



## Deluxe Cocktail Party

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49.92 per person  
(25 person minimum)

### **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

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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** 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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## **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 - Available in February and March only)*

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



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### **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

**Salmon Wellington** wrapped in puff pastry with mushroom leek stuffing served with béarnaise sauce

**Boneless Seasoned Lamb Top Round** 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 2.10 per person)*

**Herb and Pepper Roast Sirloin** with grain mustard sauce  
*(additional 2.89 per person)*

**Beef Tenderloin** with grain mustard horseradish cream  
*(additional 5.99 per person)*

**Seared Ahi Tuna** with wasabi aioli *(additional 5.57 per person)*

**Rack of Lamb** with cilantro aioli *(additional 6.83 per person)*

### **PASSED DESSERT & COFFEE STATION**

*Please select four passed desserts:*

**Vanilla Panna Cotta** with fresh fruit

**Lemon Sablés**

**Tiramisu Cups**

**Chocolate Coconut Macaroons\***

**Flourless Chocolate Cake\***

**Crème Brûlée\***

**Mini Cheesecakes**

**Chocolate Sablés**

**Assorted Truffles and Chocolate Bark**

**Mini Chocolate Ganache Tarts**

**Chocolate Bark and Cookies**

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