POMONA COLLEGE CATERING

HOT BREAKFAST

All Breakfast Buffets include Freshly Squeezed Orange Juice, Freshly Baked Breakfast Pastries, Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas.

CREPE BUFFETS
Sliced Fresh Fruit and Berries
(Choice of Two)
Peanut Butter and Banana,
Strawberry Mascarpone,
Spinach and Creamy Parmesan
Wild Mushroom,
Brie with Apple and Honey,
Breakfast Potatoes,
Applewood Smoked Bacon

BREAKFAST FRITTATA
Sliced Fresh Fruit and Berries
Individual Breakfast Frittata
(Choice of Two)
Ham & Cheese,
Mushroom, Spinach & Onion
Four Cheeses,
O’Brien Potatoes
Hickory Smoked Bacon

GOOD MORNING
Sliced Fresh Fruit and Berries
Fluffy Scrambled Eggs with Cheese and Chives
Hickory Smoked Bacon and Link Sausage
Breakfast Style Potatoes

SMART AND FIT BREAKFAST
Sliced Fresh Fruit and Berries
English Muffin
Peanut Butter, Butter and Preserves
Egg White Bites with Mushrooms, Bell Peppers and Cheese
Hard Boiled Eggs

ENHANCEMENTS TO SMART AND FIT BREAKFAST:
Yogurt Bar- Assorted Individual yogurts with Berries, Granola
Toasted Coconut, Slivered Almonds
Oatmeal Bar- Oatmeal served with Honey, Berries & Nuts
BREAKFAST BUFFET EMBELLISHMENTS
Select one or more of the following to enhance your Buffet
(all the following items are priced per person)

OMELET AND EGGS COOKED TO ORDER
Includes Cheddar and Swiss Cheeses, Mushrooms, Green Onions
Peppers, Tomatoes, Ham, Sausage and Salsa
*Chef Attendant may require

SMOOTHIES STATION
Banana and Strawberries Smoothies
Fresh Fruit Smoothies
Soy Milk Smoothies
*Chef Attendant may require

OFF THE GRIDDLE
(Choice of one)
HOT PANCAKES
with choice of Blueberry or Chocolate
with Butter and Maple Syrup

FRENCH TOAST FILLED
with Cream Cheese and choice of Mango Chutney
Strawberry Preserves or Orange Marmalade

BLINTZES FILLED
with Cheese and topped with choice of Blueberry
Strawberry, or Apple Fruit Topping

BELGIAN WAFFLE BAR
Belgian Waffles with Fresh Fruit, Homemade Granola
Nuts, Grape Nuts, Fruit Topping, Whipped Cream
Butter and Maple syrup
*Chef Attendant may require

SMOKED SALMON BAR
Bagels, Cream Cheese, Tomato, Red Onion
Sliced Cucumbers, Capers

*Chef Attendant fee to apply
CONTINENTAL BREAKFAST

**THE POMONA COLLEGE CLASSIC**
- Chilled Orange Juice
- Freshly Baked Muffins
- Breakfast Pastries
- Butter and Assorted Preserves
- Freshly Brewed Coffee
- Decaffeinated Coffee and Herbal Teas

**THE DELUXE COLLEGE CLASSIC**
- Chilled Orange Juice
- Sliced Fresh Fruit and Berries
- Freshly Baked Muffins
- Breakfast Pastries
- Bagels and Cream Cheese
- Butter and Assorted Preserves
- Freshly Brewed Coffee
- Decaffeinated Coffee and Herbal Teas

**CONTINENTAL BREAKFAST ENHANCEMENTS**
- Assorted Soft Drinks
- Bottled Sparkling and Still Waters
- Fresh Fruit Smoothie Bar
- Egg, Sugar Cured Ham and Swiss Cheese Croissants
- Breakfast Burrito with Scrambled Eggs
- Hard Boiled Eggs
# POMONA COLLEGE CATERING

Beverages and Snacks

All breaks must be ordered for the total guests in attendance, minimum requirement 10 guest

## BEVERAGES

- Freshly Brewed Coffee
  - Regular or Decaffeinated
- Hot Water and Herbal Tea
- Assorted Soft Drinks
- Bottled Water
- Assorted Chilled Juices
  - Orange, Cranberry, Apple
- Lemonade or Iced Tea
- Island Punch
- Agua Fresca Watermelon,
  - Tamarindo, Cucumber Lime Mint

## SNACKS

- Whole Fresh Seasonal Fruit
- Freshly Baked Breakfast
  - Pastries Muffins
- Bagels with Cream Cheese
- Chocolate Covered Strawberries
- Cheesecake Bites
- Freshly Baked Cookies
- Chocolate Chip, Oatmeal Raisin
- White Chocolate Macadamia Nut
- Brownies
  - Blonde, Fudge,
  - with and without Nuts
- Cake Truffles
- Popcorn Cups
- Miniature Assortment Cupcakes
- Cupcakes
  - Chocolate, Vanilla, Red Velvet
THEME BREAKS
Theme Breaks must be ordered for the total guests in attendance, minimum requirement 10 guests

