



## Deluxe Buffet Menu

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97.05 per person  
(25 person minimum)

### **BUTLERED SHRIMP & SUSHI**

### **BUTLERED HORS D'OEUVRES** *Please select seven:*

#### **POULTRY:**

Thai Peanut Chicken Skewer with sweet chili dipping sauce\*

Chicken & Waffle with bacon, 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, PORK & LAMB:**

Marinated Steak, Roasted Peppers & Pepper Jack Quesadilla

Potato Skins with mixed cheese, bacon and sour cream\*

Bacon Wrapped Meatloaf with Jack Daniel's sweet potato mash

Open Faced B.L.T. Sandwich with sun dried tomato aioli\*\*

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

Goat Cheese Bruschetta with bacon jam\*\*

Puff Doggie with grain mustard sauce

Philly Cheese Steak Spring Roll

Chorizo Empanada filled with potato, caramelized onion and chorizo

Asian Meatball

Joe's Meatball with fontina cheese and marinara



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**SEAFOOD:**

Escargot Spoon with garlic butter, parsley and shallots\*

Sweet Potato & Shrimp Cakes\*\*

Crayfish Mac & Cheese served in mini tart shell

Fish & Chips with tartar sauce

House Cured Salmon on potato pancake with cucumber caper salsa\*

Deviled Egg topped with Cajun shrimp salad\*

Cod Fritter with chipotle honey mustard

Poached Salmon Rillette in cucumber cup\*

Salmon Cake

Shrimp, Crab & Pork Spring Roll

**VEGETARIAN:**

Kung Pao Cauliflower ✓

Seasonal Flatbread Pizza\*\*

Assorted Filo Cups — assorted vegetarian fillings

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 truffle aioli

Vegetarian Stuffed Mushrooms with dried fruits and pecans\*, ✓

Roasted Garlic & Brie Crostini\*\*

Portobello Burger with mozzarella cheese, tomato jam and pesto aioli

Corn & Roasted Red Pepper Quesadilla

Seasonal Vegetarian Quiche

Black Bean Croquette with avocado mousse\*, ✓

Polenta Cake with olive tapenade\*, ✓

THE POND HOUSE

*\*gluten friendly \*\*can be made gluten friendly*



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**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
Tuna Poke on Wonton with wasabi cream	1.45 each
Salmon Sushi Roll*	7.25 each
Crab Cake	1.25 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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**SALAD** *Please select one:*

**Shrimp Caesar Salad** served with focaccia croutons, shaved Parmesan cheese and shrimp

**Pond House Field Green Salad** young organic mixed greens with baby vegetables, sun dried tomatoes, toasted pecans and orange vinaigrette

**Roasted Pear Salad** romaine lettuce, radicchio and spinach topped with roasted pears, Gorgonzola cheese, toasted almonds, and dried cherries with a raspberry vinaigrette

**Chop Salad** iceberg lettuce, hard boiled eggs, pancetta lardons, diced chicken, roasted peppers, diced tomatoes and crumbled blue cheese with creamy basil dressing

**Arugula Salad** fresh baby arugula, kale, white beans, fresh grated Parmesan cheese, grape tomatoes, marinated artichoke hearts, prosciutto with an aged balsamic vinaigrette

**B.L.T. Salad** baby romaine, apple wood smoked bacon, grape tomato confit, focaccia croutons, goat cheese fritters, with a creamy basil vinaigrette

**PASTA & GRAINS** *Please select one:*

**Orecchiette Maremmana** roasted peppers, roasted garlic cloves, toasted fennels seed, sun dried tomatoes and escarole in a sauce of extra virgin olive oil, Chablis and Parmesan *(add sausage 0.60 per person)*

**Exotic Mushroom Risotto** arborio rice with a blend of exotic mushrooms, tomatoes, Parmesan cheese with black truffle oil

**Indian Rice** basmati rice with dried apricots, cranberries, golden raisins, currants, cashews, carrots, scallions, bell peppers, sweet curry, paprika and sweet cream butter

**Penne Short Rib Bolognese** penne pasta with a rich and thick short rib ragu topped with fresh grated Parmesan cheese

**Roman Penne** penne pasta tossed with Italian sausage, broccoli rabe, garlic, grape tomatoes, white wine and Parmesan cheese.

**Lobster Macaroni & Cheese** penne pasta with our special rich, creamy cheese sauce, lobster, spinach, and bacon then baked until golden brown

**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)*

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



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**DINNER ENTRÉES** *Please select one:*

**Pond House Crab Cakes** served over Indian rice with tandoori aioli

**Red Wine Braised Short Ribs** served over parsnip and potato mash, seasonal root vegetables, demi glace

**Duck Confit, Sausage & White Bean Cassoulet**

**Bouillabaisse** seafood stew with fish, shrimp, scallops, mussels, clams with tomatoes, onions, white wine, garlic and herbs

**Chicken Coq Au Vin** an eight ounce frenched chicken breast simmered with mushrooms, onions, bacon, fresh herbs served with roasted potatoes and root vegetables

**Vegetarian entrées available upon request**

**CARVED ITEMS** *Please select three:*

**Grilled Asian Flank Steak** with Asian marinade and jicama slaw

**Braised Beef Brisket** with horseradish sauce

**Corned Beef Brisket** with 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

**Beef Tenderloin** with grain mustard horseradish cream

**Seared Ahi Tuna** with wasabi aioli

**Rack of Lamb** with cilantro aioli (*additional 6.50 per person*)

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## VEGETABLES & STARCH

**Grilled Vegetables** *asparagus, mushrooms, peppers and artichokes with rosemary oil and aged balsamic vinegar*

**Starches** *Please select two::*

- ❖ **Au Gratin Potatoes**
- ❖ **Garlic Mash**
- ❖ **Russet & Sweet Potato Hash** *with garlic, herbs and cumin*  
*savory leek bread pudding*
- ❖ **Corn Bread Stuffing**
- ❖ **Sausage Stuffing**
- ❖ **Creamy Polenta**
- ❖ **Indian Rice**
- ❖ **Latin Rice**

## DESSERT TABLE & COFFEE SERVICE

**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 Chocolatee Cherry Bread Pudding**

**Chocolate Mousse Cake**

**Trifle** — lemon or chocolate

**Truffles, Cake Pops, Barks & Cookies**

**Seasonal Shortcake** *available during June, July & August*

**Lemon Sablés**

*\* gluten friendly*

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