

# POMONA COLLEGE CATERING

## HOT BREAKFAST

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

### MEXICAN DESAYUNO BUFFET

Sliced Fresh Fruit and Berries  
Chilaquiles with Scrambled Eggs  
Soyrizo with Potatoes  
Mexican Rice  
Refried Beans  
Red and Green Salsa  
Pan Dulce

### GOOD MORNING

Sliced Fresh Fruit and Berries  
Fluffy Scrambled Eggs  
with Cheese and Chives  
Hickory Smoked Bacon  
Chicken Apple Sausage  
Breakfast Style Potatoes

### BREAKFAST FRITTATA

Sliced Fresh Fruit and Berries  
Individual Breakfast Frittata  
(Choice of Two)  
Black Forest Ham & Aged Cheddar,  
Mushroom, Kale & Swiss  
Bacon, Onion, Swiss and Four Cheeses  
O'Brien Potatoes  
Hickory Smoked Bacon

### SMART AND FIT

Sliced Fresh Fruit and Berries  
Egg White Bites  
(Choice of Two)  
Kale & Mushroom, Roasted Peppers & Basil,  
Ham & Swiss, Bacon & Cheddar,  
Cauliflower & Potato  
Hard Boiled Eggs

### ENHANCEMENTS TO SMART AND FIT BREAKFAST:

**Yogurt Bar** - Yogurt, Berries, Granola,  
Toasted Coconut, Slivered Almonds

**Oatmeal Bar** - 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

### FRESHLY SQUEEZED JUICED STATION

(Choice of two Juices)

Kale, Apple, Celery, Lemon Juice with Honey & Ginger

Beet, Strawberry, Pomegranate, Lemon Juice

Carrot, Sweet Potato, Orange Juice with Turmeric & Bea Pollen

### HOT PANCAKES

(Choice of One)

*Choice of Blueberry or Chocolate Chip with Butter and Maple Syrup*

### FRENCH TOAST FILLED WITH CREAM CHEESE

Choice of Mango Chutney,

Strawberry Preserves or Orange Marmalade

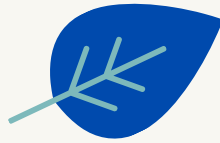
### BELGIAN WAFFLE BAR

Belgian Waffles with Fresh Fruit, Homemade Granola,

Nuts, Grape Nuts, Fruit Topping, Whipped Cream,

Butter and Maple syrup

\* Chef Attendant fee to apply



# P O M O N A C O L L E G E C A T E R I N G

## CONTINENTAL BREAKFAST

### THE POMONA COLLEGE CLASSIC

Chilled Orange Juice  
Freshly Baked Muffins  
Breakfast Pastries  
Freshly Brewed Coffee  
Decaffeinated Coffee & Herbal Teas

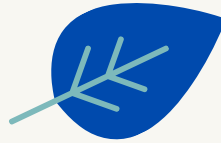
### THE DELUXE COLLEGE CLASSIC

Chilled Orange Juice  
Sliced Fresh Fruit & Berries  
Freshly Baked Muffins  
Breakfast Pastries  
Bagels and Cream Cheese  
Butter and Assorted Preserves  
Freshly Brewed Coffee  
Decaffeinated Coffee & Herbal Teas

## CONTINENTAL BREAKFAST ENHANCEMENTS

Assorted Soft Drinks  
Bottled Sparkling Waters  
Bottled Waters  
Fresh Fruit Smoothie Bar  
Egg, Ham and Swiss Cheese Croissants  
Breakfast Burrito with Scrambled Eggs  
Hard-Boiled Eggs





