

WEEKDAY LUNCHEON PACKAGE LA

The weekday luncheon package includes a garden salad, four entrees, one dessert, coffee, tea and soda. This package is available Monday-Friday 11:30am-3:30pm. \$13.95 per person, children's meals 10 and under are \$9.95. Sales tax & gratuity are not included. If you have special dietary needs please let us know and we will do our best to accomodate your requests. A deposit of \$250.00 is due when your party is booked.

Please be aware that a date is not held until the deposit has been received. Minimum of 15 adult guests preferred.

ENTRÉES

Please select 4 items from the following list:

Broiled Tilapia Oreganata

broiled tilapia fillet topped w/ oreganata breadcrumbs, pilaf

Chicken Marcy

sautéed breast of chicken w/ wine, lemon, garlic, mushrooms, pilaf

Chicken Parmesan

topped with plum tomato sauce, melted fresh mozzarella, over linguini

Turkey BLT Wrap

oven roasted turkey, bacon, lettuce & tomato w/ honey mustard sauce

Crispy Fried Fish Sandwich

fresh pollock filet breaded w/ panko & fried golden, served on toasted club roll w/ lettuce, tomato & tartar sauce

Hot Roast Beef

shaved top round over white toast w/ rich beef gravy & french fries

Hot Turkey

sliced roasted turkey served open-faced on white toast w/ turkey gravy & french fries

Portabello Mozzarella Wrap

grilled portobello mushrooms, fresh mozzarella, baby arugula, diced tomato & fresh basil leaves w/ balsamic mayo

Baked Ziti

al dente penne tossed w/ ricotta, marinara & parmesan cheese, topped w/ mozzarella & baked golden

Grilled Chicken Wrap

w/ fontina cheese, roasted peppers, pesto spread, lettuce & tomato, cole slaw, pickle, french fries

Penne Vodka

penne pasta w/ our homemade vodka sauce

Tilapia Oreganata

topped w/ bread crumbs & butter herb sauce w/ rice pilaf

Mandarin Salmon Salad

grilled salmon over shredded greens, sliced almonds, golden raisins, mandarin oranges, sweet red onion, in a creamy honey dijon vinaigrette

Pacesetter Salad

grilled chicken, mixed greens, arugula, roasted red peppers, grilled asparagus & gorgonzola cheese, w/ zesty lemon basil vinaigrette

Chicken Milanese

pan fried chicken cutlet topped w/ arugula, tomato, red onion, black olives, fresh mozzarella, balsamic vinegar & olive oil

Liver, Bacon & Onions

sautéed liver smothered in caramelized onions & crispy bacon; served w/ mashed potato & vegetable

Corned Beef Reuben

shaved corned beef w/ russian dressing, sauerkraut, and swiss cheese served open-faced on toasted rye bread

Sliced Steak Sandwich

w/ sautéed onions, mushrooms, cheddar cheese, on toasted garlic bread, cole slaw, pickle, french fries

Classic Chophouse Burger

Boz burger, chargrilled, lettuce, tomato, onion, cole slaw, pickle & fries

DESSERT

Please select 1 item from the following list:

Ice Cream or Sorbet | Tapioca Pudding | Rice Pudding
Brownie Sundae | Seasonal Fruit Cup

ADDITIONAL ITEMS

The following is a list of options that you can choose to add to any of our packages

Family Style Appetizers

\$4 per person

Butlered Hors D'Oeuvres

Meat Entree Choice

\$5 per person

Filet Mignon | \$7 per person

Domestic Beer or Wine by the Glass

first hour | \$10 per person

each additional hour | \$4 per person

Cash Bar

Guests will pay for their drinks as they order them.

Bar Tab

House Wines | \$29 per bottle

Pitchers of beer | \$12 per pitcher

Specialty Desserts | \$4 per person

Party & Sheet Cakes

WEEKEND LUNCHEON PACKAGE LB

The weekday luncheon package includes a garden salad, four entrees, one dessert or party cake, soda, coffee, tea and soda. This package is available Saturday & Sunday 11:00am-4:00pm. \$23.95 per person, children's meals 10 and under are \$9.95. Sales tax & gratuity are not included. If you have special dietary needs please let us know and we will do our best to accomodate your requests. A deposit of \$250.00 is due when your party is booked. Please be aware that a date is not held until the deposit has been received. Minimum of 25 adult guests preferred.

