

Bar/Bat Mitzvah

PRICE IS BASED ON CHOICE OF ENTRÉE AND INCLUDES:

- 5 hour facility rental
- Choice of floor length white or ivory linens
- Chiavari chairs
- China, silverware and glassware
- Bar/Bat Mitzvah cake
- Bar/Bat Mitzvah reception coordinating team and professional waitstaff
- Hours for receptions: 11:30am - 4:30pm / 12:00 - 5:00pm or 6:30 - 11:30pm

Choice of menu must be finalized three months prior to function.

Tentative count of each entrée must be given ten business days before function and final count seven business days before function. The final count is not subject to reduction after the seven days.

A 20% service charge and CT state sales tax, at date of the event, will be added to final bill.

The financial deposit schedule for your event is divided into three equal payments based on your minimum guarantee. The first deposit is to secure your event date and contract. The second deposit is due one-third of the way to your event date. The third deposit is due two-thirds of the way to your event date. These payments may be made with personal checks or cash. The final payment for anything above the guaranteed amount will be due three days prior to your event date by bank check or cash.

1555 Asylum Avenue
West Hartford, CT 06117
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Bar/Bat Mitzvah Plated Dinner Menu

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*

Peking Duck on scallion pancake*

Salmon Cakes with house made lemon grass aioli

Mac & Cheese served in mini tart shell

Kung Pao Cauliflower

Seasonal Flatbread Pizza**

Potato Skins with mixed cheese and sour cream*

Meatloaf with Jack Daniel's sweet potato mash

Fish & Chips with tartar sauce

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

BBQ Pulled Short Rib & Cheese Popover

Meat & Potatoes potato croquette topped with pulled short rib

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

Goat Cheese Bruschetta

Chicken Arepa with pico de gallo and sour cream

Puff Doggie (Hebrew National) with grain mustard sauce

Eggplant Parmesan with mozzarella, tomato and pesto

THE POND HOUSE



Root Vegetable Fries potato and sweet potato fries with spicy ketchup

Spinach and Feta Empanada

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

House Cured Salmon on potato pancake with cucumber caper salsa*

Deviled Egg

Portobello Burger with mozzarella cheese, tomato jam and pesto aioli

Corn & Roasted Red Pepper Quesadilla

Chicken & Caramelized Onion Quesadilla

Seasonal Vegetarian Quiche

Asian Meatball

Joe's Meatball with Fontina cheese and marinara

ADDITIONAL HORS D'OEUVRES *By the piece:*

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*

THE POND HOUSE



SALAD *Please select one:*

Greek Salad with baby spinach, lentils, quinoa, olives, tomato, artichoke hearts, feta cheese, chopped parsley and olive oil

Ahi Tuna Poke Stack with cucumber, avocado and seasonal greens

Roasted Baby Beet & Arugula Salad topped with goat cheese timbale

Seasonal Ravioli Salad *(Selections available upon request)*

Baby Kale Caesar Salad with sun dried tomatoes, Parmesan cheese bruschetta with house made traditional Caesar dressing

Red Wine Poached Pear Salad romaine, spinach and radicchio lettuce with poached half pear, dried cherries, toasted almonds, Gorgonzola cheese and raspberry vinaigrette

Seasonal Summer Salads: *(Available July-September)*

- **Tomato, Mozzarella & Basil**
- **Watermelon, Tomato & Feta Stack**

THE POND HOUSE



DINNER ENTRÉES *Please Select three:*

Grilled Filet Mignon with a roasted shallot and garlic merlot reduction, roasted garlic mashed potatoes, oven roasted tomatoes, red wine veal demi and haricot vert bundle	107.03
Oven Roasted Duck Breast with bourbon whipped sweet potatoes, grilled asparagus and fig demi glaze	91.31
Dijon Mustard Roasted Chicken Breast with wild mushroom risotto, sautéed brussels sprouts and a grain mustard dried plum demi	82.97
Chicken Coq Au Vin an eight ounce Frenched chicken breast simmered with mushrooms, pearl onions, fresh herbs and red wine served over mashed potatoes	82.97
Roasted Salmon with lentils, carrot and turnip mousse, horseradish crème fraîche, fried shallots and leeks	86.81
Seared Salmon served over broccoli rabe infused polenta with an artichoke heart, pine nut, sun dried tomato, green olive, lemon zest, shallot and garlic relish with a brown butter and balsamic vinaigrette	86.81
Braised Lamb Shank garlic whipped potatoes, currant and pickled red cabbage, Guinness reduction	96.28
Pheasant Frenched pheasant breast, barley with wild mushrooms, asparagus bundle and lingonberry sauce	99.22
Oven Roasted Cod served on black bean and salsa flan topped with vegetable ceviche, plantain chips with a chimichurri drizzle	94.21
Braised Short Rib served over garlic mashed potatoes, roasted root vegetables and veal demi	99.35

