



Non-Profit Cocktail Party

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



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



ADDITIONAL HORS D'OEUVRES *By the piece:*

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| 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



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



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.