HEALTHY STATION
Assorted Granola Bars, Trail Mix
Whole Fresh Fruit
Matcha Tea
Bottle Waters

SWEET TOOTH
Freshly Baked Chocolate Chip
Oatmeal Raisin, and White Chocolate
Macadamia Nut Cookies
Assorted Brownies and Bars
Assorted Soft Drinks and Bottled Waters

PROTEIN BOX
Hardboiled Eggs
Peanut Butter Protein Bar
Almonds, Grapes
Bottled Waters

MOVIE NIGHT
Hot Buttered Popcorn
Warm Salted Jumbo Pretzels
Assorted Boxed Candies
Assorted Soft Drinks and Bottled Waters

SPORTS BREAK
Warm Salted Jumbo Pretzels, Mini Corn Dogs
Nachos with Cheese and Jalapenos
Roasted Peanuts and Cracker Jacks
Assorted Soft Drinks and Bottled Waters

AFTERNOON TEA
Assorted Finger Sandwiches
Sliced Fresh Fruit
Selection of French Pastries and Scones
Assorted Cheeses
Cinnamon Sticks, Sugar Cubes
Selection of Herbal and Iced Teas
BOX LUNCHES
All Box lunches come with Whole Fruit, Bag of Chips, Cookie, Soft Drink or Bottled Water

SANDWICHES AND WRAPS

POULTRY

BBQ TURKEY CHEDDAR WRAP
Turkey, Cheddar Cheese, Lettuce, Tomato, Cucumber and Red Onions, with a BBQ Aioli wrapped in a Tortilla

CHICKEN CAESAR WRAP
Grilled Chicken Breast, Tomatoes, Lettuce with a Caesar Dressing wrapped in a Tortilla

GREEK VEGETABLE WRAP WITH CHICKEN
Shredded Romaine Lettuce, Chicken, Roasted Eggplant, Plum Tomatoes, Artichoke Hearts
Kalamata Olives and Feta Cheese Wrapped in a Tortilla

CALI CHICKEN STACK
Grilled Chicken, Avocado, Bacon, Pepper jack Cheese, Lettuce, Tomato, Onion
House made 1000 Dressing on a Ciabatta Roll

CHICKEN BAHN MI SANDWICH
Roasted Chicken, Pickled Vegetables, Sriracha Mayo, Cilantro, Jalapeno on a Baguette

TURKEY AND PROVOLONE SANDWICH
Sliced Turkey, Provolone Cheese, Green Leaf Lettuce and Sliced Tomato
on a Ciabatta Roll, with Appropriate Condiments

BEEF

HORSERADISH BEEF SANDWICH
Deli Style Roast Beef, Caramelized Onions, Peppers, Horseradish Aioli on a French Baguette

BLACK AND BLUE STEAK SANDWICH
Grilled Flank Steak, Crumbled Blue Cheese, Red Onion, Arugula on a French Roll

VEGETARIAN & VEGAN

GREEK VEGETABLE WRAP
Shredded Romaine Lettuce, Roasted Eggplant, Plum Tomatoes, Artichoke Hearts
Kalamata Olives and Feta Cheese Wrapped in a Tortilla

SOUTHWEST WRAP
Black Bean, Diced Tomatoes, Corn, Shredded Romaine Lettuce, Cheddar Cheese
Wrapped in a Tomato Tortilla

GRILLED VEGETABLE CAPRESE
Roasted Mediterranean Vegetables, Mozzarella, Basil on Whole Grain

VEGAN EGGPLANT WITH AVOCADO SANDWICH
Eggplant, Avocado, Tomato and Vegan Garlic Aioli

VEGAN MEDITERRANEAN VEGGIE WRAP
Sundried Tomato Pesto Spread, Red Onion, Shredded Carrot, Pea Shoots, Vegan Mozzarella

SALADS

SOUTHWEST COBB SALAD
Romaine and Iceberg Mix, Blackened Chicken, Roasted Red Pepper, Tomato, Cotija Cheese
Grilled Corn, Peppered Bacon, Pepitas, Creamy Avocado Dressing

CHAR-GRILLED CHICKEN CAESAR
Sliced Grilled Breast of Chicken on Romaine Lettuce with Home Made Crouton Chevrons
Shredded Parmesan Cheese and Traditional Caesar Dressing

BBQ CHICKEN CHOPPED SALAD
Chicken Breast, Chopped Romaine, Tomatoes, Red Onions, Sweet Corn
Black Beans, Barbeque Sauce, Ranch and Tortilla Strips

GRILLED ASIAN CHICKEN SALAD
Spring and Napa Mix, Chicken Breast, Carrots, Toasted Silvered Almonds, Mandarin Oranges
Green Onion, Fried Rice Noodles

A Selection of (2) Two Box Lunches A Selection of (3) Three Box Lunches
EXPRESS MENU

FLAT BREAD PIZZA
Caesar Salad
A Selection of Three Types of Flat Bread from below Selections

