



Deluxe Buffet Menu

89.73 per person
(25 person minimum)

BUTLERED SHRIMP & SUSHI

BUTLERED HORS D'OEUVRES *Please select seven:*

Thai Peanut Chicken Skewer with sweet chili dipping sauce*

Chicken & Waffle with bacon, bourbon maple aioli

Marinated Steak, Roasted Peppers & Pepper Jack Quesadilla

Jerk Chicken Nacho with pineapple salsa

Escargot Spoon with garlic butter, parsley and shallots*

Sweet Potato & Shrimp Cakes

Peking Duck on scallion pancake*

Crab Cakes with house made lemon grass aioli

Crayfish Mac & Cheese served in mini tart shell

Open Faced B.L.T. Sandwich with sun dried tomato aioli

Kung Pao Cauliflower

Seasonal Flatbread Pizza**

Potato Skins with mixed cheese, bacon and sour cream*

Bacon Wrapped Meatloaf with Jack Daniel's sweet potato mash

Fish & Chips with tartar sauce

Dates in a Blanket spiced almond stuffed date wrapped in apple wood bacon*

Mini Cheeseburgers served on a house made bun with onions, peppers and a spicy ketchup

BBQ Pulled Pork & Cheese Popover

Chorizo Sausage Puff Doggie with smoky mustard sauce

Meat & Potatoes potato croquette topped with pulled short rib

Assorted Filo Rolls — cranberry and Brie, spinach and feta, apple and Gorgonzola

Goat Cheese Bruschetta with bacon jam

Chicken Arepa with pico de gallo and sour cream

Grilled & Chilled Scallops*



Puff Doggie with grain mustard sauce
Eggplant Parmesan with mozzarella, tomato and pesto
Root Vegetable Fries potato and sweet potato with spicy ketchup
Tempura Asparagus with sweet chili ginger lime dipping sauce
Truffle Risotto Balls served with sun dried tomato aioli
Vegetarian Stuffed Mushrooms stuffed with dried fruits and pecans*
Roasted Garlic & Brie Crostini**
Philly Cheese Steak Spring Roll
Shrimp, Crab & Pork Spring Roll
House Cured Salmon on potato pancake with cucumber caper salsa*
Deviled Egg topped with Cajun shrimp salad
Portobello Burger with mozzarella cheese, tomato jam and pesto aioli
Corn & Roasted Red Pepper Quesadilla
Chicken & Caramelized Onion Quesadilla
Chorizo Empanada filled with potato, caramelized onion and chorizo
Fried Ginger & Shrimp Dumplings
Seasonal Vegetarian Quiche
Asian Meatball
Joe's Meatball with Fontina cheese and marinara

THE POND HOUSE

ADDITIONAL HORS D'OEUVRES *By the piece:*

Clams Casino garlic, peppers, bacon and butter	1.84 each
Oysters Rockefeller spinach, béchamel and Parmesan	3.02 each
Lobster Salad Profiterole	3.02 each
Asian Spiced Jumbo Shrimp	3.33 each
French Cut Lamb Chops with roasted garlic sauce	4.56 each
Tuna Poke on Wonton with wasabi cream	1.45 each
Salmon Sushi Roll	7.25 each
Duck Confit & Brie Quesadilla	1.75 each
Mini Beef Wellington	2.50 each

**gluten friendly **can be made gluten friendly*



SALAD *Please select one:*

Shrimp Caesar Salad served with focaccia croutons, shaved Parmesan cheese and shrimp

Pond House Field Green Salad young organic mixed greens with baby vegetables, sun dried tomatoes, toasted pecans and orange vinaigrette

Roasted Pear Salad romaine lettuce, radicchio and spinach topped with roasted pears, Gorgonzola cheese, toasted almonds, and dried cherries with a raspberry vinaigrette

Chop Salad iceberg lettuce, hard boiled eggs, pancetta lardons, diced chicken, roasted peppers, diced tomatoes and crumbled blue cheese with creamy basil dressing

Arugula Salad fresh baby arugula, kale, white beans, fresh grated Parmesan cheese, grape tomatoes, marinated artichoke hearts, prosciutto with an aged balsamic vinaigrette

B.L.T. Salad baby romaine, apple wood smoked bacon, grape tomato confit, focaccia croutons, goat cheese fritters, with a creamy basil vinaigrette

THE POND HOUSE

PASTA & GRAINS *Please select one:*

Orecchiette Maremmana roasted peppers, roasted garlic cloves, toasted fennels seed, sun dried tomatoes and escarole in a sauce of extra virgin olive oil, Chablis and Parmesan *(add sausage 0.60 per person)*

Exotic Mushroom Risotto arborio rice with a blend of exotic mushrooms, tomatoes, Parmesan cheese with black truffle oil

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

Penne Short Rib Bolognese penne pasta with a rich and thick short rib ragu topped with fresh grated Parmesan cheese

Roman Penne penne pasta tossed with Italian sausage, broccoli rabe, garlic, grape tomatoes, white wine and Parmesan cheese.

Lobster Macaroni & Cheese penne pasta with our special rich, creamy cheese sauce, lobster, spinach, and bacon then baked until golden brown

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)*

Jambalaya traditional rice dish with chicken, chorizo sausage and vegetables



DINNER ENTRÉES *Please select one:*

Pond House Crab Cakes served over Indian rice with tandoori aioli

Red Wine Braised Short Ribs served over parsnip and potato mash, seasonal root vegetables, demi glace

Duck Confit, Sausage & White Bean Cassoulet

Bouillabaisse seafood stew with fish, shrimp, scallops, mussels, clams with tomatoes, onions, white wine, garlic and herbs

Chicken Coq Au Vin an eight ounce frenched chicken breast simmered with mushrooms, onions, bacon, fresh herbs served with roasted potatoes and root vegetables

Veal Oscar pounded veal cutlet topped with asparagus, lump crabmeat and béarnaise sauce

Vegetarian entrées available upon request

CARVED ITEMS *Please select three:*

Grilled Asian Flank Steak with Asian marinade and jicama slaw

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

Herb and Pepper Roast Sirloin with grain mustard sauce

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

Beef Tenderloin with grain mustard horseradish cream

Seared Ahi Tuna with wasabi aioli

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

THE POND HOUSE



VEGETABLES & STARCH

Grilled Vegetables *asparagus, mushrooms, peppers and artichokes with rosemary oil and aged balsamic vinegar*

Starches *Please select two::*

- ❖ **Au Gratin Potatoes**
- ❖ **Garlic Mash**
- ❖ **Russet & Sweet Potato Hash** *with garlic, herbs and cumin*
savory leek bread pudding
- ❖ **Corn Bread Stuffing**
- ❖ **Sausage Stuffing**
- ❖ **Creamy Polenta**
- ❖ **Indian Rice**
- ❖ **Latin Rice**

DESSERT TABLE & COFFEE SERVICE

Vanilla Panna Cotta with fresh fruit

Lemon Sablés

Tiramisu Cups

Chocolate Coconut Macaroons*

Flourless Chocolate Cake*

Crème Brûlée*

Mini Cheesecakes

Chocolate Sablés

Assorted Truffles, Cake Pops, Assorted Barks & Cookies

Mini Chocolate Ganache Tarts

** gluten friendly*

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