squash, Shaved Parmesan, Shallot, Spiced Pecans,  
Maple Cider Vinaigrette

### Crispy Asian Salad

Spring and Napa Mix, Carrots, Toasted Silvered Almonds,  
Mandarin Oranges, Green Onion, Fried Rice Noodles

### Arugula and Roasted Grape Salad

Wild Baby Arugula, Roasted Grapes, Almonds, Thyme, Red Onion,  
Parmesan, Red Wine Agave Vinaigrette

### Coastal Quinoa Salad

Quinoa, Mango, Red Onion, Bell Pepper, Cilantro, Edamame, Golden Raisins,  
Almonds, Toasted Coconut, Lime Vinaigrette

**Served with Freshly Baked Breads with Whipped Butter & Olive Oil**

### Apple Dumplings

**Choice of Iced Tea or Lemonade**

### Salad Add On's

(choice of one)

**Herbed Marinated Grilled Chicken** additional per person

**Char-Grilled Tarragon Steak** additional per person

**Marinated Meyer Lemon Shrimp** additional per person

**Cilantro Red Onion Poached Salmon** additional per person

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# **Sandwich Buffet Selection**

## **Rustic Grilled Steak Sandwich**

Sirloin Steak, Sharp White Cheddar Cheese, Spinach, Crispy Onions,  
Served on Ciabatta with Dijon Aioli

## **Roasted Chicken Sandwich**

Roasted Red Bell Peppers, Spinach, Harvati Cheese with Basil Pesto

## **Peppered Turkey Sandwich**

Baby Greens, Tomatoes, Bacon, Avocado, with Garlic Aioli

## **Harvest Chicken Wrap**

Chicken Breast, Spinach, Walnuts, Cranberry, Blue Cheese Crumbles, Tomato,  
Avocado, Onion, Sun Dried Tomato Tortilla

## **Tomato Avocado and Eggplant**

Marinated Tomato Slices, Avocado, Grilled Eggplant, Vegan Garlic Aioli, Ciabatta

## **Chicken Banh Mi**

Pickled Vegetables, Jalapeno, Cilantro, Sriracha on a French Roll

## **Tarragon Tuna Sandwich**

With Sliced Tomato, Lettuce and Provolone

## **Classic Caprese Sandwich**

Fresh Tomato Slices, Fresh Mozzarella, Red Onion, Basil, and Garlic Olive Oil

## **Southwest Wrap**

Romaine Lettuce, Black Beans, Green Onions, Corn, Diced Tomatoes,  
Avocado, Chiptole Dressing

(Select Two Side Salads)

## **Red Skin Potato Salad**

## **Seasonal Fresh Fruit Salad**

## **Penne Pasta Salad**

## **Ranch Style Tossed Green Salad**

## **Cookies or Brownies**

## **Choice of Iced Tea or Lemonade**

Selection of two Sandwiches

Selection of three Sandwiches

Sandwiches may also be served as a Box Lunch with the following:  
Whole Fruit, Bag of Chips, Cookie, Bottled Water or Soft Drink

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## **Trails End Cook Out**

(Select Two Side Salads)

**Ranch Style Green Salad**

**Fresh Fruit Salad, Sweet Potato Salad or Southwest Quinoa**

(Selection of three)

**Grilled All-Beef Hamburgers**

**Grilled Chicken Breast**

**Grilled Kielbasa**

**Black Bean Burgers**

**Hamburger and Hot Dog Buns**

**Brown Sugar Baked Beans**

**Ranchero Corn**

**Shredded Lettuce, Sliced Tomatoes, Pickles, Relish and Onions**

**Ketchup, Mustard and Mayonnaise**

**Freshly Baked Cookies and Brownies**

## **Trails End Cook Out Enhancements**

(Select four premium toppings)

**Applewood Smoked Bacon**

**Avocado**

**Caramelized Onion**

**Wild Mushroom Medley**

**Fried Onion strips**

**Fig Jam**

**Jalapenos**

**Sun Dried Tomato Relish**

**Grilled Pineapple**

Additional Per Person

## **Deli Station**

Selection of Two Salads

**Ranch Style Green, Fresh Fruit, Penne Pasta Salad,  
or Red Skin Potato Salad**

**Sliced Breast of Turkey, Roast Beef, Buffet Ham, Salami,**

**Grilled Vegetables**

**Provolone, Pepper Jack, and Cheddar Cheeses**

**Leaf Lettuce, Sliced Tomatoes, Onions and Pickles**

**Assorted Sliced Artisan Breads and Rolls**

**Condiments**

**Freshly Baked Cookies or Brownies**

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# **BBQ Circuit**

**Ranch Style Green Salad**  
with Ranch and Balsamic Dressings

**Penne Pasta Salad or Red Skin Potato Salad**

## **Entree**

(Choice of two)

**Memphis Dry-Rubbed Baby Back Ribs**  
With Hickory BBQ Sauce

**Grilled Chicken Breast**

**Tri Tip Sandwich**  
With Spicy Slaw

**Cajun Shrimp Skewers**

**Grilled Vegetable and Tofu Skewers**  
with Hickory BBQ Sauce

## **Sides**

(Choice of two)

**Corn on the Cobb**  
**Bubba Baked Beans**  
**Macaroni-N-Cheese**

**Rolls and Butter**

**Peach Cobbler**  
~or~  
**Assorted Cookies**

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# Breaks, Beverages and Snacks

## **Freshly Brewed Fair Trade Organic Coffee**

Regular or Decaffeinated  
Per Gallon

## **Hot Water and Herbal Tea**

Per Gallon

## **Assorted Chilled Juices**

Freshly Squeezed Orange, Cranberry,  
Grapefruit, and Apple  
Per Pitcher

## **Lemonade or Iced Tea**

Per Gallon

## **Island Punch**

Per Gallon

## **Agua de Watermelon**

Per Gallon

## **Agua de Tamarindo**

Per Gallon

## **Assorted Soft Drinks**

Each

## **Bottled Water**

Each

## **Whole Fresh Seasonal Fruit**

Per Dozen

## **Freshly Baked Assorted Breakfast Pastries, Muffins, Nut breads, and Scones**

Per Dozen

## **Freshly Baked Cookies**

Chocolate Chip, Oatmeal Raisin  
White Chocolate Pecan and Peanut Butter  
Per Dozen

## **Brownies**

Blonde, Fudge, with and without Nuts  
Per Dozen

## **Bagels with Cream Cheese**

Per Dozen

## **Warm Salted Jumbo Pretzels**

Each

## **Chocolate Covered Strawberries**

Each

## **Cheesecake Bites**

Each

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