



## Deluxe Buffet Menu

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93.32 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 Cups — 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\*



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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*



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**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



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**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



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## 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

**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 Mousse Cake**

**Trifle** — lemon or chocolate

**Truffles, Cake Pops, Barks & Sablés**

**Seasonal Shortcake** *available during June, July & August*

*\* gluten friendly*

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