



## Deluxe Brunch Menu

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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**



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## **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*



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## 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



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**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