



Non-Profit Buffet Dinner

37.18 per person

(25 person minimum)

*Available Tuesday thru Thursday nights
except in June and December*

BUTLERED HORS D'OEUVRES *Please select three:*

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*

Crab Cakes with house made lemon grass aioli

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

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
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
Seasonal Vegetarian Quiche
Asian Meatball
Joe's Meatball with Fontina cheese and marinara

THE POND HOUSE

ADDITIONAL HORS D'OEUVRES *By the piece:*

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| 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*



SALAD *Please select one:*

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, chopped bacon, 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 Prosciutto 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

B.L.T. Salad romaine lettuce, apple wood smoked bacon, diced tomato, cracked black pepper and croutons with a creamy basil dressing

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

THE POND HOUSE



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 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 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 \$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, 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 \$1.00 extra per person)*



DINNER ENTRÉES *Please select two:*

Nut Encrusted, Oven Roasted Canadian 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 wild mushroom infused rice with marsala sauce and a mushroom medley

Rosemary Grilled Chicken Breast served over shallot and herb roasted potatoes topped with sweet charred red onions, Stilton and bacon marmalade

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

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

Latin Pork marinated pork loin over saffron rice and black beans topped with crunchy vegetable ceviche and plantain chips

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



DESSERT & COFFEE *Please select one:*

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 Ganache Sablé shortbread with fresh fruit

Lemon Curd Sablé shortbread with fresh fruit

Devil's Food Cake

Seasonal Shortcake *available during June, July & August*

THE POND HOUSE

SODA BAR (2.30 per person)

Set-up, ice and Pepsi, Diet Pepsi, Ginger Ale and Club Soda

*A Discounted 12% Service Charge will be added Tuesday – Thursday.
Groups need a 501C3 to receive non-profit room rates.*

Tax exempt groups must submit Tax ID Number when contract is signed.