



## Buffet Dinner

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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



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**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)*



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## **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**



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**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