



## Non-Profit Cocktail Party

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25.87 per person

(50 person minimum)

*Available Tuesday thru Thursday nights  
except in June and December*

### **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

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\*\*

Fish & Chips with tartar sauce

Deviled Egg topped with Cajun shrimp salad\*

Cod Fritter with chipotle honey mustard

Salmon Cake with house made lemon and garlic aioli

**VEGETARIAN:**

Kung Pao Cauliflower V

Seasonal Flatbread Pizza

*(Chef's choice – can also be made non vegetarian)\*\**

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\*, \*\*

Polenta Cake with olive tapenade\*, V\*

THE POND HOUSE



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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



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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 1.00 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



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## **COFFEE & COOKIE PLATTER**

Regular, Decaf Coffee & Hot Tea  
served with chef's choice of cookies

## **SODA BAR** (2.42 per person)

Set-up, ice and Pepsi, Diet Pepsi, Ginger Ale and Club Soda

THE POND HOUSE

*A Discounted 12% Service Charge will be added Tuesday – Thursday.  
Groups need a 501C3 to receive non-profit room rates.*

*Tax exempt groups must submit Tax ID Number when contract is signed.*