EGGPLANT AND GOAT CHEESE
Garlic Rubbed Flatbread, Basil Pesto, Eggplant, Mozzarella, Goat Cheese, Arugula Lemon

SUNDRIED TOMATO PESTO
Onion, Bell Pepper, Kalamata Olive, Sundried Tomato, Mozzarella, Parmesan Cheese

STEAK FLATBREAD MELT
Seasoned Steak, Red Onion, Mozzarella, Blue Cheese, Spinach, Balsamic, Garlic

PEAR AND BLUE CHEESE
Seasonal Pear, Red Onion, Walnut, Balsamic, Sage Blue Cheese

Assorted Cookies
Lemonade or Iced Tea
(3 slices per person)

GOURMET PIZZA BUFFET
Caesar Salad
Garlic Bread Sticks
Assorted Cookies
Assorted Soft Drinks and Bottled Water
A selection of three Types of Pizza from below Selections
(2 ½ slices per person)

GOURMET PIZZA SELECTIONS
Pizza Selections may be ordered as the buffet above or ala carte
Cheese
Pepperoni
Caprese
Hawaiian
Thai Chicken
Meat Lovers
Grilled Vegetable
Bacon, Chicken Ranch
GOURMET SALADS

All Salads are served as a plated meal
(please see Salad Buffet for Buffet options)

All Salads include Fresh Baked Artisan Bread or Rolls a Dessert, and a choice of Lemonade, Iced Tea or Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Hot Teas

POULTRY

CHAR-GRILLED CHICKEN CAESAR
Sliced Grilled Breast of Chicken on Romaine Lettuce with Home Made Crouton Chevrons
Shredded, Parmesan Cheese and Traditional Caesar Dressing
Substitute Shrimp $5.00 additional per person

SOUTHWEST COBB
Romaine and Iceberg Mix, Blackened Chicken, Roasted Pepper, Tomato
Cotija Cheese, Grilled Corn, Peppered Bacon, Pepitas, Creamy Avocado Dressing

GRILLED ASIAN CHICKEN SALAD
Spring and Napa Mix, Chicken Breast, Carrots, Toasted Silvered Almonds
Mandarin Oranges, Green Onion Fried Rice Noodles

BBQ CHICKEN CHOPPED SALAD
Chicken Breast, Chopped Romaine, Tomatoes, Red Onions, Sweet Corn
Black Beans, Barbeque Sauce, Ranch and Tortilla Strips

ISLAND SALAD
Mixed Greens and Bibb Lettuce, Toasted Cashews, Pomegranate Seeds, Fresh Mango,
Red and Yellow Bell Peppers, Black and White Sesame Wonton
with a Passionfruit Vinaigrette
With Chicken

CALIFORNIA CITRUS SALAD
Spring Mix with Oranges, Grapefruit, Avocado, Papaya, Mango
and a Creamy Citrus Dressing
With Chicken

FISH

SEARED AHI TUNA NICOISE
Seared Ahi Tuna with Haricot Verts, Baby Red Potatoes, Mesclum, Hard Cooked Egg
Tomatoes, Kalamata Olives, Marinated Red Onions, and Sweet Soy and Sesame Vinaigrette

DESSERTS

Chocolate Ganache Cake with Raspberry Sauce
Pistachio Cheesecake with Fresh Raspberries
Sour Cream Pound Cake with Caramelized Apples & Walnuts
Strawberry Napoleon
California Fruit Tart
Mango Flan
GOURMET SANDWICHES AND WRAPS

All Sandwiches are served buffet style
(Selection is limited to (2) Choices each additional Choice will be $2.00 additional per person)

All Sandwiches Include a choice of Tossed Green Salad, Fresh Fruit Salad or Pasta Salad, A Brownie and a choice of Lemonade Iced Tea, or Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Hot Teas

POULTRY

TURKEY PASTRAMI SANDWICH
Pastrami Dry Rub on Roasted Sliced Breast of Turkey with, Swiss cheese, Tomato, Red Onions, Field Greens, and Grain Mustard Mayonnaise Blend

CHICKEN PESTO SANDWICH
Oven Roasted Chicken Breast topped with Sun Dried Tomato Pesto, Roasted Red Peppers, and Provolone Cheese served on a Ciabatta Bun

GRILLED CHICKEN CLUB
Caesar Marinated Chicken Breast, Bacon, Iceberg Lettuce, Tomato With Rosemary Aioli on Rustic Italian Bread

GREEK VEGETABLE WRAP
Feta, Cherry Tomatoes, Black Olives, Red Onion, Yellow Squash Cucumber, Balsamic in a Sun-Dried Tomato Tortilla

CHIPOTLE RANCH BBQ CHICKEN WRAP
Chicken Breast, BBQ Chipotle Ranch Coleslaw wrap in a Tortilla

BEEF

BLACK AND BLUE STEAK SANDWICH
Grilled Flank Steak, Crumbled Blue Cheese, Red Onion, Arugula on a French Roll

CALIFORNIA STEAK SANDWICH
Grilled New York Strip, Pepperjack Cheese, Caramelized Onions Avocado Spread on a Rustic Ciabatta

