



Hors D'oeuvres & Stations Menu

24.31 per person

7.30 per person when combined with a dinner or lunch package

BUTLERED HORS D'OEUVRES *Please select five:*

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



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 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*

THE POND HOUSE



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



TUSCAN CRUDITÉ & CHEESE TABLE

9.50 per person when added to dinner or hors d'oeuvre packages

A bountiful display of Mediterranean delights

An Assortment of Imported & Domestic Cheeses plus a variety of crackers, breads, pâté and seasonal fruits

Traditional Tomato, Basil & Fresh Mozzarella with extra virgin olive oil

Artichoke, Shiitake Mushroom & Feta cheese

Roasted Eggplant & Garlic

Hummus

Toasted & Fresh Pita Chips

Assorted Marinated Olives from the Mediterranean

Marinated Spanish Manchego Cheese

Balsamic Grilled Mushrooms

RAW BAR *Create your own custom display:*

A spectacular addition to any event, the Pond House's raw bar is decoratively displayed on ice. Includes cocktail sauce with fresh grated horseradish, wasabi sauce, ginger mignonette, fresh lemons and limes

Fresh Shucked Oysters / 3.68 each

Fresh Shucked Clams / 2.63 each

Shrimp Cocktail / 3.68 each

Hand Rolled Sushi (salmon or tuna roll) / **9.60 per roll**

THE POND HOUSE



CARVING STATION (25 person minimum)

Per person when added to dinner or hors d'oeuvre package

Grilled Oriental Flank Steak with jicama slaw	7.87
Rosemary Peach Glazed Roasted Turkey Breast with cranberry orange chutney	8.17
Honey Orange Glazed Baked Ham	6.44
Herb & Pepper Roast Sirloin mushroom ragout and horseradish-grain mustard sauce	7.67
Cider Braised Pork Loin with house made apple sauce and onion marmalade	5.25
Herb Roasted Top Round of Lamb with minted Madeira sauce	9.08
Beef Tenderloin	Market Price
Seared Ahi Tuna with wasabi yogurt sauce	10.63
Braised Beef Brisket with horseradish sauce	7.22
Corned Beef Brisket with horseradish sauce	7.01

THE POND HOUSE



PASTA & GRAINS STATION *Please select one:*

8.50 per person when added to dinner or hors d'oeuvre package

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 2.25 per person)

Handmade Pasta (additional 4.25 per person - Available in February and March only)



MAC & CHEESE STATION *Please select two:*

8.30 per person when added to dinner or hors d'oeuvre packages

Roman – tomato and broccoli rabe

Four Cheese – Cheddar, smoked Gouda, Pepper Jack and blue cheese

Primavera – peas, broccoli, carrots, tomato and squash

Lobster

Bacon, Tomato & Spinach

BBQ Pulled Pork – with four cheeses

THE CONEY ISLAND CART *Please select two:*

7.34 per person when added to dinner or hors d'oeuvre packages

Husky – sautéed onions, roasted red peppers, cheese sauce and spicy ketchup

German Shepherd – sauerkraut, bacon, grain mustard sauce

French Poodle – Brie cheese, sliced ham, slaw, Dijon mustard sauce

Chihuahua – vegetarian chili, mixed cheese, pico de gallo and avocado

Doberman – sweet and hot Italian sausage with peppers, onions and tomato sauce

Tofu Dog – vegetarian option, choose any of the above specialty dogs

Best in Show – custom make your own

(Hebrew National Hot Dogs)

EMPANADA STATION *Please select two:*

7.01 per person when added to dinner or hors d'oeuvre packages

Southwestern Pulled Pork – peppers, onions and mango salsa

All American Beef – seasoned beef with lettuce, tomato, pickle and special sauce

Fish – sole, pink chili aioli and mango radish salsa

Spanish – chorizo sausage, potato, roasted poblano peppers and caramelized onions

Chicken – seasoned chicken with black bean and corn salsa, cotija cheese and sour cream

Vegetarian Ceviche – marinated vegetables and feta cheese

THE POND HOUSE



SLIDER STATION *Please select two:*

9.40 per person when added to dinner or hors d'oeuvre packages

BBQ Pulled Pork – with Pepper Jack cheese and jicama slaw

Country Ham & Cheese Biscuit – with mustard sauce

Philly Cheese Steak – with peppers, onions, Kraft cheese and ketchup

Tempeh Parm – seasoned tempeh topped with tomato, pesto and mozzarella cheese

Vegetarian Banh Mi – marinated tempeh, radish slaw and sweet chili aioli

Pastrami Rachel – cole slaw, Swiss cheese and Russian dressing

GRILLED CHEESE STATION *Please select two:*

7.97 per person when added to dinner or hors d'oeuvre packages

American – cheese and tomato on country white bread

California – Havarti cheese, bacon, tomato and chili aioli on multigrain

Sante Fe – fried green tomato, cheddar cheese and pico de gallo

Croque Monsieur – turkey and Swiss cheese on French toast

Pulled Short Rib & Brie

Vermont – roasted apples, artichoke hearts and smoked Gouda on raisin walnut bread

MASHED POTATO BAR *Please select two:*

7.00 per person when added to dinner or hors d'oeuvre packages

Tequila Sunrise – mashed new potatoes topped with pico de gallo, guacamole and sour cream

Manhattan – Yukon gold mashed potatoes topped with a beef and mushroom sauce

Martini – sour cream and buttermilk mashed potatoes topped with bacon and fried onions

Mint Julep – Jack Daniel's sweet potato mash topped with spiced pecans and mint

Guinness Stout – Guinness mash potatoes studded with sautéed onions, carrot and cabbage

Roman – garlic mashed potatoes with roasted broccoli rabe and sharp Italian cheese



FLATBREAD PIZZA STATION *Please select two:*

8.12 per person when added to dinner or hors d'oeuvre packages

Fig Jam, Roasted Pears, Blue Cheese and Prosciutto

Pesto, Tomato and Mozzarella

Tomato Sauce and Fresh Mozzarella

Lemon Mascarpone Cheese, Roasted Red Peppers and Fontina Cheese

Caramelized onions, Roasted Red Peppers, Olives and Anchovies or Not

Tomato Sauce and Fresh Mozzarella

CHEESE FONDUE STATION

6.46 per person when added to dinner or hors d'oeuvre packages

Ale Based Cheese Fondue – with assorted vegetables, breads, cured meats and sausages

ASIAN

8.80 per person

Tuna Poke

Hand Rolled Sushi (vegetarian, tuna and salmon available)

Cold Sesame Noodles

Fried Rice with Asian Shrimp

THE POND HOUSE



BUTLERED MINI DESSERTS (25 person minimum)

8.02 per person when added to dinner or hors d'oeuvre package

Please select four:

Vanilla Panna Cotta with fresh fruit

Lemon Sablés

Tiramisu Cups

Chocolate Coconut Macaroons*

Flourless Chocolate Cake*

Crème Brûlée*

Mini Cheesecakes

Chocolate Sablés

Assorted Truffles

Cake Pops

Assorted Barks & Cookies

STATIONARY MINI DESSERTS

12.81 per person when added to dinner or hors d'oeuvre package

Please select four of the butlered mini desserts

DESSERT TABLE (50 person minimum)

10.68 per person when added to dinner or hors d'oeuvre package

A display of house made desserts:

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 Chocolate Cherry Bread Pudding

Chocolate Mousse Cake

Trifle — lemon or chocolate

Truffles, Cake Pops, Barks & Sablés

Seasonal Shortcake available during June, July & August

THE POND HOUSE

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