



# 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)

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## 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



# POMONA COLLEGE CATERING

## CONTINENTAL BREAKFAST

### THE POMONA COLLEGE CLASSIC

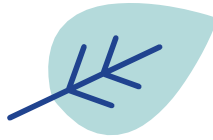
Chilled Orange Juice  
Freshly Baked Muffins  
Breakfast Pastries  
Butter and Assorted Preserves  
Freshly Brewed Coffee  
Decaffeinated Coffee and Herbal Teas

### 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

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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

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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 guest

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## 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

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## 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

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## 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)

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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)

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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

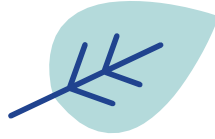
Roasted Zucchini, Red Onion, Red and Yellow Bell Peppers  
Grape Tomatoes and Goat Cheese served on a Baguette

### 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, Shitake 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  
Cacciatore 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 Torn 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

#### CLAREMONT 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

### SEAFOOD

#### SALMON EN CROUTE

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

#### SEARED SALMON

Seared Salmon served with a Caper Lemon Sauce

#### PISTACHIO CRUSTED HALIBUT

Baked Pistachio Crusted Halibut with Citrus 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



# POMONA COLLEGE CATERING

**SPECIALTY SELECTIONS, GOURMET DISPLAYS,  
HORS D'OEUVRES**

## **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)

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## 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 25-30 ppl)  
\*Carver Fee to Apply

### ROAST PRIME RIB OF BEEF

Horseradish Crusted Slow Roasted  
Natural Jus and a Variety of Rolls  
(serves 45-50 ppl)  
\*Carver Fee to Apply

\*\$125 Chef Attendant Fee to Apply

# HOT AND COLD HORS D' OEUUVRES

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

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## COLD APPETIZERS

Brie Canapes is a  
Mini Caprese Skewer  
Spicy Tuna Tartare on Crostini  
Shrimp Avocado Plantain Cup  
Tuna Spoon, Seared Tuna with Spicy Ponzu 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 Ponzu  
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