FISH

TARRAGON TUNA SALAD SANDWICH
Tuna Salad with Fresh Tarragon, Green Leaf, Tomato With a Dijon Spread

VEGETARIAN & VEGAN

GRILLED VEGETABLE CAPRESE SANDWICH
Grilled Tomato, Red Onion, Eggplant, Fresh Mozzarella, Basil, and Balsamic Glaze

GRILLED PORTOBELLO MUSHROOM AND SMOKED GOUDA SANDWICH
Portobello Mushroom, Tomato, Zucchini and Smoked Gouda Cheese with a Red Pepper Aioli on Focaccia

ROASTED VEGETABLE BAGUETTE SANDWICH
Roasted Zucchini, Red Onion, Red and Yellow Bell Peppers Grape Tomatoes and Goat Cheese served on a Baguette

TOMATO AVOCADO EGGPLANT WRAP
Marinated Tomato Slices, Avocado, Grilled Eggplant, Vegan Garlic Aioli, in a Tortilla

(2) Selections (3) Selections
POMONA COLLEGE
CATERING

LUNCH AND DINNER BUFFETS

All Buffets include a choice of Organic Iced Tea or Lemonade
Coffee Service maybe added to any Buffet for an additional $2.00 per person
All buffets are designed for a minimum of 10 guests or a $75.00 surcharge will apply.
(All Dinner Meals Served after 4PM are $3.00 additional per person)

MEXICAN FIESTA BUFFET

Santa Fe Salad
Romaine, Corn, Black Beans, Roasted Red Peppers
Green Chili, Jicama, Green Onion, Tomato
Tortilla Strips and a Jalapeno Ranch Dressing

Entrees
(Choice of Two)
Barbacoa Beef
Achiote Chicken
Grilled Vegetable Enchiladas
Cilantro Rice
Spicy Calypso Beans
Sautéed Cumin Squash with Zucchini Blossom
Fried Flat Bread
Chocolate Dipped Buñuelos

LITTLE BIT OF ITALY BUFFET

Caesar Salad

Entrees
(Choice of Two)
Baked Ziti
Tuscan Chicken
With Tomato, Garlic, Spinach, light Parmesan Cream Sauce
Fettuccine with Artichokes and Sun-Dried Tomatoes
Vegetarian Lasagna
Roasted White Wine Sauce

Grilled Zucchini, Yellow Squash, Eggplant and Asparagus
Garlic Bread Sticks
Tiramisu
PLANT BASED MENU

Garden Vegetable and Herb Soup
A light broth With Seasonal Vegetables and Herbs

Beet and Berry Salad
Red and Gold Beets, Strawberry, Blueberry, Raspberry, Spring Mix,
Basil, House Balsamic Dressing

Curried Wild Rice and Apple Salad
Pea, Cashew, Golden Raisin, Soy Sauce and Lime

Entrees
(Select Two)

Mediterranean Cauliflower Cous Cous
Spiced Chickpeas, Cherry Tomato, Red onion, Kalamata Olive
Cucumber, Pine Nuts, Parsley

Tomato Cauliflower Coconut Curry
Cauliflower, Sweet Potato, Tomato, Spinach, Cilantro

Baked Ratatouille in Kale Quinoa Crust
Tomato, Zucchini, Yellow Squash, Eggplant, Garlic Tomato sauce
with a Kale Quinoa crust

Cauliflower Steaks with Sweet Pepper Sauce
Cauliflower Steak, Sweet Pepper Marinara, Red Onion
Mushrooms and Roasted Garlic

Roasted Balsamic Red Potatoes with Shallots and Fresh herbs
Vegan Mango Pana Cotta

GRAIN BAR

Proteins
Grilled Chicken and Marinated Grilled Tofu

Bases
(Choice of Three)
Red Quinoa, Brown Rice, Farro, Spinach, Kale, Mixed Greens

Toppings
(Choice of Six)
Shredded Carrot, Red Onion, Tomatoes, Avocado, Red and Yellow Bell Pepper
Corn, Black Beans, Cilantro, Lentils, Bean Sprouts, Red Beets
Spiced Chickpeas, Traditional Hummus

Wild Rice Salad  Citrus Cous Cous Salad

Sauces
(Choice of Three)
Roasted Red Pepper Tomatillo Sauce, African Black Bean
Sauce Tangerine Tahini Sauce,
Oil Vinegar and Lemon juice

Rolls and Butter
Cake Truffles

Soup may be added to buffet
Winter Vegetable Soup with Fennel and Parmesan
VEGETARIAN BUFFET

Salads
Baby Arugula, Curly Endive and Roquefort Salad with a Cranberry Aioli Orange
Green Grape Salad with Baby Spinach and a Green Goddess Dressing

