

BAR/BAT MITZVAH

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
- Bar/Bat Mitzvah cake
- Bar/Bat Mitzvah reception coordinating team and professional waitstaff
- Hours for receptions: 11:30 am - 4:30 pm / 12:00 - 5:00 pm or 6:30 - 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 8 days prior to event date.

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 certified bank check or cash.

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West Hartford, CT 06117
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Bar/Bat Mitzvah Plated Dinner Menu

BUTLERED HORS D'OEUVRES *Please select seven:*

POULTRY:

Thai Peanut Chicken Skewer with sweet chili dipping sauce*

Chicken & Waffle with bourbon maple aioli

Jerk Chicken Nacho with fruit salsa

Peking Duck on scallion pancake

Chicken Arepa with pico de gallo and guacamole**

Chicken & Caramelized Onion Quesadilla

BEEF & LAMB:

Marinated Steak, Roasted Peppers & Pepper Jack Quesadilla

Meatloaf with Jack Daniel's sweet potato mash

Mini Cheeseburgers served on a house made bun with onions, peppers and a spicy ketchup

BBQ Pulled Short Rib & Cheese Popover

Meat & Potatoes potato croquette topped with pulled short rib

Goat Cheese Bruschetta**

Puff Doggie with Hebrew National grain mustard sauce

Philly Cheese Steak Spring Roll

Asian Meatball

Joe's Meatball with fontina cheese and marinara

SEAFOOD:

Fish & Chips with tartar sauce

House Cured Salmon on potato pancake with cucumber caper salsa*

Deviled Egg*

Cod Fritter with chipotle honey mustard

Poached Salmon Rillette in cucumber cup*

Salmon Cake with house made lemon and garlic aioli

THE POND HOUSE

**gluten friendly; **can be made gluten friendly; V is Vegan; V* can be made vegan*



VEGETARIAN:

Kung Pao Cauliflower V

Seasonal Flatbread Pizza**

Assorted Filo Cups — assorted vegetarian fillings

Potato Skins with mixed cheese and sour cream*

Eggplant Parmesan with mozzarella, tomato and pesto

Root Vegetable Fries potato and sweet potato with spicy ketchup V

Tempura Asparagus with sweet chili ginger lime dipping sauce V

Truffle Risotto Balls served with truffle aioli

Vegetarian Stuffed Mushrooms with dried fruits and pecans*, V

Roasted Garlic & Brie Crostini**

Portobello Burger with mozzarella cheese, tomato jam and pesto aioli

Corn & Roasted Red Pepper Quesadilla

Seasonal Vegetarian Quiche

Spinach & Feta Empanada

Black Bean Croquette with avocado mousse*, V

Polenta Cake with olive tapenade*, V*

ADDITIONAL HORS D'OEUVRES *By the piece:*

Tuna Poke on Wonton with wasabi cream 1.45 each

Salmon Sushi Roll* 7.25 each

French Cut Lamb Chops with roasted garlic sauce* 4.56 each

Duck Confit & Brie Quesadilla 1.75 each

Mini Beef Wellington 2.50 each

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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

Baby Kale Caesar Salad with sun dried tomatoes and 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

Stacked Tostada Salad crispy corn tortilla with romaine, black beans, corn, tomato, toasted pepitas and cotija cheese tossed with a chipotle orange vinaigrette

THE POND HOUSE

Pond House Baby Green Salad peppers, radish, tomato, carrots, grapes, and sunflower seeds tossed with a poppy and white balsamic vinaigrette served in a Parmesan tuille cup

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

Tomato, Mozzarella & Basil

Watermelon, Tomato & Feta Stack

PASTA COURSE *Please select one:*

(Additional 4.91 per person if in addition to a salad)

Ravioli – choice of:

Mushroom Leek (Winter; December - February)

Pea, Asparagus & Ricotta (Spring; March - May)

Eggplant, Spinach and Goat Cheese (Summer; June - August)

Butternut Squash (Fall; September - November)

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DINNER ENTRÉES *Please select three:*

BEEF & LAMB:

Grilled Filet Mignon*	111.31 / 6oz.
roasted garlic mashed potatoes, oven roasted tomatoes, red wine veal demi and haricot vert bundle	121.31 / 8oz.
Braised Lamb Shank	100.13 / 14-18oz.
horseradish whipped potatoes, sweet and sour cabbage, Guinness reduction	105.40 / 19-24oz.
Braised Short Rib**	103.32
served over garlic mashed potatoes, roasted root vegetables and veal demi	

SEAFOOD:

Roasted Salmon**	90.28 / 6oz.
with French lentils, carrot and turnip mousse, horseradish crème fraîche, fried shallots and leeks	97.28 / 8oz.
Seared Salmon*	90.28 / 6oz.
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	97.28 / 8oz.
Sesame Encrusted Seared Rare Tuna Steak*	101.11
with purple sticky rice, sautéed baby bok choy and Asian slaw	
Roasted New England Cod*	97.97
butter poached fingerling potatoes, braised fennel and leeks, herbed gaufrette	
Monk Fish*	94.50
with saffron rice, roasted pepper coulis and charred broccolini	

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POULTRY:

Oven Roasted Duck Breast* 94.96 / 6oz.
with bourbon whipped sweet potatoes, grilled asparagus and fig demi glaze 104.46 / 8oz.

Roasted Frenched Chicken Breast** 86.28 / 6oz.
horseradish potatoes au gratin, herb roasted baby carrots, and veloute 91.28 / 8oz.

