



Buffet Dinner

39.41 per person
(25 person minimum)

SALADS *Please select one:*

Pond House Field Green Salad young mixed greens with carrots, red onion, cucumber, grape tomatoes, assorted peppers, toasted nuts and white balsamic vinaigrette

Baby Kale Caesar baby kale tossed with focaccia croutons, sun dried tomatoes, chopped bacon, shaved Parmesan cheese and our house made Caesar dressing topped with brussels sprout chips

Greek Spinach Salad with spinach, lentils, quinoa, olives, tomatoes, artichoke hearts, feta cheese, chopped parsley, extra virgin olive oil and fresh lemon

Apple Walnut Salad romaine lettuce and spinach tossed with Granny Smith apples, toasted walnuts and Gorgonzola cheese with a raspberry vinaigrette

Roman Salad radicchio, arugula, carrots, shaved fennel, olives, grapefruit and Prosciutto with extra virgin olive oil and fresh lemon.

Mexican Salad romaine, assorted peppers, grilled corn, tomatoes, red onion, mixed cheese, avocado and fried tortilla chips with a chipotle citrus vinaigrette

B.L.T. Salad romaine lettuce, apple wood smoked bacon, diced tomato, cracked black pepper and croutons with a creamy basil dressing

Thai Salad romaine, spinach and napa cabbage with carrots, cashews, assorted peppers, red onion and edamame beans with sesame ginger vinaigrette topped with fried wonton strips



PASTA & GRAINS *Please select one:*

Orecchiette Maremmana roasted peppers, roasted garlic cloves, toasted fennel seeds, sun dried tomatoes, broccoli rabe and white beans in a sauce of extra virgin olive oil, Chablis and Parmesan *(add sausage 60¢ per person)*

Rigatoni à la Vodka tossed with house made creamy tomato sauce with vodka and cream topped with fresh grated Parmesan cheese *(add meatballs for an additional 60¢ per person)*

Indian Rice basmati rice with dried apricots, cranberries, golden raisins, currants, cashews, carrots, scallions, bell peppers, sweet curry, paprika and sweet cream butter

Latin Rice saffron rice and black beans with assorted peppers, onions, garlic, olive oil and white wine *(add pulled pork 60¢ per person)*

Jambalaya traditional rice dish with chicken, chorizo sausage and vegetables

Asian Fried Rice steamed white rice stir fried with seasonal and traditional Asian vegetables with a sesame soy lemongrass sauce *(add duck confit \$1.50 per person)*

Penne Mushroom Bolognese penne pasta with a rich and thick mushroom ragu topped with fresh grated Parmesan cheese *(add shredded short rib \$1.00 per person)*

Penne à la Pond House onions, sweet potatoes, bacon and spinach in a sherry cream sauce

Adult Macaroni & Cheese fusilli pasta with our special rich, creamy cheese sauce, diced tomatoes, peas, and bacon topped with herbed bread crumbs and baked golden brown

Fusilli Aglio baby kale, garlic, white wine, fresh mozzarella, fresh herbs and extra virgin olive oil *(substitute tortellini \$1.00 extra per person)*



DINNER ENTRÉES *Please select two:*

Nut Encrusted, Oven Roasted Canadian Salmon a blend of nuts mixed with sweet hoisin, soy and ginger over seasoned basmati rice and Asian slaw

Chicken Stompanada with onions, garlic, olives and cherry peppers in a sherry wine sauce over rice

Cajun Cornmeal Encrusted Sole served over red beans and rice with tartar sauce

Apricot & Grain Mustard Glazed Roasted Salmon served over herbed polenta with a balsamic roasted grape tomato and charred broccoli rabe salad

Chicken Piccata egg battered chicken cutlets over fresh spinach and roasted red peppers rice with a lemon butter caper sauce and preserved lemons

Moroccan Chicken with dates, apricots, dried plums and almonds served over herbed couscous

Chicken Marsala served over wild mushroom infused rice with marsala sauce and mushroom medley

Rosemary Grilled Chicken Breast served over shallot and herb roasted potatoes topped with sweet charred red onions, Stilton and bacon marmalade

Pond House Meatloaf served over roasted garlic potato croquette, tomato glaze, mixed cheese and grilled mushroom cap

Chicken Coq Au Vin chicken simmered with mushrooms, onions, bacon, fresh herbs and red wine served over rice

Stuffed Sole crab stuffed sole served over citrus rice topped with buttery herbed bread crumbs and a saffron cream sauce

Latin Pork marinated pork loin over saffron rice and black beans topped with crunchy vegetable ceviche and plantain chips

Gado Gado Indonesian rice salad with charred green beans, Chinese cabbage, carrots, cucumber, roasted potatoes and fried tofu with a peanut sauce topped with crispy fried onions

Additional vegetarian entrées available upon request



CARVED ITEMS *Please select one:*

Braised Beef Brisket with horseradish sauce

Corned Beef Brisket with whole grain mustard and horseradish sauce

Rosemary Peach Glazed Roasted Turkey Breast with cranberry-orange chutney

Salmon Wellington wrapped in puff pastry with mushroom leek stuffing served with béarnaise sauce

Boneless Seasoned Lamb Top Round with a cucumber yogurt sauce

Cider Braised Pork Loin with house made applesauce and sauerkraut

Grilled Asian Flank Steak with Asian marinade and jicama slaw
(additional 2.00 per person)

Herb & Pepper Roast Sirloin with grain mustard sauce
(additional 2.50 per person)

Beef Tenderloin with grain mustard horseradish cream
(additional 5.70 per person)

Seared Ahi Tuna with wasabi aioli *(additional 5.30 per person)*

Rack of Lamb with cilantro aioli *(additional 6.50 per person)*

DESSERT & COFFEE SERVICE *Please select one:*

Seasonal Cheesecake with graham crust

Seasonal Pie – house made, hand rolled flaky crust

Carrot Cake with cream cheese frosting, toasted pecans

Crème Brûlée

Pond House Amaretto Cranberry Bread Pudding

Chocolate Ganache Sablé shortbread with fresh fruit

Lemon Curd Sablé shortbread with fresh fruit

Devil's Food Cake

Seasonal Shortcake *available during June, July & August*

THE POND HOUSE