Entrees
(Choice of Two)
Artichoke and Asparagus Ratatouille over Orzo
Black Bean and Sweet Potato Enchiladas
with Fire Roasted Tomato Sauce and Cotija Cheese
Stuffed Portobello Mushroom Pate
With Pine Nuts and Raisins with an Artichoke Relish
Baked Zucchini Rolitini
Baby Carrots, Shiitake Mushroom, and Boursin Cheese
Laced with a Fire Roasted Red Pepper Coulis
Vegan Pasta Puttanesca
Whole Grain Penne tossed with Kalamata Olives, Tomato Sauce
Capers, Grape Tomatoes, Red Chile Flake, Garlic and Basil
Red Rice Blend with Farro and Kale
Or
Trio Fingerling Herbed Potatoes

Roasted Cauliflower
Cracked Wheat Rolls and Butter
Black Berry Tart with Crème Anglaise

DELI STATION

Salads
(Choice of Two)
Garden Green Salad with Ranch and White Balsamic Vinaigrette Dressings Fresh
Fruit Salad
Quinoa with Grilled Vegetables
Broccoli Slaw
Sliced Breast of Turkey, Sliced Roast Beef
Sliced Chicken Breast
Seared Marinated Tofu, Chilled Roasted Vegetables
Swiss, Provolone, and Cheddar Cheeses
Leaf Lettuce, Sliced Tomatoes, Onions and Pickled Cornichon
Assorted Sliced Artisan Breads and Rolls
Condiments
Freshly Baked Cookies or Brownies
TASTE OF MEXICO
Chopped Salad
Chicken Fajitas
Cheese Quesadilla
Refried Beans
Mexican Rice
Corn or Flour Tortillas
Pico de Gallo, Salsa, Cheddar
Cheese Sour Cream
Churros

TASTE OF ITALY
Caesar Salad Chicken
Cacciatora Eggplant
Marinara Spaghetti
Pasta Zucchini
Sautéed Garlic Bread
Freshly Baked Cookies

TASTE OF SPAIN
Green Salad
Catalonian Roasted Chicken with Romesco
Sauce Potato Taco with Romesco
Espinacas con Garbanzo
Roasted Garlic Cauliflower
Rolls and Butter
Freshly Baked Cookies

TASTE OF THAILAND
Garden Salad
Thai Basil Chicken Stir Fry
Thai Tofu Curry
Coconut Rice
Steamed Broccoli
Freshly Baked Cookies

TASTE OF ASIA
Chinese cabbage Salad
Chicken Teriyaki (chicken Thigh) Vegetable Chow Mein
Steamed White Rice
Steamed Mix Vegetables
Fried Wonton
Almond Cookies

TASTE OF CALIFORNIA
California Citrus Salad
Mescaline Mix, Mandarin, Pecan, Apple, Raisin, Dried Cherry,
Avocado, Blue Cheese Crumbles, Creamy Citrus Dressing
West Coast Chicken
Herbed Grilled Chicken brushed with a Cali inspired house made BBQ Sauce
Marinated Tofu and Vegetable Skewers
Caramelized Onion Mashed Potato
Roasted Garlic Cauliflower
Cheesy Garlic Bread
White Chocolate Raspberry Cheesecake
RING OF FIRE

Fire Noodle Salad
Soba Noodles, Shredded Papaya, Angel Carrots, Mandarin Oranges, Red Pepper, Spicy Chile Garlic, Lime Dressing with Sesame Seeds

Entrees
(Choice of Two)
Thai Basil Shrimp
Korean BBQ Beef
Crispy Sesame Tofu
with a Spicy Tahini Peanut Sauce
Filipino Adobo Chicken
Soy, Vinegar, Garlic and Peppercorn Sauce

Sides
Spicy Eggplant
Ginger Fried Rice
with Leeks, Eggs, Sesame and Crispy Garlic
Drunken Noodles
Coconut Sticky Rice with Mango
Chocolate Dipped Fortune Cookies

SAGEHEN COOK OUT
Tossed Green Salad
With choice of two Dressings
Cole Slaw or Pasta Salad
Grilled All-Beef Hamburgers
Grilled All-Beef Hot Dogs
Black Bean Burgers
Hamburger and Hot Dog Buns
Ranch-Style Baked Beans Shredded
Lettuce, Sliced Tomatoes Pickles, Relish and Onions
Ketchup, Mustard and Mayonnaise
Potato Chips
Freshly Baked Cookies and Brownies
Apple Dumplings

THE SILK ROAD
Golden Bread Salad with Cumin Vinaigrette
Diced Cucumber, Tomato, Papaya, Carrots, Green Onions and Tom Toasted Naan Bread Tossed with Cilantro and Cumin Vinaigrette
Tandoori Chicken
Aloo Matar
Potatoes, Peas, Garlic, Ginger, Peppers, Turmeric
Saffron Rice
Cauliflower Curry
Fresh Diced Mango and Mint Salsa
Whipped Yogurt
Baked Naan
Mango Mousse Cake

BBQ CIRCUIT
Tossed Green Salad with Choice of Two Dressings
Creamy Cole Slaw or Red Skin Potato Salad

Entree
(Choice of Two)
Carolina Pulled Pork
Appalachian Mustard & Vinegar Sauce
Memphis Dry-Rubbed Baby Back Ribs
BBQ Chicken
Bourbon & Brown Sugar Sauce
Texas Style Brisket

