

Evening Wedding Package

PRICE IS BASED ON CHOICE OF ENTRÉE AND INCLUDES:

- 5 hour facility rental
- Choice of floor length white or ivory linens
- Chiavari chairs
- China, silverware and glassware
- Wedding cake
- Wedding reception coordinating team and professional waitstaff
- Hours for receptions: 6:30 pm - 11:30 pm

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.

1555 Asylum Avenue
West Hartford, CT 06117
E-mail: sales@pondhousecafe.com
860.231.8823
www.pondhousecafe.com



Wedding Plated Dinner Menu

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

Eggplant Parmesan with mozzarella, tomato and pesto

THE POND HOUSE



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*



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)*

Seasonal Summer Salads: *(Available July-September)*

- Tomato, Mozzarella & Basil
- Watermelon, Tomato & Feta Stack

THE POND HOUSE



DINNER ENTRÉES *Please Select three:*

Grilled Filet Mignon with a roasted shallot and garlic Merlot reduction, roasted garlic mashed potatoes, oven roasted tomatoes, red wine veal demi and haricot vert bundle	107.03
Oven Roasted Duck Breast with bourbon whipped sweet potatoes, grilled asparagus and fig demi glaze	91.31
Dijon Mustard Roasted Chicken Breast with wild mushroom risotto, sautéed brussels sprouts and a grain mustard dried plum demi	82.97
Chicken Coq Au Vin an eight ounce Frenched chicken breast simmered with mushrooms, pearl onions, pancetta, fresh herbs and red wine served over mashed potatoes	82.97
Roasted Salmon with smoky bacon lentils, carrot and turnip mousse, horseradish crème fraîche, fried shallots and leeks	86.81
Seared Salmon 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	86.81
Braised Lamb Shank garlic whipped potatoes, currant and pickled red cabbage, Guinness reduction	96.28
Pork Osso Buco with creamy herb polenta, roasted broccolini and demi glaze	88.67
Pond House "Surf & Turf" 8 oz. filet served over chive mashed potatoes then topped with lobster ragu	120.13
Bacon Wrapped Pheasant Frenched pheasant breast wrapped in apple wood smoked bacon, barley with wild mushrooms, asparagus bundle and lingonberry sauce	99.22



Oven Roasted Cod served on black bean and salsa flan topped with vegetable ceviche, plantain chips with a chimichurri drizzle	94.21
Seafood Paella scallops, chorizo sausage, shrimp and saffron rice topped with a butter poached lobster tail	135.65
Braised Short Rib served over garlic mashed potatoes, roasted root vegetables and veal demi	99.35
Sesame Encrusted Seared Rare Tuna Steak with purple sticky rice, sautéed baby bok choy and Asian slaw	97.23
Grilled Polenta with lentils and wild mushroom ragout with a fig and pomegranate sauce	78.14
Cauliflower Steak Piccata served with a brown butter, lemon, caper and almond sauce	78.14
Stacked Vegetable Lasagna with layers of portobello mushroom, ricotta and fresh mozzarella cheeses, grilled eggplant, grilled zucchini, roasted red peppers and marinara sauce	78.14

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



Wedding Buffet Menu

85.08 per person

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



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*



SALAD *Please select two:*

🌀 **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

Seasonal Summer Salads:

- **Panzanella Salad** – tomato, red onion, cucumber focaccia croutons with a red wine vinaigrette
- **Watermelon, Tomato & Feta Salad**

Plated Salad Course Option

Choose one plated salad in lieu of two salads on the buffet

🌀 **Buffet salads available as a plated course / 1.25 per person**

Choose any salad from the plated menu / pricing upon request



PASTA & GRAINS *Please select one:*

Orecchiette Maremmana roasted peppers, roasted garlic cloves, toasted fennel seeds, sun dried tomatoes and broccoli rabe 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 (*add tortellini \$1.00 extra per person*)

THE POND HOUSE



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 a wild mushroom infused rice with marsala sauce and 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

Stuffed Sole crab stuffed sole served over citrus rice topped with buttery herbed bread crumbs and a saffron cream sauce

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



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

Herb and Pepper Roast Sirloin with grain mustard sauce

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)

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)*

DESSERT & COFFEE SERVICE

Wedding Cake from Classic Cakes by Carol Murdock

or

Wedding Cake from Creative Cakes by Donna

THE POND HOUSE