



## Deluxe Cocktail Party

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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



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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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## **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*)



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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 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 Macarons\*

Flourless Chocolate Cake\*

Crème Brûlée\*

Mini Cheesecakes

Chocolate Sablés

Assorted Truffles, Cake Pops, Assorted Barks & Cookies

Mini Chocolate Ganache Tarts

*\* gluten friendly*

THE POND HOUSE