Sides
(Choice of Two)
Corn on the Cob
Vegetarian Baked Beans
Roasted Wedge Potatoes
Macaroni-N-Cheese
Drunken Apples
Butter, Brown Sugar and Bourbon
Corn Bread with Honey Butter
Pecan Shortbread with Chocolate Ganache
FEAST OF SAN GENARO

Antipasto Platter

Entrees
(Choice of Two)

Fire Roasted Chicken
with Garlic Parmesan Cream Sauce Over Spinach Florentine Tortellini

Gorgonzola Gnocchi
With Lemon-toasted walnut topping

Tuscan Vegetable Penne
Tossed with Broccoli, Oven-Dried Tomato, Roasted Eggplant, Peppers, Artichoke, Kalamata Olives, Garlic

Lemon and Thyme Braised Tilapia

White Wine and Garlic Green Beans

Sliced Italian Bread and Butter

Freshly Grated Parmesan Cheese and Red Chili Flakes

House-made Cannoli

SALAD BUFFET
(Choice of Three)

Spinach and Strawberry
Baby Spinach, Driscoll Strawberries, Slivered Almonds, Red Onion, Feta, Pomegranate Seeds, Honey Cider Vinaigrette

Red Quinoa and Roasted Vegetable Salad
Quinoa, Bell Peppers, Mushrooms, Zucchini, Yellow Squash, Red Onion and Carrots

BBQ Chopped Salad
Chopped Romaine, Tomatoes, Red Onions, Sweet Corn, Black Beans, Barbeque Sauce, Ranch Dressing and Tortilla Strips

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

California Farro
Red Onion, Mango, Bell Pepper, Edamame, Raisin, Almond, Coconut Lime and Agave Dressing

Golden Beet and Arugula Salad
Peppery Arugula, Golden Beets, Goat Cheese, Blackberries, Pistachio, Citrus Vinaigrette

Island Salad
Mixed greens, Macadamia Nuts, Fresh Mango, Red Bell Peppers, Black and White Sesame Won Ton Crisp with a Lychee Citrus Aioli and Toasted Coconut

Cheese Tortellini Salad
Grape Tomatoes, Cucumber Chunks, Black Olives, Bell Pepper and Feta Cheese

Freshly Baked Rolls

Assorted Cookies

Salad Add On’s
(Choice of One)

Grilled Chicken $ additional per person
Char-Grilled Steak $ additional per person
Marinated Shrimp $ additional per person
Grilled or Poached Salmon $ additional per person
CREATE YOUR OWN BUFFET

Salads
(Select Two)
Spinach Salad
Baby Spinach, Candied Walnuts, Feta Cheese, Mandarin Oranges, Raspberry Vinaigrette
Wild Rice Salad
Butternut Squash, Brussel Sprouts, Dried Apricot
Coastal Quinoa
Quinoa, Mango, Bell Pepper, Onion, Edamame, Golden Raisin, Almond, Coconut, Lime
Mixed Greens
Baby Mescaline, Cherry Tomato, Red Onion, Slivered Almond, Garlic Croutons, Creamy House Balsamic Dressing

Entrees
(Select Two)
Caprese Chicken Breast
Chicken Breast layered with Tomato, Mozzarella, Basil, Balsamic Glaze
Portobello Caprese
Portobello Mushroom with Tomato, Mozzarella, Basil, Balsamic Glaze
Blackened Chicken with Pineapple Relish
Mediterranean Grilled Chicken with Tomato Basil Relish
Paprika Dusted Flat Iron Steak with Romesco
Pork Medallions with an Apple Jicama Slaw
Penne with Chicken
Broccoli, Sundried Tomato, Garlic Cream Sauce
Vegan Penne Chickpea Pasta
Broccoli, Sundried Tomato and Coconut Cream Sauce
Beef Stroganoff
served on a Bed of Egg Noodles
Vegetarian Stroganoff
With Portobello Mushrooms, Served on a Bed of Egg Noodles
Quinoa Stuffed Pepper
Roasted Red Pepper Stuffed with Quinoa and Seasonal Roasted Vegetables
finished with a Basil Balsamic Drizzle

Rolls and Butter

SIDES
(Select Two)
Garlic Mashed Potato
White Wine Green Beans
Macaroni and Cheese
Spicy Steamed Eggplant
Roasted Potatoes
Cider Glazed Carrots
Steam Vegetable Medley
Ranchero Corn

DESSERTS
(Select Two)
Assorted Cookies
Raspberry, Apple, Lemon Bars
Fudge Brownies
Tiramisu
Churros
Pineapple Upside Down Cake
Chocolate Ganache Cake
POMONA COLLEGE
CATERING

LUNCH AND DINNER BUFFETS
Please make one selection from each of the choices below.
(All Dinner Meals Served after 4PM are $3.00 additional per person)

SALADS

ROASTED GRAPE AND ARUGULA
Roasted Red Grapes, Arugula, Shallots, Thyme, Parmesan, Dijon and Red Wine Vinaigrette