# P O M O N A C O L L E G E C A T E R I N G

## BEVERAGES



Freshly Brewed Coffee  
Regular or Decaffeinated

Hot Water and Herbal Tea

Assorted Soft Drinks

Bottled Water

Sparkling Water

Assorted Chilled Juices  
Orange, Cranberry, Apple

Individual Bottled Juices  
Orange, Cranberry, Apple

Lemonade or Iced Tea

Agua Fresca Watermelon,  
Tamarindo,  
Cucumber Lime Mint

## SNACKS



Whole Fresh Seasonal Fruit

Freshly Baked Breakfast  
Pastries or Muffins

Bagels with Cream Cheese

Chocolate Dipped Mini Waffles

Chocolate Covered Strawberries

Miniature Bundt Cakes  
Lemon, White Chocolate  
Raspberry, Chocolate

Assorted Freshly Baked Cookies

Brownies  
Blonde, Fudge, with or without  
Nuts

Popcorn Cups

Cupcakes  
Chocolate, Vanilla, Red Velvet

Miniature French Pastries

Freshly Fried Tortilla Chips and  
Garden Salsa

# THEME BREAK



## SWEET TOOTH

Assorted Freshly Baked Cookies  
Assorted Brownies and Bars  
Assorted Soft Drinks and Bottled Waters

## PROTEIN BOX

Hardboiled Eggs  
Red Pepper Hummus with Naan Dippers  
Assorted Roasted Nuts  
Whole Fresh Hand Fruit  
Bottled Waters

## HEALTHY STATION

Fresh Fruit Cups  
House Made Granola Bars  
Assorted Roasted Nuts  
Bottled Waters

## AFTERNOON TEA

Assorted Finger Sandwiches  
Sliced Fresh Fruit  
Selection of French Pastries and Scones  
Assorted Cheeses  
Cream, Jam & Preserves  
Sugar Cubes  
Selection of Hot and Iced Teas

## MOVIE NIGHT

Hot Buttered Popcorn  
Warm Salted Pretzel Bites  
with Cheese Sauce  
Assorted Movie Candy  
Assorted Soft Drinks and Bottled Water

Breaks, Beverages and Snacks

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

## BOX LUNCHES

All Box lunches come with Whole Fruit, Bag of Chips, Cookie, Soft Drink or Bottled Water



## SANDWICHES AND WRAPS

### POULTRY

#### BLACKENED CAESAR WRAP

Blackened 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

#### GRILLED PESTO CHICKEN SANDWICH

Roasted Red Peppers, Feta Cheese, Fresh Basil on a Toasted French Baguette with Balsamic Glaze

#### TURKEY AND PROVOLONE SANDWICH

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

### BEEF

#### BLACK AND BLUE STEAK SANDWICH

Grilled New York Strip, Crumbled Blue Cheese, Red Onion, Arugula on a French Roll

#### HORSERADISH BEEF SANDWICH

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

### VEGETARIAN AND VEGAN

#### GREEK VEGETABLE WRAP

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

#### CAPRESE SANDWICH

Fresh Heirloom Tomato, Red Onion, Fresh Mozzarella, Basil, Balsamic Glaze, Extra Virgin Olive Oil on a French Baguette

#### CALIFORNIA VEGAN WRAP

Beet Root Hummus topped with Marinated Cremini Mushrooms, Tri-colored Roasted Peppers, Caramelized Onions, Avocado and Spinach with a Black Pepper Vegan Aioli in a Spinach Tortilla

#### VEGAN EGGPLANT AND AVOCADO WRAP

Eggplant, Avocado, Tomato, Lettuce and Vegan Garlic Aioli

#### MEDITERRANEAN VEGGIE SANDWICH

Sundried Tomato Pesto Spread, Red Onion, Shredded Carrot, Pea Shoots, Mozzarella on a French Baguette

## SALADS

#### CHAR-GRILLED CHICKEN CAESAR SALAD

Sliced Grilled Breast of Chicken on Romaine Lettuce with Home Made Crouton Chevrons, Shredded Parmesan Cheese and Traditional Caesar Dressing

#### SOUTHWEST COBB SALAD

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

#### SMOKED PULLED CHICKEN CHOPPED SALAD

Heirloom Tomatoes, Red Onion, English Cucumbers on a Bed of Chopped Iceberg and Romaine with Freshly Diced Avocado and a Orange Juice-Honey Mustard Vinaigrette

#### GRILLED ASIAN CHICKEN SALAD

Spring and Napa Mix, Chicken Breast, Carrots, Toasted Slivered Almonds, Mandarin Oranges, Green Onion, Fried Rice Noodles, Sesame Dressing