ENTRÉES

Please select 4 items from the following list:

Pecan Chicken

boneless breast crusted in pecans w/ port wine sauce, pommeray mustard , mashed potatoes

Penne Vodka

penne pasta w/ our homemade vodka sauce

Broiled Salmon

broiled fillet brushed w/ lemon butter, pilaf & vegetables

Stuffed Tilapia

stuffed w/ spinach & artichoke hearts, pilaf

Mediterranean Salmon

delicately broiled & topped w/ tomato, capers & olive relish

Chef 's Ravioli

selection changes

New England Crab Cake

pair of our delicious crabcakes, pilaf

Half Rack of Ribs

w/ our signature bbq sauce, french fries

Roasted Turkey

sliced turkey w/ mashed potato, bread stuffing, cranberry sauce & rich turkey gravy

Hot Roast Beef

shaved top round over white toast w/ rich beef gravy & french fries

Broiled Tilapia Oreganata

broiled tilapia fillet topped w/ oreganata breadcrumbs, pilaf

Chicken Marcy

sautéed breast of chicken w/ wine, lemon, garlic, mushrooms, pilaf

Chicken Pumante

chicken breast sautéed w/ sun-dried tomatoes and shallots in a lite sherry cream sauce, pilaf

Chicken Milanese

pan fried chicken cutlet topped w/ arugula, tomato, red onion, black olives, fresh mozzarella, balsamic vinegar & olive oil

Pacesetter Salad

grilled chicken, mixed greens, arugula, roasted red peppers, grilled asparagus & gorgonzola cheese, w/ zesty lemon basil vinaigrette

Penne Tuscany

chicken, sausage, onions, asparagus, mushrooms, white wine parmesan cream sauce

Baked Ziti

al dente penne pasta tossed w/ ricotta, marinara & parmesan cheese, topped w/ mozzarella & baked golden

Mandarin Salmon Salad

grilled salmon over shredded greens, sliced almonds, golden raisins, mandarin oranges, sweet red onion, in a creamy honey dijon vinaigrette

Pasta Bolognese

penne pasta w/ classic meat sauce & fresh ricotta

DESSERT

Please select 1 item from the following list:

Ice Cream or Sorbet | Tapioca Pudding | Rice Pudding
Brownie Sundae | Seasonal Fruit Cup | Party Cake..

ADDITIONAL ITEMS

The following is a list of options that you can choose to add to any of our packages

Family Style Appetizers

\$4 per person

Butlered Hors D'Oeuvres

Meat Entree Choice

\$5 per person

Filet Mignon | \$7 per person

Domestic Beer or Wine by the Glass

first hour | \$10 per person

each additional hour | \$4 per person

Cash Bar

Guests will pay for their drinks as they order them.

Bar Tab

House Wines | \$29 per bottle

Pitchers of beer | \$12 per pitcher

Specialty Desserts | \$4 per person

Party & Sheet Cakes

WEEKDAY DINNER PACKAGE D1

The weekday luncheon package includes a garden salad, four entrees, one dessert or party cake, soda, coffee, tea and soda. This package is available Sunday-Thursday 4:00am-close. \$24.95 per person, children's meals 10 and under are \$9.95. Sales tax & gratuity are not included. If you have special dietary needs please let us know and we will do our best to accomodate your requests. A deposit of \$250.00 is due when your party is booked. Please be aware that a date is not held until the deposit has been received. Minimum of 15-30 adult guests preferred.

