



Deluxe Cocktail Party

45.72 per person
(25 person minimum)

BUTLERED HORS D'OEUVRES *Please select five:*

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*

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*



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 for an additional 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 for an additional 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 for an additional 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 for an additional 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 for an additional 1.00 per person*)



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 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)*

PASSED DESSERT & COFFEE STATION

Please select four passed desserts:

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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