**Selection of (2) Two Types of Box Lunches**

**Selection of (3) Three Types of Box Lunches**



# POMONA COLLEGE CATERING LUNCH AND DINNER BUFFETS

All Buffets include a choice of Iced Tea or Lemonade  
Coffee Service maybe added to any Buffet for an additional \$3.00 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 \$ additional per person)

## CALI-MEX 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)

Carne Asada

Cilantro Lime Chicken

Grilled Vegetable Enchiladas

Cilantro Rice

Black Beans

Sautéed Cumin Squash with Zucchini Blossom

Salsa Roja, Salsa Verde, Pico de Gallo, Onion, Cilantro, Limes

Corn and Flour Tortillas

Tres Leches Cake

## LITTLE BIT OF ITALY BUFFET

### Caesar Salad

### Entrees

(Choice of Two)

Baked Penne

Spaghetti Bolognese

Chicken Marsala

Lemon Chicken Piccata

Fettuccine with Artichokes and Sun-Dried Tomatoes

With Roasted White Wine Sauce

Vegetarian Lasagna

Grilled Zucchini, Yellow Squash, Eggplant and Asparagus

Garlic Bread Sticks

Tiramisu





### **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  
Mesclun Mix, Oranges, Pecans, Red Onion,  
Avocado, Blue Cheese Crumbles  
Creamy Citrus Dressing  
Citrus White Wine Herb Marinated  
Grilled Chicken  
Green Goddess-Marinated Tofu  
with Roasted Vegetables  
Roasted Garlic Yukon Mash  
Roasted Cauliflower  
Cheesy Garlic Bread  
White Chocolate Raspberry Cheesecake

### **TASTE OF THAILAND**

Garden Salad with Sesame Dressing  
Thai Basil Chicken Stir Fry  
Thai Tofu Curry  
Coconut Rice  
Steamed Broccoli  
Assorted Freshly Baked Cookies

### **THE SILK ROAD**

Golden Bread Salad with Cumin Vinaigrette  
Diced Cucumber, Tomato, Diced Mango, Carrots,  
Green Onions and Torn Toasted Naan Bread, Tossed  
with Cilantro and Cumin Vinaigrette  
Chicken Tikka Masala  
Aloo Gobi Matar  
Cauliflower, Potatoes, Peas, Garlic, Ginger,  
Peppers, Turmeric  
Jeera Rice  
Cauliflower Curry  
Cilantro Mint Chutney  
Whipped Yogurt  
Baked Garlic Naan  
Mango Mousse Cake

### **TASTE OF MEXICO**

Chopped Salad with Lemon Herb Dressing  
Chicken Fajitas  
Tofu Fajitas  
Cheese and Green Chile Tamales  
Refried Beans  
Mexican Rice  
Corn or Flour Tortillas  
Pico de Gallo, Salsa  
Cheddar Cheese, Sour Cream  
Brownies

### **PIZZA AND SALAD SELECTIONS**

Pizza Selections to be ordered ala carte

Cheese  
Pepperoni  
Grilled Vegetable  
BBQ Chicken  
Caprese  
Hawaiian  
Meat Lovers  
Smoked Chicken with Caramelized Onion  
Goat Cheese, Arugula & Pesto  
Mixed Green Salad  
Caesar Salad



## **SALAD BUFFET**

*(Choice of Three)*

### **Spinach and Strawberry**

Baby Spinach, 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 Slivered Almonds, Mandarin Oranges  
Green Onion, Fried Rice Noodles

### **Island Salad**

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

### **Arugula and Zucchini Blossom Salad**

with Shaved Tri Colored Carrots, Toasted Garlic Ciabatta Slivers and Toasted Almonds  
with a Blood Orange-Pomegranate Dressing

### **Charred Endive and Radicchio Salad**

with Honey Crisp Apples, Shaved Fennel & Sweet Maui Onion Vinaigrette.

