

### **Wedding Brunch Package**

PRICE IS BASED ON CHOICE OF ENTRÉE AND INCLUDES:

- 3 hour facility rental
- Choice of floor length white or ivory linens
- Chiavari chairs
- China, silverware and glassware
- Wedding cake
- Wedding reception coordinating team and professional waitstaff
- Hours for receptions:  
10 am - 1 pm; 11 am - 2 pm; 12 pm - 3 pm or 1 pm - 4 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.

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## Sunday Wedding Brunch Buffet Menu

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70.08 per person

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



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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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**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

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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**



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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 1.25 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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## **BRUNCH ENTRÉES** *Please select two:*

*Please select one breakfast and one lunch entrée:*

### **EGG, FRENCH TOAST & CRÊPE:**

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

**Stuffed French Toast** batter dipped Italian bread filled with a ricotta cheese, and apple filling topped with a brown sugar ginger sauce

**Alsatian Quiche** layered egg torte with spinach, mushrooms, peppers and onions topped with a shallot and champagne hollandaise

**Wild Mushroom & Spinach Crêpe** assorted sautéed mushrooms, fresh spinach, and goat cheese wrapped in a crêpe topped with a cream sauce.

### **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 wild mushroom infused rice with a 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 Canadian Salmon** a blend of nuts mixed with sweet hoisin, soy and ginger over seasoned basmati rice and Asian slaw

**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

**Stuffed Sole** crab stuffed sole served over citrus rice topped with buttery herbed bread crumbs and a saffron cream sauce

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#### **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 5.25 per person)

#### **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 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\*

**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)

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## **ADDITIONS**

**Omelette Station** *50.00 chef charge and 3.95 per person*  
Choice of ham, cheese, onion, red pepper and spinach

**Eggs Benedict Station** *50.00 chef charge and 4.98 per person*  
Choice of traditional eggs Benedict, crab cake Benedict and  
eggs Benedict Florentine

**Apple Wood Smoked Bacon** or  
**Maple Syrup Laced Pork Sausage** *3.75 per person*

**House Cured Salmon Platter** with cucumber, capers, red onion and  
mint salsa *7.22 per person*

**Waffle Bar**  
Whipped cream, fruit sauce, chocolate sauce, maple syrup, Nutella,  
house made orange marmalade *4.50 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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