

**New Year's Eve Wedding Package**

PRICE IS BASED ON CHOICE OF ENTRÉE AND INCLUDES:

- 6 hours facility rental
- 5 hours top shelf bar
- Wine service with dinner
- Champagne toast at midnight
- Late night Mac & Cheese Station
- New Year's Eve party favors
- Choice of floor length white or ivory linens
- Chiavari chairs
- China, silverware and glassware
- Wedding cake
- Wedding reception coordinator and professional wait staff
- Hours for receptions: 6:30 pm - 12:30 am

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

Tentative count of each entrée must be given three weeks before function and final count two weeks before function. The final count is not subject to reduction after the two weeks.

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.

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## New Year's Eve Wedding Plated Dinner Menu

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### **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 guacamole

Grilled & Chilled Scallops\*

Puff Doggie with grain mustard sauce

THE POND HOUSE



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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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**SALADS** *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

**Antipasta Salad** chef's assortment of cheeses, cured meats and marinated vegetables

**Seasonal Ravioli Salad** *(Selections available upon request)*

**Baby Kale Caesar Salad** with sun dried tomatoes, chopped bacon, 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

**Grilled & Chilled Scallop** over mango and asparagus salad topped with key lime chili vinaigrette *(additional 2.00 per person)*



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**DINNER ENTRÉES** *Please Select three:*

<b>Grilled Filet Mignon</b> with a roasted shallot and garlic merlot reduction, roasted garlic mashed potatoes, oven roasted tomatoes, red wine veal demi and haricot vert bundle	146.07
<b>Oven Roasted Duck Breast</b> with bourbon whipped sweet potatoes, grilled asparagus and fig demi glace	132.28
<b>Dijon Mustard Roasted Chicken Breast</b> with wild mushroom risotto, sautéed brussels sprouts and a grain mustard dried plum demi glace	118.74
<b>Chicken Coq Au Vin</b> an eight ounce Frenched chicken breast simmered with mushrooms, pearl onions, pancetta, fresh herbs and red wine served over mashed potatoes	118.74
<b>Roasted Salmon</b> with smoky bacon lentils, carrot and turnip mousse, horseradish crème fraîche, fried shallots and leeks	126.26
<b>Seared Salmon</b> 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	126.26
<b>Braised Lamb Shank</b> garlic whipped potatoes, currant and pickled red cabbage, Guinness reduction	137.47
<b>Pork Osso Buco</b> with creamy herb polenta, roasted broccolini and demi glace	125.53
<b>Pond House "Surf &amp; Turf"</b> 8 oz. filet served over chive mashed potatoes then topped with lobster ragu	156.81
<b>Bacon Wrapped Pheasant</b> Frenched pheasant breast wrapped in apple wood smoked bacon, barley with wild mushrooms, asparagus bundle and lingonberry sauce	141.48

THE POND HOUSE



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<b>Oven Roasted Cod</b> served on black bean and salsa flan topped with vegetable ceviche, plantain chips with a chimichurri drizzle	128.96
<b>Seafood Paella</b> scallops, chorizo sausage, shrimp and saffron rice topped with a butter poached lobster tail	Market Price
<b>Braised Short Rib</b> served over garlic mashed potatoes, roasted root vegetables and veal demi	127.85
<b>Sesame Encrusted Seared Rare Tuna Steak</b> with purple sticky rice, sautéed baby bok choy and Asian slaw	129.89
<b>Grilled Polenta</b> with lentils and wild mushroom ragout with a fig and pomegranate sauce	108.89
<b>Cauliflower Steak Piccata</b> served with a brown butter, lemon, caper and almond sauce	108.89
<b>Stacked Vegetable Lasagna</b> with layers of portobello mushroom, ricotta and fresh mozzarella cheeses, grilled eggplant, grilled zucchini, roasted red peppers and marinara sauce	108.89

THE POND HOUSE

## DESSERT & COFFEE

**Wedding Cake** from Classic Cakes by Carol Murdock

— or —

**Wedding Cake** from Creative Cakes by Donna

**Chef's Choice Sweet Endings**