## **Freshly Baked Rolls**

## **Assorted Cookies**

### **Salad Add On's**

*(Choice of One)*

Grilled Chicken	\$5.00 additional per person
Char-Grilled Steak	\$7.00 additional per person
Marinated Shrimp	\$9.00 additional per person
Grilled or Poached Salmon	\$7.00 additional per person

## **GRAIN BAR**

### **Proteins**

Grilled Chicken and Marinated Grilled Tofu

### **Bases**

*(Choice of 2)*

Red Quinoa, Wild Rice Blend, Spinach, Kale

### **Toppings**

*(Choice of 4)*

Red Onion, Tomatoes, Avocado, Red and Yellow Bell Pepper,  
Purple Sweet Potato, Butternut Squash, Cauliflower, Black Beans,

## **Wild Rice Salad**

### **Sauces**

*(Choice of 2)*

African Black Bean Sauce, Crunchy Garlic Sauce,  
Yogurt Tzatziki, Oil Vinegar and Lemon juice

## **Rolls and Butter**

## **Assorted Cookies**

### **Soup may be added to buffet**

Winter Vegetable Soup with Crispy Baked Kale and Parmesan  
\$ additional per person

# GOURMET SANDWICH AND SALAD BUFFET

(Selection is limited to (3) Choices each additional choice will be \$3.00 additional per person)

All Sandwiches and Salads Include a choice of  
One Side Salad -Tossed Green Salad, Fresh Fruit Salad or Pasta Salad,  
A Brownie and a choice of Lemonade or Iced Tea

## POULTRY

### CHICKEN PESTO SANDWICH

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

### BLACKENED CAESAR WRAP

Blackened Chicken Breast, Tomatoes, Lettuce with Caesar Dressing in a Tortilla.

## BEEF

### CALIFORNIA STEAK SANDWICH

Grilled New York Strip, Pepperjack Cheese, Caramelized Onions,  
Avocado Spread on Ciabatta

### BLACK AND BLUE SANDWICH

Grilled New York Strip, Crumbled Blue Cheese, Red Onion, Arugula on a French Roll

## FISH

### SEARED TUNA SANDWICH

Seared Tuna with Avocado Mayo, Cucumber Slaw,  
Everything Bagel Seasoning, and Sprouts

## VEGETARIAN AND VEGAN

### GRILLED PORTOBELLO MUSHROOM AND SMOKED GOUDA SANDWICH

Portobello Mushroom, Tomato, Zucchini and Smoked Gouda Cheese  
with a Red Pepper Aioli on a French Baguette

### ROASTED VEGETABLE BAGUETTE SANDWICH

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

### GREEK VEGETABLE WRAP

Feta, Cherry Tomatoes, Black Olives, Red Onion, Yellow Squash,  
Cucumber, Balsamic in a Spinach Tortilla

### GRILLED VEGETABLE CAPRESE

Grilled Tomato, Red Onion, Eggplant,  
Fresh Mozzarella, Basil and Balsamic Glaze

### TOMATO AVOCADO EGGPLANT WRAP

Marinated Tomato Slices, Avocado, Grilled Eggplant,  
Vegan Garlic Aioli, in a Tortilla

## SALADS

### SOUTHWEST COBB SALAD

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

### GRILLED ASIAN CHICKEN SALAD

Spring and Napa Mix, Chicken Breast, Carrots, Toasted Slivered Almonds,  
Mandarin Oranges, Green Onion, Fried Rice Noodles, Sesame Dressing

### RED QUINOA AND ROASTED VEGETABLE SALAD

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

## SERVED SALADS

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



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

## POULTRY

### SOUTHWEST COBB

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

### GRILLED ASIAN CHICKEN SALAD

Spring and Napa Mix, Chicken Breast, Carrots, Toasted Slivered Almonds,  
Mandarin Oranges, Green Onion, Fried Rice Noodles and Sesame Dressing

### CALIFORNIA CITRUS SALAD

Spring Mix with Oranges, Grapefruit, Avocado, Mandarin Oranges, Diced Mango  
and a Creamy Citrus Dressing  
with Chicken \$

