

Daytime Wedding Package

PRICE IS BASED ON CHOICE OF ENTRÉE AND INCLUDES:

- 5 hour facility rental
- 4 plated dinner entrée choices
- 5 hour Beer and Wine Open Bar
- Selection of eight passed hors d'oeuvres
- Champagne toast
- Mac & Cheese Station
- Additional carved item on buffet style package
- Choice of floor length white or ivory linens
- Chiavari chairs
- China, silverware and glassware
- Wedding cake
- Wedding reception coordinator team and professional waitstaff
- Hours for receptions: 11:30 am - 4:30 pm or 12:00 pm - 5:00 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 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.

1555 Asylum Avenue
West Hartford, CT 06117
E-mail: sales@pondhousecafe.com
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Daytime Wedding Plated Dinner Menu

BUTLERED HORS D'OEUVRES *Please select eight:*

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

THE POND HOUSE

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



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 Rilette in cucumber cup*

Salmon Cake

Shrimp, Crab & Pork Spring Roll

VEGETARIAN:

Kung Pao Cauliflower V

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 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

Black Bean Croquette with avocado mousse*, V

Polenta Cake with olive tapenade*, V*

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ADDITIONAL HORS D'OEUVRES *By the piece:*

Clams Casino garlic, peppers, bacon and butter*	1.95 each
Oysters Rockefeller spinach, béchamel and Parmesan	3.20 each
Lobster Salad Profiterole	3.20 each
Asian Spiced Jumbo Shrimp*	3.50 each
Tuna Poke on Wonton with wasabi cream	1.55 each
Salmon Sushi Roll*	9.60 each
Crab Cake	1.35 each
French Cut Lamb Chops with roasted garlic sauce*	4.95 each
Duck Confit & Brie Quesadilla	1.83 each
Mini Beef Wellington	2.75 each

THE POND HOUSE



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 5.15 per person*)

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 four:*

BEEF, PORK & LAMB:

Grilled Filet Mignon*	140.72 / 6oz. 150.94 / 8oz.
roasted garlic mashed potatoes, oven roasted tomatoes, red wine veal demi and haricot vert bundle	
Braised Lamb Shank	128.98 / 14-18oz. 135.29 / 19-24oz.
horseradish whipped potatoes, sweet and sour cabbage, Guinness reduction	
Pork Osso Buco*	120.67
with creamy herb polenta, roasted broccolini and veal demi	
Braised Short Rib**	132.33
served over garlic mashed potatoes, roasted root vegetables and veal demi	
Pond House "Surf & Turf"*	154.98 / 6oz. 172.84 / 8oz.
filet served over chive mashed potatoes then topped with lobster ragu	

SEAFOOD:

Roasted Salmon**	118.64 / 6oz. 124.618 / 8oz.
with smoky bacon lentils, carrot and turnip mousse, horseradish crème fraîche, fried shallots and leeks	
Seared Salmon*	118.64 / 6oz. 124.61 / 8oz.
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	
Seafood Paella*	171.97.78
scallops, chorizo sausage, shrimp and saffron rice topped with a butter poached lobster tail	
Sesame Encrusted Seared Rare Tuna Steak*	130.02
with purple sticky rice, sautéed baby bok choy and Asian slaw	

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Roasted New England Cod*	126.72 / 6oz.
butter poached fingerling potatoes, braised fennel and leeks, herbed gaufrette	134.72 / 8oz.
Monk Fish*	121.05 / 6oz.
wrapped in prosciutto with saffron rice and roasted pepper coulis and charred broccolini	128.05 / 8oz.
POULTRY:	
Oven Roasted Duck Breast*	123.55 / 8oz.
with bourbon whipped sweet potatoes, grilled asparagus and fig demi glaze	133.81 / 10oz.
Roasted Frenched Chicken Breast**	114.45 / 8oz.
horseradish potatoes au gratin, herb roasted baby carrots, and veloute	116.93 / 10oz.
Chicken Coq Au Vin*	114.45 / 8oz.
frenched chicken breast simmered with mushrooms, pearl onions, pancetta, fresh herbs and red wine served over mashed potatoes	116.93 / 10oz.
Bacon Wrapped Pheasant*	132.20
frenched pheasant breast wrapped in apple wood smoked bacon, barley with wild mushrooms, asparagus bundle and lingonberry sauce	
VEGETARIAN:	
Grilled Polenta*	109.17
with lentils and wild mushroom ragout with a fig and pomegranate sauce	
Stacked Vegetable Lasagna*	109.17
with layers of portobello mushroom, ricotta and fresh mozzarella cheeses, grilled eggplant, grilled zucchini, roasted red peppers and marinara sauce	
Sweet Potato Falafel*, <u>V</u>	109.17
golden quinoa pilaf with beet tahini vinaigrette	
Vegetable Tagine	
seasonal vegetables, apricots, dates, golden cauliflower, chickpeas and potatoes in an aromatic curry broth with pearly couscous	109.17

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DESSERT & COFFEE

Wedding Cake from Classic Cakes by Carol Murdock

— or —

Wedding Cake from Creative Cakes by Donna

Chef's Choice Sweet Endings

THE POND HOUSE



Daytime Wedding Buffet Menu

116.75 per person

BUTLERED HORS D'OEUVRES *Please select eight:*

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*

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

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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

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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 Rilletto in cucumber cup*

Salmon Cake

Shrimp, Crab & Pork Spring Roll

VEGETARIAN:

Kung Pao Cauliflower V

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 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

Black Bean Croquette with avocado mousse*, V

Polenta Cake with olive tapenade*, V*

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Mini Beef Wellington	2.75 each
Crab Cake	1.35 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, 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 Course Option

Choose one plated salad in lieu of two salads on the buffet

☉ **Buffet salads available as a plated course / 1.50 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 1.25 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 1.25 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 1.25 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 2.25 per person*)

Penne Mushroom Bolognese penne pasta with a rich and thick mushroom ragu topped with fresh grated Parmesan cheese (*add shredded short rib 1.25 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 1.75 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 2.25 per person)

Handmade Pasta (additional 4.25 per person - Limited Availability)

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DINNER ENTRÉES *Please select two:*

BEEF & PORK:

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

Latin Pork marinated pork loin over saffron rice and black beans topped with crunchy vegetable ceviche and plantain chips*

Veal Oscar with béarnaise sauce, crab and asparagus (additional 5.15 per person)

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, Stilton and bacon marmalade**

Chicken Coq Au Vin chicken simmered with mushrooms, onions, bacon, 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**

Stuffed Sole crab 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*

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VEGETARIAN:

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

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

Additional vegetarian entrées available upon request

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*

Cider Braised Pork Loin with house made applesauce and sauerkraut*

Grilled Asian Flank Steak with Asian marinade and jicama slaw*
(additional 2.25 per person)

Beef Tenderloin with grain mustard horseradish cream*
(additional 6.25 per person)

Seared Ahi Tuna with wasabi aioli* *(additional 5.50 per person)*

Rack of Lamb with cilantro aioli* *(additional 7.50 per person)*

DESSERT & COFFEE SERVICE

Wedding Cake from Classic Cakes by Carol Murdock

or

Wedding Cake from Creative Cakes by Donna

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