



Non-Profit Buffet Lunch

25.85 per person

(25 person minimum)

Available Tuesday thru Thursday except in June and December

SALAD Please select one:

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**



PASTA & GRAINS *Please select one:*

Orecchiette Maremmana roasted peppers, roasted garlic cloves, toasted fennel seeds, sun dried tomatoes, broccoli rabe and white beans 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, bell peppers, 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 *(substitute tortellini 1.75 extra per person)*



LUNCH ENTRÉES *Please select one:*

BEEF, PORK & LAMB:

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*

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*

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

Additional entrée selection / 4.57 per person



DESSERT & COFFEE *Please select one:*

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 Ganache Sablé shortbread with fresh fruit

Lemon Curd Sablé shortbread with fresh fruit

Devil's Food Cake

Seasonal Shortcake *available during June, July & August*

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.