## FISH

### SEARED AHI TUNA NICOISE

Seared Ahi Tuna with Haricot Verts, Baby Red Potatoes, Mesclun, Hard Cooked Egg,  
Tomatoes Kalamata Olives, Marinated Red Onions,  
and Sweet Soy and Sesame Vinaigrette

## DESSERTS

Chocolate Ganache Cake with Raspberry Sauce  
New York Cheesecake with Berries  
California Fruit Tart  
Mango Flan



# POMONA COLLEGE CATERING

## LUNCHEON AND DINNER SELECTIONS

*The following salads, accompaniments and desserts are intended to accompany your dinner entrée selection. Please make one selection from the choices below.*  
**(All Dinner Meals Served after 4PM are \$ 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

#### CHOPPED SALAD

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

#### RED ROMAINE CAESAR SALAD

Romaine with Grated Parmesan, Toasted Croutons, Traditional Caesar Dressing

### ACCOMPANIMENTS

#### STARCH

Lemon and Thyme Orecchiette  
Three Herb Citrus Jasmine Rice  
Roasted Garlic Yukon Gold Mash  
Sea Salt & Thyme Roasted Tri Color Fingerlings Potatoes  
Mixed Quinoa Pilaf with Roasted Vegetables

#### VEGETABLES

Haricot Vert & Crispy Shallots  
Jumbo Asparagus Tips  
Roasted Vegetables  
Honey Glazed Carrots  
Char Roasted Broccolini

### DESSERTS

Chocolate Ganache Cake with Raspberries  
Carrot Cake  
Marble Pound Cake with Fresh Seasonal Fruit  
Tiramisu Cake  
Lemon Mousse Cakes  
Apple Caramel Cheesecake



# LUNCHEON AND DINNER SELECTIONS

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



*A multiple entrée 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*

## ENTREES

### POULTRY

#### ROASTED ZAATAR SPICED CHICKEN

Airline Breast with Grilled Meyer Lemons,  
Garlic Toun and Mixed Olive Crumble

#### CITRUS HERB MARINATED CHICKEN

Halal Chicken  
with Tomato Pesto Sauce

#### CHAR GRILLED CHICKEN BREAST

Lemon Caper Butter Sauce with Fresh  
Chives and Pepper

### BEEF

#### FILET MIGNON & BREAST OF CHICKEN

Beef Filet, Fleur De Sel, Tellicherry Pepper  
With a Pinot Noir Demi Glace  
and Pan Roasted Airline Chicken

#### BLACKENED SPICED TRI-TIP

Blackened Spiced Roasted Tri Tip  
with Tri Color Remoulade

#### CENTER CUT PRIME FILET MIGNON

Pan Seared with Brown Butter & Herbs, Sautéed Wild  
Mushrooms with a Pinot Noir Demi Glace

#### COFFEE BRAISED BEEF SHORT RIB

with Roasted Root Vegetables

### SEAFOOD

#### SALMON EN CROUTE

Salmon and Spinach baked inside a Puff Pastry  
with a Lemon Dill Sauce

#### SEARED SALMON

served with a Caper Lemon Sauce

#### PISTACHIO CRUSTED HALIBUT

Baked Pistachio Crusted Halibut  
with Citrus Sauce

### VEGETARIAN AND VEGAN

#### PORCINI MUSHROOM RAVIOLI

Porcini and Parmesan Cream Sauce  
Freshly Shaved Asiago

#### VEGETABLE NAPOLEON

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

#### VEGETABLE WELLINGTON

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

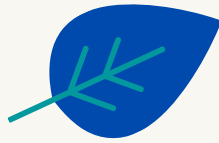
#### STUFFED PORTOBELLO

Portobello stuffed with Grilled  
Vegetables and Vegan Cheese

#### VEGAN STUFFED PEPPER

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





# POMONA COLLEGE CATERING

## SPECIALITY SELECTIONS

### POTATO BAR

Buttery Roasted Yukon Gold and Sweet Potato Mash  
with Chicken and Chili Con Carne,  
Broccoli, Sautéed Mushrooms and Asparagus Tips  
Cheddar Cheese, Bacon, Sour Cream, Butter, Chives,  
(minimum 10 guests)