HEART OF ROMAINE
Corn, Heirloom Cherry Tomatoes, Cucumber, Red Onion, Queso Fresco, Cilantro, Pumpkin Seed and White Balsamic Vinaigrette Dressings

SEASONAL SALAD TOWER
Stacked Seasonal Vegetables, Poached Pear, Gorgonzola Cheese, Dried Cranberries, Parmesan Crisp with Citrus Vinaigrette
$5.00 additional Per Person

GRILLED VEGETABLE TERRINE
Layered Grilled Eggplant, Tomato, Gold and Green Squash, Fresh Buffalo Mozzarella with Aged Balsamic and Olive Oil
$5.00 additional Per Person

CHOPPED SALAD
Romaine and Iceberg Mix, Cucumber, Olives, Red Onion, Roasted Pepper Strips, Haricot Vert, Tomato, Blue Cheese, Lemon, Champagne Vinaigrette

CAESAR SALAD
Romaine with Grated Parmesan, Toasted Croutons, Traditional Caesar Dressing

ACCOMPANIMENTS

STARCH
Lemon and Thyme Orzo
Garlic and Herb Jasmine Rice
Garlic Mashed Potatoes
Roasted Rosemary Fingerling Potatoes
Herbed Farro

VEGETABLES
Haricot Vert
Asparagus Tips
Baby Vegetable Blend
Baby Carrots
Fresh Seasonal Vegetables

DESSERTS
Chocolate Ganache Cake with Raspberries
Chocolate Bread Pudding with Bourbon
Cream Carrot Cake
Marble Pound Cake with Fresh Seasonal Fruit
Tiramisu Cake
Strawberry Napoleon
Lemon Mousse Cake
Pistachio Cheesecake with Fresh Raspberries
Apple Caramel Cheesecake
LUNCH AND DINNER SELECTIONS

Dinner Entrees include Salad, Choice of Starch and Vegetables, Dinner Rolls and Butter, Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea.

A multiple entree is two or more different entrees offered on a plated menu.
If you desire this service, we will charge the higher entrée price for all entrees served
(All Dinner Meals Served after 4PM are $3.00 additional per person)

ENTREES

POULTRY

MEDITERRANEAN CHICKEN
Greek inspired flavors
with an Herbed Feta and Olive Crumble

GRILLED CHICKEN KEBABS
Grilled Chicken Kebabs
With Barbecue Marinade

CLAREMONTE CHICKEN
Breast of Chicken filled with Sautéed Spinach, Golden Raisins, Boursin Cheese, Sauvignon Cream Sauce and Raspberry Lemon Gastrique

CHICKEN SALTIMBOCCA
Chicken Breast topped with prosciutto and sage, White Wine Pan Sauce

BLACKENED CHICKEN
Oven Roasted Lightly Blackened Chicken with a Pineapple Pepper Relish

CHICKEN FETTUCCINI ALFREDO
Fettuccine Noodles with Grilled Chicken In an Alfredo Cream Sauce

GRILLED CHICKEN BREAST
Boneless Breast of Chicken With a Mushroom Sauce

PORK

PORK MEDALLIONS
Pork Tenderloin Medallions, Jicama Apple Slaw, Apple Dijon Sauce

BEEF

FILET MIGNON & BREAST OF CHICKEN
With Béarnaise and Chardonnay Sauces

ROASTED TRI-TIP
Grilled-Roasted Tri Tip Herbed Butter with a Brandy Mustard Sauce

PRIME RIB
“Rock Salt Crusted” Roasted Prime Rib of Beef, Au Jus And Herbed Horseradish Cream

FILET MIGNON
Char-grilled with Shiitake Mushrooms, Gorgonzola and a Pinot Noir Demi-Glace

BRAISED BEEF SHORT RIB
with a Chianti Demi Glaze

NEW YORK STEAK
Grilled New York Steak With a Tarragon Melting Sauce

VEGETARIAN & VEGAN

PORCINI MUSHROOM RAVIOLI
Porcini and Parmesan Cream sauce freshly shaved Pecorino

VEGETABLE NAPOLEON
Eggplant, Grilled Portobello, Zucchini, Yellow Squash, Onion and Tomato With a Tomato Coulis

VEGAN STUFFED PEPPER
Tri Color Quinoa, Cumin Spiced Tofu, Roasted Corn, Red Onion, Black Beans, Cilantro, Avocado, Toasted Cashew, Vegan Mozzarella, Honey Balsamic Drizzle

VEGETABLE WELLINGTON
Asparagus, Red Bell Peppers, Onion, Baby Spinach, in a Puff Pastry with a Tomato Coulis

STUFFED PORTOBELLO
Portobello stuffed with Grilled Vegetables and Vegan Cheese
SPECIALTY SELECTIONS

*Chef Attendant Required
per person (minimum 10 guests)

IDAHO POTATO BAR
Mashed or Baked Potatoes with Chicken, Chili Con Carne, Broccoli, Sautéed Mushrooms and Asparagus Tips
Cheddar Cheese, Bacon, Sour Cream, Butter, Chives

