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, Chipotle 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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