



Non-Profit Plated Dinner

(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 guacamole

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:*

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 nappa cabbage with carrots, cashews, assorted peppers, red onion and edamame beans with sesame ginger vinaigrette topped with fried wonton strips



DINNER ENTRÉES *Please select two:*

Dijon Mustard Roasted Chicken Breast with wild mushroom risotto, sautéed brussel sprouts with dried plums and dijon mustard with a dried plum demi	41.79
Roasted Salmon with smoky bacon lentils, carrot and turnip mousse, horseradish creme fraîche and fried shallots	43.05
Apricot & Grain Mustard Glazed Roasted Salmon served over herbed polenta with a balsamic roasted grape tomato and charred broccoli rabe salad	43.05
Black Angus Sirloin Strip Steak herb and pepper grilled, with garlic mashed potatoes, and rosemary grilled vegetables	51.38
Chicken Coq Au Vin an 8 oz. frenched chicken breast simmered with mushrooms, pearl onions, pancetta, fresh herbs and red wine served over mashed potatoes	41.79
Braised Short Rib served over garlic mashed potatoes, roasted root vegetables and veal demi	46.58
Grilled Polenta with lentils, wild mushrooms ragout and pomegranate sauce	22.81

THE POND HOUSE



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.