

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,

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 Sliced Fresh Fruit and Berries

Breakfast English Muffins (Mushroom Tw [Ham])

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 PANCAKEØ



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

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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

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THEME BREAKS

Theme Breaks must be ordered for the total guests in attendance,
minimum requirement 10 guest

HEALTHY STATION

Assorted Granola Bars, Trail Mix
Whole Fresh Fruit
Matcha Tea
Bottle : D W H U V

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 Water V

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

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 Olive5 Tf -221.938 -10.96 <</MCID 8 >i /P 1w a Ni538(O)-9.oENU IENU

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

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TARRAGON TUNA SALAD SANDWICH

Tuna Salad with Fresh Tarragon, Green Leaf, Tomato
With a Dijon Spread

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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

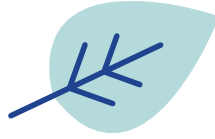
Roasted Zucchini, Red Onion, Red and Yellow Bell Peppers
Grape Tomatoes and Goat Cheese served on a Baguette

TOMATO AVOCADO EGGPLANT WRAP

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

(2) Selections

(3) Selection V



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

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

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

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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

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\$ additional per person

\$ additional per person

\$ additional per person

\$ 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

DESSERT 6

(Select Two)

Assorted Cookies

Raspberry, Apple, Lemon Bars

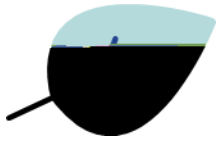
Fudge Brownies

Tiramisu

Churros

Pineapple Upside Down Cake

Chocolate Ganache Cake



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 FETTUCINI ALFREDO
) H W X F F L Q H 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
3 5 R F N 6 D O W & U X V W H G
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

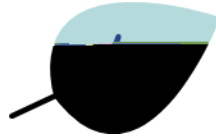
PORCINI MUSHROOM RAVIOLI
Porcini and Parmesan Cream sauce freshly
shaved Pecorino

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

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 25-30 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

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