

# Banquet Menu

At **The Restaurant at Kellogg Ranch**, we offer seasonally inspired, chef-driven banquet menus featuring **fresh produce grown at Cal Poly Pomona's Micro Farm**. Our menus highlight quality ingredients, sustainability, and a carefully curated experience for each event.

## **Our dining space is well suited for a variety of hosted events, including**

- Corporate dinners and receptions
- University-hosted functions
- Donor and VIP gatherings
- Faculty and staff celebrations
- Weddings and private events

## **The Banquet Dining Experience**

- Professionally prepared meals by our culinary team
- Plated or family-style service, based on event needs
- Standard table settings, china, and flatware
- On-site culinary and service staff
- Use of The Restaurant at Kellogg Ranch dining space

## **Menu Selection Policy**

Banquet menus are offered as set packages. Substitutions between menu packages and mix-and-match selections are not available. One menu selection is required per event to ensure quality and consistency of service.

## **Pricing Information**

All menu prices are subject to applicable tax and a **15% service charge**.

## **Menu Customization & Dietary Accommodations**

Menus may be customized to reflect seasonal availability. Vegetarian, vegan, gluten-free, and other dietary accommodations are available upon request with advance notice.

## **Planning Your Event**

For availability, pricing details, or to begin planning your event, please contact:

### **June Tran**

✉ [RKInfo@cpp.edu](mailto:RKInfo@cpp.edu)

☎ (909) 869 3472

## \$25 TWO-COURSE MENU

### Entrée

*Select one entrée for your event*

#### **Oven-Roasted Bone-In Chicken Breast**

Crispy Brussels sprouts, glazed baby carrots, crème fraîche mashed potatoes, chicken jus

#### **Pan-Seared New Zealand Salmon**

Grilled sweet baby broccoli, glazed beets, creamy Roan Mills polenta, pomegranate gastrique

### Dessert

#### **RKR Apple Crumble**

Vanilla ice cream

## \$35 THREE-COURSE MENU

### Appetizer

#### **RKR House Salad**

CPP mixed greens, shaved fennel, cucumber, cherry tomatoes, green goddess dressing

### Entrée

*Select one entrée for your event*

#### **Oven-Roasted Bone-In Chicken Breast**

Crispy Brussels sprouts, glazed baby carrots, crème fraîche mashed potatoes, chicken jus

#### **Pan-Seared New Zealand Salmon**

Grilled sweet baby broccoli, glazed beets, creamy Roan Mills polenta, pomegranate gastrique

### Dessert

#### **RKR Apple Crumble**

Vanilla ice cream



## \$45 THREE-COURSE MENU

### **Appetizer**

*Select one appetizer for your event*

#### **RKR House Salad**

CPP mixed greens, shaved fennel, cucumber, cherry tomatoes, green goddess dressing

#### **Roasted Tomato Bisque**

Basil, crème fraîche, brioche crouton

### **Entrée**

*Select one entrée for your event*

#### **Red Wine-Braised Boneless Short Rib**

Roasted baby carrots, Brussels sprouts, crème fraîche mashed potatoes, beef jus

#### **Pan-Seared New Zealand Salmon**

Grilled sweet baby broccoli, glazed beets, creamy Roan Mills polenta, pomegranate gastrique

### **Dessert**

#### **Tangerine Crème Brûlée**

Lemon verbena sugar, Madagascar vanilla



## \$55 THREE-COURSE MENU

### **Appetizer**

*Select one appetizer for your event*

#### **RKR House Salad**

CPP mixed greens, shaved fennel, cucumber, cherry tomatoes, green goddess dressing

#### **French Onion Soup**

Rich beef bone broth, caramelized onions, crouton, Gruyère cheese

### **Entrée**

*Select one entrée for your event*

#### **Red Wine-Braised Boneless Short Rib**

Roasted baby carrots, Brussels sprouts, crème fraîche mashed potatoes, beef jus

#### **Pan-Seared New Zealand Salmon**

Grilled sweet baby broccoli, glazed beets, creamy Roan Mills polenta, pomegranate gastrique

#### **Grilled Kurobuta Pork Chop**

Roasted sweet potato, Tuscan kale, pearl onions, whole-grain pork jus

### **Dessert**

#### **Caramelized Pear Tartlet**

California almonds, CPP pomegranate



# Pricing Chart

All prices are per person and subject to a 15% service charge and 9.75% California sales tax.

| Menu Tier              | Menu Price | Estimated Total Per Person* |
|------------------------|------------|-----------------------------|
| \$25 Two-Course Menu   | \$25.00    | <b>\$31.19</b>              |
| \$35 Three-Course Menu | \$35.00    | <b>\$43.66</b>              |
| \$45 Three-Course Menu | \$45.00    | <b>\$56.14</b>              |
| \$55 Three-Course Menu | \$55.00    | <b>\$68.61</b>              |

*Dietary accommodations and special meal requests are not included in listed menu pricing and may incur additional charges.*

## Reservations & Inquiries

**June Tran**

 rkrinfo@cpp.edu

 (909) 869 3472

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