Chicken Coq Au Vin* 82.97
frenched chicken breast simmered with mushrooms, pearl onions, fresh herbs and red wine served over mashed potatoes

Pheasant* 99.22
frenched pheasant breast, barley with wild mushrooms, asparagus bundle and lingonberry sauce

VEGETARIAN:

Grilled Polenta* 81.26
with lentils and wild mushroom ragout with a fig and pomegranate sauce

Stacked Vegetable Lasagna* 81.26
with layers of portobello mushroom, ricotta and fresh mozzarella cheeses, grilled eggplant, grilled zucchini, roasted red peppers and marinara sauce

Sweet Potato Falafel*, V 81.26
golden quinoa pilaf with beet tahini vinaigrette

Vegetable Tagine
seasonal vegetables, apricots, dates, golden cauliflower, chickpeas and potatoes in an aromatic curry broth with pearled couscous 81.26

DESSERT & COFFEE

Bar/Bat Mitzvah Cake from Classic Cakes by Carol Murdock
— or —

Bar/Bat Mitzvah Cake from Creative Cakes by Donna

Chef's Choice Sweet Endings

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Bar/Bat Mitzvah Buffet Menu

88.48 per person

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Peking Duck on scallion pancake

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BEEF & LAMB:

Marinated Steak, Roasted Peppers & Pepper Jack Quesadilla

Meatloaf with Jack Daniel's sweet potato mash

Mini Cheeseburgers served on a house made bun with onions, peppers and a spicy ketchup

BBQ Pulled Short Rib & Cheese Popover

Meat & Potatoes potato croquette topped with pulled short rib

Goat Cheese Bruschetta**

Puff Doggie with Hebrew National grain mustard sauce

Philly Cheese Steak Spring Roll

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SEAFOOD:

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Deviled Egg*

Cod Fritter with chipotle honey mustard

Poached Salmon Rilette in cucumber cup*

Salmon Cake

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VEGETARIAN:

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Seasonal Flatbread Pizza**

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Eggplant Parmesan with mozzarella, tomato and pesto

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Tempura Asparagus with sweet chili ginger lime dipping sauce V

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Seasonal Vegetarian Quiche

Spinach & Feta Empanada

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ADDITIONAL HORS D'OEUVRES *By the piece:*

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French Cut Lamb Chops with roasted garlic sauce*	4.56 each
Duck Confit & Brie Quesadilla	1.75 each
Mini Beef Wellington	2.50 each

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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, 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 and grapefruit 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

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

Seasonal Summer Salads:

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

Plated Salad Options Available January, February and March

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

THE POND HOUSE



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 1.00 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 1.00 per person*)

Indian Rice basmati rice with dried apricots, cranberries, golden raisins, currants, cashews, carrots, scallions, 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 1.00 per person*)

Jambalaya traditional rice dish with chicken 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 2.00 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 and spinach in a sherry cream sauce

Adult Macaroni & Cheese fusilli pasta with our special rich, creamy cheese sauce, diced tomatoes and peas 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 1.50 extra per person*)

Beef Bolognese rich beef and vegetable ragu slow simmered in a thick tomato sauce topped with fresh grated parmigiana cheese

Seasonal Pastas:

- **Summer** - Zucchini, corn, tomato, pesto, white wine, butter, toasted sunflower seeds
- **Fall** - Butternut squash, chard, caramelized onion and Parmesan
- **Winter** - Mushroom and ricotta with toasted walnuts and sage
- **Spring** - Asparagus and pea with spinach and lemon brodo

Gluten Free Pasta (additional 2.00 per person)

Handmade Pasta (additional 4.00 per person - Available in February and March only)

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DINNER ENTRÉES *Please select two:*

BEEF:

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

Pond House Veal with béarnaise sauce and asparagus

POULTRY:

Chicken Stompanada with onions, garlic, olives and cherry peppers in a sherry wine sauce over rice*

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, and Stilton**

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

SEAFOOD:

Nut Encrusted, Oven Roasted Organic Black Pearl Salmon a blend of nuts mixed with sweet hoisin, soy and ginger over seasoned basmati rice and Asian slaw**

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

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*

VEGETARIAN:

Vegetable Tagine seasonal vegetables, apricots, dates, golden cauliflower, chickpeas and potatoes in an aromatic curry broth with couscous V

Additional vegetarian entrées available upon request

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CARVED ITEMS *Please select two:*

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 Leg of Lamb with a cucumber yogurt sauce*

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)*

THE POND HOUSE

DESSERT & COFFEE SERVICE

Bar/Bat Mitzvah Cake from Classic Cakes by Carol Murdock

— or —

Bar/Bat Mitzvah Cake from Creative Cakes by Donna



Young Adults Bar/Bat Mitzvah Buffet Menu

(Ages 6-15, \$43.76 per person)

Includes soda bar

ENTRÉES *Select Theme*

Southern BBQ

Fried chicken, macaroni and cheese, corn on the cob and coleslaw

All American

Mini burgers, hot dogs, chicken fingers, french fries and coleslaw

Italian

Mini meatball grinders, chicken cutlet Parmesan, baked penne, tossed green salad and garlic bread

Mexican

Beef tacos, chicken burrito, cheese enchilada, refried beans, nacho chips and salsa

DESSERT *Please select one*

Ice Cream Bar

Vanilla ice cream with assorted topping including: chocolate sauce, caramel sauce, shaved chocolate, M&M's, gummy candy, and other popular candies, walnuts and whipped cream.

Seasonal Shortcake Bar

Shortcake with assorted toppings including: strawberries, blueberries, peaches, spiced sautéed apples and whipped cream

Penny Candy Bar

Assorted penny candies including a wide variety of popular candies

THE POND HOUSE