THE POND HOUSE



Sesame Encrusted Seared Rare Tuna Steak with purple sticky rice, sautéed baby bok choy and Asian slaw	97.23
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Grilled Polenta with lentils and wild mushroom ragout with a fig and pomegranate sauce	78.14
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Cauliflower Steak Piccata served with a brown butter, lemon, caper and almond sauce	78.14
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Stacked Vegetable Lasagna with layers of portobello mushroom, ricotta and fresh mozzarella cheeses, grilled eggplant, grilled zucchini, roasted red peppers and marinara sauce	78.14
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DESSERT & COFFEE

Bar/Bat Mitzvah Cake from Classic Cakes by Carol Murdock
— or —

Bar/Bat Mitzvah Cake from Creative Cakes by Donna

Chef's Choice Sweet Endings

THE POND HOUSE



Bar/Bat Mitzvah Buffet Menu

85.08 per person

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*

Peking Duck on scallion pancake*

Salmon Cakes with house made lemon grass aioli

Mac & Cheese served in mini tart shell

Kung Pao Cauliflower

Seasonal Flatbread Pizza**

Potato Skins with mixed cheese and sour cream*

Meatloaf with Jack Daniel's sweet potato mash

Fish & Chips with tartar sauce

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

BBQ Pulled Short Rib & Cheese Popover

Meat & Potatoes potato croquette topped with pulled short rib

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

Goat Cheese Bruschetta

Chicken Arepa with pico de gallo and sour cream

Puff Doggie (Herbrew National) with grain mustard sauce

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Eggplant Parmesan with mozzarella, tomato and pesto

Root Vegetable Fries potato and sweet potato fries with spicy ketchup

Spinach and Feta Empanada

Tempura Asparagus with sweet chili ginger lime dipping sauce

Truffle Risotto Balls served with sun dried tomato aioli

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Roasted Garlic & Brie Crostini**

Philly Cheese Steak Spring Roll

House Cured Salmon on potato pancake with cucumber caper salsa*

Deviled Egg

Portobello Burger with mozzarella cheese, tomato jam and pesto aioli

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Seasonal Vegetarian Quiche

Asian Meatball

Joe's Meatball with Fontina cheese and marinara

ADDITIONAL HORS D'OEUVRES *By the piece:*

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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

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THE POND HOUSE



SALAD *Please select two:*

🌀 **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, 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 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

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

Seasonal Summer Salads:

- **Panzanella Salad** – tomato, red onion, cucumber focaccia croutons with a red wine vinaigrette
- **Watermelon, Tomato & Feta Salad**

Plated Salad Course Option

Choose one plated salad in lieu of two salads on the buffet

🌀 **Buffet salads available as a plated course / 1.25 per person**

Choose any salad from the plated menu / pricing upon request



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

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

Jambalaya traditional rice dish with chicken, 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 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 Scottish 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 a medley of roasted sweet and russet potatoes with a mushroom marsala sauce

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

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

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

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

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

Herb and 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

Bar/Bat Mitzvah Cake from Classic Cakes by Carol Murdock

— or —

Bar/Bat Mitzvah Cake from Creative Cakes by Donna

THE POND HOUSE



Young Adults Bar/Bat Mitzvah Buffet Menu

(Ages 6-15, \$42.08 per person)

Includes soda bar

ENTRÉES *Select Theme*

Southern BBQ

Fried chicken, macaroni and cheese, corn on the cob and coleslaw

All American

Mini burgers, hot dogs, chicken fingers, french fries and coleslaw

Italian

Mini meatball grinders, chicken cutlet Parmesan, baked penne, tossed green salad and garlic bread

Mexican

Beef tacos, chicken burrito, cheese enchilada, refried beans, nacho chips and salsa

DESSERT *Please select one*

Ice Cream Bar

Vanilla ice cream with assorted topping including: chocolate sauce, caramel sauce, shaved chocolate, M&M's, gummy candy, and other popular candies, walnuts and whipped cream.

Seasonal Shortcake Bar

Shortcake with assorted toppings including: strawberries, blueberries, peaches, spiced sautéed apples and whipped cream

Penny Candy Bar

Assorted penny candies including a wide variety of popular candies

THE POND HOUSE