ENTRÉES

Please select 4 items from the following list:

Penne Tuscany

chicken, sausage, onions, asparagus, mushrooms, white wine parmesan cream sauce

Baked Ziti

al dente penne pasta tossed w/ ricotta, marinara & parmesan cheese, topped w/ mozzarella & baked golden

Rack of Ribs

with our signature bbq sauce, french fries

Chicken Paillard

grilled breast of chicken over sauteed spinach, caper tomato relish, pilaf

Chicken Parmesan

topped w/ plum tomato sauce, melted fresh mozzarella, over linguini

Pan Roasted Citrus Chicken

half chicken marinated in fresh herbs & citrus zest pan seared & oven roasted; served w/ creamy mashed potatoes, vegetable & pan gravy

Broiled Salmon

broiled fillet brushed w/ lemon butter, pilaf & vegetables

Veal Chop Madeira

veal rib chop pan seared and smothered in madeira mushroom sauce; served w/ garlic mashed potatoes & vegetable

Chicken Milanese

pan fried chicken cutlet topped w/ arugula, tomato, red onion, black olives, fresh mozzarella, balsamic vinegar & olive oil

Chicken Marcy

sautéed breast of chicken w/ wine, lemon, garlic, mushrooms, pilaf

Pecan Chicken

boneless breast crusted in pecans w/ portwine sauce, pommeray mustard mashed potatoes

Chicken Pumante

chicken breast sautéed w/ sun-dried tomatoes and shallots in a lite sherry cream sauce, pilaf

Stuffed Tilapia

stuffed w/ spinach & artichoke hearts

Citrus Grilled Shrimp

grilled jumbo shrimp, served over pilaf

Mussels Di Cozze

fresh pei mussels steamed w/ white wine, garlic, garden tomatoes & fresh herbs, served over linguini

DESSERT

Please select 1 item from the following list:

Ice Cream or Sorbet | Tapioca Pudding | Rice Pudding
Brownie Sundae | Seasonal Fruit Cup

ADDITIONAL ITEMS

The following is a list of options that you can choose to add to any of our packages

Family Style Appetizers

\$4 per person

Butlered Hors D'Oeuvres

Meat Entree Choice

\$5 per person

Filet Mignon | \$7 per person

Domestic Beer or Wine by the Glass

first hour | \$10 per person

each additional hour | \$4 per person

Cash Bar

Guests will pay for their drinks as they order them.

Bar Tab

House Wines | \$29 per bottle

Pitchers of beer | \$12 per pitcher

Specialty Desserts | \$4 per person

Party & Sheet Cakes

WEEKEND DINNER PACKAGE D2

The weekday luncheon package includes a garden salad, four entrees, one dessert or party cake, soda, coffee, tea and soda. This package is available Sunday-Thursday 4:00am-close. \$35.95 per person, children's meals 10 and under are \$9.95. Sales tax & gratuity are not included. If you have special dietary needs please let us know and we will do our best to accomodate your requests. A deposit of \$250.00 is due when your party is booked. Please be aware that a date is not held until the deposit has been received. Minimum of 20-35 Maximum adult guests preferred.

ENTRÉES

Please select 4 items from the following list:

Broiled Tilapia Oreganata

broiled tilapia fillet topped w/oreganata breadcrumbs, pilaf

Chicken Marcy

sautéed breast of chicken w/ wine, lemon, garlic, mushrooms, pilaf

Chicken Pumante

chicken breast sautéed w/ sun-dried tomatoes and shallots in a lite sherry cream sauce, pilaf

Citrus Grilled Shrimp

grilled jumbo shrimp, served over pilaf

Chicken Paillard

grilled breast of chicken over sauteed spinach, caper tomato relish, pilaf

New England Crab Cakes

two of our delicious crabcakes, pilaf & vegetables

Veal Chop Madeira

veal rib chop pan seared and smothered in madeira mushroom sauce; served w/ garlic mashed potatoes & vegetable

Pan Roasted Citrus Chicken

half chicken marinated in fresh herbs & citrus zest pan seared & oven roasted; served w/ creamy mashed potatoes, vegetable & pan gravy

Penne Tuscany

chicken, sausage, onions, asparagus, mushrooms, white wine parmesan cream sauce

Half Rack of Ribs

with our signature bbq sauce, french fries

Slow Roasted Prime Rib Au Jus

horseradish cream * All Cuts Served MR - Med

Grilled NY Sirloin

* All Cuts Served MR - Med

Pecan Chicken

boneless breast crusted in pecans w/ port wine sauce, pommeray mustard mashed potatoes

Broiled Salmon

broiled fillet brushed w/ lemon butter, pilaf & vegetables

Stuffed Tilapia

stuffed w/ spinach & artichoke hearts, pilaf

Pasta Bolognese

penne pasta w/ classic meat sauce & fresh ricotta

DESSERT

Please select 1 item from the following list:

