



Deluxe Brunch Menu

46.58 per person
(25 person minimum)

JUICES

Orange, cranberry and apple

ASSORTED SWEET BREADS

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

Seasonal Summer Salads:

- **Panzanella Salad** – tomato, red onion, cucumber 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



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, 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 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, 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 1.50 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** - Sausage, mushroom and ricotta with toasted walnuts and sage
- **Spring** - Asparagus, pea and prosciutto 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)

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



BRUNCH ENTRÉES

Choice of one breakfast entrée and one lunch entrée:

Entrées served with home fried potatoes and choice of bacon or sausage

Pond House Scramble scrambled eggs with caramelized onions, assorted peppers, tomato, spinach and mixed cheese

Stuffed French Toast batter dipped Italian bread filled with a ricotta cheese, and apple filling

Alsatian Quiche layered egg torte with spinach, mushrooms, peppers and onions

Wild Mushroom & Spinach Crêpe assorted sauteed mushrooms, baby spinach and goat cheese wrapped in a crêpe topped with a mushroom cream sauce

Pulled Pork & Black Bean Burrito flour tortilla filled with BBQ pulled pork, black beans, caramelized onions, roasted red peppers and mixed cheese topped with pico de gallo

Nut Encrusted, Oven Roasted Salmon a blend of nuts mixed with sweet hoisin, soy and ginger

Chicken Stompanada with onions, garlic, olives, cherry peppers in a sherry wine sauce

Apricot & Grain Mustard Glazed Roasted Salmon served over herbed polenta with a balsamic roasted grape tomato and charred asparagus salad

Chicken Piccata egg battered chicken cutlets over fresh spinach and roasted red peppers rice with a lemon butter caper sauce

Moroccan Pork or Chicken with dates, apricots, dried plums and almond served over herbed couscous

Jambalaya traditional rice dish with chicken, shrimp, chorizo sausage and vegetables

Chicken Marsala served over 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

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



Eggplant Parmesan baked layers of breaded eggplant, marinara sauce and mozzarella cheese ✓

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

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

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

Honey Orange Glazed Ham

Herb and Pepper Roast Sirloin with grain mustard sauce
(additional 2.75 per person)

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)*

COFFEE & TEA

THE POND HOUSE