DIM SUM
(Choice of Three)
Cha Su Bao, Spicy Vegetable Potstickers, Pork Siu Mai, Chicken Spring Rolls, Crab Rangoon with Dipping Sauces

PASTA BAR
Penne Pasta, Cheese Tortellini, Chickpea Penne Pasta
Choice of Two Sauces, Alfredo, Pomodoro and Pesto Cream Sauce
Tomatoes, Parmesan Cheese, and Focaccia Bread
*Chef Attendant Required

POKE STATION
Proteins
(Choice of Two)
Ahi Tuna, Flounder, Shrimp, Ahimi, Marinated Tofu
Bases
(Choice of Two)
White Rice, Brown Rice, Spring Mix
Toppings
(Choice of Five)
Cucumber, Carrot, Bean Sprout, Jalapeno, Avocado, Seaweed Salad, Green Onion, Cilantro, Edamame, Radish, Pineapple, Sesame Seeds and Wonton Strip Garnish
*Chef Attendant Required
per person Reception Style per person Lunch
GOURMET DIPS AND DISPLAYS
(small 25-30 servings   medium 45-50 servings   large 75-80 servings)

HOT ARTICHOKE DIP
Warm Artichoke and Spinach Dip
Served with Pita Triangles and Chips

HUMMUS AND PITA
Traditional, Sundried Tomato, Edamame

SEASONAL VEGETABLE CRUDITE
Fresh Seasonal Vegetables
with an Assortment of Dips to include Bleu Cheese and Ranch

FRESH SEASONAL FRUITS AND BERRIES
Fresh Seasonal Fruits and Berries
with Spiced Honey Yogurt Dip

DOMESTIC AND IMPORTED CHEESE SELECTION
An Array of Imported and Domestic Cheeses
Served with an Assortment of Breads and Crackers

BAKED BRIE EN CROUTE
Wheel of Brie with Raspberries and Candied Walnuts Wrapped
in Puff Pastry and Baked Golden Brown with Gourmet Crackers

ANTIPASTO PLATTER
An Array of Sliced Meats, Cheeses, Vegetables and Relishes
with Fresh Artisan Breads and Crackers

BRUSCHETTA
Tomato, Basil, Garlic, Extra Virgin Olive Oil
Fig and Spiced Bacon with Blue Cheese Spread and Balsamic Drizzle
Fresh Burrata, Seasonal Peach, Orange Flower Honey, Extra Virgin Olive Oil, Roasted Garlic Crostini
and Sundried Tomato Crostini

CARVING STATIONS

ROAST TOM TURKEY
Cranberry Relish and a Variety of Rolls
(serves 25-30ppl)
*Carver Fee to Apply

ROAST PRIME RIB OF BEEF
Horseradish Crusted Slow Roasted
Natural Jus and a Variety of Rolls
(serves 45-50ppl)
*Carver Fee to Apply

*$125 Chef Attendant Fee to Apply
HOT AND COLD HORS D’OEUVRES

All hors d’oeuvres are priced per piece, there is a minimum order of 25 pieces of one item

COLD APPETIZERS

Brie Canapes is a
Mini Caprese Skewer
Spicy Tuna Tartare on Crostini
Shrimp Avocado Plantain Cup
Tuna Spoon, Seared Tuna with Spicy Ponzo and Daikon Sprouts
Seared Tuna with Tropical Salsa on Crispy Wonton
Grilled Vegetable and Spinach Flatbread with Goat Cheese
Assorted Sushi
Cucumber Ceviche with Wonton Crisp, Pepper Mix and Cilantro
Sundried Tomato Sweet Potato Bites
Assorted Finger Sandwiches
(Dill Egg, Chicken Walnut, Parmesan Artichoke, and Cucumber Dill)
Seared Filet on Crostini with Horseradish Cream
Wild Rice Cakes with Crème Fraiche and Corn Relish
Anti-Pasto Kebab with tomato, Olive, Mozzarella, Artichoke
Crostini with Prosciutto, Goat Cheese and Fig Jam
Beet Chips with Goat Cheese Mousse
Toast Points with Romesco and Grilled Asparagus

HOT APPETIZERS

Chicken Satay with Peanut Sauce
Spinach Sun-Dried Tomato and Brie Turnovers
Chicken Flautas with Chipotle Aioli
Vegan Stuffed Mushroom with Walnuts, Spinach and Sundried Tomatoes
Beef Satay with Peanut Sauce
Bourbon Chicken and Boursin En Croute
Brie and Raspberry with Almond in Phyllo
Almond Crusted Chicken Strips with Mango Aioli
Spicy Vegetable Pot Stickers with Orange Ponzo
Miniature Beef Empanadas
Root Vegetable Kabob
Vegetable Samosa
Vegetable Spring Rolls with Ginger Soy Sauce
Crab Cakes with a Saffron Roasted Garlic Aioli
Bacon wrapped Shrimp with Basil-Garlic Stuffing
Asparagus & Asiago Filo Wrap
Caramelized Onion and Asparagus Tip Wonton Cup