Ice Cream or Sorbet | Tapioca Pudding | Rice Pudding
Brownie Sundae | Apple Crisp

ADDITIONAL ITEMS

The following is a list of options that you can choose to add to any of our packages

Family Style Appetizers

\$4 per person

Butlered Hors D'Oeuvres

Meat Entree Choice

\$5 per person

Filet Mignon | \$7 per person

Domestic Beer or Wine by the Glass

first hour | \$10 per person

each additional hour | \$4 per person

Cash Bar

Guests will pay for their drinks as they order them.

Bar Tab

House Wines | \$29 per bottle

Pitchers of beer | \$12 per pitcher

Specialty Desserts | \$4 per person

Party & Sheet Cakes

WEEKEND DINNER PACKAGE D3

The weekday luncheon package includes a garden salad, four entrees, one dessert or party cake, soda, coffee, tea and soda. This package is available Sunday-Thursday 4:00am-close. \$49.95 per person, children's meals 10 and under are \$9.95. Sales tax & gratuity are not included. If you have special dietary needs please let us know and we will do our best to accomodate your requests. A deposit of \$250.00 is due when your party is booked. Please be aware that a date is not held until the deposit has been received. Minimum of 20-35 Maximum adult guests preferred.

APPETIZERS

Please select 3, served family style.

Fried Calamari

roasted tomato sauce

Tomato and Mozzarella

E.V.O.O basil and balsamic glaze

Zucchini Chips

bayou dipping sauce

Crispy Potato Skins

bacon, pepper jack, scallions, chipotle sour cream

Stuffed Mushroom

sausage and melted mozzarella

Mozzarella Sticks

marinara sauce

PEI Mussels

marinara or fra diablo

Chophouse Wings

jumbo wings served traditional, bbq or asian style

ENTRÉES

Please select 4 items from the following list:

Penne Tuscany

chicken, sausage, onions, asparagus, mushrooms, white wine parmesan cream sauce

Rack of Ribs

w/ our signature bbq sauce, french fries

Broiled Tilapia Oreganata

broiled tilapia fillet topped w/ oreganata bread crumbs, pilaf

Chicken Marcy

sautéed breast of chicken w/ wine, lemon, garlic, mushrooms, pilaf

Stuffed Shrimp Mornay

jumbo shrimp stuffed w/ seafood, topped w/ sherry cheese sauce, pilaf

Stuffed Tilapia

stuffed w/ spinach & artichoke hearts, pilaf

Pecan Chicken

boneless breast crusted in pecans w/ port wine sauce, pommeray mustard mashed potatoes

Slow Roasted Prime Rib Au Jus

horseradish cream, garlic mashed potatoes All Cuts Served MR - Med

Chicken Pumante

chicken breast sautéed w/ sun-dried tomatoes and shallots in a lite sherry cream sauce, pilaf

Broiled Salmon

broiled fillet brushed w/ lemon butter, pilaf & vegetables

Sesame Crusted Tuna or Cajun Style Seared Tuna

smoked tomato jalapeno sauce, pilaf, served rare

New England Crab Cake Dinner

two of our delicious crabcakes paired w/ pilaf & vegetables

Pasta Bolognese

penne pasta w/ classic meat sauce & fresh ricotta

Filet Mignon

grilled center cut tenderloin, garlic mashed potatoes Served MR - Med

Roquefort Steak

seared flat iron, topped w/ caramelized onions, roquefort cheese, demi-glaze, garlic mashed potatoes All Cuts Served Med

Chicken Milanese

pan fried chicken cutlet topped w/ arugula, tomato, red onion, black olives, fresh mozzarella, balsamic vinegar & olive oil

DESSERT

Please select 1 item from the following list:

Ice Cream or Sorbet | Brownie Sundae | Apple Crisp | Cheesecake
Strawberry Shortcake | Chocolate Praline & Banana Bread Pudding
Flourless Chocolate Cake

ADDITIONAL ITEMS

The following is a list of options that you can choose to add to any of our packages

Family Style Appetizers

\$4 per person

Butlered Hors D'Oeuvres

Meat Entree Choice

\$5 per person

Filet Mignon | \$7 per person

Domestic Beer or Wine by the Glass

first hour | \$10 per person

each additional hour | \$4 per person

Cash Bar

Guests will pay for their drinks as they order them.