### DIM SUM AND ASSORTED SUSHI

Schezwan Beef Bao Buns, Spicy Vegetable Potstickers, Pork Shumai,  
Chicken Soup Dumplings, Assorted Sushi  
(minimum 10 guests)

### 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  
(minimum 10 guests)

### MAC N' CHEESE BAR

Traditional and White Cheddar Mac N Cheese  
Chicken and Shrimp  
Bacon, Asparagus Tips, Broccoli, Crispy Shiitake Mushrooms  
Buttered Breadcrumbs  
(minimum 10 guests)

### SLIDER BAR

(Choice of two)  
Wagyu Beef Patty Sliders, Grilled Chicken Sliders or Spicy Black Bean Patty Sliders  
Chipotle Raspberry BBQ Sauce and Brown Sugar BBQ Sauce  
Roasted Garlic Aioli  
Cheddar, Swiss and Pepper Jack Cheeses, Blue Cheese Crumbles  
Bacon, Sautéed Mushrooms, Crispy Fried Onions  
Brioche and Pretzels Buns  
(minimum 10 guests)



# GOURMET DIPS AND DISPLAYS

(small 25-30 servings   medium 45-50 servings   large 75-80 servings)



## GOURMET CHEESE SELECTION

An Array of Gourmet Cheeses  
Served with an Assortment of Breads and Crackers

## SEASONAL VEGETABLE CRUDITE

Fresh Seasonal Vegetables  
with an Assortment of Dips to include Hummus and Ranch Dips

## FRESH SEASONAL FRUITS AND BERRIES

Fresh Seasonal Fruits and Berries  
with Spiced Honey Yogurt Dip

## TUSCAN KALE AND GRILLED ARTICHOKE DIP

Tuscan Kale, Artichoke with Cheese  
Served with Toasted Mini Naan and Chips

## ANTIPASTO PLATTER

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

## BRUSCHETTA

(Select One)  
Tomato, Basil, Garlic, Extra Virgin Olive Oil

## HUMMUS AND PITA

Traditional, Sundried Tomato, Edamame



## 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

Heirloom Tomato Gazpacho Shooter with Garlic Ciabatta Chevrans ..	
Triple Crème Brie Canapes .....	
Mini Heirloom Tomato Caprese Martinis .....	
Shrimp Avocado Plantain Cup .....	
Seared Ahi Tuna Spoon with Spicy Ponzu and Daikon Sprouts .....	
Spicy Tuna Tartare on Crostini .....	
Grilled Vegetable and Spinach Flatbread with Goat Cheese .....	
Assorted Hand Rolled Sushi with Accoutrements.....	
Cucumber Ceviche with Wonton Crisp, Pepper Mix and Cilantro .....	
Baby Mexican Shrimp Martini Cocktails .....	
Spinach & Cheese Spanakopita with Yogurt Tzatziki.....	
Prosciutto, Goat Cheese and Fig Jam Crostini .....	
Asparagus & Romanesco Toast Points .....	

### HOT APPETIZERS

Sesame Thai Chicken Purses with Sweet Chili Sauce .....	
Chille Relleno Rolls with Toasted Cumin, Garlic Cream & Cilantro ....	
Macaroni & Cheese Bites with White Cheddar Dipping Sauce .....	
Bourbon Chicken and Boursin En Croute .....	
Brie with Raspberry and Almond Phyllo.. .....	
Spicy Vegetable Pot Stickers with Orange Ponzu.....	
Miniature Beef Empanadas .....	
Chicken Empanada Al Pastor & Blue Corn with Chipotle Aioli .....	
Lamb Kebob with Mint Chutney .....	
Bacon Wrapped Shrimp with Basil Garlic Stuffing .....	
Asparagus & Asiago Filo Wrap .....	
Shrimp & Grits Croquette with Cajun Spiced Rouille .....	
Chicken Quesadilla Cornucopia & Black Bean Sauce .....	
Beef Satay with Crunch Garlic Sauce .....	
Chicken Satay with Spicy Peanut Dipping Sauce .....	
Vegan Stuffed Mushroom with Walnuts, Spinach & Sundried Tomatoes	