

New Year's Eve Wedding Package

PRICE IS BASED ON CHOICE OF ENTRÉE AND INCLUDES:

- 6 hours facility rental
- 5 hours top shelf bar
- Wine service with dinner
- Champagne toast at midnight
- Late night Mac & Cheese Station
- New Year's Eve party favors
- Choice of floor length white or ivory linens
- Chiavari chairs
- China, silverware and glassware
- Wedding cake
- Wedding reception coordinator and professional wait staff
- Hours for receptions: 6:30 pm - 12:30 am

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 certified bank check or cash.

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New Year's Eve Wedding Plated Dinner Menu

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*, ✓

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



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



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, 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*)

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

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 & Pancetta (Spring; March - May)

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

Butternut Squash (Fall; September - November)

Lobster (*ask for market price*)

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DINNER ENTRÉES *Please select three:*

BEEF, PORK & LAMB:

Grilled Filet Mignon*

roasted garlic mashed potatoes, oven roasted tomatoes, red wine veal demi and haricot vert bundle

153.60 / 6oz.

167.40 / 8oz.

Braised Lamb Shank

horseradish whipped potatoes, sweet and sour cabbage, Guinness reduction

138.17 / 14-18oz.

145.45 / 19-24oz.

Pork Osso Buco*

with creamy herb polenta, roasted broccolini and veal demi

127.24

Braised Short Rib**

served over garlic mashed potatoes, roasted root vegetables and veal demi

142.58

Pond House "Surf & Turf"*

filet served over chive mashed potatoes then topped with lobster ragu

172.37 / 6oz.

186.20 / 8oz.

SEAFOOD:

Roasted Salmon**

with smoky bacon lentils, carrot and turnip mousse, horseradish crème fraîche, fried shallots and leeks

124.58 / 6oz.

134.24 / 8oz.

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

124.58 / 6oz.

134.24 / 8oz.

Seafood Paella*

scallops, chorizo sausage, shrimp and saffron rice topped with a butter poached lobster tail

195.30

Sesame Encrusted Seared Rare Tuna Steak*

with purple sticky rice, sautéed baby bok choy and Asian slaw

139.53

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Roasted New England Cod* butter poached fingerling potatoes, braised fennel and leeks, herbed gaufrette	135.19
Monk Fish* wrapped in prosciutto with saffron rice and roasted pepper coulis and charred broccolini	130.41
POULTRY:	
Oven Roasted Duck Breast* with bourbon whipped sweet potatoes, grilled asparagus and fig demi glaze	131.04 / 8oz. 144.15 / 10oz.
Roasted Frenched Chicken Breast** horseradish potatoes au gratin, herb roasted baby carrots, and veloute	119.06 / 8oz. 125.76 / 10 oz.
Chicken Coq Au Vin* frenched chicken breast simmered with mushrooms, pearl onions, pancetta, fresh herbs and red wine served over mashed potatoes	114.49
Bacon Wrapped Pheasant* frenched pheasant breast wrapped in apple wood smoked bacon, barley with wild mushrooms, asparagus bundle and lingonberry sauce	136.92
VEGETARIAN:	
Grilled Polenta* with lentils and wild mushroom ragout with a fig and pomegranate sauce	113.76
Stacked Vegetable Lasagna* with layers of portobello mushroom, ricotta and fresh mozzarella cheeses, grilled eggplant, grilled zucchini, roasted red peppers and marinara sauce	113.76
Sweet Potato Falafel*, V golden quinoa pilaf with beet tahini vinaigrette	113.76
Vegetable Tagine seasonal vegetables, apricots, dates, golden cauliflower, chickpeas and potatoes in an aromatic curry broth with pearly couscous	113.76



DESSERT & COFFEE

Wedding Cake from Classic Cakes by Carol Murdock

— or —

Wedding Cake from Creative Cakes by Donna

Chef's Choice Sweet Endings

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