Bar Tab

House Wines | \$29 per bottle

Pitchers of beer | \$12 per pitcher

Specialty Desserts | \$4 per person

Party & Sheet Cakes

BEREAVEMENT PACKAGE

The staff at The Pomona Chophouse would like to extend our sincerest sympathy to you and your family during this time. Funerals are always a difficult event for the family of the deceased, and just when you need time to fully grieve the loss of your loved one, you have to set aside time to plan and coordinate a funeral & reception. Let us ensure you that your reception will be beautiful & effortless. We are here to help you every step of the way.

\$19.95 per person, Children's Meals 10 and under are \$9.95. Sales Tax & Gratuity not included. A deposit of \$250.00 is due when the reception is booked. Minimum of 25 adult guest are required. All entrees are served with chef's choice of sides. If you have any special dietary needs please let us know and we will do our best to accommodate your requests.

BEVERAGES

Coffee, Hot & Iced Tea and Soda are included. Additional beverages/appetizer platters available upon request.

SALAD COURSE

Spring Garden Salad

Fresh mixed greens, red onion, cucumber, shredded carrots with white balsamic dressing

PASTA COURSE

Chef's Selection

DESSERT COURSE

Coffee or Tea

Chef's Choice Dessert

ENTRÉES

Please select 4 items from the following list:

Pacesetter Salad

grilled chicken, mixed greens, roasted red peppers, grilled asparagus, gorgonzola cheese & zesty lemon basil vinaigrette

Mandarin Salmon Salad

grilled salmon, mixed greens, sliced almonds, golden raisins, mandarin oranges, sweet red onions & creamy honey dijon vinaigrette

Grilled Veggie Pasta

fresh diced vegetables & spinach tossed in a herb & roasted garlic cream sauce w/ angel hair

Pasta Primavera w/ Chicken

chicken sautéed w/ seasonal vegetables, sundried tomatoes, fresh garlic, olive oil & white wine tossed with penne pasta

Panko Crusted Chicken Parmagiana

panko crusted chicken breast, topped w/ melted fresh mozzarella & plum tomato sauce, served over linguini

Chicken Marcy

sautéed chicken breast w/ wine, lemon, garlic, mushrooms w/ rice pilaf & vegetable du jour

Chicken Ossobucco

burgundy wine braised w/ carrots, onions, celery, garlic & herbs over warm polenta cake

Tilapia Oreganato

tilapia filet broiled in white wine, lemon & butter w/ herbed bread crumbs served w/ rice pilaf & vegetable du jour

Liver, Bacon & Onions

sautéed calves liver smothered in crispy bacon & caramelized onions, served w/ mashed potatoes & vegetable du jour

Atlantic Salmon

broiled w/ lemon, butter & white wine, served w/ rice pilaf & vegetables

Chicken Milanese

breaded chicken cutlet w/ baby arugula, fresh mozzarella, sliced tomato & red onion drizzled w/ balsamic glaze

St. Louis Ribs

½ rack of st louis ribs slow cooked, basted w/ our honey bbq sauce, french fries, cole slaw & corn bread

Penne Tuscany

chicken, sausage, onions, mushrooms & asparagus in a white wine parmesan cream sauce

Mussels Di Cozze

p.e.i. mussels simmered in a light tomato, basil & garlic broth, served over linguini

Grilled Marinated Flank Steak

served sliced w/ frizzled onions & garlic mashed potatoes

ADDITIONAL ITEMS

The following is a list of options that you can choose to add to any of our packages

Family Style Appetizers

\$4 per person

Butlered Hors D'Oeuvres

Cash Bar

Guests will pay for their drinks as they order them.

Domestic Beer or Wine by the Glass

first hour | \$10 per person
each additional hour | \$4 per person

Bar Tab

House Wines | \$29 per bottle

Pitchers of beer | \$12 per pitcher

Specialty Desserts | \$4 per person

Party & Sheet Cakes